

Service

This manual is to be used by qualified appliance technicians only. Maytag does not assume any responsibility for property damage or personal injury for improper service procedures done by an unqualified person.

This Base Manual covers general information
Refer to individual Technical Sheet
for information on specific models

This manual includes, but is
not limited to the following:

JGW8130DD*

Gas Wall Oven

Important Information

Important Notices for Servicers and Consumers

Maytag will not be responsible for personal injury or property damage from improper service procedures. Pride and workmanship go into every product to provide our customers with quality products. It is possible, however, that during its lifetime a product may require service. Products should be serviced only by a qualified service technician who is familiar with the safety procedures required in the repair and who is equipped with the proper tools, parts, testing instruments and the appropriate service information. **IT IS THE TECHNICIANS RESPONSIBILITY TO REVIEW ALL APPROPRIATE SERVICE INFORMATION BEFORE BEGINNING REPAIRS.**



WARNING

To avoid risk of severe personal injury or death, disconnect power before working/servicing on appliance to avoid electrical shock.

To locate an authorized servicer, please consult your telephone book or the dealer from whom you purchased this product. For further assistance, please contact:

Customer Service Support Center

CAIR Center

<u>Web Site</u>	<u>Telephone Number</u>
WWW.JENNAIR.COM	1-800-536-6247
WWW.MAYTAG.COM	1-800-688-9900
CAIR Center in Canada	1-800-688-2002

Recognize Safety Symbols, Words, and Labels



DANGER

DANGER—Immediate hazards which **WILL** result in severe personal injury or death.



WARNING

WARNING—Hazards or unsafe practices which **COULD** result in severe personal injury or death.



CAUTION

CAUTION—Hazards or unsafe practices which **COULD** result in minor personal injury, product or property damage.

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Safety Information

As with all appliances, there are certain rules to follow for safe operation. Verify everyone who operates the oven is familiar with the operations and with these precautions.

Use appliance only for its intended purpose as described. Pay close attention to the safety sections of this manual.

Recognize the safety section by looking for the symbol or the word safety.

Recognize this symbol as a safety precaution.



WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- Extinguish any open flame.
- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by an authorized installer, service agency or gas supplier.

WARNING

To avoid risk of electrical shock, property damage, personal injury or death; verify wiring is correct, if components were replaced. Verify proper and complete operation of unit after servicing.

WARNING

This gas appliance contains or produces a chemical or chemicals which are known to the state of California to cause cancer, birth defects or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated, and maintained according to the instructions in this manual.

Due to the nature of cooking, fires can occur as a result of overcooking or excessive grease. Although a fire is unlikely, if one occurs proceed as follows:

Oven Fires

1. Do not open the oven door.
2. Turn all controls to the OFF position.
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box and the gas at the main supply valve.
4. Allow the food or grease to burn itself out in the oven.

If smoke or fire persist call the local fire department.

To avoid risk of property damage or personal injury do not obstruct the flow of combustion or ventilation air to the oven.

To avoid risk of electrical shock, serious personal injury or death: Verify the oven has been properly grounded and always disconnect the electrical supply before servicing this unit.

NOTE: The maximum gas supply pressure for these models must not exceed 14 inches W.C.P.

Safety Information

Safety Practices for Servicer

Safe and satisfactory operation of gas wall ovens depends upon its design and proper installation. However, there is one more area of safety to be considered:

Servicing

Listed below are some general precautions and safety practices which should be followed in order to protect the service technician and consumer during service and after service has been completed.

1. **Gas smell**—Extinguish any and all open flames and open windows.
2. **Turn gas off**—Service wall oven with gas turned off unless testing requires it.
3. **Checking for gas leaks**—Never check for leaks with any kind of open flame. Soap and water solution should be used for this purpose. Apply solution to suspected area and watch for air bubbles which indicates a leak. Correct leaks by tightening fittings, screws, connections, applying approved compound, or installing new parts.
4. **Using lights**—Use a hand flashlight when servicing wall ovens or checking for gas leaks. Electric switches should not be operated where leaks are suspected. This will avoid creating arcing or sparks which could ignite the gas. If electric lights are already turned on, they should not be turned off.
5. **Do not smoke**—Never smoke while servicing gas wall ovens, especially when working on piping that contains or has contained gas.
6. **Check wall oven when service is completed**—After servicing, make visual checks on electrical connection, and check for gas leaks. Inform consumer of the condition of wall oven before leaving.
7. **Adhere to all local regulations and codes when performing service.**

Receiving Wall Oven

- Installer needs to show consumer location of the wall oven gas shut-off valve and how to shut it off.
- Authorized servicer must install the wall oven, in accordance with the Installation Instructions. Adjustments and service should be performed only by authorized servicer.
- Plug wall oven into a 120-volt grounded outlet only. Do not remove round grounding prong from the plug. If in doubt about grounding of the home electrical system, it is consumers responsibility and obligation to have an ungrounded outlet replaced with a properly grounded three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.
- Insure all packing materials are removed from the wall oven before operating it, to prevent fire or smoke damage should the packing material ignite.

- Ensure wall oven is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP). Some wall ovens can be converted for use with Natural or LP gas.
- With prolonged use of a wall oven, high floor temperatures could result. Many floor coverings will not be able to withstand this kind of use. Never install wall oven over vinyl tile or linoleum that cannot withstand high temperatures. Never install wall oven directly over carpeting.

ALL APPLIANCES

1. **Proper Installation**—Be sure your appliance is properly installed and grounded by a qualified technician.
2. **Never Use Appliance for Warming or Heating the Room.**
3. **Do Not Leave Children Alone**—Children should not be alone or unattended in the area where the 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 appliance.
5. **User Servicing**—Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
6. **Storage in or on Appliance**—Flammable materials should not be stored in oven.
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 burners. Do not use a towel or other bulky cloth.

SELF-CLEANING OVEN

1. **Do Not Clean Door Gasket**—The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
2. **Do Not Use Oven Cleaners**—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the liner.
3. **Clean Only Parts Listed in Manual.** See *Cleaning* section.
4. **Before Self-Cleaning the Oven**—Remove broiler pan, oven racks, and other utensils.
5. **Remove all items from oven top and backguard.**

Safety Information

OVEN

1. Use Care When Opening Door—Let hot air or steam escape before removing or replacing food.
2. Do Not Heat Unopened Food Containers—Build-up of pressure may cause container to burst and result in injury.
3. Keep Oven Vents Ducts Unobstructed.
4. Placement of Oven Racks—Always place oven racks in desired location while oven is cool. If rack is removed while oven is hot, do not let potholder contact hot heating element in oven.

Delayed Ignition

Bake Burner Flame

Allow no more than 40–60 seconds before burner ignites and heat is felt. To check for heat, open oven door to first stop and place hand over oven door. If heat is not felt, cancel bake function. If burner repeatedly fails to ignite, contact an authorized servicer.

Broiler Flame

Allow no more than 40–60 seconds before burner ignites and flame is seen. If burner does not ignite cancel broil function. If burner repeatedly fails to ignite within 40–60 seconds contact an authorized servicer.

Precautions

- Do not mix household cleaning products. Chemical mixtures may interact with objectionable or even hazardous results.
- Do not put plastic items on warm cooking areas. They may stick and melt.
- Do not use damp sponge or dishcloth to clean oven when oven is hot. Steam from sponge or dishcloth can burn.
- Do not leave fat heating unless you remain nearby. Fat can ignite if overheated by spilling onto hot surfaces.

In Case of Fire

Fires can occur as a result of over cooking or excessive grease. Though a fire is unlikely, if one occurs, proceed as follows:

Oven Fires

1. If you see smoke from oven, do not open oven door.
2. Turn oven control to *OFF*.
3. As an added precaution, turn off gas supply and power at main circuit breaker or fuse box.
4. Turn on vent to remove smoke.
5. Allow food or grease to burn itself out in oven.
6. If smoke and fire persist, call fire department.
7. If there is any damage to components, call repair service before using oven.

If smoke or fire persist call the local fire department.

To avoid the risk of property damage or personal injury do not obstruct the flow of combustion or ventilation air to the oven.

To avoid the risk of electrical shock, serious personal injury or death: Make sure your oven has been properly grounded and always disconnect the electrical supply before servicing this unit.

NOTE: The maximum gas supply pressure for these models must not exceed 14 inches W.C.P.

Using the Oven

- Do not leave children alone or unattended where a wall oven is hot or in operation. They could be seriously burned.
- Do not allow anyone to climb, stand or hang on the door. They could damage the wall oven and cause severe personal injury.
- Wear proper apparel. Loose fitting or hanging garments should never be worn when using oven. Flammable material could ignite if brought in contact with flame or hot oven surfaces which may cause severe burns.
- Never use wall oven for warming or heating a room. This may cause burns, injuries, or a fire.
- Do not use water on grease fires.
- Do not let grease or other flammable materials collect in or around wall oven.
- Do not repair or replace any part of wall oven unless it is recommended in this manual.
- Use only dry potholders. Moist or damp potholders used on hot surfaces may result in a burn from steam. Do not let a potholder touch the flame. Do not use a towel or a bulky cloth as a potholder.
- Never leave wall oven unattended while cooking. Boilovers can cause smoking and may ignite.

Safety Information

- Only certain types of glass/ceramic, earthenware, or other glazed utensils are suitable for oven use. Unsuitable utensils may break due to sudden temperature change.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Do not heat unopened food containers in oven. Build-up of pressure may cause a container to burst and result in injury.
- Keep wall oven vent ducts unobstructed.
- Place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, use a dry potholder.
- Do not use aluminum foil to line oven bottom or racks. Aluminum foil can cause a fire and will seriously affect baking results, and damage to porcelain surface's.
- Do not touch interior surfaces of oven during or immediately after use. Do not let clothing or other flammable materials come in contact with bake or broil burners.
- Other areas of the oven can become hot enough to cause burns, such as vent openings, window, oven door and oven racks.
- To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on hot cooking area.
- Do not store combustible or flammable materials, such as gasoline or other flammable vapors and liquids near or in oven.
- Do not clean oven door gasket located on back of the door. Gasket is necessary to seal the oven and can be damaged as a result of rubbing or being moved.
- Do not drape towels or any materials on oven door handles. These items may ignite causing a fire.



CAUTION

Do not store items of interest to children in cabinets above wall oven. Children may climb on oven to reach these items and become seriously injured.

Self-Cleaning Oven

- Do not clean door gasket. Door gasket is essential for a good seal. Be careful not to rub, damage or move it.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Remove the broiler pan and other cookware before self-cleaning oven.

Baking, Broiling, and Roasting

- Do not use oven area for storage.
- Stand back from wall oven when opening door of a hot oven. Hot air or steam can cause burns to hands, face, and eyes.
- Do not use aluminum foil anywhere in the oven. This could result in a fire hazard and damage the wall oven.
- Use only glass cookware appropriate for use in gas ovens.
- Always remove broiler pan from oven when finished broiling. Grease left in pan can catch fire if oven is used without removing grease from the broiler pan.
- When broiling, meat that is close to the flame, may ignite. Trim any excess fat to help prevent excessive flare-ups.
- Make sure broiler pan is placed correctly to reduce any possibility of grease fires.
- Should a grease fire occur in the broiler pan, turn off oven, and keep oven door closed until fire burns out.

Connecting Wall Oven to Gas

Install manual shut-off valve in gas line for easy accessibility outside wall oven. Be aware of the location of the shut-off valve.

Safety Information

Electrical Requirements

120-volt, 60 Hertz, 15 amp, individual circuit which is properly grounded, polarized and protected by a circuit breaker or fuse.

Extension Cord

Due to possible pinching during installation, extension cords should not be used on products.

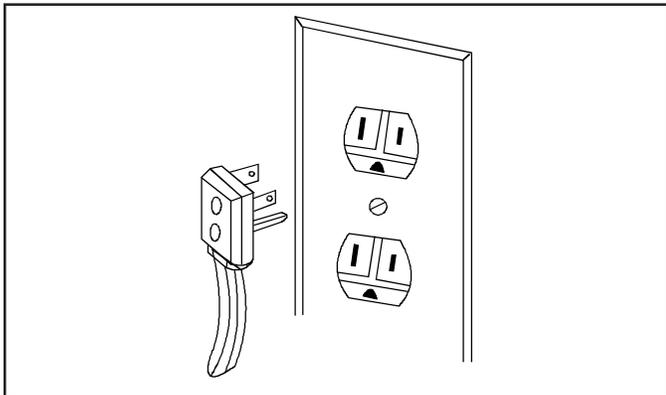
Extension cords will adversely affect the performance of spark system.

Grounding

NOTE: This appliance must be properly grounded, for personal safety.

Power cord on this appliance is equipped with a three-prong grounding plug. This matches standard three-prong grounding wall receptacle to prevent possibility of electric shock from this appliance.

Consumer should have wall receptacle and circuit checked by qualified electrician to verify receptacle is properly grounded.

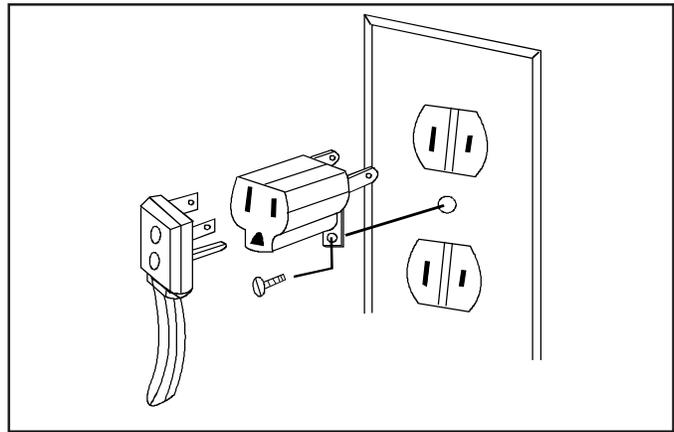


Where standard two-prong wall receptacle is encountered, it is consumers responsibility and obligation to have it replaced with a properly grounded three-prong wall receptacle.

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM POWER CORD.

For 15 amp circuits only. Do not use an adapter on 20 amp. circuit. Where local codes permit, a TEMPORARY CONNECTION may be made to properly grounded two-prong wall receptacle by the use of a UL listed adapter available at most hardware stores.

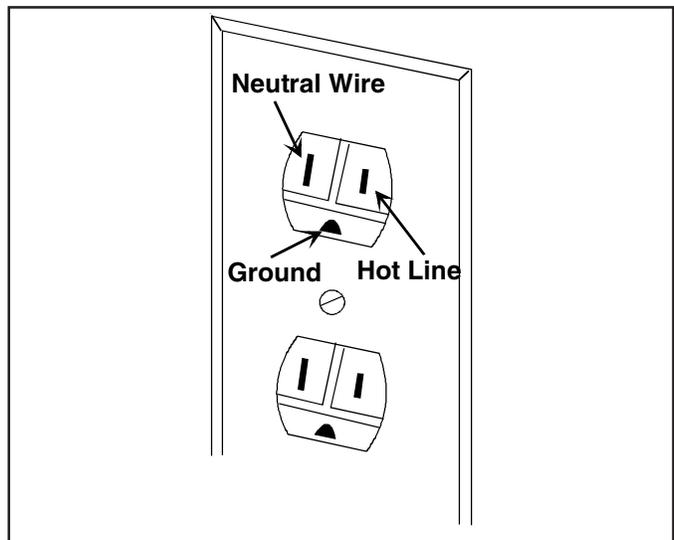
Larger slot on adapter must be aligned with larger slot in the wall receptacle to provide proper polarity.



WARNING

Attaching adapter ground terminal to wall receptacle cover screw does not ground appliance unless the cover screw is metal and not insulated, and wall receptacle is grounded through the house wiring. Consumer should have circuit checked by a qualified electrician to verify receptacle is properly grounded.

When disconnecting power cord from adapter, always hold adapter with one hand. If this is not done, adapter ground terminal is very likely to break with repeated use. Should this happen, DO NOT USE appliance until a proper ground has been established.



NOTE: Circuit tester can be use to verify voltage is present at the outlet, connect one lead to hot line and the other lead to ground, circuit tester should light.

Safety Information

Product Safety Devices

Safety devices and features have been engineered into the product to protect consumer and servicer. Safety devices must never be removed, bypassed, or altered in such a manner as to defeat the purpose for which they were intended.

Listed below are various safety devices together with the reason each device is incorporated in the gas ranges.

Pressure Regulator

Maintains proper and steady gas pressure for operation of oven controls. Regulator must be set for the type of gas being used **Natural** or **LP**. After servicing regulator, make certain it is set properly before completing service.

