

JENN-AIR



Use and Care Manual
Grill-Range

MODELS S100, S101





About Your Jenn-Air



Your Jenn-Air Grill-Range offers new vistas in food preparation. The countertop grilling of meats, fish or fowl is one of the most attractive and succulent methods of preparing these foods . . . a unique flexibility made possible by Jenn-Air's patented integral ventilation system.

Your Jenn-Air oven is also a fine full featured "bake and broil" oven.

Since this manual explains how you can obtain the best use of your Jenn-Air, *it is essential that you follow the instructions carefully.* This will enable you to fully enjoy and properly maintain your Jenn-Air and will also assure you of achieving the finest cooking results with the foods you prepare . . . year after year.

Should you have any questions about using your Jenn-Air appliance, write to us. Be sure to provide the model number of your appliance.

Consumer Relations Department
Jenn-Air Company
3035 Shadeland Avenue
Indianapolis, IN 46226-0901



SAFETY PRECAUTIONS

Read before operating your range

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.
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6. Flammable materials should not be stored in an oven or 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 utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to 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 ranges 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, grill basin or oven bottom. Installation of these liners may result in an electric shock or fire hazard.
 13. Glazed cooking utensils — only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top surface without breaking due to the sudden change in temperature. Use only such utensils as you know have been approved for this purpose.
 14. Utensil 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 utensil.
 15. Do not soak or immerse removable heating elements in water.
 16. 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.
 17. Do not touch surface units or areas near units, heating elements or interior surfaces of oven. Surface units or heat-

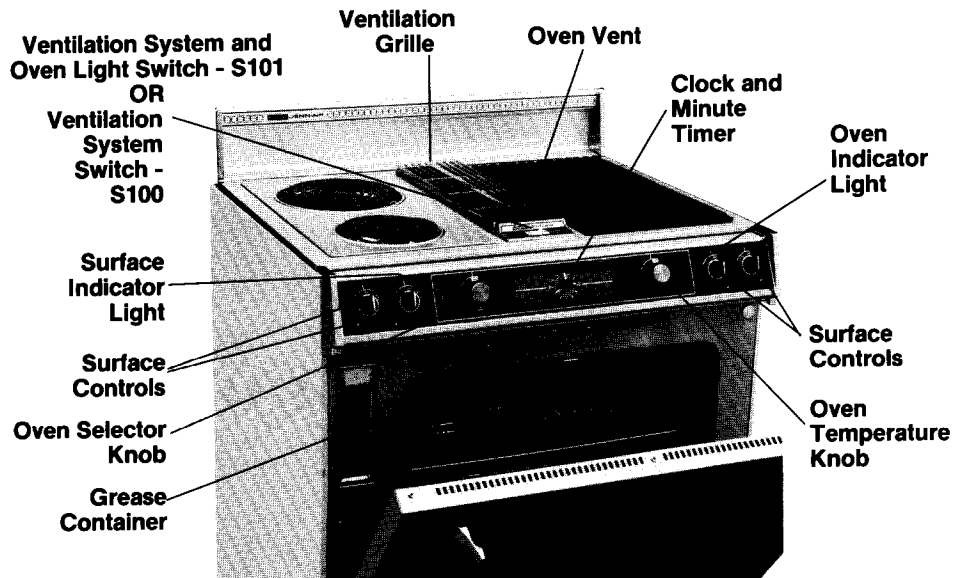
ing elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns —among these surfaces are the cooktop, the upper door frame and glass, oven vent opening and surfaces near the opening, and the top edge of the control panel.

18. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
19. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
20. Keep oven vent ducts unobstructed.
21. 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.
22. Clean only parts listed in this manual and use procedures recommended.
23. 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.
24. 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.
25. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
26. Keep all switches "OFF" when unit is not in use.



Cooktop and Grill Operation

Cooktop and Grill Controls



Ventilation System Switch - S100

- Use to turn on ventilation system. (See page 9.)

Ventilation System and Oven Light Switch - S101

- Use to turn on ventilation system or oven light manually. (See page 9.)

Surface Indicator Light

- Will glow when a surface unit is on. (See page 10.)

Surface Controls

- Use to provide variable heat to cooktop heating elements or grill element. (See page 10.)

Clock and Minute Timer

- Features time of day and MINUTE TIMER. (See page 24.)

Grease Container

- Collects grease when grilling or using other accessories; or spillovers when using conventional coil cartridge. (See page 21.)

NOTE: For information on oven controls, see page 24.

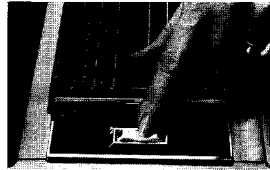


Ventilation System

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

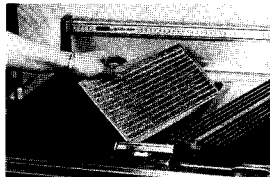
Using the Ventilation System

- **Model S100:** to operate the ventilation system manually, push the on/off switch located in front of the ventilation grille.
- **Model S101:** to operate the ventilation system manually, push the fan symbol on the three position VENTILATION AND OVEN LIGHT SWITCH located in front of the ventilation grille. To turn the fan off, push the switch to the middle position. If the light symbol is pushed, the oven light will be turned on.
- The ventilation system will operate *automatically* when the grill element is in use.
- Besides using the ventilation system to remove cooking vapors and fumes, it can be used to cool baked pies, cakes or hot utensils. To cool an item, set it on the ventilation grille and turn on the fan. The air being pulled over the item will quickly cool it. Be careful not to cover the entire ventilation grille.
- The fan can be used to remove strong odors from the kitchen as when chopping onions near the fan.



Cleaning the Ventilation System

Ventilation Grille: The surface grille lifts off easily. Wipe clean or wash in sink with mild household detergents. May be cleaned in dishwasher. NOTE: The oven vent is located under the grille. When using the oven, hot and moist air may be noticed in this area. Be careful not to spill anything into this vent.



Filter: Turn off ventilation system before removing. 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: Filter should always be placed at an angle. As you face the front of the range, the top of the filter should rest against the left side of the vent opening and the bottom of the filter should rest against the right side of the ventilation chamber at the bottom. *DO NOT OPERATE SYSTEM WITHOUT FILTER.*

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. May be cleaned with paper towel, damp cloth or sponge and mild household detergent.

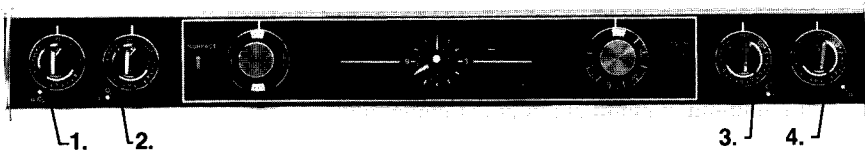


Surface Controls

The variable heat controls for the cooktop cartridges and grill element provide flexibility in heat setting selection.

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 heat setting.
- When control is in any position, other than OFF, it may be turned in any direction without pushing down.
- The SURFACE INDICATOR LIGHT will glow red when any surface heating element is ON.



Control Locations

1. Left rear heating element or grill
2. Left front heating element
3. Right front heating element or grill
4. Right rear heating element

Note: The "Energy-Saver" grill element (right) is included with Model S101. This permits utilizing only half of the grill area, if desired, or using different heat settings for the front and rear position of the element. When using this element, both surface controls, front and rear, must be turned on in order to use the *full* grill area.



Energy-Saver

Suggested Control Settings

The size and type of utensils and the amount and type of food being cooked will influence the setting needed for best cooking results. Electrical voltage may also vary; this will affect the needed control setting. The setting indicated should serve as a guide while you become familiar with your range.

- HI** A fast heat to start cooking quickly, to bring liquids to a boil, to preheat oil for deep fat frying. Use 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.
- 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 heat controls offer flexibility in heat 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 grill accessories. Suggested settings are provided as general guidelines.

