



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.

2005 Dual Fuel 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:

RJRD3010*

MAYTAG®

16026509
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Important Information

Important Notices for Servicers and Consumers

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



WARNING

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

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

Customer Service Support Center

CAIR Center

<u>Web Site</u>	<u>Telephone Number</u>
WWW.MAYTAG.COM	1-866-820-9401
CAIR Center in Canada	1-800-688-2002
Amana Canada Product	1-866-587-2002

Recognize Safety Symbols, Words, and Labels



DANGER

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



WARNING

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



CAUTION

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

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Safety Information

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

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

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

Recognize this symbol as a safety precaution.



WARNING

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

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

WHAT TO DO IF YOU SMELL GAS

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

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

WARNING

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

CAUTION

Do not store items of interest to children in cabinets above a range or behind the backguard of a range. Children climbing on the range to reach items could be seriously injured.

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 or decorative panel 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.

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

Safety Information

Safety Practices for Servicer

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

Servicing

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

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

Receiving Range

- Installer needs to show consumer location of the range gas shut-off valve and how to shut it off.
- Authorized servicer must install the range, in accordance with the Installation Instructions. Adjustments and service should be performed only by authorized servicer.
- Connect range into a 240-volt grounded outlet only. Do not remove round grounding prong from the plug. If in doubt about grounding of the home electrical system, it is consumers responsibility and obligation to have an ungrounded outlet replaced with a properly grounded three-prong outlet in accordance with the National Electrical Code. **Do not use an extension cord with this appliance.**
- Insure all packing materials are removed from the range before operating it, to prevent fire or smoke damage should the packing material ignite.

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

ALL APPLIANCES

1. **Proper Installation**—Be sure your appliance is properly installed and grounded by a qualified technician.
2. **Never Use Appliance for Warming or Heating the Room.**
3. **Do Not Leave Children Alone**—Children should not be alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. **Wear Proper Apparel**—Loose fitting or hanging garments should never be worn while using appliance.
5. **User Servicing**—Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
6. **Storage in or on Appliance**—Flammable materials should not be stored in oven.
7. **Do Not Use Water on Grease Fires**—Smother fire or flame or use dry chemical or foam-type extinguisher.
8. **Use Only Dry Potholders**—Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch burners. Do not use a towel or other bulky cloth.

SELF-CLEANING OVEN

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

Safety Information

OVEN

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

VENTILATION HOODS

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

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 use damp sponge or dishcloth to clean oven when oven is hot. Steam from sponge or dishcloth can cause burns.
- 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.

In Case of Fire

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

Oven Fires

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

If smoke or fire persist call the local fire department.

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

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

Using the Oven

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

Safety Information

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



CAUTION

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

Baking, Broiling, and Roasting

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

Connecting Range to Gas

Install manual shut-off valve in gas line for easy accessibility outside range. Be aware and make consumer aware of the location of the shut-off valve.

Safety Information

Product Safety Devices

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

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

Pressure Regulator

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

Gas Burner Orifices

These products use a fixed orifice fitting that must be installed for **Natural** or **LP**. After servicing a valve or orifice verify it is properly operating before completing service.

Grounded Oven Frame

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

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

Failure to do so can create a possible shock hazard.

Lock Thermostat

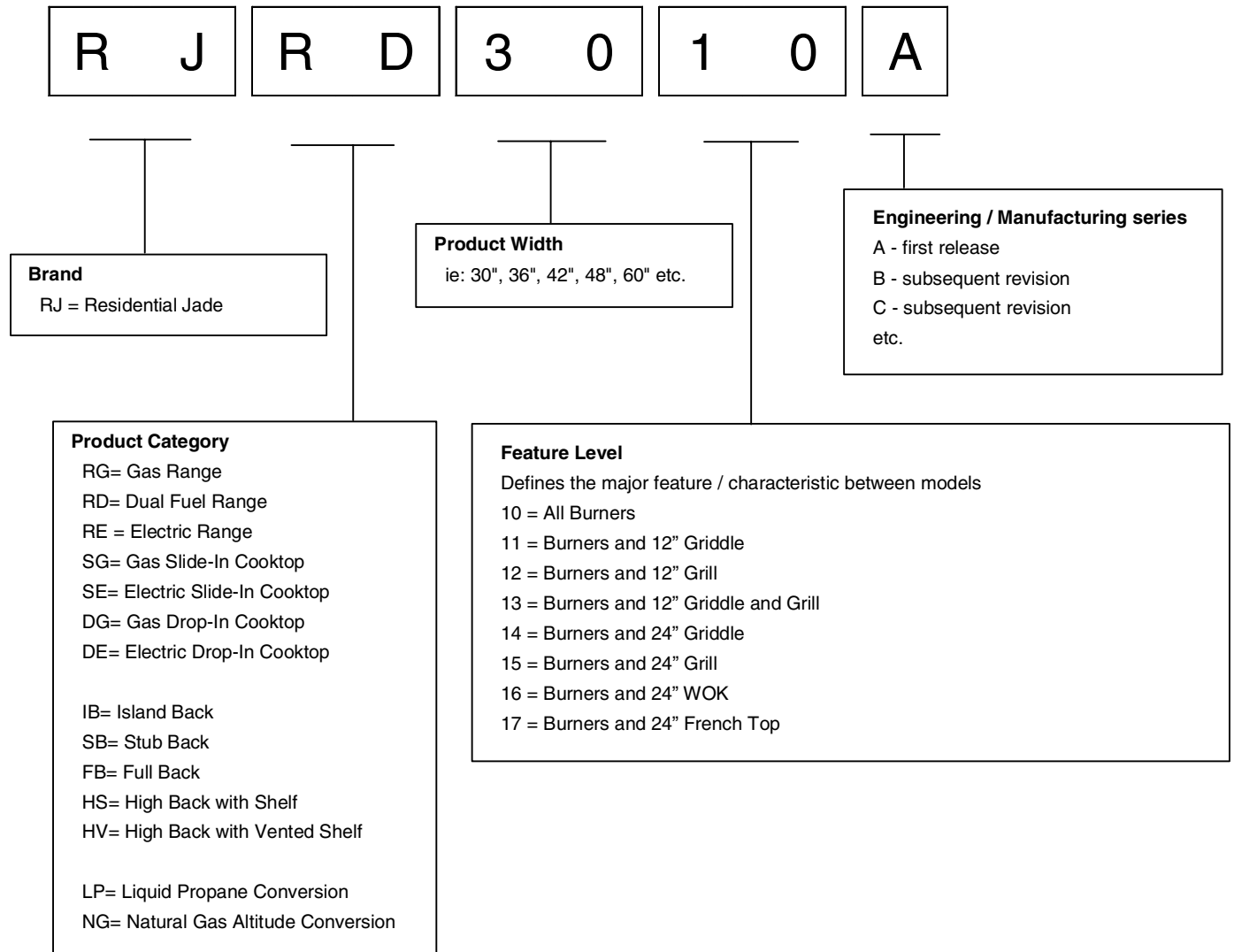
Allows oven to cool to a safe temperature, 500 degrees or lower before allowing oven door to be unlocked during the end of a self cleaning cycle.

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 with, and careful testing of the product. If the unit is installed according to the Installation Instructions, it will operate properly and will require minimal servicing. A unit in proper operating order ensures the consumer all the benefits provided by efficient electric cooking.

