

# JENN-AIR® PRO-STYLE® DUAL FUEL CONVECTION RANGES

## CUISINIÈRES À CONVECTION À BI-COMBUSTIBLE PRO-STYLE® JENN-AIR®

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### Use & Care Guide

For questions about features, operation/performance, parts, accessories, or service in the U.S.A., call:

**1-800-JENNAIR (1-800-536-6247)** or visit our website at **[www.jennair.com](http://www.jennair.com)**.

In Canada, call: **1-800-807-6777**, or visit our website at **[www.jennair.ca](http://www.jennair.ca)**.

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### Guide d'utilisation et d'entretien

Au Canada, pour assistance, installation ou service, composez le **1-800-807-6777** ou visitez notre site web à **[www.jennair.ca](http://www.jennair.ca)**.

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**Models/Modèles JDRP430, JDRP436, JDRP536, JDRP548**

**JENN-AIR®**

**W10399387B**

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# RANGE SAFETY

## Your safety and the safety of others are very important.

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



This is the safety alert symbol.

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

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

These words mean:

**! DANGER**

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

**! WARNING**

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

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

**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.
- WHAT TO DO IF YOU SMELL GAS:
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

**WARNING:** Gas leaks cannot always be detected by smell.

Gas suppliers recommend that you use a gas detector approved by UL or CSA.

For more information, contact your gas supplier.

If a gas leak is detected, follow the "What to do if you smell gas" instructions.

State of California Proposition 65 Warnings:

**WARNING:** This product contains one or more chemicals known to the State of California to cause cancer.

**WARNING:** This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

## The Anti-Tip Bracket

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



### **WARNING**

#### Tip Over Hazard

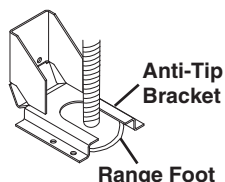
**A child or adult can tip the range and be killed.**

**Connect anti-tip bracket to rear range foot.**

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

**See the installation instructions for details.**

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



**Making sure the anti-tip bracket is installed:**

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

## IMPORTANT SAFETY INSTRUCTIONS

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

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR OR WALL, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **WARNING:** TO REDUCE THE RISK OF BURNS, DO NOT MOVE THE RANGE WHILE HOT. THIS RANGE IS PROVIDED WITH WHEELS TO FACILITATE MOVEMENT. TO REDUCE THE RISK OF INJURY DUE TO TIPPING OF THE APPLIANCE, VERIFY THE REINSTALLATION OF THE RANGE INTO THE ANTI-TIP DEVICE PROVIDED, AND EXTEND LEVELING FEET AFTER RETURNING THE RANGE TO THE ORIGINAL INSTALLED POSITION.
- **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.
- **WARNING:** NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- **Do Not Leave Children Alone** – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range.

- **Wear Proper Apparel** – Loose-fitting or hanging garments should never be worn while using the range.
- **User Servicing** – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- **Storage in or on the Range** – Flammable materials should not be stored in an oven or near surface units.
- **Do Not Use Water on Grease Fires** – Smother fire or flame or use dry chemical or foam-type extinguisher.
- **Use Only Dry Potholders** – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS** – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- **Never Leave Surface Units Unattended at High Heat Settings** – Boilover causes smoking and greasy spillovers that may ignite.
- **Glazed Cooking Utensils** – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INSTRUCTIONS

- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units** – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
  - **Clean Cooktop With Caution** – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
  - **Use Care When Opening Door** – Let hot air or steam escape before removing or replacing food.
  - **Do Not Heat Unopened Food Containers** – Build-up of pressure may cause container to burst and result in injury.
  - **Keep Oven Vent Ducts Unobstructed.**
  - **Placement of Oven Racks** – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
  - **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN** – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.
  - **Proper Installation** – The range, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*. In Canada, the range must be electrically grounded in accordance with Canadian Electrical Code. Be sure the range is properly installed and grounded by a qualified technician.
  - **Disconnect the electrical supply** before servicing the appliance.
  - **Injuries may result from the misuse of appliance doors or drawers** such as stepping, leaning, or sitting on the doors or drawers.
  - **Maintenance** – Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
  - **Top burner flame size** should be adjusted so it does not extend beyond the edge of the cooking utensil.
- For self-cleaning ranges –**
- **Do Not Clean Door Gasket** – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
  - **Do Not Use Oven Cleaners** – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
  - **Clean Only Parts Listed in Manual.**
  - **Before Self-Cleaning the Oven** – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.
- For units with ventilating hood –**
- **Clean Ventilating Hoods Frequently** – Grease should not be allowed to accumulate on hood or filter.
  - **When flambéing foods under the hood**, turn the fan on.

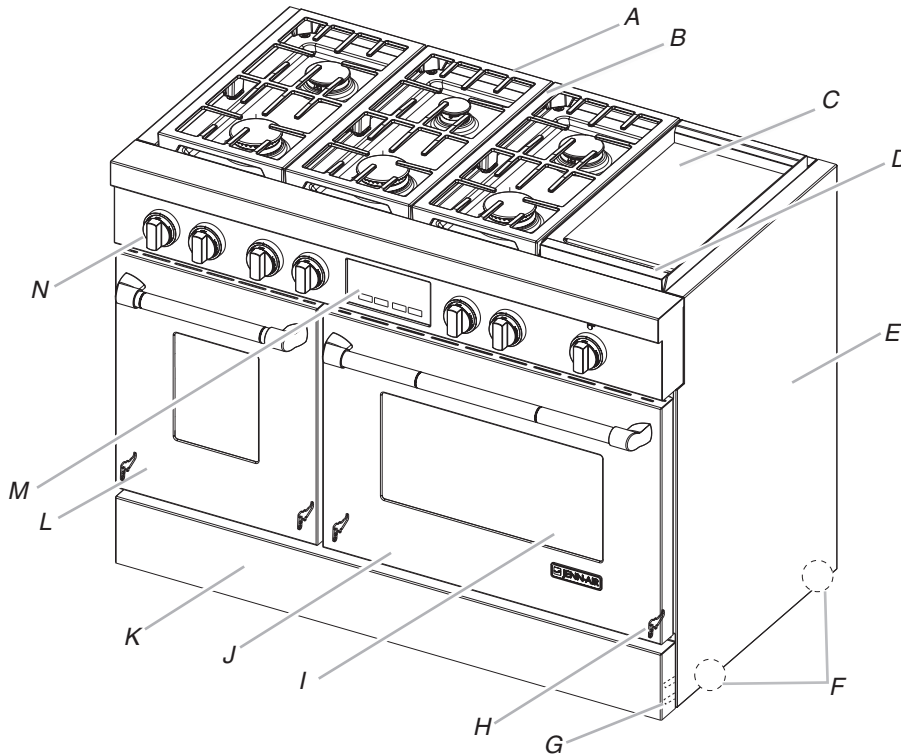
## SAVE THESE INSTRUCTIONS

# PARTS AND FEATURES

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

**NOTE:** Burner ratings listed are for Natural gas.

## Range

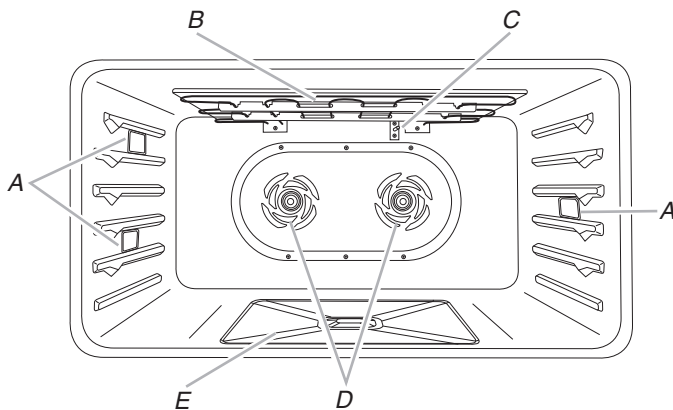


- A. Island trim
- B. Heavy-duty single grate design
- C. Electric griddle (on some models)
- D. Drip tray
- E. Stainless steel panels
- F. Roller feet
- G. Leveling rods
- H. Balanced hinged doors
- I. Large viewing window
- J. Dual-Fan true convection oven
- K. Removable lower panel
- L. 18" (45.7 cm) true convection oven
- M. 7" (17.8 cm) full color touch-anywhere LCD
- N. Oversized stainless steel knobs

### Not shown:

- Optional 9" (22.9 cm), 22" (55.9 cm) and adjustable backguards
- Optional griddle cover
- Optional wok ring
- Optional broil pan and roasting rack
- Heavy-duty racks with handle
- Extendable roller rack with handle

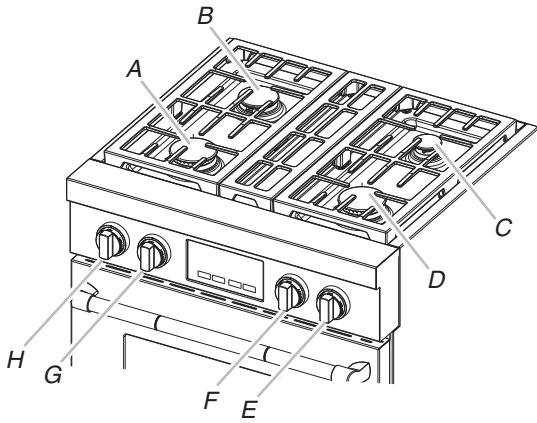
## Oven Interior



- A. Halogen lights
- B. Broil elements with broil reflector
- C. Oven cavity sensor
- D. Convection fan(s)
- E. Hidden bake element

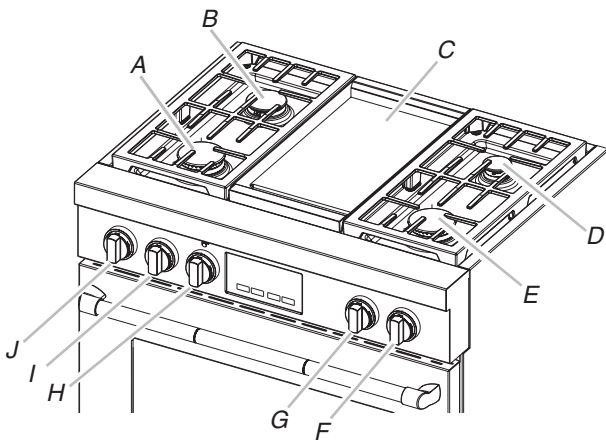
## Control Panels

### JDRP430



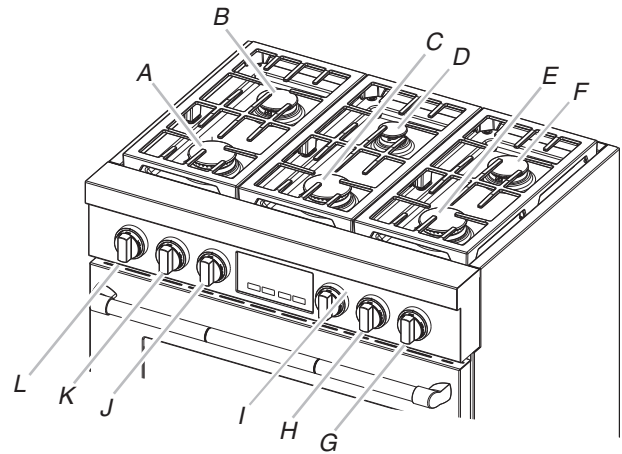
- |                        |                             |
|------------------------|-----------------------------|
| A. 20,000 Btu/h burner | E. Right front control knob |
| B. 15,000 Btu/h burner | F. Right rear control knob  |
| C. 5,000 Btu/h burner  | G. Left front control knob  |
| D. 15,000 Btu/h burner | H. Left rear control knob   |

### JDRP536



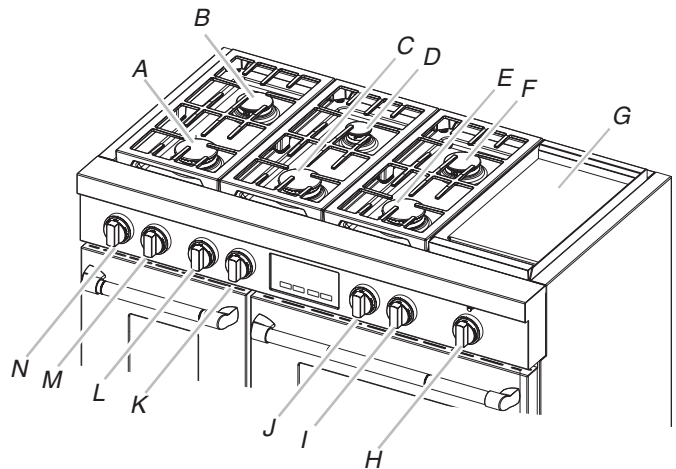
- |                        |                             |
|------------------------|-----------------------------|
| A. 20,000 Btu/h burner | F. Right front control knob |
| B. 15,000 Btu/h burner | G. Right rear control knob  |
| C. Electric griddle    | H. Griddle control knob     |
| D. 5,000 Btu/h burner  | I. Left front control knob  |
| E. 15,000 Btu/h burner | J. Left rear control knob   |

### JDRP436



- |                        |                              |
|------------------------|------------------------------|
| A. 20,000 Btu/h burner | G. Right front control knob  |
| B. 15,000 Btu/h burner | H. Right rear control knob   |
| C. 15,000 Btu/h burner | I. Center front control knob |
| D. 5,000 Btu/h burner  | J. Center rear control knob  |
| E. 20,000 Btu/h burner | K. Left front control knob   |
| F. 15,000 Btu/h burner | L. Left rear control knob    |

### JDRP548



- |                     |                              |
|---------------------|------------------------------|
| A. 20,000 Btu/h     | H. Griddle control knob      |
| B. 15,000 Btu/h     | I. Right front control knob  |
| C. 15,000 Btu/h     | J. Right rear control knob   |
| D. 5,000 Btu/h      | K. Center front control knob |
| E. 20,000 Btu/h     | L. Center rear control knob  |
| F. 15,000 Btu/h     | M. Left front control knob   |
| G. Electric griddle | N. Left rear control knob    |



# COOKTOP USE

## Cooktop Controls

### ⚠ WARNING



#### Fire Hazard

**Do not let the burner flame extend beyond the edge of the pan.**

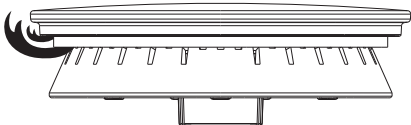
**Turn off all controls when not cooking.**

**Failure to follow these instructions can result in death or fire.**

**IMPORTANT:** Your cooktop 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 instructions included in the Installation Instructions for details on making this conversion. Electric igniters automatically light the surface burners when control knobs are turned to LITE.

