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Jenn Air CCE1400 Owner's Manual

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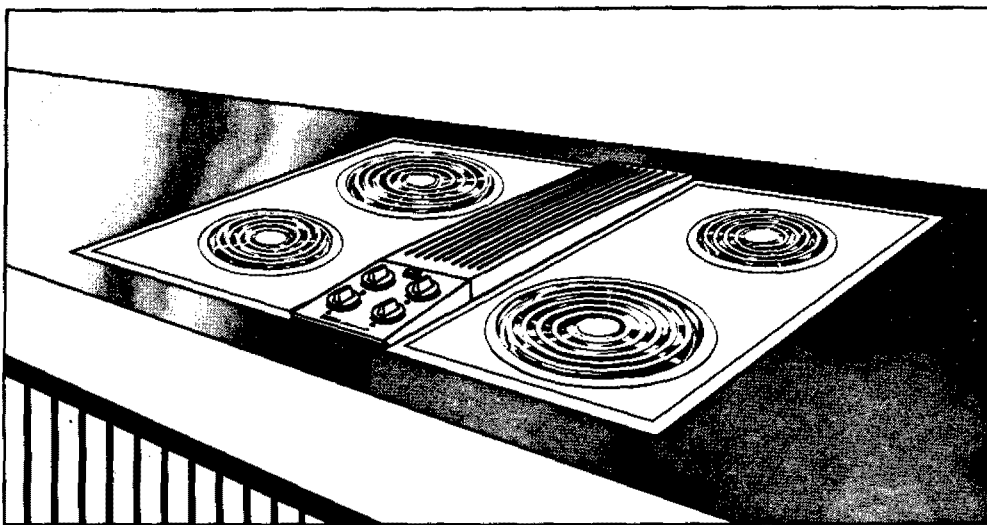
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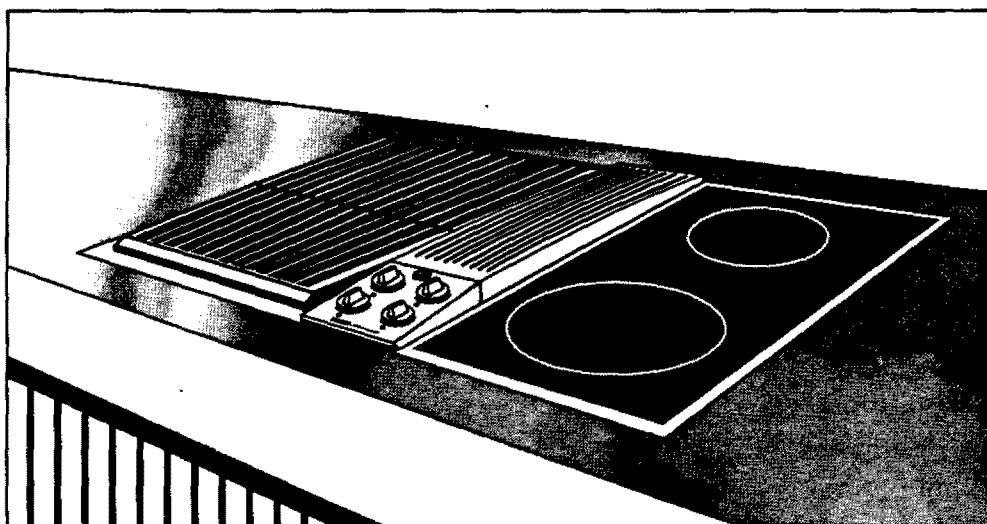
Use and Care Manual

**Electric Cooktops with Grill
and Downdraft Options**

**Models CCE1400, CVE1400, CVE4180,
CVE4210, CVE4270, CVE4370**



Model CVE1400



Model CVE4270

SAFETY PRECAUTIONS

Read before operating your cooktop

All appliances - regardless of the manufacturer - have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
5. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Jenn-Air Service Contractor.
6. Flammable materials should not be stored near surface units.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
8. 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.
9. Use proper pan size. Many appliances are equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to heating element will also improve efficiency and performance.
10. Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.
11. On conventional element cooktops make sure that drip pans are in place. Absence of these pans during cooking may subject wiring or components underneath to damage.
12. Do not use aluminum foil to line surface unit drip pans or grill basin. Installation of these liners may result in an electric shock or fire hazard.
13. Glazed cookware - only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktop surface without breaking due to the sudden change in temperature. Use only such cookware as you know has been approved for this purpose.

-
14. Cookware handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the cookware.
 15. Do not soak or immerse removable heating elements in water.
 16. CAUTION - Do not store items of interest to children in cabinets above cooktop - children climbing on the cooktop to reach items could be seriously injured.
 17. Do not touch surface units or areas near units. Surface units or heating elements 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 these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns - among these surfaces are the cooktop.
 18. Do not cook on glass-ceramic cooking surface if the cooktop is broken. Cleaning solutions and spillovers may penetrate the broken cooktop and create a shock hazard. Contact an authorized Jenn-Air Service Contractor.
 19. Clean glass-ceramic cooktops with caution. If wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.
 20. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
 21. Keep all switches "OFF" when unit is not in use.
 22. Clean only parts listed in this manual and use procedures recommended.
 23. This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units or stovetop grills. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

- SAVE THESE INSTRUCTIONS -

About Your Jenn-Air Cooktop

Congratulations on your choice of a Jenn-Air electric cooktop. The chart below describes the differences between models.