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



General Information

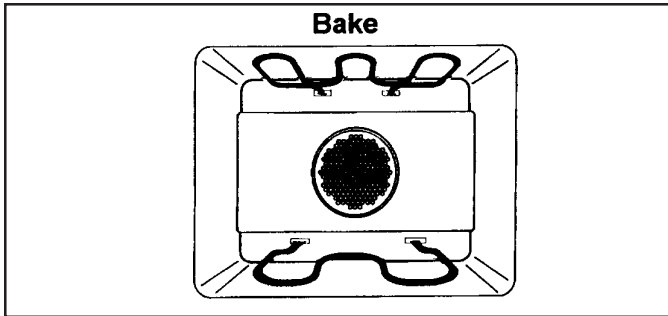
Rating Label

Model numbers are recorded on the rating label. Rating label is located on the rear left side of the interior top burner box (remove the top burner grates and bowls), or on the right side of the burner box on some six burner models. Before ordering parts, write down the correct model and serial number from rating label. This avoids incorrect shipments and delays. Please refer to parts reference material when ordering replacement parts.

Functional Operation

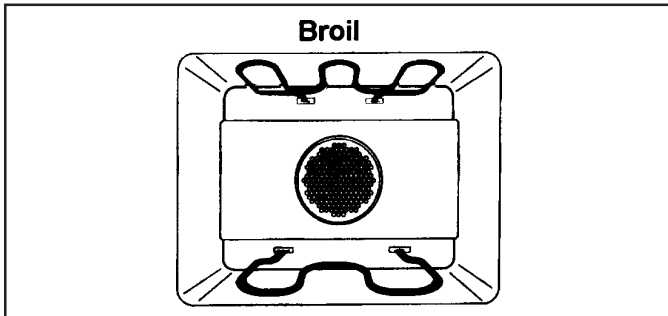
Bake

Top and bottom elements operate during bake. Bake can be used to cook foods which are normally baked. Oven must be preheated.



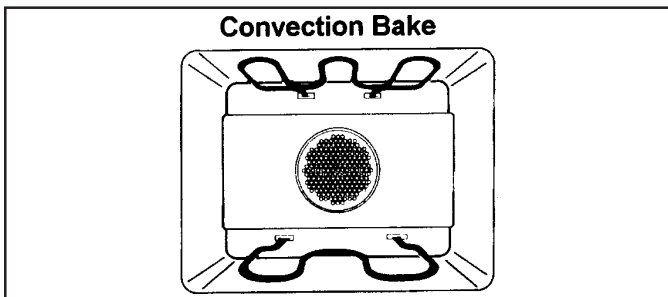
Broil

Top element operates during broil. Broil can be used to cook foods which are normally broiled. Preheating is not required when using broil. All foods should be turned at least once except fish, which does not need to be turned.



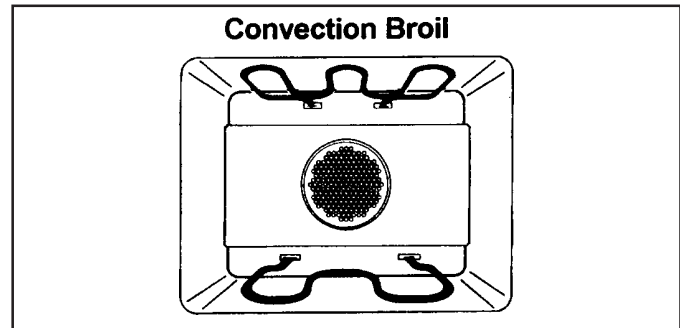
Convection Bake

Upper element, lower element, and fan operate during convection bake. Convection bake should be used for cooking casseroles and roasting meats. Oven should be preheated for best results when using convection bake. Pans do not need to be staggered.



Convection Broil

Top element and fan operate when using convection broil. Convection broil can be used to cook foods that are normally broiled. Oven does not require preheating when using convection broil. Food does not need to be turned during cooking.



Cooking Guide

Refer to owners manual, for following recommendations only as a guide for times and temperature. Times, rack position, and temperatures may vary depending on conditions and food type. For best results, always check food at minimum time. When roasting, choose rack position based on size of food item.

General Information

Specifications

Refer to individual Technical Sheet for information regarding specifications.

Model Identification

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

- For Jade product call 1-866-820-9401 or visit the Web Site at www.jadeappliances.com

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

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

Service

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

- For Jade product call 1-866-820-9401 or visit the Web Site at www.jadeappliances.com

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

Parts

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

- For Jade product call 1-866-820-9401 or visit the Web Site at www.jadeappliances.com

Receiving Range

Inspect range thoroughly at time of delivery. Immediately report any visible damage to carrier. Damage not discovered until after accepting delivery can still be claimed by using a concealed damage report form, available from the carrier's agent.

All shipments, i.e., complete range or parts, are shipped at the buyer's risk. Jade responsibility ends when the consignment is accepted by the carrier in "good order". Jade supports damage claims by supplying invoices, bills, and other documentation as needed. Providing this assistance, however, does not imply any responsibility for settling claims. Do not deduct claims for loss or damage from the invoice and do not withhold payment pending adjustment of claims. Do not return any units or parts for credit without written consent.

Unpacking Range

- Remove range from packaging create.
- Remove all packing and printed material packed with range.
- To avoid damage, do not slide range across flooring.
- Remove burner grates, burner caps, grill, and pressure regulator from packing material.

Functional Operation

Gas Valve

A single gas valve supplies gas to the griddle burner. Valves contain bimetal arms attached to the valve seats. These arms are wrapped with a small electric heater coil. When current range of approximately 3.3 to 3.6 amps flow through the griddle circuit, the bimetal arm is heated. Heating the arm causes the arm to bend, allowing gas to flow through the valve and ignition is caused by the burner ignitor.

Surface Burners, Griddle, Charbroil

One spark ignitor is used for each burner. The ignitor is located between the flash tubes covered by a metal bracket to provide a grounding surface for ignition.

The surface burners have standard typical valves with a micro switch, which slides onto the shaft of the valve. When turning the surface valve to the lite position, the internal shaft of the valve rotates and turns the micro switch on, allowing ignition at each individual burner.

Spark System

The spark ignition system consists of a solid state module, spark ignitors, and micro switches.

By turning a surface burner knob to LITE position. The spark module sends approximately 2 sparks per second to the spark ignitors. This is achieved by turning the burner knob, which rotates the micro switch located on the valve stem. Which causes a demand for spark from the spark module containing an electronic circuit which produces high voltage pulses.