Three different sizes of burners are provided: 20,000 Btu/h [British Thermal Units], 15,000 Btu/h, and 5,000 Btu/h.

The 20,000 Btu/h stacked power burner has an upper and lower level of flame.



The Power Hi setting uses both flame levels at full power to provide the highest heat and is ideal for cooking large quantities of food or liquid, and using large pots and pans. The Simmer Hi and Lo settings use the upper flame only and allow for accurate simmer control and cooking of smaller quantities of food.

The 5,000 Btu/h burner reaches a low of 500 Btu/h, and is ideal for cooking smaller quantities of food and melting chocolate or butter.

Before setting a control knob, place filled cookware on the grate. Do not operate a burner 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 the clicking sound. If you do not hear the igniter click, turn off the burner. Check for a tripped circuit breaker or blown 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.

Proper grounding and polarity are necessary for correct operation of the electric ignition system. If the wall receptacle or junction box does not provide correct polarity, the igniter will become grounded and occasionally click, even after the burner has ignited. Contact a trained repair specialist to check the wall receptacle or junction box to see whether it is wired with the correct polarity.

### Flame-Sensing™ Reignition Feature

During cooktop use, if one or more burners are extinguished due to external causes (such as a water spill, wind or ventilation draft), the ignition system will turn on to reignite the flame. When the flame comes back on, the system will stop sparking. If the draft in the room is not removed, occasional sparking may continue. Sparking may also occasionally occur when using the low setting on a burner.

### To Set:

1. Push in and turn knob counterclockwise to LITE.

When the control knobs for any small or medium burner are turned to the LITE position, all small and medium burners will click. When the control knob for the large burner is turned to the LITE position, these burners will click independent of the other burners. In both cases, only the burner with the control knob turned to LITE will produce a flame.

2. Turn knob counterclockwise to anywhere between HI and LO. Push in one more time to get from LO to Simmer HI.

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

### 20,000 Btu/h Stacked Power Burner

SETTING	RECOMMENDED USE
LITE (Light)	■ Light the burner.
HI (High)	■ Start food cooking. ■ Bring liquid to a boil. ■ Preheat skillets/pans. ■ Quickly brown or sear food.
MED (Medium)	■ Fry or sauté foods. ■ Hold a boil.
LO (Low)	■ Cook soups, sauces and gravies.
Simmer HI (High)	■ Start cooking thicker foods such as tomato sauce, chili, etc.
Simmer LO (Low)	■ Hold a gentle simmer.



**Simmer Burner Settings**

**To Set:**

1. Push in and turn knob counterclockwise to LITE.  
When the control knobs for any small or medium burner are turned to the LITE position, all small and medium burners will click. When the control knob for the large burner is turned to the LITE position, these burners will click independent of the other burners. In both cases, only the burner with the control knob turned to LITE will produce a flame.
2. Turn knob counterclockwise to anywhere between Simmer HI and LO.

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

**15,000 Btu/h Burner**

SETTING	RECOMMENDED USE
LITE (Light)	<ul style="list-style-type: none"> <li>■ Light the burner.</li> </ul>
HI (High)	<ul style="list-style-type: none"> <li>■ Start food cooking.</li> <li>■ Bring liquid to a boil.</li> <li>■ Preheat skillets/pans.</li> <li>■ Quickly brown or sear food.</li> </ul>
MED (Medium)	<ul style="list-style-type: none"> <li>■ Fry or sauté foods.</li> <li>■ Hold a boil.</li> </ul>
LO (Low)	<ul style="list-style-type: none"> <li>■ Cook soups, sauces and gravies.</li> <li>■ Stew or steam foods.</li> </ul>

**5,000 Btu/h Simmer/Melt Burner**

SETTING	RECOMMENDED USE
LITE (Light)	<ul style="list-style-type: none"> <li>■ Light the burner.</li> </ul>
HI (High)	<ul style="list-style-type: none"> <li>■ Cook soups, sauces and gravies.</li> <li>■ Stew or steam foods.</li> </ul>
LO (Low)	<ul style="list-style-type: none"> <li>■ Melt chocolate or butter.</li> </ul>

**REMEMBER:** When cooktop is in use, the entire cooktop area may become hot.

**Power Failure**

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 HI. After burner lights, turn knob to setting.

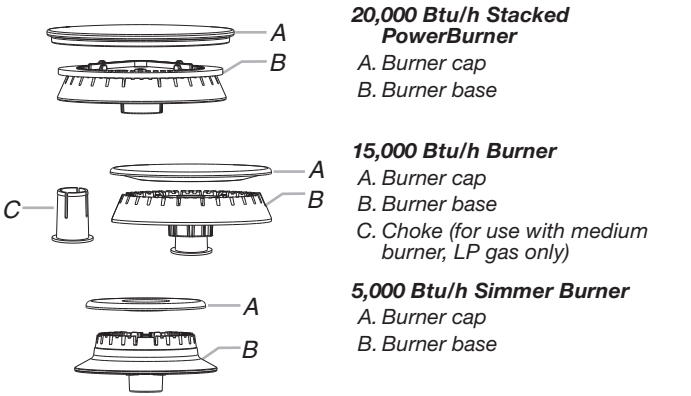
**Cooktop Surface**

Wiping off the cooktop, grates and caps after each use will help keep it free from stains.

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

For more information, see the “Sealed Surface Burners” and “General Cleaning” sections.

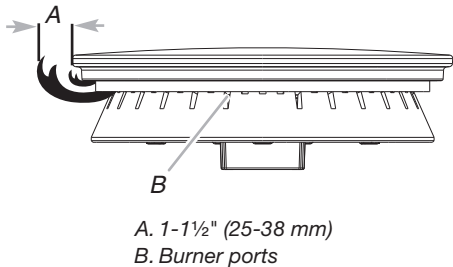
**Sealed Surface Burners**



**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 opening:** Gas must flow freely throughout the gas 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 opening. Keep spillovers out of the gas opening by always using a burner cap.

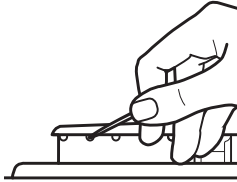


**Burner ports:** Check burner flames occasionally for proper size and shape as shown above. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports.

## To Clean:

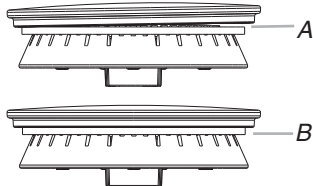
**IMPORTANT:** Before cleaning, make sure all controls are off and the oven and cooktop are cool. Do not use oven cleaners, bleach or rust removers.

1. Remove the burner cap and burner base and clean according to “General Cleaning” section.
2. Clean the gas 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.



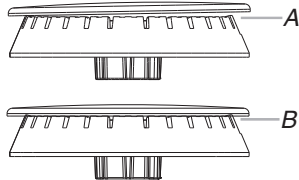
4. Replace the burner cap, making sure the alignment pins are properly aligned with the burner cap.

### 20,000 Btu/h Stacked Power Burner



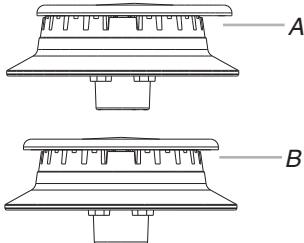
A. Incorrect  
B. Correct

### 15,000 Btu/h Burner



A. Incorrect  
B. Correct

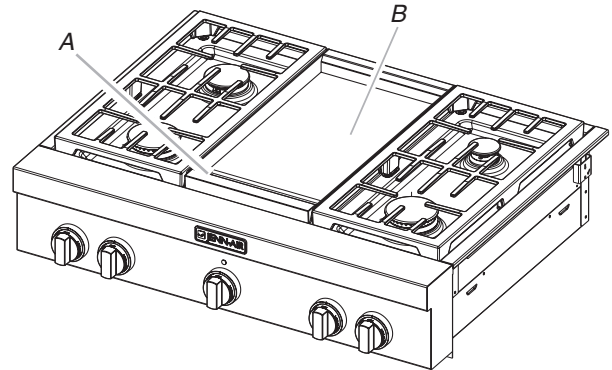
### 5,000 Btu/h Simmer/Melt Burner



A. Incorrect  
B. Correct

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.

## Chrome Electric Griddle (on some models)



A. Drip tray  
B. Griddle

The chrome electric griddle system provides an evenly heated and easy to clean cooking surface.

- Remove plastic film and clean with hot, soapy water prior to first use.
- To avoid scratching the griddle, do not place any pots or pans on the griddle.
- To avoid scratching the griddle, use only heat resistant plastic or wooden utensils.
- The griddle surface is ready to use, and does not need to be seasoned.
- Pouring cold water on a hot griddle may warp the griddle, resulting in an uneven cooking surface.

## To Use:

1. Position the drip tray under the front edge of the griddle to catch grease and food residue.
2. Push in and turn the control knob to desired temperature.
3. Refer to the griddle Preheat Chart for preheat times.

The griddle light will turn off when the griddle has finished preheating. The griddle light will turn on and off during use to indicate that the griddle element is maintaining the selected surface temperature.

4. Place food on the griddle and cook to desired doneness.

## Griddle Charts

The settings and times are guidelines only and may need to be adjusted for individual tastes.

## Preheat Chart

TEMPERATURE	TIME TO PREHEAT (in minutes)
250°F (121°C)	10
300°F (149°C)	14
350°F (177°C)	17
400°F (204°C)	20
450°F (232°C)	25
500°F (260°C)	27

## Cooking Chart

FOOD	SETTING	COOK TIME TOTAL MINUTES
Sausage patties and links	325°F (163°C)	12-18
Bacon slices	350°F (177°C)	7-11
Ham steak (fully cooked)	325°F (163°C)	5-7
Frankfurters and precooked sausages	325°F (163°C)	8-15
Ground meat patties	350°F (177°C)	10-15
Grilled sandwiches	325°F (163°C)	3-5
Fish steaks, fillets	325°F (163°C)	8-15
Eggs	300°F (149°C)	3-5
Hash brown potatoes	400°F to 425°F (204°C to 218°C)	8-12
French toast	350°F (177°C)	5-7
Pancakes	350°F (177°C)	2-4

### After Each Use:

1. Turn the griddle off and let cool.
2. Scrape griddle residue into drip tray using heat resistant plastic or wooden utensils.
3. Rinse griddle with hot, soapy water.
4. Remove and clean the drip tray and the area below. Gently tip the drip tray so that the contents are not spilled when removing.
5. Clean using a nylon scrub pad with soapy water and rinse with hot water.
6. Dry griddle, drip tray and area below griddle with paper towels to remove excess grease and oil.
7. If desired, a final cleaning with diluted white vinegar will remove stubborn residues on the griddle. Use a nylon scrub pad dipped into a mixture of 1 tbs (15 mL) of white vinegar and a ½ cup (118 mL) of hot water. Gently scrub stubborn spots, rinse with hot water and dry.