Model#	Downdraft	Convertible	Grill/Elements included
CCE1400	no	no	4 coil elements
CVE1400	yes	no	4 coil elements
CVE4180	yes	left bay	1 grill, 2 coil elements
CVE 4210	yes	2 bays	none
CVE4270	yes	2 bays	1 grill
CVE4370	yes	3 bays	1 grill

Before you begin cooking with your new cooktop, please take a few minutes to read and become familiar with the instructions in this book. On the following pages you will find a wealth of information regarding all aspects of using your new cooktop. By following the instructions carefully, you will be able to fully enjoy and properly maintain your cooktop and achieve excellent results with the food you prepare.

Should you have any questions about using your Jenn-Air cooktop or need a use and care manual for your cooktop cartridge, write to us at **Jenn-Air Customer Assistance**, c/o Maytag Customer Service, P.O. Box 2370, Cleveland, TN U.S.A. 37320-2370. Be sure to provide the model number for the manual requested.

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Ventilation System

The built-in ventilation system removes cooking vapors, odors and smoke from foods prepared on the cooktop, grill and grill accessories. Regular use of this system will insure a more comfortable and less humid kitchen which is free of heavy cooking odors and fumes that normally create a frequent need for cleaning and redecorating.

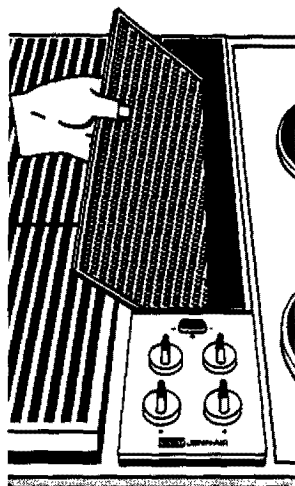
Using the Ventilation System

- To operate the ventilation system manually, push the switch located in front of the air grille. If you push on the left side of the switch, the fan will operate at the Lo speed. If you push on the right side of the switch, the fan will operate at the Hi speed. To turn the fan off, the switch should be returned to the middle (level) position.
- The ventilation system will operate *automatically* when the grill element is in use. During grilling, the fan speed is automatically set for the Hi setting AND cannot be changed to Lo speed.
- Use Hi fan speed for capturing steam. Use Lo fan speed for capturing smoke when pan frying.
- The fan can be used to remove strong odors from the kitchen as when chopping onions near the fan.

NOTE CVE1400 OWNERS: The cooktop is designed with an automatic control that may turn on the downdraft fan when large cookpots are used for extended periods on the large elements. The fan will shut off when the cooktop has cooled down. (See p. 10.)

Cleaning the Ventilation System

Air Grille: The air grille lifts off easily. Wipe clean or wash in sink with mild household detergents. May be cleaned in dishwasher.



Filter: Turn off ventilation system before removing. Turn filter retainer clip to remove filter. The filter is a permanent type and should be cleaned when soiled. Clean in sink with warm water and liquid dishwashing detergent or in dishwasher.

IMPORTANT: DO NOT OPERATE SYSTEM WITHOUT FILTER. Filter should always be placed at an angle. As you face the front of the cooktop, the top of the filter should rest against the left side of the vent opening and the bottom of the filter should rest against the right side of the vent chamber at the bottom. (**NOTE:** If filter is flat against the fan wall, ventilation effectiveness is reduced.)

Ventilation Chamber: This area, which houses the filter, should be cleaned in the event of spills or whenever it becomes coated with a film of grease. The ventilation chamber may be cleaned with paper towel, damp cloth, or sponge and with a mild household detergent or cleanser.

Surface Controls

The infinite surface controls provide flexibility in setting selection when using the cooktop or grill.

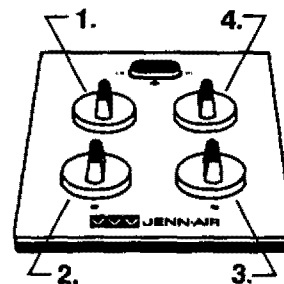
To Set Controls

- Since the controls are a push-turn type, they must be pushed down before turning. To set (from the OFF position), push down on control knob and turn in either direction to desired setting.
- When the control is in any position, other than OFF, it may be turned in any direction without pushing down.
- The red light bar (in front of the control knob area) will glow when any control knob is ON.

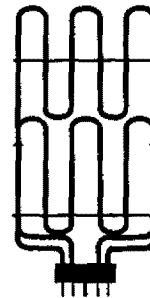
Control Locations

1. Left rear element (rear Energy-Saver or Standard grill)
2. Left front element (front Energy-Saver)
3. Right front element (front Energy-Saver or Standard grill)
4. Right rear element (rear Energy-Saver)

Note: For model CVE4370, the right bay is for cooktop cartridges only.



NOTE: The "Energy-Saver" grill element (right) is included with some cooktops or may be purchased as an option for most models. This permits utilizing only half of the grill area, if desired, or using different control settings for the front and rear position of the element. When using this element, both cooktop controls, front and rear, must be turned on in order to use the *full* grill area. For model CVE4180, the standard grill was included. See directions above.