Troubleshooting Procedures



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

Problem	Possible Cause	Correction
Burners will not ignite; no spark at surface burner.	Poor ground on burner cap Weak or failed spark module..... Low gas pressure	<ul style="list-style-type: none"> • Clean burner cap. • Replace spark module. • Verify pressure 5" WCP for natural, 10" WCP for LP.
Burner will not ignite. No spark to burner ignitors when burner knob is rotated to "LITE" position.	No 120 VAC to range Micro switch contacts not closing..... Faulty wiring. Bad connection at burner electrode and electrode socket Inoperative spark module Electrode dirty. Burner cap dirty Cracked or broken electrode, electrode wire or electrode socket	<ul style="list-style-type: none"> • Verify voltage at wall outlet. • Check wiring against appropriate wiring diagram, Verify all terminals and connections are correct and tight. Check micro switch contacts. • Check wiring against appropriate wiring diagram. Verify all terminals and connections are correct and tight. • Check module according to testing procedures information. • Clean electrode or burner cap. • Replace electrode.
No spark or only random spark at one ignitor.	Check for cracked ignitor or pinched ignitor wire Poor continuity to burner cap Bad ground connection or lack of continuity to ground or ignitor Cracked or broken ignitor extension lead....	<ul style="list-style-type: none"> • Replace ignitor lead or electrode. • Clean burner cap and lead. • Tighten ground connection and correct any breaks in ground path from ignitor path to unit ground path. • Replace ignitor lead.
Unit continues to spark after knob is turned to OFF position.	Shorted valve switch/harness..... Micro switch has slipped off the valve	<ul style="list-style-type: none"> • Replace switch/harness. If shorting is caused by excessive spillovers, customer education is advised. • Carefully reposition switch on valve and rotate from OFF to high, several times to verify switch is not broken.

Troubleshooting Procedures



WARNING

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

Problem	Possible Cause	Correction
No bake element operation	Open bake element..... Loose wire connection or broken wire.....	<ul style="list-style-type: none"> • Check element for continuity, replace if failed. • Verify all connections are clean and tight, replace broken wire.
No broil element operation	Open broil element..... Loose wire connection or broken wire.....	<ul style="list-style-type: none"> • Check element for continuity, replace if failed. • Verify all connections are clean and tight, replace broken wire.
Oven not operating	Power outage	<ul style="list-style-type: none"> • Verify power is present at unit. Verify that the circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity.
Self-clean cycle not working	Programming error	<ul style="list-style-type: none"> • Shut off power to oven for five minutes by switching off circuit breaker. Reset circuit breaker and try oven again.
Oven door will not unlock	Oven is self-cleaning..... Oven is still hot	<ul style="list-style-type: none"> • Allow cycle to complete. • Will not unlock until unit has cooled to safe temperature. Do not force door open, this will void warranty. Blow cool air on door latch area to quicken process.
Oven light does not operate	Failed oven lamp..... Failed wiring	<ul style="list-style-type: none"> • Check lamp and replace is necessary. • Check for broken, loose or dirty connections. • Check light socket for continuity.
Oven smokes/odor first few times of usage	Failed light socket..... Normal.....	<ul style="list-style-type: none"> • Minor smoking or odor is normal the first few times of oven usage. • Ventilate area well and perform self-clean cycle.
Fan motor does not operate.	No power to fan motor..... Failed fan motor or winding or frozen shaft.	<ul style="list-style-type: none"> • Check for 120 VAC supplied at fan motor. If no voltage is present, check for broken or loose wiring between fan motor and relay board. If voltage is present at fan motor, go to the next step. • Check motor winding for continuity. Check for a frozen motor shaft. Check for broken wiring between motor and neutral terminal block.

Testing Procedures



WARNING

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

Illustration	Component	Test Procedure	Results																	
	Oven light socket	Test continuity of receptacle terminals. Measure voltage at oven light.	Indicates continuity with bulb screwed in. 120 VAC, see wiring diagram for terminal identification. If no voltage is present at oven light check wiring.																	
	Light switch	Measure continuity of switch positions: Closed Open	Continuity Infinite																	
	Autolatch assembly	Disconnect wires and test for continuity per wiring diagram.	See wiring diagram for schematic layout.																	
	Convection assembly	Verify motor supply voltage Verify element supply voltage Motor Measure continuity at the following points: Red to White Red to Black..... Black to White Element Disconnect wire leads to element and measure resistance of terminals: 2850/3400 Watts	120 VAC 240 VAC Approximately 22 Ω Approximately 5 Ω Approximately 18 Ω Approximately 17 Ω, if not replace.																	
 <table border="1" data-bbox="360 1283 518 1409"> <thead> <tr> <th rowspan="2">DIAL</th> <th colspan="2">CONTACTS</th> </tr> <tr> <th>1-2</th> <th>7-8</th> </tr> </thead> <tbody> <tr> <td>LOW STOP</td> <td>○</td> <td>○</td> </tr> <tr> <td>BAKE</td> <td>CYCLES</td> <td>×</td> </tr> <tr> <td>BROIL</td> <td>CYCLES</td> <td>×</td> </tr> <tr> <td>CLEAN</td> <td>CYCLES</td> <td>○</td> </tr> </tbody> </table>	DIAL	CONTACTS		1-2	7-8	LOW STOP	○	○	BAKE	CYCLES	×	BROIL	CYCLES	×	CLEAN	CYCLES	○	Thermostat	Verify supply voltage Measure resistance at the following: Terminal 9 to terminal 6	120 VAC Continuity with thermostat on. No continuity with thermostat off.
DIAL		CONTACTS																		
	1-2	7-8																		
LOW STOP	○	○																		
BAKE	CYCLES	×																		
BROIL	CYCLES	×																		
CLEAN	CYCLES	○																		
	Thermostat	Verify supply voltage Measure resistance at the following: Terminal 9 to terminal 6	120 VAC Continuity with thermostat on. No continuity with thermostat off.																	
	Bake element	Measure voltage at bake element..... Disconnect wire leads to element and measure resistance of terminals: 2100/2800 Watts	240 VAC, see wiring diagram for terminal identification. If no voltage is present at bake element, check wiring. Approximately 20 Ω, if not replace.																	
	Broil element (8 pass)	Measure voltage at broil element..... Disconnect wire leads to element and measure resistance of terminals: 2700/3600 Watts	240 VAC, see wiring diagram for terminal identification. If no voltage is present at broil element, check wiring. Approximately 16 Ω, if not replace.																	

Testing Procedures



WARNING

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

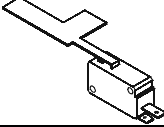
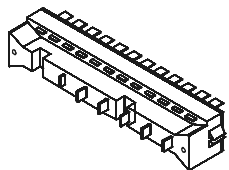
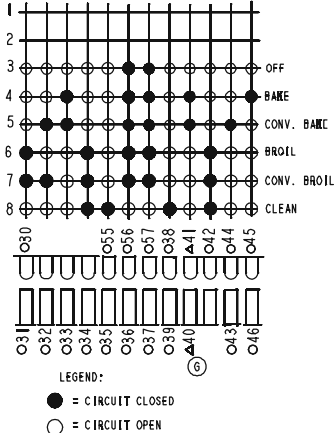
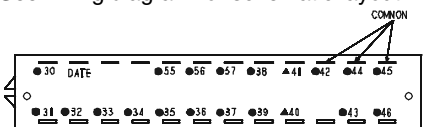
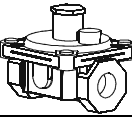
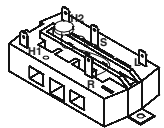
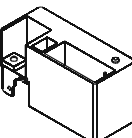
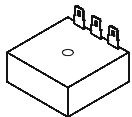
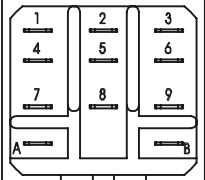
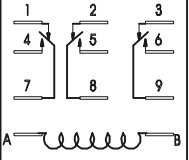
Illustration	Component	Test Procedure	Results
	Limiter	Normally Closed Verify proper operation. Open320°F	Infinite
	Limiter	Normally Closed Verify proper operation. Manual Reset- Closed.....	Continuity
	Indicator light	Measure voltage at the indicator light.	If voltage is present and light does not work, replace indicator light. If no voltage is present at indicator light check wiring.
	Spark module	Test for voltage at terminals L and N..... Polarity and ground	120 VAC Not subject to polarity
	Holder orifice	Verify gas pressure (WCP). Check orifice for debris.	6" Natural 11" LP/Propane Clean as needed.
	Top surface burner	Verify gas is supplied..... Verify burner cap is positioned correctly.	Check for obstructions in burner ports.
	Spark ignition electrode	Test for resistance of spark lead..... Test ignitor to chassis	Continuity No continuity from ignitor to chassis.
	Valve	Verify gas is supplied. Verify Orifice for Natural or LP. Adjust set screw for simmer control.	Fixed orifices for Natural or LP. See conversion section.
	Spark switch	Unplug wire terminals to switch. Test for continuity at wire terminals. Switch in LITE position..... Switch in any other position.....	120 VAC Continuity Infinite
	Cooling fan	Verify supply voltage..... Check continuity of terminals, and verify terminals not shorted to chassis	120 VAC Approximately 25 Ω, if not replace.