## Cookware

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

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

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

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

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

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

COOKWARE	CHARACTERISTICS
Aluminum	<ul style="list-style-type: none"><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>
Cast iron	<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>
Ceramic or Ceramic glass	<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>
Copper	<ul style="list-style-type: none"><li>■ Heats very quickly and evenly.</li></ul>
Earthenware	<ul style="list-style-type: none"><li>■ Follow manufacturer's instructions.</li><li>■ Use on low heat settings.</li></ul>
Porcelain enamel-on- steel or cast iron	<ul style="list-style-type: none"><li>■ See stainless steel or cast iron.</li></ul>
Stainless steel	<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>

## 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.

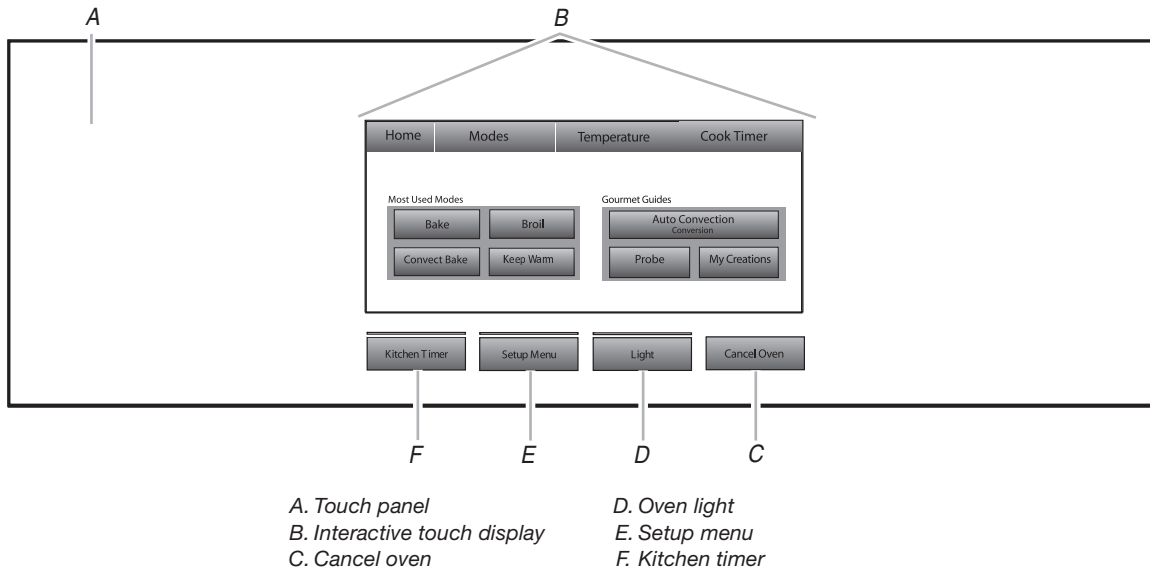
# ELECTRONIC OVEN CONTROL

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

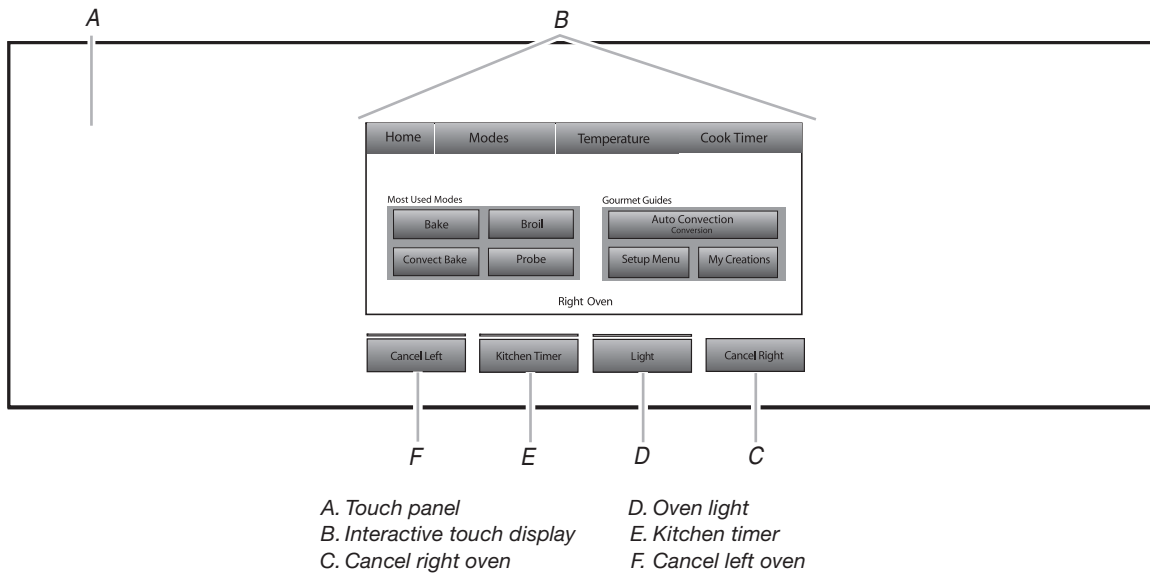
The oven's controls are accessed through its control panel and interactive touch display.

**NOTE:** Due to the sensitivity of the control panel, we have provided special instructions for cleaning the panel as well as the touch control panel. See "General Cleaning" section for cleaning instructions.

## 30" (76.2 cm) and 36" (91.4 cm) Oven Control Panel



## 48" (121.9 cm) Oven Control Panel



## Control Panel

The control panel houses the control menu and function controls. The control pads are very sensitive, and require only a light touch to activate.

For more information about the individual controls, see their respective sections in this manual.

### Welcome Guide

This appears on the display the first time the oven is powered up. The Welcome Guide allows you to set up your new oven.

1. Select the language by touching English or Français.
2. Select temperature degree units by touching Fahrenheit or Celsius.
3. Select YES or NO for Daylight Savings - Time Observed.
4. Touch NEXT.
5. Select clock units by touching AM/PM or 24-HOUR (military).
6. Touch ANALOG or DIGITAL for clock style.
7. Touch NEXT.

8. Enter current clock time using the on-screen number keyboard.
9. Touch NEXT.
10. Select today's date by using the on-screen number keyboard and use the buttons "<" and ">" to enter the month and year.
11. Select NEXT.
12. Select a screen appearance to match your oven.
13. Select DONE. This will save your adjustments.
14. See "Setup Menu" section for more detailed information.

## Display

When the oven (s) are in use (active mode), the display shows the clock, mode, oven temperature and timer, if set. If the timer is not set, you can set it from this screen.

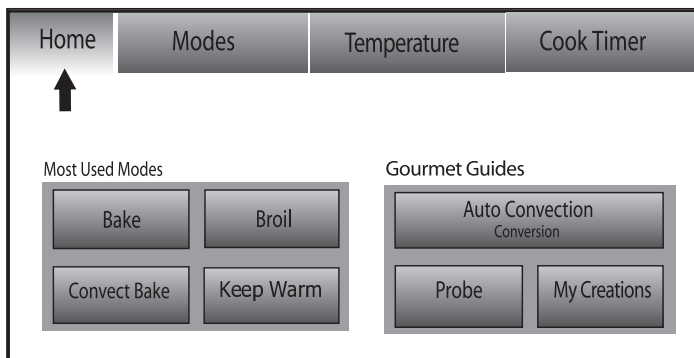
After approximately 2 minutes of inactivity, the display will go into standby (sleep) mode and the backlight of the display will dim. When the oven is in operation, the display will remain active.

During programming, the display shows menus and the appropriate selections for the respective cooking function.

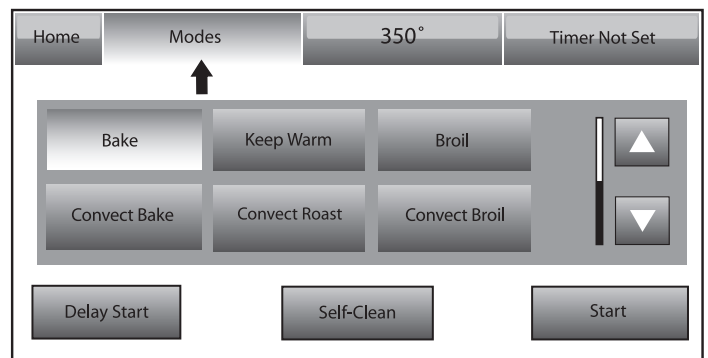
## Interactive Touch Display

From the Home and Modes Menu, all automatic cooking programs can be activated; all manual cooking can be programmed; settings can be adjusted; and instructions, preparation and tips can be accessed.

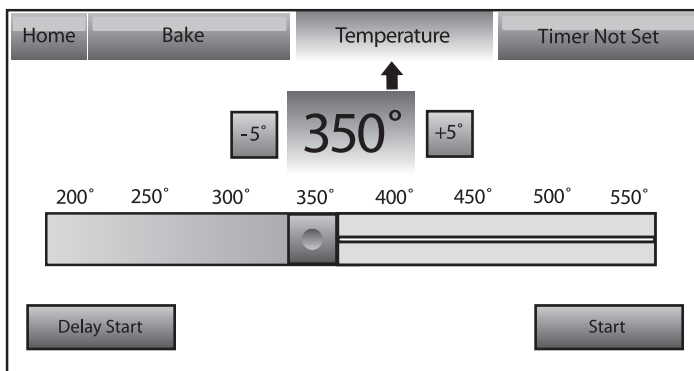
Home Menu Screen



Modes Menu Screen



Temperature Menu Screen



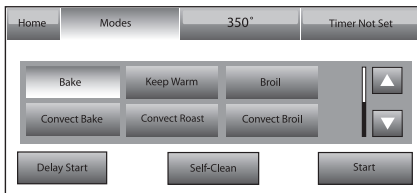
Cook Time Menu Screen



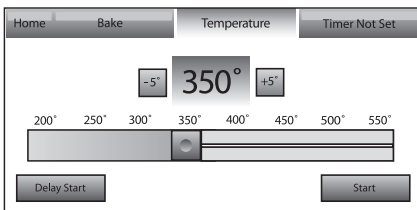
## Menu Demonstration

The following demonstrates how to program a Bake cycle, starting at the Modes menu.

1. Touch the MODES tab to move to the Modes menu.
2. From the Modes menu, touch BAKE. You will move to the Temperature screen.



3. Use the slider to enter a desired cooking temperature or touch the -5°F (-1°C) or +5°F (+1°C) buttons. The temperature must be between 170°F (77°C) and 550°F (288°C).

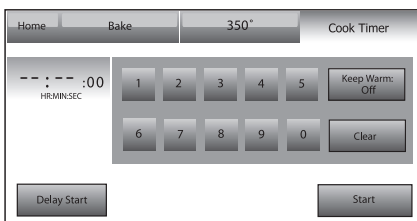


4. Touch START to begin preheating the oven.

**OR**

5. If a Cook Time, Keep Warm™ or Delay Start function is desired, touch TIMER NOT SET to enter the Cook Timer screen.

To set a cook time, enter a cooking length using the on-screen number keyboard. A timer will alert you when cooking ends. The time length may not exceed 12:00:00. See the "Cook Timer" section for more information.



6. (Optional) To set a delayed start, touch DELAY START and SET DELAY. See "Delay Start" section for additional information.
7. (Optional) To keep food warm after cooking ends, set Keep Warm ON. See "Keep Warm™ Option" section for additional information.
8. Press START to begin preheating the oven.
9. Place food in the oven when preheat signal sounds. The screen will say "Insert food and Set Timer, if desired."
10. Touch CANCEL (CANCEL LEFT or CANCEL RIGHT on 48" [121.9 cm] models) to turn off the oven.

## Kitchen Timer

The Kitchen Timer is an independent timer not associated with the Cook Timers.

1. Touch the KITCHEN TIMER button anytime needed.
2. Enter the desired time (- - : - - -) using the on-screen number keyboard.
3. Touch CLEAR to clear timer back to (- - : - - -).
4. Touch START TIMER to initiate the function.
5. Touch CLOSE to hide the Kitchen Timer panel.  
While the Kitchen Timer is running, the timer is minimized to the bar at the right-hand side of the screen.
6. To adjust the Kitchen Timer while running, touch ADJUST and choose "Cancel timer" or use the on-screen number keyboard to enter a new time.
7. If "Cancel timer" is touched, the timer is canceled and the panel is hidden.
8. When the Kitchen Timer is complete, a beep will sound.
9. When time expires, it is possible to add extra time by touching the Add More Time button. Use the on-screen number keyboard to enter additional time.
10. To hide the panel, touch OK.

## Setup Menu

This oven provides ability to control several of the default settings and access information through the on-screen display. These include: Lock Buttons Now, Automatic Lock, Self-clean, Sound Volume, Set Time, Set Date, Clock Options, Sabbath Mode, Screen Brightness, Screen Appearance, Language, Regional Settings, Touchscreen Calibration, Temperature Calibration, Learning Mode, Service Information and Reset All Settings.

**To access the Setup menu:**

1. Touch SETUP MENU.
2. Use the scroll bar on the right-hand of the screen to view and access settings.
3. If the oven is in use, SETUP MENU is disabled.

### Lock Buttons Now

The Lock Buttons Now function allows all the buttons to be locked. This setting is automatically disabled if the Kitchen Timer is running or the oven is in use.

Slide bar up on main screen above "Slide to unlock" to unlock button/screen.

### Automatic Lock

To activate the automatic lock function, press "Automatic Lock." Slide bar up on main screen to unlock buttons/screen. To deactivate this function, press "Automatic Lock" in the Setup Menu.