Suggested Control Settings for Surface Elements

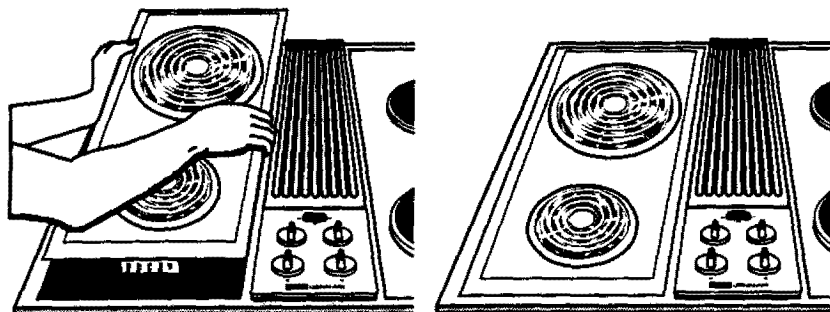
The size and type of cookware used and the amount and type of food being cooked will influence the setting needed for best cooking results. Electrical line voltage may also vary, which will affect the needed control setting. The setting indicated should serve as a guide while you become familiar with your cooktop.

- Hi A fast heat to start cooking quickly, to bring liquids to a boil, to preheat oil for deep fat frying. Used for most grilling.
- 7-10 (Medium High) For fast frying or browning foods, to maintain rapid boil of large amounts of food, to maintain oil temperature for deep fat frying.
- 5-6 (Medium) For foods cooked in a double boiler, sautéing, slow boil of large amounts of food, and most frying.
- 3-4 (Medium Lo) To continue cooking foods started on higher settings.
- Lo-2 Maintaining serving temperatures of foods, simmering foods, melting butter or chocolate.

The controls offer flexibility in setting selection. On settings other than Hi, you may adjust the controls above or below the numbered setting for best results. This applies to settings when using cooktop cartridges or when using the grill or any of the accessories. Suggested settings are provided as general guidelines.

Using Cooktop Cartridges

Cooktop cartridges can be installed in most cooktops. Cartridge options include conventional coil, halogen, radiant, or solid element.



To Install Cartridges

1. If the grill grates, element, and/or grill-rocks are in place, remove before installing a cooktop cartridge. Clean basin pan of any grease accumulation. (See page 16 for cleaning recommendations.)
2. To install any of the optional cooktop cartridges, be sure controls are **OFF**. Position the cartridge terminal plug towards the terminal receptacle.
3. Slide the cartridge towards the receptacle until the cartridge terminal plug is completely engaged.
4. Lower the opposite end of the cartridge into the cooktop until it is flush with the surface. Your cooktop is now ready to use.

To Remove Cartridges

1. Controls must be **OFF** and the cartridge should be cool.
2. Lift up on the "tab" located on the cartridge until top of cartridge clears the opening of the cooktop by about 2 inches. Lifting the cartridge too high while still engaged in the receptacle could damage the terminal plug.
3. To disengage terminal, hold cartridge by the sides and slide away from the terminal receptacle. Lift out when fully unplugged.
4. A storage tray, Model A350 is available and can be used for storing a cartridge.
5. Do not stack cartridges where they may fall or be damaged. Never store other materials on top of a glass-ceramic cartridges since this could damage or mar the surface.

Note: Remember to replace the air grille before using the ventilation system.

Home Canning

For best results, canning should be done on the conventional coil cartridge/cooktop. Canning element accessory, Model A145A, makes it possible to use large oversized canners with the conventional coil cartridge/cooktop.

For additional information, refer to use and care manual packaged with your cartridge.

Cookware

To achieve optimum cooking performance, use *heavy gauge, flat, smooth bottom* cookpots that conform to the diameter of the element (no more than one inch overhang). Proper cookpots will minimize cooking times, use less electricity, cook food more evenly and require less water or oil.

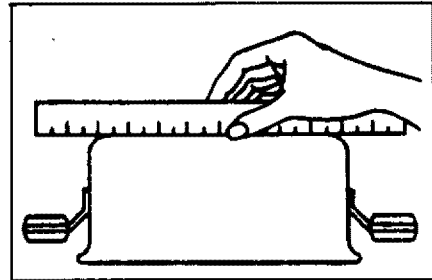
Cookpots with thin, uneven bottoms do not adequately conduct heat from the element to the food in the cookpots which results in hot spots, burned or underdone food. Using bad cookpots also requires more water, time, and energy to cook food.

Selecting Proper Cookware

- **Select heavy gauge cookpots.** Usually heavy gauge cookpots will not change shape when heated.
- **Use cookpots with flat, smooth bottoms.** The two ways to determine if cookpots have a flat, smooth bottom are the ruler test and the cooking test.

Ruler Test:

1. Place the edge of ruler across the bottom of the pot.
2. Hold up to the light.
3. No light should be visible under the ruler.



Cooking Test:

1. Put 1 inch of water into the cookpot.
 2. Place cookpot on the element. Turn control to the HI setting.
 3. Observe the bubble formation to determine the heat distribution. If the bubbles are uniform across the cookpot, the cookpot will perform satisfactorily. If the bubbles are not uniform, the bubbles will indicate the hot spots.
- **Match the size of the cookpot to the size of the element.** Ideally, the cookpot will be the same size or slightly larger.

Improper Cookware

- Do not use cookware that extends more than 1 inch beyond the edge of the element.
- Do not use a small cookpot on a large element. Not only can this cause the element to require more energy and time, but it can also result in spillovers burning onto the element which cause extra effort in cleaning.
- Do not use nonflat specialty items that are oversized, uneven or do not meet proper cookware specifications such as round bottom woks with rings, griddles, rippled bottom canners, lobster pots, large pressure canners, etc.