Testing Procedures



WARNING

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

Illustration	Component	Test Procedure	Results
	Cooling sail switch	Measure continuity of switch positions: Closed Open	Continuity Infinite
	Select switch	Disconnect wires and test for continuity per wiring diagram. 	See wiring diagram for schematic layout. 
	Pressure regulator	Verify gas pressure (WCP). If on LP service, verify proper gas supply conversion.	<u>Input</u> 7 - 9" Nat. 11 -14" L.P. <u>Output</u> 5" Nat. 10" L.P.
	Hot wire relay	Disconnect wire leads and measure resistance of terminals: Check resistances of terminals: R - S	Approximately 1700 Ω
	Pulsar	Disconnect wire leads and measure resistance of terminals: Check continuity of terminals:	If component does not indicate continuity with wires disconnected, replace. Continuity Verify terminals not shorted to chassis
	Clean timer	Verify supply voltage	120 VAC
	Clean Relays K-1, K-3, K-4 	Disconnect wires and test for continuity. Check resistances of terminals: A - B	All relays are use for clean cycle. Approximately 1700 Ω
	Terminal Block	Disconnect wires and test for continuity per wiring diagram.	See wiring diagram for schematic layout.

Disassembly Procedures



WARNING

To avoid the risk of electrical shock, personal injury or death; disconnect power to range and shut off gas supply before following any disassembly procedure.

Removing and Replacing Unit

1. Turn off power to the oven at the circuit breaker.

NOTE: To avoid property damage, place a protective covering on the floor.

2. Lift unit and pull forward out of the installation position.
3. Disconnect or unplug the power cord leading from unit to junction box or outlet depending on connection.
4. Turn off gas supply and disconnect from main gas line.
5. Reinstall the oven using the installation instructions.

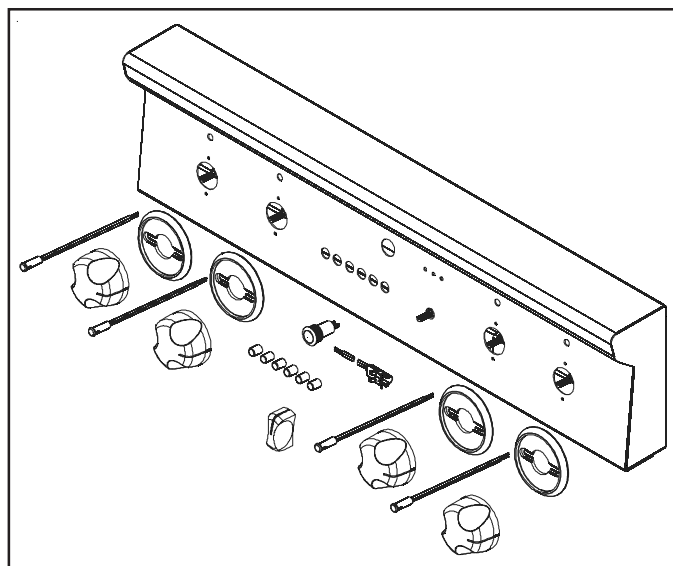
Knob Bezel(s)

1. Remove surface burner knobs from control panel, by pulling knobs straight off.
2. Remove screws securing knob bezel to control panel.
3. Replace component and reverse procedures to reassemble.

NOTE: Alignment may be required when installing bezel.

Control Panel and Indicator Light(s)

1. Turn off gas and power supply to the range.
2. Remove surface burner knobs from control panel, by pulling knobs straight off.
3. Remove screws securing control panel to chassis, located at the bottom outside corners of the control panel.
4. Pull bottom portion of control panel outward to release metal tabs securing panel.
5. Push bottom portion of control panel back against the range.
6. Raise control panel upward to release from position.
7. Disconnect and label wire terminals from burner indicator lights and oven light switch.
8. Push upward on oven indicator lights to release from lens.
9. Push surface burner indicator lights and oven indicator lens outward through the front of the control panel.
10. Remove nut securing oven light switch to control panel and remove oven indicator by pushing outward through the front of the control panel.
11. Remove screws securing knob bezels to control panel.
12. Replace component(s) and reverse procedure to reassemble.



Surface Burner Micro Switch(es)

1. Turn off gas and power supply to the range.
2. Release control panel cover, see "Control Panel and Indicator Light(s)" procedure, steps 1 through 6.
3. Disconnect and label wire terminals from micro switch located on the burner valve stem.
4. Remove micro switch from burner valve stem, by pulling switch off of burner valve stem.
5. Replace component and reverse procedure to reassemble.

Surface Burner Valve(s)

1. Turn off gas and power supply to the cooktop.
2. Release control panel cover, see "Control Panel and Indicator Light(s)" procedure, steps 1 through 6.
3. Remove micro switch from burner valve stem.
4. Disconnect venturi tube connected to surface valve being replaced.
5. Remove bolt securing burner valve to manifold pipe.
6. Replace component and reverse procedure to reassemble.

NOTE: When installing valve, perform gas leak test to ensure valve will not leak and range operates properly.

Disassembly Procedures



WARNING

To avoid the risk of electrical shock, personal injury or death; disconnect power to range and shut off gas supply before following any disassembly procedure.

Spark Module

1. Turn off gas and power supply to the cooktop.
2. Release control panel cover, see "Control Panel and Indicator Light(s)" procedure, steps 1 through 6.
3. Locate spark module needing replace, (individual spark modules are located above each burner valve).
4. Disconnect and label wire terminals from spark module.
5. Remove screws securing spark module to burner box area.
6. Replace component and reverse procedures to reassemble.

Thermostat (Selector or Safety)

1. Turn off gas and power supply to the cooktop.
2. Release control panel cover, see "Control Panel" procedure, steps 1 through 6.
3. Remove screws securing thermostat bracket to mounting bracket.
4. Disconnect and label wire terminals from thermostat.
5. Open oven door and remove screws securing front oven vent cover to the front of oven cavity.
6. Remove thermostat bulb from bracket.
7. Maneuver thermostat bulb through oven cavity and burner box bottom to remove.
8. Replace component and reverse procedure to reassemble.