Gas Burner Orifices

Universal orifices are used on most valves. They must be adjusted or set for the type of gas being used **Natural** or **LP**. After servicing a valve or orifice verify it is adjusted properly before completing service.

Oven Safety Valve

Oven valve is designed to be a safety valve. Two basic designs are used in gas ranges.

Hydraulic type valve
Electric type valve

Both types are safety valves because they are indirectly operated by the oven thermostat, which controls a pilot flame or electric ignitor, to open and close the oven valve.

Grounded Oven Frame

Ground prong on power cord is connected to the frame, usually a green lead fastened by a screw. In addition, any part or component capable of conducting an electric current is grounded by its mounting.

If any ground wire, screw, strap, nut, etc. is removed for service, or any reason, it must be reconnected to its original position with original fastener before the appliance is put into operation again.

Failure to do so can create a possible shock hazard.

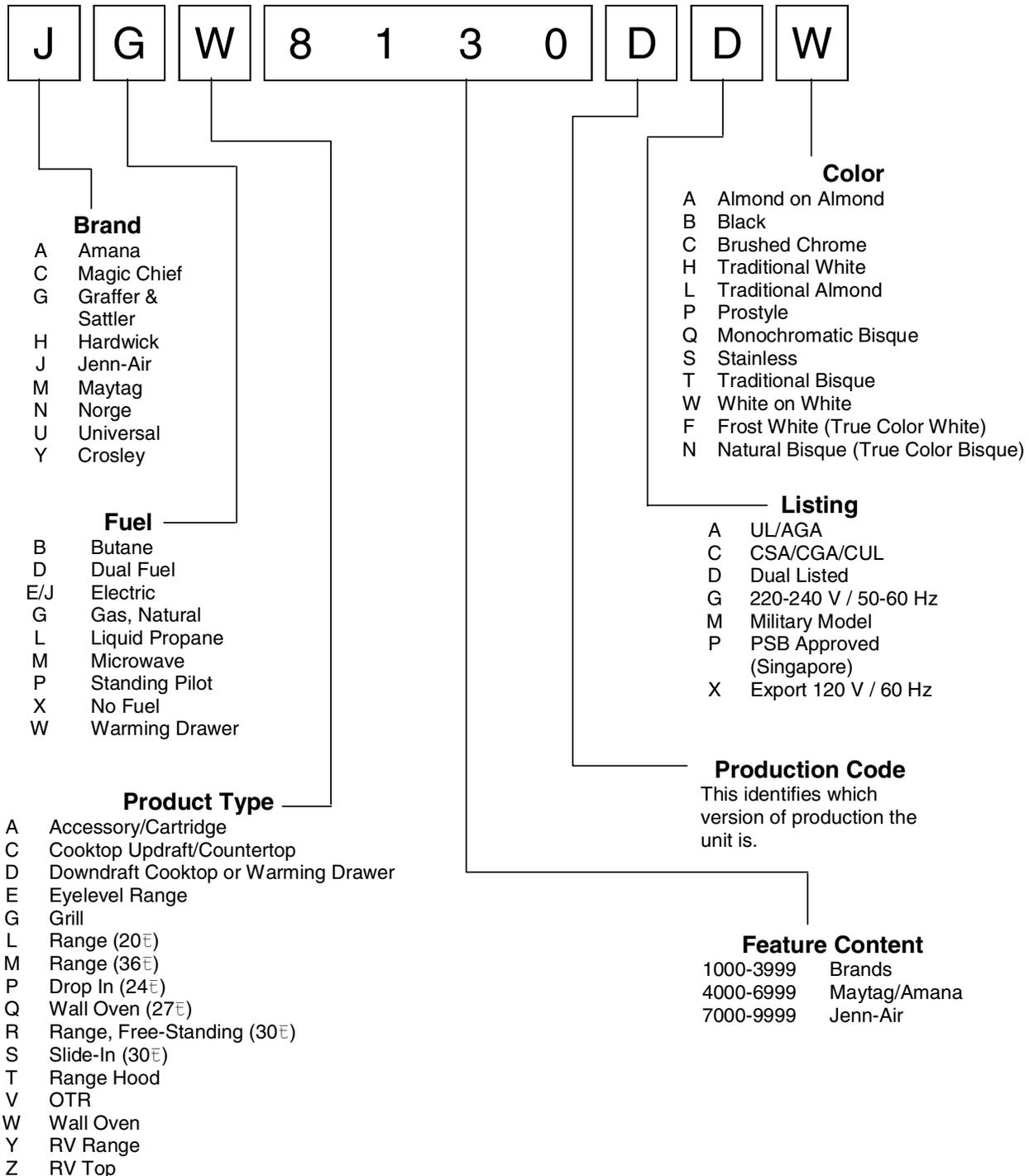
General Information

This manual provides basic instructions and suggestions for handling, installing, and servicing gas wallovens.

The directions, information, and warnings in this manual are developed from experience with, and careful testing of the product. If the unit is installed according to the Installation Instructions, it will operate properly and will require minimal servicing. A unit in proper operating order ensures the consumer all the benefits provided by efficient gas cooking.

This manual contains information needed by authorized service technicians to install and service gas wallovens pertaining to this manual. There may be, however, some information which needs further explanation. Refer to individual Installation Instructions, Use and Care, Technical Sheets, or toll free technical support line to answer questions from authorized service technicians.

Cooking Nomenclature



General Information

Rating Label

Model numbers are recorded on the rating label. Rating label is located on the lower front right corner of the oven frame. It can be seen by opening the oven door. Before ordering parts, write down the correct model and serial number from rating label. This avoids incorrect shipments and delays. Please refer to parts reference material when ordering replacement parts.

Functional Operation

The glow bar system is completely reliant upon electricity. When the oven control is turned on, 120 VAC is provided to the glow bar ignitor and the gas valve circuit. The high resistances of the glow bar limits the current flow through the ignitor/gas valve. Continual current flow through the circuit causes the glow bar ignitor to glow brighter and the resistance of the ignitor decreases, which increases the current flow through the ignitor/gas valve circuit. This increases the amount of heat generated by the heater, which causes the bi-metal to bend.

The ignitor resistance will have increased to approximately 3.5 amps of current flow through the ignitor/gas valve circuit. In approximately 45 seconds, the glow bar ignitor temperature will have increased to approximately 2650°F. The voltage drop across the gas valve terminals will be about 3 VAC, which will create enough current flow to open the gas valve. Once the valve opens, gas flow will be present at the oven burner and the heat from the glow bar ignites the gas. The sensing element of the oven control then cycles contacts within the oven control, opening and closing to cycle the glow bar, safety valve, and burner to maintain the desired temperature.

NOTE: This system cannot operate without electricity.

The primary components of this ignition system are: electronic control, ignitor, and safety valve. These components are all wired in series and although the oven control and glow bar require 120 VAC, 60 Hz. The oven valve operates on approximately 3 volts. Therefore, 120 VAC should never be applied directly to the oven valve terminals. The glow bar is the power source for the oven valve.

General Information

Specifications

Refer to individual Technical Sheet for information regarding specifications.

Model Identification

Complete registration card and promptly return. If registration card is missing:

- For Maytag product call 1-800-688-9900 or visit the Web Site at www.maytag.com
- For Jenn-Air product call 1-800-536-6247 or visit the Web Site at www.jennair.com
- For product in Canada call 1-866-587-2002 or visit the Web Sites at www.maytag.com or www.jennair.com

When contacting provide product information located on rating plate. Record the following:

Model Number: _____
Manufacturing Number: _____
Serial or S/N Number: _____
Date of purchase: _____
Dealer's name and address: _____

Service

Keep a copy of sales receipt for future reference or in case warranty service is required. To locate an authorized servicer:

- For Maytag/Jenn-Air product call 1-800-462-9824 or visit the Web Site at www.maytag.com or www.jennair.com
- For product in Canada call 1-866-587-2002 or visit the Web Sites at www.maytag.com or www.jennair.com

Warranty service must be performed by an authorized servicer. We also recommend contacting an authorized servicer, if service is required after warranty expires.

Parts and Accessories

Purchase replacement parts and accessories over the phone. To order accessories for your product call:

- For Maytag/Jenn-Air product call 1-800-462-9824 or visit the Web Site at www.maytag.com or www.jennair.com
- For product in Canada call 1-866-587-2002 or visit the Web Sites at www.maytag.com or www.jennair.com

Extended Service Plan

We offer long-term service protection for this new oven.

- Dependability PlusSM Extended Service Plan is specially designed to supplement Maytag's and Jenn-Air's strong warranty. This plan covers parts, labor, and travel charges.
Call 1-800-925-2020 for information.

Troubleshooting Procedures



WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power to oven before servicing, unless testing requires power.

Problem	Possible Cause	Correction
No oven operation in bake or broil.	No voltage to control. Loose wire connection or broken wire.....	<ul style="list-style-type: none"> • Check for 120 VAC at control. If no voltage is present, Replace control. • Verify all connections are clean and tight, replace broken wire.
No gas flows to burner. Ignitor glows red.	Failed ignitor..... Gas pressure too high..... Failed gas valve Loose wire connection or broken wire.....	<ul style="list-style-type: none"> • Check ignitor current draw. Replace ignitor if it fails test. • Check for correct gas pressure. Natural gas pressure should be 4" WCP and LP gas pressure should be 10" WCP. • Check gas valve for continuity • Verify all connections are clean and tight, replace broken wire.
Gas flows to bake/broil burner, but burner does not light.	Ignitor positioned too far from burner..... Dirt or grease in orifice or burner Insufficient gas pressure Power outage	<ul style="list-style-type: none"> • Reposition ignitor closer to bake/broil burner. • Clean orifice or burner. • Check for correct gas pressure. Natural gas pressure should be 4" WCP and LP gas pressure should be 10" WCP. • Verify power is present at unit. Verify that the circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity.
Broil burner shuts off shortly after the start of self-clean operation. Bake and broil functions operate normally.	Power outage	<ul style="list-style-type: none"> • Verify power is present at unit. Verify that the circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity. • Refer to Use and Care Manual "Operating Instructions", if continues contact service.
Fan motor does not operate.	No power to fan motor Failed fan motor or winding or frozen shaft.	<ul style="list-style-type: none"> • Check for 120 VAC supplied at fan motor. If no voltage is present, check for broken or loose wiring between fan motor and relay board. If voltage is present at fan motor, go to the next step. • Check motor winding for continuity. Check for a frozen motor shaft. Check for broken wiring between motor and neutral terminal block.

Troubleshooting Procedures



WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power to oven before servicing, unless testing requires power.

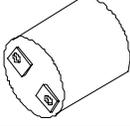
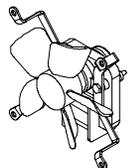
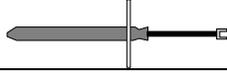
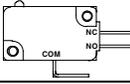
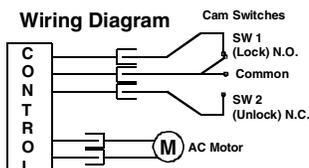
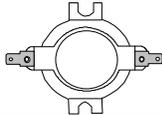
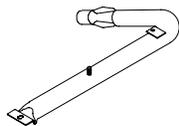
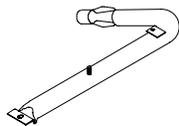
Problem	Possible Cause	Correction
Oven light does not operate.	Failed oven lamp Failed wiring Failed light socket..... Failed light plunger	<ul style="list-style-type: none"> • Check lamp and replace is necessary. • Check for broken, loose or dirty connections. • Check light socket for continuity. • Check plunger for continuity.
Self-clean cycle not working	Programming error	<ul style="list-style-type: none"> • Shut off power to oven for five minutes by switching off circuit breaker. Reset circuit breaker and try oven again.
Oven door will not unlock	Oven is self-cleaning Oven is still hot	<ul style="list-style-type: none"> • Allow cycle to complete. • Will not unlock until unit has cooled to safe temperature. Do not force door open, this will void warranty. Blow cool air on door latch area to quicken process.
Oven smokes/odor first few times of usage	Normal	<ul style="list-style-type: none"> • Minor smoking or odor is normal the first few times of oven usage. • Ventilate area well and perform self-clean cycle.
Failure Codes	Electronically Controlled.....	<ul style="list-style-type: none"> • Refer to specific Technical Sheet for diagnostic checks.

Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power to oven before servicing, unless testing requires power.

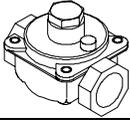
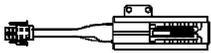
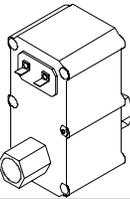
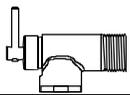
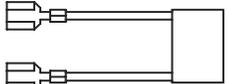
Illustration	Component	Test Procedure	Results
	Oven light socket	Test continuity of receptacle terminals. Measure voltage at oven light.	Indicates continuity with bulb screwed in. 120 VAC, see wiring diagram for terminal identification. If no voltage is present at oven light check wiring.
	Hinge	Carefully open the hinge fully, and insert a wooden dowel or screwdriver bit into opening. Remove top and bottom screws securing hinge. Slide hinge top towards rear of unit and guide hinge out through frame opening or storage drawer.	<div style="border: 1px solid black; padding: 5px; display: inline-block;">CAUTION</div> Do not place hands in hinge area when oven door is removed. Hinge can snap closed and pinch hands or fingers.
	Fan motor	Verify supply voltage..... Disconnect and check continuity of motor at the terminals Verify terminals are not shorted to chassis.....	120 VAC Approximately 400 Ω If shorted, replace.
	Temperature sensor	Measure resistance.	Approximately 1100 Ω at room temperature 75°F.
	Door light switch	Switch connection in following positions: Not engaged Engaged	Normally Open COM-NO=Open, COM-NC=Closed COM-NO=Closed, COM-NC=Open
	Door latch assembly	Disconnect wires and test for continuity per diagram. Refer to Parts Manual for correct autolatch switch associated with the correct manufacturing number.	Wiring Diagram 
	Controls	Verify proper operation. Temp. Limit Switch.....	Open at 230°F, Closes at 190°F
	Bake burner	Verify gas is supplied. Orifice adjusted for Natural or LP. Check for obstructions or contamination in ports.	
	Broil burner	Verify gas is supplied. Verify proper orifice installed for Natural or LP. Check for damage to bracket.	Replace if punctured or torn.

Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power to oven before servicing, unless testing requires power.

Illustration	Component	Test Procedure	Results
	Pressure regulator	Verify gas pressure (WCP). If on LP service, verify proper gas supply conversion.	4" Natural 10" LP/Propane
	Ignitor	Test for voltage at terminals Test for the amount of amperage in the circuit..... (Ignitor may glow, but not have sufficient amperage to open valve).	120 VAC 3.2–3.6 Amps.
	Gas valve	Disconnect wiring to valve. Measure resistance on bake circuit. Measure resistance on broil circuit.	Continuity <div style="border: 1px solid black; padding: 5px; text-align: center;">  WARNING Do not attempt to open valve with 120 VAC. </div>
	Shut off valve	Check to verify gas supply is turned on (shown in the OFF position).	Verify valve does not leak.
	Filter capacitor		

Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power to oven before servicing, unless testing requires power.

Illustration	Component	Test Procedure	Results
H1 Controlled	Oven temperature adjustment	<p>Press BAKE pad. Enter 550 on the digit-pad. Immediately press and hold BAKE pad for 3 seconds.</p> <p>Oven can be adjusted from -35 to +35 degrees in 5-degree increments by pressing AUTOSET pad. To avoid over adjusting the oven, move temperature 5 degrees each time. Wait 4 seconds for the data entry timer to expire to accept the change. Temperature adjustment will be retained even through a power failure.</p>	While increasing or decreasing oven temperature, this does not affect self-cleaning temperature.
H1 Controlled	Temperature display	Press and hold Cancel and Bake pads for 3 seconds.	This mode enables the user to indicate F° or C° on the display.
H1 Controlled	Clock Display	Press and hold Cancel and Clock pads for 3 seconds.	Allows clock to be toggled On or OFF.
H1 Controlled	24 Hour Clock	Press and hold Cancel and Favorite pads for 3 seconds.	Allows the time on the clock to be toggled from 12 hour or 24 hour display.
H1 Controlled	Factory Default	Press and hold Cancel and Keep Warm pads for 3 seconds.	Allows the clock to be reset to factory settings.
H1 Controlled	Twelve hour off	Control will automatically cancel any cooking operation and remove all relay drives 12 hours after the last pad touch.	See Sabbath mode to disable.
H1 Controlled	Sabbath Mode	<p>Hold CLOCK button for 3 seconds to activate Sabbath mode.</p> <p>Hold CLOCK for 3 seconds to disable Sabbath mode.</p>	<p>“88:88” will be displayed and flash for 5 seconds. Display will go back to time of day. All pad inputs are disabled except for CANCEL and CLOCK pads. This mode disables the normal 12 hour shutoff to allow operation of the bake mode for a maximum of 37 hours.</p>
H1 Controlled	Child lock out	<p>Press and hold Cancel and Cook & Hold pads for 3 seconds. “OFF” will display where the temperature normally appears.</p> <p>To reactivate the control, press and hold Cancel and Cook & Hold pads for 3 seconds.</p>	<p>This is a safety feature that can be used to prevent children from accidentally programming the oven. It disables the electronic oven control.</p> <p>Child lockout features must be reset after a power failure.</p>
H1 Controlled	Diagnostic Code Display	<p>Press and hold 0/Autose pad and Power Up the unit.</p> <p>Cycle through the codes using the number pads 1 through 5.</p>	<p>The last 5 diagnostic codes will be stored in the non-volatile memory.</p> <p>See “Description of Error Codes” for explanation.</p>

Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power to oven before servicing, unless testing requires power.