### Set Time

1. From the Setup Menu, touch SET TIME.
2. Enter the time using the on-screen number keyboard. A valid time must be entered in order to save the settings.
3. If Clear is pressed, the clock clears to 00:00
4. Choose AM or PM.
5. Touch SAVE. This will return you to the Clock Screen.



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## Date

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1. From the Setup Menu, touch SET DATE.
2. Enter the day using the on-screen number keyboard.
3. Choose the month using the "<" or ">" buttons.
4. Choose the year using the "<" or ">" buttons.
5. Touch SAVE. This will return you to the Clock Screen.

---

## Clock Options

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1. From the Setup Menu, touch CLOCK OPTIONS.
2. Select desired clock units: AM/PM or 24-HOUR (military).
3. Select ANALOG or DIGITAL for clock style.
4. Touch Save. This will return you to the Clock Screen.

---

## Sound Volume

---

1. From the Setup Menu, touch SOUND VOLUME.
2. Adjust the timer, button press, or alert sounds; use the slider bar to enter desired sound levels.
3. Touch ON/OFF to toggle between settings for start-up and shut-down sounds. When "On," the oven will make a sound when it transitions in and out of idle mode. When "Off," no sounds will be made.
4. If the Cancel button is touched, the sounds settings will go to the recommended level.
5. Touch SAVE. This will return you to the Clock Screen.

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## Screen Appearance

---

1. From the Setup Menu, touch SCREEN APPEARANCE.
2. Select a screen appearance to match your oven.
3. Touch SAVE. This will return you to the Clock screen. The following message will show: "You have selected a new theme. The oven will reset momentarily. Please wait." It will take approximately 1 minute to restart the oven with the new settings.

---

## Screen Brightness

---

1. From the Setup Menu, touch SCREEN BRIGHTNESS.
2. Use the slider bar to adjust the screen brightness.
3. Choose "Dim The Screen" or "Turn-Off The Screen" for use when the oven has been idle for 5 minutes.
4. If the Cancel button is touched, the screen brightness will go to the recommended level and return you to the clock display screen.
5. Touch SAVE. This will return you to the Clock Screen.

---

## Language

---

1. From the Setup Menu, touch LANGUAGE.
2. From the Language Menu, select your language: English or Français.
3. If Cancel button is touched, the language will go back to the default setting.
4. Touch SAVE. This will return you to the Clock Screen.

---

## Regional Settings

---

1. From the Setup Menu, touch REGIONAL SETTINGS.
2. Select a temperature unit: Fahrenheit or Celsius. Toggle between °F/°C.
3. Select YES or NO to observe Daylight Saving Time.
4. Touch SAVE. This will return you to the Clock Screen.

---

## Self-Clean

---

This setting is disabled while oven is in use. See the "CustomClean™ Self-Cleaning with Adjustable Levels and Auto Lock" section.

---

## Sabbath Mode

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The Sabbath Mode sets the oven to remain on in a bake setting until turned off. A timed Sabbath Mode can also be set to keep the oven on for only part of the Sabbath. When the Sabbath Mode is set, only the number and start keys will function. No tones will sound, and the display will not show messages or temperatures changes. The heat source icons will appear lit on the oven display throughout the Sabbath Mode.

When the oven door is opened or closed, the oven light will not turn on or off and the heating elements will not turn on or off immediately.

If a power failure occurs when the Sabbath Mode is set, the oven will remain in Sabbath Mode but will no longer be actively cooking. When power returns, the display will read "SABBATH MODE - Power outage has occurred." Touch CANCEL to return to the normal operating mode (non-Sabbath Mode, not cooking).

## ! WARNING



### Burn Hazard

**Use an oven mitt to remove temperature probe.**

**Do not touch broil element.**

**Failure to follow these instructions can result in burns.**

**NOTE:** If you touch Sabbath Mode while the temperature probe is set, a message will appear saying "Probe not inserted." Remove the probe and touch NEXT to enter the Sabbath Mode. Touch CANCEL to return to the Bake mode.

### To Use Sabbath Mode:

The Sabbath Mode must be enabled each time it is used.

1. From the Setup Menu, scroll the bar until Sabbath Mode appears and touch SABBATH MODE.
2. From the Sabbath Mode Menu, read the on-screen instructions and touch OFF to turn Sabbath Mode on.

**NOTE:** Sabbath Mode disables the 12-hour shutoff. All lights and displays are disabled so that no visible activity takes place when the oven door is opened.

3. On 48" [121.9 cm] ranges, select the oven to set up by pressing the Left Oven or Right Oven buttons.

4. Touch COOKING SETTING. To select the oven temperature, use the slider to enter a desired temperature or touch the -5°F (-1°C) or +5°F (+1°C) buttons to decrease or increase the temperature. The temperature must be between 170°F (77°C) and 550°F (288°C) or an invalid key alert occurs and the default temperature appears on the screen.
5. Press NEXT.
6. If desired, set the Cook Timer by using the on-screen number keyboard. The time length may not exceed 12:00:00. When the timer ends, the oven cavity will stop heating.
7. Press NEXT.
8. On 48" [121.9 cm] ranges, repeat steps 1-8 to set the second oven, if desired.

## **⚠ WARNING**

### **Food Poisoning Hazard**

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

**Doing so can result in food poisoning or sickness.**

9. (Optional) To set a Delayed Start, touch DELAY START and set the desired time. See the "Delay Start" section for more information.
10. Press START to begin heating the oven.
11. Press CANCEL OVEN (CANCEL LEFT or CANCEL RIGHT on 48" [121.9 cm] models) to turn off the oven.

### **To Disable Sabbath Mode:**

Sabbath Mode will automatically be disabled when a cook time ends, or can be disabled by pressing Cancel. "Sabbath Mode: OFF" will appear on screen. To program a new cycle, follow steps 2 - 11 in the "To Use Sabbath Mode" section.

### **To Change Temperature:**

The oven temperature can be changed when the oven(s) are in the Sabbath Mode. No tones will sound, and the display will not change. Touch the -25°F (-14°C) or +25°F (+14°C) buttons once for each 25°F (14°C) temperature change desired.

**NOTE:** On double ovens, if both ovens are operating in Sabbath Mode, the temperature of each oven can be changed independently. Touch the -25°F (-14°C) or +25°F (+14°C) buttons for the desired oven.

## **Temperature Calibration**

1. From the Setup Menu, touch TEMPERATURE CALIBRATION.
2. On 48" (121.9 cm) ranges, select which oven to calibrate by pressing LEFT OVEN or RIGHT OVEN.
3. Touch NEXT.
4. Select the temperature offset. Press -1° button if oven seems too hot or +1° button if oven seems too cold. The oven can be adjusted ±35°F.
5. Touch SAVE and the adjustment has been made.

## **Touchscreen Calibration**

**IMPORTANT:** If the buttons on the screen are difficult to touch accurately, you may need to calibrate the touchscreen.

1. From the Setup Menu, touch TOUCHSCREEN CALIBRATION.
2. Touch NEXT.
3. You will be asked to touch, hold and release 3 different targets to calibrate.
4. You will be asked again to touch the same targets in 10 seconds. If calibration fails, the process will restart at Step 2.
5. Test calibration by moving the circle around the screen. Ensure you can reach all the corners.
6. Touch TRY AGAIN to run calibration again.
7. If CANCEL is touched, the Touchscreen Calibration will be canceled.
8. Touch SAVE. This will return you to the Clock Screen.

## **Reset All Settings To Factory Defaults**

1. From the Setup Menu, touch RESET ALL SETTINGS.
2. Touch RESET or CANCEL.
3. If Reset is touched, the following settings will be lost: most used modes, My Creations, Date/Time, and Language. The Welcome Guide will appear to help you reset these settings.

## **Service Information**

For more information, see the "Assistance or Service" section.

1. From the Setup menu, touch SERVICE INFORMATION.
2. Choose ON or OFF for Demo Mode. The default option is off when connected to 240V and on when connected to 120V.
3. If CANCEL is touched, the Service Information will go back to the default setting.
4. Touch SAVE. This will return you to the Clock Screen.

# OVEN USE

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

During oven use, the heating elements will not remain on, but will cycle on and off throughout oven operation.

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

## Aluminum Foil

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

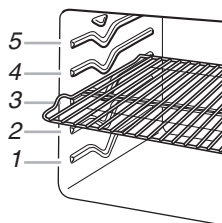
- For best cooking results, do not cover entire rack with foil because air must be able to move freely.
- To catch spills, place foil on rack below dish. Make sure foil is at least ½" (1.3 cm) larger than the dish and that it is turned up at the edges.

## Positioning Racks and Bakeware

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

### RACKS

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



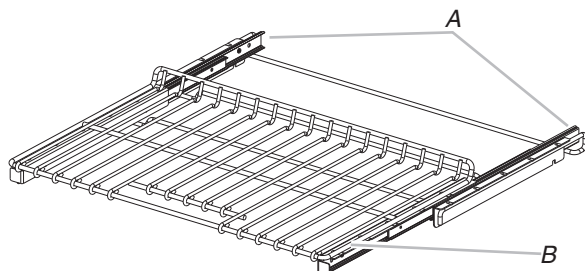
### BAKEWARE

To cook food evenly, hot air must be able to circulate. Allow 2" (5.0 cm) of space around bakeware and oven walls.

## Extendable Roller Rack

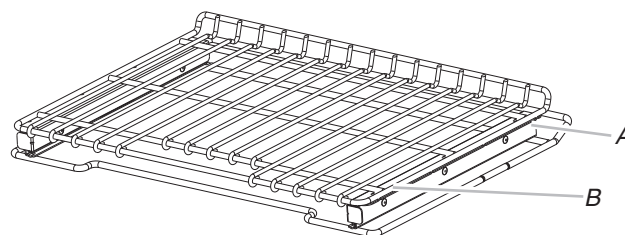
The extendable roller rack allows easy access to position and remove food in the oven. It can be used in rack positions 1 through 4. The extendable roller rack will not fit in position 5.

### Open Position



A. Extendable roller rack  
B. Sliding shelf

### Closed and Engaged Position

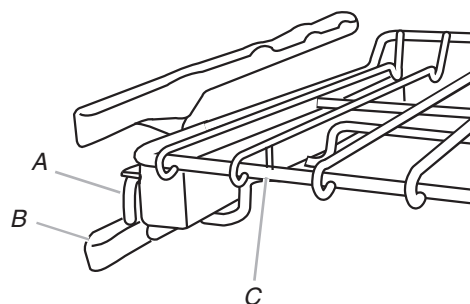


A. Extendable roller rack  
B. Sliding shelf

### To Remove the Extendable Roller Rack:

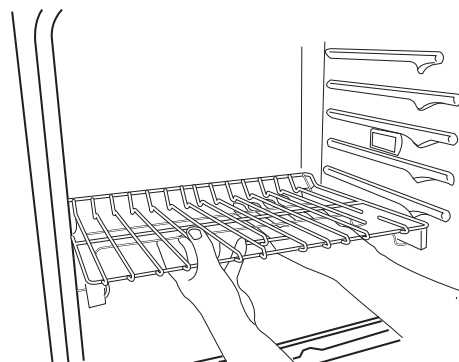
1. Slide the rack in completely so that it is closed and engaged with the sliding shelf.
2. Using 2 hands, lift up on the front edge of the rack and the sliding shelf together. Slowly push both to the back wall of the oven so the front edge of the sliding shelf sits on the rack guide located on the sides of the oven.

The front edge of the rack and the sliding shelf should be higher than the back edge.



A. Sliding shelf  
B. Rack guide  
C. Extendable roller rack

3. Using 2 hands, lift up the back of the rack and the sliding shelf so that the back and front are level on the rack guide.



4. Pull the rack and the sliding shelf out.

### To Replace Extendable Roller Rack

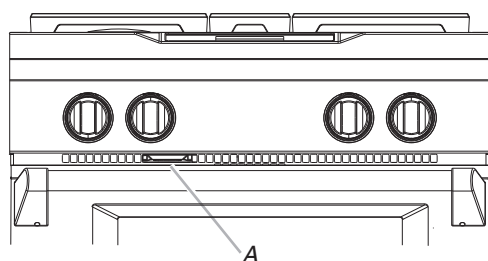
1. Using 2 hands, grasp the front of the closed rack and the sliding shelf. Place the closed rack and the sliding shelf on the rack guide.
2. Slowly push the rack and the sliding shelf to the back of the oven until the back edge of the sliding shelf drops.

3. Pull the rack and the sliding shelf slightly forward until the front edge drops and the sliding shelf is on the rack guide. To avoid damage to the sliding shelves, do not place more than 25 lbs (11.4 kg) on the rack. Do not clean the extendable roller rack in a dishwasher. It may remove the rack's lubricant and affect its ability to slide. See the "General Cleaning" section for more information.

## Meat Thermometer

A meat thermometer is not supplied with this appliance. Follow manufacturer's directions for using a 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.

## Oven Vent



A. Oven vent

The oven vent should not be blocked or covered since it allows the release of hot air and moisture from the oven. 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.

## Cooling Fan

The oven has a 2-speed cooling fan motor.

When the oven temperature reaches 475°F (246°C), or is in the Self-Cleaning cycle, the fan will operate at its highest speed to increase airflow and better exhaust the hotter air through the oven vent(s). An increase in noise may be noticeable until the oven cools.