Door Latch Assembly

1. Turn off gas and power supply to the cooktop.
2. Open oven door and remove screws securing front oven vent cover to the front of oven cavity.
3. Remove oven vent cover with door latch assembly from unit.
4. Disconnect and label wire terminals from latch assembly.
5. Remove screws securing latch assembly to oven vent cover.
6. Replace component and reverse procedure to reassemble.

Fan TCO

1. Turn off gas and power supply to the cooktop.
2. Open oven door and remove screws securing front oven vent cover to the front of oven cavity.
3. Remove oven vent cover with door latch assembly from unit.
4. Disconnect and label wire terminals from TCO.
5. Remove screws securing fan TCO to oven vent cover.
6. Replace component and reverse procedure to reassemble.

Selector Switch Assembly

1. Turn off gas and power supply to the cooktop.
2. Release control panel cover, see "Control Panel" procedure, steps 1 through 6.
3. Remove screws securing selector switch bracket to mounting bracket.
4. Disconnect and label wire terminals from selector switch.
5. Remove screws securing selector switch to selector switch bracket.
6. Replace component and reverse procedure to reassemble.

Oven Light Switch

1. Turn off gas and power supply to the cooktop.
2. Release control panel cover, see "Control Panel" procedure, steps 1 through 6.
3. Disconnect wire terminals from oven light switch.
4. Remove nut securing oven light switch to control panel.
5. Replace component and reverse procedure to reassemble.

Manifold Pipe

1. Turn off gas and power supply to the cooktop.
2. Remove grates and burner bowls trim pieces from cooktop surface.
3. Remove screws securing sealed burner tops to orifice holders.
4. Raise sealed burner tops and disconnect wire terminals from spark ignitors.
5. Remove burner bowls from cooktop surface.
6. Disconnect main gas supply line from gas regulator.
7. Release control panel cover, see "Control Panel" procedure, steps 1 through 6. Do not remove.
8. Remove screws securing thermostat bracket to mounting bracket.
9. Remove burner valves from manifold.
10. Remove bolts securing manifold to mounting brackets.
11. Remove screw securing manifold to burner box.
12. Remove manifold from unit.
13. Remove gas regulator from manifold.
14. Replace component and reverse procedure to reassemble.

NOTE: When installing, use pipe dope compound. Perform gas leak test to ensure unit will not leak and cooktop operates properly.

Disassembly Procedures



WARNING

To avoid the risk of electrical shock, personal injury or death; disconnect power to range and shut off gas supply before following any disassembly procedure.

Gas Regulator

1. Turn off gas and power supply to the cooktop.
2. Disconnect all gas lines from gas regulator.
3. Replace component and reverse procedure to reassemble.

NOTE: When installing, use pipe dope compound. Perform gas leak test to ensure unit will not leak and cooktop operates properly.

Sealed Burner Base and Spark Ignitor

1. Remove burner grates and burner caps from cooktop.
2. Remove screws securing burner base to burner orifice holder.
3. Raise sealed burner tops and disconnect wire terminals from spark ignitors. Remove by lifting burner base off drip pan.
4. Replace component and reverse procedure to reassemble.

Drip Pan

1. Remove burner base(s), see "Sealed Burner Base and Spark Ignitor" procedure, steps 1 through 3.
2. Lift drip pan upward to remove from unit.
3. Replace component and reverse procedure to reassemble.

Orifice Holder and Venturi Tube

1. Remove burner base(s), see "Sealed Burner Base and Spark Ignitor" procedure, steps 1 through 3.
2. Lift drip pan upward to remove from unit.
3. Release control panel cover, see "Control Panel" procedure, steps 1 through 6.
4. Disconnect venturi tube from burner valve.
5. Remove screws securing burner support bracket to burner box.
6. Remove burner support bracket and burner assemblies from burner box.
7. Remove screws securing burner assembly to burner support bracket.
8. Replace component and reverse procedure to reassemble.

NOTE: When reassembling unit, connect venturi tubes to the burner valves before securing burner support bracket.

Oven Door

Removal

1. Open oven door completely.
2. Located on door hinge, move hinge locking arm upward to release.
3. Raise oven door to stopping position.
4. Grasp oven door on outside edges and raise oven door upward and pull outward to release from hinge receptacle.
5. Reverse procedure to reassemble.

Disassembly Outer Door Assembly

1. Remove oven door, see "Removal" procedure above.
2. Place oven door on a padded surface.
3. Remove screws securing outer door to inner oven door, screws located on top and bottom.
4. Separate outer door from inner door, by pulling the two pieces apart.
5. To remove oven door handle, remove nuts securing door handle to outer door, located at the top of the outer door.
6. Remove door handle from oven door.
7. Remove screws securing bottom portion of side retainers.
8. Remove inner door glass from outer door assembly.
9. Remove side retainers from outer door assembly and remove metal tube spacers from assembly.
10. Remove outer door glass from outer door.
11. Remove old two sided tape from outer door.
12. Replace component and reverse procedure to reassemble.

Disassembly Inner Door Assembly

1. Remove oven door, see "Removal" procedure above.
2. Place oven door on a padded surface.
3. Remove screws securing outer door to inner oven door, screws located on top and bottom.
4. Separate outer door from inner door, by pulling the two pieces apart.
5. Remove screws securing inner door retainer to inner door and remove inner door retainer from assembly.
6. Remove insulation from around inner door glass assembly.
7. Remove inner door glass assembly from inner door.
8. Replace component and reverse procedure to reassemble.

Disassembly Procedures



WARNING

To avoid the risk of electrical shock, personal injury or death; disconnect power to range and shut off gas supply before following any disassembly procedure.

Door Hinges

1. Remove oven door, see "Removal" procedure above.
2. Place oven door on a padded surface.
3. Remove screws securing outer door to inner oven door, screws located on top and bottom.
4. Separate outer door from inner door, by pulling the two pieces apart.
5. Remove screw securing door hinge to inner door assembly.
6. Replace component and reverse procedure to reassemble.

Broiler Element

1. Turn off gas and power supply to the cooktop.
2. Remove oven door, see "Oven Door" procedure.
3. Remove oven racks from the oven cavity.
4. Remove screws securing broil element protection brackets.
5. Remove screws securing broil element to top of the oven cavity.
6. Pull element forward into the oven cavity, lower front portion of the element and continue to pull forward on element until wire terminal ends are inside the oven cavity.
7. Disconnect wire terminals from broil element and remove for unit.
8. Replace component and reverse procedure to reassemble.

Convection Assembly

1. Turn off gas and power supply to the cooktop.
2. Remove oven door, see "Oven Door" procedure.
3. Remove oven racks from the oven cavity.
4. Remove screws securing convection cover to convection mounting bracket.
5. Remove screws securing convection mounting bracket to oven cavity.
6. Pull convection assemble forward to gain access to wire terminals on motor and element.
7. Disconnect and label wire terminals from motor and element.
8. Remove convection assembly from unit.
9. Replace component and reverse procedure to reassemble.