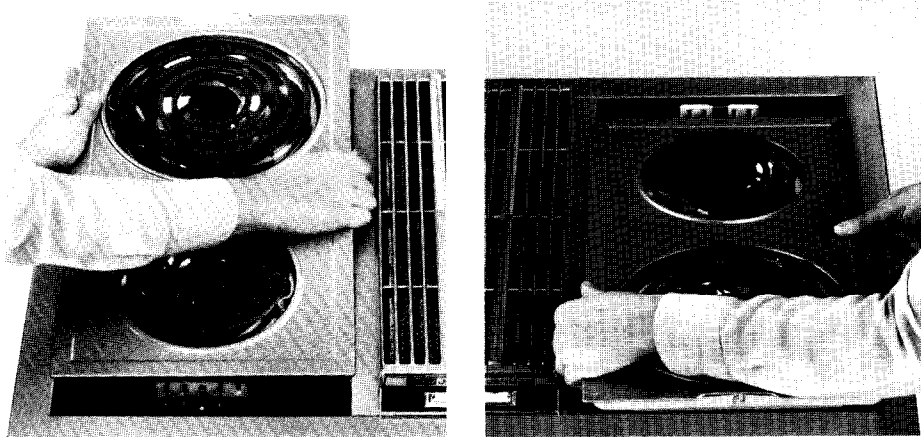
Cleaning and Removing Control Knobs

To remove knobs, turn to OFF position. Wash knobs in warm soapy water or dishwasher; do not use abrasive cleansers or materials. To replace knobs, match flat part of knob opening with the spring on the shaft, returning in OFF position.



Using Cooktop Cartridges

Cooktop cartridges, either conventional coil, glass-ceramic or solid element, can be installed on either side of the range.



To Install Cartridges

1. If the grill element, grill-rocks or grates are in place, remove before installing a cooktop cartridge. Clean grill basin of any grease accumulation. (See page 21 for cleaning recommendations.)
2. To install any of the optional cooktop cartridges, first be sure control knobs are turned OFF. Position the cartridge terminal plug towards the terminal receptacle. This receptacle is located at the front of the left side and at the back of the right side of the range.
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 range top until it is flush with the surface. Your cooktop is now ready to use.

To Remove Cartridges

1. Control knobs must be in the OFF position and the cartridge should be cool.
2. Lift up on the "tab" located on the cartridge until top of cartridge clears the opening on the range 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.

To Store Cartridges

1. A storage tray, Model A350, is available and can be used for storing a cartridge.
2. Do not stack cartridges where they may fall or be damaged. Never store other materials on top of the glass-ceramic cartridges since this could damage or mar the surface.



Conventional Coil Cooktop

For best results, most efficient use of electricity and to prevent damage to the conventional coil elements, select cookware as described below.

The variable control setting allows flexibility in selecting desired heat. The HI setting should be used only to start cooking. The control should then be turned to a lower setting. Energy can be saved by avoiding unnecessary rapid boiling of foods and covering utensils when bringing water to a boil. Use the lowest setting possible to maintain correct frying temperature to avoid excessive splattering. Use a tight fitting lid on utensils to speed cooking.

Retained heat in the elements can be used to finish cooking.

Do not allow pans to boil dry as this could damage both the cooktop and pan.

Selecting Proper Cooking Utensils

- *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 utensil should touch the heating element evenly. Avoid using utensils with convex, concave or irregular bottoms. A utensil 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 a utensil is flat, lay a straight edge ruler against the bottom.
- Do not use a wire trivet or any kind of heat retarding pad between the utensil and element. Reduce the heat control setting instead.
- Do not use utensils that extend more than 1 inch on either side of the element. (See exceptions for canning on page 13.) Use the correct size pan for the size of the heating element.
- *Do not use large diameter canners or utensils except when boiling water or canning.* Sauce mixtures, syrups and fried foods all cook at much higher temperatures than boiling water and could eventually reflect damaging heat to the adjacent component parts of the range, shorten life span of heating element, damage and discolor drip pans or cause impossible to clean spots on metal surfaces. These problems are increased when the HI setting is used excessively with oversized cooking utensils.
- Do not use any vessel with a turned down flange around the bottom.
- Special cooking equipment without flat bottoms, such as the Oriental wok, *should not be used on the cooktop. Only use the Jenn-Air wok accessory, Model A140, on the range.* It has a special heating element designed to eliminate problems associated with using traditional round bottom woks on the conventional coil cartridge, such as shortening the life of the heating element.

Cleaning the Conventional Coil Cooktop

The cooktop cartridge does not need to be removed from the range for normal cleaning.

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 drain pan where it will drain into the grease container. Interior and bottom of cartridge may be wiped clean with detergent solution if necessary.

Cartridge terminals, if dirty, may be polished with S.O.S. pad, but must be cleaned thoroughly of soap and dried thoroughly before being inserted into range.

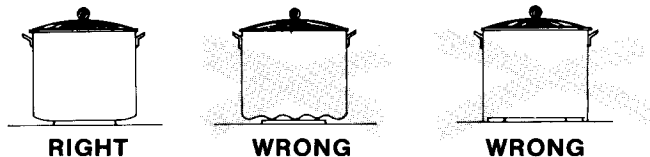
Heating Elements: Under normal conditions, most soil will burn off elements. The heating elements unplug for your convenience in cleaning the drip pans. Lift slightly and pull away from receptacle. **DO NOT IMMERSE IN WATER.** To replace elements, push completely into the receptacle. Make sure the elements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

Drip Pans: To keep the like-new appearance, *clean frequently and never allow anything to burn on twice.* Remove soiled pans (first remove heating element). Clean lightly soiled pans with soap and water or clean in dishwasher. Difficult to remove spots can be cleaned by rubbing lightly with soapy S.O.S. pads or nonabrasive cleansers such as Bon Ami. To help release burned on soil, soak in a solution of 1/2 cup ammonia and 1 gallon warm water or boil in 2 quarts of water for 20 minutes. (All drip pans cannot be boiled at once because element being used must have a drip pan in place.) Do not use abrasive cleansers, steel wool or cleansers not recommended for use on chrome. A bluing of the drip pans indicates improper utensil selection and/or using excessively high heat and cannot be removed.

Stainless Steel Areas: See page 22 for cleaning instructions for stainless steel areas.

NOTE: If excessive spill-over occurs, check the grease container.

Home Canning



Canning should be done on the conventional coil element *only*. Canning element accessory, Model A145, makes it possible to use large oversized, flanged or rippled bottom utensils with conventional coil cartridge.

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 and *is not* supported by the rim of the cartridge. If it cannot be centered properly, use a smaller diameter utensil.
- Flat-bottomed canners give the best canning results. Canners with other than flat bottoms, such as flanged or rippled bottoms (often found in enamel ware) should not be used.
- Use canning recipes from a reputable source such as the manufacturer of your canner, manufacturers of canning jars and the U.S. Department of Agriculture Extension Service.
- 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 utensils.
- Remember that if your area has low voltage at times, canning may take longer than indicated by the directions.



Glass-Ceramic Cooktop

For best results, always use proper cookware as described below. Utensils should match the size of the heating element. The utensils should be made of a material which conducts heat well and does not warp after heating, such as heavy duty aluminum and stainless steel.

Different utensils and different amounts of food being prepared will affect the temperature control setting. (See page 10 for typical control settings.) *For fastest cooking*, start with the surface control on HI for one minute; then turn the control to the lower desired setting. Covering utensils, whenever possible, speeds cooking and is more energy efficient.

Glass-ceramic retains heat for a longer period of time than a conventional coil element. Consequently, if water is brought to a boil at the HI setting, it will continue to boil rapidly for a minute or so after being turned to a lower heat setting. In the event of a potential boil over, move the utensil to a cool element or from the cooking surface.

A benefit of the retained heat feature of glass-ceramic cooktops is that the heating element can be turned off several minutes before the food is done and the retained heat can be used to finish cooking the food or for keeping the food warm until ready to serve.