Jenn-Air Matrix Control Panel Assembly	Continuity is indicated as follows: 1000 – 6600 Ω for Cancel pad 1000 – 15000 Ω for All other pads	Pad	Trace	Measurement
		1	13 & 15	Continuity
		2	12 & 15	Continuity
		3	10 & 15	Continuity
		4	7 & 13	Continuity
		5	12 & 13	Continuity
		6	10 & 12	Continuity
		7	4 & 13	Continuity
		8	4 & 12	Continuity
		9	5 & 10	Continuity
		0	5 & 12	Continuity
		Cancel	1 & 2/3	Continuity
		Clock	4 & 14	Continuity
		Cook & Hold	5 & 14	Continuity
		Broil	13 & 14	Continuity
		Bake	7 & 15	Continuity
		Clean	5 & 7	Continuity
Keep Warm	14 & 15	Continuity		
Favorite	5 & 13	Continuity		
Timer	4 & 5	Continuity		
Oven Light	4 & 10	Continuity		

Relay Logic

Note that this chart was correct at time of printing; subsequent changes to cooking parameters may alter it.

COOKING MODE	BAKE	BROIL	COOLING FAN	OVEN LIGHT
IDLE	×	×	⊕	◇
BAKE PREHEAT	■	■	⊕	◇
BAKE	■	■	⊕	◇
BROIL PREHEAT	×	■	⊕	◇
BROIL	×	■	⊕	◇
CLEAN PREHEAT	■	■	⊕	×
CLEAN	■	■	⊕	×
KEEP WARM	■	×	⊕	◇
DRYING PREHEAT	■	×	⊕	◇
DRYING	■	×	⊕	◇

KEY INDEX

- ×
 -
 -
 - ◇
 - ⊕
- × - OFF
 ● - ON
 ■ - CYCLING
 ◇ - ON OR OFF (DETERMINED BY USER INPUT)
 ⊕ - TEMPERATURE CONTROLLED

Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power to oven before servicing, unless testing requires power.

“Quick Test” Mode for Electronic Range Control

Follow procedure below to use the quick test mode. Entries must be made within 32 seconds of each other or the control will exit the quick test mode.

1. **Press and hold** *CANCEL* and *BROIL* pads for 3 seconds.
2. Once the control has entered the “Quick Test” mode, release both pads.
3. Press each of the following pads indicated in the table below.

NOTE: First time the one of following pads are pressed it will activate the response.
The second time the pad is pressed it will deactivate the response.

Display will indicate the following:

Pad	Response
BAKE	Bake DLB and Bake relay activated
BROIL.....	Broil DLB and Broil relay activated
KEEP WARM	Bake DLB and Broil DLB activated
CLEAN	MDL relay activated
COOK & HOLD	Displays last diagnostic code
FAVORITE	Displays EEPROM version number
TIMER	Displays main code version number
CLOCK.....	All display segments illuminated
OVEN LIGHT.....	Oven light activated
CANCEL.....	Exit Quick Test mode
1.....	Even segments on
2.....	Odd segments on
3.....	Convection Ring activated; Convection Ring DLB activated
4.....	Bake relay activated
5.....	Broil relay activated
6.....	Convection relay activated
7.....	N/A
8.....	N/A
9.....	N/A
AUTOSET	Steps through last 5 diagnostic codes

Description of Error Codes

Error diagnostic codes can only be viewed by entering the Diagnostic Code Display Mode. Each error code is four digits long and is created based on the following table.

Digit	Description
1 st	Primary System: 1 – Local to the control circuit board 3 – Sensor or meat probe 4 – Control input 9 – Door lock
2 nd	Measurable: d – Diagnostic: measurable parameter c – Control related, replace control
3 rd	Secondary System: Sequential numbering
4 th	Oven Cavity: 1 – Upper oven (or single cavity oven) 2 – Lower oven c – Control specific

Diagnostic Code Display Mode can be activate by **pressing and holding** the *AUTOSET* pad for 3 seconds at power-up. **Diagnostic Code Display Mode can only be started while powering up the control.**

Testing Procedures



WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power to oven before servicing, unless testing requires power.

Diagnostic Code Checking

Code	Description	When Checked	Debounce
3d11	Sensor open	Cook or clean active	5 seconds
3d21	Sensor shorted	Cook or clean active	5 seconds
4d11	Door switch input circuit failure	Clean active	1 minute
4d21	No cool fan rotation (no RPM)	Cook or clean active	1 minute
9d11	Latch will not lock	Latch should be locked	1 minute
9d21	Latch will not unlock	Latch should be unlocked	1 minute
9d31	Unlock state unknown	Always	1 minute
9d41	Unlock condition	Always	1 minute
9d51	Lock and unlock state unknown	Always	1 minute
9d61	Door position switch open circuit	Clean active	1 minute
1d11	Runaway temp, door unlocked	Latch unlocked	5 seconds
1d21	Runaway temp, door locked	Latch locked	5 seconds
1c1c	Shorted key	Always	1 minute
1c31	Cancel key circuit	Always	1 minute
1c4c	Micro communication failure	Serial communications	3 tries
1c5c	Vcc or ground	Cook or clean active	1 minute
1c6c	EEPROM error	Cook or clean active	3 tries
1c7c	Control not calibrated	Always	5 seconds
1c8c	Cooking program error	Cook or clean active	5 tries

Diagnostic Code Handling

Code	Measurable	What is Displayed	Action Taken By Control
3d11	Sensor resistance	BAKE flashes*	Disable all cooking functions
3d21	Sensor resistance	BAKE flashes*	Disable all cooking functions
4d11	Voltage at switch input circuit	Nothing	Disable Clean function
4d21	No cool fan rotation (no RPM)	Nothing	Disable all outputs
9d11	Lock switch, open (Clean activated)	LOCK flashes*	Ignore soil level selection, disable clean
9d21	Lock switch, closed (Clean non-activated)	LOCK on steady	Disable cooking functions
9d31	Unlock switch open	Nothing	No action
9d41	Unlock switch shorted	Nothing	No action
9d51	Latch switch not locked or unlocked	Nothing	Disable Clean function
9d61	Door Position open	Nothing	Disable Clean function
1d11	Sensor resistance > 2293 Ohms	Nothing	Disable all outputs
1d21	Sensor resistance > 2662 Ohms	Nothing	Disable all outputs
1c1c	Key press sensed	Nothing	Disable audible for key depression, disable key
1c31	Cancel key input A/D out of range	Nothing	Disable all outputs
1c4c	Checksum invalid	Nothing	No action
1c5c	VCC/GND at test point	Nothing	No action
1c6c	Checksum invalid	Nothing	No action
1c7c	Calibration value out of range	Nothing	No action
1c8c	Checksum invalid	Nothing	No action

* Flash rate: 0.2 seconds on, 0.1 seconds off

Disassembly Procedures



WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect electrical power and shut-off gas supply to unit before servicing.



CAUTION

To avoid risk of personal injury or property damage this unit requires a two man lift when lifting unit in or out of cutout.

Removing and Replacing Oven

1. Turn off power to the unit at the circuit breaker.
2. Open oven door and remove screws securing unit to the wall.
3. Pull oven forward out of the cabinet opening.
4. Unplug the power cord leading from unit to outlet.
5. Disconnect gas supply from unit.
6. Replace the oven using the Installation Instructions.

After final gas connection is made, turn on manual gas valve and test all connections in gas supply piping and oven for gas leaks.



WARNING

To avoid property damage or serious personal injury, never use a lighted match to test for gas leaks.

Control Panel Assembly

1. Turn off power to the unit at the circuit breaker.
2. Remove screws securing bottom portion of top trim vent piece to side trim.
3. Rotate bottom portion of top trim vent piece upward to gain access to control panel.
4. Disconnect and label terminal connector plugs from control board.



CAUTION

While unplugging electrical connections, pins may be damaged, use extreme care when disconnecting.

5. Gently pull control panel upward to remove complete assembly.
6. Reverse procedure to reassemble control panel.

Control Board

1. Remove control panel assembly, see "Control Panel Assembly" procedure steps 1 through 4.
2. Disconnect ribbon cable from control board.
3. Remove screws securing control board bracket to control panel.
4. Gently remove control board and bracket from unit.
5. Reverse procedure to reassemble.

Control Panel

1. Remove control panel assembly, see "Control Panel Assembly" procedure steps 1 through 4.
2. Disconnect ribbon cable from control board.
3. Remove screws securing control board bracket to control panel.
4. Gently remove control board and bracket from unit.
5. Reverse procedure to reassemble.

Temperature Hi- Limit Switch

1. Remove control panel assembly, see "Control Panel Assembly" procedure steps 1 through 3.
2. Disconnect wire terminals from limit switch.
3. Remove screws securing control limit switch.
4. Reverse procedure to reassemble.

Oven Sensor

1. Turn off power to unit.
2. Open oven door or remove oven door, see "Door Removal".
3. Remove screws securing sensor to top left rear corner of oven cavity.
4. Pull sensor forward, maneuver wires through insulation to disconnect wire plug connector.
5. Reverse procedure to reassemble sensor.

Disassembly Procedures



WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect electrical power and shut-off gas supply to unit before servicing.

Oven Door Latch

1. Remove control panel assembly, see “Control Panel Assembly” procedure steps 1 through 3.
2. Remove screws securing latch assembly to the front of oven cavity.
3. Remove screws securing latch assembly to the top of oven chassis.
4. Remove latch assembly from chassis.
5. Disconnect and label wire terminals.
6. Reverse procedure to reassemble door latch assembly.

Door Plunger Light Switch Assembly

NOTE: Requires removal of unit from cutout opening.

1. Turn off power to the unit at the circuit breaker.
2. Remove oven door, see “Door Removal” procedure.
3. Remove screws securing wall oven to cabinet.
4. Remove unit from cutout position and place on a protective surface.
5. Remove screws securing back cover to chassis and remove.
6. Remove screws securing top cover to chassis and remove.
7. Remove screws securing right side body panel to chassis and remove.
8. Remove screw securing switch to plunger assembly.
9. Reverse procedure to reinstall oven door hinge assembly.

Oven Light Bulb / Oven Light Socket

1. Turn off power to the unit at the circuit breaker.
2. Open oven door or remove oven door to gain access to oven light.
3. Slide bulb cover retainer to the side to release bulb cover and remove bulb cover.
4. Using a glove, unscrew (counterclockwise) oven light bulb.

NOTE: Proceed with the following steps for oven light socket removal.

5. Remove screws securing oven light socket to the rear of oven cavity wall.
6. Pull oven light socket into the oven cavity.
7. Disconnect wires from light socket.
8. Reverse procedure to reinstall light socket.

Oven Door Removal

1. Open oven door.
2. Place oven door in first stop position, then grasp both sides and lift up off the hinges.

NOTE: Door hinges are spring loaded and will snap closed if bumped. Avoid pinching fingers by closing hinges completely until ready to mount door back on the unit.

3. Reverse procedure to reassemble.

Frameless Door Disassembly

1. Remove oven door, see “Door Removal”.
2. Remove screws on right, left, top, and bottom of oven door.
3. Remove door liner from door assembly.
4. Remove screws securing inner glass support securing glass and door handle.
5. Remove glass mounting bracket and glass window.
6. Remove screws securing heat door liner shield and remove.
7. Reverse procedure to reassemble.

NOTE: When reassembling door, verify HB II marking on the glass is facing towards the heat (inside of the oven).

Disassembly Procedures

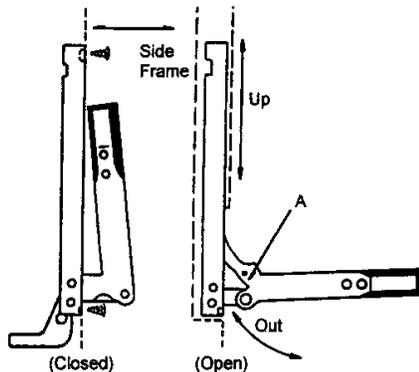


To avoid risk of electrical shock, personal injury, or death, disconnect electrical power and shut-off gas supply to unit before servicing.

Oven Door Hinge

NOTE: Requires removal of unit from cutout opening.

1. Turn off power to the unit at the circuit breaker.
2. Remove oven door, see "Door Removal" procedure.
3. Remove screws securing wall oven to cabinet.
4. Remove unit from cutout position and place on a protective surface.
5. Remove screws securing back cover to chassis and remove.
6. Remove screws securing top cover to chassis and remove.
7. Remove screws securing appropriate side body panel to chassis and remove.
8. Remove screw securing side insulation retainer to rear of oven chassis.
9. Grasp upper back portion of the side insulation retainer and pull outward to remove.
10. Remove the top and bottom screws securing hinge assembly to the front of the oven cavity.
11. Remove the hinge assembly from the unit.
12. Reverse procedure to reinstall oven door hinge assembly.



Blower Motor

1. Remove control panel assembly, see "Control Panel Assembly" procedure steps 1 through 3.
2. Remove screws securing blower assembly to fan housing.
3. Disconnect terminal plug from blower assembly.
4. Remove blower assembly from unit.
5. Reverse procedure to reassemble.

Vent Assembly

1. Turn off electrical power and gas supplies to the oven.
2. Open oven door or remove oven door.
3. Remove screws securing unit to the wall.
4. Remove unit from cutout opening.
5. Disconnect electrical power and gas supply line to unit.
6. Remove screws securing top cover to the unit.
7. Remove screws securing vent assembly to unit.
8. Remove screws securing fan housing to unit.
9. Remove screw securing duct assembly riser to oven vent.
10. Remove vent assembly from oven vent.
11. Reverse procedure to reassemble.

Broil Ignitor

1. Shut off power and gas supply to oven.
2. Remove oven door and oven racks.
3. Remove screw securing broil ignitor wire cover and remove cover.
4. Remove screw securing front of broiler burner to the front of oven cavity.
5. Remove broil ignitor mounting screws.
6. Pull ignitor leads and connectors into oven cavity through hole in broil chamber.
7. Disconnect ignitor wiring.
8. Reverse procedures to reassemble.

Broil Burner

1. Shut off electrical power and gas supply to oven.
2. Remove oven door and oven racks.
3. Remove screw securing front of broiler burner to the front of oven cavity.
4. Remove broiler burner from orifice holder.
5. Remove broil ignitor mounting screws. Remove ignitor from broiler burner.
6. Remove wing nut securing flame spreader to broiler burner.
7. Reverse procedures to reassemble.

Disassembly Procedures



WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect electrical power and shut-off gas supply to unit before servicing.

Oven Burner Ignitor

1. Shut off electrical power and gas supply to oven.
2. Remove oven door and oven racks.
3. Remove oven bottom by sliding locking tabs to the front and lifting the rear. Then sliding the oven bottom back to release clips on the front edge.
4. Remove screws securing ignitor bracket to back burner box. Remove screw securing ignitor to bake burner.
5. Pull ignitor leads and connectors through opening. Disconnect ignitor wiring.
6. Reverse procedures to reassemble.

Oven Burner

1. Shut off power and gas supply to oven.
2. Remove oven door and oven racks.
3. Remove oven bottom by sliding locking tabs to the front and lifting the rear. Then sliding the oven bottom back to release clips on the front edge.
4. Remove screw securing ignitor to bake burner.
5. Remove screws securing orifice cover to the bottom of the oven.
6. Remove screws securing front and rear of the bake burner.
7. Lift and remove bake burner from the oven cavity.
8. Reverse procedures to reassemble.