Bake Element

1. Turn off gas and power supply to the cooktop.
2. Remove oven door, see "Oven Door" procedure.
3. Remove oven racks from the oven cavity.
4. Remove screws securing bake element to rear of oven cavity.
5. Pull element forward into the oven cavity, raise front portion of the element and continue to pull forward on element until wire terminal ends are inside the oven cavity.
6. Disconnect wire terminals from broil element and remove for unit.
7. Replace component and reverse procedure to reassemble.

Cooling Fan

NOTE: This procedure requires removal of unit from installation position.

1. Turn off gas and power supply to the cooktop.
2. Remove screws securing upper back panel to oven chassis and remove panel.
3. Disconnect and label wire terminals from cooling fan and infinite switch.
4. Remove screws securing cooling fan bracket to oven chassis.
5. Remove screws securing cooling fan to cooling fan bracket.
6. Replace component and reverse procedure to reassemble.

Kick Plate

1. Loosen screws securing outer edge of kick plate, located on the bottom of kick plate.
2. Pull kick plate forward and remove from unit.
3. Replace or reverse procedure to reassemble.

Side Panel(s)

NOTE: This procedure requires removal of unit from installation position.

1. Release control panel cover, see "Control Panel" procedure, steps 1 through 6.
2. Remove kick plate, see "Kick Plate" procedure.
3. Remove upper and lower back panels screws located on the side panel that is being replaced.
4. Remove screws securing side panel to unit chassis. Pull outward on bottom of side panel and lift upward to release from unit.
5. Replace component and reverse procedure to reassemble.

Disassembly Procedures



WARNING

To avoid the risk of electrical shock, personal injury or death; disconnect power to range and shut off gas supply before following any disassembly procedure.

Upper and Lower Back Panel(s)

NOTE: This procedure requires removal of unit from installation position.

- Remove screws securing upper panel to the back of the oven chassis.
- Remove screws securing lower panel to the back of the oven chassis.

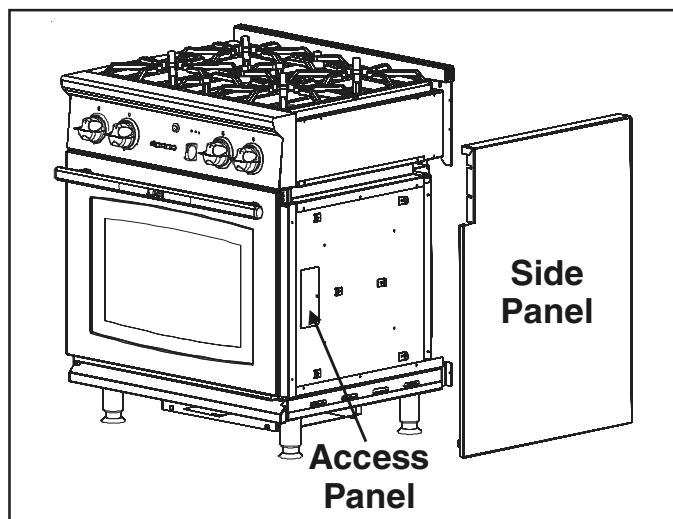
Door Hinge(s) Receptacle

NOTE: This procedure requires removal of unit from installation position.

1. Remove side panel, see "Side Panel(s)" procedure.
2. Remove screw securing access panel to outer cavity shell.
3. Remove screw securing hinge receptacle to oven cavity chassis.
4. Remove hinge receptacle from unit.
5. Replace component and reverse procedure to reassemble.

Gas Valve (Griddle or Charbroiler)

1. Turn off gas and power supply to the cooktop.
2. Release control panel cover, see "Control Panel" procedure, steps 1 through 6.
3. Remove griddle module, see "Griddle Removal" procedure.
4. Disconnect gas line from manifold.
5. Remove screws securing gas valve bracket to burner box.
6. Remove screws securing gas valve to gas valve bracket.
7. Replace component and reverse procedure to reassemble.