Home Canning

Acceptable canning pots should not be oversized and must have a flat bottom. Note: Canning element accessory, A145A, makes it possible to use large oversized, flanged or rippled bottom canners. (See p 11.) When canners do not meet these standards, the use of the HI heat setting becomes excessive and may result in damage to the cooktop. In addition, water may not come to a boil and canners may not reach 10 lb. of pressure.

The acceptable canning procedure uses the HI setting just long enough to bring the water to a boil, then lower the setting to maintain the water temperature.

Characteristics of Cookware Materials

Heavy gauge cookpots with flat, smooth bottoms will usually work in a similar way. However, there are some differences in the cooking performance of various materials.

- *Aluminum* cookpots heat quickly and evenly. Best suited for simmering, braising, boiling and frying.
- *Stainless steel* cookpots will evenly distribute heat if constructed of tri-ply or combined with other metals such as aluminum and copper. Use for cooking functions similar to aluminum.
- *Cast iron* cookpots are slow to heat but cook more evenly once temperature is reached. Use for long term low heat cooking or for browning and frying.
- *Glass ceramic, earthenware, heat-proof glass or glazed* cookpots can be used if recommended by the manufacturer for cookpot cooking. Do not use with trivets. Best used on low to medium control settings.
- *Porcelain enamel-on-steel or porcelain enamel-on-cast iron* should be used according to manufacturer's directions. Do not allow to boil dry.

Conventional Coil Cooktop

(Models CCE1400, CVE1400, CVE4180)

Cooking Procedures

- For best results, always use recommended cookware.
- Different cookpots and different amounts of food being prepared will influence the control settings needed for best results. For fastest cooking, start with the surface control on **Hi** for one minute; then turn the control to the lower desired setting. Covering pans, whenever possible, speeds cooking and is more energy efficient.
- Do not allow pans to boil dry as this could damage both the cooktop and the pan.
- Do not drop heavy cookware on the cooktop surface.

Selecting Proper Cookware

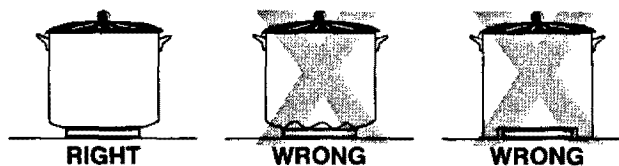
- *Select cookware with flat bottoms.* Flat bottom pans are the fastest and best conductors of heat and provide the most consistent and satisfactory results. The entire bottom of the pan should touch the heating element evenly. Avoid using pans with convex, concave or irregular bottoms. A pan which is not flat receives the most heat at the point of contact, which causes "hot spots" and uneven heat distribution. Hot spots can result in scorching or burning of the food. Uneven heat distribution slows the cooking process and wastes energy.
- To determine if pan is flat, lay a straight edge ruler against the bottom. (See p. 8)
- Do not use a pan with a turned down flange around the bottom or a ripple bottom.
- Do not use a pans that extend more than 1 inch on either side of the element. Use the correct size pan for the size of the heating element. (See exceptions for canners and stockpots below.)
- Do not use wire trivets or any kind of heat retarding pad between the pan and element. Reduce the control setting instead.
- Special cooking equipment without flat bottoms, such as the Oriental wok, *should not be used on the cooktop. Use the Jenn-Air wok accessory, Model AO142, on the cooktop.* It has a flat bottom and is designed to be used on the small element.
- Large stockpots and canners should be used with Jenn-Air's "Big-pot" canning element only (Model A145A). The use of large pans on the large element on **Hi** for extended periods of time can cause damage to the cooktop, discolor chrome drip pans, shorten the life of the element, as well as trap excess heat inside the cooktop.

NOTE: CCE1400 OWNERS: Sustained trapped heat can cause the large elements to cycle off. Elements will cycle back on after the cooktop has cooled down.

CVE1400 OWNERS: Sustained trapped heat can cause the downdraft fan to cycle on. Downdraft fan will cycle off after the cooktop has cooled down.

Large Stockpots or Canners

Canning element accessory, Model A145A, makes it possible to use large oversized flanged or rippled bottom canners.



Follow These Procedures When Canning

- Bring water to boil at Hi setting; after boiling has begun, reduce heat to lowest setting that will maintain boiling.
- Make certain canner fits over center of surface unit.
- Flat-bottomed canners give the best canning results.
- Use canning recipes from a reputable source such as the manufacturer of your canner and manufacturers of canning jars.
- Remember that canning is a process that creates large amounts of steam. Be careful and follow equipment instructions to avoid burns from steam or hot canners.
- Remember that if your area has low voltage at times, canning may take longer than indicated by the directions.

Cleaning the Conventional Coil Cooktop

Be sure all control knobs are in the OFF position before cleaning or removing heating elements.

Never *immerse cartridge in water to clean*. This can damage wiring. A drain hole within the cartridge permits drainage of normal spills into the porcelain basin pan where it will drain into the grease container. Bottom of cartridge may be wiped clean with detergent solution if necessary.

Heating Elements

Under normal conditions, most soil will burn off elements. The heating elements unplug for your convenience in cleaning the drip pans. Lift the elements slightly and pull away from receptacle. **DO NOT IMMERSE ELEMENTS IN WATER.** To replace elements, push completely into the receptacle. Make sure the elements fit flat.