Pressure Regulator / Shut-Off Valve

1. Turn off and disconnect electrical and gas supplies to the oven.
2. Remove screws securing lower vent cover to side trim pieces.
3. Disconnect gas line from the pressure regulator.
4. Disconnect gas supply line from the shut-off valve.
5. Remove screws securing mounting bracket to oven chassis.
6. Remove mounting bracket with shut-off valve and pressure regulator from unit.
7. Disconnect pressure regulator from shut-off valve.
8. Replace failed component and reverse procedures to reassemble.

NOTE: Use a soap solution to check for leaks after installing replacement regulator.

Gas Valve

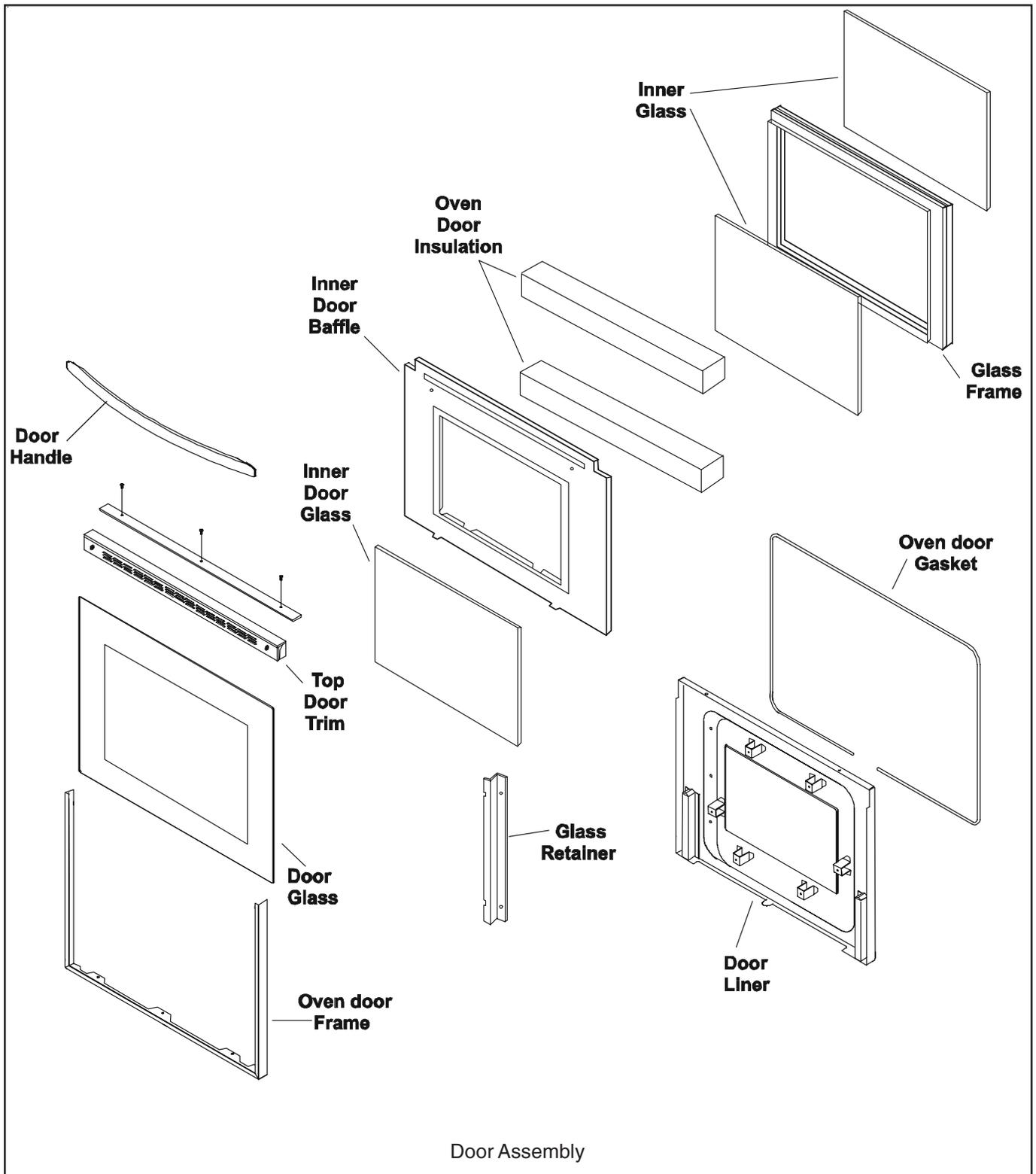
NOTE: Requires removal of unit from cutout opening.

1. Turn off power to the unit at the circuit breaker.
2. Remove oven door, see "Door Removal" procedure.
3. Remove screws securing wall oven to cabinet.
4. Remove unit from cutout position and place on a protective surface.
5. Remove screws securing back cover to chassis and remove.
6. Disconnect gas lines to and from gas valve.
7. Disconnect and label wire terminals from gas valve.
8. Reverse procedure to reinstall oven door hinge assembly.

Disassembly Procedures

 **WARNING**

To avoid risk of electrical shock, personal injury, or death, disconnect electrical power and shut-off gas supply to unit before servicing.



Disassembly Procedures



WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect electrical power and shut-off gas supply to unit before servicing.

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Appendix A



Gas Installation Manual

30" Built-in Ovens

INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE APPLIANCE

PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE

THE MANUAL IS INTENDED TO ASSIST IN THE INITIAL INSTALLATION AND ADJUSTMENTS OF THE RANGE.

SPECIAL WARNING

ONLY QUALIFIED PERSONNEL SHOULD INSTALL OR SERVICE THIS RANGE.

READ "SAFETY INSTRUCTIONS" IN USE & CARE BOOK BEFORE USING RANGE.

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE, MAINTENANCE OR USE OF OVEN CAN RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE.

NOTE: Check the model number plate on your 30" gas wall oven, located on bottom of control panel lower trim, to see if it is approved for installation in Canada.

CAUTION: Some cabinets and building materials are not designed to withstand the heat produced by the normal safe operation of a listed appliance. discoloration or damage, such as delamination, may occur.

NOTICE

YOUR RANGE MAY NOT BE EQUIPPED WITH SOME OF THE FEATURES REFERRED TO IN THIS MANUAL.

Installation Instructions

Installation

A WIRING DIAGRAM IS ENCLOSED IN THE ENVELOPE WITH THIS BOOKLET; ALSO THERE IS A DIAGRAM GLUED TO THE UNIT, BEHIND CONTROL PANEL.

Check the oven model number plate to see if the oven is approved for installation in mobile homes and/or recreational vehicles. If approved the following items are applicable. NOTE: Oven model number plate is located on bottom of control panel lower trim.

Mobile Homes

The installation of an oven designed for mobile home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, part 3280 (formerly The Federal Standard for Mobile Home Construction and Safety, Title 24, HUD part 280) or, when such standard is not applicable, the Standard for Manufactured Home Installation, ANSI A225.1/NFPA 501A, or with local codes.

In Canada the oven must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1 and Section Z240.4.1 - Installation Requirements for Gas Burning Appliances in Mobile Homes (CSA Standard CAN/CSA - Z240MH).

Recreational Vehicles

The installation of an oven designed for recreational vehicles must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Vehicles, ANSI A119.2-latest edition.

In Canada the oven must be installed in accordance with CAN/CSA - Z240.6.2 - Electrical Requirements for R.V.'s (CSA Standard CAN/CSA - Z240 RV Series) and Section Z240.4.2 - Installation Requirements for Propane Appliances and Equipment in R.V.'s (CSA Standard CAN/CSA - Z240 RV Series).

Clearance Dimensions

For complete information in regard to the installation of wall ovens and clearances see the installation drawings.

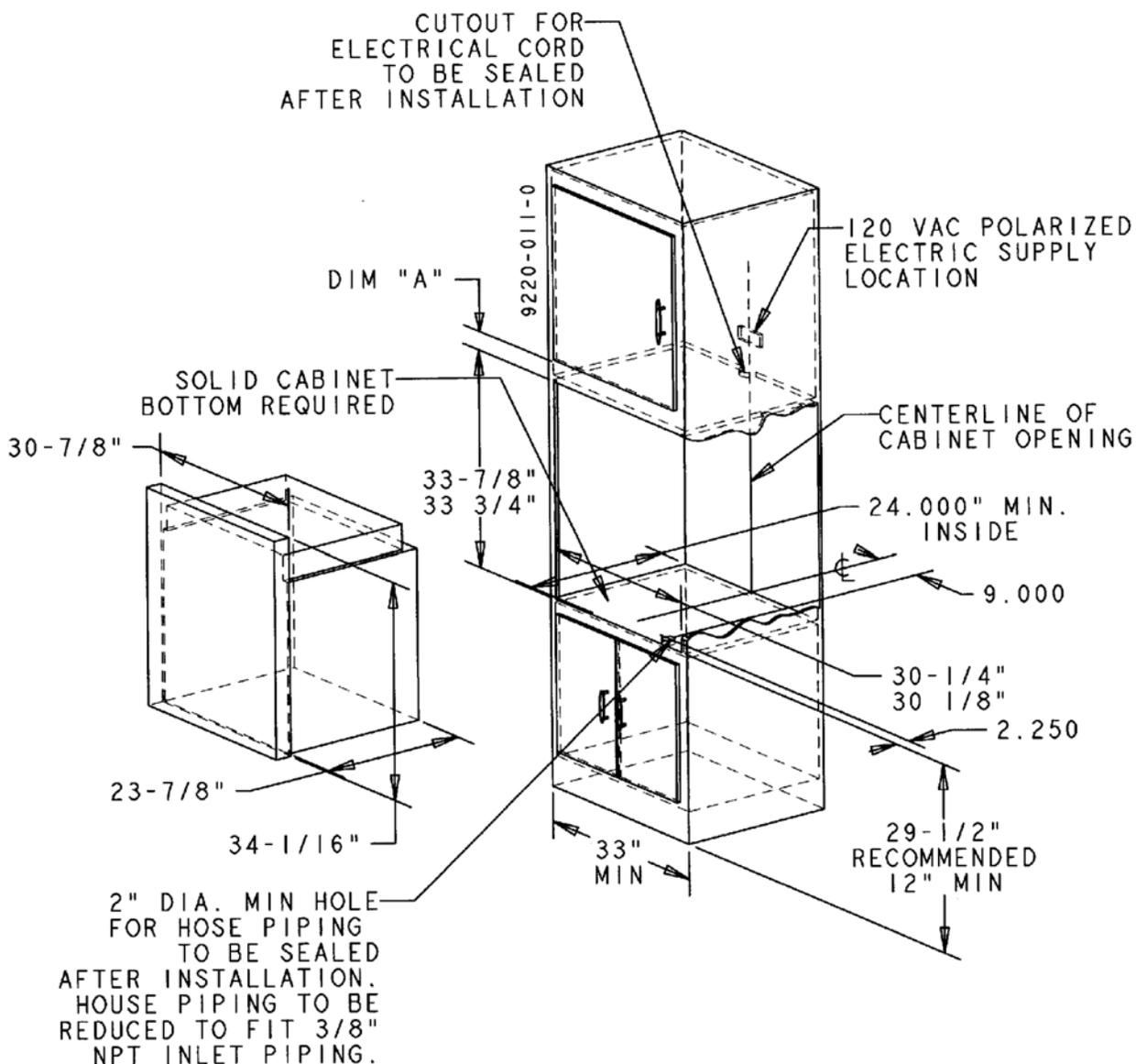
Locating The Unit

The installation drawing, gives the minimum dimensions of the cabinet cut-out for the oven and the location of the gas and electrical outlets. The dimensions given are for the oven bottom to be a minimum of 12" inches above the floor. The recess in which the oven is to be installed should have a solid floor and be so constructed as to provide a complete enclosure around the recessed portion of the oven to prevent drafts which may result in inconsistent and unsatisfactory burner and baking performance, it should be perfectly level to provide a solid, level foundation for the oven unit. The openings in the enclosure for gas and electric service should be sealed before the oven is installed. Air for combustion enters at the extreme bottom of front panel. Do not block or obstruct this opening.

For **SAFETY CONSIDERATIONS** fasten the oven to the cabinet with the four (4) screws (shipped with the unit) through the holes in the trim behind the oven door. The unit should **be leveled** properly before being secured to the cabinet.

Installation Instructions

Installation



DIM A: If cabinet doors are provided above the gas wall oven, a minimum spacing of 3-3/4" is required for 1/2" thick doors. Thicker doors required an additional 1" (inch) added to the 3-3/4" for each 1/4" additional thickness.

NOTE: The gas wall oven has been designed in accordance with the requirements of various safety agencies and comply with the maximum allowable wood cabinet temperatures of 194°F. If the appliance is installed in cabinets with a lower working temperature than 194°F, damage, discoloration, delamination, or melting may occur.

DO NOT INSTALL A MICROWAVE OVEN ABOVE THE GAS WALL OVEN.

Installation Instructions

Connecting the Oven

Electric Supply

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.

In Canada the oven must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1.

ELECTRICAL SUPPLY CONNECTION:

The oven requires 120 volts, 60 cycle alternating current from an outlet capable of supplying 15 amperes.

WARNING

Electrical Grounding Instructions

This appliance is equipped with a (three-prong) grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

WARNING

DISCONNECT ELECTRICAL SUPPLY BEFORE SERVICING THE APPLIANCE.

Gas Supply

- a. **A GAS CUTOFF VALVE SHOULD BE PUT IN AN ACCESSIBLE LOCATION IN THE SUPPLY LINE AHEAD OF THE UNIT, FOR TURNING ON AND TURNING OFF GAS SUPPLY.** If the unit is to be connected to house piping with flexible or semi-rigid metal connectors for gas appliances, CONNECTOR NUTS MUST NOT BE CONNECTED DIRECTLY TO PIPE THREADS. THE CONNECTOR MUST BE INSTALLED WITH ADAPTORS PROVIDED WITH THE CONNECTOR.
- b. The house piping and/or oven connector used to connect the oven to the main gas supply must be clean, free of metal shavings, rust, dirt and liquids (oil or water). Dirt, etc. in the supply lines can cause failure of the gas valves or controls and clog burners.

CAUTION: DO NOT LIFT OR MOVE THE WALL OVEN BY THE DOOR HANDLES.

- c. Turn off all pilots and main gas valve of other gas appliances.
- d. Turn off main gas valve at meter.
- e. Before connecting the unit, apply pipe thread compound approved for LPG to all threads.
- f. Connect unit to gas supply.

- g. Turn on main gas valve at meter, and relight pilots at other gas appliances.
- h. Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line shut-off valve and the range. Include gas fittings and joints in the range if connections were disturbed during installation. Check for leaks! bubbles appearing around fittings and connections will indicate a leak. If a leak appears, turn off supply line gas shut-off valve, tighten connections, turn on the supply line gas shut off valve, and retest for leaks. Never test for gas leaks with an open flame.

CAUTION: NEVER CHECK FOR LEAKS WITH A FLAME.

WHEN LEAK CHECK IS COMPLETE, WIPE OFF ALL RESIDUE.

BEFORE LIGHTING ANY BURNER, SEE THAT ALL PACKING MATERIALS HAVE BEEN REMOVED FROM THE UNITS.

- i. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold, refer to Unit Adjustments.

Installation of this oven must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-latest edition.

In Canada the oven must be installed in accordance with the current CGA Standard CAN/CGA-B149 - Installation Codes for Gas Burning Appliances and Equipment and/or local codes.

GAS SUPPLY CONNECTION:

A TRAINED SERVICEMAN OR GAS APPLIANCE INSTALLER MUST MAKE THE GAS SUPPLY CONNECTION. Leak testing of the appliance shall be conducted by the installer according to the instructions given in section h.

NATURAL GAS SUPPLY LINE MUST HAVE A NATURAL GAS SERVICE REGULATOR. INLET PRESSURE TO THIS APPLIANCE SHOULD BE REDUCED TO A MAXIMUM OF 14 INCHES WATER COLUMN (0.5 POUNDS PER SQUARE INCH (P.S.I.)) LIQUEFIED PETROLEUM (L.P.)/PROPANE GAS SUPPLY LINE MUST HAVE A L.P. GAS PRESSURE REGULATOR. INLET PRESSURE TO THIS APPLIANCE SHOULD BE REDUCED TO A MAXIMUM OF 14 INCHES WATER COLUMN (0.5 P.S.I.). INLET PRESSURES IN EXCESS OF 0.5 P.S.I. CAN DAMAGE THE APPLIANCE PRESSURE REGULATOR AND OTHER GAS COMPONENTS IN THIS APPLIANCE AND CAN RESULT IN A GAS LEAK.