Selecting Proper Cooking Utensils

- *Select cookware with flat bottoms.* Flat bottom pans are the fastest and best conductors of heat and provide the most consistent and satisfactory results.
- To determine if the utensil is flat, place the edge of a ruler on the bottom. Hold up to the light. No light should be visible between the edge of the ruler and the pan. *Reject* any pans that do not fit flush against ruler's edge.
- Avoid utensils with convex, concave, or those that have irregular bottoms, such as those with rims or ripples. These utensils not only cause the element to cycle off but can also cause stains which may be difficult or impossible to remove.
- Test cast ironware since all are not flat. Also be cautioned against possible "impact damage" should the heavy utensil be dropped on the glass-ceramic surface.
- *Do not use utensils* of a diameter that permits either side of the bottom to rest on any rim portion of the cooktop cartridge. Large utensils, such as pressure canners or oversized skillets, should be used *only* on conventional coil or induction cartridges if they do not meet this test. For tips on canning, see page 13.

Cleaning the Glass-Ceramic Cooktop

Save on Clean-up Time

- Make sure bottoms of cookware utensils are always clean and dry. Before using utensils on the glass-ceramic cooktop for the first time, and periodically as needed, clean the bottoms with scouring pads or other cleansers. Rinse and dry thoroughly. Soil from the utensil bottom can be transferred to the cooktop surface.
- Make it a practice to wipe cooktop surface with a *clean* damp cloth or paper towel *before* each use; dry thoroughly. Invisible spatters, dust specks, cleansers or water can cause stain that appear after unit is heated. A sponge or dishcloth which is not clean will leave film and soil laden detergent water which may cause stains on surface after area is heated.
- Use correct heat settings and cookware large enough to hold food and liquid to prevent boil overs and spattering.
- When frying, use a spatter shield to reduce spattering.
- If a bad spillover occurs while cooking, spills may be cleaned from the cooktop while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe with a clean damp towel. Be careful to avoid burns from steam or hand touching the hot cooktop.

IMPORTANT

- Do not use the glass-ceramic cooktop as a cutting board.
- Do not use or place plastic items anywhere on the cooktop.
- Do not use cartridge in the event a break has occurred. Call an authorized Jenn-Air Service Contractor.
- Do not slide or scrape aluminum utensils across the cooktop since this may cause marks or pits in surface which are permanent.
- Do not slide heavy metal utensils across surface since these may scratch the surface.
- Do not cook foods directly on cooktop.
- Do not use aluminum foil, disposable foil pans (such as those packaged with popcorn) or foil wrapped food bundles on cooktop since this can permanently mark the surface.
- Do not allow pan to boil dry as this could damage the cooktop and the pan.
- Do not use trivets or any kind of heat retarding pad under cooking utensils.

Daily Care

- After cooktop has cooled, remove any spillover or spatter.
- The cartridge does not need to be removed from the range for normal cleaning. If removed, bottom may be wiped clean with damp cloth. If electrical terminals on cartridge are cleaned, dry them thoroughly before using.
- For general daily cleaning and light surface soil, wash surface with solution of water and any of these cleansers: dishwashing liquid such as Ivory or Joy, baking soda, fine polishing powders such as Bon Ami, or commercial ceramic cooktop cleansers. Wipe with clean damp cloth or paper towel. Rinse and dry thoroughly.
- To remove residue from burned on spills, make a paste of water and baking soda or Bon Ami, Bar Keepers Friend, Comet, Shiny Sinks or nonabrasive soft scrubbing cleansers. Scrub with paper towels, nylon or plastic scrubber, such as Tuffly. Rinse and dry thoroughly. If stain is not removed easily, allow paste to remain on surface for 30 to 40 minutes. Keep moist by covering with wet paper towel.
- To remove burned on spot, use a single edge razor blade. Place blade edge on cooktop at 30° angle; scrape off spot. Clean remainder of soil with method described above.
- To remove moderate to heavy stains, remove cartridge from range (to prevent unit from being turned on). Make a paste of Bar Keepers Friend and water. Apply to stained area. To keep paste moist, cover with clear polyester sheet, such as Reveal and Glad. Allow to remain overnight. Rinse surface and dry thoroughly. If stain is not completely removed, repeat procedure.
- For cartridges with chrome trim, clean with Bon Ami glass cleanser or polishing cleanser, mild soap or detergent. See page 22 for cleaning instructions for stainless steel trim.

IMPORTANT

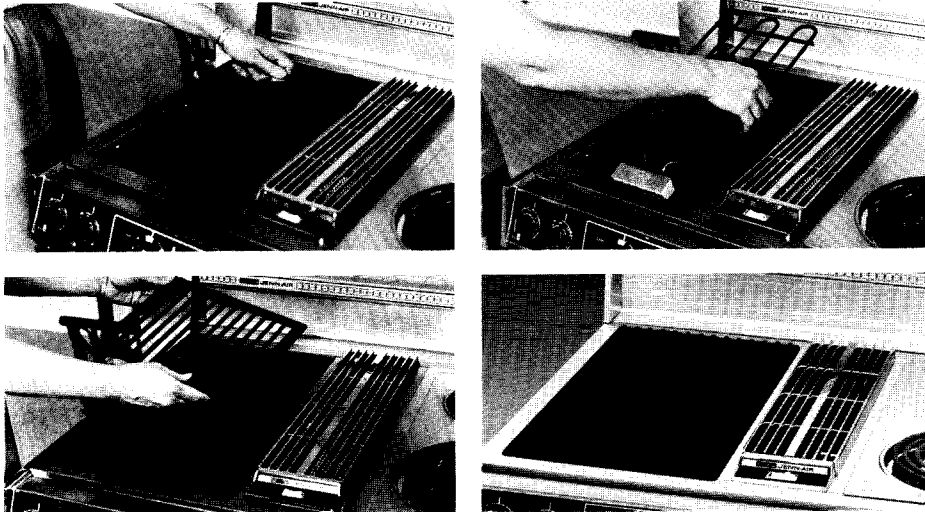
- For cleaning: *Do Not* use soap pads containing metal fibers such as steel wool or S.O.S. pads, oven cleaning compounds, rust stain removers, abrasive cleansers or other cleansers not specifically recommended for use on glass-ceramic.
- *Never immerse your cooktop cartridge in water.* This could damage internal wiring.



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 in the OFF position.
2. Place the two grill-rocks into an empty grill basin with their handles running parallel to the front of the range. 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. This receptacle is located at the front of the left side and at the back of the right side of the range. Slide the element towards the receptacle until the terminal plug is completely engaged.
4. The grill element should now rest on the handles of the grill-rocks.
5. Place the black grill grates on the top of the range top.

To Remove Grill

1. Remove grill components once they are cool. Be sure control switches are in the OFF position.
2. To remove grill element, pull away from receptacle until it is unplugged. Do not lift the element while it is engaged in the receptacle since this could damage the terminal.
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 using the grill for the first time, wash grill grates in hot soapy water; rinse and dry.
- Precondition new grates and grill-rocks by brushing with vegetable oil or spraying with a non-stick coating such as Pam. This procedure should be repeated after cleaning in a dishwasher since the detergent removes seasoning.
- For easier clean-up, as well as preventing meats from sticking to grates until they are seasoned, spray grates, grill-rocks and grill basin with a non-stick coating.
- Preheat grill on HI setting for 5 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices. The heating element should glow a bright cherry red.
- *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 flame-up problems.
- *Allowing excessive amounts of grease or drippings to constantly flame voids the warranty on grill grates.* Excessive flame-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 flame-up

1. Immediately turn grill heat control switch to OFF position.
2. Turn on FAN manually.
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 flame-ups.