Drip Pans

To keep the like-new appearance, clean frequently and never allow anything to burn on twice. Remove soiled pans by first removing cooled heating element.

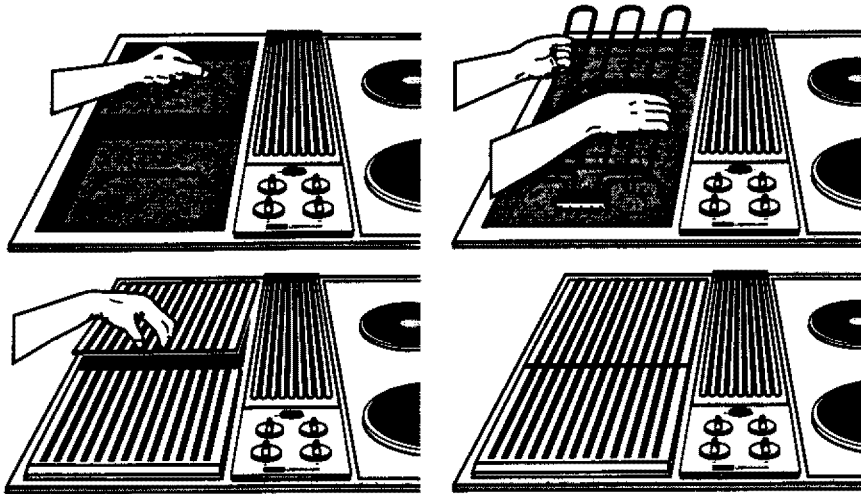
- **For light to moderate soil:** Clean by wiping with soapy dishcloth or Cooktop Cleaning Creme (Part No. 20000001) and sponge or clean in dishwasher. Rinse and dry.
- **To loosen baked on soils:** Place drip pans in pan with 2 quarts of water and boil for 20 minutes. Remember, all drip pans cannot be boiled at once because element being used must have a drip pan in place.
- **For stubborn stains:** Rub lightly with soapy S.O.S. pads or nonabrasive cleansers.

Note on Chrome Drip Pans: Do not use abrasive cleansers, steel wool or cleansers not recommended for use on chrome. A bluing of the drip pans indicates improper cookware selection and/or using excessively high heat and cannot be removed.

Note on Porcelain Drip Pans: For extremely stubborn stains, use an oven cleaner. Allow to sit overnight, then rinse. **CAUTION:** When using an oven cleaner, avoid spraying other areas.

Grilling

The grill accessory consists of two black grill grates, a grill element and two grill-rocks



To Install Grill

1. Before installing grill components, be certain surface controls are **OFF**.
2. Place the two grill-rocks into an empty basin pan with their handles running parallel to the front of the cooktop. These grill-rocks must be used since they support the grill element.
3. Position the grill element with the terminal plug towards the terminal receptacle. Slide the element towards the receptacle until the terminal plug is completely engaged. The grill element should rest on the handles of the grill-rocks.
4. Place the black grill grates on the top of the cooktop.
Note: The cooking bay on the extreme right of Model CVE4370 accepts cooktop cartridges only.

To Remove Grill

1. Remove grill components once they are cool. Be sure controls are **OFF**.
2. To remove grill element, pull away from receptacle until it is unplugged. (**Note:** Lifting the element too high while still engaged in the receptacle could damage the terminal plug.)
3. A storage tray, Model A350, is available for purchase and can be used for storing the grill assembly.

Installing Other Accessories

1. Remove the two black grill grates from the grill. Now you are ready to use the optional grill accessories.
2. Review the instructions for installing and using the accessories that are packaged with the accessory.

Using the Grill

- Before the first use, wash your new grill grates in hot soapy water, rinse and dry. Then “season” the surface by wiping on a thin coating of cooking oil. Remove excess oil by wiping again with another paper towel. This procedure should be repeated when either: a) cleaning in the dishwasher since the detergent may remove seasoning, or b) anytime a sugar-based marinade (for example, barbecue sauce) is going to be used.
- Preheat the grill on **Hi** for 5 minutes. Preheating improves the flavor, appearance of meats and quickly sears the meat to help retain the juices. The heating element should glow a bright cherry red.
- *Use nonmetallic spatulas or utensils to prevent damaging the Excalibur® nonstick grill grate finish.*
- *Excessive amounts of fat should be trimmed from meats.* Only a normal amount is necessary to produce the smoke needed for that smoked, “outdoor” flavor. Excessive fat can create cleaning and flare-up problems.
- *Allowing excessive amounts of grease or drippings to constantly flame voids the warranty on the grill grates.* Excessive flare-ups indicate that either the grill interior needs to be cleaned or that excessive amounts of fat are in the meat or the meat was not properly trimmed.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- **NEVER LEAVE GRILL UNATTENDED DURING GRILL OPERATION.**

Should excess grease cause sustained flare-up

1. Turn on Fan manually.
2. Immediately turn grill control(s) **OFF**.
3. Remove meat from grill.

IMPORTANT

- Do not use aluminum foil inside the grill area.
- Do not use charcoal or wood chips in the grill area.
- Do not allow grill-rocks to become overloaded with grease. Clean frequently.
- Do not cover grates completely with meat. Leave air space between each steak, etc. to allow proper ventilation as well as prevent flare-ups.

Grill Guide

Preheat grill on **Hi**, 5 minutes, for best flavor.

