

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.

Electric Slide-In Range

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:

JES8750BA*
JES8850BA*
JES8850BC*
JES9750BA*
JES9800BA*
JES9860BA*
JES9860BC*
JES9900BA*
JES9900BC*

Important Information

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.**

Important Notices for Servicers and Consumers



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

Web Site	Telephone Number
WWW.JENNAIR.COM	1-800-536-6247
WWW.MAYTAG.COM	1-800-688-9900
WWW.AMANA.COM	1-800-843-0304

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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Important Safety Information

WARNING

To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip bracket(s). To make sure bracket has been installed properly, remove the storage drawer and look under the range with a flashlight. Bracket(s) must be engaged in the rear corner of the range.



- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT



- INSTALL ANTI-TIP BRACKET(S) PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

WARNING

To avoid personal injury, do not sit, stand or lean on oven door or oven drawer.

WARNING

To avoid risk of electrical shock, personal injury, or death, make sure your range has been properly grounded and always disconnect it from main power supply before any servicing.

WARNING

This appliance contains or produces a chemical or chemicals which can cause death or serious illness and 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 booklet.

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.

ALL APPLIANCES

1. Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never Use Your Appliance for Warming or Heating the Room.
3. 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 Appropriate 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 an oven or near surface units.
7. Do Not Use Water on Grease Fires—Smother fire or flame, or use dry chemical or foam-type extinguisher.
8. Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch elements. Do not use a towel or other bulky cloth.

SURFACE COOKING UNITS

1. Use Proper Pan Size—This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
2. Never Leave Surface Units Unattended at High Heat Settings—Boilover causes smoking and greasy spillovers that may ignite.
3. Protective Liners—Do not use aluminum foil to line oven bottom. Improper installation of these liners may result in a risk of electrical shock or fire.
4. Glazed Cooking Utensils—Do not use glass, ceramic, earthenware, or other glazed utensils. They can damage smoothtop and can break due to sudden change in temperature.
5. Utensil Handles Should be Turned Inward and Not Extend Over Adjacent Surface Units—To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Important Safety Information

OVENS

1. Use Care When Opening Door—Let hot air or steam escape before removing or replacing food.
2. Do Not Heat Unopened Food Containers—Buildup of pressure may cause container to burst and result in injury.
3. Keep Oven Vent 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.

SELF-CLEANING OVENS

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.
4. Before Self-Cleaning the Oven—Remove broiler pan, oven racks, and other utensils.
5. Remove all items from range top and backguard.

GLASS/CERAMIC COOKING SURFACES

1. Do Not Cook on Broken Cooktop—If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.
2. Clean Cooktop With Caution—If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

VENTILATION HOODS

1. Clean Ventilation Hoods Frequently—Grease should not be allowed to accumulate on hood or filter.
2. When flaming foods under hood, turn fan off. The fan, if operating, may spread the flame.

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:

Surface Element Fire

1. Smother the fire with a nonflammable lid or baking soda, or use a Class ABC or BC extinguisher. Not water. Not salt. Not flour.
2. As soon as it is safe to do so, turn the surface controls to "OFF".

Oven Fires

1. If you see smoke from your oven, do not open oven door.
2. Turn oven control to "OFF".
3. As an added precaution, turn off 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. Do not open oven door.
6. If smoke and fire persist, call fire department.
7. If there is any damage to components, call an authorized servicer before using range.

Precautions

- Do not cook food directly on range top surface, always use cookware.
- 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 slide rough objects across range top surface. Scratching or metal marking can result.
- Do not use cookware with rough bottoms. They may scratch smoothtop surface. Glass and ceramic cookware should not be used.
- Do not use damp sponge or dishcloth to clean range top. A film of soil-laden detergent water may collect on range top. If this should happen, Amana Cleaning Conditioning Cream removes this type of stain.
- Do not leave fat heating unless you remain nearby. Fat can ignite if overheated by spilling onto hot surfaces.
- Do not allow pots to boil dry as this can cause damage to cooking surface and pan.
- Do not use range top surface as a cutting board.
- Do not use range for storage or as a display counter.

Important 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.

Grounded Oven Frame

Ground prong on power cord is connected to the frame, usually a green lead fastened by a screw. 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, it must be reconnected to its original position with original fastener before the range is put into operation. Failure to do so can create a possible shock hazard.

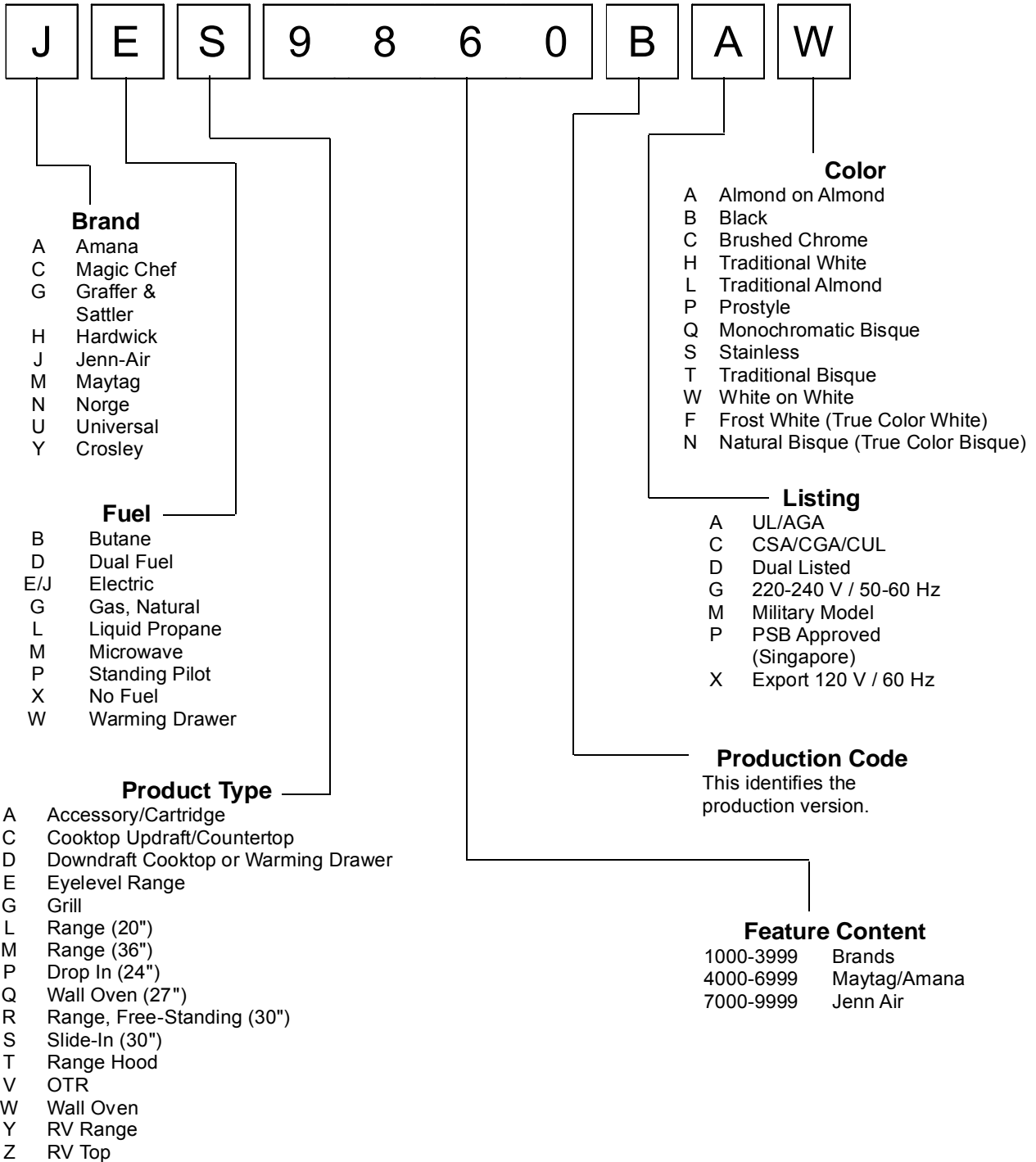
General Information

This manual provides basic instructions and suggestions for handling, installing and servicing electric ranges.

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

This manual contains information needed by authorized service technicians to install and service electric ranges. There may be, however, some parts which need further explanation. Refer to the Installation Instructions, Use and Care, Technical Sheets or the toll-free technical support line.

Cooking Nomenclature



General Information

Specifications

Refer to individual Technical Sheet for specification information.

Placement of the Oven

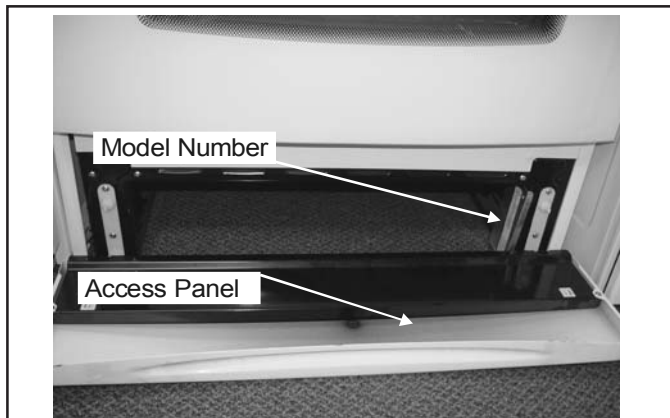
This freestanding range must be placed in the kitchen or comparable room. All safety guidelines must be followed and free air flow around the range is essential.

Do Not Block Air Vents

All air vents must be kept clear during cooking. If air vents are covered during operation, the oven may overheat. If this occurs, a sensitive, thermal safety device automatically removes power to the oven, rendering the oven inoperable. The oven will remain in this state until it has sufficiently cooled.


Location of Model Number

To request service information or replacement parts, the service center will require the complete model, serial, and manufacturing number of your slide-in range. The number can be found on the oven chassis behind the front Access Panel or behind the Warming Drawer along the front frame. Remove the front Access Panel or pull out the Warming Drawer to view the data.



Grounding Instructions

This appliance must be grounded. If an electrical short circuit occurs, grounding reduces the risk of electric shock by providing an escape wire for the electric current. The cord for this appliance has a grounding wire with a grounding plug. Put the plug into an outlet that is properly installed and grounded.

 **WARNING**

To avoid risk of electric shock, personal injury or death, use grounding plug properly.

Ask a qualified electrician if you do not understand the grounding instructions or if you have questions when grounding the appliance. Keep the electrical power cord dry and keep it from getting crushed or pinched.

For a permanently connected appliance: This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.

Model Identification

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

- For Jenn-Air product call 1-800-536-6247 or visit the Web Site at www.jennair.com
- For Maytag product call 1-800-688-9900 or visit the Web Site at www.jennair.com
- For Amana product call 1-800-843-0304 or visit the Web Site at www.jennair.com
- For product in Canada call 1-800-688-2002.

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 Jenn-Air/Maytag product call 1-800-462-9824 or visit the Web Sites at www.jennair.com or www.maytag.com
- For Amana product call 1-800-628-5782 or visit the Web Site at www.amana.com
- For product in Canada call 1-800-688-2002.

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 Jenn-Air product call 1-800-536-6247 or visit the Web Site at www.jennair.com
- For Maytag product call 1-800-688-9900 or visit the Web Site at www.jennair.com
- For Amana product call 1-800-843-0304 or visit the Web Site at www.jennair.com
- For product in Canada call 1-800-688-2002.

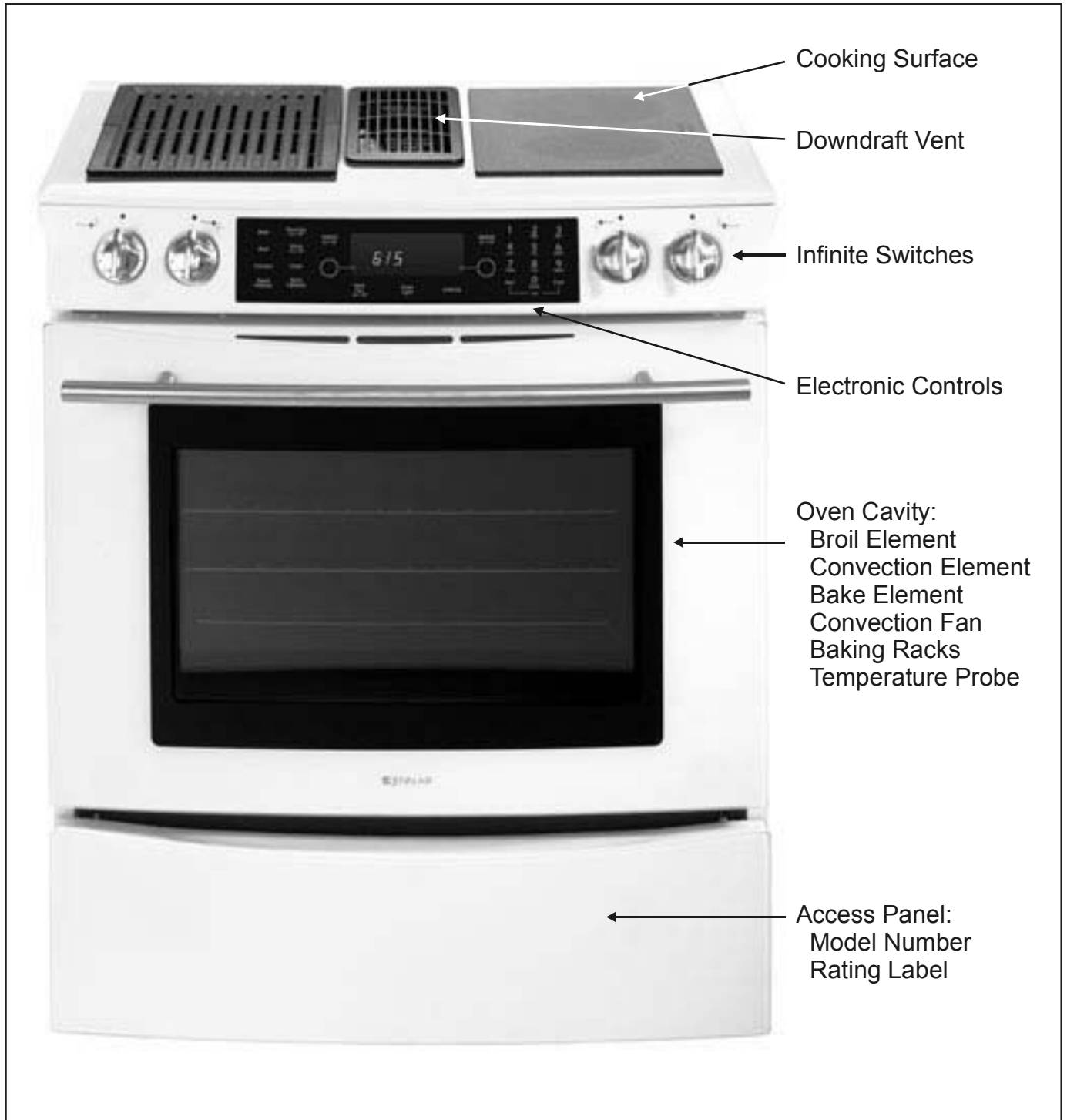
Extended Service Plan

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

- Asure™ Extended Service Plan is specially designed to supplement Maytag and Amana's strong warranties. These plans cover parts, labor, and travel charges. Call 1-866-232-6244 for information.
- Dependability PlusSM Extended Service Plan is specially designed to supplement Jenn-Air's strong warranty. This plan covers parts, labor, and travel charges. Call 1-800-925-2020 for information.

Range Description

Range Description



Troubleshooting Procedures



WARNING

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

Troubleshooting Chart

Problem	Possible Cause	Correction
No bake element operation	Open bake element	• Check element for continuity, replace if failed.
	Loose wire connection or broken wire	• Verify all connections are clean and tight, replace broken wire.
	Open bake relay	• Verify 240 VAC at bake element.
No broil element operation	Open broil element	• Check element for continuity, replace if failed.
	Loose wire connection or broken wire	• Verify all connections are clean and tight, replace broken wire.
	Open broil relay	• Verify 240 VAC at broil element.
Oven not operating	Programming error.....	• Switch circuit breaker off to oven for five minutes and try oven again.
	Power outage.....	• Verify power is present at unit and circuit breaker is not tripped.
	Unit in Sabbath mode	• Refer to Use & Care manual and remove unit from Sabbath mode.
Clock and timer not working	Power outage.....	• Verify power is present at unit and circuit breaker is not tripped.
	Electronic Control locked.....	• Replace household fuse, but do not fuse capacity. • Refer to Use and Care manual and unlock electronic control.
Oven light does not operate	Failed oven lamp	• Check lamp and replace is necessary.
	Failed wiring.....	• Check for broken, loose or dirty connections.
	Failed light socket.....	• Check light socket for continuity.
Oven door will not unlock	Oven is self-cleaning	• Allow cycle to complete.
	Oven is still hot	• 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 to quicken process.
Oven smokes/odor first few times of usage	Normal	• Minor smoking or odor is normal the first few times of oven usage. • Ventilate area well and perform self-clean cycle.
Surface element doesn't heat	Open element	• Check element for continuity, replace if failed.
	Loose wire connection or broken wire	• Verify all connections are clean and tight, replace broken wiring.
	Failed infinite switch.....	• Check infinite switch, replace if failed.
Self-clean cycle not working	Programming error.....	• Turn off circuit breaker for five minutes and try oven again.
	Door lock.....	• Verify door lock energizes & engages.
Frequent cycling of surface element or warming zone	Normal	• Element cycles to maintain proper heat and to prevent damage to smoothtop.

Troubleshooting Procedures



WARNING

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

Description of Fault Codes for EOC III

Each fault code consists of 4 digits and is structured as follows:

1 st (Leftmost) Digit: Primary Failure System	2 nd Digit: Alpha-Character	3 rd Digit: Secondary Failure Mechanism	4 th Digit : Oven Cavity Number
1 – Local to Control System	d – Diagnostic Failure (measurable)		1 – Upper (Single) Oven
3 – Sensor or Meat Probe	c – Control-Related Error (not measurable)		2 – Lower Oven
4 – Input to Control System			c – Control System
9 – Door Lock			

If a fault is detected, then one of the following three messages will be scrolled on the display:

FAULT DETECTED PRESS ENTER TO TRY AGAIN. This message displays when a fault is detected while a cooking function is active. Clear by pressing the **Cancel** keypad.

FEATURE NOT AVAILABLE. This message displays when a fault is detected while entering data during initial programming and also when a locked out function is detected. Clear by pressing any key.

FAULT DETECTED DISABLE POWER TO CLEAR. This message displays when a runaway temperature condition is detected while the control is in idle mode. Press any key to clear the message, but the fault remains until the control senses a Power-On reset.

Fault Code Chart

Fault Code	Description	Component to Troubleshoot/Replace
1c1c	Shorted key.	Ensure ribbon cable is securely connected, inspect ribbon cable and connector (shorts, breakage, corrosion, etc.). If OK, replace control.
1c2c	Membrane keyboard disconnected.	Ensure ribbon cable is securely connected, inspect ribbon cable and connector (shorts, breakage, corrosion, etc.). If OK, replace control.
1c4c	Board – to – Board communication failure.	Replace control.
1c6c	EEPROM hardware fault.	Replace control.
1c7c	Control not calibrated.	Replace control.
1c8c	EEPROM CRC error – User Options.	Replace control.
1c81	EEPROM CRC error – Cook Profile.	Replace control.
1d11	Unlocked runaway temperature – 600° F	Ohm sensor and harness (see "Oven Sensor" chart). If OK, change control.
1d21	Locked runaway temperature – 950° F	Ohm sensor and harness (see "Oven Sensor" chart). If OK, change control.
3d11	Temperature sensor open.	Check connections, sensor (see "Oven Sensor" chart) and harness. If OK, replace control.
3d21	Temperature sensor shorted.	Check connections, sensor (see "Oven Sensor" chart) and harness. If OK, replace control.
3d41	Meat probe shorted.	Check probe jack and harness. If OK, check meat probe (see "Meat Probe" chart).
3d51	Meat probe not calibrated.	Check probe jack and harness. If OK, check meat probe (see "Meat Probe" chart).
4d11	Door switch not closed when locked.	Check connections, switch, harness, and motor. If OK, replace control.
4d21	No cooling fan rotation.	Check cooling fan motor and harness. If OK, replace control.
4d31	Cooling fan on when de-energized.	Check cooling fan motor and harness. If OK, replace control.
4d41	Cooling fan overspeed.	Check cooling fan motor and harness. If OK, replace control.
4d51	Door switch circuit fault.	Check connections, harness, and motor. If OK, replace control.
9d11	Latch will not lock.	Check wire connections. If OK, replace motorized door lock.
9d21	Latch will not unlock.	Check wire connections. If OK, replace motorized door lock.
9d31	Latch both locked and unlocked.	Check wire connections. If OK, replace motorized door lock.

Troubleshooting Procedures



WARNING

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

Oven Sensor, Meat Probe and Cooling Fan Temperature Charts

OVEN SENSOR	
Sensor Type: RTD 1000 Ω platinum	
Calibration: 1654 Ω (350° F / 177° C)	
Temperature F (C)	Resistance (Ohms)
100 (38)	1143
200 (94)	1350
300 (149)	1553
350 (177)	1654
400 (204)	1753
500 (260)	1949
600 (316)	2142
700 (371)	2331
800 (427)	2516
900 (483)	2697
1000 (538)	2874

MEAT PROBE	
Type: NTC Thermistor	
Calibration: 9938 Ω (150° F / 65.5° C)	
Temperature F (C)	Resistance (Ohms)
32 (0)	163300
68 (20)	62450
95 (35)	32660
122 (50)	18020
158 (70)	8760
185 (85)	5360
212 (100)	3400

COOLING FAN TEMPERATURES		
MODE	FAN ON TEMP F (C)	FAN OFF TEMP F (C)
Bake	300 (148.9)	275 (135)
Broil	Immediately	275 (135)
Clean	Immediately	275 (135)

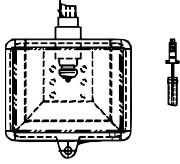

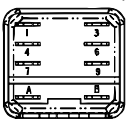


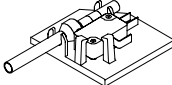
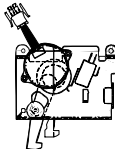





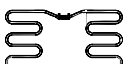
Testing Procedures



WARNING

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

Component Testing Procedures

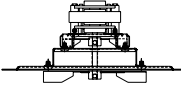






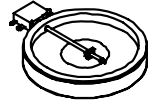
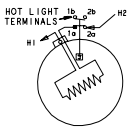
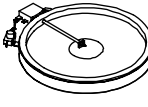
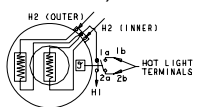
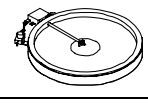
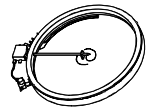
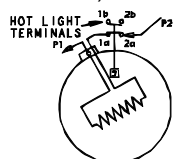
Illustration	Component	Test Procedure	Results
	Oven light & housing	Disconnect connector and test resistance of terminals..... Measure voltage at oven light.....	Verify bulb is properly inserted. Continuity with bulb inserted. 120 VAC, see wiring diagram for terminal identification. If voltage is not present at oven light, check wiring or light switches.
	Remote relay	Infinite switch in the following positions: On (any setting) Off.....	COM-NO= Continuity (closed). COM-NO= Infinity (open).
<i>(JES8850BC*, JES9900BC*)</i> 	Top power relay	Power applied: Pins 1 (NC) and 7 Pins 3 (NC) and 9 Power not applied: Pins 1 (NC) and 4 (NO)..... Pins 3 (NC) and 6 (NO)..... Pins A to B.....	Continuity. Continuity. Continuity. Continuity. 24 VDC when power applied.
	Indicator lights	Measure voltage at indicator light.....	If voltage is present and light does not work, replace light. If voltage is not present at indicator light, check wiring.
	Rocker switch	Measure continuity of switch positions: Open Closed.....	Infinite. Continuity.
	Door plunger switch	Remove switch from unit and measure the following points: Door closed..... Door open.....	COM-NO= Continuity (closed). COM-NO= Infinity (open).
	Autolatch assembly	Disconnect wires and test for continuity per wiring diagram..... Refer to Parts Manual for correct autolatch switch associated with the correct manufacturing number.	See wiring diagram for schematic layout. Common is in neutral position unless locking or unlocking autolatch assembly.
	Door lock switch	Switch connection in the following positions: Door latch locked Door latch unlocked.....	COM-NO= Continuity (closed). COM-NO= Infinity (open).
	Hidden bake element	Disconnect wiring to element and measure cold resistance of terminals Measure voltage at bake element.....	Approx. 20 Ω. 240 VAC.
	Bake element	Disconnect wiring to element and measure cold resistance of terminals Measure voltage at bake element.....	Approx. 22 Ω. 240 VAC.
	Broil element	Disconnect wiring to element and measure cold resistance of terminals Measure voltage at broil element.....	Approx. 12.5 to 18 Ω. 240 VAC.
	Warmer element	Disconnect wiring to element and measure cold resistance of terminals Measure voltage at broil element.....	Approx. 12.5 to 18 Ω. 120 VAC.
	Convection element	Disconnect wiring to element and measure cold resistance of terminals Measure voltage at convect element.....	Approx. 16.5 Ω. 240 VAC.

Testing Procedures



WARNING

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Illustration	Component	Test Procedure	Results
	Convection motor, 2-speed	Measure voltage Check motor windings to ground.....	120 VAC. (tolerance: 105 to 135 VAC). No continuity. RPM, Lo-speed: Approx. 1440 to 2040. RPM, Hi-speed: Approx. 1860 to 2460.
(JES8750BA*) 	Oven limit switch	Normally closed, verify operation: Open: 208° to 222° F (98° to 105° C)... Closed: 156° to 174° F (69° to 79° C)..	Infinite. Continuity.
(JES8850B**) 	Oven limit switch	Normally closed, verify operation: Open: 130° to 140° F (54° to 60° C)..... Closed: 109° to 121° F (43° to 50° C)	Infinite. Continuity.
(JES9860B**, JES9800BA* JES9900B**) 	Oven limit switch	Normally closed, verify operation: Open: 209° to 221° F (98° to 105° C)..... Closed: 144° to 166° F (62° to 74° C)	Infinite. Continuity.
(JES9750BA*) 	Oven limit switch	Normally closed, verify operation: Open: 208° to 222° F (98° to 105° C)..... Closed: 156° to 174° F (69° to 79° C)	Infinite. Continuity.
	Hi-limit temperature switch (Warming Drawer)	Normally closed, verify operation: Open: 135° to 145° F (57° to 63° C)..... Closed: 114° to 126° F (46° to 52° C)..	Infinite. Continuity.
	Hi-limit temperature switch (Warming Drawer)	Normally closed, verify operation: Open: 95° to 105° F (35° to 41° C)..... Closed: 79° to 91° F (26° to 33° C).....	Infinite. Continuity.
 	Ribbon element, 1200 W	Disconnect wiring to element and measure cold resistance of terminals. Measure voltage at element	Approx. 44 to 49 Ω. 240 VAC.
 	Ribbon element, Dual, 2400 W (1200 W inner, 1200 W outer)	Disconnect wiring to element and measure cold resistance of terminals. Measure voltage at element	Inner: Approx. 44 to 49 Ω. Outer: Approx. 44 to 49 Ω. 240 VAC.
	Ribbon element, Dual, 3000 W (1400 W inner, 1600 W outer)	Disconnect wiring to element and measure cold resistance of terminals. Measure voltage at element	Inner: Approx. 38 to 42 Ω. Outer: Approx. 34 to 37 Ω. 240 VAC.
 	Ribbon element, Triple, 3000 W (1000 W inner, 2000 W middle 2700 W outer)	Disconnect wiring to element and measure cold resistance of terminals. Measure voltage at element	Inner: Approx. 52 to 57 Ω. Middle: Approx. 25 to 29 Ω. Outer: Approx. 19 to 24 Ω. 240 VAC.