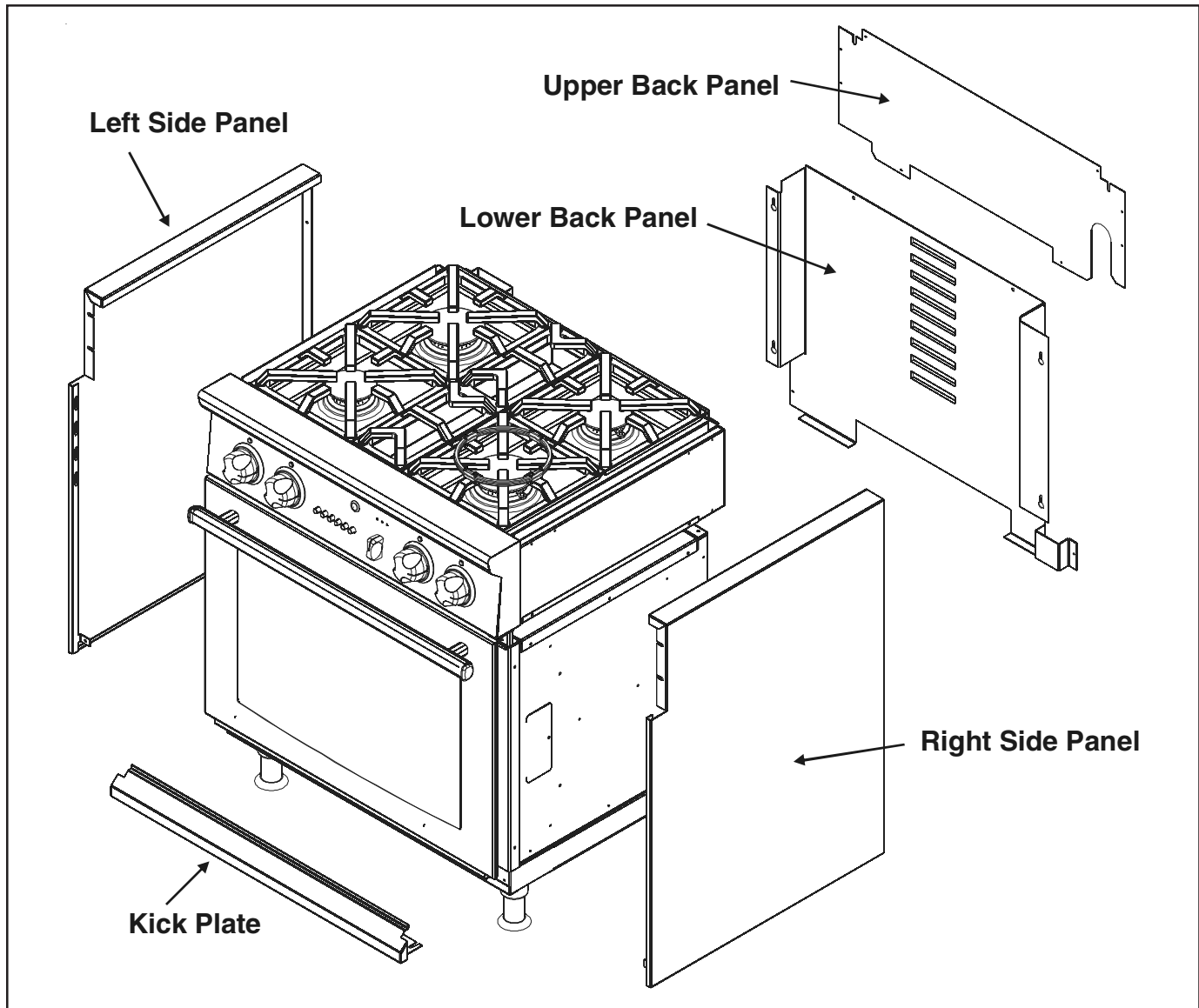
Disassembly Procedures



WARNING

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Component Location

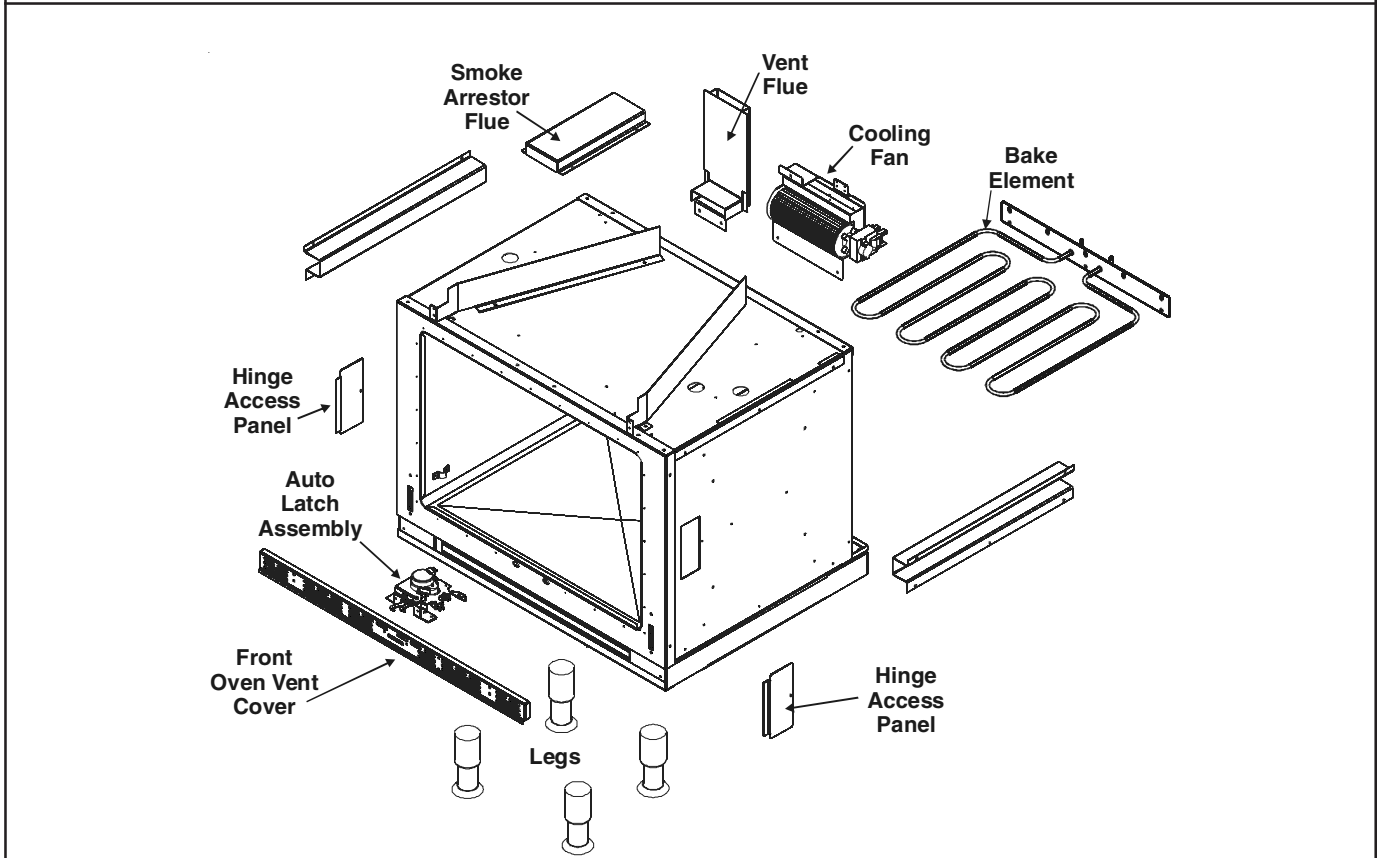
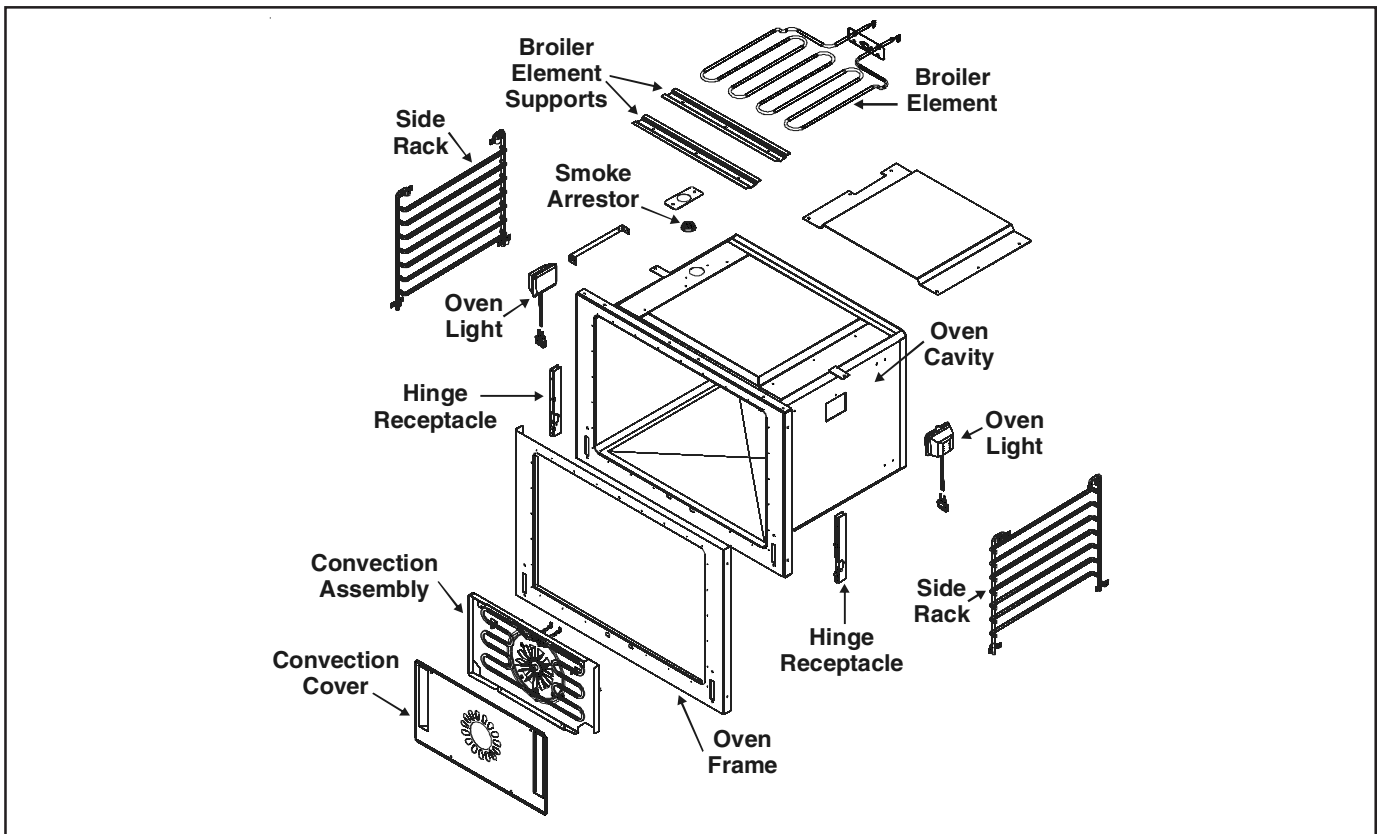


Disassembly Procedures

 **WARNING**

To avoid the risk of electrical shock, personal injury or death; disconnect power to range and shut off gas supply before following any disassembly procedure.