Type	Setting	Cooking Time	Procedure
Steak (1/2 - 3/4") Rare Medium Well	Hi Hi Hi	9 to 12 minutes 12 to 19 minutes 16 to 23 minutes	Turn after 5 to 6 minutes. Turn after 6 to 9 minutes. Turn after 8 to 11 minutes.
Steak (1 - 1 1/4") Rare Medium Well	Hi Hi Hi	10 to 17 minutes 19 to 26 minutes 24 to 32 minutes	Turn after 5 to 8 minutes. Turn after 9 to 12 minutes. Turn after 12 to 16 minutes.
Hamburgers (3-4 oz.)	10	15 to 25 minutes	Turn after half the time.
Pork Chops (1/2 - 3/4") Fully-cooked	10	30 to 40 minutes	Turn occasionally.
Smoked Pork Chops	Hi	10 to 15 minutes	Turn once.
Ham Slices (1/2")	10	15 to 20 minutes	Turn once.
Fully-cooked sausages			
Hot Dogs	Hi	5 to 10 minutes	Turn occasionally.
Polish	Hi	10 to 20 minutes	Turn once.
Fresh Sausage			
Links	10	10 to 15 minutes	Turn occasionally.
Patties (2 1/2" diameter)	10	15 to 20 minutes	Turn occasionally.
Italian Sausage	10	25 to 35 minutes	Pierce casing with a fork. Turn once.
Lamb Chops	10	25 to 35 minutes	Turn occasionally. Brush with glaze, if desired.
Chicken			
Boneless Breasts	10	25 to 35 minutes	Turn occasionally.
Bone-in	10	45 to 60 minutes	Turn occasionally. Brush with marinade or glaze during last 10 minutes.
Fish			
Steaks (1")	10	20 to 30 minutes	Brush with butter. Turn after half the time.
Filletts (1/2") (with skin on)	10	10 to 15 minutes	Start skin side down. Brush with butter. Turn after half the time.
Shrimp (skewered)	10	8 to 12 minutes	Turn and brush with butter or marinade frequently.
Garlic Bread	Hi	2 to 4 minutes	Turn after half the time.
Hot Dog Buns			
Hamburger Buns	10	2 to 3 minutes	

Note: This chart is a suggested guide. Cooking times and control settings are approximate due to variations in meats and voltage.

Grilling Tips

With your Jenn-Air grill and accessories, literally any food you've considered "at its best" when prepared outdoors can now be prepared indoors with less fuss and great flavor.

The following suggestions are good rules to follow and will increase your enjoyment of the equipment.

- Be sure to follow directions on page 13 for using the grill.
- Suggested cooking times and control settings are approximate due to variations in meats and electrical voltage. Experience will quickly indicate cooking times as well as which settings work best.
- Use the Energy-Saver grill element for grilling small amounts of food on half of the grill or for keeping cooked foods warm or preparing food requiring different control settings.
- For best results, buy top grade meat. Meat that is at least 3/4 inch will grill better than thinner cuts.
- Score fat on edges of steak, but do not cut into meat, to prevent curling while cooking.
- For the attractive "branded" look on steaks, be sure grill is preheated. Allow one side of meat to cook to desired doneness, or until juices appear on the top surface, before turning. Turn steaks and hamburgers just once. Manipulating food causes loss of juices.
- When basting meats or applying sauces to foods, remember that excessive amounts wind up inside your grill and do not improve the food flavor. Apply sauces during the last 15 to 20 minutes of cooking time unless recipe specifies otherwise. Sugar-based sauces, excessively used, will caramelize on the grill-rocks and create extra cleaning.
- There are many meat marinades which will help tenderize less expensive cuts of meat for cooking on the grill.
- Certain foods, such as poultry and non-oily fish, may need some extra fat. Brush with oil or melted butter occasionally while grilling.
- Use tongs with long handles or spatulas for turning meats. Do not use forks as these pierce the meat, allowing juices to be lost.
- To help retain meat juices, salt after turning meat or after cooking is completed.
- Should grilled foods be prepared and ready before you're ready to serve, turn control to a low setting and cover meat with a single sheet of foil. Food will continue to cook.

Cleaning the Grill

Be sure the grill is cool and controls are OFF.

Grill Grates: These are made from cast aluminum and are coated with the Excalibur® nonstick finish.

- After the grill grates have cooled, wipe off grates with a paper towel. Wash cool grates (DO NOT IMMERGE HOT GRILL GRATES IN WATER) with soap or detergent in hot water in the sink or wash them in the dishwasher. Be sure to remove all food residue before cooking on the grill grates again.
- Remove stubborn spots with a plastic mesh puff or pad. For best results, use only those cleaning products which state they are recommended for use when **cleaning nonstick surfaces**.
- If grates were washed in the dishwasher, season with oil prior to grilling.
- *Do not use metal brushes or abrasive scouring pads or other scrubbers intended to clean outdoor charcoal grills.* These will remove the finish as well as scratch the grates. *Do not clean in self-cleaning oven or use oven cleaners on the grates.*

Grill-rocks: These are made from cast-iron which have been coated with porcelain enamel.