Testing Procedures

⚠ WARNING

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Illustration	Component	Test Procedure	Results																																																																								
	Ribbon element, 100 W 	Disconnect wiring to element and measure cold resistance of terminals. Measure voltage at element	Approx. 133 to 147 Ω. 120 VAC.																																																																								
	Ribbon element, Dual, 3000 W (1400 W inner, 1600 W outer)	Disconnect wiring to element and measure cold resistance of terminals. Measure voltage at element	Inner: Approx. 38 to 42 Ω. Outer: Approx. 34 to 37 Ω. 240 VAC.																																																																								
	Ribbon element, 2500 W 	Disconnect wiring to element and measure cold resistance of terminals. Measure voltage at element	Approx. 21 to 24 Ω. 240 VAC.																																																																								
	Infinite switch, low heat 	Remove wiring from H1 and H2. Connect volt/ohms meter to H1 and H2. Measure the following for voltages at LO, MED, HI:..... Voltage between H1 and H2.....	Approximate <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th></th> <th>Time On</th> <th>Time Off</th> </tr> </thead> <tbody> <tr> <td>SIMMER</td> <td>5%</td> <td>95%</td> </tr> <tr> <td>MED (5)</td> <td>55%</td> <td>45%</td> </tr> <tr> <td>HI</td> <td>100%</td> <td>0%</td> </tr> </tbody> </table> 240 VAC.		Time On	Time Off	SIMMER	5%	95%	MED (5)	55%	45%	HI	100%	0%																																																												
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	Infinite switch, custom control 	Single/dual element temp settings Voltage between L1 and L2 240 VAC.	<table border="1" style="width: 100%; text-align: center;"> <thead> <tr> <th>POS.</th> <th>ANGLE</th> <th>SINGLE ELEMENT TEMP. SETTING ± 10°C</th> <th>POS.</th> <th>ANGLE</th> <th>DUAL ELEMENT TEMP. SETTING ± 10°C</th> </tr> </thead> <tbody> <tr> <td>H</td> <td>30</td> <td>520</td> <td>H</td> <td>36</td> <td>610/575/535</td> </tr> <tr> <td>1</td> <td>60</td> <td>480</td> <td>I</td> <td>60</td> <td>480</td> </tr> <tr> <td>2</td> <td>90</td> <td>435</td> <td>2</td> <td>90</td> <td>435</td> </tr> <tr> <td>3</td> <td>120</td> <td>390</td> <td>3</td> <td>120</td> <td>390</td> </tr> <tr> <td>4</td> <td>150</td> <td>345</td> <td>4</td> <td>150</td> <td>345</td> </tr> <tr> <td>5</td> <td>180</td> <td>300</td> <td>5</td> <td>180</td> <td>300</td> </tr> <tr> <td>6</td> <td>210</td> <td>255</td> <td>6</td> <td>210</td> <td>255</td> </tr> <tr> <td>7</td> <td>240</td> <td>210</td> <td>7</td> <td>240</td> <td>210</td> </tr> <tr> <td>8</td> <td>270</td> <td>165</td> <td>8</td> <td>270</td> <td>165</td> </tr> <tr> <td>9</td> <td>300</td> <td>120</td> <td>9</td> <td>300</td> <td>120</td> </tr> <tr> <td>L</td> <td>330</td> <td>75</td> <td>L</td> <td>330</td> <td>75</td> </tr> </tbody> </table>	POS.	ANGLE	SINGLE ELEMENT TEMP. SETTING ± 10°C	POS.	ANGLE	DUAL ELEMENT TEMP. SETTING ± 10°C	H	30	520	H	36	610/575/535	1	60	480	I	60	480	2	90	435	2	90	435	3	120	390	3	120	390	4	150	345	4	150	345	5	180	300	5	180	300	6	210	255	6	210	255	7	240	210	7	240	210	8	270	165	8	270	165	9	300	120	9	300	120	L	330	75	L	330	75
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	Temperature sensor	Measure resistance	Approx. 1000 Ω at room temperature, 75° F (23.8° C).																																																																								
	Cooling fan motor	Measure voltage..... Check motor windings to ground	120 VAC. No continuity. RPM: Approx. 1670 to 2070.																																																																								

Testing Procedures



WARNING

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Illustration	Component	Test Procedure	Results
	Downdraft motor NOTE: Downdraft fan will not engage if pan (snap) switch is not activated.	Measure voltage Check motor windings to ground.....	120 VAC. No continuity. RPM: 1550
	Coil element, 1250 W, 4-turn	Disconnect wiring to element and measure cold resistance of terminals..... Measure voltage at element..... Cartridge JEA7000AD*	Approx. 42 to 48 Ω. 240 VAC
	Coil element, 2100 W, 5-turn	Disconnect wiring to element and measure cold resistance of terminals..... Measure voltage at element..... Cartridge JEA7000AD*	Approx. 25 to 28 Ω. 240 VAC
	Ribbon element, 1800 W	Disconnect wiring to element and measure cold resistance of terminals..... Measure voltage at element..... Cartridge JEA8120AD*	Approx. 29.5 to 33.5 Ω. 240 VAC
	Ribbon element, 1200 W	Disconnect wiring to element and measure cold resistance of terminals..... Measure voltage at element..... Cartridge JEA8120AD*	Approx. 44.5 to 48.5 Ω. 240 VAC
	Grill assembly	Disconnect wiring to element and measure cold resistance of terminals..... Measure voltage at grill element	Approx. 30 Ω. 240 VAC.
	Electronic control	NOTE: To avoid equipment damage, use caution when checking electronic control circuitry voltages.	

Cooling Fan Temperatures

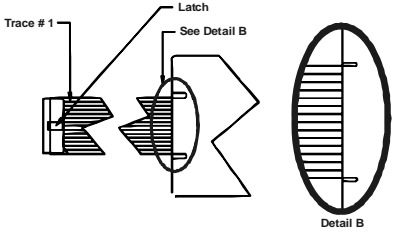
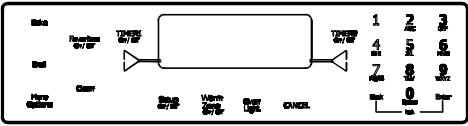
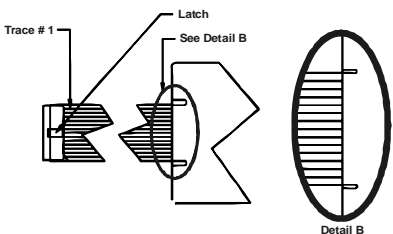
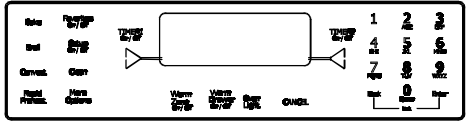
COOLING FAN TEMPERATURES		
MODE	FAN ON TEMP F (C)	FAN OFF TEMP F (C)
Bake	300 (148.9)	275 (135)
Broil	Immediately	275 (135)
Clean	Immediately	275 (135)

Testing Procedures

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Control Testing Procedures

Switch Membrane Assembly	Test Procedure	Results		
JES8750BA*	Closed circuitry resistance (defined as continuity): 2000 Max Ω Pins 1 & 6 are shorted together for control configuration purposes  	Pad	Trace	Measurement
		1	2 & 7	Continuity
		2	2 & 8	Continuity
		3	2 & 9	Continuity
		4	2 & 10	Continuity
		5	2 & 11	Continuity
		6	2 & 12	Continuity
		7	3 & 6	Continuity
		8	3 & 7	Continuity
		9	3 & 8	Continuity
		0	2 & 6	Continuity
		Cancel	4 & 9	Continuity
		Bake	4 & 10	Continuity
		Broil	4 & 11	Continuity
JES8850BA*	Closed circuitry resistance (defined as continuity): 2000 Max Ω Pins 1 & 9 are shorted together for control configuration purposes  	Pad	Trace	Measurement
		1	2 & 7	Continuity
		2	2 & 8	Continuity
		3	2 & 9	Continuity
		4	2 & 10	Continuity
		5	2 & 11	Continuity
		6	2 & 12	Continuity
		7	3 & 6	Continuity
		8	3 & 7	Continuity
		9	3 & 8	Continuity
		0	2 & 6	Continuity
		Cancel	4 & 9	Continuity
		Bake	4 & 10	Continuity
		Broil	4 & 11	Continuity
Convect	5 & 9	Continuity		
Clean	5 & 7	Continuity		
Favorites	4 & 12	Continuity		
Rapid Preheat	5 & 10	Continuity		
Warm Drawer	5 & 11	Continuity		
Warm Zone	5 & 12	Continuity		
More Options	5 & 8	Continuity		
Setup	5 & 6	Continuity		
ATM 1	4 & 6	Continuity		
ATM 2	4 & 7	Continuity		
Back	3 & 9	Continuity		
Enter	3 & 10	Continuity		
Timer 1	3 & 11	Continuity		
Timer 2	3 & 12	Continuity		
Oven Light	4 & 8	Continuity		

Testing Procedures

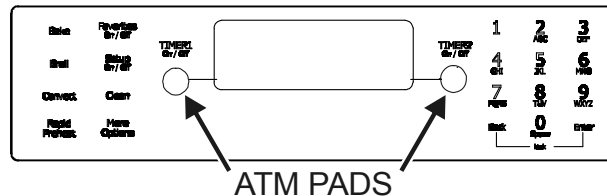


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Switch Membrane Assembly	Test Procedure	Results																																																																																						
JES9800BA* , JES9900BA*	Closed circuitry resistance (defined as continuity): 2000 Max Ω Pins 1 & 10 are shorted together for control configuration purposes		<table border="1"> <thead> <tr> <th>Pad</th> <th>Trace</th> <th>Measurement</th> </tr> </thead> <tbody> <tr><td>1</td><td>2 & 7</td><td>Continuity</td></tr> <tr><td>2</td><td>2 & 8</td><td>Continuity</td></tr> <tr><td>3</td><td>2 & 9</td><td>Continuity</td></tr> <tr><td>4</td><td>2 & 10</td><td>Continuity</td></tr> <tr><td>5</td><td>2 & 11</td><td>Continuity</td></tr> <tr><td>6</td><td>2 & 12</td><td>Continuity</td></tr> <tr><td>7</td><td>3 & 6</td><td>Continuity</td></tr> <tr><td>8</td><td>3 & 7</td><td>Continuity</td></tr> <tr><td>9</td><td>3 & 8</td><td>Continuity</td></tr> <tr><td>0</td><td>2 & 6</td><td>Continuity</td></tr> <tr><td>Cancel</td><td>4 & 9</td><td>Continuity</td></tr> <tr><td>Bake</td><td>4 & 10</td><td>Continuity</td></tr> <tr><td>Broil</td><td>4 & 11</td><td>Continuity</td></tr> <tr><td>Clean</td><td>5 & 7</td><td>Continuity</td></tr> <tr><td>Convect</td><td>5 & 9</td><td>Continuity</td></tr> <tr><td>Favorites</td><td>4 & 12</td><td>Continuity</td></tr> <tr><td>Rapid Preheat</td><td>5 & 10</td><td>Continuity</td></tr> <tr><td>Vent Fan</td><td>5 & 11</td><td>Continuity</td></tr> <tr><td>More Options</td><td>5 & 8</td><td>Continuity</td></tr> <tr><td>Setup</td><td>5 & 6</td><td>Continuity</td></tr> <tr><td>ATM 1</td><td>4 & 6</td><td>Continuity</td></tr> <tr><td>ATM 2</td><td>4 & 7</td><td>Continuity</td></tr> <tr><td>Back</td><td>3 & 9</td><td>Continuity</td></tr> <tr><td>Enter</td><td>3 & 10</td><td>Continuity</td></tr> <tr><td>Timer 1</td><td>3 & 11</td><td>Continuity</td></tr> <tr><td>Timer 2</td><td>3 & 12</td><td>Continuity</td></tr> <tr><td>Oven Light</td><td>4 & 8</td><td>Continuity</td></tr> </tbody> </table>	Pad	Trace	Measurement	1	2 & 7	Continuity	2	2 & 8	Continuity	3	2 & 9	Continuity	4	2 & 10	Continuity	5	2 & 11	Continuity	6	2 & 12	Continuity	7	3 & 6	Continuity	8	3 & 7	Continuity	9	3 & 8	Continuity	0	2 & 6	Continuity	Cancel	4 & 9	Continuity	Bake	4 & 10	Continuity	Broil	4 & 11	Continuity	Clean	5 & 7	Continuity	Convect	5 & 9	Continuity	Favorites	4 & 12	Continuity	Rapid Preheat	5 & 10	Continuity	Vent Fan	5 & 11	Continuity	More Options	5 & 8	Continuity	Setup	5 & 6	Continuity	ATM 1	4 & 6	Continuity	ATM 2	4 & 7	Continuity	Back	3 & 9	Continuity	Enter	3 & 10	Continuity	Timer 1	3 & 11	Continuity	Timer 2	3 & 12	Continuity	Oven Light	4 & 8	Continuity	
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Electronic Oven Control (EOC) III Testing Procedures



ELECTRONIC OVEN CONTROL III TESTING/PROGRAMMING PROCEDURES		
Feature	Access Procedure	Modification Procedure
Control Reset Resets control to factory default values.	Press the Setup pad, then press the right ATM pad until SERVICE displays. Press the left ATM pad to select SERVICE menu options.	Press and hold the Back and Enter pads for 5 seconds to enter SERVICE menu options. Press the right ATM pad to scroll to CONTROL RESET. Press the left ATM pad to select CONTROL RESET, then press the left ATM pad again to reset the control logic. Press Setup to exit.
Oven Temperature Adjustment Determines oven cavity offset temperature (range from -35° F to +35° F, or -21° C to +21° C).	Press the Setup pad, then press the right ATM pad until TEMP ADJUST displays. Press the left ATM pad to select oven TEMP ADJUSTMENT settings.	Enter the offset temperature setting desired using the digits pads. Press the right ATM pad for + temperature adjustment, or the left ATM pad for - temperature adjustment. Press 0 to reset control back to no temperature adjustment. Wait 3 seconds for the control to accept the request. Press Setup to exit.

Testing Procedures



WARNING

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

Feature	Access Procedure	Modification Procedure
Time Options Determines control time, day of week, 12/24 hour clock.	Press the Setup pad, then the left ATM pad to select TIME OPTIONS.	Press the right ATM pad to scroll to the desired function to modify.
Time Set Determines time of day (Monday through Sunday) to display on control.	Press the Setup pad, then the left ATM pad, then the left ATM pad again to set the time of day clock.	Enter the correct time using the digits pads and press Enter . Press the left ATM pad to select AM or the right ATM pad to select PM. Press Setup to exit.
Day of Week Determines day of week (Monday thru Sunday) to display on control.	Press the Setup pad, then the left ATM pad, then press the right ATM pad until DAY displays. Press the left ATM pad to set the day of the week.	Press the right ATM pad until the correct day displays, then press the left ATM pad to select. Press Setup to exit.
12/24-Hour Clock Display Determines 12-hour or 24-hour clock display on control.	Press the Setup pad, then the left ATM pad, then press the right ATM pad until 12/24HR displays. Press the left ATM pad to select 12/24 HR clock.	Press the left ATM pad to select 12-hour clock, or the right ATM pad to select 24-hour clock. Press Setup to exit.
Clock & Day Display Disable Determines if time of day and day of week will display on control.	Press the Setup pad, then press the right ATM pad until DISABLE displays. Press the left ATM pad to select DISABLE settings.	Press the left ATM pad to select TIME, or the right ATM pad to scroll to DAY, then press the left ATM pad. Press the left ATM pad to turn display on or the right ATM pad to turn display off. Press Setup to exit.
Language Display Determines language display on control (English, French, Spanish).	Press the Setup pad, then press the right ATM pad until LANGUAGE displays. Press the left ATM pad to set LANGUAGE settings.	Press the right ATM pad until the desired language displays (English, French, Spanish). Press the left ATM pad. Press Setup to exit.
C/F (Celsius/Fahrenheit) Display Determines temperature display on control (C or F).	Press the Setup pad, then press the right ATM pad until C/F displays. Press the left ATM pad to select C/F settings.	Press the left ATM pad to select Celsius or the right ATM pad to select Fahrenheit. Press Setup to exit.
Auto Convection When enabled, reduces the Convection Bake and Pastry temperatures by 25° F (-3.9° C).	Press the Setup pad, then press the right ATM pad until AUTO CONVECT displays. Press the left ATM pad to select AUTO CONVECT settings.	Press the left ATM pad to turn on auto convect, or the right ATM pad to turn off auto convect. Press Setup to exit.
Sabbath Mode Based on the Jewish guidelines for Sabbath/Holiday requirements.	Press the Setup pad, then press the right ATM pad until SABBATH displays. Press the left ATM pad to select SABBATH settings.	Press the left ATM pad to select Manual Sabbath mode, or the right ATM pad to select Auto Sabbath mode. Press the left ATM pad to turn on Sabbath mode, or the right ATM pad to turn off Sabbath mode. Press Setup to exit.
Tone Options Determines cook tones, timer tones and volume settings.	Press the Setup pad, then press the right ATM pad until TONES displays. Press the left ATM pad to select TONES options.	Press the right ATM pad to scroll to the desired tone to modify.
12-Hour Shutoff Disables 12-hour shutoff, allowing the oven to operate indefinitely.	Press the Setup pad, then press the right ATM pad until 12HR SHUTOFF displays. Press the left ATM pad to select 12-HOUR SHUTOFF settings.	Press the left ATM pad to turn on 12-hour shutoff, or the right ATM pad to turn off 12-hour shutoff. Press Setup to exit.
208/240 V Setting Determines range operating voltage (208 or 240 VDC).	Press the Setup pad, then press the right ATM pad until 208/240 displays. Press the left ATM pad to select 208/240 V settings.	Press the left ATM pad to select 208 VDC, or the right ATM pad to select 240 VDC. Press Setup to exit.
Cook Tones Determines the number and duration of cook time reminder chimes.	Press the Setup pad, then press the right ATM pad until TONES displays. Press the left ATM pad. Press the left ATM pad again to select COOK TONES settings.	Press the left ATM pad to select 1 – 30 (1 chime every 30 seconds after the initial 4 chimes), or press the right ATM pad to scroll to 1 – 60 (1 chime every 60 seconds after the initial 4 chimes) or 1 BEEP (no additional chimes after the initial 4 chimes). Press the left ATM pad to select the desired setting. Press Setup to exit.

Testing Procedures



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Feature	Access Procedure	Modification Procedure
Timers Tones Determines the number and duration of timer reminder chimes.	Press the Setup pad, then press the right ATM pad until TONES displays. Press the left ATM pad. Press the right ATM pad to scroll to TIMERS TONES. Press the left ATM pad to select TIMERS TONES settings.	Press the left ATM pad to select 2 – 30, or 2 chimes every 30 seconds for up to 5 minutes (after the initial chime), or press the right ATM pad to scroll to 2 – 60, or 2 chimes every 60 seconds for up to 30 minutes (after the initial chime), or 1 BEEP (no additional chimes after the initial chime). Press the left ATM pad to select the desired setting. Press Setup to exit.
Volume Determines volumes of cook and timer tones.	Press the Setup pad, then press the right ATM pad until TONES displays. Press the left ATM pad to select VOLUME settings.	Press the right ATM pad until VOLUME displays. Press the left ATM pad. Press the left ATM pad to select HIGH, or the right ATM pad to scroll to MEDIUM or LOW. Press the left ATM pad to select desired setting. Press Setup to exit.
Energy Saver Mode Enables a 1 watt standby feature. If no pad is pressed within 5 minutes, the control enters into a sleep mode.	Press the Setup pad, then press the right ATM pad until ENERGY SAVER displays. Press the left ATM pad to select ENERGY SAVER mode settings.	Press the left ATM pad to enter the energy saver mode or the right ATM pad to exit the energy saver mode. Press Setup to exit.
Demo Mode Enables a 1 watt standby feature. If no pad is pressed within 5 minutes, the control enters into a sleep mode.	Press the Setup pad, then press the right ATM pad until DEMO displays. Press the left ATM pad to select DEMO mode settings.	Press the left ATM pad to enable the DEMO mode or the right ATM pad to exit the DEMO mode. Once the DEMO mode begins, press any key to exit. Press Setup to exit, also.
Service Mode Enables access to service menus.	Press the Setup pad, then press the right ATM pad until SERVICE displays. Press the left ATM pad to select SERVICE menu options.	Press and hold the Back and Enter pads for 5 seconds to enter SERVICE menu options. Press Setup to exit.
Test Access Enables access to service menus.	Press the Setup pad, then press the right ATM pad until SERVICE displays. Press the left ATM pad to select SERVICE menu options.	Press and hold the Back and Enter pads for 5 seconds to enter SERVICE menu options. Press the right ATM pad to scroll to TEST menu. Press the left ATM pad to select TEST options. Press Setup to exit.
Faults Access Displays the 10 most recent faults produced by the controller.	Press the Setup pad, then press the right ATM pad until SERVICE displays. Press the left ATM pad to select SERVICE menu options.	Press and hold the Back and Enter pads for 5 seconds to enter SERVICE menu options. Press the right ATM pad to scroll to the FAULTS menu. Press the left ATM pad to select FAULTS options. Press Setup to exit.
Software Versions Access Displays the software and EEPROM revision levels.	Press the Setup pad, then press the right ATM pad until SERVICE displays. Press the left ATM pad to select SERVICE menu options.	Press and hold the Back and Enter pads for 5 seconds to enter SERVICE menu options. Press the right ATM pad to scroll to the VERSIONS menu. Press the left ATM pad to view. Press Setup to exit.
Display Test Illuminates all lamps on the control.	Press the Setup pad, then press the right ATM pad until SERVICE displays. Press the left ATM pad to select SERVICE menu options.	Press and hold the Back and Enter pads for 5 seconds to enter SERVICE menu options. Press the right ATM pad to scroll to DISPLAY TEST. Press the left ATM pad. Press Setup to exit.
Control Lockout Disables the touch keypad control and locks the oven cavity door.	Press the Back and Setup pads simultaneously for 5 seconds to lock.	Press the Back and Setup pads simultaneously for 5 seconds to unlock.

Testing Procedures



WARNING

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Relay Logic for EOC III

NOTE: Subsequent changes implemented after the release of this technical sheet may have altered the parameters identified in this chart.

INDEX						
X - OFF O - ON ■ - CYCLING ◇ - ON OR OFF (DETERMINED BY USER INPUT)						
COOKING MODE	BAKE ELEMENT	BROIL ELEMENT	CONVECT ELEMENT	CONVECT FAN	WARMING DRAWER	OVEN LIGHT
IDLE	X	X	X	X	X	◇
BAKE RAPID PREHEAT	O	X	X	X	X	◇
BAKE PREHEAT	O	X	X	X	X	◇
BAKE	■	X	X	X	X	◇
HIGH BROIL PREHEAT	X	O	X	X	X	◇
HIGH BROIL	X	■	X	X	X	◇
LOW BROIL PREHEAT	X	O	X	X	X	◇
LOW BROIL	X	■	X	X	X	◇
CLEAN PREHEAT	■	■	■	X	X	X
CLEAN	■	■	■	X	X	X
KEEP WARM PREHEAT	O	X	X	X	X	◇
KEEP WARM	■	X	X	X	X	◇
WARMING DRAWER HIGH	X	X	X	X	O	◇
WARMING DRAWER LOW	X	X	X	X	O	◇
CONVECT ROAST PREHEAT	X	X	O	X	X	◇
CONVECT ROAST	X	X	■	O*	X	◇
CONVECT BAKE RAPID PREHEAT	X	X	O	X	X	◇
CONVECT BAKE PREHEAT	X	X	O	X	X	◇
CONVECT BAKE	X	X	■	X	X	◇
CONVECT PASTRY RAPID PREHEAT	X	X	O	O*	X	◇
CONVECT PASTRY PREHEAT	X	X	O	O*	X	◇
CONVECT PASTRY	X	X	■	O*	X	◇
THAW-SERVE	■	■	X	X	X	◇
DRYING PREHEAT	X	X	O	X	X	◇
DRYING	X	X	■	X	X	◇
RAPID PROOFING	X	X	O	O	X	◇
STANDARD PROOFING	X	X	O	X	X	◇

*Convection fan stops when oven door is opened.

Testing Procedures



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"Quick Test" Mode for EOC III

Follow the procedure below to perform the EOC III quick test. Once the control is in the quick test mode, any relay may be activated in any sequence. The test mode will be exited after 10 minutes of inactivity (no pads pressed within 10 minutes).

1. Press the **Setup** pad, then press the right **ATM** pad.
2. Press the left **ATM** pad, then press and hold **Back** and **Enter** pads for 5 seconds to enter SERVICE menu options.
3. Press the right **ATM** pad to scroll to the TEST menu.
4. Press the left **ATM** pad to select TEST options.
5. Press the left **ATM** pad again to enter the "Quick Test" mode.
6. Press each of the following pads indicated in the table below.
7. Press **Cancel** or **Setup** pads to exit.

NOTE: Press and hold the applicable pad to activate the associated response.
Release the applicable pad to deactivate the associated response.

The control automatically enters the engineering mode so visual feedback of relay operations is available on the control display. Any time a load is activated, the cooling fan is activated. When the load is deactivated, the cooling fan is also deactivated.

Display will indicate the following:

Pad	Response
BAKE.....	Bake relay activated.
BROIL	Broil relay activated.
CONVECT.....	Convection Bake and Cooling Fan relays activated.
OVEN LIGHT	Oven light relay activated.
RAPID PREHEAT	Convection Fan (HIGH/LOW) activated.
WARMING ZONE	Warming Zone relay activated.
VENT (DOWNDRAFT) FAN	Vent Fan relay activated.
CLEAN	Motorized Door Lock relay activated.
SETUP	1 Second Beep.
FAN.....	Downdraft Fan (HIGH/LOW) relay activated.
WARMING DRAWER	Warming Drawer (HIGH/LOW) relay activated.