Grill Guide

Season grill grates. Preheat grill on HI, 5 minutes, for best flavor.

| Type | Setting | Cooking Time | Procedure |
|---|----------------|--|--|
| Steak (½ - ¾") 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 - 1½") 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 (½ - ⅝") | 10 | 15 to 25 minutes | Turn after half the time |
| Pork Chops Fully-cooked | 9-10 | 30 to 40 minutes | Turn occasionally. |
| Smoked Pork Chops | HI | 10 to 15 minutes | Turn once. Glaze if desired. |
| Ham Slices | 10 | 15 to 20 minutes | Turn once. |
| Pork Ribs | 10 | 50 to 60 minutes | Turn occasionally. Brush with barbecue sauce during last 15 minutes. |
| Fully-cooked Sausages Hot Dogs, Brats, Polish | HI | 5 to 10 minutes | Turn once. |
| Fresh Sausage Links | 10 | 10 to 15 minutes | Turn occasionally. |
| Patties (3-inch diameter) | 9 | 20 to 25 minutes | Turn after half the time. |
| Italian Sausage | 9 | 20 to 25 minutes | Pierce casing with a fork. Turn once. |
| Lamb Chops | 9-10 | 25 to 35 minutes | Turn occasionally. Brush with glaze, if desired. |
| Chicken Pieces: Bone-in Boneless Breasts | 10 10 | 45 to 60 minutes 25 to 35 minutes | Turn occasionally. Start skin side down, turn occasionally. |
| Wings | 10 | 20 to 25 minutes | Turn frequently. Brush with marinade or glaze during last 5 minutes. |
| Cornish Hen (halved) | 10 | 35 to 40 minutes | Turn occasionally. |
| Fish Small, Whole (1½") Salmon Steaks (1") Filletts (½") (with skin on) | 9 9 9 | 20 to 25 minutes 25 to 30 minutes 10 to 15 minutes | Brush with butter. Turn after half the time. Brush with butter. Turn after half the time. Start skin side down. Brush with butter. Turn after half the time. |
| Lobster Tails | 8-9 | 20 to 30 minutes | Baste with butter. Turn occasionally. |
| Shrimp (skewered) | 9 | 10 to 15 minutes | Turn and brush with butter or marinade frequently. |
| Garlic Bread | HI | 2 to 3 minutes | Turn after half the time. |
| Hot Dog, Hamburger Buns | HI | 1 to 2 minutes | |

Grilling Tips

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

Many grilling ideas are contained in Jenn-Air's Cookbook, *Complete Cooking With Jenn-Air*. There are also many cookbooks containing recipes for outdoor grilling which can be used on a Jenn-Air.

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

- Be sure to follow directions on page 18 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 foods requiring different heat 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. It takes fewer minutes to cook the second side. 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 will create a cleaning chore.
- 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 heat control to a low setting and cover meat with a single sheet of foil. Food will continue to cook.

Cleaning the Grill

Grill Grates: These are made from cast aluminum which have been anodized. This coating will fade with use.

- The grates should be cleaned after each use. They can be cleaned with detergent and a plastic scrubber, such as Tuffy, or washed in the dishwasher if burned on residue is first removed. For heavy soil, grates can be soaked in hot, soapy water to which a cleanser, such as household ammonia, has been added.
- *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 the 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.*

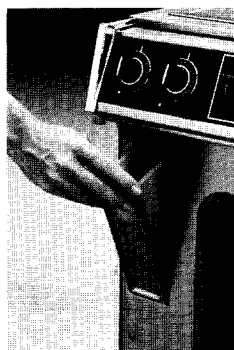
Grill Element: Follow instructions on page 17 for removing the grill element. The grill element should never be immersed in water. Most soil will burn off during use. The terminal block may be cleaned with soapy S.O.S. pad. Dry thoroughly before reinserting in the range.

Porcelain Drain Pan: This area, located under the grill-rocks, should be cleaned after each heavy use of the grill.

- To remove light soil, clean area with soapy water or spray with cleansers such as 409 or Grease Relief. For easier clean-up, soak paper towels in a household cleanser, lay in drain pan, and soak for at least a half-hour or longer.
- 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 such as Easy-Off; let soak overnight, wipe clean, rinse and dry.

Grease Container: This container collects grease and other liquids created while grilling or using some of the accessories; or spills while using the conventional coil cartridge. Empty when grease is noticeable through container window.

- Check the container periodically to prevent grease from spilling over. If this should happen, the grease will flow over the front of the container thus alerting you to empty the container. The container is made from polypropylene and can be washed in hot, soapy water. A few tablespoons of dishwashing liquid and water added to a clean container will make it easier to empty when full. May be washed in dishwasher.
- A metal drain tube leads from the right grill basin to the grease container. To prevent tube from becoming clogged if the right side of the range is used for most grilling, after grilling remove food particles with a paper towel. Then, pour a cup of *hot, soapy water* through the drain tube.





Cleaning Other Parts of Your Range

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

Clock Control Surface: Wipe with paper towels dampened with soapy water or glass cleaner. *Do not scrub with S.O.S. pads or abrasive cleansers.*

Glass on the Oven Door Front: Use any suitable glass cleaner or soapy water.

Oven Door Trim: Slightly dampen a cloth or paper towel with a nonabrasive cleanser, such as Bon Ami, soapy water or glass cleaner. Do not use excessive amounts of water or allow water to run down through the air vents in the door since this will cause streaks which will be visible through the glass door.

Stainless Steel Areas: The top of the range (the trim area around the grill basin areas), conventional coil cartridge and the trim around glass cartridge.

- 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 Shiny Sinks, 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 area under drip pans, ventilation air grille, control knob area, areas around cooktop. *Immediately wipe up any spray from these areas with a damp cloth.* Read the manufacturer's precautions on using oven cleaners. The caustic materials in these products will discolor materials such as aluminum, brushed or chrome plate. Hint: Easy-Off can be used to clean the porcelain grill basin area.
- Hint: for ease in cleaning the stainless steel cooktop cartridge when it is moderately or heavily soiled, remove cartridge from range top and work near the sink area. *Do not immerse the cartridge or heating elements in water.* Be very careful not to get cleanser or water into the wiring in the receptacle area.



Griddle

To Use

1. Before using the new griddle, wash in hot, soapy water; rinse and dry.
2. Place two clean grill-rocks (with handles parallel to range front) into clean grill basin. Insert grill element. Do not use surface grill grates.
3. Place griddle over grill element so that the drain holes are in front. This will permit excess grease to be collected in the grease container.
4. Preheat the griddle as noted below. *Settings above 10 during griddle operation are unnecessary, can ruin the finish or cause seasonings or food to adhere to the griddle.*
5. *After griddle is preheated, season griddle with butter or oil. DO NOT PREHEAT A SEASONED GRIDDLE.* Normally, the griddle needs to be seasoned for all but high fat foods. If the griddle is seasoned during preheat, oil changes its chemical composition and forms a varnish-like finish on the griddle which is difficult to remove.
6. To maintain the finish, use nonmetallic spatulas or utensils while cooking.

Cleaning

1. THE GRIDDLE MUST BE CLEANED AFTER EACH USE IN ORDER TO PROPERLY MAINTAIN THE FINISH. Any seasoning or food residue left on the griddle will adhere to it during the next preheat. The residue will create a varnish-like or tacky surface that will build up over a period of time. This built-up residue will tend to flake off which creates a rough texture on the griddle surface, interfering with performance and appearance of the griddle.
2. Once the griddle has cooled (DO NOT immerse a hot griddle in cold water), wash with soap or detergent in hot water in the sink. Be sure to remove all food residue before cooking on the griddle again. Any difficult to remove, cooked on residue can be removed with a plastic scrubber.
3. In the event the griddle has not been cleaned sufficiently and has a light, tacky film of oil or cooked on residue, remove with plastic scrubber and Bar Keepers Friend, Ajax, or other nonabrasive cleansers.
4. DO NOT wash in dishwasher as strong detergents remove some of the natural seasoning of the non-stick finish.