Installation Instructions

Unit Adjustments

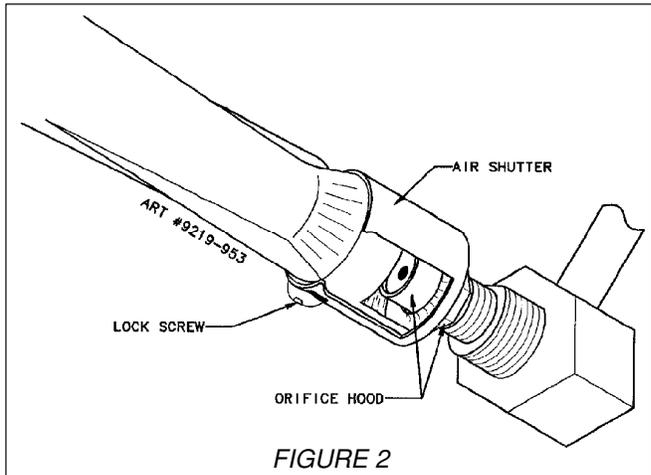
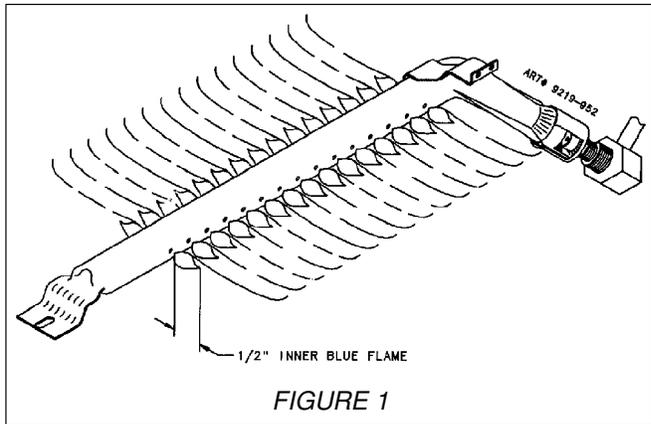
Wall Oven Adjustment

ELECTRIC IGNITION - BURNERS WITH ELECTRIC GLOW BAR

- a. The bake burner is equipped with an electric control system as well as an electric oven burner ignitor. This control system requires NO adjustment. To operate, press Bake Temp or Broil button, turn set knob to desired temperature or Hi/Lo broil. Current will flow to the ignitor. It will "glow" similar to a light bulb. (This glow may be reflected into the oven through the openings in the oven bottom). When the ignitor has reached a temperature sufficient to ignite gas, the electrically controlled oven valve will open and flame will appear at the oven burner. There is a time lapse from 30 to 45 seconds after the unit is turned ON before flame appears at the oven burner. When the oven has reached the dial setting, the glowing ignitor will go OFF. The burner flame will go "out" in 20 to 30 seconds after the ignitor goes "OFF". To maintain any given oven temperature this cycle will continue as long as the dial is at the given temperature.
- b. In case servicing should become necessary, a manual gas valve to shut off the gas to the oven burner is supplied between the gas regulator and the gas inlet. It is located at the right front of the oven bottom. To access the shut off valve, remove the louvered bottom trim.
- c. **The oven CANNOT be used during periods of power outage.**

AIR SHUTTER - OVEN BURNER

- a. The approximate length of the flame of oven burner is a 1/2 inch distinct blue flame, figure 1.
- b. Oven burner flame can be checked as follows, without burner baffle in place:
 1. Yellow flame on burner - open burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold. (See figure 2.)
 2. Distinct blue flame but lifting - close burner air shutter to the point where it will not cause the flame to lift or blow off the burner when cold. (See figure 2.)



Installation Instructions

Gas Conversion

General

All ovens are equipped with interchangeable orifices for natural gas and for LP/Propane. To convert the unit will require changing of the orifice plug and hood plus an adjustment to the air shutter on the burners and to the pressure regulator.

Inlet pressure to the appliance pressure regulator should be as follows for both operation and checking of appliance pressure regulator setting:

<u>INLET PRESSURE IN INCHES OF WATER</u>	<u>NATURAL GAS</u>	<u>LP GAS</u>
Minimum	5	11
Maximum	14	14

Appliance Pressure Regulator Conversion

The ovens appliance pressure regulator must be set to match the type of gas supply used. If converting from natural gas to LP gas, the appliance pressure regulator must be converted to regulate LP gas. If converting from LP gas to natural gas, the appliance pressure regulator must be converted to regulate natural gas. The type of gas for which the regulator is set for will be visible on the plastic plunger which is snapped on to the bottom of the brass hex nut (either Nat. or LP).

TO CONVERT THE APPLIANCE PRESSURE REGULATOR FOR USE WITH LP GAS. (The wall oven is shipped from the factory adjusted for use with natural gas.):

1. Unscrew the brass hex nut from the regulator from the neck of the regulator. (A wrench may be required.)
2. Unsnap the plastic pin or plunger locate inside the hex nut by applying a sideward pressure to the pin.
3. Invert the pin and snap it back into place within the cap applying even finger pressure at the opposing edges of the pin's circular disc. The pin must be seated firmly and squarely in the cap. (See figure 3.)

Pin replacement is most easily accomplished by placing the cap on a flat horizontal surface and applying downward finger pressure at the edges of the pin's disc.

4. Screw the hex nut securely back into place in the neck of the pressure regulator. (The hex nut should be finger tightened to secure it in place.)

WHEN THE INSTALLER HAS COMPLETED INSTALLATION OF APPLIANCE, LEAVE THE APPLIANCE PRESSURE REGULATOR SHUT-OFF VALVE IN THE **"ON"** POSITION.

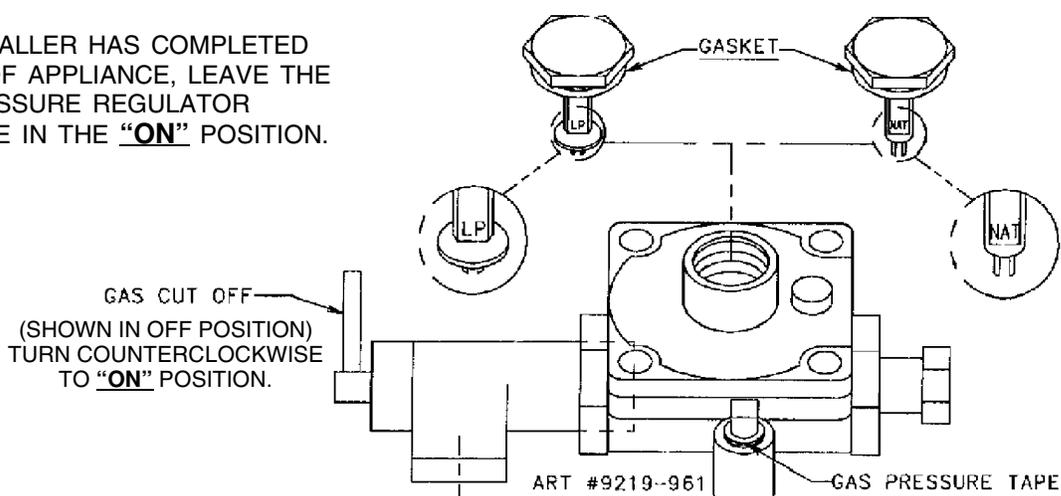


FIGURE 3

Installation Instructions

Gas Conversion

Checking Manifold Gas Pressure

BUILT-IN OVENS:

On built-in ovens, remove 1/8 inch pipe plug from side of gas pressure regulator, install 1/8" "B" valve, 1/8 inch piece of pipe, connect manometer, make sure main burner is on to obtain accurate pressure check.

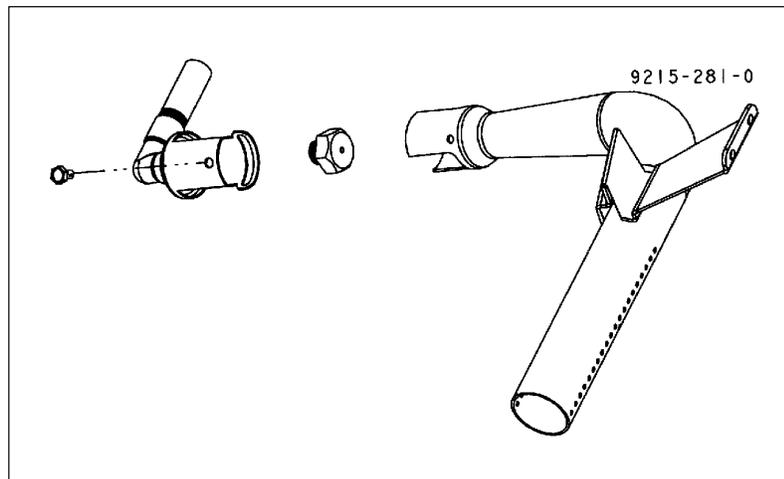
Be sure the gas supply (house piping) pressure is at least one inch (1") above specified range manifold pressure.

The gas supply pressure should never be over fourteen inches (14") water column.

Checking Pressure Of House Piping System

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 lbs./sq. in. (14 in. W.C.).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 lbs./sq. in. (14 in. W.C.).



Exploded Bottom Burner Assembly

Installation Instructions

Bake and Broil Burner LP/Propane Gas Conversions

CONVERT PRESSURE REGULATOR FROM NATURAL GAS TO LP/PROPANE GAS

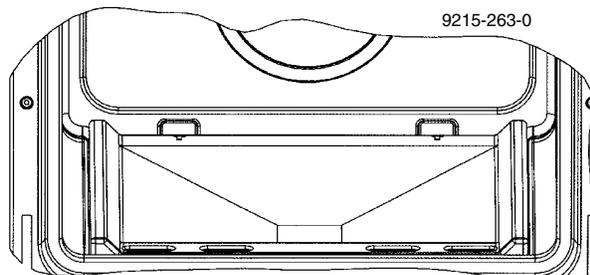
IMPORTANT: Save all natural gas orifices removed from the appliance for possible future conversion to natural gas. Remove the oven door and all racks and follow the steps outlined below.

1. CONVERSION OF BAKE BURNER ORIFICE PLUG:

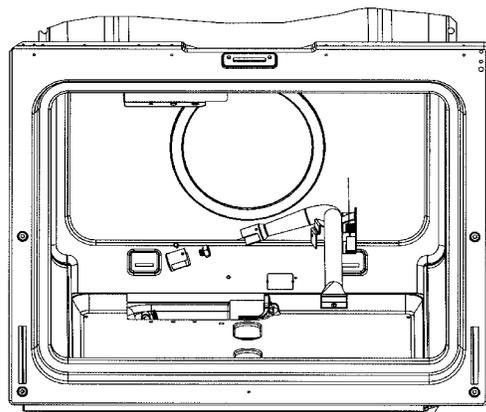
- Remove oven bottom and then the burner orifice cover.
- Remove (3) screws, (2) burner and (1) shutter. Then slide the burner out of the orifice shutter. Set the burner to the side of the oven. Care should be taken not to damage the igniter wire leads.
- Remove the orifice plug with 5/8" socket wrench. The shutter will come off with the orifice plug.
- Replace the Natural orifice plug with the LP plug and secure it and the shutter back in place with the 5/8" socket wrench.

CAUTION: Use care not to over tighten the plug and make sure that the shutter turns freely around the plug.

- Replace the burner by sliding the end carefully into the shutter. Re-assemble the burner with the two screws. Align the shutter slot with the screw hole and loosely install the shutter screw (do not tighten at this time.)
- Adjust the burner shutter (rotating around the burner end) for correct flame characteristics (refer to the Unit Adjustment section). Once the proper shutter opening is determined, tighten the shutter screw.
- Replace the burner orifice cover and secure with the two screws.



Oven Bottom



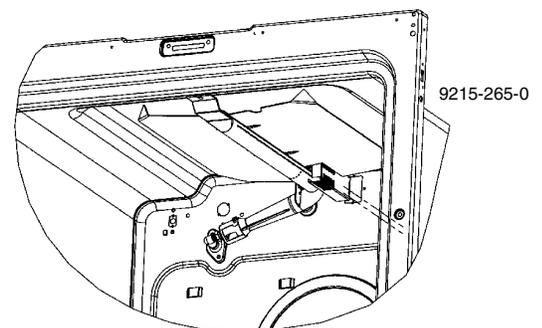
Exploded Bottom Burner View

2. CONVERSION OF BROIL BURNER ORIFICE HOOD:

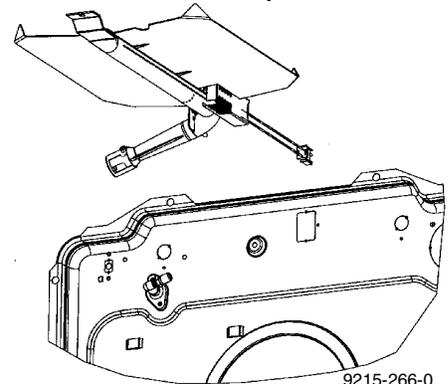
- Remove the burner screw and then slide the burner slightly forward until the pin on the rear of the burner is out of the hole in the rear wall. Slip the burner off of the brass orifice hood (see figure below). Lay the broil burner assembly on the oven bottom. Care should be taken not to damage the igniter wire leads.
- Remove the orifice hood with 1/2" socket wrench by turning the hood counterclockwise.
- Replace the Natural orifice hood with the LP hood (orange strip) and secure with the 1/2" socket wrench.

CAUTION: Use care not to over tighten the plug and make sure that the shutter turns freely around the plug.

- Replace the burner by sliding the end carefully onto the hood. Then align and slide the pin on the burner into the hole in the rear wall. Slide the pin toward the rear until the front mounting slots aligns with the screw hole. Replace the screw in the front of the broil burner until tight.
- Adjust the burner shutter (rotating around the burner end) for correct flame characteristics (refer to the Unit Adjustment section). Once the proper shutter opening is determined, tighten the shutter screw.



Oven Top



Broil Burner View

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Appendix B

Use and Care Information

Installer: Please leave this guide with this appliance.

Consumer: Please read and keep this manual for future reference. Keep sales receipt and/or canceled check as proof of purchase.

Model Number _____

Serial Number _____

Date of Purchase _____

If you have questions, call:

Jenn-Air Customer Assistance

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

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

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

Internet: <http://www.jennair.com>

In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.

For service information, see page 19.

IMPORTANT SAFETY INSTRUCTIONS

Warning and Important Safety Instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels

WARNING

WARNING – Hazards or unsafe practices which COULD result in severe personal injury or death.

CAUTION

CAUTION – Hazards or unsafe practices which COULD result in minor personal injury.

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician. Do not attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this guide. All other servicing should be referred to a qualified servicer. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Always disconnect power to appliance before servicing.

WARNING

If the information in this guide is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

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

WARNING

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

In Case of Fire

- Turn off appliance to avoid spreading the flame.
- Smother fire or flame by closing the oven door.
- Do not use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.

Use and Care Information

IMPORTANT SAFETY INSTRUCTIONS

To Prevent Fire or Smoke Damage

Be sure all packing materials are removed from the appliance before operating it.

Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot.

Child Safety

CAUTION

NEVER store items of interest to children in cabinets above an appliance. Children climbing on the appliance door to reach items could be seriously injured.

NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot.

NEVER allow children to sit or stand on any part of the appliance as they could be injured or burned.

Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

About Your Appliance

WARNING

NEVER use appliance door, or drawer, if equipped, as a step stool or seat as this may result in possible tipping of the appliance, damage to the appliance, and serious injuries.

NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, do not use the oven as a storage area for food or cooking utensils.

Do not obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Restriction of air flow to the burner prevents proper performance and increases carbon monoxide emission to unsafe levels.

The oven vent is located above the control panel.

Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns. After oven is turned off, do not touch the oven vent or surrounding areas until they have had sufficient time to cool.

Other potentially hot surfaces include the oven vent, surfaces near the vent opening, oven door, areas around the oven door and oven window.

Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

Cooking Safety

NEVER heat an unopened container in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.

Use dry, sturdy potholders. Damp potholders may cause burns from steam. Dish towels or other substitutes should never be used as potholders because they can trail across hot surface burners and ignite or get caught on appliance parts.