Oven Sensor and Meat Probe Resistances

OVEN SENSOR	
Sensor Type: RTD 1000 Ω platinum	
Calibration: 1654 Ω (350° F/177° C)	
Temperature F (C)	Resistance (Ohms)
100 (38)	1143
200 (94)	1350
300 (149)	1553
350 (177)	1654
400 (204)	1753
500 (260)	1949
600 (316)	2142
700 (371)	2331
800 (427)	2516
900 (483)	2697
1000 (538)	2874

MEAT PROBE	
Type: NTC Thermistor	
Calibration: 9938 Ω (150° F/65.5° C)	
Temperature F (C)	Resistance (Ohms)
32 (0)	163300
68 (20)	62450
95 (35)	32660
122 (50)	18020
158 (70)	8760
185 (85)	5360
212 (100)	3400

Testing Procedures



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Description of Fault Codes for EOC III

Each fault code consists of 4 digits and is structured as follows:

1 st (Leftmost) Digit: Primary Failure System	2 nd Digit: Alpha-Character	3 rd Digit: Secondary Failure Mechanism	4 th Digit : Oven Cavity Number
1 – Local to Control System	d – Diagnostic Failure (measurable)		1 – Upper (Single) Oven
3 – Sensor or Meat Probe	c – Control-Related Error (not measurable)		2 – Lower Oven
4 – Input to Control System			c – Control System
9 – Door Lock			

If a fault is detected, then one of the following three messages will be scrolled on the display:

FAULT DETECTED PRESS ENTER TO TRY AGAIN. This message displays when a fault is detected while a cooking function is active. Clear by pressing the **Cancel** keypad.

FEATURE NOT AVAILABLE. This message displays when a fault is detected while entering data during initial programming and also when a locked out function is detected. Clear by pressing any key.

FAULT DETECTED DISABLE POWER TO CLEAR. This message displays when a runaway temperature condition is detected while the control is in idle mode. Press any key to clear the message, but the fault remains until the control senses a Power-On reset.

Fault Code	Description	Component to Troubleshoot/Replace
1c1c	Shorted key.	Ensure ribbon cable is securely connected, inspect ribbon cable and connector (shorts, breakage, corrosion, etc.). If OK, replace control.
1c2c	Membrane keyboard disconnected.	Ensure ribbon cable is securely connected, inspect ribbon cable and connector (shorts, breakage, corrosion, etc.). If OK, replace control.
1c4c	Board – to – Board communication failure.	Replace control.
1c6c	EEPROM hardware fault.	Replace control.
1c7c	Control not calibrated.	Replace control.
1c8c	EEPROM CRC error – User Options.	Replace control.
1c81	EEPROM CRC error – Cook Profile.	Replace control.
1d11	Unlocked runaway temperature – 600°	Ohm sensor and harness (see "Oven Sensor" chart). If OK, change control.
1d21	Locked runaway temperature – 950°	Ohm sensor and harness (see "Oven Sensor" chart). If OK, change control.
3d11	Temperature sensor open.	Check connections, sensor (see "Oven Sensor" chart) and harness. If OK, replace control.
3d21	Temperature sensor shorted.	Check connections, sensor (see "Oven Sensor" chart) and harness. If OK, replace control.
3d41	Meat probe shorted.	Check probe jack and harness. If OK, check meat probe (see "Meat Probe" chart).
3d51	Meat probe not calibrated.	Check probe jack and harness. If OK, check meat probe (see "Meat Probe" chart).
4d11	Door switch not closed when locked.	Check connections, switch, harness, and motor. If OK, replace control.
4d21	No cooling fan rotation.	Check cooling fan motor and harness. If OK, replace control.
4d31	Cooling fan on when de-energized.	Check cooling fan motor and harness. If OK, replace control.
4d41	Cooling fan overspeed.	Check cooling fan motor and harness. If OK, replace control.
4d51	Door switch circuit fault.	Check connections, harness, and motor. If OK, replace control.
9d11	Latch will not lock.	Check wire connections. If OK, replace motorized door lock.
9d21	Latch will not unlock.	Check wire connections. If OK, replace motorized door lock.
9d31	Latch both locked and unlocked.	Check wire connections. If OK, replace motorized door lock.

Disassembly Procedures



CAUTION

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Removing and Replacing Range

1. Remove power from unit.
2. Disconnect downdraft blower motor and remove flex ducting to the blower and range (select models).

NOTE: To avoid countertop damage, do not move range forward until range has been raised enough to clear all cabinetry.

3. Pull the range forward out of the cabinet opening.
4. Disconnect or unplug the power cord leading from unit to fuse box or junction box depending on unit.
5. Replace the oven using the installation instructions and anti-tip bracket(s).

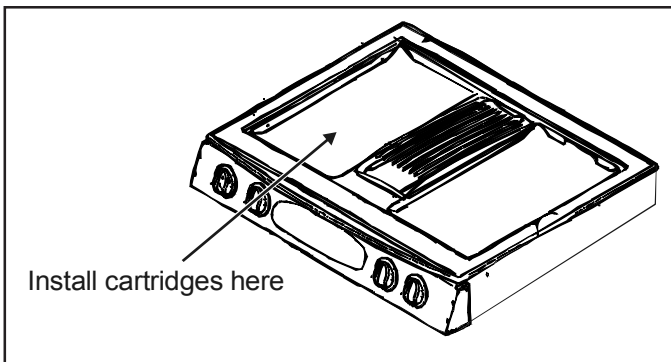
Cartridge Assembly Removal (Select Models)

Cooktop cartridges are installed on the left side of the range cooktop.

1. Remove power from unit.
2. Lift up on the tab (located on the cartridge) until top of cartridge clears the opening on the range by 2 inches.

NOTE: Lifting the cartridge too high while still engaged in the receptacle could damage the terminal plug.

3. Hold cartridge by the sides and slide away from terminal receptacle.
4. Lift cartridge out when fully unplugged.



Maintop Assembly Removal

1. Remove power from unit.
2. Remove range from installation position, see "Removing and Replacing Range" procedure.
3. Remove air grill, filter, grill grates, aeration pan and cartridges (select models).
4. Remove screws from plenum area at front of opening.
5. Open oven door and remove screws securing maintop to oven chassis, located on the bottom of control panel and along the outside edges of the maintop.
6. Remove cartridge receptacles and grill pans (select models).

7. Label and disconnect wiring to elements (select models).
8. Remove screws securing element mounting brackets to maintop assembly (select models).
9. Gently remove elements from mounting brackets to prevent damage to glass top (select models).
10. Reverse procedure to reinstall maintop assembly.

Control Panel Assembly Removal

1. Remove power from unit.
2. Remove burner switch control knobs.
3. Remove front screws securing control panel to chassis.
4. Remove screws located on the left and right sides of the control panel.
5. Grasp control panel on the far left and right sides and gently pull the control panel out and down.

NOTE: The electronic control located in the control panel is a sensitive item, handle gently.

6. Label and disconnect wire terminals.
7. Remove infinite switch control knobs, infinite switches, indicator lights, rocker switches, and electronic control/clock (as necessary) and transfer to the new control panel.
8. Reverse procedure to reinstall control panel.

Electronic Control Replacement

1. Remove control panel, see "Control Panel Assembly Replacement" procedure, steps 1 through 5.
2. Remove screws securing electronic control bracket to control panel.
3. Label and disconnect terminal wiring from electronic control.
4. Slide electronic control down and out of bracket, applying slight outward pressure to the inside edges of the electronic control bracket.
5. Reverse procedure to reinstall electronic control.

Infinite Switch Removal

1. Remove control panel, see "Control Panel" procedure for removal.
2. Label and disconnect wire terminals from infinite switch.
3. Remove knob on infinite switch being replaced.
4. Remove screws in front securing infinite switch to control panel.
5. Reverse procedure to reinstall infinite switch.

Bottom Access Panel Removal (Select Models)

1. Grasp top of bottom access panel and gently pull down and out.
2. Reverse procedure to reinstall bottom access panel.

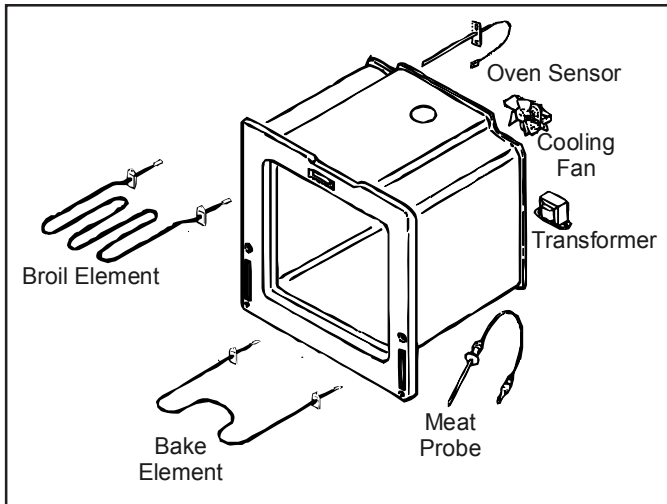
Disassembly Procedures



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

Indicator Light Removal

1. Remove control panel, see "Control Panel" procedure for removal.
2. Label and disconnect wires from indicator light.
3. Squeeze the two tabs on the indicator light body and gently pull to release from control panel.
4. Reverse procedure to reinstall indicator light.



Meat Probe Receptacle Replacement (Select Models)

1. Remove power from unit.
2. Remove range from installation position, see "Removing and Replacing Range" procedure.
3. Remove front side trim, see "Front Side Trim Removal" procedure.
4. Remove screws securing side panel to chassis and main top.
5. Open oven door and remove nut securing meat probe receptacle to oven cavity.
6. Label and disconnect wire terminals from receptacle.
7. Gently slide meat probe receptacle through oven cavity.
8. Reverse procedure to reinstall meat probe receptacle.

Back Panel Removal

1. Remove power from unit.
2. Remove range from installation position, see "Removing and Replacing Range" procedure.
3. Remove screws securing back panel to unit.
4. Slide back panel up and out to remove.
5. Reverse procedure to reinstall back panel.

Cooling Fan Replacement

1. Remove power from unit.
2. Remove range from installation position, see "Removing and Replacing Range" procedure.
3. Remove back panel, see "Back Panel Removal" procedure.

4. Label and disconnect wire terminals from cooling fan.
5. Remove screws securing fan to range chassis.
6. Reverse procedure to reinstall cooling fan.

Hidden Bake Element Replacement (Select Models)

1. Remove power from unit.
2. Open oven door and remove rack(s).
3. Remove screws securing hidden bake element cover.
4. Remove hidden bake element cover by sliding cover toward the rear of the oven cavity while lifting up on front of cover.
5. Remove screws securing bake element to rear of cavity wall.
6. Pull element forward to allow for labeling and disconnection of wire terminals.
7. Remove element support clips.
8. Reverse procedure to reinstall bake element.

Bake Element Replacement (Select Models)

1. Remove power from unit.
2. Open oven door and remove rack(s).
3. Remove screws securing bake element to rear of cavity wall.
4. Pull element forward to allow for labeling and disconnection of wire terminals.
5. Remove element support clips.
6. Reverse procedure to reinstall bake element.

Broil Element Replacement

1. Remove power from unit.
2. Open oven door and remove racks.
3. Remove screws securing broil element to top and rear of oven cavity.
4. Pull broil element forward to allow disconnection of wiring from terminals.
5. Reverse procedure to reinstall broil element.

Downdraft Blower Motor Removal (Select Models)

1. Remove power from unit.
2. Remove bottom access panel, see "Bottom Access Panel Removal" procedure.
3. Disconnect ducting to allow for downdraft blower motor removal.
4. Label and disconnect wire terminals.
5. Remove screws securing motor assembly.
6. Reverse procedure to reinstall downdraft blower motor (select models).

Disassembly Procedures



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Convection Motor Removal (Select Models)

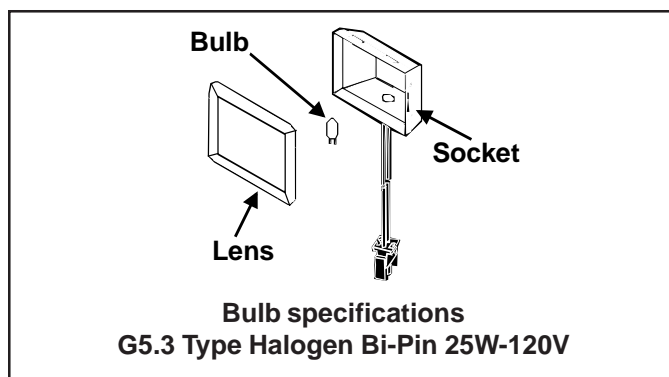
1. Remove power from unit.
2. Open oven door and remove rack(s).
3. Remove screws securing convection element and fan cover (on rear wall of oven cavity).
4. Remove screw securing fan blade to fan motor shaft.
5. Remove screws securing fan motor to cavity wall.
6. Slide motor into oven cavity.
7. Label and disconnect wire terminals from motor.
8. Reverse procedure to reinstall convection motor.

6. Remove power to unit.
7. Remove screw securing light socket to oven cavity.
8. Label and disconnect wire terminals from light socket.
9. Reverse procedure to reinstall light socket.

NOTE: Reposition fiberglass insulation around light socket to eliminate the possibility of any heat related problems.

Convection Element Replacement (Select Models)

1. Remove power from unit.
2. Open oven door and remove rack(s).
3. Remove screws securing convection element and fan cover (on rear wall of oven cavity).
4. Remove screw securing convection element to rear oven cavity wall.
5. Label and disconnect wire terminals from element.
6. Reverse procedure to reinstall convection element.



Oven Sensor Replacement

1. Remove power from unit.
2. Open oven door and remove screws securing sensor to oven cavity.

NOTE: Gently pull wiring through cavity wall.

3. Label and disconnect wire terminals.
4. Reverse procedure to reinstall sensor.

NOTE: Verify sensor wires are pushed through the insulation.

Oven Vent/Smoke Eliminator Removal

1. Remove power from unit.
2. Locate tabs on bottom of smoke eliminator and turn counterclockwise to release locking ears.
3. Gently pull smoke eliminator down and align locking ears with notches in oven cavity to remove.
4. Reverse procedure to reinstall smoke eliminator.

Oven Hi-Limit Thermostat Replacement

1. Remove maintop assembly, see "Maintop Assembly Removal" procedure.
2. Remove screws securing hi-limit thermostat to oven chassis.
3. Label and remove wire terminals.
4. Reverse procedure to reinstall hi-limit thermostat.

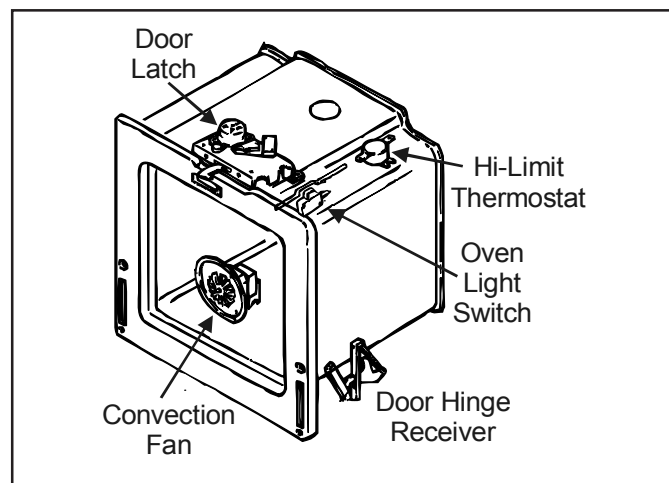
Oven Light Bulb/Oven Light Socket Replacement

The light automatically illuminates when the door is opened. The light will not operate during a clean cycle.

1. Remove power from unit.
2. Open oven door and locate oven light.
3. Grasp lens cover and pull outward on one side to gain access to the bulb.
4. Carefully remove old bulb by lifting bulb straight out of base.
5. When installing the new bulb, place cover over socket so the cut-out in the glass cover aligns with the base on the socket.

NOTE: To avoid damaging the new bulb and decreasing life of the bulb, do not touch new bulb with bare hands or fingers.

Hold with a cloth or paper towel.



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

Disassembly Procedures



CAUTION

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Oven Door Latch Replacement

1. Remove control panel, see "Control Panel Removal" procedure.
2. Remove screws securing door latch to the front of the oven cavity outer shell.
3. Slide oven door latch assembly forward to diagnose.
4. Label and disconnect wire terminals from latch assembly.
5. Reverse procedure to reinstall door latch assembly.

Warming Drawer Removal (Select Models)

1. Slide warming drawer out until drawer stops.
2. Press tabs up or down (depending on side) on warming drawer "stops" to release drawer from slide track.
3. Slide warming drawer completely out of slide track.
4. Reverse procedure to reinstall warming drawer.

Warming Drawer Element Removal (Select Models)

1. Remove warming drawer, see "Warming Drawer Removal" procedure.
2. Remove screws securing element brackets to oven chassis and element.
3. Remove element and slide toward front of unit.
4. Label and disconnect element wiring.
5. Reverse procedure to reinstall warming drawer element.

Warming Drawer Hi-Limit Switch Replacement (Select Models)

1. Remove unit from installation position, see "Removing and Replacing Range" procedure.
2. Remove front side trim, see "Front Side Trim Removal" procedure.
3. Remove warming drawer, see "Warming Drawer Removal" procedure.
4. Remove screws securing side panel to oven chassis.
5. Remove screws securing sensor to warming drawer cavity.
6. Label and disconnect sensor wire terminals.
7. Pull sensor in through warming drawer cavity to remove (after labeling/disconnecting wire terminals).
8. Reverse procedure to reinstall warming drawer sensor.

Oven Door Removal



WARNING

To avoid risk of personal injury or property damage, do not lift oven door by the handle.

1. Open oven door slightly and grasp door on both sides.
2. Lift up and off the hinge receivers.
3. Reverse procedure to reinstall oven door.

Oven Door Hinge Removal

1. Remove power from unit.
2. Remove unit from installation position, see "Removing and Replacing Range" procedure.
3. Remove oven door, see "Oven Door Removal" procedure.
4. Remove front side trim, see "Front Side Trim Removal" procedure.
5. Remove screws securing side panel to chassis.
6. Remove the top and bottom screws securing hinge receiver to the front frame.
7. Remove hinge receiver from oven chassis.
8. Reverse procedure to reinstall oven door hinge.

Oven Door Disassembly

1. Remove oven door, see "Oven Door Removal" procedure.
 2. Place door on a protected surface.
 3. Remove screws securing door glass to oven door trim and frame (screws located along the top and bottom edge of oven door).
- NOTE:** Proceed with the following steps if replacing door handle.
4. Remove screws securing door handle to door glass.
 5. Remove screws securing upper and lower shields.
 6. Remove screws securing door baffle.
 7. Remove oven door insulation.
 8. Remove screws securing outer and inner door glass (and glass frame).
 9. Remove oven door liner, if replacing.
 10. Reverse procedure to reassemble oven door.

Disassembly Procedures



CAUTION

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

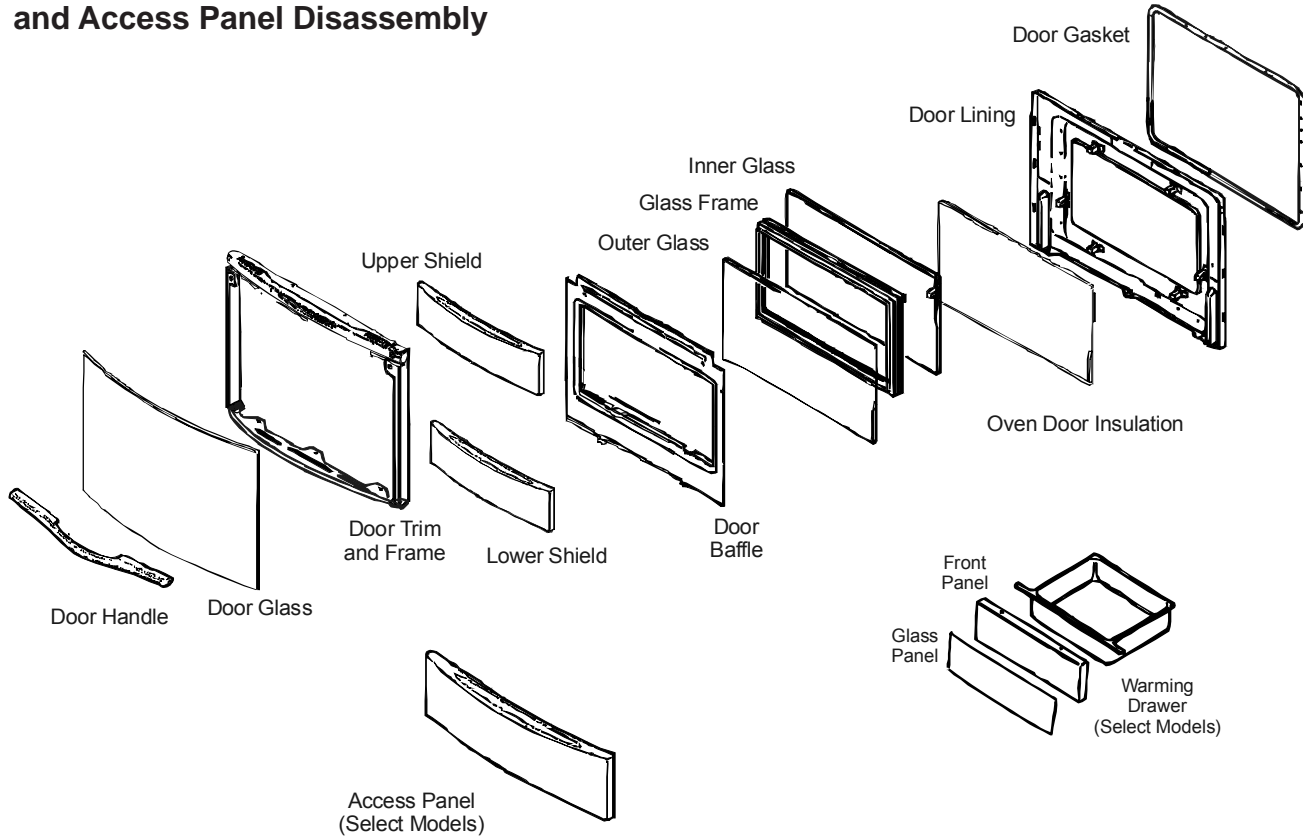
Warming Drawer Disassembly (Select Models)

1. Remove warming door, see "Warming Drawer Removal (Select Models)" procedure.
2. Place door on a protected surface.
3. Remove screws securing front panel to glass panel.
4. Remove screws securing front panel to warming drawer.
5. Remove screws securing "sliding tracks" to warming drawer.
6. Reverse procedure to reassemble oven door.

Warming Drawer Track Disassembly (Select Models)

1. Remove warming door, see "Warming Drawer Removal (Select Models)" procedure.
2. Place door on a protected surface.
3. Remove screws securing front panel to glass panel.
4. Remove screws front panel to warming drawer.
5. Remove screws securing "sliding tracks" to warming drawer.
6. Reverse procedure to reassemble oven door.

Oven Door, Warming Drawer and Access Panel Disassembly

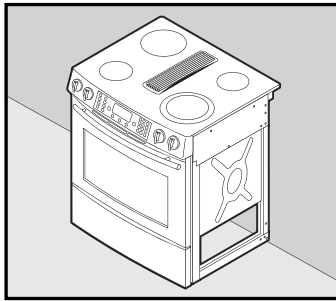


Appendix A

The Installation information provided in this service manual is representative of a limited number of models. Reference the customer's Installation literature included with the product, order a copy (if needed), or consult Jenn-Air's website for the specific model.

www.jennair.com

Installation Instructions



Jenn-Air Electric Downdraft Range

INSTALLATION INSTRUCTIONS

PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE

This manual is intended to assist in the initial installation and adjustments of the range.

- 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 range can result in serious injury or property damage.
- Installer, take care not to damage flooring.

CAUTIONS

Do not lift or move range by grasping door handles or main top.



This range has been designed in accordance with the requirements of various safety agencies and complies with the maximum allowable wood cabinet temperatures of 194°F. If this range is installed with cabinets that have a lower working temperature than 194°F, discoloration, delamination or melting may occur.

Place range in a well lit area. Do not set range over holes in the floor or other locations where it may be subject to strong drafts. Any opening in the wall behind the range and in the floor under the range should be sealed. Make sure the flow of cooling/ventilation air is not obstructed below the range. Note: A range should NOT be installed over kitchen carpeting.

WARNING



• All RANGES CAN TIP AND CAUSE INJURIES TO PERSONS.

• INSTALL ANTI-TIP DEVICES PACKED WITH RANGE.



• FOLLOW ALL INSTALLATION INSTRUCTIONS.

A risk of range tip-over exists if the appliance is not installed in accordance with the provided installation instructions. The proper use of the ANTI-TIP device minimizes the risk of TIP-OVER. In using this device the consumer must still observe the safety precautions as stated in the USE and CARE MANUAL and avoid using the oven doors as a step stool. Installation instructions are provided for wood and cement in either floor or wall. Any other type of construction may require special installation techniques as deemed necessary to provide adequate fastening of the ANTI-TIP bracket to the floor or wall. The bracket must be installed to engage the RIGHT or LEFT rear leveling foot. Install the bracket as shown in step 9.

MOBILE HOMES

The installation of a range 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 Installations ANSI A225.1/NFPA 501A, or with local codes. In Canada the range must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1.

CONNECTING THE RANGE

The range must be installed in accordance with Local and National Electric Code (NEC) ANSI/NFPA No. 70-latest edition, or Canadian Electric Code CSA STD.C221 latest edition. See rating plate for total connected KW rating.

Your local utility company will tell you whether the present electric service to your home is adequate. It may be necessary to increase the size of the wiring to the house and service switch to take care of the electrical load demanded by the range. The kilowatt rating for the range is specified on the rating plate. See step 8 for location of rating plate.

Most local Building Regulations and Codes require that all electrical wiring be done by licensed electricians. All wiring should conform to Local and National Electrical Codes. This range requires a single phase three wire 120/240 or a 120/208 volt, 60 Hz, AC circuit. Wiring codes require a separate circuit be run from the main entrance panel to the range and that it be equipped with separate disconnect switch and fuses, either in the main entrance panel or in a separate switch and fuse box.

Some models are shipped direct from the factory with service cord attached. There are no range connections necessary on these models. Just plug into the wall outlet. On models not provided with a service cord, connection to the power supply is necessary in accordance with local codes. Provisions for using either conduit or a flexible power cord are provided. When using a power supply cord, use only a supply cord with closed loop terminals rated either 240 volts, 40 amps or 240 volts, 50 amps that is marked for use with nominal 1-3/8" (34.94 mm) diameter connection opening and marked for ranges. A 4-conductor cord is to be used on new branch-circuit installations (1996 NEC), mobile homes, recreational vehicles and where local codes prohibit grounding through the neutral conductor. A 3-wire service may be used when permitted by local codes. When a power supply cord is used, a cord no longer than 4 feet should be used.

Canada

This model is shipped direct from the factory with the service cord attached. There are no range connections necessary.

Installation Instructions

HOW TO REMOVE RANGE FOR SERVICING

Follow these procedures to remove appliance for servicing:

1. Slide range forward to disengage range from the anti-tip bracket.
2. Disconnect electrical supply to appliance, if equipped.
3. Reverse procedure to reinstall.
4. To prevent range from accidentally tipping, range must be secured to the floor by sliding rear leveling leg into the anti-tip bracket.