Griddle Guide Preheat 5 to 10 minutes at specified settings.

| | Control Setting | Approximate Cooking Time (Minutes) | |
|--------------------|-----------------|------------------------------------|-------------|
| | | First Side | Second Side |
| Sausage Patties | 8- 9 | 8 | 6 |
| Bacon (Wafer) | 8- 9 | 3 | 1-2 |
| Ham Slice | 8- 9 | 6 | 5-6 |
| Hamburgers | 7- 8 | 6 | 5 |
| Fish Sticks | 6- 7 | 5 | 3-4 |
| Hot Dogs | 8- 9 | 5 | 5 |
| Buns | 8- 9 | 3 | |
| French Toast* | 9-10 | 3 | 2-3 |
| Grilled Sandwiches | 8- 9 | 4 | 3 |
| Pancakes* | 9-10 | 2 | 1-2 |
| Eggs* | 5- 6 | 2-3 | (1) |

*For best results, preheat for 10 minutes.

NOTE: These are suggested guides for control settings and times. Factors, such as low voltage, may affect the time and control setting which provides the best results.



Oven Operation

Oven Controls (pictured on page 8)

Selector Knob

- This knob controls the oven operation. To operate the oven, turn to desired setting and turn TEMPERATURE knob to desired setting.

The settings are:

- | | |
|--------------|---|
| OFF | The oven will not operate when knob is on this setting. Keep knob on this position when oven is not in use. |
| BAKE | Use for baking or roasting. (See pages 26-29.) |
| BROIL | Use for top browning or oven broiling of foods. (See pages 30-31.) |

Temperature Knob

- Use to set oven temperature. Be sure the indicator line is in line with the exact temperature desired. This knob is used with all oven operation settings noted on the SELECTOR knob.

Oven Indicator Light

- Indicates when oven is turned to an operating position. Light will glow until the desired temperature is reached. It will cycle on and off as this temperature is maintained during cooking.

Oven Light Switch

- On Model S100, the oven light automatically comes on whenever the oven door is opened. On Model S101, the oven light may be turned on by pushing the light symbol on the three position switch. To turn oven light off, push switch to the middle position.

Clock Control

To Set Clock

Push in clock knob and turn in either direction to correct time. *Reset MINUTE TIMER to OFF position.*

Minute Timer

This interval timer reminds you when any cooking period, up to 60 minutes, has expired. Simply turn pointer to number of minutes desired. Do not push knob in as this will reset the clock. At the end of the selected period, the timer will sound. Turn to OFF position to discontinue signal.

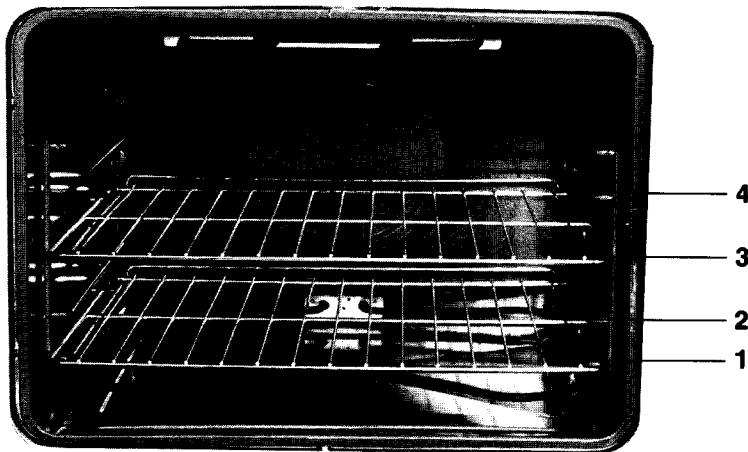
Oven Operation

Baking or Roasting

1. Locate oven racks on proper rack positions.
2. Turn TEMPERATURE knob to desired temperature.
3. Turn SELECTOR knob to BAKE setting. When the OVEN INDICATOR LIGHT cycles off, the oven is preheated to the selected temperature. Place the food in the oven. The OVEN INDICATOR LIGHT will cycle on and off throughout the baking process. *Preheat only when necessary.* Refer to baking and roasting sections as to when preheating is recommended.
4. After baking, turn both TEMPERATURE and SELECTOR knobs to OFF position.

Rack Positions

The rack positions noted are generally recommended for the best browning results and most efficient cooking times. Refer to charts in the baking and roasting sections for recommendations for specific foods.



Use Rack Position #1 for:

Roasting large cuts of meat and large poultry, frozen pies, souffles, angel food cake, loaves of bread.

Use Rack Position #2 for:

Roasting small cuts of meat, large casseroles, loaves of bread, cakes (in either tube, bundt or layer pans).

Use Rack Position #3 for:

Most baked goods on cookie sheet or jelly roll pan, frozen convenience foods.

Use Rack Position #4 for:

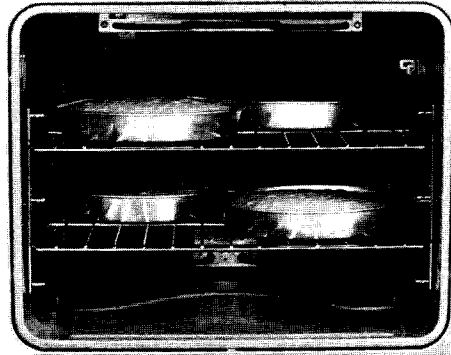
Most broiling.

Use Rack Position #2 and #4 for:

Two rack baking of cookies, layer cakes, biscuits.

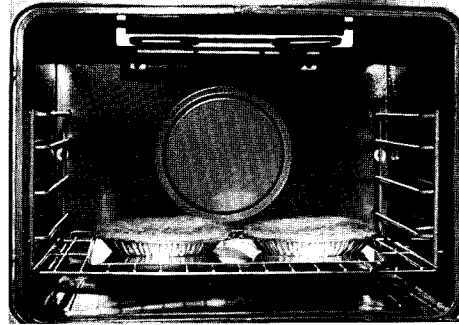
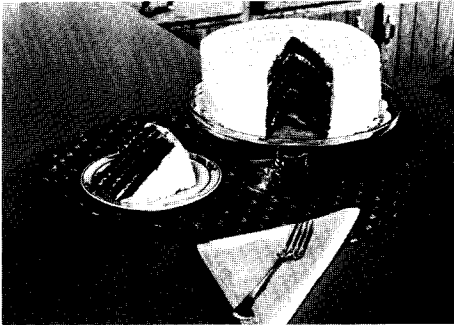


Baking



General Baking Recommendations

- When cooking foods for the first time in your new oven, use recipe cooking times and temperatures as a guide.
- Use tested recipes from reliable sources.
- Preheat the oven only when necessary. For baked foods that rise and for richer browning, a preheated oven is better. Casseroles can be started in a cold oven. Preheating takes from 6 to 8 minutes; place food in oven after OVEN INDICATOR LIGHT cycles off.
- Arrange oven racks before turning on oven. Follow suggested rack positions on pages 25 and 27.
- Allow about 1 to 1½ inches of space between the oven side walls and utensils to allow proper air circulation.
- When baking foods in more than one utensil, place them on opposite corners of the rack. *Stagger utensils* when baking on two racks so that one utensil does not shield another unless shielding is intended. (See above photo.)
- To conserve energy, avoid frequent or prolonged door openings. At the end of cooking, turn oven off before removing food.
- Always test for doneness (fingertip, toothpick, sides pulling away from pan). Do not rely on time or brownness as only indicators.
- Use good quality baking utensils and the size recommended in the recipe.
- Dull, dark, enameled or glass utensils will generally produce a brown, crisp crust. Shiny metal utensils produce a light, golden crust.
- Frozen pies in shiny aluminum pans should be baked on a cookie sheet on rack 1 or be removed to a dull or glass pan.