## Cooking Functions

The Home Tab allows for easy access to the Most Used Modes and Culinary Assistants.

1. Touch the MODES tab to move to the Modes menu.
2. From the Modes menu, select one of the following options: Bake, No Preheat 1-rack Cooking, Broil, Keep Warm™, Convect Bake, Convect Bake Rapid Preheat, Convect Broil, Convect Pastry, Convect Roast, Convect Slow Roast, True Convect, and Proof.
3. Touch the Temperature tab to move to the Temperature screen.
4. The default temperature and its range is shown in the following table. To change the temperature, move the slider to enter a desired cooking temperature or touch the -5°F (-1°C) or +5°F (+1°C) buttons.

Mode	Default Temperature	Range
Bake	350°F (177°C)	170-550°F (77-288°C)
Broil	550°F (288°C)	450-550°F (232-238°C)
K. Warm	170°F (77°C)	150-200°F (66-93°C)
Cvt. Bake	325°F (163°C)	170-550°F (77-288°C)
Cvt. Roast	350°F (177°C)	170-550°F (77-288°C)
Cvt. Broil	550°F (288°C)	450-550°F (232-238°C)
Cvt. Slow Roast 4h	275°F (135°C)	250-300°F (120-150°C)
Cvt. Slow Roast 8h	225°F (107°C)	200-250°F (93-120°C)
Cvt. Slow Roast 12h	185°F (85°C)	170-225°F (77-107°C)
Cvt. Pastry	325°F (163°C)	170-550°F (77-288°C)
Cvt. Pizza	400°F (204°C)	170-550°F (77-288°C)
Proof	100°F (38°C)	
Rapid Proof	200°F (93°C)	

5. (Optional) For cook timer, enter a cooking length using the on-screen number keyboard to set a timer to alert you when cooking ends. The time length may not exceed 12 hours. See "Cook Timer" section for additional information.
6. (Optional) To keep food warm after cooking ends, turn Keep Warm ON. See the "Keep Warm™ Option" section for additional information.
7. (Optional) To set a delayed start, touch DELAY START and set the desired time. See the "Delay Start" section for additional information.
8. Press START to begin cooking.
9. Press CANCEL OVEN (CANCEL LEFT or CANCEL RIGHT on 48" [121.9 cm] models) to turn off the oven.

## My Creations

My Creations allows the customization of cooking processes. When My Creations is selected from the main menu a list of existing creations is presented along with the ability to create more.

1. From the Home tab, touch MY CREATIONS. If nothing has yet been added to My Creations, a welcome screen will appear, explaining the feature and providing the option to create a new entry. It should read: "Save frequent recipe settings for easy access in the future! You may also link multiple modes together. For example, create a favorite lasagna recipe which bakes for 40 minutes, then broils 5 minutes at the end to brown the cheese."
2. Touch CREATE NEW.
3. Select the desired cooking mode: Bake, Keep Warm™, Broil, Convect Bake, Convect Roast, Convect Broil, Convect Frozen Pizza, Convect Slow Roast, Convect Pastry, Proof, or Rapid Proof.
4. Touch NEXT.
5. Select the desired cooking temperature. Use the slider to enter a desired cooking temperature or touch the 5°F (-1°C) or +5°F (+1°C) buttons, then touch NEXT.
6. Select how to monitor cooking: TIMER (alerts you when a cook timer is complete), PROBE (alerts you when a target probe temperature is reached), or NONE (no alerts).

7. If Timer is chosen, enter the cook timer length using the on-screen number keyboard and touch NEXT.

## ⚠ WARNING



### Burn Hazard

Use an oven mitt to remove temperature probe.

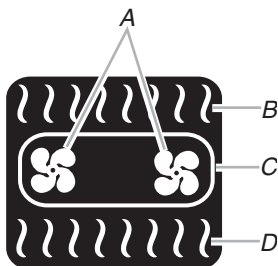
Do not touch broil element.

Failure to follow these instructions can result in burns.

8. The Probe can be used only with Bake, Convection Bake and Convection Roast. If Probe is chosen, select the probe target internal temperature. Use the -5°F (-1°C) or +5°F (+1°C) buttons to decrease or increase the set temperature, then touch NEXT.
9. Touch ADD STAGE to enter new stage information.
10. Review your settings. Touch EDIT to re-enter the settings or touch DELETE to immediately delete the stage.
11. Touch SAVE or SAVE & START.
- When saving, you can enter a name for the food using an on-screen keyboard. Press a keyboard key repeatedly to cycle through its letters. For example, press "ABC" once to enter "a," twice to enter "b" and three times to enter "c." After 2 seconds, the letter is accepted, and cursor moves to the next position. A name cannot exceed 40 characters, including spaces. Touch DELETE to delete the last character in the text box.
12. Touch OK.
13. **NOTE:** If you would like to edit after saving the settings, enter into My Creations from the Home Tab. Select the setting name you would like to edit and touch EDIT at the bottom of screen. Select EDIT for the steps you want to edit then enter new settings.

## Bake

During baking, the appropriate heating elements and fan(s) will cycle on and off in intervals to maintain the oven temperature. Bake is used to cook up to 2 racks of food. For best results, allow the oven to preheat prior to placing food in the oven.



- A. Convection fan  
B. Broil element  
C. Convection element  
D. Bake element

If the oven door is opened during baking, the heating elements will turn off approximately 30 seconds after the door is opened. They will turn on again approximately 30 seconds after the door is closed.

### Before Using Bake:

Before using Bake, see the "Positioning Racks and Bakeware" section and the following tips for rack positions.

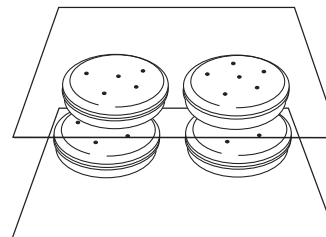
#### Rack positions

1-rack baking: 3

2-rack baking: 2 and 4

For meat and poultry: 2

For best results when baking cakes on 2 racks, use racks 4 and 2 for baking. Place the cakes on the racks as shown.



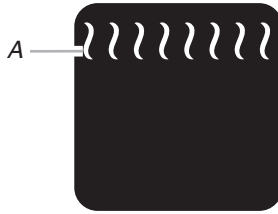
### To Use Bake:

1. Touch MODES to move to the Modes menu.
2. From the Modes menu, touch BAKE.
3. After touching Bake, you will move to the Temperature screen, or you may touch the Temperature tab to move to the Temperature screen.  
Use the slider to enter a desired cooking temperature or touch the -5°F (-1°C) or +5°F (+1°C) buttons. The temperature must be between 170°F (77°C) and 550°F (288°C).
4. Touch START to begin preheating oven.  
**OR**
5. If a programmed cook time is desired, touch TIMER NOT SET to enter the Cook Timer screen. Enter a cooking length using the on-screen number keyboard to set a timer to alert when cooking ends. The cook time may not exceed 12:00:00. The oven will turn off when the cook time expires.
6. (Optional) To keep food warm after a programmed cook timer ends, press KEEP WARM ON from the Cook Timer screen. See the "Keep Warm™ Option" section for additional information.
7. (Optional) To set a delayed start with a cook time, touch the TIMER NOT SET/COOK TIMER screen and enter desired cook time. Select DELAY START, set the desired start time and touch SET DELAY. To set only a delay start, touch DELAY START from the temperature tab, set the desired time and touch SET DELAY.
8. Touch START to begin cooking or to activate Delay Start.
9. To change a mode, temperature or cook time while the oven is active, touch the appropriate tab. Make a new selection and touch OK.
10. Press CANCEL OVEN (CANCEL LEFT or CANCEL RIGHT on 48" [121.9 cm] models) to turn off the oven.



## Broil

Broiling uses direct radiant heat to cook food.



A. Broil

The element cycles on and off in intervals to maintain the oven temperature.

If the oven door is opened during broiling, the broil element will turn off in approximately 30 seconds. When the oven door is closed, the elements will come back on approximately 30 seconds after the door is closed.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.  
If you would like to purchase a Broiler Pan Kit, it may be ordered. See “Assistance or Service” section to order.
- For proper draining, do not cover the grid with foil. The bottom of the broiler 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 of food from the oven. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.

### To Use Broil:

Before broiling, position rack according to the Broiling Chart.

When broiling, changing the temperature allows more precise control. 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.

Position food on the grid on the broiler pan, then place it in the center of the oven rack with the longest side parallel to the door. Close the door. It is not necessary to wait for the oven to preheat before putting food in unless recommended in the recipe.

1. Place food in oven.
2. Touch MODES tab to move to the Modes menu.
3. Touch BROIL.
4. Touch the Temperature tab to move to the Temperature screen.  
Use the slider to enter a desired cooking temperature or touch the -5°F (-1°C) or + 5°F (+1°C) buttons. The temperature must be between 450°F (232°C) and 550°F (288°C).

5. Touch START to begin cooking.

### OR

6. If a programmed cook time is desired, touch TIMER NOT SET to enter the Cook Timer screen. Enter a cooking length using the on-screen number keyboard to set a timer to alert when cooking ends. The cook time may not exceed 12:00:00. The oven will turn off when the cook time expires.

7. (Optional) To keep food warm after a programmed cook timer ends, press KEEP WARM ON from the Cook Timer screen. See the “Keep Warm™ Option” section for additional information.
8. (Optional) To set a delayed start with a cook time, touch the TIMER NOT SET/COOK TIMER screen and enter desired cook time. Select DELAY START, set desired start time and touch SET DELAY. To set only a delay start, touch DELAY START from the temperature tab, set the desired time and touch SET DELAY.
9. Touch START to begin cooking or to activate Delay Start.
10. To change a mode, temperature or cook time while the oven is active, touch the appropriate tab. Make a new selection and touch OK.
11. Press CANCEL OVEN (CANCEL LEFT or CANCEL RIGHT on 48" [121.9 cm] models) to turn off the oven.

### BROILING CHART

For best results, follow the chart below. For diagram, see the “Positioning Racks and Bakeware” section.

A temperature setting of 550°F (288°C) is recommended for most foods. Bone-in chicken pieces should be broiled at 450°F (232°C)

Times are guidelines only and may need to be adjusted for individual foods and tastes. Preheat if required by the recipe.

FOOD	COOK TIME (in minutes)
<b>Beef</b>	
Steak 1" to 1¼" (2.5 cm to 3 cm) thick	
medium-rare	6-12
medium	10-15
well-done	13-18
<b>Pork</b>	
Pork chops 1" (2.5 cm) thick	
medium	11-16
<b>Lamb</b>	
Lamb chops 1" (2.5 cm) thick	
medium-rare	6-13
medium	11-16
<b>Ground Meats</b>	
Ground beef, pork or lamb patties* ¾" (2 cm) thick	
well-done	10-14
<b>Chicken</b>	
Chicken bone-in pieces** (2" to 2½" [5 cm to 6.3 cm])	25-35
boneless pieces (4 oz, [113 g])	11-17
<b>Fish</b>	
Fish Fillets ½" to ¾" (1.25 to 2 cm) thick	5-9
Steaks 1" (2.5 cm) thick	12-17

\*Place up to 12 patties, equally spaced, on broiler grid.

\*\*A temperature setting of 450° (232°C) is recommended.



## Keep Warm™ Option

### **⚠ WARNING**

#### **Food Poisoning Hazard**

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

**Doing so can result in food poisoning or sickness.**

**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 the Keep Warm™ function.

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

#### **To Use Keep Warm™ Option:**

1. Place food in oven.
2. Touch MODES to move to the Modes menu.
3. From the Modes menu, touch KEEP WARM.
4. Touch the Temperature tab to move to the Temperature screen.  
Use the slider to enter a desired cooking temperature or touch the -5°F (-1°C) or +5°F (+1°C) buttons. The temperature must be between 150°F (66°C) and 200°F (93°C).
5. Touch START to begin Keep Warm™ cycle.
6. If a Cook Time, Keep Warm™ or Delay Start function is desired, touch TIMER NOT SET to enter the Cook Time screen or touch the Delay Start button from the Temperature tab.  
Enter a cooking length using the on-screen number keyboard to set a timer to be alerted when cooking ends. The time length may not exceed 12:00:00.
7. (Optional) To set delayed start, touch DELAY START and set desired time. See "Delay Start" section for additional information.
8. Touch START to begin Keep Warm™ cycle.
9. Touch CANCEL (CANCEL LEFT or CANCEL RIGHT on 48" [121.9 cm] models) to turn off the oven.

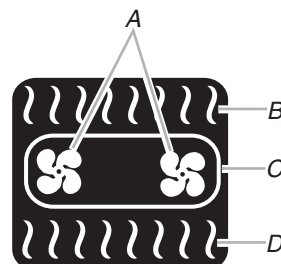
#### **To Use Keep Warm™ Option at the End of a Cooking Cycle:**

The Keep Warm™ Option can be set up to come on at the end of a cooking cycle. Activate Keep Warm while setting up the cooking cycle.