⚠ WARNING

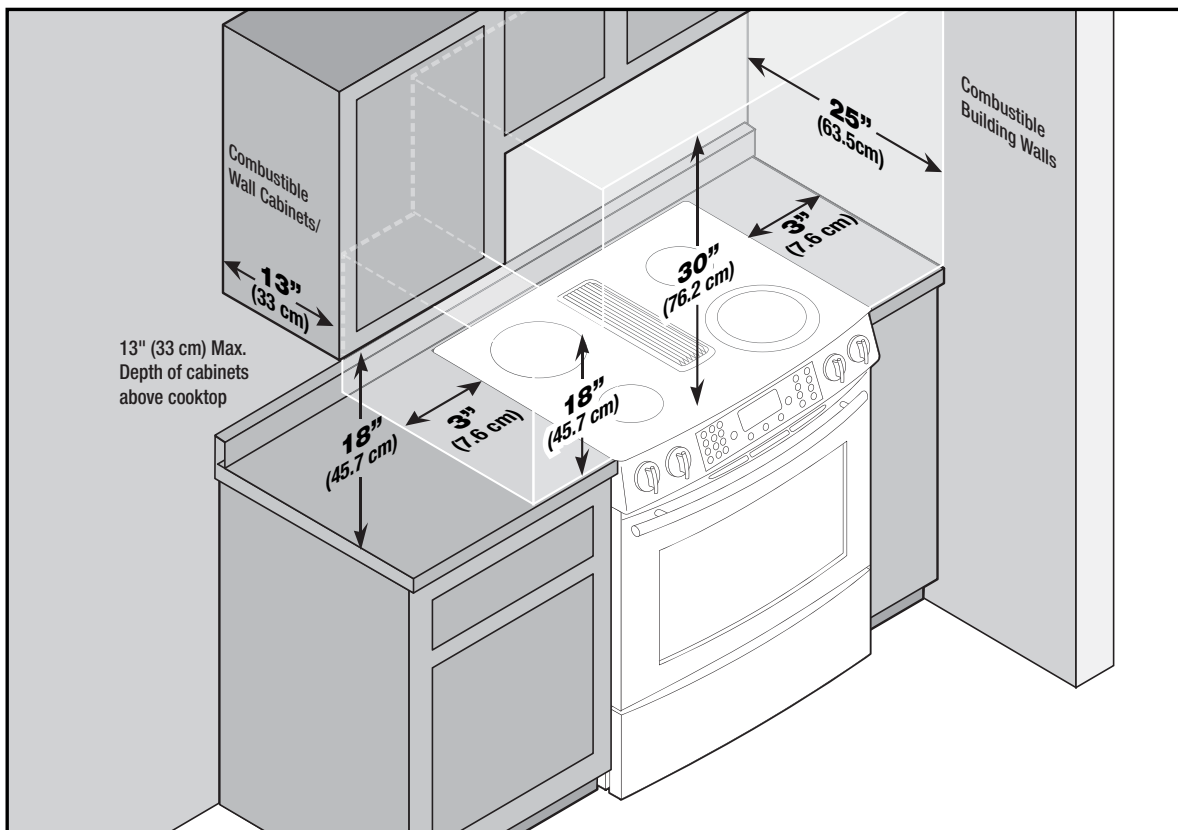
DISCONNECT ELECTRICAL SUPPLY BEFORE SERVICING THE APPLIANCE.

SERVICE-PARTS INFORMATION

When your range requires service or replacement parts, contact your dealer or authorized service agency. Please give the complete model and serial number of the range which is located on front frame behind storage drawer.

Your range may not be equipped with some of the features referred to in this manual.

IMPORTANT: Keep for Local Inspector



NOTE: Figure may not be representative of actual unit.

CLEARANCE DIMENSIONS

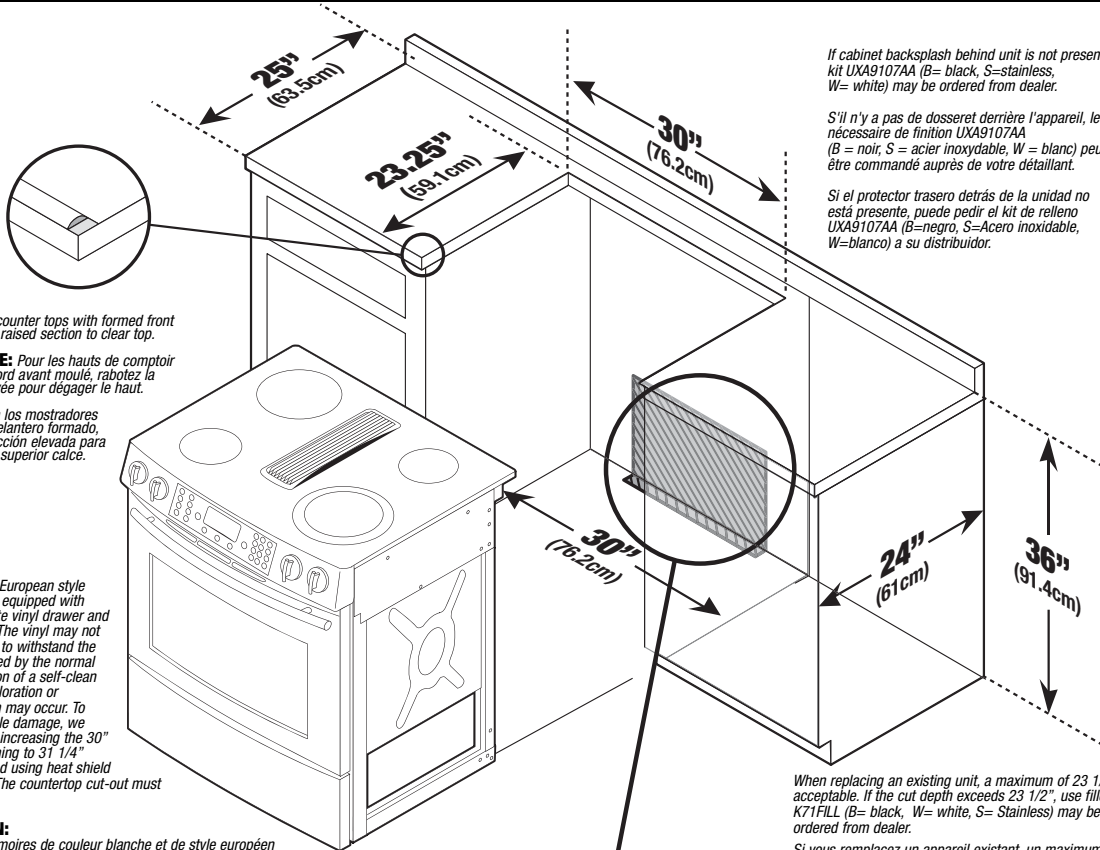
Range may be installed with zero inches clearance adjacent to (against) combustible construction at the rear and on the sides below the cooktop. For complete information in regard to the installation of wall cabinets above the range and clearances to combustible wall above the cooking top see the installation drawings. For SAFETY CONSIDERATIONS do not install a range in any combustible cabinetry which is not in accord with the installation drawings.

* **NOTE:** 30 inch (76.2 cm) dimension between cooking top and wall cabinet shown on illustration does not apply to ranges with an elevated oven or microwave. The installation instructions of the elevated oven will specify the minimum acceptable dimension between the cooktop and elevated oven. The 30 inch (76.2 cm) dimension may be reduced to not less than 24 inches (61 cm) when the wall cabinets in a domestic home are protected with fireproof materials in accordance with American National Standards - National Fuel Gas Code or in mobile homes when they are protected with fireproof materials in accordance with the Federal Standard for Mobile Home Construction and Safety.

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches (13 cm) beyond the bottom of the cabinets

Installation Instructions

Dimensions/Dimensions/Dimensiones



NOTE: For counter tops with formed front edge, shave raised section to clear top.

REMARQUE: Pour les hauts de comptoir avec un rebord avant moulé, rabotez la section relevée pour dégager le haut.

NOTA: Para los mostradores con borde delantero formado, cepille la sección elevada para que la parte superior calce.

CAUTION: Some white European style cabinets are equipped with delicate white vinyl drawer and door fronts. The vinyl may not be designed to withstand the heat produced by the normal safe operation of a self-clean range. Discoloration or delamination may occur. To avoid possible damage, we recommend increasing the 30" cabinet opening to 31 1/4" minimum and using heat shield (CABKIT V). The countertop cut-out must remain 30".

ATTENTION: Certaines armoires de couleur blanche et de style européen sont équipées de façades de porte et de tiroir en vinyle blanc fragile. Le vinyle peut ne pas être conçu pour résister à la chaleur produite par un autonettoyage normal. Il peut se produire une décoloration ou une déstratification. Pour éviter tout risque de dommages, nous vous recommandons d'agrandir l'ouverture de l'armoire de jusqu'à 79,4 cm (31 po) au minimum, et d'utiliser un ensemble d'écran thermique pour armoire V. L'ouverture dans le plan de travail doit toujours être de 30 po (76,2 cm).

PRECAUCIÓN: Algunos armarios de estilo europeo vienen equipados con superficies delicadas de vinilo blanco en los cajones y puertas. El vinilo puede no haber sido diseñado para soportar el calor producido por una estufa autolimpiante durante su uso normal y seguro. Puede ocurrir decoloración o delaminación. Para evitar posibles daños, recomendamos aumentar la abertura del gabinete a un mínimo de 31 1/4" (80 cm) y usar un protector térmico para gabinetes V. El corte de la encimera debe permanecer de 30" (76,2 cm).

If cabinet backsplash behind unit is not present, kit UXA9107AA (B= black, S=stainless, W= white) may be ordered from dealer.

S'il n'y a pas de dosseret derrière l'appareil, le nécessaire de finition UXA9107AA (B = noir, S = acier inoxydable, W = blanc) peut être commandé auprès de votre détaillant.

Si el protector trasero detrás de la unidad no está presente, puede pedir el kit de relleno UXA9107AA (B=negro, S=Acero inoxidable, W=blanco) a su distribuidor.

When replacing an existing unit, a maximum of 23 1/2" is acceptable. If the cut depth exceeds 23 1/2", use filler kit K71FILL (B= black, W= white, S= Stainless) may be ordered from dealer.

Si vous remplacez un appareil existant, un maximum de 59,7 cm (23 po) est acceptable. Si la profondeur excède 59,7 cm (23 po), utilisez le nécessaire de finition K71FILL (B = noir, W = blanc, S = acier inoxydable) peut être commandé auprès de votre détaillant.

Cuando reemplaza una unidad existente, un máximo de 23 1/2" (59 cm) es aceptable. Si la profundidad de corte excede las 23 1/2" (59 cm), use el kit de relleno K71FILL (B=negro, Q=sin esmalte, W=blanco, S=Acero inoxidable) a su distribuidor.

If end cabinet is not present, side panel kit UXA1100AA (B= black, W= white, S= Stainless) may be ordered from dealer.

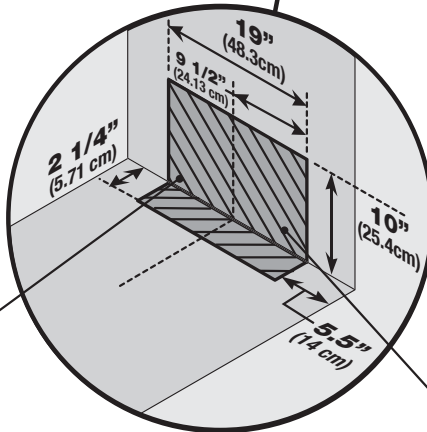
S'il n'y a pas d'armoire à l'extrémité, l'ensemble de panneau latéral UXA1000AA (B = noir, W = blanc, S = acier inoxydable) peut être commandé auprès de votre détaillant.

Si no hay un gabinete lateral, puede pedir el kit de panel lateral UXA1000AA (B=negro, Q=sin esmalte, W=blanco, S=Acero inoxidable) a su distribuidor.

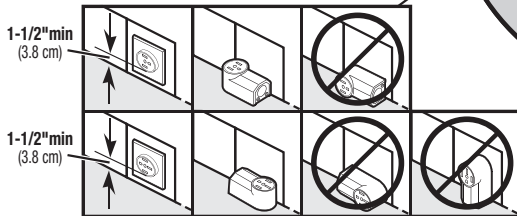
120/240 V or 120/208 V Grounded Electrical Outlet in the hatched area. Outlet MUST be flush. Nothing located in hatched area can extend more than 2" from wall or range will not slide all the way back.

Prise électrique de mise à la terre de 120/240 V ou de 120/208 V dans la zone hachurée. La prise DOIT être encastrée. Rien de ce qui est situé dans la zone hachurée ne peut dépasser de plus de 5,1 cm (2 po) du mur – sinon la cuisinière ne pourra pas être poussée jusqu'au fond.

Tomacorriente de 120/240 V o 120/208 V puesto a tierra en el área sombreada. El tomacorriente DEBE estar al ras de la pared. Ninguna pieza que se encuentre en el área rayada debe extenderse a más de 2" (5,08 cm) desde la pared o la estufa no se deslizará completamente hasta atrás.



**Location of Electrical/
Emplacement de
l'alimentation électrique/
Ubicación del suministro
eléctrico**

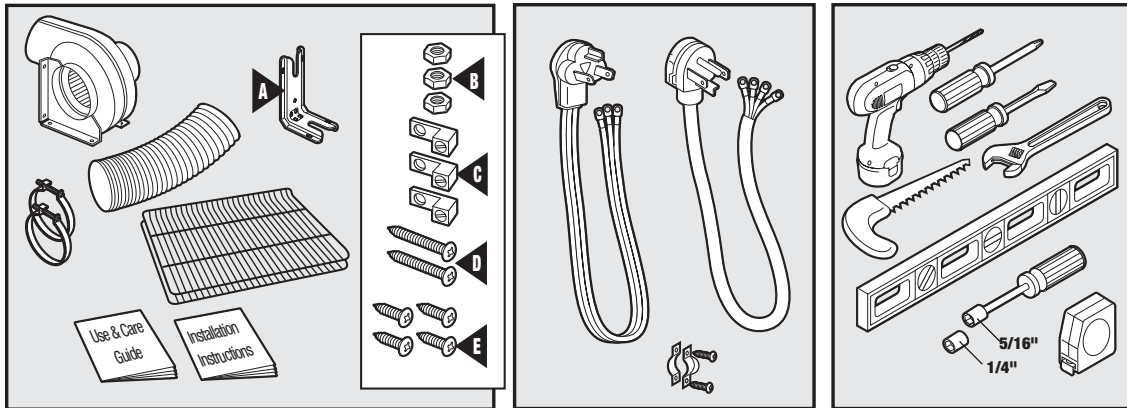


Important: Because of continuing product improvements, Maytag reserves the right to change specifications without notice. Dimensional specifications are provided for planning purposes only.

Important: En raison de l'amélioration continue de ses produits, Maytag se réserve le droit de changer les spécifications sans préavis. Les dimensions ne sont fournies qu'à titre indicatif.

Importante: Debido a las mejoras continuas del producto, Maytag se reserva el derecho de cambiar sus especificaciones sin aviso previo. Las especificaciones dimensionales se proporcionan para propósitos de planificación únicamente.

Installation Instructions

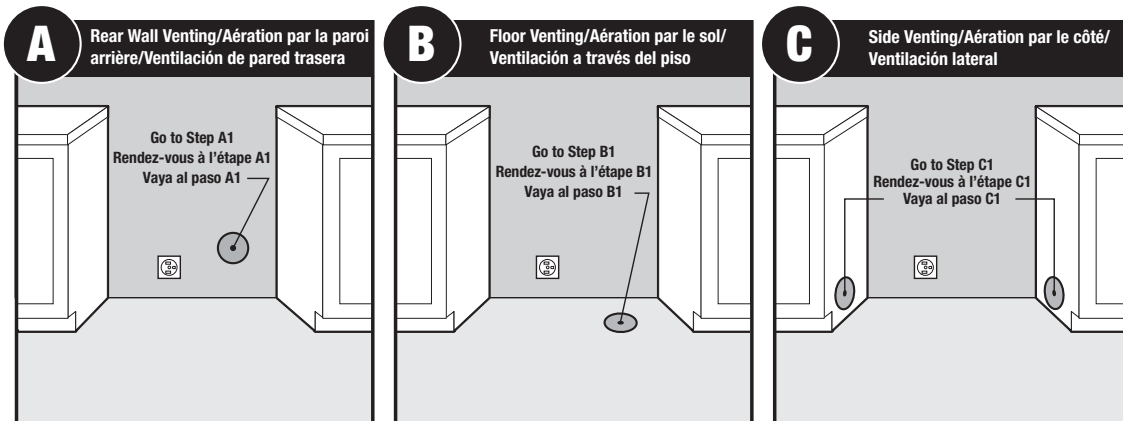


Included./Compris./Se incluye.

Not Included./Non inclus./No se incluye.

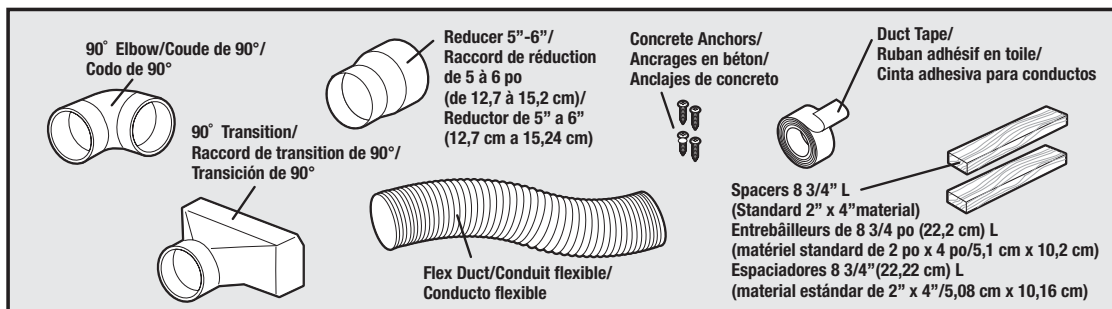
Tools Needed./Outils nécessaires./
Herramientas Necesarias.

Vent Location Options/Options d'emplacement de l'évent/Opciones de ubicación de la ventilación



Vent Location Options (Follow the lettered sequence of steps that apply to your choice: A,B,C)/Options d'emplacement de l'évent. (Suivez l'ensemble des étapes qui correspondent à votre choix portant les lettres: A, B, C)/Opciones de ubicación de la ventilación (siga la secuencia de letras de los pasos que se apliquen a su selección: A, B, C)

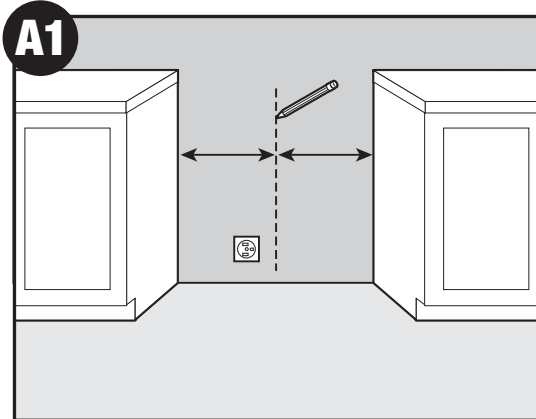
NOTE: The following section on VENTING BLOWER MOTOR should be considered "recommendations". Due to the many variables of the potential individual locations and requirements (local building codes, plumbing and electrical lines, your building's structural details), the installation details may change or have to be adjusted for your particular situation./REMARQUE: La section suivante sur le MOTEUR DU VENTILATEUR doit être considérée comme un ensemble de « recommandations ». En raison des nombreuses variables provenant des possibles emplacements et exigences des individus (normes locales de sécurité de construction, plomberie et lignes électriques, détails de structure de votre immeuble), les détails d'installation peuvent changer ou nécessiter un ajustement en fonction de votre situation particulière./NOTA: La siguiente sección sobre el MOTOR DEL VENTILADOR debe ser considerada como "recomendaciones". Debido a las muchas variables de las posibles ubicaciones y requerimientos individuales (códigos locales de vivienda, tuberías y cableado eléctrico, detalles estructurales de su vivienda), los detalles de instalación pueden cambiar o deben ser ajustados a su situación particular.



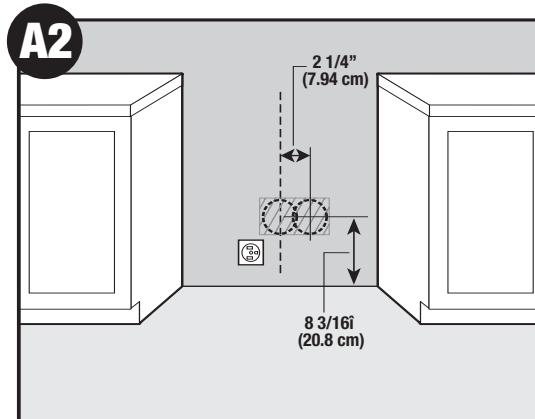
Not Included and may not be needed for your installation./Non inclus et peut ne pas être nécessaire pour votre installation./No se incluye y puede no ser necesario para la instalación.

Installation Instructions

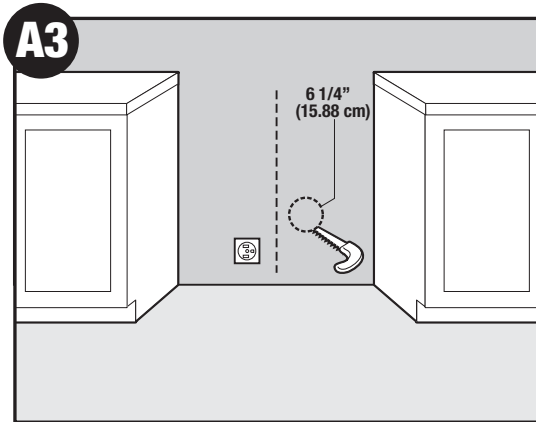
Rear Wall Venting/Aération par la paroi arrière/Ventilación de pared trasera



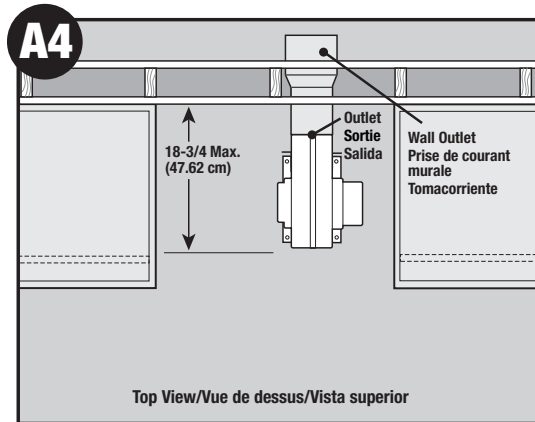
A1
Mark center of cabinet opening./Marquez le centre de l'ouverture de l'armoire./Marque el centro de la abertura del gabinete.



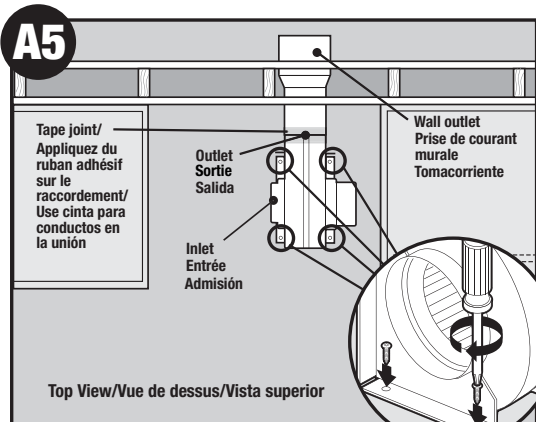
A2
Mark and choose vent hole location. Check for obstructions (studs) in wall./Marquez et choisissez l'emplacement du trou de l'évent. Assurez-vous qu'il n'y a pas d'obstructions dans le mur (poteaux)./Marque y elija la ubicación del agujero de ventilación. Busque posibles obstrucciones (travesaños) en la pared.



A3
Cut 6 1/4" diameter hole./Faites un trou de 6 1/4 po (15,9 cm) de diamètre./Corte un agujero de 6 1/4" (15,88 cm) de diámetro.



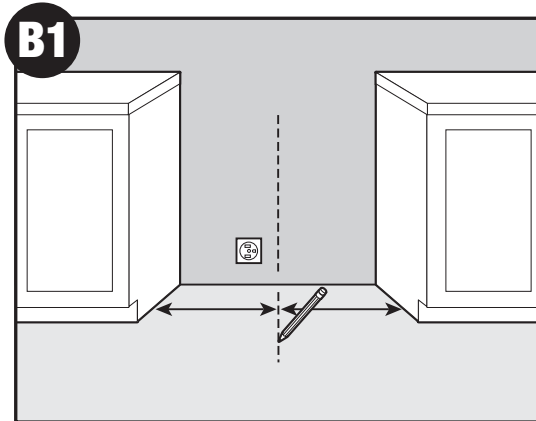
A4
Position blower motor in cabinet opening and vent through wall. /Placez le moteur du ventilateur dans l'ouverture de l'armoire et aérez par le mur./Coloque el motor del ventilador en la abertura del gabinete y ventile a través de la pared.



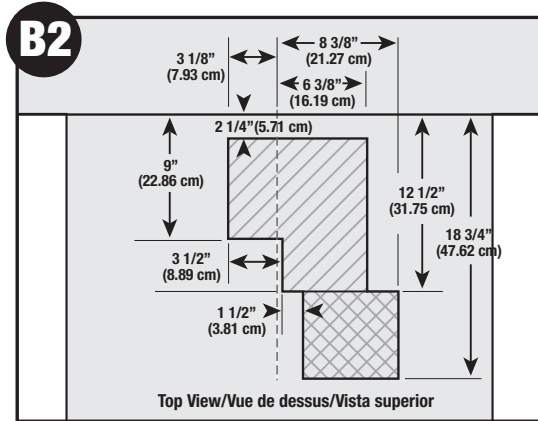
A5
Mount blower motor to floor and go to step 1./Montez le moteur du ventilateur au sol et rendez-vous à l'étape 1./Instale el motor del ventilador en el piso y vaya al paso 1.

Installation Instructions

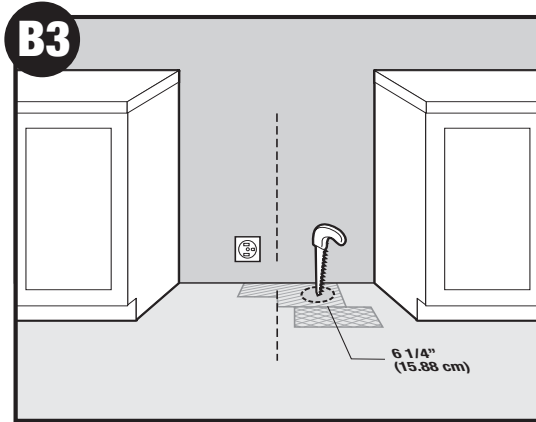
Floor Venting/Aération par le sol/Ventilación a través del piso



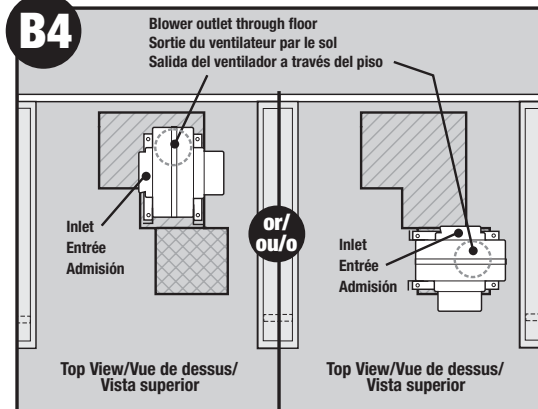
B1
Mark floor in center of cabinet opening./Marquez sur le sol le centre de l'ouverture de l'armoire./Marque el centro de la abertura del gabinete en el piso.