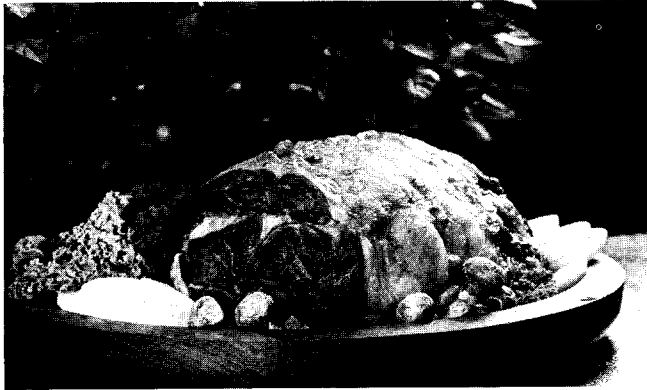
Baking Chart

| Product and Type | Pan Size | Rack Position | Bake Temp.(°F) Preheated | Bake Time* |
|----------------------|----------|---------------|--------------------------|------------|
| CAKE | | | | |
| Yellow - 2 layers | 9" | 2 or 3 | 350° | 30-35 |
| White - 2 layers | 9" | 2 or 3 | 350° | 25-30 |
| Chocolate - 2 layers | 9" | 2 or 3 | 350° | 30-35 |
| Bundt | tube | 1 or 2 | 350° | 35-45 |
| Angel Food | tube | 1 or 2 | 375° | 30-40 |
| Pound Cake | loaf | 2 | 325° | 40-50 |
| Snacking Cake | 8x8" | 2 | 375° | 30-35 |
| Cupcakes | | 3 | 350° | 15-20 |
| Sheet Cake | 15x10" | 3 | 350° | 20-25 |
| PIES | | | | |
| Two Crust | | | | |
| Fruit, fresh | 9" | 2 | 400°-425° | 35-55 |
| Fruit, frozen | 9" | 1 | 400°-425° | 45-60 |
| One Crust | | | | |
| Custard, fresh | 9" | 3 | 350° | 35-40 |
| Custard, frozen | 9" | 1 | 375° | 60-65 |
| Pie Shell | 9" | 2 | 425°-450° | 8-12 |
| COOKIES | | | | |
| Chocolate Chip | | 3 | 350°-375° | 8-12 |
| Peanut Butter | | 3 | 350°-375° | 8-12 |
| Sugar | | 3 | 350°-375° | 8-12 |
| Brownies | 8x8" | 2 | 350° | 30-40 |
| BREADS, YEAST | | | | |
| Loaf | loaf | 1 or 2 | 375° | 30-40 |
| Rolls | | 3 | 375°-400° | 15-20 |
| BREADS, QUICK | | | | |
| Loaf, Nut, Fruit | loaf | 2 | 350° | 60-75 |
| Gingerbread | 9x9" | 2 | 350° | 40 |
| Cornbread | 8x8" | 2 | 400°-450° | 15-30 |
| Cornbread Muffins | | 3 | 400° | 10-20 |
| Biscuits | | 3 | 400°-425° | 10-20 |
| Muffins | | 3 | 400° | 15-25 |

*The times given are based on specific brands of mixes or recipes tested.
Actual times will depend on the ones you bake.



Roasting



General Roasting Recommendations

- *Preheating is not necessary.*
- For open pan roasting, place meat or poultry on the slotted portion of the two-piece pan included with the oven. Do not add water to the pan. Use open pan roasting for tender cuts of meat. Less tender cuts of meat need to be cooked by moist heat in a covered utensil.
- For best results, a meat thermometer is the most accurate guide to degree of doneness. The tip of the thermometer should be located in the thickest part of a roast, not touching fat, bone, or gristle. For turkeys and large poultry products, insert the tip of the thermometer into the thickest part of the inner thigh.
- Place roast fat side up to allow self basting of meat during roasting.
- Since meats continue to cook after being removed from the oven, remove roast from oven when it reaches an internal temperature about 5 degrees below the temperature desired.
- For less loss of juices and easier carving, allow about 15 minutes "standing time" after removing meat from oven.
- For best results in roasting poultry, thaw completely. Due to the structure of poultry, partially thawed poultry will cook unevenly.
- Minutes per pound will vary according to the size, shape, quality, and initial temperature of meat as well as the electrical voltage in your area.
- A large cut of meat will usually require fewer minutes per pound to roast than a smaller cut of meat.
- Since the breast meat on a large turkey cooks more quickly than the thigh area, place a "foil cap" over the breast area after desired brownness is reached to prevent overbrowning.
- A stuffed turkey will require an extra 30-60 minutes depending on size. Stuffing should reach an internal temperature of 165°F.
- Use meat roasting charts in standard cookbooks for recommended times and temperatures for roasting cuts of meat not listed on page 29.

Roasting Chart (Thawed Meats Only)

| Variety and Cut of Meat | Approximate Weight (pounds) | Oven Temperature (not preheated) °F | Internal Temperature of Meat — End of Roasting Time °F | Approximate Roasting Time (minutes per pound) |
|--------------------------------|-----------------------------|-------------------------------------|--|---|
| BEEF | | | | |
| Rib Roast (outside down) | 4 to 8 | 325° | 140° (rare) 160° (medium) | 25-30 30-35 |
| Rib Eye Roast | 4 to 6 | 325° | 140° (rare) 160° (medium) | 25-30 30-35 |
| Loin Tenderloin Roast | 2 to 3 | 400° | 140° (rare) | 20-25 |
| Round Eye Round Roast | 4 to 5 | 325° | 140° (rare) 160° (medium) | 25-30 30-35 |
| Top Sirloin Roast | 3 to 6 | 325° | 140° (rare) 160° (medium) | 25-30 30-35 |
| Round Tip Roast | 4 to 6 | 325° | 140° (rare) 160° (medium) | 25-30 30-35 |
| PORK | | | | |
| Shoulder Blade Roast, Boneless | 4 to 6 | 325° | 170° | 35-45 |
| Shoulder Blade Roast | 4 to 6 | 325° | 170° | 30-40 |
| Loin Blade or Sirloin Roast | 3 to 4 | 325° | 170° | 35-45 |
| Leg (Fresh Ham) | 10 to 16 | 325° | 170° | 25-35 |
| Ham, Half (Fully cooked) | 5 to 7 | 325° | 140° | 25-35 |
| Ham, Half (Cook-before-eating) | 5 to 7 | 275° | 160° | 35-45 |
| Arm Picnic Shoulder | 5 to 8 | 325° | 140° | 25-30 |
| LAMB | | | | |
| Shoulder Roast, Boneless | 3½ to 5 | 325° | 160° (medium) 170° (well) | 35-40 40-45 |
| Leg, Whole | 5 to 7 | 325° | 160° (medium) 170° (well) | 30-35 35-40 |
| Leg, Shank Half | 3 to 4 | 325° | 160° (medium) 170° (well) | 30-35 35-40 |
| Leg, Sirloin Half | 3 to 4 | 325° | 160° (medium) 170° (well) | 35-40 40-45 |
| VEAL | | | | |
| Rib Roast | 3 to 5 | 325° | 170° | 40-45 |
| Shoulder, Boneless | 4 to 6 | 325° | 170° | 40-45 |
| Leg, Half, Boneless | 3 to 5 | 325° | 170° | 40-50 |
| POULTRY | | | | |
| Turkey, unstuffed | 8 to 12 | 325° | 180°-185° | 20-22 |
| Turkey, unstuffed | 12 to 16 | 325° | 180°-185° | 18-20 |
| Turkey, unstuffed | 16 to 20 | 325° | 180°-185° | 16-18 |
| Turkey, unstuffed | 20 to 24 | 325° | 180°-185° | 14-16 |
| Turkey, Whole, Boneless | 4 to 6 | 350° | 170°-175° | 35-45 |
| Turkey, Breast | 3 to 8 | 325° | 180° | 30-40 |
| Chicken, Fryer | 2½ to 3½ | 375° | 185° | 20-24 |
| Chicken, Roaster | 4 to 6 | 375° | 185° | 20-25 |
| Capon, unstuffed | 5 to 8 | 375° | 180°-185° | 20-25 |
| Cornish Game Hen | 1 to 1½ | 375° | 180°-185° | 45-55 |
| Duck | 4 to 6 | 350° | 185° | 20-25 |



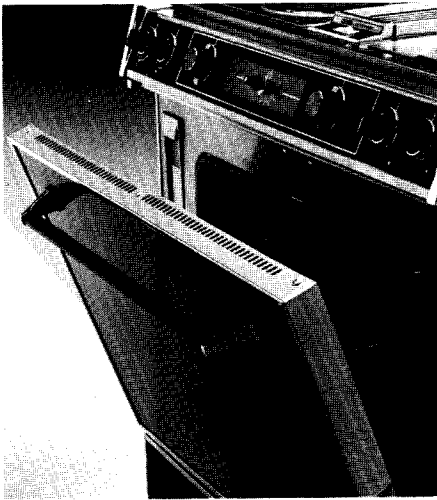
Broiling

The broil element provides flexibility for broiling foods.