- The grill-rocks should be cleaned frequently or after any excessive build-up of grease. To clean light soil, use detergent and a plastic scrubber, such as Tuffy, or wash in the dishwasher if burned on residue is first removed. For heavy soil, soak in hot soapy water to which a cleanser, such as household ammonia, has been added. Stubborn spots on grill-rocks, such as burned on residue from sauces, can be scrubbed with a stiff bristle brush.
- An oven cleaner, such as Easy-Off, can be used for burned on soil. Follow manufacturer's directions: spray on cleaner and let soak overnight. *Do not clean grill-rocks in the self-cleaning oven.*

Grill Element: The grill element should never be immersed in water. Most soil will burn off during use. The terminal block may be cleaned with warm soapy water. Do not use abrasive cleaners or materials. Dry thoroughly before reinserting in the cooktop.

Porcelain Basin Pan: This area is located under the grill-rocks and/or cartridges. Clean after each heavy use of the grill.

- To remove light soil, clean with soapy water or with cleaners such as Fantastik or 409. For easier cleanup, a) spray with household cleaner; b) cover with paper towels; c) add small amount of water to keep the paper towel moist; d) cover and wait 15 minutes; and e) wipe clean.
- To remove moderate soil, scrub with Comet, Bon Ami, a soft scrub cleanser or plastic scrubber.
- To remove stubborn soil, spray with an oven cleaner, let soak overnight, wipe clean, rinse and dry.

Cleaning Parts of Your Cooktop

Control Knobs

The knobs on the control panel can be removed with the controls in the OFF position. Pull each knob straight from the shaft. Wash knobs in warm soapy water or dishwasher; do not use abrasive cleansers or materials. To replace each knob, match flat part of knob opening with the spring on the shaft, returning in OFF position.

Control Knob Area

Use mild cleansers, such as soapy water or mild liquid sprays, such as 409 or Fantastik. Wipe with sponge, damp cloth or paper towel. *Do not scrub with S.O.S. pads or abrasive cleansers.*

Stainless Steel Cooktop

- To clean light soil, wipe with soapy cloth or nonabrasive cleanser, such as Soft Scrub. Rinse, buff with soft cloth; polish with glass cleaner if necessary.
- To clean moderate soil or discoloration of the surface (excessive heat will cause a golden discoloration), clean with Zud, Bar Keepers Friend, or Luneta (Jenn-Air Model A912, Part No. 712191). With a sponge or cloth, rub cleanser with the grain to avoid streaking the surface. Rinse well, buff dry; polish with a glass cleaner if necessary to remove cleanser residue and smudge marks.
- Heavy soil, such as burned on food soil, can be removed by first cleaning as per the instructions for moderate soil. Stubborn stains can be removed with a damp Scotch-Brite scour-pad; rub evenly with the grain to avoid streaking the surface. Rinse well, buff with dry cloth; polish with glass cleaner if necessary to remove cleanser residue and smudge marks. Scotch-Brite is also useful in buffing and removing minor scratches.
- Stubborn food stains may also be removed by spraying with Easy-Off oven cleaner. Allow to set overnight, then rinse. If stains remain, clean with recommended cleansers such as Zud, Luneta (Jenn-Air Model A912, Part No. 712191), or Scotch-Brite scour-pad. **CAUTION:** When using Easy-Off, avoid spraying areas other than the stainless steel such as the air grille and control knob area. Immediately wipe up any spray from these areas with a damp cloth. Read the manufacturer's precautions on using oven cleansers. Hint: Easy-Off can be used to clean the porcelain burner basin area.

Porcelainized Steel Cooktop

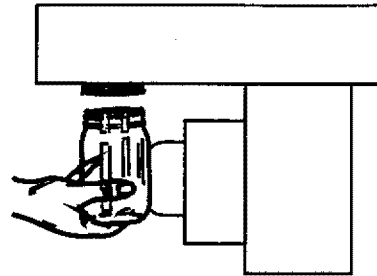
- Wash cool cooktop with warm soapy water and rinse. Polish with a dry cloth.
- To clean stubborn spots, clean with Cooktop Cleaning Creme (Part No. 20000001) and a sponge. Do not use abrasive or caustic cleaning agents which may permanently damage the finish.
- NEVER WIPE OFF A WARM OR HOT PORCELAIN ENAMEL SURFACE WITH A DAMP CLOTH.

NOTE:

- The porcelain enamel used on your cooktop is acid resistant, not acid proof. Therefore, acid foods (such as vinegar, tomato, milk, etc.) spilled on the cooktop should be wiped up immediately with a dry cloth.
- Remove sugar spills immediately.

Under Counter

Grease Jar: A grease jar is located below each grill basin (under the counter). Check periodically to prevent spillovers. Unscrew and remove. The grease jar can be replaced with any heat tempered jar, such as a canning jar, which has a standard screw neck.



Serial Plate: DO NOT CLEAN.

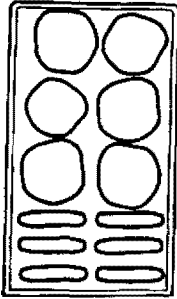
Ducting Information

Jenn-Air's ventilation system is designed to capture both cooking fumes and smoke while grilling. If the system does not, these are some ducting installation situations to check:

- 6" diameter round or 3 1/4" x 10" rectangular ducting should be used. **Note:** 5" diameter round ducting may be used if the duct length is 10' or less.
- No more than three 90° elbows should be used. Distance between elbows should be at least 18".
- Recommended Jenn-Air wall cap should be used. Make sure damper moves freely when ventilation system is operating.
- There should be a minimum clearance of 6" for cooktop installed near a side wall.