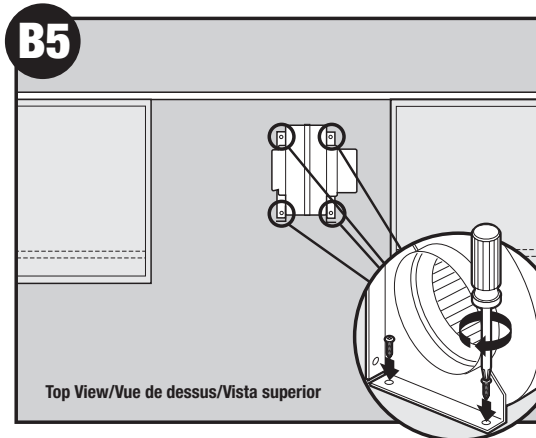
B2
Mark vent hole location. Check for obstructions (joists) in floor. Some locations may need extra flex hose (see full size template enclosed)./Marquez l'emplacement du trou de l'évent. Assurez-vous qu'il n'y a pas d'obstructions dans le sol (solives). Certains emplacements peuvent nécessiter un tuyau souple supplémentaire (voyez le gabarit de taille normale ci-joint)./Marque la ubicación del agujero de ventilación. Busque posibles obstrucciones (vigas) en el piso. Algunas ubicaciones pueden requerir manguera flexible adicional (vea la plantilla de tamaño real que se incluye).



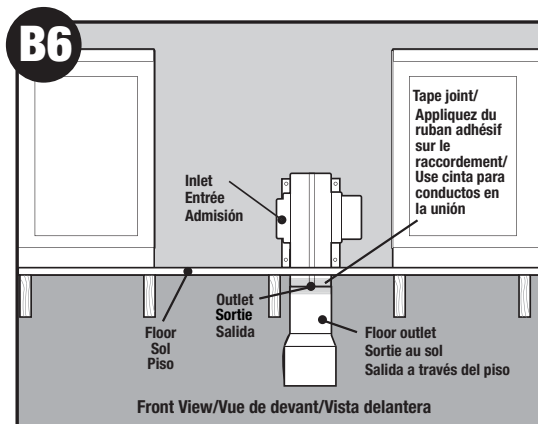
B3
Cut 6 1/4\"/>



B4
Position blower motor in cabinet opening./Placez le moteur du ventilateur dans l'ouverture de l'armoire./Coloque el motor del ventilador en la abertura del gabinete.



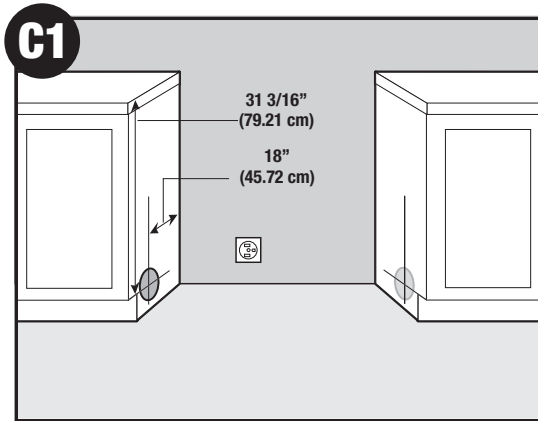
B5
Mount blower to floor./Montez le ventilateur au sol./Instale el ventilador en el piso.



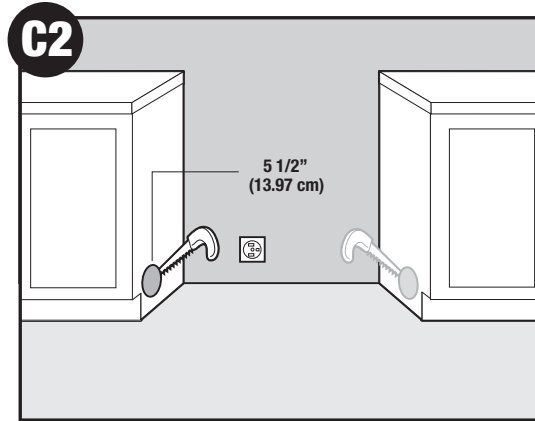
B6
Go to step 1./Rendez-vous à l'étape 1./Vaya al paso 1.

Installation Instructions

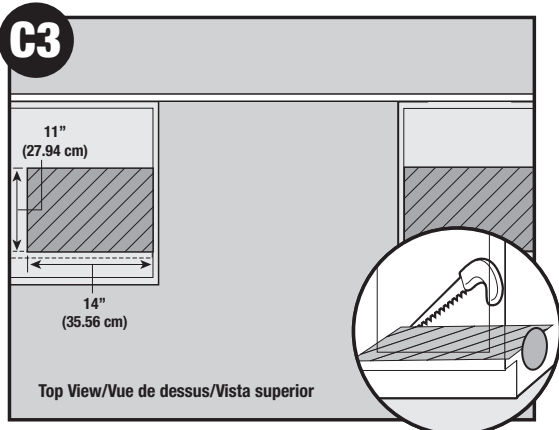
Left or Right Side Venting/Aération par le côté gauche ou droit/Ventilación por el costado izquierdo o derecho



Mark cabinet side for either left or right hole location. Check for obstructions in cabinet./Marquez le côté de l'armoire pour l'emplacement à gauche ou à droite du trou. Assurez-vous qu'il n'y a pas d'obstructions dans l'armoire./Marque la ubicación del agujero izquierdo o derecho en el costado del gabinete correspondiente. Busque posibles obstrucciones en el gabinete.



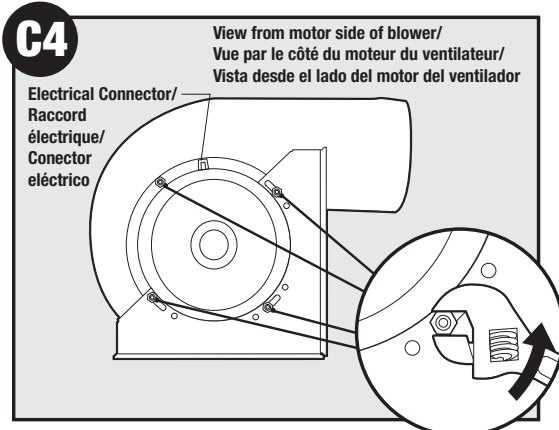
Cut one 5 1/2" diameter hole./Faites un trou de 5,5 po (13,9 cm) de diamètre./Corte un agujero de 5 1/2" (13,97 cm) de diámetro.



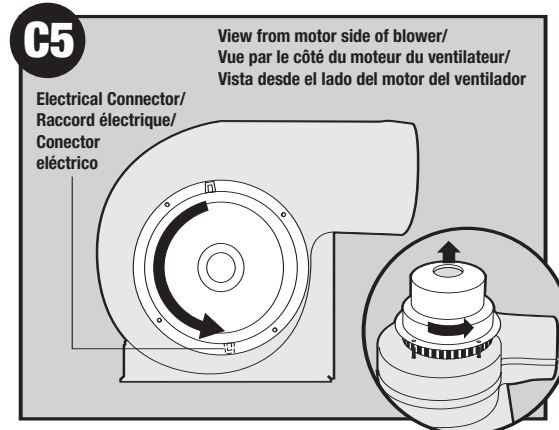
Top View/Vue de dessus/Vista superior

Mark one cabinet floor for cutout. Cut one 14"x11" opening./Marquez un plancher de l'armoire pour la découpe. Faites une ouverture de 14 po x 11 po (35,6 cm x 27,9 cm)/Marque un piso del gabinete para hacer el corte. Corte una abertura de 14" x 11" (35,56 cm x 27,94 cm).

Mounting Bracket Adjustments/Ajustements de l'installation du support/Ajustes del soporte de instalación



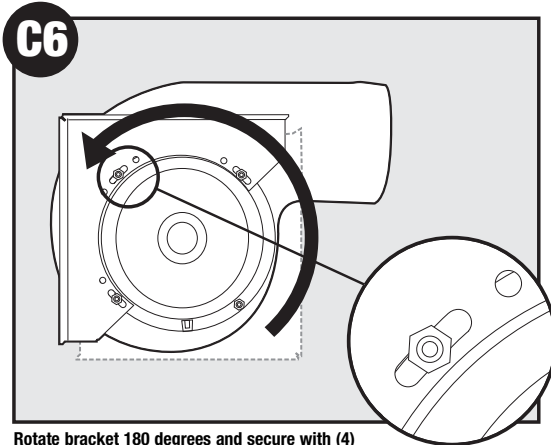
Remove (4) locknuts on motor side of blower.
Remove bracket./Retirez (4) écrous de blocage du côté du moteur du ventilateur. Retirez le support./Retire (4) tuercas de bloqueo del lado del motor del ventilador. Retire el soporte.



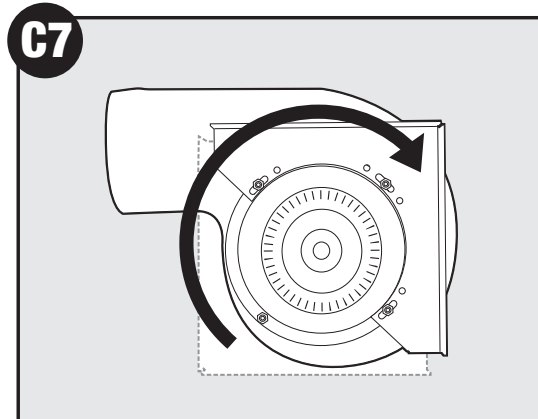
Lift and rotate motor 180 degrees to reposition electrical connection./Soulevez et faites tourner le moteur de 180 degrés pour changer de position le raccordement électrique./Levante y gire el motor 180 grados para cambiar la posición de la conexión eléctrica.

Installation Instructions

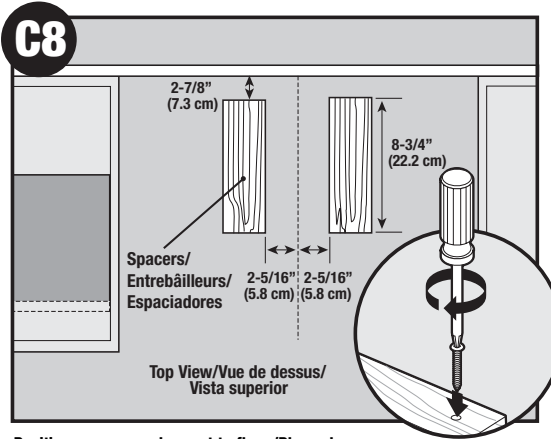
Left or Right Side Venting (cont.)/Aération par le côté gauche ou droit (suite)/Ventilación por el costado izquierdo o derecho (cont.)



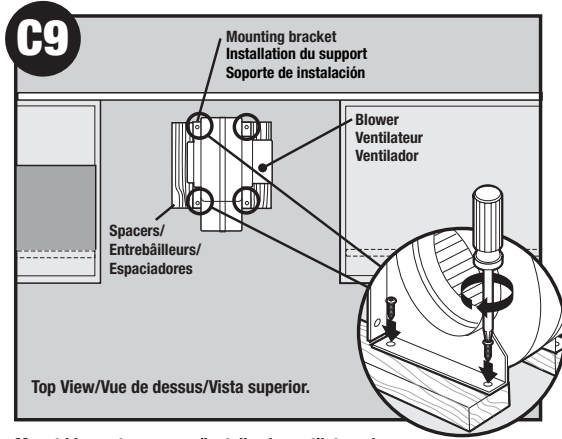
C6
 Rotate bracket 180 degrees and secure with (4) locknuts./Faites tourner le support de 180 degrés et fixez-le avec (4) écrous de blocage./Gire el soporte 180 grados y fijelo usando (4) tuercas de bloqueo.



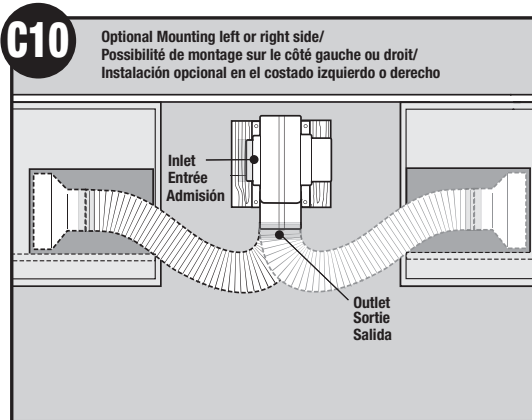
C7
 Go to other side of blower; remove bracket, rotate bracket 180 degrees and secure with (4) locknuts./Rendez-vous de l'autre côté du ventilateur, retirez le support, faites-le tourner de 180 degrés et fixez-le avec (4) écrous de blocage./Vaya a otro lado del ventilador, retire el soporte, gire el soporte 180 grados y fijelo con (4) tuercas de bloqueo.



C8
 Position spacers and mount to floor./Placez les entrebâilleurs et montez au sol./Coloque los espaciadores e instale en el piso.



C9
 Mount blower to spacers./Installez le ventilateur dans les entrebâilleurs./Instale el ventilador en los espaciadores.



C10
 Attach flex hose. Go to step 1./Fixez le tuyau souple. Rendez-vous à l'étape 1./Instale la manguera flexible. Vaya al paso 1.

Installation Instructions

Installation/Installation/Instalación

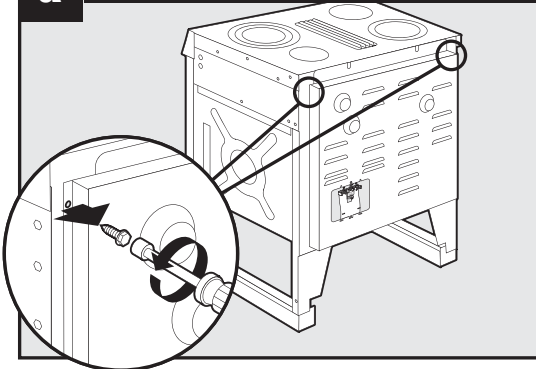
1

Turn Off power source.
Coupze l'alimentation.
Apague el suministro.

Conduit Option/Option pour conduit/Opción del conducto

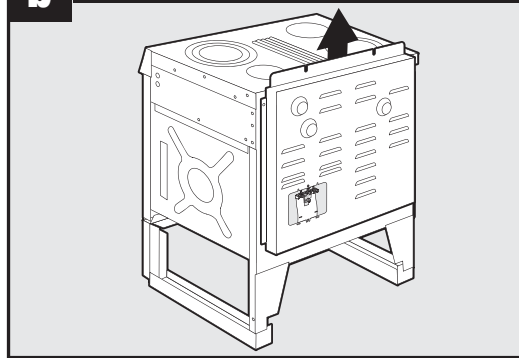
Note: Strain relief for service cord or conduit MUST be attached to the conduit plate./Remarque: Le réducteur de tension du câble ou de la canalisation électrique DOIT être fixé à la plaque de la canalisation électrique./Nota: El liberador de tensión para el cordón de servicio o para el conducto DEBE estar fijado a la placa del conducto.

a Option/Option/Opción



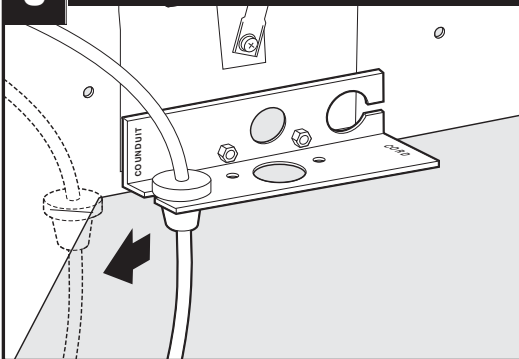
Remove screws from large back panel on rear of range./Retirez les vis du grand panneau situé à l'arrière de la cuisinière./Retire los tornillos del panel trasero grande en la parte trasera de la estufa.

b Option/Option/Opción



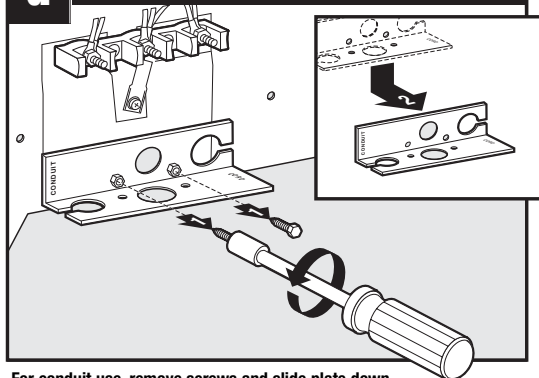
Lift off large back panel./Soulevez le grand panneau arrière./Levante el panel trasero grande para sacarlo.

c Option/Option/Opción



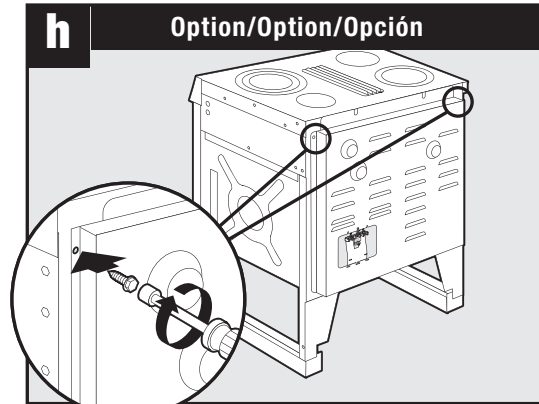
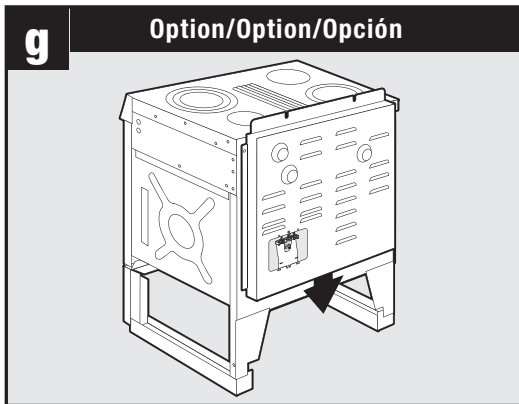
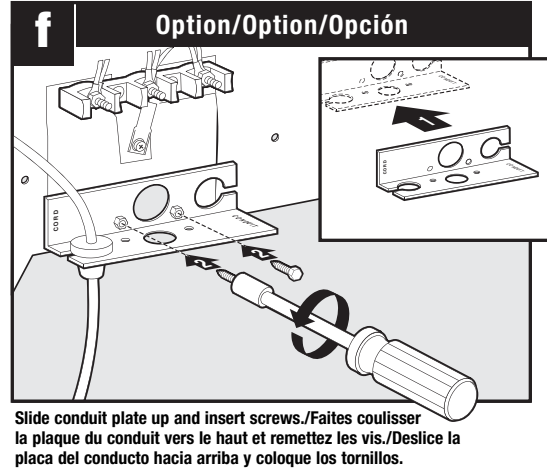
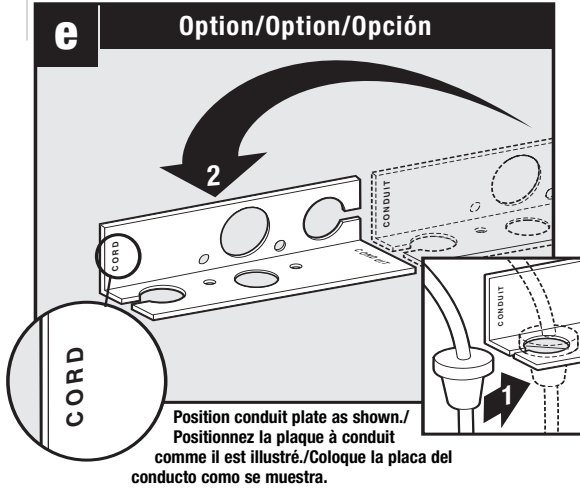
Slide blower cord out of plate./Faites glisser le cordon du ventilateur en dehors de la plaque./Deslice el cordón del ventilador fuera de la placa.

d Option/Option/Opción



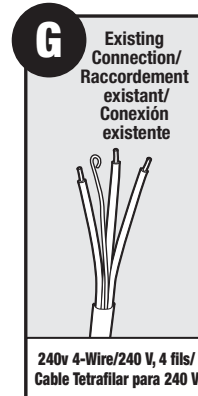
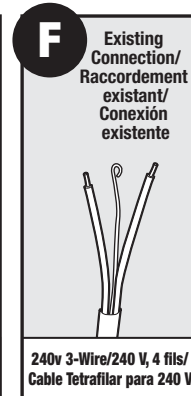
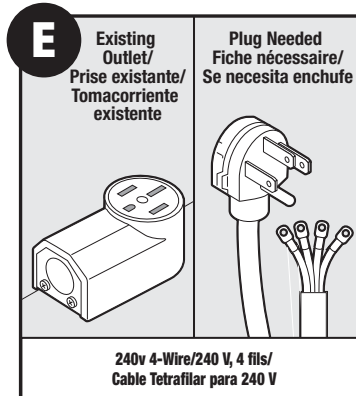
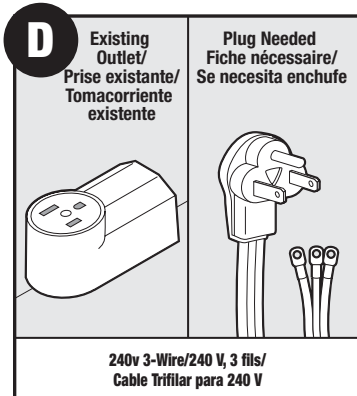
For conduit use, remove screws and slide plate down and out./Dans le cas de conduit, enlevez les vis et abaissez la plaque pour la sortir./Para usar el conducto, retire los tornillos y deslice la placa hacia abajo y hacia afuera.

Installation Instructions



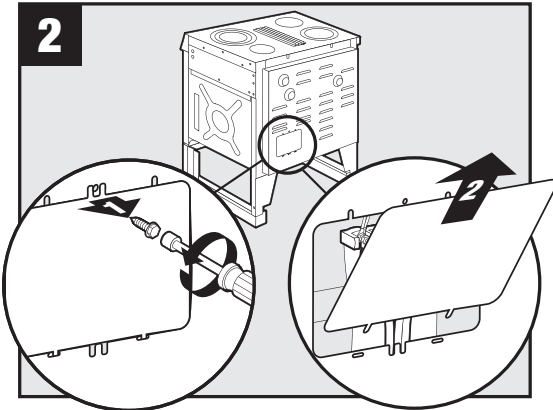
Identify Electrical Connection/Identifiez le raccordement électrique/Identifique la conexión eléctrica

Note: Some models are shipped directly from the factory with a service cord connected. No additional connections are needed./*Remarque :*
Certains modèles sont livrés directement de l'usine avec un cordon d'alimentation. Aucun raccordement supplémentaire n'est nécessaire./*Nota:*
Algunos modelos vienen equipados de la fábrica con un cordón eléctrico de servicio instalado. No es necesario realizar conexiones adicionales.

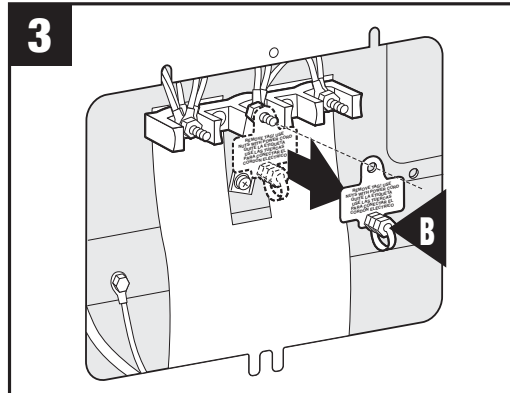


Electrical Connections (Follow the lettered sequence of steps that apply to your choice: D, E, F, G)/Raccordements électriques (Suivez l'ensemble des étapes
qui correspondent à votre choix portant les lettres : D, E, F, G)/Conexiones eléctricas (siga la secuencia de letras de los pasos que se apliquen a su selección:
D, E, F, G)

Installation Instructions

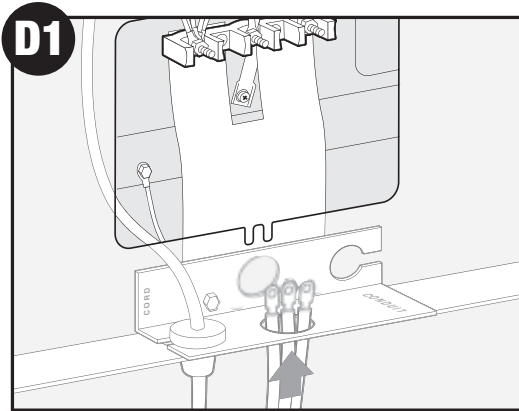


Remove terminal block access cover./Enlevez le couvercle d'accès de la plaque à bornes./Retire la tapa de acceso del tablero de terminales.

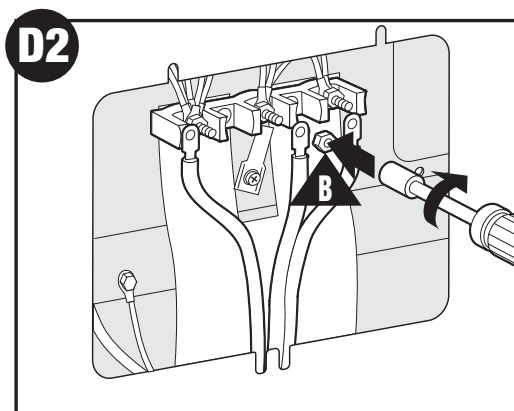


Remove hex nut holder./Enlevez la retenue de l'écrou hex./Retire el soporte de la tuerca hexagonal.

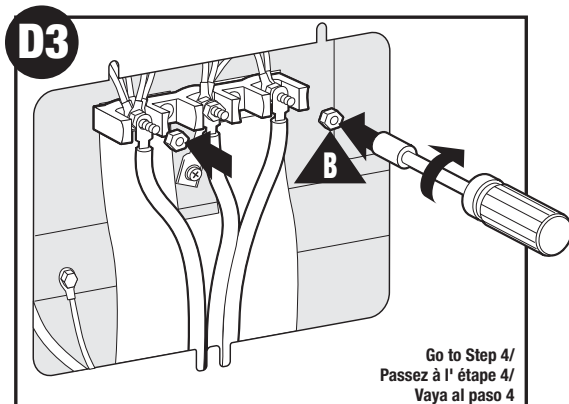
3-Wire Connection/Raccordement - 3 fils/Conexión trifilar



Pull service cord through./Passez le cordon électrique ici./Tire del cordón eléctrico.



Connect white neutral wire to middle post./Raccordez le fil blanc du neutre à la borne centrale./Conecte el alambre blanco del neutro al conector central.



Go to Step 4/
Passez à l'étape 4/
Vaya al paso 4

Connect remaining wires./Raccordez les autres fils./Conecte los alambres restantes.