We recommend you use the grill accessory for most of your broiling. There are some types of foods that do require use of the oven broil element. These include foods such as stuffed lobsters, meringue pies, or other foods which require top browning.



To Broil



1. Place oven rack on the rack position suggested in the chart. Distance from broiling element depends on foods being prepared. Rack position #4 (second from the top) is usually recommended unless otherwise stated.
2. Turn SELECTOR knob to BROIL setting.
3. Turn TEMPERATURE knob to 550°F (until knob comes to a complete stop).
4. Place food on roasting pan provided with oven. After top broil element is red place food in oven. Preheating takes a few minutes, or until element glows a bright cherry red.
5. Leave oven door open at broil stop position when broiling.

Broiling Tips

- Tender cuts of meat or marinated meats are best for broiling. This includes rib and loin cuts of steak, ground beef, ham steaks, lamb chops, poultry pieces or fish. For best results, steaks should be at least 1" thick. Thinner steaks should be pan-broiled.
- Do not cover broiler grid with foil since this prevents fat drippings from draining into bottom of pan.
- Before broiling, remove excess fat from meat and score edges of fat (do not cut into meat) to prevent meat from curling. Salt after cooking.

- To prevent dry surface on fish or lean meats, brush melted butter on top.
- Foods that require turning should be turned only once during broiling. Turn meat with tongs to avoid piercing and loss of juices.
- Cooking times given in the chart are to be used only as a guide.
- The oven has a variable broil feature which means that the broiling temperature can be varied by selecting a lower temperature setting on the TEMPERATURE knob. Using a lower temperature setting will cause the broil element to cycle on and off. This feature can be used for foods that need to cook more slowly or need less radiant heat. If foods are broiling too fast, the control can be set at a lower temperature to reduce the cooking speed rather than moving the broiler pan to a lower rack.

| BROILING CHART (BROIL, 550°F, PREHEATED) | | | |
|--|----------------------|---------------------------------|-----------------|
| FOODS | Rack Position | Approximate Minutes/Side | |
| | | 1st Side | 2nd Side |
| BEEF | | | |
| Steak (1") | 4 | | |
| Rare | | 3 | 3 |
| Medium | | 4 | 4 |
| Well | | 5 | 5 |
| Hamburgers (¾") | 4 | | |
| Rare | | 3 | 2 |
| Medium | | 4 | 2 |
| Well | | 4 | 3 |
| PORK | | | |
| Bacon | 4 | 5 | (no turning) |
| Chops (½") | 4 | 8 | 3 |
| Chops (1") | 3 | 9 | 8 |
| Ham Steak | 4 | 3 | 2 |
| Sausage Links | 4 | 5 | 3 |
| Sausage Patties | 4 | 5 | 1 |
| LAMB | | | |
| Chops (1") | 4 | | |
| Medium | | 5 | 3 |
| Well | | 5 | 5 |
| Patties (¾") | 4 | | |
| Medium | | 4 | 3 |
| Well | | 5 | 4 |
| POULTRY | | | |
| Breast Halves | 3 | 7 | 4 |
| SEAFOOD | | | |
| Fish Fillets, Buttered (¼") | 4 | 4 | (no turning) |
| Scrod, Buttered (½") | 4 | 8 | (no turning) |
| Cod (1") | 4 | 12 | (no turning) |
| Lobster Tail | 4 | 9-12 | (no turning) |
| MISCELLANEOUS | | | |
| Hot Dogs | 4 | 2 | 2 |
| Toast | 4 | 1 | 1 |

NOTE: This chart is a suggested guide. The times may vary with food being cooked.



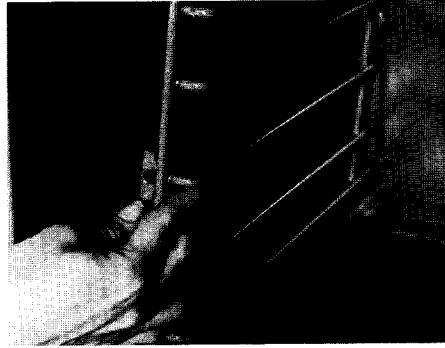
Oven Care

Oven Cleaning

The oven porcelain walls and door can be wiped clean with soap and water if food is not allowed to bake on a second time. Heavy spattering of spillovers will require cleaning with mild abrasive cleansers such as Bar Keepers Friend, S.O.S. or Bon Ami. Household ammonia may be used to loosen soil by placing ½ cup household ammonia in a glass dish placed on oven rack in a closed, cold oven overnight.

- To remove difficult stains, use an oven cleaner such as Easy-Off on oven liner. Follow oven cleaner directions. Do not spray electrical controls, temperature sensing bulb, door gasket or exterior of oven. Remove oven racks and rack supports before spraying with oven cleaner.
- For cleaning other areas of the oven, clean oven racks with S.O.S. pads. Oven window on Model S101 may be cleaned with soap and water or a glass cleaner.

Oven Racks and Rack Supports



Oven Racks: To remove, pull forward to the “stop” position; lift up on the front of the rack and pull out.

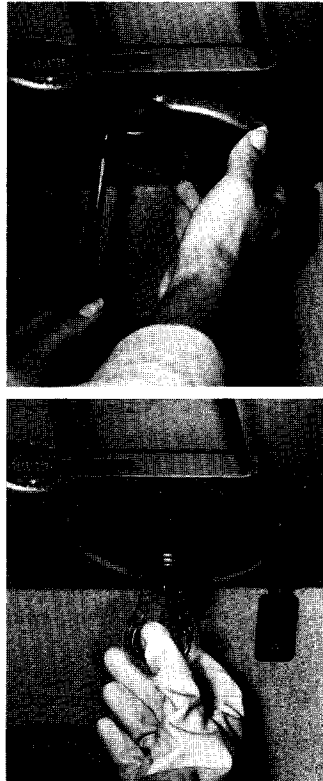
Oven Rack Supports: To remove, lift support holders from slots at the front of the oven then move supports away from oven wall. Pull forward to remove from oven. To replace, reverse procedure. Be sure front supports are correctly in place so that racks will be level.

Oven Light Bulb

Before replacing bulb, *disconnect power to oven at the main fuse or circuit breaker panel*. Be sure that the entire oven cavity including the light bulb is cool before attempting to remove.

To replace light bulb:

1. Carefully remove the glass light lens and lens retainer by removing the two screws in the light lens retainer using a phillips screwdriver. Note: The light lens is separate from the light lens retainer. The two pieces will drop down into your hands at the same time. **Do NOT remove the remaining two screws.**
2. To obtain firm grasp on bulb, wear protective rubber gloves. Remove by turning bulb to the left. *Do not touch a hot oven light bulb with a damp cloth as bulb will break.* **Note:** If the bulb does break and you wish to remove it, be certain power supply is disconnected and wear protective gloves. You may contact your authorized Jenn-Air Service Contractor for service.
3. Replace bulb with a *40 watt oven-rated appliance bulb*. Bulb with brass base is recommended to prevent fusing of bulb into socket.
4. Place light lens inside of light lens retainer. Holding the light lens and lens retainer in place, insert the two screws into the light lens retainer and tighten.



Access Door

The access door is easily removed to clean under the range if necessary. To remove door, pull door down and lift off pivot points. To replace door, slide door over pivot points; lift up and insert prongs into holes in the range.

To avoid the possibility of accidentally disconnecting any part of the ventilation system, do not use the area behind the access door for storage.