1. During setup of a cooking cycle, touch the TIMER NOT SET/ COOK TIME screen.
2. Touch KEEP WARM WHEN DONE and toggle to ON.  
The oven will automatically go into Keep Warm™ mode when the cook timer ends.
3. If you want to change the Keep Warm™ temperature during the Keep Warm™ cycle, touch the programmed temperature at the top of the screen. Adjust temperature and touch OK.
4. To change the mode, touch the programmed mode at the top of the screen. Select the new mode and touch OK.
5. Touch CANCEL (CANCEL LEFT or CANCEL RIGHT on 48" [121.9 cm] models) to turn off the oven.

## Convect Bake

The convection elements are located in the rear of the oven cavity, and assisted by the convection fans, provide balanced, efficient heating.



A. Convection fan  
B. Broil element  
C. Convection element  
D. Bake element

Convection baking can be used for baking cakes, uncovered casseroles, and frozen or convenience foods, as well as foods on multiple racks. 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.

During convection baking preheat, the convection, bake and broil elements all heat the oven cavity. After preheat, the convection, bake and broil elements and the fans will cycle on and off in intervals to maintain oven temperature.

If the oven door is opened during convection baking, the fans turn off immediately when the door is opened and turn on immediately when the door is closed. Convection, Bake, and Broil elements will turn off approximately 30 seconds after the door is opened. They will turn on again approximately 30 seconds after the door is closed.

- Reduce recipe temperature 25°F (14°C). Check food at shortest recommended package or recipe time.
- Use cookie sheets with no sides to allow air to move freely around the food.

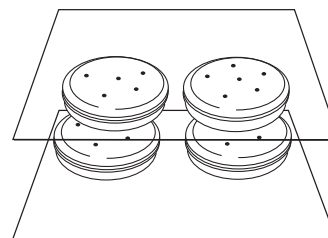
#### **Before Using Convect Bake:**

Before using Convect Bake, see the "Positioning Racks and Bakeware" section and the following tips for rack positions.

##### **Rack positions**

- 1-rack baking: 3
- 2-rack baking: 2 and 4 or 1 and 4
- 3-rack baking: 1, 3, and 5
- 4-rack baking: 1, 2, 4, and 5

For best results when baking cakes on 2 racks, use racks 4 and 2 for baking. Place the cakes on the racks as shown.



### To Use Convect Bake:

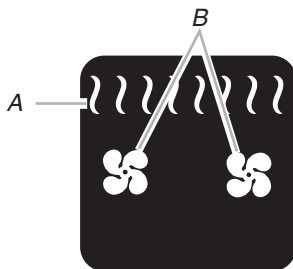
1. Touch MODES to move to the Modes menu.
2. From the Modes menu, touch CONVECT BAKE.
3. Touch the Temperature tab to move to the Temperature screen.  
Use the slider to enter a desired cooking temperature or press the -5°F (-1°C) or +5°F (+1°C) buttons. The temperature must be between 170°F (77°C) and 500°F (260°C).

4. Touch START to preheat oven.

#### OR

5. If a programmed cook time is desired, touch TIMER NOT SET to enter the Cook Timer screen. Enter a cooking length using the on-screen number keyboard to set a timer to alert when cooking ends. The cook time may not exceed 12:00:00. The oven will turn off when the cook time expires.
6. (Optional) To keep food warm after a programmed cook timer ends, press KEEP WARM ON from the Cook Timer screen. See the “Keep Warm™ Option” section for additional information.
7. (Optional) To set a delayed start with a cook time, touch the TIMER NOT SET/COOK TIMER screen and enter desired cook time. Select DELAY START, set desired start time and touch SET DELAY. To set only a delay start, touch DELAY START from the temperature tab, set the desired time, and touch SET DELAY.
8. Touch START to begin cooking or to activate Delay Start.
9. To change a mode, temperature, or cook time while the oven is active, touch the appropriate tab. Make a new selection and touch OK.
10. Press CANCEL OVEN (CANCEL LEFT or CANCEL RIGHT on 48" [121.9 cm] models) to turn off the oven.

### Convect Broil



A. Broil element  
B. Convection fans

During convection broiling, the broil element will cycle on and off in intervals to maintain oven temperature, while the fan circulates the hot air.

The temperature is preset at 550°F (288°C), but can be changed to a different temperature. Cooking times will vary depending on the rack position and temperature and may need to be adjusted. It is not necessary to reduce the temperature when using Convect Broil.

The fans turn off immediately when door is opened and turn on again immediately when door is closed. The broil element will turn off approximately 30 seconds after the door is opened. It will turn on again approximately 30 seconds after the door is closed.

### To Use Convection Broil:

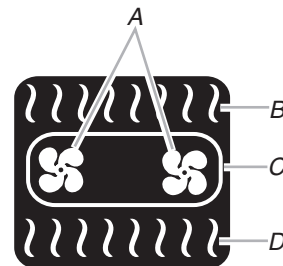
Before convection broiling, see “Broil” section for general broiling guidelines. Position rack.

1. Place food in oven and close the door.
2. Touch MODES tab to move to the Modes menu.

3. Touch CONVECT BROIL.
  4. Touch the Temperature tab to move to the Temperature screen.  
Use the slider to enter a desired cooking temperature or touch the -5°F (-1°C) or +5°F (+1°C) buttons. The temperature must be between 450°F (232°C) and 550°F (288°C).
  5. Touch START to begin cooking.
- #### OR
6. If a programmed cook time is desired, touch TIMER NOT SET to enter the Cook Timer screen. Enter a cooking length using the on-screen number keyboard to set a timer to alert when cooking ends. The cook time may not exceed 12:00:00. The oven will turn off when the cook time expires.
  7. (Optional) To keep food warm after a programmed cook timer ends, press KEEP WARM ON from the Cook Timer screen. See the “Keep Warm™ Option” section for additional information.
  8. (Optional) To set a delayed start with a cook time, touch the TIMER NOT SET/COOK TIMER screen and enter desired cook time. Select DELAY START, set desired start time and touch SET DELAY. To set only a delay start, touch DELAY START from the temperature tab, set the desired time and touch SET DELAY.
  9. Touch START to begin cooking or to activate Delay Start.
  10. To change a mode, temperature or cook time while the oven is active, touch the appropriate tab. Make a new selection and touch OK.
  11. Press CANCEL OVEN (CANCEL LEFT or CANCEL RIGHT on 48" [121.9 cm] models) to turn off the oven.

### Convect Pastry

Convect Pastry is best for 1, 2, or 3 rack baking of items such as cream puffs, turnovers, and croissants.



A. Convection fan  
B. Broil element  
C. Convection element  
D. Bake element

### Before Using Convect Pastry:

Before using Convect Pastry, see the “Positioning Racks and Bakeware” section and the following tips for rack positions.

- 1-rack baking: 3
- 2-rack baking: 2 and 4 or 1 and 4
- 3-rack baking: 1, 3, and 5

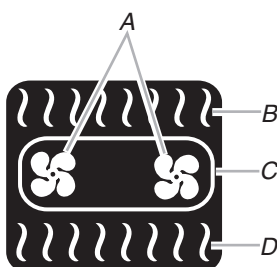
### To Use Convect Pastry:

1. Touch MODES tab to move to the Modes menu.
2. From the Modes menu, touch CONVECT PASTRY.
3. Touch the Temperature tab to move to the Temperature screen.  
Use the slider to enter a desired cooking temperature or touch the -5°F (-1°C) or +5°F (+1°C) buttons. The temperature must be between 170°F (77°C) and 500°F (260°C).

4. Touch START to begin preheating oven.  
**OR**
5. If a programmed cook time is desired, touch TIMER NOT SET to enter the Cook Timer screen. Enter a cooking length using the on-screen number keyboard to set a timer to alert when cooking ends. The cook time may not exceed 12:00:00. The oven will turn off when the cook time expires.
6. (Optional) To keep food warm after a programmed cook timer ends, press KEEP WARM ON from the Cook Timer screen. See the “Keep Warm™ Option” section for additional information.
7. (Optional) To set a delayed start with a cook time, touch the TIMER NOT SET/COOK TIMER screen and enter desired cook time. Select DELAY START, set desired start time and touch SET DELAY. To set only a delay start, touch DELAY START from the temperature tab, set the desired time, and touch SET DELAY.
8. Touch START to begin cooking or to activate Delay Start.
9. To change a mode, temperature, or cook time while the oven is active, touch the appropriate tab. Make a new selection and touch OK.
10. Press CANCEL OVEN (CANCEL LEFT or CANCEL RIGHT on 48" [121.9 cm] models) to turn off the oven.

## Convect Roast

Convect roast can be used for roasting meats, poultry and vegetables. During convect roast, the broil, convect, and bake elements will cycle on and off in intervals to maintain oven temperature, while the fan constantly circulates the hot air. It is not necessary to reduce the temperature when using Convect Roast.



A. Convection fan  
B. Broil element  
C. Convection element  
D. Bake element

If the oven door is opened during convection roasting, the fans turn off immediately and turn on immediately when the door is closed. Bake, broil, and convect elements will turn off approximately 30 seconds after the door is opened. They will turn on again approximately 30 seconds after the door is closed.

- The cook time should be reduced 15-30%. It is not necessary to reduce the oven temperature.
- Use rack 1, 2 or 3.
- For best results, use a broiler pan, grid and roasting rack, designed to drain juices and help avoid spatter and smoke.

If you would like to purchase a Broiler Pan Kit, it may be ordered. See “Assistance or Service” section to order. Ask for Part Number W10123240.

### To Use Convect Roast:

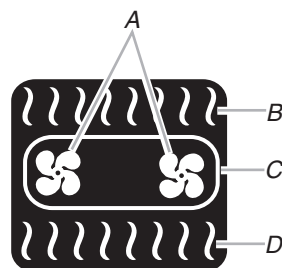
Before using convect roast, see the “Positioning Racks and Bakeware” section. It is not necessary to wait for the oven to preheat before putting food in, unless recommended in the recipe.

Use the roasting rack on top of the broiler pan and grid. This holds the food above the grid and allows air to circulate completely around all surfaces.

1. Place food in oven if no preheat is recommended.
2. Touch MODES to move to the Modes menu.
3. From the Modes menu, touch CONVECT ROAST.
4. Touch the Temperature tab to move to the Temperature screen.  
Use the slider to enter a desired cooking temperature or press the -5°F (-1°C) or +5°F (+1°C) buttons. The temperature must be between 170°F (77°C) and 500°F (260°C).
5. Touch START to begin cooking or preheating.  
**OR**
6. If a programmed cook time is desired, touch TIMER NOT SET to enter the Cook Timer screen. Enter a cooking length using the on-screen number keyboard to set a timer to alert when cooking ends. The cook time may not exceed 12:00:00. The oven will turn off when the cook time expires.
7. (Optional) To keep food warm after a programmed cook timer ends, press KEEP WARM ON from the Cook Timer screen. See the “Keep Warm™ Option” section for additional information.
8. (Optional) To set a delayed start with a cook time, touch the TIMER NOT SET/COOK TIMER screen and enter desired cook time. Select DELAY START, set desired start time and touch SET DELAY. To set only a delay start, touch DELAY START from the temperature tab, set the desired time and touch SET DELAY.
9. Touch START to begin cooking or to activate Delay Start.
10. To change a mode, temperature or cook time while the oven is active, touch the appropriate tab. Make a new selection and touch OK.
11. Press CANCEL OVEN (CANCEL LEFT or CANCEL RIGHT on 48" [121.9 cm] models) to turn off the oven.

## Convect Slow Roast

Convect Slow Roast is best for food items such as beef, poultry and pork. This cycle cooks food at low temperatures for long periods of time. It is not necessary to reduce the temperature when using Convect Slow Roast. Food can be cooked up to 12 hours. Depending on the time chosen, there is a range of temperatures to select. See the following chart.



A. Convection fan  
B. Broil element  
C. Convection element  
D. Bake element

Cook Time	Default Temperature	Temperature Range
4 Hours	275°F (135°C)	250-300°F (120-150°C)
8 Hours	225°F (107°C)	200-250°F (93-120°C)
12 Hours	185°F (85°C)	170-225°F (77-107°C)

- Food should be completely thawed.
- Cover foods to keep food moist.
- Prior to slow roasting, meat can be pan seared or broiled on sides to enhance browning, flavor and tenderness.
- Use rack position 2 for best results.

### To Use Convect Slow Roast:

Before using Convect Slow Roast, see “Positioning Racks and Bakeware” section.

1. Place food in oven.
2. Touch MODES to move to the Modes menu.
3. From the Modes menu, touch CONVECT SLOW ROAST.
4. Touch the Temperature tab to move to the Temperature screen.

Use the slider to enter a desired cooking temperature or press the -5°F (-1°C) or +5°F (+1°C) buttons. The temperature can be between 170°F (77°C) and 300°F (150°C). The temperature range you select from is based on the selected cook time.

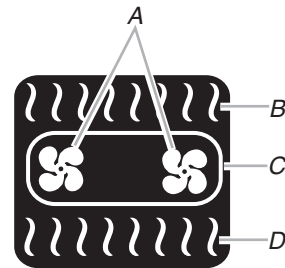
5. Touch START to begin cooking.