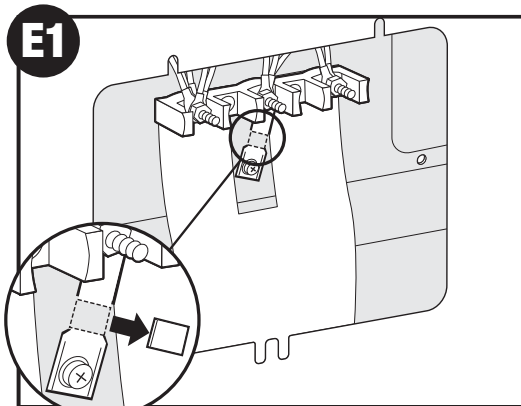
NOTE: Cord replacement - Only a power cord rated at 240 volts minimum, 40 amperes or 50 amperes power supply cord that is marked for use with nominal 1 3/8" (34.93mm) diameter connection opening, with closed loop terminals and marked for use with ranges shall be used.

REMARQUE: Remplacement du cordon - N'utilisez qu'un cordon d'alimentation pour 240 volts minimum, 40 ou 50 ampères, prévu pour être utilisé avec des cosses fermées - ouverture de 34,93 mm (1-3/8 po) de diamètre et pouvant être utilisé avec des cuisinières.

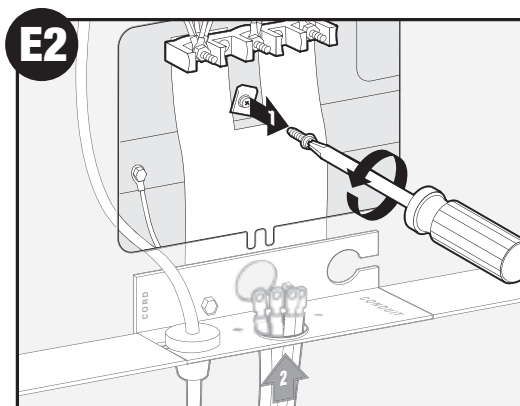
NOTA: Reemplazo del cordón - Use sólo un cordón eléctrico clasificado para por lo menos 240 voltios. Sólo utilice cordones eléctricos de 40 o 50 amperios marcados para su uso en estufas con una abertura de conexión nominal de 1-3/8" (34,93 mm) de diámetro y para terminales de bucle cerrados.

Installation Instructions

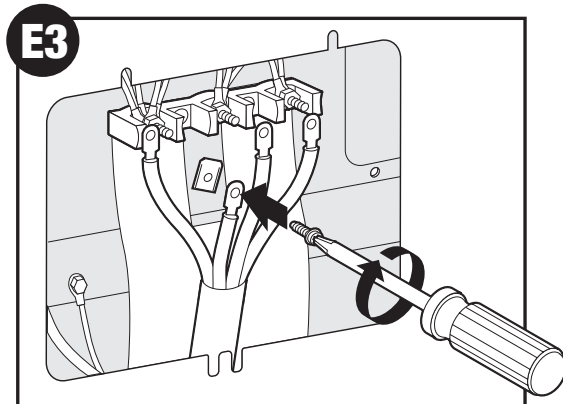
4-Wire Connection/Raccordement - 4 fils/Conexión tetrafilar



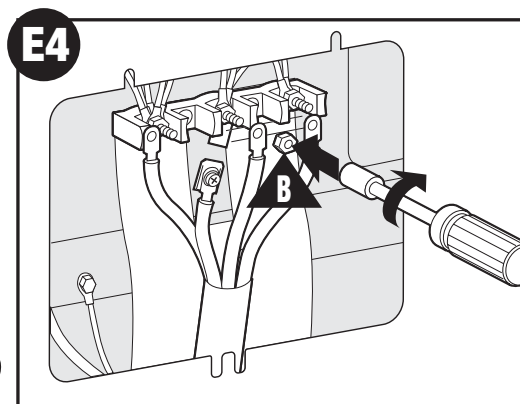
E1
Part of copper ground strap **MUST** be cut out and removed./Une section de la bande en cuivre de mise à la terre **DOIT** être coupée et enlevée./Una parte o la totalidad de la cinta de conexión a tierra **DEBE** ser cortada y descartada.



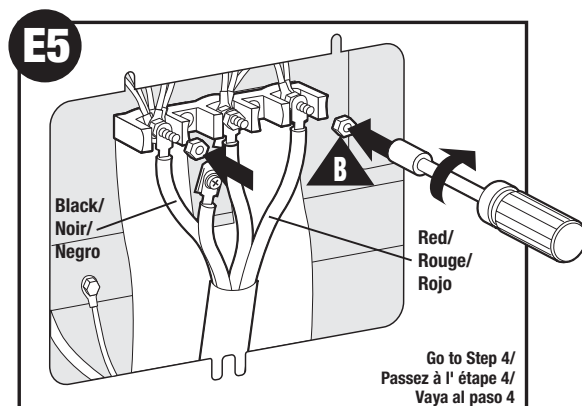
E2
Remove grounding screw, pull service cord through./Retirez la vis de mise à la terre, et passez le cordon d'alimentation./Retire el tornillo de puesta a tierra y tire del cordón eléctrico de servicio a través del agujero.



E3
Connect ground wire./Raccordez le fil de mise à la terre./Conecte el alambre de tierra.



E4
Connect white neutral wire to middle post./Raccordez le fil blanc du neutre à la borne centrale./Conecte el alambre blanco del neutro al conector central.



E5
Connect remaining wires./Raccordez les autres fils./Conecte los alambres restantes.

NOTE: Cord replacement - Only a power cord rated at 240 volts minimum, 40 amperes or 50 amperes power supply cord that is marked for use with nominal 1 3/8" (34.93mm) diameter connection opening, with closed loop terminals and marked for use with ranges shall be used.

REMARQUE: Remplacement du cordon - N'utilisez qu'un cordon d'alimentation pour 240 volts minimum, 40 ou 50 ampères, prévu pour être utilisé avec des cosses fermées - ouverture de 34,93 mm (1-3/8 po) de diamètre et pouvant être utilisé avec des cuisinières.

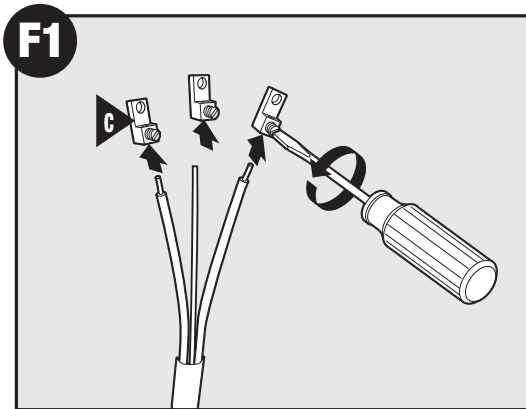
NOTA: Reemplazo del cordón - Use sólo un cordón eléctrico clasificado para por lo menos 240 voltios. Sólo utilice cordones eléctricos de 40 o 50 amperios marcados para su uso en estufas con una abertura de conexión nominal de 1-3/8" (34,93 mm) de diámetro y para terminales de bucle cerrados.

Go to Step 4/
Passez à l'étape 4/
Vaya al paso 4

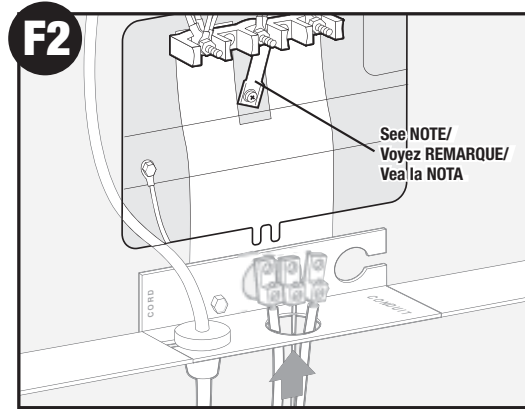
Installation Instructions

Bare 3-Wire Connection/Raccordement - 3 fils dénudés/Conexión trifilar descubierta

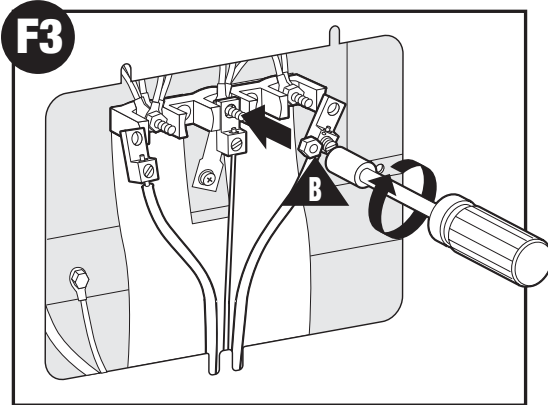
Note: Conduit users should refer to special option steps a through g./**Remarque:** Si vous vous servez d'une canalisation, reportez-vous aux étapes spéciales a à g relatives à cette option./**Nota:** Si va a usar un conducto eléctrico, consulte los pasos de la opción especial a a la g.



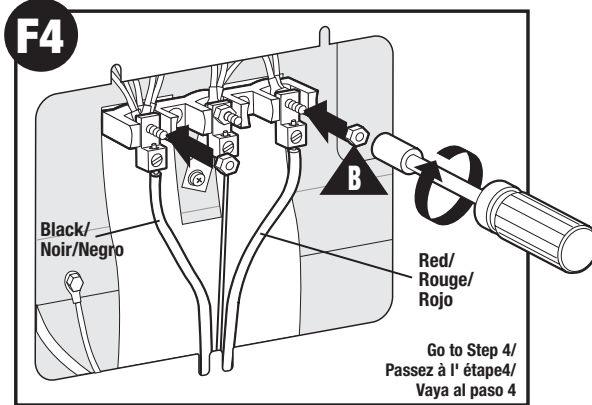
F1
Attach lugs. See Torque specifications./Fixez les oreilles de fixation. Voyez les spécifications de serrage./Fije las tuercas. Consulte las especificaciones del torque.



F2
Pull conduit through./Passez le conduit./Tire del conducto a través del agujero.



F3
Connect copper ground./Branchez le conducteur de mise à la terre en cuivre./Conecte el cobre de tierra.



F4
Connect black & red wires./Branchez les fils noirs et rouges./Conecte los cables negro y rojo.

Bare Wire Torque Specifications
Lug attached to Terminal Block - 20 in-lb
Fils dénudés - caractéristiques de couple
Cosse fixée à la plaque à bornes - 20 lb-po
Especificaciones del torque para los alambres desforrados
Tuerca fijada al tablero de terminales - 20 pulg-lb

Wire AWG/Fil AWG/Clasificación AWG del alambre	Torque/Couple/Torque
10 - 14	20 in-lb/20 lb-po/20 pulg-lb
8	25 in-lb/25 lb-po/25 pulg-lb
4 - 6	35 in-lb/35 lb-po/35 pulg-lb

NOTE: The copper ground strap **MUST** stay connected between middle post and range.

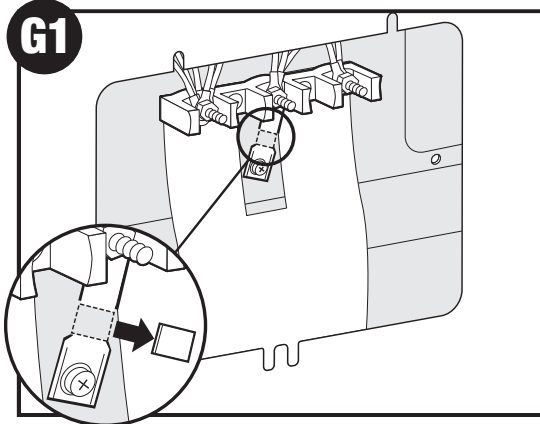
REMARQUE: La bande en cuivre de mise à la terre **DOIT** rester connectée entre la borne centrale et la cuisinière.

NOTA: La cinta de cobre de puesta a tierra **DEBE** permanecer conectada entre el conector central y la estufa.

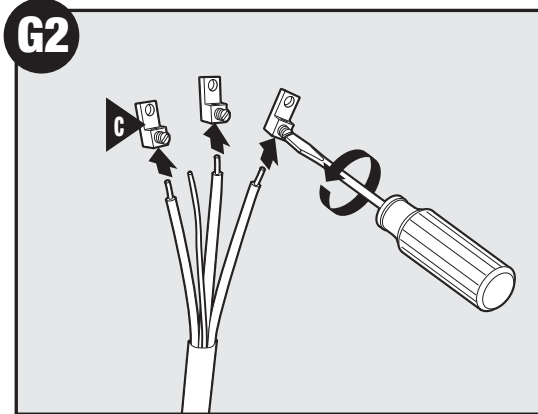
Installation Instructions

Bare 4-Wire Connection/Raccordement - 4 fils dénudés/Conexión tetrafililar descubierta

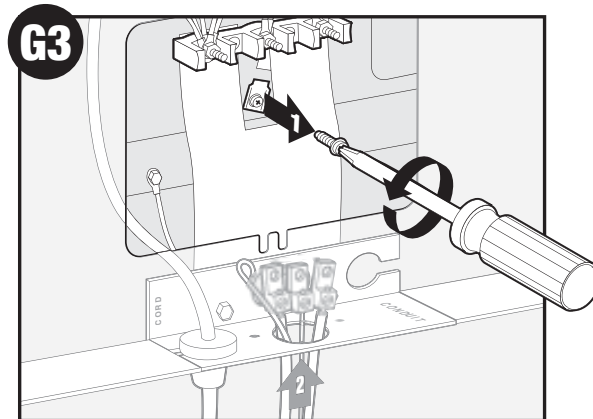
Note: Conduit users should refer to special option steps a through g./Remarque: Si vous vous servez d'une canalisation, reportez-vous aux étapes spéciales a à g relatives à cette option./Nota: Si va a usar un conducto eléctrico, consulte los pasos de la opción especial a a la g.



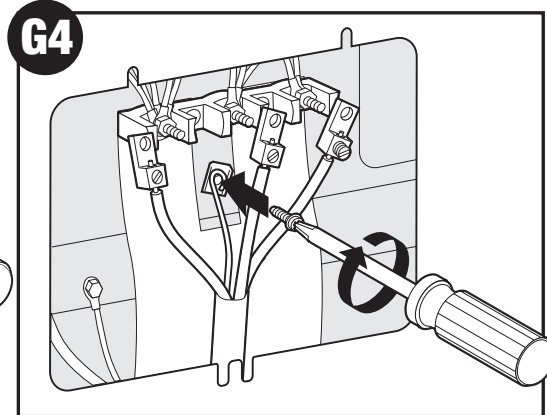
Part of copper ground strap **MUST** be cut out and removed./Une partie de la bande en cuivre de mise à la terre **DOIT** être coupée et enlevée./Una parte o la totalidad de la cinta de conexión a tierra **DEBE** ser cortada y descartada.



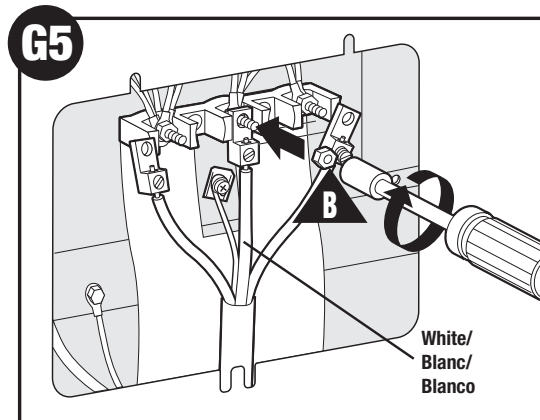
Attach lugs. See Torque specifications./Fixez les oreilles de fixation. Voyez les spécifications de serrage./Fije las tuercas. Consulte las especificaciones del torque.



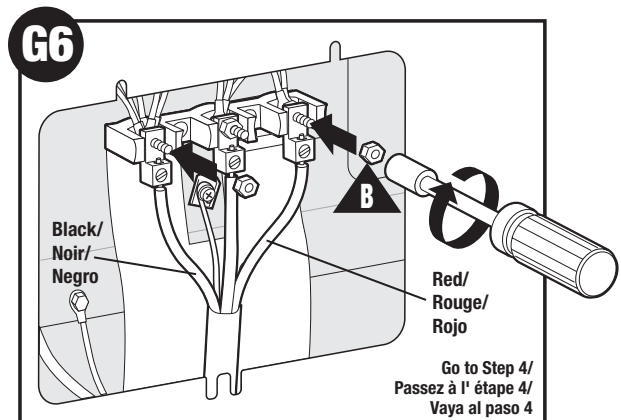
Remove grounding screw, pull conduit through./Retirez la vis de mise à la terre, passez le conduit./Retire el tornillo de puesta a tierra y tire del conducto a través del agujero.



Connect ground wire./Raccordez le fil de mise à la terre./Conecte el alambre de tierra.

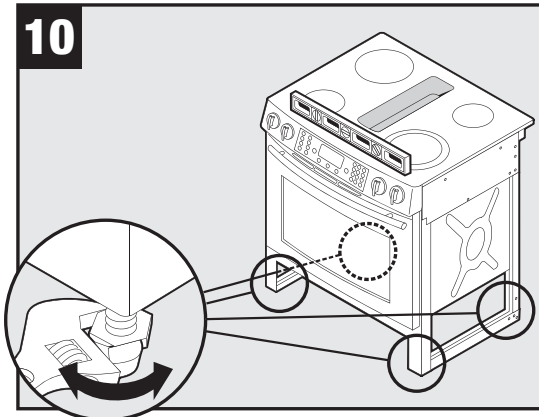


Connect white neutral wire to middle post./Raccordez le fil blanc du neutre à la borne centrale./Conecte el alambre blanco del neutro al conector central.

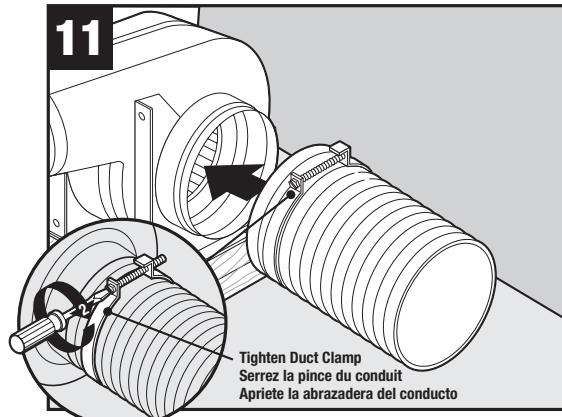


Connect remaining wires./Raccordez les autres fils./Conecte los alambres restantes.

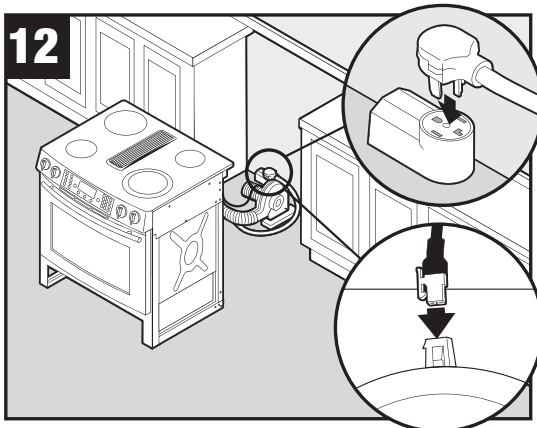
Installation Instructions



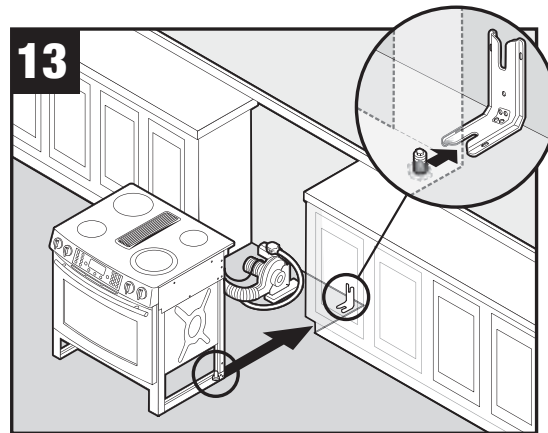
10
 Adjust legs. **Note:** Check counter top height (see dimensions) to allow range top to clear countertop. **Installer, take caution not to damage floor./Ajustez les pieds. Remarque:** Vérifiez la hauteur du plan de travail (voyez les dimensions) pour que le dessus de la cuisinière se trouve au-dessus du plan de travail. **Installateur: faites attention de ne pas endommager le sol./Ajuste los tornillos niveladores. Nota:** Verifique la altura de la encimera (vea las dimensiones) para permitir que la parte superior de la estufa pase por la misma. **Instalador: tenga cuidado de no dañar el piso.**



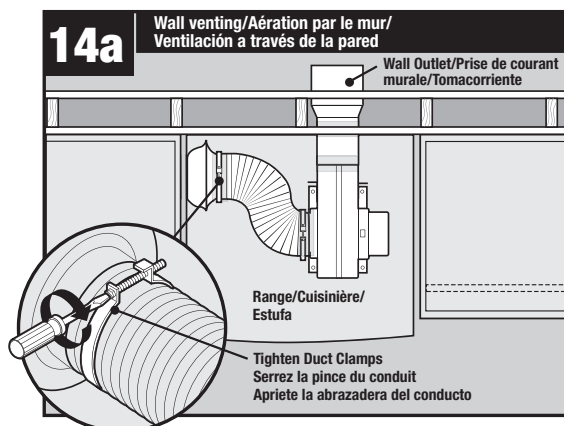
11
 Attach inlet ducting./Installez les conduits d'arrivée d'eau./
 Installe los conductos de admisión.



12
 Plug in range and blower./Branchez la cuisinière et le ventilateur.
 /Enchufe la estufa y el ventilador.



13
 Slide range into position./Repoussez la cuisinière en place/Deslice la estufa a su lugar definitivo.

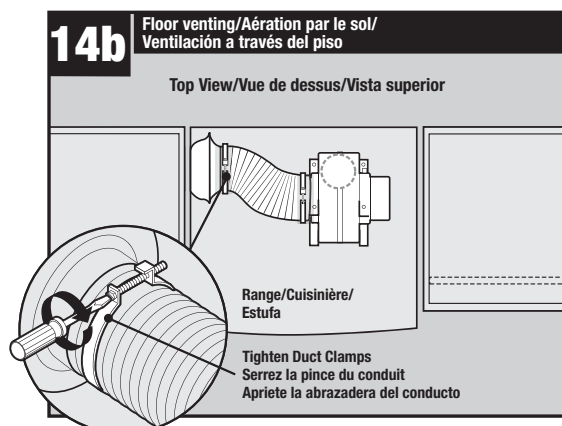


14a Wall venting/Aération par le mur/
 Ventilación a través de la pared

Wall Outlet/Prise de courant murale/Tomacorriente

Range/Cuisinière/
 Estufa

Tighten Duct Clamps
 Serrez la pince du conduit
 Apriete la abrazadera del conducto



14b Floor venting/Aération par le sol/
 Ventilación a través del piso

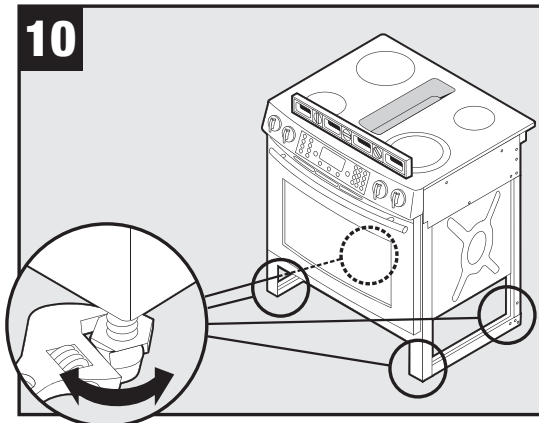
Top View/Vue de dessus/Vista superior

Range/Cuisinière/
 Estufa

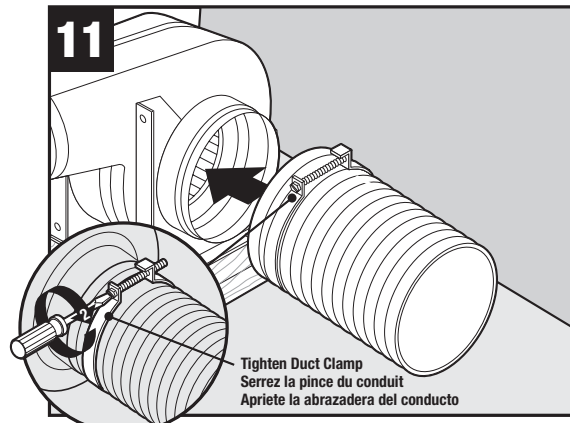
Tighten Duct Clamps
 Serrez la pince du conduit
 Apriete la abrazadera del conducto

Finish connecting duct work to range./Finissez de raccorder les conduits à la cuisinière./Complete la conexión del conducto a la estufa.

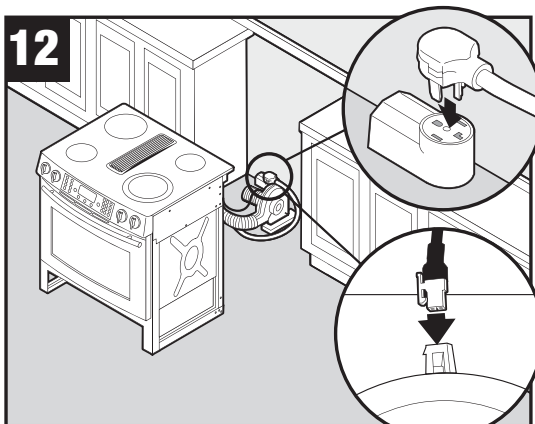
Installation Instructions



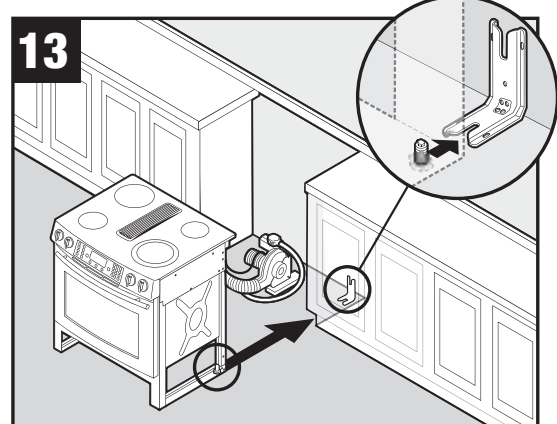
10
Adjust legs. Note: Check countertop height (see dimensions) to allow range top to clear countertop. **Installer, take caution not to damage floor./Ajustez les pieds. Remarque:** Vérifiez la hauteur du plan de travail (voyez les dimensions) pour que le dessus de la cuisinière se trouve au-dessus du plan de travail. **Installateur: faites attention de ne pas endommager le sol./Ajuste los tornillos niveladores. Nota:** Verifique la altura de la encimera (vea las dimensiones) para permitir que la parte superior de la estufa pase por la misma. **Instalador: tenga cuidado de no dañar el piso.**



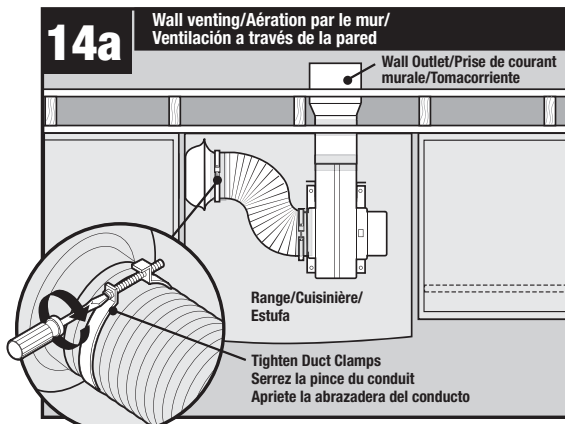
11
Attach inlet ducting./Installez les conduits d'arrivée d'eau./ Instale los conductos de admisión.
Tighten Duct Clamp
Serrez la pince du conduit
Apriete la abrazadera del conducto



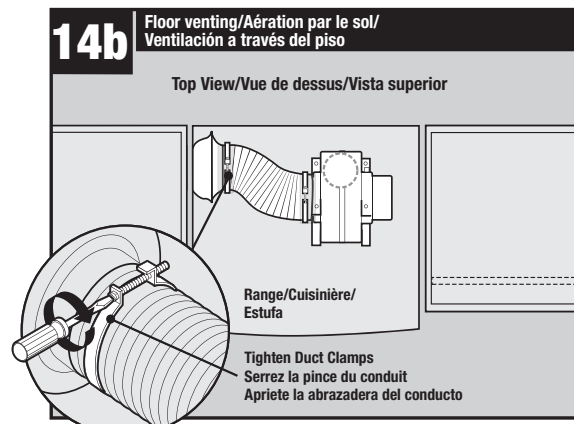
12
Plug in range and blower./Branchez la cuisinière et le ventilateur. /Enchufe la estufa y el ventilador.