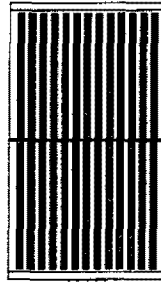
If there is not an obvious improper installation, there may be a concealed problem such as a pinched joint, obstruction in the pipe, etc. Installation is the responsibility of the installer and questions should be addressed first by the installer. The installer should very carefully check the ducting installation instructions.

Accessories



Griddle Model A302

Self-draining griddle makes many favorite foods easier to fix. Family-sized surface lets you cook several pancakes, hamburgers, or grilled sandwiches at a time. Has a black nonstick finish.



Grill Accessory Model A158

Grill accessory includes 2 grill-rocks, Energy-Saver grill element, and two black nonstick grill grates. 2800 watt grill element permits you to control temperatures under front and rear grills independently.



Grill Cover Model A341

Attractive grill cover protects grill when not in use. Textured steel with molded handles.



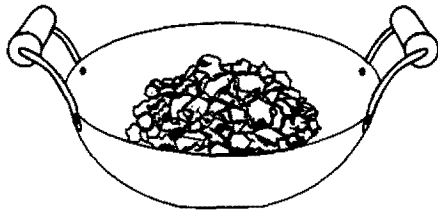
Cooker-Steamer Model A335

Ideal for anything you steam, blanch, poach or stew. Includes a dual-position basket and see-through cover. Attractive black nonstick finish.



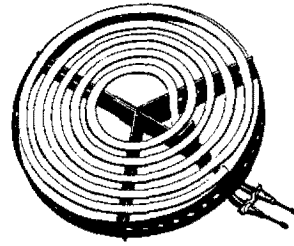
Rotiss-Kebab Model A312

Enjoy the great flavor of rotissed foods indoors all year around and make parties more fun by serving attractive shish kebabs. Includes chrome finish motor, rotiss, shish kebab skewers and all brackets. Folds for easy storage.



**Wok Accessory
Model AO142**

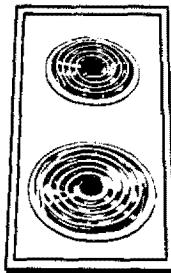
Ideal for stir-frying, steaming, braising, and stewing. Wok has nonstick finish, wood handles, cover, steaming rack, rice paddles and cooking tips. Flat bottom wok can be used on ALL cartridges.



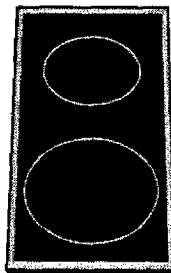
**Canning Element
Model A145A**

Special canning element plugs into *conventional coil cooktop/cartridge* raising the heating element above the cooking surface. Allows use of oversized utensils and those with warped or rippled bottoms.

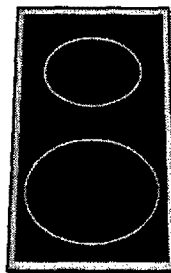
Cooktop Cartridges



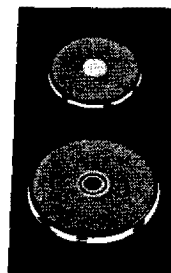
**Conventional
Coil**



Halogen



Radiant



**Solid
Element**

Conventional Coil*

Rated 240 volts. A100B-Black Porcelain
A100S- Stainless Steel
A100W-White Porcelain

Halogen

Rated for 240 volts A125B-Black
A125W-White

Radiant*

Rated for 240 volts A121B-Black
A121W-White

Solid Element

Rated for 240 volts A106B-Black
A106W-White

* To order 208 volt cartridges, add -8 to the model number.

Service Information

Check the following list to be sure a service call is really necessary. A quick reference of this manual may prevent an unneeded service call.

If nothing on the cooktop operates:

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

If grill heating element or cooktop does not get hot enough:

- check if heating element is plugged in solidly.
- surface controls may not be set properly.
- voltage to house may be low.

If ventilation system is not capturing smoke efficiently:

- check on cross ventilation in room or make up air.
- excessive amount of smoke is being created; check instructions for grilling, trimming meats. (See p 13.)
- outside wall cap may be trapped shut.
- cooktop may be improperly installed; check ducting information. (See p 19.)
- air filter may be improperly installed. (See p 5.)

CCE1400 Owners: If larger elements quit during cooking:

- sustained heat was trapped. (See pp. 10-11 - Large stockpots or canners.)

CVE1400 Owners: If downdraft fan automatically turns on during cooking:

- sustained heat was trapped. (See pp. 10-11 - Large stockpots or canners.)

Note: If either element of the cooktop cartridge fails to heat—switch the cartridge to other side of cooktop. If it operates on that side, then cooktop control switch may be at fault. If it does not heat on *either* side—indications are that cartridge requires service. In this event, you may speed service by delivering the lightweight cartridge to the authorized Jenn-Air Service Contractor, thus by-passing the time required for normal home-service schedules.

If You Need Service

- call the dealer from whom your appliance was purchased or the authorized Jenn-Air Service Contractor listed in the Yellow Pages. Your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.
- if the dealer or service company cannot resolve the problem, write to Jenn-Air Customer Assistance, c/o Maytag Customer Service, P.O. Box 2370, Cleveland, TN 37320-2370, USA, 800-688-1100
- use and care manuals, service manuals, and parts catalogs are available from Jenn-Air Customer Assistance, c/o Maytag Customer Service.

All specifications subject to change by manufacturer without notice.