### OR

6. If a programmed cook time is desired, touch TIMER NOT SET to enter the Cook Timer screen. Enter a cooking length using the on-screen number keyboard to set a timer to alert when cooking ends. The cook time may not exceed 12:00:00. The oven will turn off when the cook time expires.
7. (Optional) To keep food warm after a programmed cook timer ends, press KEEP WARM ON from the Cook Timer screen. See the “Keep Warm™ Option” section for additional information.
8. (Optional) To set a delayed start with a cook time, touch the TIMER NOT SET/COOK TIMER screen and enter desired cook time. Select DELAY START, set desired start time and touch SET DELAY. To set only a delay start, touch DELAY START from the temperature tab, set the desired time and touch SET DELAY.
9. Touch START to begin cooking or to activate Delay Start.
10. To change a mode, temperature or cook time while the oven is active, touch the appropriate tab. Make a new selection and touch OK.
11. Press CANCEL OVEN (CANCEL LEFT or CANCEL RIGHT on 48" [121.9 cm] models) to turn off the oven.

## Convect Frozen Pizza

Convect Frozen Pizza is used to bake thick or thin crust frozen pizzas. During Convect Frozen Pizza, the broil, convect and bake elements will cycle on and off in intervals to maintain oven temperature. The convection fans remain on continuously to circulate hot oven air around the pizza.



A. Convection fan  
B. Broil element  
C. Convection element  
D. Bake element

If the oven door is opened during Convect Frozen Pizza, the fans turn off immediately. They will turn back on immediately after the door is closed. The bake, broil and convect elements will turn off approximately 30 seconds after the door is closed.

- The bake temperature should be reduced 25°F (14°C) from the temperature recommended on the package.
- The bake time may be slightly less than stated on the package, depending on the pizza.
- A pizza stone may be used with the Convect Frozen Pizza mode.
- Use Convect Frozen Pizza with 1-rack baking.

### To Use the Convect Frozen Pizza Mode:

Before using Convect Frozen Pizza, see the “Positioning Racks and Bakeware” section. Follow package directions, reducing the bake temperature 25°F (14°C). If there are no rack position recommendations, use rack 3.

Allow the oven to preheat completely before placing your pizza in the oven.

1. Touch MODES to move to the Modes menu.
2. From the Modes menu, touch CVT FROZEN PIZZA. (Touch the down arrow if necessary to view more available modes.)
3. Touch the Temperature tab to move to the Temperature screen.  
Use the slider to enter a desired cooking temperature or press the -5°F (-1°C) or +5°F (+1°C) buttons. The temperature must be between 170°F (77°C) and 550°F (288°C).
4. Touch START to preheat oven.  
Place frozen pizza in oven when preheat signal sounds.

### OR

5. If a cook time, Keep Warm™ or Delay Start function is desired, touch TIMER NOT SET to enter the Cook Time screen or touch DELAY START from the temperature pad.  
Enter a cooking length using the on-screen number keyboard to set a timer to alert when cooking ends. The cook time may not exceed 12:00:00. The oven will turn off when the cook time expires.



## Auto Convection Conversion

Convection temperatures and/or times differ from those of standard cooking. The oven can automatically reduce the standard recipe temperature and/or time for convection cooking.

By selecting Auto Convection Conversion, you can select a category then enter a temperature and time according to the recipe or package instructions. The oven will convert the time and/or temperature you entered.

The conversion may not be exact because foods are grouped in general categories.

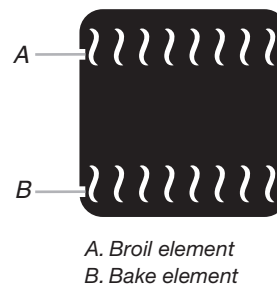
### To Use Auto Convection Conversion:

1. From the Home tab, Touch AUTO CONVECTION CONVERSION.
2. Select an Automatic Convection Recipe Conversion mode:

Convect Bake	Casseroles, cakes, baked goods, cookies
Convect Roast	Whole chicken/turkey, vegetables, pork/beef roasts
Convect Broil	Steaks, fillets, pork chops, chicken breasts, shrimp
Convect Pastry	Frozen pie, turnovers, cream puffs, puff pastry
Manual	View all manual modes to skip the recipe update process
3. Enter standard cooking temperature. Use the slider to enter a desired cooking temperature or touch the buttons -5°F (-1°C) or +5°F (+1°C).
4. Touch SET TIMER.
5. If Set Timer is chosen, enter standard cooking time using the on-screen number keyboard.
6. Touch NEXT or SKIP TIMER.
7. Touch ON or OFF on Reminder button. It reminds you to check food when 20% of the timer remains.
8. If Skip Timer is chosen, you will review your converted settings and be able to set Reminder and Delay Start.
9. The Cook Timer value will show "Not Set."
10. Touch START to begin preheating oven or DELAY START to use the converted setting when the delay time expires. See "Delay Start" section for additional information.
11. Place food in oven when preheat signal sounds. Screen will also prompt you when to insert food.
12. When the cook timer ends, you can start the Keep Warm™ cycle if not preset, Add More Time or Cancel the timer.
13. Touch CANCEL (CANCEL LEFT or CANCEL RIGHT on 48" [121.9 cm] models) to turn off the oven.

## Proof

The Proof cycle prepares dough for baking by activating the yeast. Follow recipe or package for number of times to proof dough.



A. Broil element  
B. Bake element

### To Use Proof:

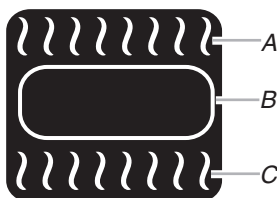
Before first proofing, place dough in a lightly greased bowl. Place bowl on rack position 3. See "Positioning Racks and Bakeware" section for tips.

1. Place food in oven and close the door.
  2. Touch MODES to move to the Modes menu.
  3. From the Modes menu, touch PROOF.
  4. After touching Proof, you will see the Temperature screen. The temperature is set at 100°F (38°C) and cannot be changed.
  5. Press START to begin proofing.
- OR**
6. If a programmed cook time is desired, touch TIMER NOT SET to enter the Cook Timer screen. Enter a cooking length using the on-screen number keyboard to set a timer to alert when cooking ends. The cook time may not exceed 12:00:00. The oven will turn off when the cook time expires.
  7. (Optional) To keep food warm after a programmed cook timer ends, press KEEP WARM ON from the Cook Timer screen. See the "Keep Warm™ Option" section for additional information.
  8. (Optional) To set a delayed start with a cook time, touch the TIMER NOT SET/COOK TIMER screen and enter desired cook time. Select DELAY START, set the desired start time and touch SET DELAY. To set only a delay start, touch DELAY START from the temperature tab, set the desired time and touch SET DELAY.
  9. Touch START to begin cooking or to activate Delay Start.
  10. To change a mode, temperature or cook time while the oven is active, touch the appropriate tab. Make a new selection and touch OK.
  11. Press CANCEL OVEN (CANCEL RIGHT or CANCEL LEFT on double oven models) to turn off the oven.

Before second proofing, shape dough, place in baking pan(s) and cover loosely and coat with cooking spray. Follow same placement, and control steps above. Before baking, remove cover.

## Rapid Proof

Rapid Proof is used to proof frozen or formed dough. The Rapid Proof mode requires the oven be preheated.



A. Broil element  
B. Convection element  
C. Bake element

### To Use Rapid Proof:

1. From Mode, touch RAPID PROOF.
2. After touching RAPID PROOF, you will see the temperature screen. The temperature is set at 200° (93°C) and cannot be changed.
3. Press START to begin Rapid Proof.
4. When the cycle is complete, touch CANCEL (CANCEL LEFT or CANCEL RIGHT on 48" [121.9 cm] models) to turn off the oven.

## Cook Timer

The Cook Timer allows the oven to cook for a programmed length of time. The Cook Timer can be accessed by touching COOK TIMER or TIMER NOT SET whenever available.

The Cook Timer countdown is started several ways:

- Touching START TIMER starts the countdown immediately.
- Opening then closing the door before preheat is complete starts the timer as soon as preheat is complete.
- Opening then closing the door when preheat is complete starts the countdown immediately.
- Cook timer countdown will automatically start 2 minutes after the preheat signal if none of the above activities have occurred.

The control will signal when 20% of the cook time remains.

### To Use Cook Timer:

1. Touch COOK TIMER from the Home screen or touch TIMER NOT SET whenever available.
2. Select the Cook Timer or Timer Not Set tab.
3. Select desired cook time by using the on-screen number keyboard. The time length may not exceed 12:00:00.
4. Touch START to begin preheating oven.
5. (Optional) To keep food warm after cooking ends, turn Keep Warm ON. See the "Keep Warm™ Option" section for additional information.
6. (Optional) To set delayed start, touch DELAY START and set desired time. See "Delay Start" section for additional information.
7. Place food in the oven when preheat signal sounds. The screen will also prompt you when to insert food. If a delay start is programmed, place food in oven when setting the mode.

## ⚠ WARNING

### Food Poisoning Hazard

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

**Doing so can result in food poisoning or sickness.**

**NOTE:** Do not use Delay Start for items that require a preheated oven, such as cakes, cookies and breads. If food is in the oven during preheat, it may become overcooked.

8. When the Cook Timer ends, if additional cook time is desired, select ADD MORE TIME. Time can be added by selecting Reset, which will reset the previously set time, or by selecting ADD 1 MIN, ADD 5 MIN or ADD 15 MIN. Selecting ADD 1 MIN, ADD 5 MIN or ADD 15 MIN allows you to set time in 1-, 5- or 15-minute increments. If Keep Warm™ function is desired and was not previously set, select Keep Warm when Cook Timer expires.

## Temperature Probe

## ⚠ WARNING



### Burn Hazard

**Use an oven mitt to remove temperature probe.**

**Do not touch broil element.**

**Failure to follow these instructions can result in burns.**

The temperature probe accurately measures the internal temperature of meat, poultry and casseroles and should be used in determining the doneness of food. It can be used during Bake, Convection Bake, Convection Roast. The oven will beep when the food has reached the target temperature.

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

### To Use Temperature Probe:

Before using, insert the probe into the food item. For meats, the probe tip should be located in the center of the thickest part of the meat and not into the fat or touching a bone.

**NOTE:** Remove any racks above the food that are not in use.

Place food in oven and connect the temperature probe to the jack. Keep probe as far away from heat source as possible. Close oven door.

1. From the Home tab, touch the PROBE button.
2. Depending on whether or not the probe is inserted, the display will read: "Probe: Not Inserted" or "Probe: Inserted."  
**NOTE:** Insert food and probe before heating the oven.
3. Touch CONVECT BAKE, CONVECT ROAST or BAKE. Selecting these buttons will take you to the Probe Temperature tab, with the method already selected automatically as well as an appropriate default temperature.



4. Use the buttons -5°F (-1°C) or +5°F (+1°C) to adjust the Probe Temperature. The default temperature is 160°F (71°C). The temperature must be between 130°F (54°C) and 185°F (85°C).
5. To change the oven temperature, touch the TEMPERATURE tab to move to the Temperature screen. Use the slider to enter a desired cooking temperature or touch the -5°F (-1°C) or +5°F (+1°C) buttons. The temperature must be between 170°F (77°C) and 500°F (260°C).
6. To set a delayed start, touch Delay Start and set desired time. See "Delay Start" section for additional information.
7. To remove probe temperature, but keep current mode and cavity temperature, touch CANCEL PROBE button.
8. Touch START to begin cooking with the probe.
3. (Optional) Select KEEP WARM ON to keep food warm after cooking if desired.
4. Use the slider to enter a desired begin and end time or press the "-15min" or "+15min" buttons. These buttons decrease or increase the selected begin/end time and also move the slider.
5. Press SET DELAY.

#### Delay with Probe:

### Delay Start

## ⚠ WARNING

### Food Poisoning Hazard

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

**Doing so can result in food poisoning or sickness.**

Delay Start allows the oven(s) to be set to turn on at a certain time of day and cook for a set length of time.

Delay Start should not be used for food such as breads and cakes because they may not bake properly.

Delay Start is available with any cycle that has a Delay Start button.

#### To Set a Delay Start:

1. From any mode with the Delay Start button available, press DELAY START.
2. Set time of day you would like the oven to start heating by using the slider to enter a desired time or press the "-15min" or "+15min" buttons. These buttons decrease or increase the selected time and also move the slider.
3. Press SET DELAY.

#### Delay with Cook Timer:

1. If Delay with Cook Timer is desired, select Timer Not Set or Cook Timer.
2. Program desired cook time, then touch DELAY START. The difference between the start and end time should equal the cook time.

## ⚠ WARNING



### Burn Hazard

**Use an oven mitt to remove temperature probe.**

**Do not touch broil element.**

**Failure to follow these instructions can result in burns.**

1. If Delay is chosen when the probe is in use, select Delay Start when at the Probe Temp screen, then select when cooking should begin. Because the probe controls the end time, the end time will not be displayed.
2. Use the slider to enter a desired begin time or press the "-15min" or "+15min" buttons. These buttons decrease or increase the selected begin and also move the slider.
3. The oven will automatically keep the food warm when the probe reaches the target temperature.
4. Press SET DELAY.