13
Slide range into position./Repoussez la cuisinière en place/Deslice la estufa a su lugar definitivo.

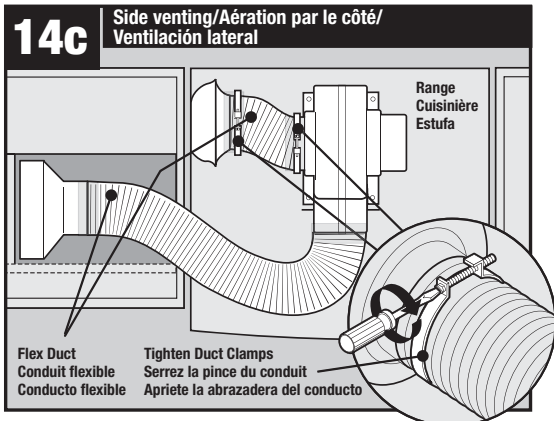


14a **Wall venting/Aération par le mur/ Ventilación a través de la pared**
Wall Outlet/Prise de courant murale/Tomacorriente
Range/Cuisinière/ Estufa
Tighten Duct Clamps
Serrez la pince du conduit
Apriete la abrazadera del conducto
Finish connecting duct work to range./Finissez de raccorder les conduits à la cuisinière./Complete la conexión del conducto a la estufa.

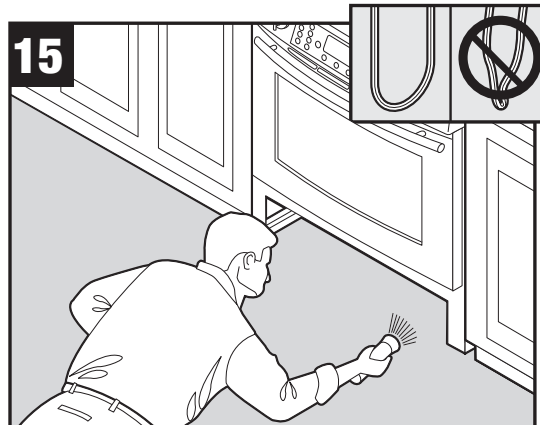


14b **Floor venting/Aération par le sol/ Ventilación a través del piso**
Top View/Vue de dessus/Vista superior
Range/Cuisinière/ Estufa
Tighten Duct Clamps
Serrez la pince du conduit
Apriete la abrazadera del conducto
Finish connecting duct work to range./Finissez de raccorder les conduits à la cuisinière./Complete la conexión del conducto a la estufa.

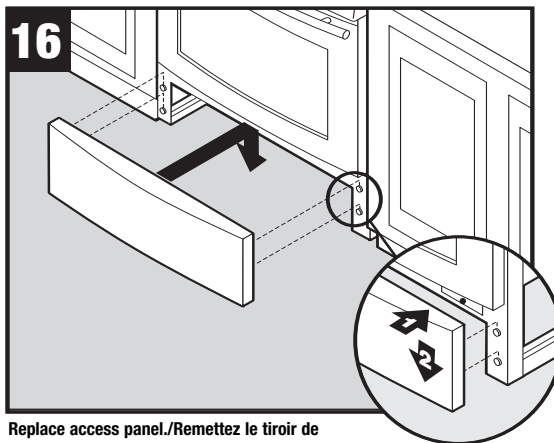
Installation Instructions



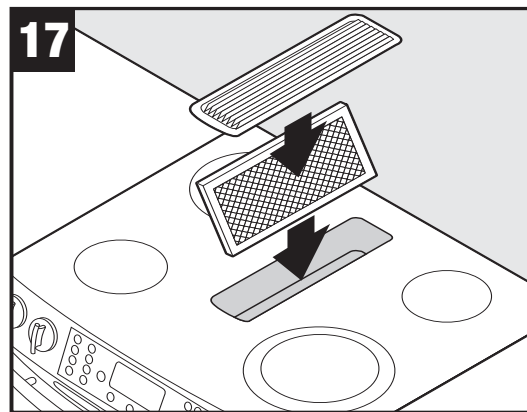
Finish connecting duct work to range./Finissez de raccorder les conduits à la cuisinière./Complete la conexión del conducto a la estufa.



Make sure electrical cords are not kinked. Check leg position in ANTI-TIP bracket./Assurez-vous que les cordons électriques ne sont pas entortillés. Vérifiez la position du pied dans la bride ANTI-BASCULEMENT. /Asegúrese de que los cordones eléctricos no estén torcidos. Verifique la posición de la pata en el soporte ANTIVUELCO.



Replace access panel./Remettez le tiroir de rangement./Vuelva a instalar el cajón de almacenamiento.



Insert filter and place vent cover./Insérez le filtre et placez la grille d'évent./Instale el filtro y la cubierta de ventilación.

18

Turn on power source.
Ouvrez le courant.
Encienda el suministro eléctrico.

Appendix B

The Use and Care information provided in this service manual is representative of a limited number of models. Reference the customer's Use and Care literature included with the product, order a copy (if needed), or consult Jenn-Air's website for the specific model.

www.jennair.com

Use & Care Information

JENN-AIR® ELECTRIC DOWNDRAFT SLIDE-IN RANGE

USE & CARE GUIDE



Form No. B/12/05

Part No. 8113P527-60 Rev. 1

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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.
Important: Remove the air grille from the cooking surface *before* self-cleaning.
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 spill-overs 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:



1. Press **Clean** pad.
2. REMOVE RACKS will be displayed. Remove the racks.
3. Select **CONTINUE** using the Quickset pad. The Quickset pads are located on either side of the control panel display.
4. Set **LIGHT** soil level by entering 200 using the number pads for two hours of cleaning time. Select **MEDIUM** soil level using the Quickset pads.



OR

Select **HEAVY** for a heavily soiled oven and four hours of cleaning time.

5. CLEAN, TIME, LOCKED and the cleaning time countdown will be displayed while the oven is cleaning. OVEN COOLING will appear in the display when the cleaning time has been completed and the oven is still locked.

Important: The door lock will disengage approximately one hour after the cleaning time is completed. OVEN COOLING will go off in the display when the oven door has unlocked.

To Delay a Self-Clean Cycle:



1. Press **Clean** pad.
 2. REMOVE RACKS will be displayed. Remove the racks.
 3. Select **CONTINUE** using the Quickset pad.
 4. Set **LIGHT** soil level by entering 200 using the number pads for two hours of cleaning time. Select **MEDIUM** soil level using the Quickset pads.
- OR**
- Select **HEAVY** for a heavily soiled oven and four hours of cleaning time.
5. The door will lock. CLEAN, TIME, LOCKED and the cleaning time countdown will be displayed
 6. After door locks, press the **More Options** pad.
 7. Select **DELAY** using the Quickset pad.
 8. Select the number of hours you want to delay the start of the self-clean cycle.
 9. The delay time and cleaning time will be displayed.

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

Use & Care Information

After Self-Cleaning

About one hour after the end of the clean cycle, the lock will disengage and OVEN COOLING will go off in the display. At this point, the door can be opened.

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

If the oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

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

Notes:

- If the oven door is left open, CLOSE DOOR will appear in the display until the door is closed.
- If more than 30 seconds elapse between pressing the Clean pad and pressing a number pad, the program will automatically return to the previous display.
- The oven door will be damaged if it is forced to open during cleaning or cooling process.
- The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will lessen or disappear with use. If the oven is heavily soiled, or if the broiler pan was accidentally left in the oven, excessive smoke and odor may occur.
- 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.

Cleaning Procedures

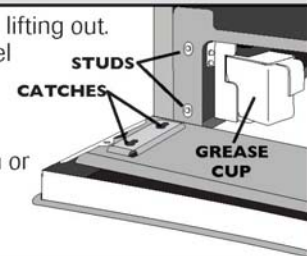
⚠ CAUTION

- **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
Access Panel	<p>The access panel is easily removed. To open panel, grasp sides and pull upward, lifting out. To close panel, align catches with the studs on the range. Press the access panel forward onto the studs and drop downward to engage.</p> <ul style="list-style-type: none"> • Wash with soap and water, a glass cleaner, or mild liquid sprays. • Do not use excessive amounts of water. • To prevent scratching or dulling of the finish, do not use mildly abrasive, harsh or caustic cleaners such as oven cleaners. <p>Important: To avoid the possibility of accidentally disconnecting any part of the ventilation system, do not use the area behind the access panel for storage.</p>
Control Panel	<ul style="list-style-type: none"> • To activate control lock for cleaning, see <i>Locking the Control</i> • Wipe with damp cloth. Dry thoroughly. • Glass cleaners may be used if sprayed on a cloth first. DO NOT spray directly on control pads and display area. • Do not use other cleaning sprays, abrasive cleaners or large amounts of water on the panel.
Control Knobs	<ul style="list-style-type: none"> • Remove knobs in the OFF position by pulling forward. • Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish. • Turn on each element to be sure the knobs have been correctly replaced.



Cont.


Use & Care Information

PART	PROCEDURE
Cooktop – Glass-Ceramic	<p>Never use oven cleaners, chlorine bleach, ammonia or glass cleaners with ammonia. Important: Call an authorized servicer if the glass-ceramic top should crack, break or if metal or aluminum foil should melt on the cooktop.</p> <ul style="list-style-type: none"> • Allow the cooktop to cool <i>before</i> cleaning. • General – Clean cooktop after each use, or when needed, with a damp paper towel and Cooktop Cleaning Creme* (Part No. 20000001)**. Then buff with a clean, dry cloth. <p>Important: Permanent stains will develop if soil is allowed to cook on by repeatedly using the cooktop when soiled.</p> <ul style="list-style-type: none"> • Heavy Soils or Metal Marks – Dampen a “scratchless” or “never scratch” scrubber sponge. Apply Cooktop Cleaning Creme* and scrub to remove as much soil as possible. Apply a thin layer of the creme over the soil, cover with a damp paper towel and let stand 30 to 45 minutes (2-3 hours for very heavy soil). Keep moist by covering the paper towel with plastic wrap. Scrub again, then buff with a clean, dry cloth. <p>Important: Only use a CLEAN, DAMP “scratchless” pad that is safe for non-stick cookware. The pattern and glass will be damaged if the pad is not damp, if the pad is soiled, or if another type of pad is used.</p> <ul style="list-style-type: none"> • Burned-On or Crusty Soils – Scrub with a “scratchless” or “never scratch” scouring pad and Cooktop Cleaning Creme*. <p>Important: Hold a razor blade scraper at 30° angle and scrape any remaining soil. Then, clean as described above. Do not use the razor blade for daily cleaning as it may wear the pattern on the glass.</p> <ul style="list-style-type: none"> • Melted Sugar or Plastic – Immediately turn element to LOW and scrape sugar or plastic from hot surface to a cool area. Then turn element OFF and allow to cool. Clean residue with razor blade scraper and Cooktop Cleaning Creme*. 
Oven Window and 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 Interior	<ul style="list-style-type: none"> • Follow instructions to set a self-clean cycle.
Oven Racks	<ul style="list-style-type: none"> • Clean with soapy water. • Remove stubborn soil with cleansing powder or 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 edge and rack support with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.
Stainless Steel (select models)	<ul style="list-style-type: none"> • DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH. • DO NOT USE ABRASIVE OR ORANGE 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 multi-purpose 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*.

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

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

Use & Care Information

PART	PROCEDURE
Grill Accessories: Basin and Basin Pan – Porcelain	<p>The basin pan and basin are located under the grill element and/or cartridges. Clean after each use of the grill.</p> <ul style="list-style-type: none"> To remove light soil, clean with soapy water or spray with cleansers such as Fantastik* or Formula 409*. For easier cleanup: a) spray with a household cleanser; b) cover with paper towels; c) add small amount of hot water to keep the paper towels moist; d) cover and wait 15 minutes; and e) wipe clean. To remove moderate soil, scrub with Bon Ami*, a soft scrub cleanser or plastic scrubber. Basin liner pan can be cleaned in the dishwasher. <p>Important: Check the grease drain after each use of the grill. To clean, pour about 1/3 cup of very hot tap water mixed with 1 teaspoon dish detergent down the drain.</p>
Element	<ul style="list-style-type: none"> Never immerse in water. Most soil will burn off during use. The terminal block may be wiped with warm, soapy water. Do not use abrasive cleaners or materials. Dry thoroughly <i>before</i> reinserting in the cooktop.
Grates – Cast aluminum coated with non-stick finish	<ul style="list-style-type: none"> Wash cool grates (DO NOT IMMERSE HOT GRILL GRATES IN WATER) with detergent in hot water in the sink or wash them in the dishwasher. Be sure to remove all food residue <i>before</i> cooking on the grill grates again. Remove stubborn soils with a plastic mesh puff or pad. Use only those cleaning products which state they are recommended for use when cleaning nonstick surfaces. If grates were washed in the dishwasher, season with oil prior to grilling. Do not use metal brushes or abrasive scouring pads or other scrubbers intended to clean outdoor charcoal grills. These will remove the finish as well as scratch the grates. Do not clean in self-cleaning oven or use oven cleaners on the grates.
Grease Cup	<ul style="list-style-type: none"> The container is located on the left side behind the bottom access panel, underneath the range. (See page 6 for opening access panel.) It collects grease and other liquids created while grilling or using some of the accessories. Check each time after grilling and empty when grease is noticeable. To remove, simply grasp the handle, and pull from the bracket holding the container. The container can be washed in hot, soapy water or in the dishwasher. 

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Thaw and Serve (select models)

Use Thaw and Serve to thaw frozen foods that require thawing, but not cooking, before serving.

To set Thaw-Serve:

- Place food in the oven on rack 3.
- Press **Convect** pad.
- Press the arrow to scroll.
- Select **THAW-SERVE**.
- Select number of minutes to thaw.

Convect

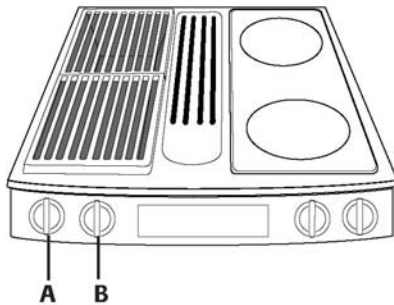


- THAW-SERVE, COOK TIME and the cook time countdown will be displayed.
- If thawing is complete before time elapses, press the **CANCEL** pad and remove food from the oven. When the time has elapsed, the oven will turn off and beep.

CANCEL

Important: This feature is not meant for thawing meats or other foods that need to be cooked before serving.

SURFACE COOKING



Surface Controls

Use to turn on the surface elements. An infinite choice of heat settings is available from Low to High. The knobs can be set on or between any of the settings.

Setting the Controls

1. Place pan on surface element.
2. Push in and turn the knob in either direction to the desired heat setting.

- The control panel is marked to identify which element the knob controls. For example, the graphic at right indicates right front element.



3. There is an element indicator light on the control panel. When any surface control knob is turned on, the light will turn on. The light will turn off when all the surface elements are turned off.

When a control is turned on, a glow can be seen through the smoothtop surface. The element will cycle on and off to maintain the preset heat setting, even on High.

4. After cooking, turn knob to **OFF**. Remove pan.

Broil

For optimal results, preheat for five minutes with the door closed and use a pan designed for broiling. Oven door should be open to the broil stop position (about 4 inches) when broiling.

To set Broil:

1. Place the oven rack in the proper rack position (see *Broiling Chart*).
2. Press the **Broil** pad.
3. Select **HIGH** – 550° F for high broil.

OR

Select **LOW** – 450° F for low broil.



- The oven has a variable broil feature which means that a lower broil temperature can be selected (300°-550° F). To select a lower temperature, press the appropriate number pads. Press **Enter** pad to set the lower temperature.

4. Preheat the oven for five minutes.

Setting the controls for grilling:

Knob A – Exhaust fan only. Knob will not operate the grill element.

Knob B – Exhaust fan and grill element.

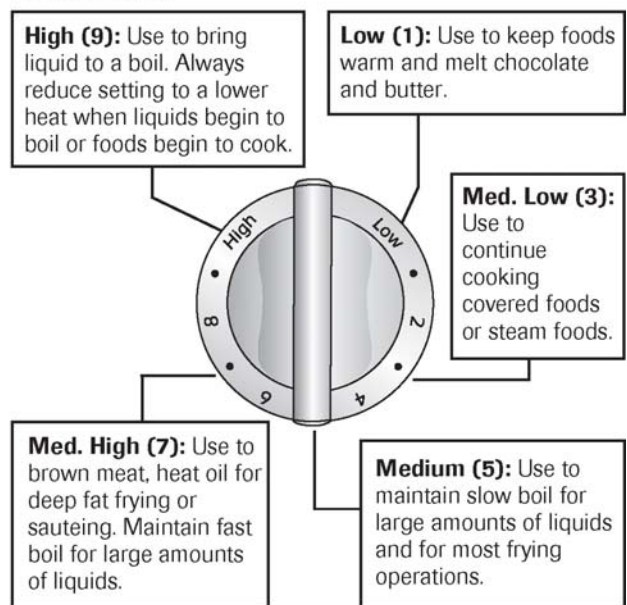
Setting the controls for cartridges:

Knob A – Left front element.

Knob B – Left rear element.

Suggested Heat Settings

The size, type of cookware and cooking operation will affect the heat setting.



5. Place food in the oven and close the door to the broil stop position.

6. Press the **CANCEL** pad when broiling is done.

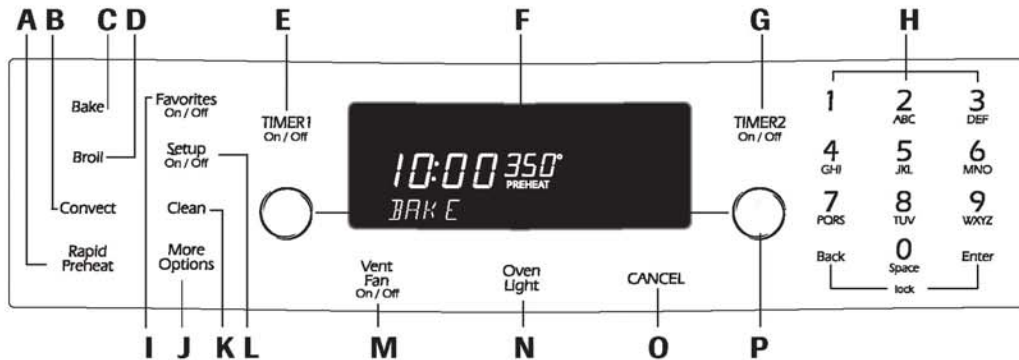
CANCEL

Notes:

- See *Broiling Chart* for foods and broiling times.
- If more than 30 seconds elapse between pressing the Broil pad, Quickset pads, or number pads, the oven will not be set and the display will return to the previous display.
- HIGH is used for most broiling. Use a lower broil temperature when broiling longer-cooking foods. The lower temperature allows food to cook to the well done stage without excessive browning.
- Expect broil times to increase and browning to be slightly lighter if the appliance is installed on a 208 volt circuit.
- Food should be turned halfway through broiling time.
- Broil times may be longer when lower broiling temperatures are selected.

OVEN COOKING

Control Panel



The control panel is designed for ease in programming. The display window shows options for each function and moves from step to step through the programming process. Control panel features vary by model. Oven display above is programmed for a bake operation.

A	Rapid Preheat	Use to decrease preheating time.
B	Convect	Use for convection baking and roasting.
C	Bake	Use for baking and roasting.
D	Broil	Use for broiling and top browning.
E	TIMER 1	Sets timer.
F	Display	Displays oven functions, options and window time of day.
G	TIMER 2	Sets timer.
H	Number Pads	Use to enter time and temperature, or to enter Favorites names.
I	Favorites	Use to access, program or save baking cycles.
J	More Options	Use to access additional features.
K	Clean	Use to set self-clean cycle.
L	Setup	Use to view or change factory default settings.
M	Vent Fan	Activates the ventilation fan on the cooktop.
N	Oven Light	Use to turn the oven light on or off.
O	CANCEL	Cancels all operations except Timer, Clock, Favorites, Setup and Vent Fan.
P	Quickset pads	Use to select options in display window (next to display window on both sides).

If you need to back out of a function or option in the display, press the **Back** pad. When your programming is complete, press the **Enter** pad or wait four seconds and the function will start automatically.

Up arrows indicate additional screens with additional options. Press the **Quickset** pads next to the arrows to scroll through the display.



Important: Four seconds after entering the function, option, number or letter, the function will automatically be entered. If more than 30 seconds elapse between steps in programming, the function will be canceled and the display will return to the previous display.

Clock Setting the Clock:

1. Press the **Setup** pad.
2. Select **CLOCK** using the Quickset pads.
3. Select **TIME**.
4. Enter the time using the number pads.
5. Press **Enter** pad.
6. Select **AM** or **PM** in 12 hour mode. (For 24 hour clock, see page 18.)
7. To exit the Setup mode, press **Setup** pad.

Setup
On / Off

Quickset Pads

Quickset pads are located on each side of the display window and are used to select the desired function or option in the display window. To select the option or function, press the **Quickset** pad next to the word.

Use & Care Information

Activating and canceling the clock/day of week display:

1. Press **Setup** pad.
2. Select **CLOCK**.
3. Press the arrow to scroll until **DISABLE** is displayed.
4. Select **DISABLE**.
5. Select **OFF** to turn the clock display off, or select **ON** to turn the clock display on.
6. Select **OFF** to turn the day of the week display off. Select **ON** to turn the weekday display on.
7. To exit the Setup mode, press **Setup** pad.

Setup
On / Off

Entering the day of the week:

1. Press **Setup** pad.
2. Select **CLOCK**.
3. Press the arrow to scroll until **DAY** is displayed.
4. Use Quickset arrow to scroll through the days.
5. To exit the Setup mode, press **Setup** pad.

Setup
On / Off

To set the clock for a 12 or 24 hour format:

The clock can be set to display time in either a 12 hour or 24 hour format.

1. Press the **Setup** pad.
2. Select **CLOCK**.
3. Use the arrow to scroll to the next screen.
4. Select **12/24 HOUR**.
5. Select **12 HR** or **24 HR**.
6. To exit Setup mode, press **Setup** pad.

Setup
On / Off

Timers

Setting the Timers (Timer 1 or Timer 2):

1. Press **TIMER 1** or **TIMER 2** pad.
2. Press one of the displayed times using the Quickset pads, or press the number pads to enter the desired time.

TIMER1
On / Off

Important: Each press of the displayed time choices adds additional time. For example, pressing "10 MIN" *three* times provides 30 minutes on the timer (0:30).

3. Press **Enter** pad.

Changing the amount of time entered once the Timer starts:

1. Press the **TIMER 1** or **TIMER 2** pad *once*.
2. Press the displayed times on the Quickset pads until the desired time is entered.

TIMER1
On / Off

OR

3. Press the number pads to enter the new desired time.
4. Press **Enter** pad.

Canceling the Timer:

Press the **TIMER 1** or **TIMER 2** pad *twice*.

TIMER1
On / Off

If both Timers are active:

If the desired Timer is already in the foreground, press *once* for edit mode and *twice* to cancel the Timer. If the desired Timer is not in the foreground, follow the steps below.

1. Press the desired **TIMER** pad *once*. The selected Timer will come to the foreground.
2. Press the **TIMER** pad a *second* time to access the edit mode in order to make changes.
3. Pressing the **TIMER** pad a *third* time will cancel the Timer.

Changing the Timer beeps:

The signal beeps for **TIMER 1** and **TIMER 2** can be changed. The options available are two beeps every thirty seconds, two beeps every sixty seconds or one beep only. The default setting is one beep.

1. Press the **Setup** pad.
2. Select the arrow to scroll until **TONES** is displayed.
3. Select **TONES**.
4. Select **TIMERS TONES**.
5. Select the desired timer beep format (2-30 SEC, 2-60 SEC or 1 BEEP).
6. Press **Setup** pad to exit Setup mode.

Setup
On / Off

Locking the Control and Oven Door

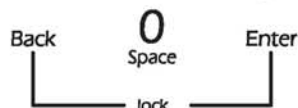
The oven control and oven door can be locked to prevent accidental programming. If an oven function is currently being used, the control and door cannot be locked.

To lock the control and door:

Press the **Back** and **Enter** pads at the same time, holding for three seconds or until **CONTROL LOCKED** appears in the display.

To unlock the control and door:

Press the **Back** and **Enter** pads at the same time, holding for three seconds. **UNLOCKING DOOR** will appear in the display when the control and door are unlocking.



Use & Care Information

Baking

To set Bake:

1. Press the **Bake** pad.
2. Select the oven temperature using the Quickset pads.

Bake

OR

Enter the desired temperature using the number pads. Press **Enter** pad to set.

- The temperature can be set from 170° F to 550° F in 5° increments.
- After three seconds, the oven will begin to preheat. BAKE and PREHEAT will appear in the display along with 100° or the actual oven temperature, whichever is higher.



- The temperature in the display will increase in 1° increments until the oven reaches the preset temperature. Allow about 15 minutes for the oven to preheat.
 - When the oven is preheated, the oven will beep and PREHEAT will no longer be displayed.
3. At the end of cooking, turn the oven off by pressing the **CANCEL** pad. Remove food from the oven. The oven will continue operating until the CANCEL pad is pressed.

CANCEL

Notes:

- If more than thirty seconds elapse between pressing a pad and pressing a number pad, the display will return to the previous display.
- Whenever the temperature appears in the display, the oven is heating.
- To change the oven temperature during cooking, press the **Bake** pad and select a displayed temperature or use the number pads to enter the desired temperature.
- The oven will automatically shut off after 12 hours if it is accidentally left on. To set a Sabbath Mode, see *Sabbath Mode*, page 31.

Bake Options

Cook & Hold (select models) and Delay options are available when baking. When using the Cook & Hold option (select models), 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 automatically reduce temperature to 170° F and keep the food warm for up to an hour and then automatically turn off.