Do not let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood turn the fan on.

NEVER wear garments made of flammable material or loose fitting or long-sleeved apparel while cooking. Clothing may ignite or catch utensil handles.

Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry, sturdy potholders. Always avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry potholder. Always turn the oven off at the end of cooking.

Use care when opening the oven door. Let hot air or steam escape before moving or replacing food.

Use and Care Information

IMPORTANT SAFETY INSTRUCTIONS

PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

NEVER use aluminum foil to cover oven racks or oven bottom. This could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.

Utensil Safety

Follow the manufacturer's directions when using oven cooking bags.

Only certain types of glass, glass/ceramic, ceramic or glazed utensils are suitable for cooktop or oven usage without breaking due to the sudden change in temperature. Follow manufacturer's instructions when using glass.

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 guide. Do not use add-on oven convection systems. 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.

Self-Clean Oven



Do not leave food or cooking utensils, etc. in the oven during the self-clean cycle.

Clean only parts listed in this guide. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners of any kind in or around any part of the self-clean oven.

Before self-cleaning the oven, remove broiler pan, oven racks and other utensils and wipe up excessive spillovers to prevent excessive smoke, flare-ups or flaming.

Cleaning Safety

Turn off all controls and wait for appliance parts to cool before touching or cleaning them.

Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

Clean only parts listed in this guide.

Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low-level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors by opening the windows and/or door in the room where the appliance is located during the self-clean cycle.

IMPORTANT NOTICE REGARDING PET BIRDS:

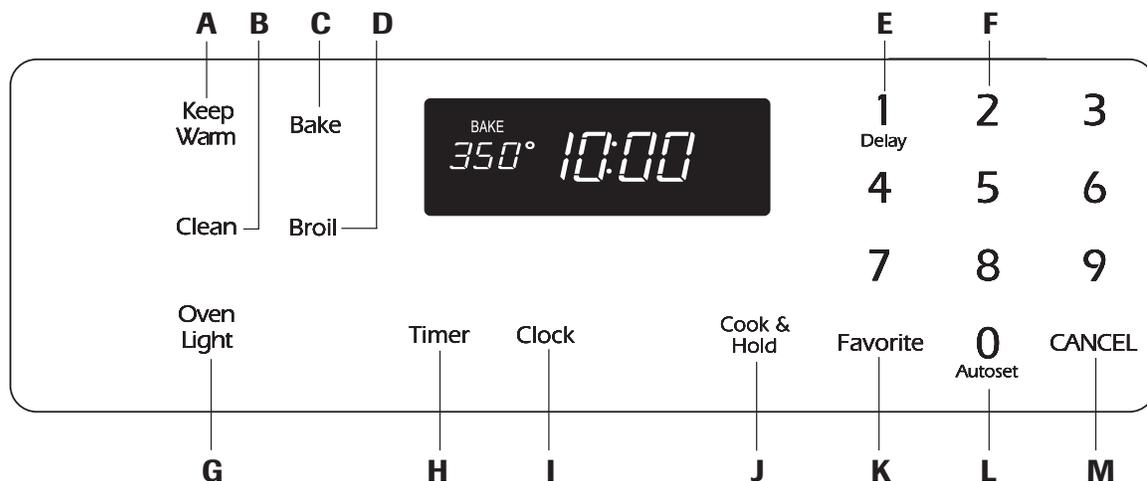
Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

Save These Instructions for Future Reference

Use and Care Information

OVEN COOKING

Control Panel



The control panel is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Control panel shown includes model specific features. (Styling may vary depending on model.)

A	Keep Warm	Use to keep cooked food warm in oven.
B	Clean	Use to set self-clean cycle.
C	Bake	Use for baking and roasting.
D	Broil	Use for broiling and top browning.
E	Delay	Programs the oven to start cooking or cleaning at a later time.
F	Number Pads	Use with other function pads to set times and temperatures.
G	Oven Light	Use to turn the oven light on or off.
H	Timer	Sets Timer.
I	Clock	Use to set time-of-day Clock.
J	Cook & Hold	Bakes for a preset time, then holds food warm for 1 hour.
K	Favorite	Use to set and save a specific Cook & Hold procedure.
L	Autoset	Use to quickly set temperatures.
M	CANCEL	Cancels all operations except Timer and Clock.

Using the Touchpads

- Press the desired pad.
- Press the number pads to enter time or temperature.
- Press the Autoset 0 pad to enter temperature.
- A beep will sound when any pad is touched.
- A double beep will sound if a programming error occurs.

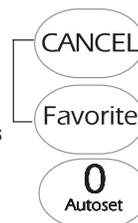
Note: Four seconds after entering the number, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the number pads, the function will be canceled and the display will return to the previous display.

Clock

The clock can be set to display time in a 12-hour or 24-hour format. The clock is set at the factory for the 12-hour format.

To change the clock to 24-hour format:

1. Press and hold the CANCEL and Favorite pads for three seconds.
 - 12 Hr flashes in the display.
2. Press the Autoset 0 pad to select 24 Hr; press again to select 12 Hr.
3. Set the time of day following the directions in the To Set the Clock section.



Use and Care Information

OVEN COOKING

To set the Clock:

1. Press the Clock pad. 
 - The time of day flashes in the display.
2. Press the appropriate number pads to set the time of day.
 - Colon flashes in the display.
3. Press the Clock pad again or wait four seconds.
 - The colon will remain on.

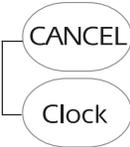
When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

To recall the time of day when another time function is showing, press the Clock pad.

Clock time cannot be changed when the oven has been programmed for Delay cook or clean or Cook & Hold.

To cancel the Clock display:

If you do not want the time of day to display:

Press and hold the CANCEL and Clock pads for three seconds. The time of day will disappear from the display. 

When the clock display is canceled, press the Clock pad to briefly display the time of day.

When the clock display is canceled, after 15 minutes, the oven control will go into **Standby Mode** to save energy. The display will be blank and the oven light will not operate. To "wake up" the control from Standby Mode, press any touchpad. A double beep will sound.

To restore the Clock display:

Press and hold the CANCEL and Clock pads for three seconds. The time of day will reappear in the display.

Timer

The timer can be set from one minute (00:01) up to 99 hours and 59 minutes (99:59).

The timer can be used independently of any other oven activity. It can also be set while another oven function is operating.

The Timer does not control the oven. It only controls a beeper.

To set the Timer:

1. Press the Timer pad. 
 - 00:00 and TIMER flash in the display.
2. Press the appropriate number pads until the correct time appears in the display.
 - The colon and TIMER will continue to flash.

3. Press Timer pad again or wait four seconds.
 - The colon stops flashing and the time begins counting down.
 - The last minute of the timer countdown will be displayed in seconds.
4. At the end of the set time, one long beep will sound and "End" will be displayed.
5. Press the Timer pad to clear the display.

To cancel the Timer:

1. Press and hold the Timer pad for three seconds. 

OR
2. Press the Timer pad and press '0' using the number pads.

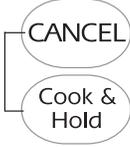
Locking the Control and Oven Door

The touchpad and oven door can be locked for safety, cleaning, or to prevent unwanted use. The touchpads will not function when locked.

If the oven is currently in use, the touchpads and door cannot be locked.

The current time of day will remain in the display when the touchpads and door are locked.

To lock:

1. Press and hold the CANCEL and Cook & Hold pads for three seconds. 
 - OFF appears in the display
 - LOCK flashes while the door is locking.

To unlock:

Press and hold the CANCEL and Cook & Hold pads for three seconds. OFF disappears from the display.

Note: The touchpads and oven door cannot be locked if the oven temperature is 400° F or above.

Fault Codes

BAKE or LOCK may flash rapidly in the display to alert you if there is an error or a problem. If BAKE or LOCK flash in the display, press the CANCEL pad. If BAKE or LOCK continue to flash, disconnect power to the appliance. Wait a few minutes, and then reconnect power. If the flashing still continues, disconnect power to the appliance and call an authorized servicer.

Use and Care Information

OVEN COOKING

Baking

To set Bake:

1. Press the Bake pad.
 - BAKE and 000 will flash in the display.
2. Select the oven temperature. Press the Autose t 0 pad for 350° F or the appropriate number pads.
 - Each additional press of the Autose t 0 pad will increase the temperature by 25°.
 - The oven temperature can be set from 170° to 550°.
3. Press Bake pad again or wait four seconds.
 - BAKE will stop flashing and light in the display.



4. Allow the oven to preheat for 8-15 minutes.
 - When the set oven temperature is reached, one long beep will sound.
 - The set temperature will display.
 - To recall set temperature during preheat, press Bake pad.
5. Place food in the oven.
6. Check cooking progress at the minimum cooking time. Cook longer if needed.
7. When cooking is finished, press CANCEL pad.
8. Remove food from the oven.



Baking Notes:

- To change the oven temperature during cooking, press Bake, then press the Autose t 0 or appropriate number pads until the desired temperature is displayed.
- To change the oven temperature during preheat, press the Bake pad twice, then press the Autose t 0 pad or appropriate number pads until the desired temperature is displayed.
- If you forget to turn off the oven, it will automatically turn off at the end of 12 hours. If you wish to deactivate this feature, see page 9.
- For additional baking and roasting tips, see "Cooking Made Simple" booklet.

Baking Differences Between Your Old and New Oven

It is normal to notice some baking time differences between a new oven and an old one. See "Adjusting the Oven Temperature" on page 10.

Cook & Hold

When using the **Cook & Hold** option, the oven begins to heat immediately after the control has been set. Then, the oven cooks for a specified length of time. When that time has elapsed, the oven will keep the food warm for up to an hour then automatically turn off.

To set Cook & Hold:

1. Press the Cook & Hold pad.
 - HOLD will flash to indicate that you are in Cook & Hold programming.
 - 00:00 will flash in the display.
2. Select the amount of time you want to cook by using the number pads.
 - HOLD continues to flash.
 - The time will light in the display.
 - Time can be set from 10 minutes (00:10) to 11 hours, 59 minutes (11:59).
3. Press the Bake pad and select the oven temperature. Press the Autose t 0 pad for 350° F or the appropriate number pads.
 - BAKE will flash.
 - The oven temperature can be set from 170° F to 550° F.
4. Press the Bake pad again OR wait four seconds.
 - BAKE will remain lit.
 - The cooking time will show in the display.
 - The actual oven temperature will be displayed during preheat.
 - The set temperature will display when the oven is preheated.



When the cooking time has elapsed:

- Four beeps will sound.
- HOLD and WARM will light.
- 170° will display.
- Time of day will display.



Use and Care Information

OVEN COOKING

After one hour in HOLD WARM:

- The oven turns off automatically.
- HOLD and WARM go off.
- Remove food from oven.

To cancel Cook & Hold at any time:

Press the CANCEL pad. Remove food from oven.



Delay Cook & Hold

CAUTION

Do not use delayed baking for highly perishable foods such as dairy products, pork, poultry, or seafood.

When using **Delay**, the oven begins to cook later in the day. Set the amount of time that you want to delay before the oven turns on and how long you want to cook. The oven begins to heat at the selected time and cooks for the specified length of time.

Delay time can be set from 10 minutes (00:10) to 11 hours, 59 minutes (11:59).

To set a Delayed Cook & Hold cycle:

1. Press the Delay 1 pad.
 - DELAY and 00:00 flash in the display.
2. Using the appropriate number pads, enter the amount of time you want to delay the start of the Cook & Hold cycle.
3. Press the Cook & Hold pad.
 - HOLD and DELAY flashes in the display.
 - 00:00 flashes.
4. Enter the amount of time you want to cook using the number pads.
5. Press Bake pad.
6. Set the oven temperature desired by pressing the Autose 0 pad or the appropriate number pads.
 - 350° will light when Autose 0 is pressed.
 - After four seconds, the entered delay time will appear in the display.
 - HOLD turns off.
 - BAKE and DELAY remain lit to remind you that a delayed Cook & Hold cycle has been programmed.

Notes:

- Do not use Delayed Cook & Hold for items that require a preheated oven, such as cakes, cookies, and breads.
- Do not use Delayed Cook & Hold if oven is already hot.

Keep Warm

For safely keeping hot foods warm or for warming breads and plates.

To set Keep Warm:

1. Press the Keep Warm pad.
 - WARM and 000 flash in the display.
2. Select the Keep Warm temperature. Press the Autose 0 pad or the appropriate number pads.
 - 170° will light when the Autose 0 pad is pressed.
 - Each press of the Autose 0 pad will increase the temperature by 5°.

The Keep Warm temperature can be set from 145° to 190°.

WARM and the temperature will be displayed while the function is active.



To cancel Keep Warm:

1. Press the CANCEL pad.
 2. Remove food from the oven.
- 

Keep Warm Notes:

- For optimal food quality, oven cooked foods should be kept warm for no longer than 1 to 2 hours.
- To keep foods from drying, cover loosely with foil or a lid.
- **To warm dinner rolls:**
 - cover rolls loosely with foil and place in oven.
 - press Keep Warm and Autose 0 pads.
 - warm for 12-15 minutes.
- **To warm plates:**
 - place 2 stacks of up to four plates each in the oven.
 - press Keep Warm and Autose 0 pads.
 - warm for five minutes, turn off the oven and leave plates in the oven for 15 minutes more.
 - use only oven-safe plates, check with the manufacturer.
 - do not set warm dishes on a cold surface as rapid temperature changes could cause crazing or breakage.

Use and Care Information

OVEN COOKING

Favorite

The Favorite pad allows you to save the time and temperature from a Cook & Hold cycle.

To set a Favorite cycle, a Cook & Hold function must be either active or just programmed.

To set a new Favorite cycle or to save a currently running Cook & Hold as a Favorite:

1. Program a Cook & Hold cycle as described in the Cook & Hold section on page 6.
2. Press and hold the Favorite pad for three seconds. 
 - The newly set or currently running Cook & Hold cycle will be saved.
 - A beep will sound to indicate that the control has accepted the Favorite setting.

To start a cycle programmed into Favorite:

1. Press the Favorite pad.
 - Time and temperature for the set Cook & Hold cycle will be displayed. (If no Cook & Hold cycle has been programmed, “nonE” is displayed.)
2. Press the Bake pad.
 - The Favorite cycle will begin immediately.
 - BAKE will light in the display
 - The cooking time will light in the display

When the cooking time has elapsed:

- BAKE will turn off.
- HOLD and WARM will light.
- 170° will display.

To cancel a Favorite cycle in progress:

1. Press the CANCEL pad. 
 - The stored Favorite cycle will not be affected.
2. Remove food from the oven.

Automatic Shut-Off/Sabbath Mode

The oven will automatically turn off after 12 hours if you accidentally leave it on. This safety feature can be turned off.

To cancel the 12-hour shut-off and run the oven continuously for 72 hours:

1. Press and hold the Clock pad for three seconds. 
 - “SAb” will be displayed and flash for five seconds.

- “SAb” will then be displayed continuously until turned off or until the 72-hour time limit is reached.
- BAKE will also be displayed if a bake cycle is in use while the oven is in Sabbath Mode.
- All functions EXCEPT BAKE (Timer, Keep Warm, Clean, etc.) are locked out during the Sabbath Mode.
- A Cook & Hold can be programmed during the Sabbath Mode, however a Delay Cook & Hold is not allowed.

To cancel the Sabbath Mode:

1. Press the CLOCK pad for three seconds. 
OR
2. After 72 hours, the Sabbath Mode will end.
 - “SAb” will flash for five seconds.
 - The time of day will return to the display.

Sabbath Mode Notes:

- Sabbath Mode can be turned on at any time with or without the oven on.
- Sabbath Mode cannot be turned on if the touchpads are locked out or when the door is locked.
- Most prompts and messages and all beeps are deactivated when Sabbath Mode is active.
- If the oven is baking when Sabbath Mode is set, BAKE will go out at the end of the baking cycle. There will be no audible beeps.
- The oven light will not automatically come on when the oven door is opened while the oven is in Sabbath Mode. If the oven light is desired while in Sabbath Mode, it must be turned on before the Sabbath Mode is started.
- When the Sabbath Mode is started, the temperature display will immediately show the set temperature, rather than the actual oven cavity temperature. No preheat beep will sound.
- The self-clean cycle and automatic door lock do not operate during the Sabbath Mode.
- Pressing CANCEL pad will cancel a Bake cycle, however the control will stay in the Sabbath Mode.
- If power fails, the oven will power up in Sabbath Mode with 72 hours remaining and no cycle active.