#### Delay for Clean

1. If Delay for Clean is desired, select Delay Start after selecting the Cleaning level. Select when cleaning should begin. The oven will calculate the end time based on your cleaning level choice.
2. Use the slider to enter a desired begin and end time or press the "-15min" or "+15min" buttons. These buttons decrease or increase the selected begin/end time and also move the slider.
3. The oven will cool for an additional hour after cleaning is completed.
4. Press SET DELAY.

# RANGE CARE

## Self-Cleaning Cycle

### ⚠ WARNING



#### Burn Hazard

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

**Keep children away from oven during Self-Cleaning cycle.**

**Failure to follow these instructions can result in burns.**

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

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

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

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

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

#### Prepare Oven:

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

#### 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.

The oven is preset for a 4 hour clean cycle; however the time can be changed. Suggested clean times are 3 hours 30 minutes for light soil and between 4 hours and 4 hours 30 minutes for average to heavy soil.

Use the following chart as a guide to determine the desired cleaning level.

CLEANING LEVEL	TOTAL CLEANING TIME (includes a 30 minute cool down time)
Light	3 hours 30 minutes
Medium	4 hours
Heavy	4 hours 30 minutes

Once the oven has completely cooled, remove ash with a damp cloth. If soil remains after wiping, that means the length of the clean cycle was not long enough for the amount of soil in the oven. Repeat the self-clean cycle if desired, or the soil will be removed during the next clean cycle. To avoid breaking the glass, do not apply a cool damp cloth to the inner door glass before it has completely cooled.

The oven lights will not work during the Self-Cleaning cycle.

On 48" (121.9 cm) ranges, only one oven can self-clean at a time. If one oven is self-cleaning, the other oven cannot be set or turned on.

**NOTE:** The oven has a 2 speed cooling fan motor. During self-cleaning the fan(s) will operate at its highest speed to increase airflow to better exhaust the hotter air through the oven vent(s). An increase of noise may be noticeable during and after the self-cleaning cycle until the oven cools.

#### To Self-Clean:

1. From the Modes or Setup menus, touch the SELF-CLEAN button.
2. If accessing Self Clean by using the Setup Menu on 48" (121.9 cm) ranges, select the oven you want to clean: Left or Right, then touch NEXT.
3. Two messages appear on the screen:
  - Remove all oven racks and pans from the oven. Racks could discolor and not slide easily after a Self Clean cycle.
  - Clean oven frame and door frame with a nonabrasive cleaning agent because they are not exposed to cleaning temperatures. Do not clean gasket.
4. Touch NEXT.
5. Select the cleaning level by pressing the buttons: Light (3½ hours), Medium (4 hours) or Heavy (4½ hours).

**NOTE:** The oven will cool for an additional hour after cleaning is completed.
6. To set a delayed start, touch DELAY START. See "Delay Start" section for additional information.
7. Touch START. The door(s) will lock.

#### To Stop Self-Clean anytime:

Touch CANCEL OVEN (CANCEL LEFT or CANCEL RIGHT on 48" [121.9 cm] oven models). If the oven temperature is too high, the door will remain locked. It will not unlock until the oven cools.

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## General Cleaning

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

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

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### STAINLESS STEEL (on some models)

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Do not use soap-filled scouring pads, abrasive cleaners, Cooktop Polishing Creme, steel-wool pads, gritty washcloths or abrasive paper towels. Damage may occur, even with one-time or limited use.

Rub in direction of grain to avoid damaging.

#### Cleaning Method:

- affresh® Stainless Steel Cleaner Part Number W10355016 (not included):
- Liquid detergent or all-purpose cleaner:

Rinse with clean water and dry with soft, lint-free cloth.

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### PORCELAIN-COATED GRATES AND CAPS

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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.

Do not clean in the Self-Cleaning cycle.

Do not clean in dishwasher.

#### Cleaning Method:

- Nonabrasive nylon scrub pad and mildly abrasive cleanser:  
Clean as soon as cooktop, grates and caps are cool.

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### SURFACE BURNERS

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#### Sealed Burner models

See “Sealed Surface Burners” section.

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### COOKTOP CONTROLS

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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.

**NOTE:** When replacing knobs after cleaning either the surface burner controls or the griddle module control, make sure the knobs are replaced to the correct location. The 20,000 Btu/h burner knobs have power settings and the griddle knob has temperature settings. All other knobs have Hi, Med, Lo settings only.

#### Cleaning Method:

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

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### OVEN DOOR EXTERIOR

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#### Cleaning Method:

- Glass cleaner and a soft cloth or sponge:  
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):  
See “Assistance or Service” section to order.

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### OVEN DOOR INTERIOR

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#### Cleaning Method:

- Self-Cleaning cycle:  
For optimal door cleaning result, wipe away any deposits with a damp sponge before running cycle.

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### CONTROL PANEL

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Activate the Control Lock to avoid touch screen activation during cleaning. See “Control Lock” section.

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.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):  
See “Assistance or Service” section to order.

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### OVEN CAVITY

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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.

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### OVEN RACKS

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#### 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

## GRIDDLE MODULE

Clean the griddle shortly after removing food and the griddle has cooled down.

### Cleaning Method:

- Hot, soapy water and/or nylon scrub pad
- After cleaning dry surface with a paper towel

### Drip Tray and Area Under Tray

Allow cooktop to cool completely before cleaning.

### Cleaning Method:

- Warm, soapy water or nonabrasive cleanser.
- Damp cloth or nonabrasive pad.
- Dry completely before placing drip tray in position.

## Oven Lights

The oven lights are 120-volt, 25-watt maximum halogen bulbs. They will come on when the oven door is opened.

On 48" (121.9 cm) ranges, both the left and right oven lights turn on or off when OVEN LIGHT is pressed. The oven lights will not work during the Self-Cleaning cycle. When the oven door is closed, touch OVEN LIGHT to turn light on or off.

### To Replace:

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

1. Disconnect power.
2. Remove glass light cover by grasping the front edge and pulling away from oven.



3. Remove bulb from socket.
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 wall.
6. Reconnect power.

## Oven Door

### ⚠ WARNING

#### Excessive Weight Hazard

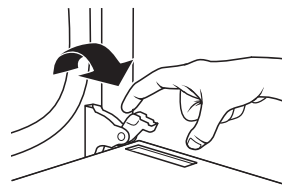
**Use two or more people to move and install oven doors.**

**Failure to do so can result in back or other injury.**

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 all the way.
2. Flip up the hinge latch on each side.



3. Close the oven door as far as it will shut.
4. Using 2 or more people, lift the oven door while holding both sides.

Continue to push the oven door closed and pull it away from the oven door frame.



### To Replace:

1. Using 2 or more people, lift the oven door and insert both hanger arms into the door.



2. Open the oven door.  
You should hear a "click" as the door is set into place.
3. Move the hinge levers back to the locked position. Check that the door is free to open and close. If it is not, repeat the removal and installation procedures.

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# TROUBLESHOOTING

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

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## Nothing will operate

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

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## 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?**  
On sealed burner models, see "Sealed Surface Burners" section.

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

- **Are the burner ports clogged?**  
On sealed burner models, see "Sealed Surface Burners" section.
- **On models with caps, 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 trained repair specialist.

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## Surface burner makes popping noises

- **Is the burner wet?**  
Let it dry.

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## Burner sparks but does not light

- **Is there continuous sparking, but the burner does not light?**  
Discontinue use of the surface burner and contact a service technician.

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## Excessive heat around cookware on cooktop

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

---

## 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?**  
The range must be level for the griddle to operate properly. See the Installation Instructions for leveling instructions.

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## Oven will not operate

- **Is the electronic oven control set correctly?**  
See "Electronic Oven Control" section.
- **Has a delay start been set?**  
See "Timed/Delay Cooking" section.
- **Is the Control Lock set?**  
See "Control Lock" section.
- **Is the Sabbath Mode set?**  
See "Sabbath Mode" section.

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## Oven temperature too high or too low

- **Does the oven temperature calibration need adjustment?**  
See "Temperature Calibration" in the "Setup Menu" section.

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## Display shows messages

- **Is the display showing a letter followed by a number?**  
Clear the display. See "Display(s)" section. If a letter followed by a number reappears, call for service. See "Assistance or Service" section.

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## Self-Cleaning cycle will not operate

- **Is the oven door open?**  
Close the oven door all the way.
- **Has the function been entered?**  
See "Self-Cleaning Cycle" section.
- **On some models, has a delay start Self-Clean cycle been set?**  
See "Self-Cleaning Cycle" section.
- **Has a delay start been set?**  
See "Timed/Delay Cooking" section.
- **On 48" (121.9 cm) ranges, is one oven self-cleaning?**  
When one oven is self-cleaning, the other oven cannot be set to self-clean.

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## Oven cooking results not what expected

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- **Is the proper temperature set?**  
Double-check the recipe in a reliable cookbook.
- **Is the proper oven temperature calibration set?**  
See "Calibration (Oven Temperature Control)" section.
- **Was the oven preheated?**  
See "Baking and Roasting" section.
- **Is the proper bakeware being used?**  
See "Bakeware" 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.

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## ASSISTANCE OR SERVICE

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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.

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### In the U.S.A.

Call the Jenn-Air Customer eXperience Center toll free:  
**1-800-JENNAIR (1-800-536-6247)**

### Our consultants provide assistance with:

- Features and specification on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- Repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors and service companies. Jenn-Air designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the Jenn-Air designated service company in your area, you can also look in your telephone directory Yellow Pages.

### For further assistance:

If you need further assistance, you can write to Jenn-Air with any questions or concerns at:

Jenn-Air Brand Home Appliances  
Customer eXperience Center  
553 Benson Road  
Benton Harbor, MI 49022-2692

Web address: [www.jennair.com](http://www.jennair.com)

Please include a daytime phone number in your correspondence.

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## Accessories

### affresh® Stainless Steel Cleaner

(stainless steel models)

Order Part Number W10355016

### affresh® Kitchen and Appliance Cleaner

Order Part Number W10355010

### 9" (22.9 cm) Stainless Steel Backsplash for 30" (76.2 cm) Ranges

Order Part Number W10115773

### 9" (22.9 cm) Stainless Steel Backsplash for 36" (91.4 cm) Ranges

Order Part Number W10115776

### 9" (22.9 cm) Stainless Steel Backsplash for 48" (121.9 cm) Ranges

Order Part Number W10115777

### Backsplash with Dual-Position Shelf for 30" (76.2 cm) Ranges

Order Part Number W10285447

### Backsplash with Dual-Position Shelf for 36" (91.4 cm) Ranges

Order Part Number W10285448

### Backsplash with Dual-Position Shelf for 48" (121.9 cm) Ranges

Order Part Number W10285449

### Adjustable Backsplash for 30" (76.2 cm) Ranges

Order Part Number 8285148

### Adjustable Backsplash for 36" (91.4 cm) Ranges

Order Part Number 8284756

### Adjustable Backsplash for 48" (121.9 cm) Ranges

Order Part Number 8284755

### 33½" (85.1 cm) Stainless Steel Wallsplash for 30" (76.2 cm) Ranges

Order Part Number JXA9003CDP



**33½" (85.1 cm) Stainless Steel Wallsplash for 36" (91.4 cm) Ranges**

Order Part Number JXA9002CDP

**33½" (85.1 cm) Stainless Steel Wallsplash for 48" (121.9 cm) Ranges**

Order Part Number JXA9001CDP

**Stainless Steel Griddle Cover**

Order Part Number W10160195

**High-Altitude Kit for LP Gas**

Order Part Number W10237848

**High-Altitude Kit for Natural Gas**

Order Part Number W10160841

**Wok Ring**

Order Part Number W10216179

**Broiler Pan Kit**

Order Part Number W10123240

**Extendable Roller Rack with Handle for 30" (76.2 cm) Ranges**

Order Part Number W10208155

**Extendable Roller Rack with Handle for 36" (91.4 cm) Ranges**

Order Part Number W10212435

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**In Canada**

Call the Jenn-Air Customer eXperience Centre toll free:  
**1-800-807-6777**

**Our consultants provide assistance with:**

- Use and maintenance procedures.
- Repair parts sales.
- Referrals to local dealers, repair parts distributors and service companies. Jenn-Air designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in Canada.

**For further assistance:**

If you need further assistance, you can write to:

Jenn-Air Brand Home Appliances  
Customer eXperience Centre  
200 - 6750 Century Ave.  
Mississauga, Ontario L5N 0B7

Web address: **[www.jennair.ca](http://www.jennair.ca)**

Please include a daytime phone number in your correspondence.

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# JENN-AIR® COOKING APPLIANCE WARRANTY

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## 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.

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## 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                                  | ■ Electronic controls |
| ■ Touch Pad and microprocessor                      | ■ Magnetron tube      |
| ■ Glass ceramic cooktop: if due to thermal breakage | ■ Sealed gas burners  |
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## 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.**

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## 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.

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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**.

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

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

Dealer name \_\_\_\_\_

Address \_\_\_\_\_

Phone number \_\_\_\_\_

Model number \_\_\_\_\_

Serial number \_\_\_\_\_

Purchase date \_\_\_\_\_