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. 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 (select models):

1. After Bake has been programmed, press the **More Options** pad.
2. Select **COOK/HLD**.

More Options



3. Select the amount of time you want to bake by pressing the Quickset pads or the number pads.
4. Press **Enter** pad.
5. COOK TIME, the cook time countdown, PREHEAT, BAKE and the actual temperature will be displayed.

The oven will cook for the selected time, then keep food warm for one hour.

To set a Delay:

1. After Bake has been programmed, press the **More Options** pad.
2. Select **DELAY**.
3. Select the amount of time you want to delay the start of cooking using the displayed times or the number pads.
4. Select the amount of time you want to cook using the displayed times or the number pads.
5. The display will show BAKE, the temperature, the delay time and the cook time countdown.
6. When the delay time has expired, the oven will begin heating. COOK TIME, the cook time countdown, PREHEAT, BAKE and the actual oven temperature will be displayed.

More Options

CAUTION

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

Use & Care Information

Convect (select models)

Convection uses a fan to circulate hot air evenly over, under and around the food. As a result, foods are evenly cooked and browned, often in shorter times, at lower temperatures and with the flexibility of using more than one rack at a time.

Notes:

- The oven control comes from the factory set for Auto Convect Conversion (select models). When using Convect Bake and Convect Pastry enter the *conventional* baking temperature. The control automatically converts the temperature to 25° less than the conventional temperature.
- For Convect Roast, enter the *conventional* roasting temperature and time. The control then lets you know when 75% of the time has elapsed and alerts you to check the food for doneness.
- To turn Auto Convect Conversion (select models) off, see page 30.

Convect Options (select models)

Cook & Hold (select models) and Delay options are available when convect cooking. See page 25 for information on how to program a Cook & Hold (select models) or Delay option.

CONVECT BAKE	CONVECT ROAST	CONVECT PASTRY
Multiple-rack Baking of Cookies/Biscuits Breads Casseroles Tarts/Tortes Cakes	Whole Chicken Whole Turkey Vegetables Pork Roasts Beef Roasts	Frozen Pie Turnovers Cream Puffs Puff Pastry

Convect Bake (select models)

To set Convect Bake:

1. Press the **Convect** pad.
2. Select **CNVT BAKE** using the Quickset pads.



3. Select the oven temperature using the Quickset pads.



OR

Enter the desired temperature using the number pads. Press **Enter** pad to set.

- The temperature can be set from 195° F to 550° F degrees in 5° increments.
 - After three seconds, the oven will begin to preheat. CNVT BAKE and PREHEAT will appear in the display along with 100° or the actual oven temperature, whichever is higher.
 - The temperature in the display will increase in 1° increments until the oven reaches the preset temperature. Allow about 15 minutes for the oven to preheat.
 - When the oven is preheated, the oven will beep and PREHEAT will turn off and CNVT BAKE will be displayed. AUTO will be displayed if Auto Convect Conversion (select models) feature is turned on.
 - Place food in the oven.
4. At the end of cooking, turn the oven off by pressing the **CANCEL** pad. Remove food from the oven. The oven will continue operating until the CANCEL pad is pressed.



Rapid Preheat (select models)

Use to decrease preheating time when using Bake or Convect Bake. Use for all foods when baking on one rack.

- After Bake or Convect Bake has been programmed, press the **Rapid Preheat** pad.
- 1 RACK ONLY will display, after three seconds the display will show RAPID and PREHEAT.

To return to Standard Preheat:

- Press **Rapid Preheat** pad again. This will provide standard preheat. PREHEAT and the selected function will be displayed.

Notes:

- For best results, use rack position 2 or 3 when using the Rapid Preheat option.
- For optimum baking and browning results, Rapid Preheat is not recommended when baking on multiple racks.

Use & Care Information

Convect Roast (select models)

To set Convect Roast:

1. Place food in the oven. The two-piece broiler pan provided with your oven can be used for convection roasting.
2. Press the **Convect** pad.
3. Select **CNVT ROAST** using the Quickset pads.

Convect



4. Select the oven temperature using the Quickset pads.



OR

Enter the desired temperature using the number pads. Press **Enter** pad to set.

- The temperature can be set from 170° F to 550° F degrees in 5° increments.
5. Enter desired cook time. Enter the conventional roasting time using the number pads.
 - After three seconds, the oven will begin to heat. CNVT ROAST will appear in the display along with 100° or the actual oven temperature, whichever is higher.
 - The temperature in the display will increase in 1° increments until the oven reaches the preset temperature.
 - Cook time will begin to count down.
 6. At 75% of the cooking time the oven will beep to let you know to check food. Check food using a meat thermometer. If food is done, take food out of oven and press **CANCEL** pad to turn oven off.
 7. If food is not done, continue roasting.

Once the set time has elapsed the oven will automatically go into Keep Warm mode for 1 hour. If food is taken from the oven before the hour has elapsed, press **CANCEL** pad.

CANCEL

Notes:

- If the recipe suggests preheating the oven, add time to cook time.
- If Auto is off, roast time will not be required.

Convect Pastry (select models)

Convect Pastry is designed to bake pastry items such as frozen pies, turnovers, cream puffs and puff pastry. Use one rack while using this feature.

1. Press the **Convect** pad.
2. Select **CNVT PASTRY** using the Quickset pads.

Convect



3. Select the oven temperature using the Quickset pads.



OR

Enter the desired temperature using the number pads. Press **Enter** pad to set.

- The temperature can be set from 195° F to 550° F degrees in 5° increments.
 - After three seconds, the oven will begin to preheat. CNVT PASTRY and PREHEAT will appear in the display along with 100° or the actual oven temperature, whichever is higher. AUTO will display if the Auto Convect Conversion (select models) feature is turned on.
 - The temperature in the display will increase in 1° increments until the oven reaches the preset temperature. Allow about 15 minutes for the oven to preheat.
 - When the oven is preheated, the oven will beep and PREHEAT will turn off and CNVT PASTRY will be displayed.
4. At the end of cooking, turn the oven off by pressing the **CANCEL** pad. Remove food from the oven. The oven will continue operating until the CANCEL pad is pressed.

CANCEL

OPTIONS

More Options

Cook & Hold (select models)

1. Press the **More Options** pad.
2. Select **COOK/HOLD**.

More Options



3. Enter cook time using Quickset pads or the number pads.
4. Select **BAKE** or **CONVECT**.
5. When **BAKE** is pressed, select the temperature using Quickset pads or the number pads.
6. When **CONVECT** is pressed, select **CNVT BAKE**, **CNVT ROAST** or **CNVT PASTRY**, then select the desired temperature using the Quickset pads or the number pads.

The oven will cook for the selected time, then Keep Warm for one hour. The oven will automatically turn off.

Important: If the recipe recommends preheating the oven, add time to the cook time.

Delay

1. Press the **More Options** pad.
2. Press the arrow until **DELAY** is displayed.
3. Select **DELAY**.
4. Select Delay time using Quickset pads or the number pads.
5. Select **BAKE**, **CONVECT** or **CLEAN**, then select temperature using the Quickset or number pads.

More Options

To set Delay Bake:

1. Follow "Delay" steps 1-4 (see above).
2. Select from the displayed temperatures or use the number pads to enter the temperature.
3. Select the time to cook from the displayed times or use the number pads to enter the cooking time.
4. The display will show **DELAY**, the selected function, the preset temperature and the delay time countdown. When the delay time has expired, the cook time will be displayed and the oven will begin to preheat.

To set Delay Convect: (select models)

1. Follow "Delay" steps 1-4 (see above).
2. Select **BAKE**, **ROAST** or **PASTRY**.
3. Select from the displayed temperatures or use the number pads to enter the temperature.
4. Select the time to cook from the displayed times or use the number pads to enter the cooking time.

5. The display will show **DELAY**, the selected function, the preset temperature and the delay time countdown. When the delay time has expired, the cook time will be displayed and the oven will begin to preheat.

To set Delay Clean:

1. Follow "Delay" steps 1-4 (see below left).
2. **REMOVE RACKS** will show in the display. Remove the racks from the oven and select **CONTINUE**.
3. Set **LIGHT** soil level by entering 200 using the number pads for two hours of cleaning time. Select **MEDIUM** or **HEAVY** soil level using the Quickset pads. There is a brief delay while the door locks.
4. **DELAY**, the cleaning time, the delay time and unlock time (based on the selected soil level) will show in the display. When the delay time has expired, the clean time will be displayed and the oven will begin to preheat.

For more information on self-cleaning, see page 5.

CAUTION

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

Proofing (select models)

The Proofing feature can be used to raise yeast-based bread products prior to baking. There are two proofing methods available – Rapid and Standard.

Standard proofing in the oven protects dough from room temperature changes or drafts that commonly affect proofing done on the countertop.

Rapid proofing provides faster proofing results than countertop or Standard proofing, without harming the yeast.

1. Press **More Options** pad.
2. Select **PROOFING**.
3. Select **RAPID** or **STANDARD**.
4. When proofing is complete, remove the dough from the oven and press the **CANCEL** pad.

More Options

CANCEL

Notes:

- For any dough that requires one rise, either Standard or Rapid Proofing can be used.
- When using frozen bread dough, choose **RAPID PROOFING**. There is no need to thaw dough before proofing.
- For dough requiring two rises, Standard Proofing must be used for the first rising period. Either Standard or Rapid Proofing can be used for the second rise.
- If oven temperature is too high for proofing, **OVEN COOLING** will appear in the display.

Use & Care Information

Keep Warm

The Keep Warm feature is used to safely keep hot foods warm or for warming breads and plates.

1. Press **More Options** pad.
2. Press the arrow to scroll.
3. Select **KEEP WARM**.

More Options



4. Select one of the displayed temperatures or enter desired temperature using the number pads. Temperatures can be selected between 145° and 190° F.
5. KEEP WARM and the temperature will be displayed.
6. When oven has preheated, a beep sounds and WARMING and the temperature will be displayed.
7. When finished, press the **CANCEL** pad and remove food or plates from the oven.

CANCEL

To Warm Dinner Rolls:

- Cover rolls loosely with foil and place in oven.
- Press **More Options** pad.
- Select **KEEP WARM**.
- Select 170° temperature. Warm for 12-15 minutes.

To Warm Plates:

- Place two stacks of up to four plates each in the oven.
- Press **More Options** pad.
- Select **KEEP WARM**.
- Select 170° temperature.
- Warm for five minutes. Turn off the oven by pressing the **CANCEL** pad 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.

More Options

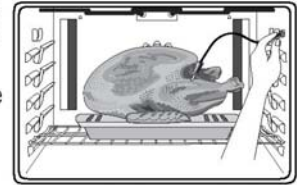
Notes:

- Food should be hot when placed in oven.
- For optimal food quality, foods should be kept warm for *no longer* than 1 hour.
- To keep foods from drying, cover loosely with foil or a glass lid.

Meat Probe (select models)

Using the probe supplied with your oven assures excellent roasting results every time.

1. Insert the probe into the food item. For meats, the probe tip should be located in the center of the thickest part of the meat and not into the fat or touching a bone.
2. Insert the probe plug into the receptacle located on the top right of the oven. Be sure to insert plug into the receptacle all the way.



3. Press **More Options** pad.
4. Press the arrow to scroll.
5. Select **MEAT PROBE**.

More Options



6. Set the internal food temperature desired by selecting one of the displayed temperatures or enter the temperature using the number pads. The probe temperature can be set from 100° - 185° F. If the meat probe is not inserted, INSERT PROBE will be displayed.
7. Select **BAKE** or **CONVECT**.
8. Set the oven temperature by selecting one of the displayed temperatures or enter the temperature using the number pads.

Important: If the probe is removed from the oven receptacle at any time during the cooking process, the control will prompt INSERT PROBE. If the probe is not reinserted within 30 seconds, the program will be canceled and the oven will turn off.

When BAKE is selected:

- The display will briefly show the selected temperatures for the oven and probe.
- After 10 seconds, the display will show the actual oven temperature and actual probe temperature.

When CONVECT is selected:

- Select **CNVT BAKE**, **CNVT ROAST** or **CNVT PASTRY**.
- Set the oven temperature by selecting one of the displayed temperatures or enter the temperature using the number pads.
- The display will briefly show the selected temperatures for the oven and probe.
- After 10 seconds, the display will show the actual oven temperature and actual probe temperature.

Use & Care Information

9. When the selected internal temperature of the food has been reached, the oven will shut off and a beep will sound.
10. Remove the probe from the oven receptacle. **The probe will be hot.** Hold probe plug with an oven mitt or potholder when removing from the oven.

Notes:

- The probe must be removed from the oven when it is not being used.
- Because of the excellent insulation of the oven, the retained heat continues to cook the food after the beep has sounded and the oven has turned off. For this reason, it is important to remove the food from the oven as soon as the beep sounds.
- Use the handle of the probe for inserting or removing. **Do not pull on the cable.**
- **The probe is hot after cooking** – use a potholder or oven mitt to remove.
- To protect the probe, if meat is not completely thawed, insert probe after 1-2 hours of roasting.
- To clean cooled probe, wipe with a soapy dishcloth. **Do not submerge probe in water or wash in dishwasher.**

Suggested Internal Food Temperatures

FOOD	INTERNAL TEMPERATURE	
Ground Beef	165° F	
Fresh Beef, Veal, Lamb	Medium Rare	145° F
	Medium	160° F
	Well Done	170° F
Chicken, Turkey	Whole	180° F
	Breast	170° F
Pork	Medium	160° F
	Well Done	170° F
	Ham, Precooked	140° F

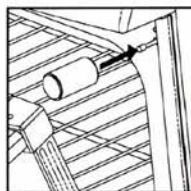
Drying (select models)

For best results, use a drying rack. A drying rack allows air to circulate evenly around the food.

The convection fan will operate during the drying procedure.

To set Drying:

1. The oven door needs to be opened slightly to allow moisture to escape from the oven during the drying process.
 - Open the oven door slightly.
 - Place the magnetic door spacer (Part No. 8010P146-60) over the plunger switch at the upper right side of the oven frame. The spacer provides a gap between the oven frame and the oven door to allow moisture to escape.



- Gently close the door until the spacer magnet makes contact with the oven door. The magnet will hold the spacer in the proper position during the drying process and allows the door to be opened at any time during drying without losing proper positioning.

Important: If the spacer is not placed correctly, the convection fan will not operate.

2. Press **Convect** pad. Convect
3. Press the arrow to scroll.
4. Select **DRYING**.
5. Select a displayed temperature or enter a temperature with the number pads. Temperatures can be set between 100° F and 200° F.
6. DRYING and the temperature will be displayed. PREHEAT will be displayed until the programmed temperature is reached.
7. When drying is complete, remove food from oven and press **CANCEL** pad. CANCEL

Follow the *Drying Guide* on page 27 for drying times. Check foods at minimum times given. Cool foods to room temperature *before* testing for doneness.

Notes:

- To purchase a drying rack, contact your Jenn-Air dealer for the "DRYINGRACK" Accessory Kit or call 1-800-JENNAIR (1-800-536-6247).
- Most fruits and vegetables dry well and retain their color when dried at 140° F. Meat and jerky should be dried at 145° - 150° F. For optimal flavor, dry herbs at 100° F, however, at this lower temperature expect extended drying times of up to 8 hours.
- **The length of drying times vary due to the following: Water and sugar content of food, size of food pieces, amount of food being dried, humidity in the air.**
- Check foods at the minimum drying time. Dry longer if necessary.
- Fruits that turn brown when exposed to air should be treated with an antioxidant. Try one of the following methods:
 1. Dip fruit in a mixture of two parts bottled lemon juice to one part cool water.
 2. Soak fruit in a solution of 1 tsp. ascorbic acid or commercial antioxidant to 1 quart of cold water.
- Foods may drip during the drying process. After drying high acid or sugary foods, clean the oven bottom with soap and water. The porcelain oven finish may discolor if acidic or sugary food soils are not wiped up prior to high heat or a self-cleaning cycle.
- More than one rack of food may be dried at the same time. However, additional drying time is needed.
- Refer to other resources at your local library or call your local County Extension service for additional information.

FAVORITES

Favorites

Favorites stores up to 10 of your favorite recipes. Convection ovens come with five preprogrammed recipes.

To select a recipe from the preset Recipe List:

1. Press **Favorites** pad.
2. Select **RECIPE LIST**.
3. Select desired recipe on screen or press arrow key to scroll to the desired recipe.

Favorites
On / Off



4. Once the recipe is selected, oven will begin preheating to the set program.
 - You may press the **More Options** pad to add COOK/HOLD or DELAY.

5. When finished, press the **CANCEL** pad and remove food from the oven.

To Save the Last Recipe Completed:

(Bake, Convection Bake, Convection Roast, Convection Pastry, Convection Broil, Drying, Keep Warm, Proofing)

1. Press **Favorites** pad.
2. Select **SAVE LAST**.
3. Enter the name using the keypads.
 - For example, to save lasagna, press the <JKL> pad *three* times for "L"; Press the <ABC> pad *once* for "A"; press the <STU> pad *once* for "S". Continue until you've finished the word.
4. After each desired letter appears, wait three seconds or press **Enter** pad *before* moving on the next letter.
 - Up to 14 letters including spaces can be used.
5. When the recipe name has been entered, the last settings will be displayed for a few seconds.
6. RECIPE LIST will then be displayed to scroll through the list.
7. Press **Favorites** pad to exit the Favorites menu.

Favorites
On / Off

Favorites
On / Off

To Create a New Favorite Recipe:

1. Press **Favorites** pad.
2. Press arrow key to scroll through selections.
3. Select **CREATE NEW** with touchpad on left.
4. Enter the name using the keypads.
 - For example, to save lasagna, press the <JKL> pad *three* times for "L"; Press the <ABC> pad *once* for "A"; press the <STU> pad *once* for "S". Continue until you've finished the word.

Favorites
On / Off

- After each desired letter wait three seconds until an underline appears in the next space or press **Enter** pad *before* moving on the next letter.
- Up to 14 letters including spaces can be used.

5. Select **ENTER** to save name.
6. Select cooking mode, such as BAKE, CONVECT BAKE, CONVECT ROAST, etc.

7. Select the oven temperature using the Quickset pads.

OR

- Enter the desired temperature using the number pads.
8. Add Cook/Hold by selecting **YES** or omit Cook/Hold by selecting **NO**.
 9. If you selected YES, enter cook time using the Quickset pads or the number pads.
 10. Add Delay by selecting **YES** or omit Delay by selecting **NO**.
 11. If you selected YES, enter the delay time by using the Quickset pads or the number pads.
 12. The control will display programmed settings then return to the Favorites menu.
 13. Press **Favorites** pad to exit the Favorites menu.

To Edit a Saved Recipe:

1. Press **Favorites** pad.
2. Press arrow key to scroll.
3. Select **EDIT RECIPE**.
4. Select desired recipe to edit. You may need to press arrow key to find desired recipe.
5. Follow menu to revise recipe settings as desired.
6. The display will return to the Favorites menu. RECIPE LIST will be displayed.
7. Press **Favorites** pad to exit Favorites menu.

Favorites
On / Off

To Delete a Favorite Recipe:

1. Press **Favorites** pad.
2. Press arrow key to scroll.
3. Select **DELETE RECIPE**.
4. Find recipe to be deleted. You may need to press arrow key to find desired recipe.
5. The Control will ask again to make sure you want to delete that recipe. Select **YES** or **NO**.
6. Press **Favorites** pad to exit Favorites menu.
7. To exit out of Favorites at any time, press the **Favorites** pad.

Use & Care Information

SETUP

Setup

1. Press the **Setup** pad.
2. Use the arrow to scroll through the Setup options.
3. Select the desired option by pressing the Quickset pads.



Setup
On / Off

Note: To back out of a screen without making any changes, press the **Setup** pad. The display will return to the time of day.

Clock

Use the Clock option to:

- Set the time of day.
- Set day of week.
- Select AM or PM (12-hour mode only).
- Choose a 12 or 24 hour clock display.
- Disable the clock display.

Language

The language of the screens in the display window can be set to English, French or Spanish. To change the display language from English:

1. Press **Setup** pad.
2. Select **LANGUAGE**.
3. Use the arrow to scroll to next screen, if needed.
4. Select the desired language.
5. Press **Setup** pad to exit the Setup menu.

Setup
On / Off

Auto Convection Conversion

(select models)

The oven comes from the factory set for Auto Convection Conversion.

Auto Convection Conversion automatically reduces the set temperature by 25° for Convection Bake and Convection Pastry.

For Convection Roast the control will alert you at 75% of the programmed roasting time to check foods for doneness.

Notes:

- When using Convection Bake and Convection Pastry with the Auto Convection Conversion option turned off, reduce the set temperature by 25° F.
- If Convection Roasting with the Auto Convection Conversion option turned off, check food at 75% of the conventional time.

To deactivate Auto Convection Conversion:

1. Press **Setup** pad.
2. Select **AUTO CONVECTION**.
3. Select **OFF**.
4. Press **Setup** pad to exit the Setup menu.

Setup
On / Off

To reactivate Auto Convection Conversion:

1. Press **Setup** pad.
2. Select **AUTO CONVECTION**.
3. Select **ON**.
4. Press **Setup** pad to exit the Setup menu.

C/F

The displayed temperature scale can be changed from Fahrenheit to Celsius.

To change the scale:

1. Press **Setup** pad.
2. Use the arrow to scroll to the next screen.
3. Select **C/F**.
4. Select the desired temperature scale.
5. Press **Setup** pad to exit the Setup menu.

Setup
On / Off

Use & Care Information

Sabbath Mode

The oven is set to shut off after 12 hours if you accidentally leave it on. The Sabbath Mode overrides the 12-hour shut-off and can either be set to come on automatically or can be set manually as desired.

Only Bake or Cook/Hold Bake will operate when the oven is in Sabbath Mode. All other functions are invalid. If a function other than Bake or Cook/Hold Bake is in operation when Sabbath Mode starts, the function will be canceled.

To activate Sabbath Mode:

1. Press **Setup** pad.
2. Press the arrow to scroll.
3. Select **SABBATH**.
4. Select **AUTO** or **MANUAL**.
 - **AUTO** will automatically prompt you to enter a Bake temperature on Friday at 2 pm and stay in Sabbath mode for 33 hours. **SABBATH ENABLE** appears in the display for 90 minutes. If Bake or Cook/Hold Bake are desired during Sabbath Mode, they must be programmed during this time *before* **AUTO** Sabbath Mode is active.
 - **MANUAL** sets the oven to Sabbath Mode for 72 hours. **SABBATH** and **SABBATH ENABLE** appear in the display for five minutes. If Bake or Cook/Hold Bake are desired during Sabbath Mode, they must be programmed during this time *before* the **MANUAL** Sabbath Mode is active.
5. Select **ON** or **OFF**.
6. Press **Setup** pad to exit the Setup menu.

Setup
On / Off

Notes:

- The oven must be idle to program Sabbath Mode.
- Sabbath Mode cannot be turned on if the keypads are locked out or when the door is locked.
- If the oven is baking when Auto Sabbath Mode starts, there will be no audible beeps.
- All prompts, messages and beeps are deactivated when the Sabbath Mode is active.
- If the oven light is desired while in Sabbath Mode, it must be turned on *before* the Sabbath Mode is set.
- The self-clean cycle and automatic door lock do not operate during the Sabbath Mode.
- The Bake temperature can be changed during an Active Sabbath Mode. Simply press the **Bake** pad and then enter the desired temperature using the Quickset pads.
- Pressing the **CANCEL** pad will cancel a Bake cycle, however the control will stay in the Sabbath Mode.

To cancel Sabbath Mode:

Press and hold the **Setup** pad for five seconds. The Bake mode may be cancelled by pressing the **CANCEL** pad during Sabbath.

Setup
On / Off

Temp Adjust

Oven temperatures are carefully tested at the factory. It is normal to notice some baking time 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 oven temperature 25° F higher or lower than the temperature in your recipes, 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 **Setup** pad.
2. Press the arrow to scroll.
3. Select **TEMP ADJUST**.
4. Enter the desired temperature change using the number pads.
5. Select **+/-** to indicate an increase or decrease in temperature. The temperature change is displayed at the top of the window.
6. Press **Enter** pad or wait three seconds to accept the change.
7. Press **Setup** pad to exit the menu.

Setup
On / Off

The oven temperature does not need to be readjusted if there is a power failure or interruption.

Broiling and cleaning temperatures cannot be adjusted.

208/240V

For improved results when using Bake, the oven can be set from 240V to 208V if your household is on 208V.

To set the oven to 208V:

1. Press **Setup** pad.
2. Press the arrow to scroll.
3. Select **208/240V**.
4. Select **208V** or **240V** using the Quickset pads.
5. Press **Enter** pad to accept the change.
6. Press **Setup** pad to exit the menu.

Setup
On / Off

Use & Care Information

Tones (beeps)

The number of beeps heard at the end of cooking and at the end of timer operation and their volume can be adjusted.

To adjust the beeps:

1. Press **Setup** pad.
2. Use the arrow to scroll.
3. Select **TONES**.

Setup
On / Off

To change the beeps at the end of cooking:

1. Follow "Tones" steps 1-3 (see above).
2. Select **COOK TONE**.
3. Use the arrow to scroll.
4. Select **1-30 MIN** to hear one beep every thirty seconds.
OR
Select **1-60 MIN** to hear one beep every sixty seconds.
OR
Select **1 BEEP** to hear one beep only at the end of cooking.
5. Press the **Setup** pad to exit.

To change the timer beeps:

1. Follow "Tones" steps 1-3 (see above).
2. Select **TIMERS TONES**.
3. Use the arrow to scroll.
4. Select **2-30 SEC** to hear two beeps every thirty seconds.
OR
Select **2-60 SEC** to hear two beeps every sixty seconds.
OR
Select **1 BEEP** to hear one beep only at the end of the set time.
5. Press the **Setup** pad to exit.

Setup
On / Off

To change the volume of the beeps:

1. Follow "Tones" steps 1-3 (see above).
2. Press the arrow to scroll.
3. Select **VOLUME**.
4. Select **HIGH** for the highest volume.
OR
Select **MEDIUM** for medium volume.
OR
Select **LOW** for the lowest volume.
5. Press the **Setup** pad to exit.

12 HR Shutoff

The oven will automatically turn off at the end of 12 hours if you accidentally leave it on.

To turn off this feature:

1. Press **Setup** pad.
2. Use the arrow to scroll.
3. Select **12HR SHUTOFF**.
3. Select **ON** or **OFF** using the Quickset pads.
4. Press the **Setup** pad to exit.

Setup
On / Off

Energy Saver

To save energy, the display can be set to go dark if it is not being used.

To set the Energy Saver feature:

1. Press **Setup** pad.
 2. Use the arrow to scroll.
 3. Select **ENERGY SAVER**.
 4. Select **ON** or **OFF** using the Quickset pads.
 5. Press the **Setup** pad to exit.
- Press any pad to "wake up" the display.

Setup
On / Off

Service

This area of the oven control displays the Jenn-Air Customer Service toll-free phone number.

1. Press **Setup** pad.
2. Use the arrow to scroll.
3. Select **SERVICE**.
4. Press the **Setup** pad to exit.

Setup
On / Off

Demo

When Demo is selected, you will see a short presentation highlighting the features of your new Jenn-Air range.

1. Press **Setup** pad.
2. Use the arrow to scroll.
3. Select **DEMO**.
4. Select **ON** or **OFF** using the Quickset pads.
5. Press the **Setup** pad to exit.

Setup
On / Off