Use and Care Information

OVEN COOKING

Adjusting the Oven Temperature

Oven temperatures are carefully tested for accuracy at the factory. It is normal to notice some baking or browning differences between a new oven and an old one. As ovens get older, the oven temperature can shift.

You may adjust the oven temperature if you think the oven is not baking or browning correctly. To decide how much to change the temperature, set the temperature 25 degrees higher or lower than your recipe recommends, then bake. The results of the first bake should give you an idea of how much to adjust the temperature.

To adjust the oven temperature:

1. Press the Bake pad. 
2. Enter 550° by pressing the appropriate number pads.
3. Press and hold the Bake pad for several seconds or until 00° appears in the display.

If the oven temperature was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15° the display will show “-15”.

4. Press the Autoset 0 pad to adjust the temperature.

Each time the Autoset 0 pad is pressed, the temperature changes by 5°. The oven temperature can be increased or decreased by 5° to 35°.

5. The time of day will automatically reappear in the display.

You do not need to readjust the oven temperature if there is a power failure or interruption. Broiling and cleaning temperatures cannot be adjusted.

Oven Light

The Oven Light automatically comes on whenever the oven door is opened. When the door is closed, press the Oven Light pad to turn the Oven Light on or off. A beep will sound everytime the Oven Light pad is pressed.



Oven
Light

Oven Vent

The oven vent is located above the control panel on your wall oven.

When the oven is in use, the area near the oven vent may become hot enough to cause burns. Do not block the vent opening for best baking results.

Oven Fans

The **cooling fan** will automatically turn on during cleaning, broiling and some baking operations. It is used to help keep internal parts on the control panel cool. The fan will automatically turn off when parts have cooled. The fan may continue to operate after the oven has been turned off. This is normal.

Oven Bottom

Protect oven bottom against spillovers, especially acidic or sugary spills, as they may discolor the porcelain enamel. Use the correct pan size to avoid spillovers and boilovers. **Do not place utensils or aluminum foil directly on the oven bottom.**

Use and Care Information

OVEN COOKING

Oven Racks

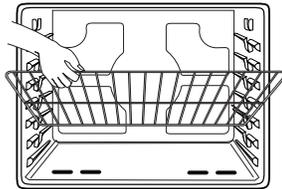
CAUTION

- Do not attempt to change the rack position when the oven is hot.
- Do not use the oven for storing food or cookware.

The oven has two racks. All racks are designed with a lock-stop edge.

To remove:

1. Pull rack straight out until it stops at the lock-stop position.
2. Lift up on the front of the rack and pull out.



To replace:

1. Place rack on the rack support in the oven.
2. Tilt the front end up slightly. Slide rack back until it clears the lock-stop position.
3. Lower front and slide back into the oven.

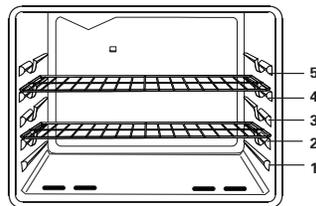
Do not cover an entire rack with aluminum foil or place foil on the oven bottom. Baking results will be affected and damage may occur to the oven bottom.

Rack Positions

RACK 5 (highest position): Used for toasting bread or broiling thin, non-fatty foods.

RACK 4: Used for most broiling.

RACK 3: Used for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.



Two Rack Baking

RACK 2: Used for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes or custard pies.

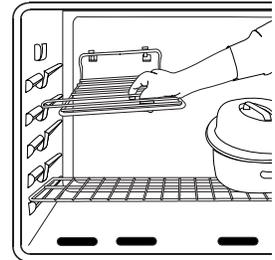
RACK 1: Used for roasting large cuts of meat and poultry, frozen pies, dessert souffles or angel food cake.

MULTIPLE RACK COOKING:

Two rack: Use rack positions 2 and 4, or 1 and 4.

Half Rack Accessory

A half rack, to increase oven capacity, is available as an accessory. It fits in the left, upper portion of the oven and provides space for a vegetable dish when a large roaster is on the lower rack. Contact your Jenn-Air dealer for the the "HALFRACK" Accessory Kit.



Use and Care Information

CARE & CLEANING

Self-Clean Oven

CAUTION

- It is normal for parts of the oven to become hot during a self-clean cycle.
- To prevent damage to oven door, do not attempt to open the door when "LOCK" is displayed.
- Avoid touching door, window or oven vent area during a clean cycle.
- Do not use commercial oven cleaners on the oven finish or around any part of the oven. They will damage the finish or parts.

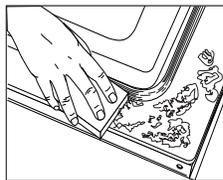
The self-clean cycle uses above-normal cooking temperatures to automatically clean the oven interior.

It is normal for flare-ups, smoking, or flaming to occur during cleaning if the oven is heavily soiled. It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

During the cleaning process, the kitchen should be well ventilated to get rid of normal odors associated with cleaning.

Before Self-Cleaning

1. Turn off the oven light before cleaning. The oven light may burn out during the clean cycle.
2. Remove broiler pan, all pans, and oven racks from the oven. The oven racks will discolor and may not slide easily after a self-clean cycle if they are not removed.
3. Clean oven frame, door frame, area outside of gasket, and around the opening in the door gasket with a nonabrasive cleaner such as Bon Ami* or detergent and water. The self-cleaning process does not clean these areas. They should be cleaned to prevent soil from baking on during the clean cycle. (The gasket is the seal around the oven door and window.)
4. To prevent damage, do not clean or rub the gasket around the oven door. The gasket is designed to seal in heat during the clean cycle.
5. Wipe up excess grease or spillovers from the oven bottom. This prevents excessive smoking, flare-ups or flaming during the clean cycle.
6. Wipe up sugary and acidic spillovers such as sweet potatoes, tomato, or milk-based sauces. Porcelain enamel is acid-resistant, not acid-proof. The porcelain finish may discolor if acidic or sugary spills are not wiped up before a self-clean cycle.



To set Self-Clean:

Note: Oven temperature must be below 400° F to program a clean cycle.

1. Close the oven door.
2. Press the Clean pad. 
 - CLEAN and SET flash in the display.
3. Press the Autose0t 0 pad. 
 - "MED" (Medium Soil, 3 hours) is displayed.
4. Press the Autose0t 0 pad to scroll through the self-cleaning settings.
 - "HVy" (Heavy Soil, 4 hours)
 - "MED" (Medium soil, 3 hours)
 - "LITE" (Light Soil, 2 hours)Choosing the soil level of the oven automatically programs the self-cleaning time.
5. After four seconds, the oven will start cleaning.
 - If the door is not closed, beeps will sound and "door" will display. If the door is not closed within 30 seconds, the self-cleaning operation will be canceled and the display will return to the time of day.
 - CLEAN will appear in the display.
 - LOCK will flash in the display. Once the door locks, the word will remain steady.
 - The cleaning time will start counting down in the display.

To Delay a Self-Clean Cycle:

1. Press the Delay 1 pad. 
 - DELAY and 00:00 will flash in the display.
2. Enter the amount of time you want to delay the cycle using the appropriate number pads.
3. Press the Clean pad. 
 - SET flashes in the display.
4. Press the Autose0t 0 pad. 
 - "LITE" (Light soil level) is displayed.

cont.

* Brand names for cleaning products are registered trademarks of the respective manufacturers.

Use and Care Information

CARE & CLEANING

5. Press the Autoset 0 pad to scroll through the self-cleaning settings.

“HVY” (Heavy Soil, 4 hours)

“MEd” (Medium Soil, 3 hours)

“LITE” (Light Soil, 2 hours)

Choosing the soil level of the oven automatically programs the self-cleaning time.

6. After four seconds, CLEAN and DELAY will light and LOCK will flash in the display. When the oven door latches, LOCK will stop flashing and light continuously to show that the oven is set for a delayed clean operation. The delay time will display.



During the Self-Clean Cycle

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

Smoke and Smells

You may see some smoke and smell an odor the first few times the oven is cleaned. This is normal and will lessen in time.

Smoke may also occur if the oven is heavily soiled or if a broiler pan was left in the oven.

Sounds

As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.

After Self-Cleaning

About one hour after the end of the self-clean cycle, LOCK will turn off. The door can then be opened.

Some soil may leave a light gray, powdery ash. Remove it with a damp cloth. If soil remains after wiping, that means the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and rack supports with a small amount of vegetable oil to make them easier to move.

Fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.

A white discoloration may appear after cleaning if acidic or sugary foods were not wiped up before the self-clean cycle. This discoloration is normal and will not affect performance.

Self-Clean Notes:

- If the oven door is left open, “door” will flash in the display and a signal will beep until the door is closed and the Clean pad is pressed again.
- If more than five seconds elapse between pressing the Clean pad and the Autoset 0 pad, the program will automatically return to the previous display.
- A cooling fan will turn on during the self-clean cycle and will automatically turn off after the clean cycle when the oven has cooled. If it does not operate, contact an authorized servicer.
- The oven door will be damaged if the oven door is forced to open when “LOCK” is still displayed.

Use and Care Information

CARE & CLEANING

Cleaning Procedures

CAUTION

- Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- To prevent staining or discoloration, clean appliance after each use.
- If a part is removed, be sure it is correctly replaced.

* Brand names are registered trademarks of the respective manufacturers.

** To order call 1-800-JENNAIR (1-800-536-6247).

PART	PROCEDURE
Broiler Pan and Insert	<p>Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.</p> <ul style="list-style-type: none"> • Place soapy cloth over insert and pan; let soak to loosen soil. • Wash in warm soapy water. Use scouring pad to remove stubborn soil. • Broiler pan and insert can be cleaned in dishwasher.
Control Panel	<ul style="list-style-type: none"> • To activate "Control Lock" for cleaning, see page 5. • Wipe with damp cloth. Dry thoroughly. • Glass cleaners may be used if sprayed on a cloth first. DO NOT spray directly on control pad and display area. • Do not use other cleaning sprays, abrasive cleaners or large amounts of water on the panel.
Door Handle, Oven Exterior Stainless Steel - (select models)	<ul style="list-style-type: none"> • DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH. • DO NOT USE "ORANGE" OR ABRASIVE CLEANERS. • ALWAYS WIPE WITH THE GRAIN WHEN CLEANING. • Daily Cleaning/Light Soil -- Wipe with one of the following - soapy water, white vinegar/water solution, Formula 409 Glass and Surface Cleaner* or a similar glass cleaner - using a sponge or soft cloth. Rinse and dry. To polish and help prevent fingerprints, follow with Stainless Steel Magic Spray (Part No. 20000008)**. • Moderate/Heavy Soil -- Wipe with one of the following - Bon Ami*, Smart Cleanser*, or Soft Scrub* - using a damp sponge or soft cloth. Rinse and dry. Stubborn soils may be removed with a damp multipurpose Scotch-Brite* pad; rub evenly with the grain. Rinse and dry. To restore luster and remove streaks, follow with Stainless Steel Magic Spray. • Discoloration -- Using a damp sponge or soft cloth, wipe with Cameo Stainless Steel Cleaner*. Rinse immediately and dry. To remove streaks and restore luster, follow with Stainless Steel Magic Spray*.
Oven Window & Door - Glass	<ul style="list-style-type: none"> • Avoid using excessive amounts of water which may seep under or behind glass causing staining. • Wash with soap and water. Rinse with clear water and dry. Glass cleaner can be used if sprayed on a cloth first. • Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.
Oven Trim - Metal Finishes	<ul style="list-style-type: none"> • Wash with soap and water, glass cleaners or mild liquid sprays. Avoid using excessive amounts of water. • Remove stubborn soils with nonabrasive cleaners such as Bon Ami* or a baking soda and water paste; rinse and dry. Do not use abrasive cleaners.
Oven Interior	<ul style="list-style-type: none"> • See page 12 for information on the self-clean oven. • To remove occasional spillovers between cleanings, use a plastic soap-filled scouring pad; rinse well. • Wipe up sugary spillovers and acidic spillovers such as lemon juice, tomato sauce or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. The porcelain finish may discolor if acidic or sugary spills are not wiped up prior to a self-clean cycle.
Oven Racks	<ul style="list-style-type: none"> • Rub with a sponge or cloth using one of the following cleaners: Bon-Ami*, Soft Scrub* or Comet*. Rinse and dry. • For hard to remove soils, use a dampened soap-filled scouring pad. Rinse and dry. • Racks will permanently discolor and may not slide smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack and embossed rack supports with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.

Use and Care Information

MAINTENANCE

Oven Door

CAUTION

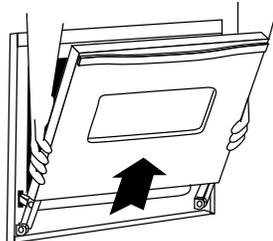
- Do not place excessive weight on or stand on an open oven door. This could break the door, or injure the user.
- Do not attempt to open or close door or operate oven until door is properly replaced.
- Never place fingers between hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against oven frame and could injure your fingers.

To remove:

1. When cool, open the oven door to the first stop position (opened about four inches).
2. Grasp door at each side. Do not use the door handle to lift door.
3. Lift up evenly until door clears hinge arms.

To replace:

1. Grasp door at each side.
2. Align slots in the door with the hinge arms on the oven.
3. Slide the door down onto the hinge arms until the door is completely seated on the hinges. Push down on the top corners of the door to completely seat door hinges. Door should not appear crooked.



Note: The oven door on a new wall oven may feel “spongy” when it is closed. This is normal and will decrease with use.

Oven Window

To protect the oven door window:

1. Do not use abrasive cleaning agents such as steel wool scouring pads or powdered cleansers as they may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys, or other objects.
3. Do not close the oven door until the oven racks are in place.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

Oven Light

CAUTION

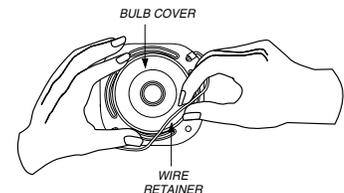
- Disconnect power to wall oven before replacing light bulb.
- Use a dry potholder to prevent possible harm to hands when replacing bulb.
- Make sure bulb is cool before touching bulb.
- Do not touch hot bulb with a damp cloth as this may cause the bulb to break.

To replace oven light bulb:

1. When oven is cool, hold bulb cover in place, then slide wire retainer off cover.

Note: Bulb cover will fall if not held in place while removing the wire retainer.

2. Remove bulb cover and light bulb.
3. Replace with a 40 watt appliance bulb.
4. Replace bulb cover and secure with wire retainer.
5. Reconnect power to wall oven. Reset clock.



Use and Care Information

MAINTENANCE

Oven Bottom

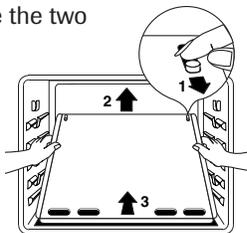
Protect oven bottom against spillovers, especially acidic or sugary spills, as they may discolor the porcelain enamel. Use the correct pan size to avoid spillovers and boilovers.

The oven bottom may be removed for easier cleaning.

To remove:

When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven.

Lift the rear edge of the oven bottom slightly, then slide it back until the front edge of the oven bottom clears the oven front frame. Remove oven bottom from oven.



To replace:

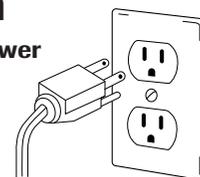
Fit the front edge of the oven bottom into the oven front frame. Lower the rear of the oven bottom and slide the two catches back to lock the oven bottom in place.

Removal of Gas Appliance

Gas appliance connectors used to connect this appliance to the gas supply are not designed for continuous movement. Once installed, DO NOT repeatedly move this gas appliance for cleaning or to relocate. If this appliance has to be moved and/or removed for servicing, follow the procedure described in the installation instructions. For information, contact Jenn-Air Customer Service at 1-800-JENNAIR (1-800-536-6247).

Electrical Connection

Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.



Always disconnect power to appliance before servicing.