Oven Thermostat Knob Adjustment

The oven thermostat knob can be adjusted if the oven temperature is too low or too high and the length of time to cook ALL foods is too long or too short. Do NOT adjust the thermostat knob if only one or two items are not baking properly.

To adjust the thermostat knob:

Turn the oven thermostat knob to OFF. Remove the knob and turn it to the *underneath side*. Hold it so that the triangle is at the top. (See Fig. 1) Loosen the two screws slightly. Holding the skirt in place, *move the top screw by rotating the knob one notch*, as noted by one click, in direction necessary. If notch indentation is not apparent, tighten screws until clicking is heard. There are five notches in each direction. *One notch equals approximately 10° F.*

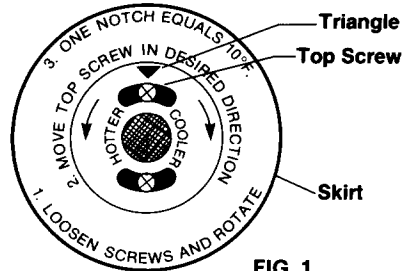


FIG. 1

EXAMPLE: If the oven temperature is too cool and ALL foods are requiring a longer time period to cook, the knob should be rotated to move the top screw toward the word "HOTTER". (See Fig. 2)

Tighten the screws while tightly holding knob to skirt. To replace knob, match flat part of knob opening with spring on the shaft, returning to OFF position.

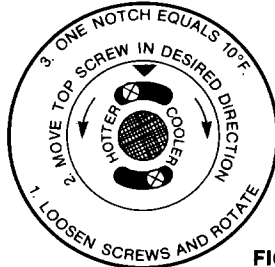


FIG. 2

IMPORTANT: The oven thermostat knob should be adjusted one notch and then the oven should be tested. (We recommend baking 2 — 9" yellow layer cakes using a purchased box mix.) If the oven temperature is still too low or too high, repeat the procedure described above.

If the knob is rotated too far or in the wrong direction, rotate the knob in the opposite direction until the center of the screw is directly under the triangle, which is the starting point. Initiate the procedure again until the desired temperature is reached.



Before you Call for Service

Check the following list to be sure a service call is really necessary. A quick reference of this manual, as well as reviewing additional information on items to check, may prevent an unneeded service call.

If nothing on the range operates:

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

If ventilation fan does not operate but everything else on the range does:

- check behind lower access door if power cord to blower assembly has been disconnected.

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.
- outside wall cap may be trapped shut.
- range may be improperly installed; check installation instructions.

If oven does not heat:

- the SELECTOR and/or TEMPERATURE knobs may be set incorrectly.

If the oven light does not work:

- the light bulb is loose or defective.

If foods do not broil properly:

- the SELECTOR and/or TEMPERATURE knobs may not be set properly.
- check rack position.
- voltage into house may be low.

If baked food is burned or too brown on top:

- the SELECTOR knob may be in the BROIL position.
- food may be positioned incorrectly in oven.
- oven not preheated properly.

If foods bake unevenly:

- the range may be installed improperly.
- check the oven rack with a level.
- racks or rack supports may be improperly installed.
- stagger utensils; do not allow utensils to touch each other or oven wall.
- check instructions for suggested placement of utensils on oven rack.

If oven baking results are less than expected:

- the utensils being used may not be of the size or material recommended for best results.
- there may not be sufficient room around sides of the pans for proper air circulation in the oven.
- check instructions for preheating, rack position and oven temperature.
- oven vent may have been blocked or covered.

If baking results differ from previous oven:

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

If You Need Service

- call the authorized Jenn-Air Service Contractor listed in the Yellow Pages or the dealer from whom your appliance was purchased.
- 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.

NOTE: Complete service and parts literature are available from any authorized Jenn-Air Parts Distributor.

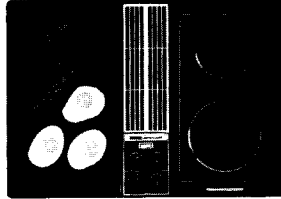
All specifications subject to change by manufacturer without notice.



Accessories

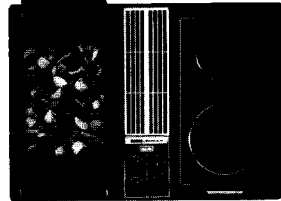
Griddle – Model A300

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.



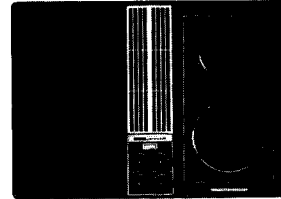
Cooker-Steamer – Model A335

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



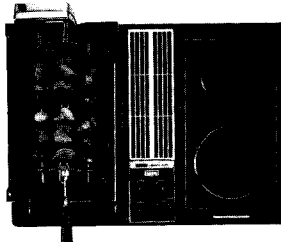
Grill Cover – Model A341

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



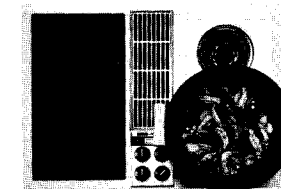
Two-in-One Combination Accessory Rotiss-Kebab Model A312

Enjoy the great flavor of rotissed foods indoors all year 'round 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.



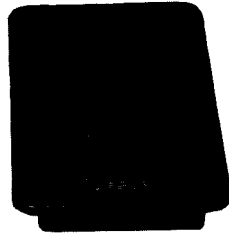
Wok Plug-in Cooktop Accessory Model A141

For use with *conventional coil cartridge only*. Includes special plug-in contoured element that installs in large element. Wok has nonstick finish, wood handles, cover, steaming rack, rice paddles, cooking tips and recipes.



Plug-in Grill Assembly

Grill assemblies include one plug-in element, two grill-rocks and two black anodized aluminum grates to convert either side of your grill-range to a grill. A storage tray is included. (Tray is *not* included with grill shipped with your grill-range.)



“Energy-Saver” Model A151. 2800 watt grill element permits you to control temperatures under front and rear grills independently.

Standard Model A150. 2800 watt grill element distributes heat under entire grill area.

Storage Tray – Model A350

To store grill assemblies which came with range or cooktop cartridges except induction.



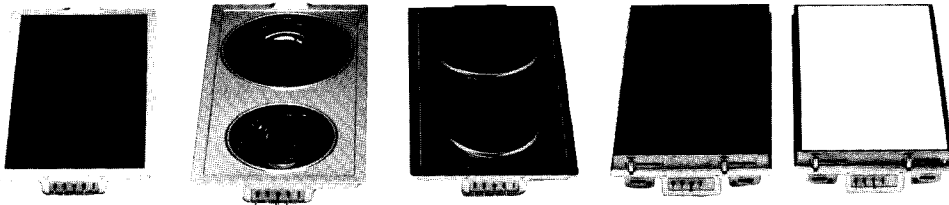
Complete Cooking with Jenn-Air Model A905

This outstanding cookbook by Jenn-Air features many invaluable recipes and cooking tips when using your Jenn-Air grill, accessories or selective-use convection oven. 192 pages.

Plug-in Canning Element – Model A145

Special canning element plugs into conventional coil cooktop cartridge (Model A100), raising the heating element above the cooking surface. Allows use of oversized utensils and those with warped or rippled bottoms.

Cooktop Cartridges



BLACK CERAMIC CONVENTIONAL COIL SOLID ELEMENT BLACK & WHITE INDUCTION

Black Glass-Ceramic

Twin element plug-in cooktop cartridge Rated 240 volts **No. A120**
 Rated 208 volts **No. A120-8**

Conventional Coil Dual rated 208/240 volts

Twin Element plug-in cooktop cartridge **No. A100**

Solid Element

Twin element plug-in cooktop cartridge Rated 240 volts **No. A105**

Induction Cartridge Dual rated 208/240 volts

Twin element cartridge with rear plug-in terminal **White-No. A130R, Black-No. A135R**
 Twin element cartridge with front plug-in terminal **White-No. A130F, Black-No. A135F**