The three-prong grounding plug offers protection against shock hazards. **DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.**

If an ungrounded, two-hole or other type electrical outlet is encountered, **it is the personal responsibility of the appliance owner to have the outlet replaced with a properly grounded three-hole electrical outlet.**

Use and Care Information

TROUBLESHOOTING

PROBLEM	SOLUTION
For most concerns, try these first.	<ul style="list-style-type: none"> • Check if oven controls have been properly set. • Check if oven is properly connected to electrical outlet. • Check or re-set circuit breaker. Check or replace fuse. • Check power supply.
Clock, indicator words, and/or lights operate but oven does not heat.	<ul style="list-style-type: none"> • Oven may be set for a Cook & Hold or Delay function. • The Oven Control Lockout may have been set. See page 5.
Oven light and/or clock does not function.	<ul style="list-style-type: none"> • The light bulb is loose or defective. • The oven light does not work during self-cleaning process. • Oven may be in Sabbath Mode. See page 9.
There is a strong odor or light smoke when oven is turned on.	<ul style="list-style-type: none"> • This is normal for a new wall oven and will disappear after a few uses. Initiating a clean cycle will “burn off” the smells more quickly. Turning on a ventilation fan will help remove the smoke and/or odor. • Excessive food soils on the oven bottom. Use a self-clean cycle.
Oven will not activate the self-cleaning process.	<ul style="list-style-type: none"> • Oven may be set for a delay clean. • Oven may be in Sabbath Mode. See page 9. • Oven may be over 400° F. Oven temperature must be below 400° F to program a clean cycle.
Oven did not clean properly.	<ul style="list-style-type: none"> • Oven may need longer cleaning time. • Excessive spills were not removed prior to self-cleaning process.
Food is not broiling properly or smokes excessively.	<ul style="list-style-type: none"> • Check oven rack positions. Food may be too close to flame. See page 8. • Aluminum foil was incorrectly used. Never line the broiler insert with foil. • Trim excess fat from meat before broiling. • A soiled broiler pan was used. • Broil with the oven door closed.
Baked food is burned or too brown on top.	<ul style="list-style-type: none"> • Food may be positioned incorrectly in oven. See “Cooking Made Simple” booklet. • Oven not preheated properly.
Foods bake unevenly.	<ul style="list-style-type: none"> • Oven was not preheated. • The oven may be installed improperly. • Check the oven rack with a level. • Stagger pans, do not allow pans to touch each other or oven wall. • Check instructions for suggested placement of pans on oven rack. See “Cooking Made Simple” booklet.

Use and Care Information

TROUBLESHOOTING

PROBLEM	SOLUTION
Oven door will not unlock.	<ul style="list-style-type: none"> Oven may not have cooled to safe temperature after self-cleaning process. The control and door may be locked. See page 5.
Baking results are not as expected or differ from previous oven.	<ul style="list-style-type: none"> Check the oven temperature selected. Make sure oven is preheated when recipe or directions recommend preheat. Make sure the oven vent has not been blocked. See page 10 for location. Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often “drifts” and may become hotter or cooler. See page 10 for instructions on adjusting the oven temperature. NOTE: It is not recommended to adjust the temperature if only one or two recipes are in question. Use correct pan. Dark pans produce dark browning. Shiny pans produce light browning. See “Cooking Made Simple” booklet for more information on bakeware. Check rack positions and pan placement. Stagger pans when using two racks. Allow 1-2 inches between pans and oven wall. Check the use of foil in the oven. Never use foil to cover an entire oven rack. Place a small piece of foil on the rack below the pan to catch spillovers.
Fan is heard during broiling, cleaning and some baking operations.	<ul style="list-style-type: none"> This is the cooling fan and is normal. The fan will continue to run after use until the oven cools.
Cooling fan continues to operate after the oven has been turned off.	<ul style="list-style-type: none"> This is normal. The fan will automatically shut off when the oven has cooled.
Fault Codes	<ul style="list-style-type: none"> BAKE or LOCK may flash rapidly in the display to alert you if there is an error or a problem. If BAKE or LOCK appear in the display, press CANCEL pad. If BAKE or LOCK continue to flash, disconnect power to the appliance. Wait a few minutes, and then reconnect power. If the flashing still continues, disconnect power to the appliance and call an authorized servicer. If the oven is heavily soiled, excessive flareups may result in a fault code during cleaning. Press the CANCEL pad and allow the oven to cool completely, wipe out excess soil, then reset the clean cycle. If the fault code reappears, contact an authorized servicer.
There are no beeps and no display.	<ul style="list-style-type: none"> Oven may be in Sabbath Mode. See page 9 .
Noises may be heard.	<ul style="list-style-type: none"> The oven makes several low level noises. You may hear the oven cooling fan going on and off. You may also hear the oven relays as they go on and off. These are all normal. As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.

Use and Care Information

WARRANTY & SERVICE

Warranty

Full One Year Warranty - Parts and Labor

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

Limited Warranties - Parts Only

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

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

• Electronic Controls

Canadian Residents

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

Limited Warranty Outside the United States and Canada - Parts Only

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

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

What is Not Covered By These Warranties:

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

If You Need Service

- Call the dealer from whom your appliance was purchased or call Maytag ServicesSM, Jenn-Air Customer Assistance at 1-800-JENNAIR (1-800-536-6247) to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag ServicesSM, Attn: CAIR[®] Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-800-JENNAIR (1-800-536-6247)**.
U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.
- User's guides, service manuals and parts information are available from Maytag ServicesSM, Jenn-Air Customer Assistance.

Notes:

When writing or calling about a service problem, please include the following information:

- a. Your name, address and telephone number;
- b. Model number and serial number;
- c. Name and address of your dealer or servicer;
- d. A clear description of the problem you are having;
- e. Proof of purchase (sales receipt).

Appendix C

Conversion Instructions

Gas Conversion

General

All ovens are equipped with interchangeable orifices for natural gas and for LP/Propane. To convert the unit will require changing of the orifice plug and hood plus an adjustment to the air shutter on the burners and to the pressure regulator.

Inlet pressure to the appliance pressure regulator should be as follows for both operation and checking of appliance pressure regulator setting:

<u>INLET PRESSURE IN INCHES OF WATER</u>	<u>NATURAL GAS</u>	<u>LP GAS</u>
Minimum	5	11
Maximum	14	14

Appliance Pressure Regulator Conversion

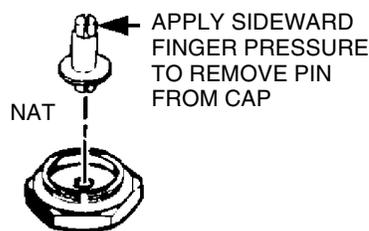
The ovens appliance pressure regulator must be set to match the type of gas supply used. If converting from natural gas to LP gas, the appliance pressure regulator must be converted to regulate LP gas. If converting from LP gas to natural gas, the appliance pressure regulator must be converted to regulate natural gas. The type of gas for which the regulator is set for will be visible on the plastic plunger which is snapped on to the bottom of the brass hex nut (either Nat. or LP).

TO CONVERT THE APPLIANCE PRESSURE REGULATOR FOR USE WITH LP GAS. (The wall oven is shipped from the factory adjusted for use with natural gas.):

1. Unscrew the brass hex nut from the regulator from the neck of the regulator. (A wrench may be required.)
2. Unsnap the plastic pin or plunger locate inside the hex nut by applying a sideward pressure to the pin.
3. Invert the pin and snap it back into place within the cap applying even finger pressure at the opposing edges of the pin's circular disc. The pin must be seated firmly and squarely in the cap. (See figure 3.)

Pin replacement is most easily accomplished by placing the cap on a flat horizontal surface and applying downward finger pressure at the edges of the pin's disc.

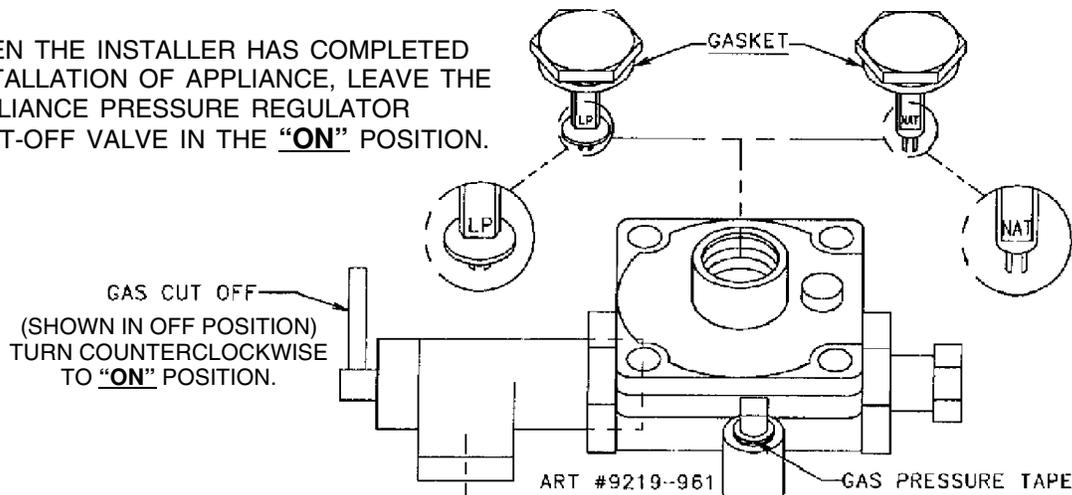
4. Screw the hex nut securely back into place in the neck of the pressure regulator. (The hex nut should be finger tightened to secure it in place.)



APPLY DOWNWARD FINGER PRESSURE AT DISC EDGES TO REPLACE PIN IN CAP



WHEN THE INSTALLER HAS COMPLETED INSTALLATION OF APPLIANCE, LEAVE THE APPLIANCE PRESSURE REGULATOR SHUT-OFF VALVE IN THE **"ON"** POSITION.



Conversion Instructions

Bake and Broil Burner LP/Propane Gas Conversions

CONVERT PRESSURE REGULATOR FROM NATURAL GAS TO LP/PROPANE GAS

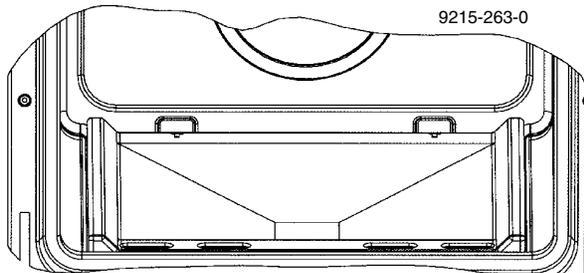
IMPORTANT: Save all natural gas orifices removed from the appliance for possible future conversion to natural gas. Remove the oven door and all racks and follow the steps outlined below.

1. CONVERSION OF BAKE BURNER ORIFICE PLUG:

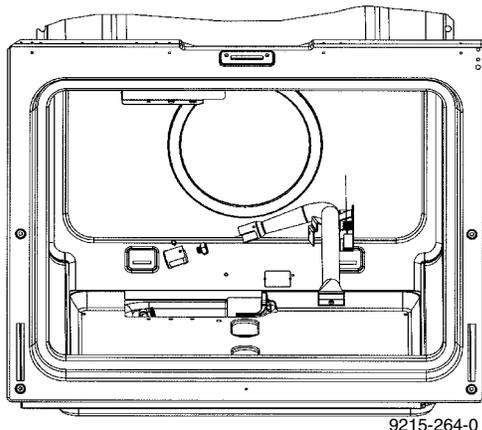
- a. Remove oven bottom and then the burner orifice cover.
- b. Remove (3) screws, (2) burner and (1) shutter. Then slide the burner out of the orifice shutter. Set the burner to the side of the oven. Care should be taken not to damage the igniter wire leads.
- c. Remove the orifice plug with 5/8" socket wrench. The shutter will come off with the orifice plug.
- d. Replace the Natural orifice plug with the LP plug and secure it and the shutter back in place with the 5/8" socket wrench.

CAUTION: Use care not to over tighten the plug and make sure that the shutter turns freely around the plug.

- e. Replace the burner by sliding the end carefully into the shutter. Re-assemble the burner with the two screws. Align the shutter slot with the screw hole and loosely install the shutter screw (do not tighten at this time.)
- f. Adjust the burner shutter (rotating around the burner end) for correct flame characteristics (refer to the Unit Adjustment section). Once the proper shutter opening is determined, tighten the shutter screw.
- g. Replace the burner orifice cover and secure with the two screws.



Oven Bottom



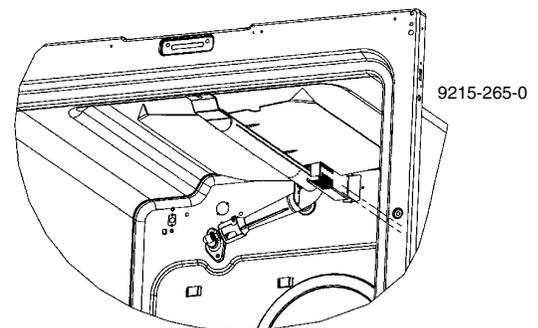
Exploded Bottom Burner View

2. CONVERSION OF BROIL BURNER ORIFICE HOOD:

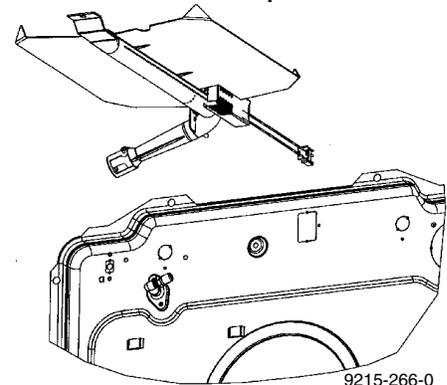
- a. Remove the burner screw and then slide the burner slightly forward until the pin on the rear of the burner is out of the hole in the rear wall. Slip the burner off of the brass orifice hood (see figure below). Lay the broil burner assembly on the oven bottom. Care should be taken not to damage the igniter wire leads.
- b. Remove the orifice hood with 1/2" socket wrench by turning the hood counterclockwise.
- c. Replace the Natural orifice hood with the LP hood (orange strip) and secure with the 1/2" socket wrench.

CAUTION: Use care not to over tighten the plug and make sure that the shutter turns freely around the plug.

- d. Replace the burner by sliding the end carefully onto the hood. Then align and slide the pin on the burner into the hole in the rear wall. Slide the pin toward the rear until the front mounting slots aligns with the screw hole. Replace the screw in the front of the broil burner until tight.
- e. Adjust the burner shutter (rotating around the burner end) for correct flame characteristics (refer to the Unit Adjustment section). Once the proper shutter opening is determined, tighten the shutter screw.



Oven Top



Broil Burner View

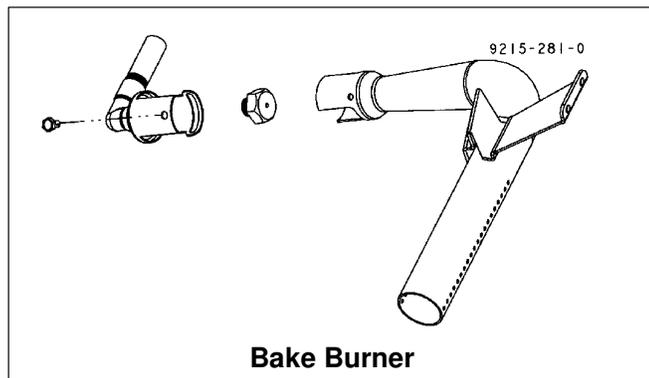
Conversion Instructions

Unit Adjustments

Wall Oven Adjustment

ELECTRIC IGNITION - BURNERS WITH ELECTRIC GLOW BAR

- a. The bake burner is equipped with an electric control system as well as an electric oven burner ignitor. This control system requires NO adjustment. To operate, press Bake Temp or Broil button, turn set knob to desired temperature or Hi/Lo broil. Current will flow to the ignitor. It will "glow" similar to a light bulb. (This glow may be reflected into the oven through the openings in the oven bottom). When the ignitor has reached a temperature sufficient to ignite gas, the electrically controlled oven valve will open and flame will appear at the oven burner. There is a time lapse from 30 to 45 seconds after the unit is turned ON before flame appears at the oven burner. When the oven has reached the dial setting, the glowing ignitor will go OFF. The burner flame will go "out" in 20 to 30 seconds after the ignitor goes "OFF". To maintain any given oven temperature this cycle will continue as long as the dial is at the given temperature.
- b. In case servicing should become necessary, a manual gas valve to shut off the gas to the oven burner is supplied between the gas regulator and the gas inlet. It is located at the right front of the oven bottom. To access the shut off valve, remove the louvered bottom trim.
- c. **The oven CANNOT be used during periods of power outage.**



AIR SHUTTER - OVEN BURNER

- a. The approximate length of the flame of oven burner is a 1/2 inch distinct blue flame, figure 1.
- b. Oven burner flame can be checked as follows, without burner baffle in place:
 1. Yellow flame on burner - open burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold. (See figure 2.)
 2. Distinct blue flame but lifting - close burner air shutter to the point where it will not cause the flame to lift or blow off the burner when cold. (See figure 2.)