Component Location



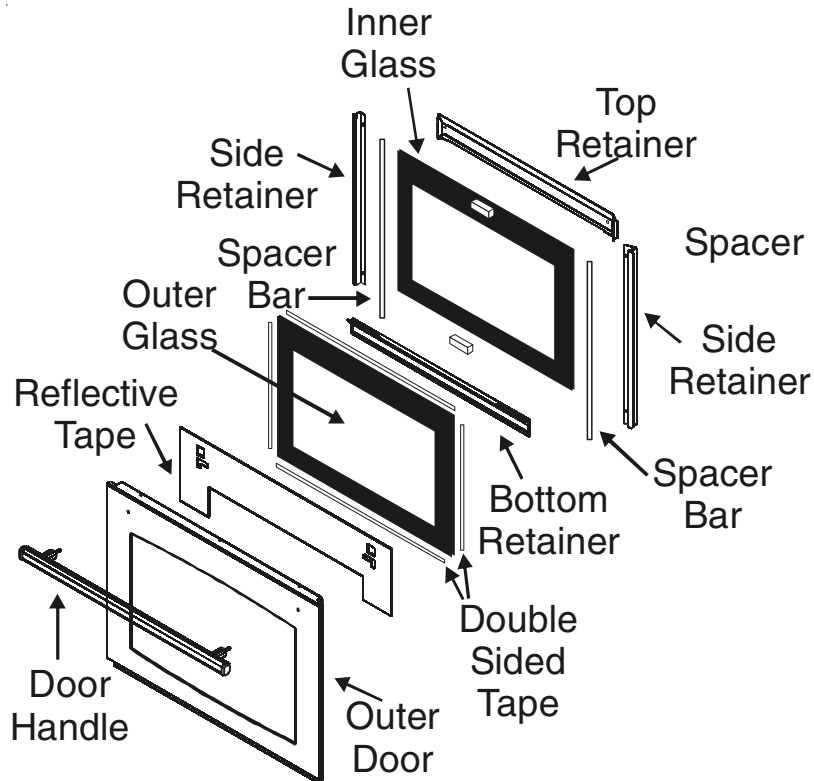
Disassembly Procedures



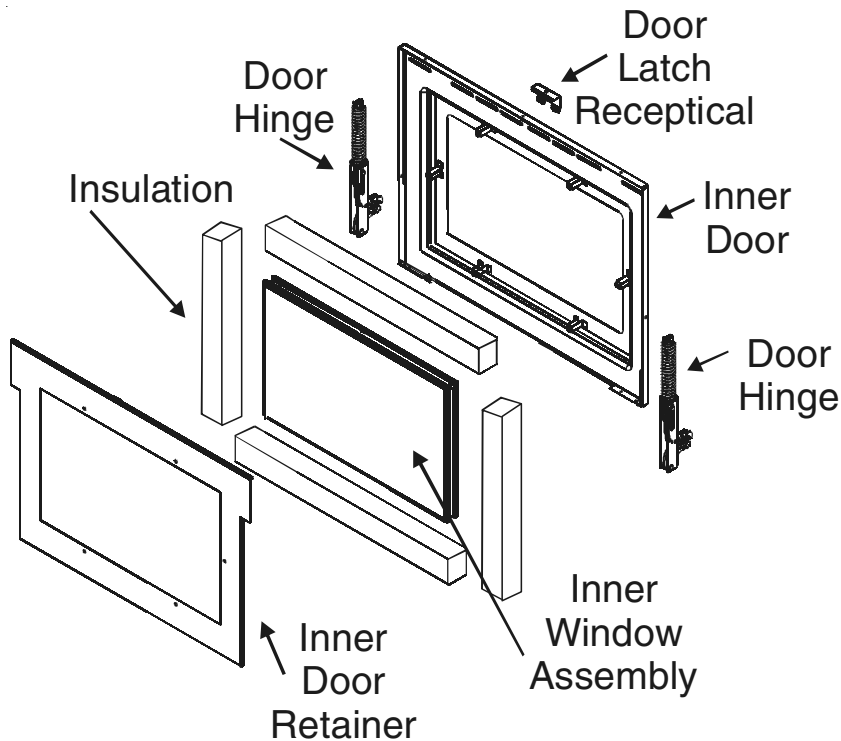
WARNING

To avoid the risk of electrical shock, personal injury or death; disconnect power to range and shut off gas supply before following any disassembly procedure.

Outer Door Assembly



Inner Door Assembly



Appendix A

Installation Instructions

Installation Instructions 30" Dual Fuel Range



TABLE OF CONTENTS

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SAVOR THE PERFORMANCE™

Installation Instructions

IMPORTANT SAFETY INSTRUCTIONS

JADE DUAL FUEL RANGE RJRD30 SERIES

PLEASE READ THIS MANUAL COMPLETELY AND CAREFULLY BEFORE PROCEEDING.

IMPORTANT: Save these instructions for local inspector's use.

IMPORTANT: Observe all governing codes and ordinances.

NOTE TO THE INSTALLER: Please leave this manual with the range for the consumer.

NOTE TO THE CONSUMER: Please retain this manual for future reference.

IMPORTANT

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

This appliance must be electrically grounded in accordance with local codes or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 - latest edition.

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

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

- WHAT TO DO IF YOU SMELL GAS

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

WARNING: To avoid risk of tipping, this appliance must be secured properly by installing anti-tip devices. To check if the devices are installed properly, verify that the anti-tip devices are engaged.

IMPORTANT

The installation of this appliance must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1 – latest edition. If installed in Canada, installation must conform with local codes, or with CAN/CGA B149.1, Natural Gas Installation Code or CAN/CGA B149.2 Propane Gas Installation Code.

This appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFA 70 – latest edition. In Canada, it must be electrically grounded in accordance with local codes or with CSA C22.1 Canadian Electrical Code Part 1.

Installation Instructions

IMPORTANT SAFETY INSTRUCTIONS

WARNING: Do not use this appliance as a supplement to your furnace/heater. It is not designed to heat the kitchen or any other room. Using this appliance for other than its intended use could be dangerous.

WARNING: 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 beyond the bottom of the cabinets.

WARNING- California Proposition 65: The burning of gas cooking fuel generates some byproducts that are on the list of substances, which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

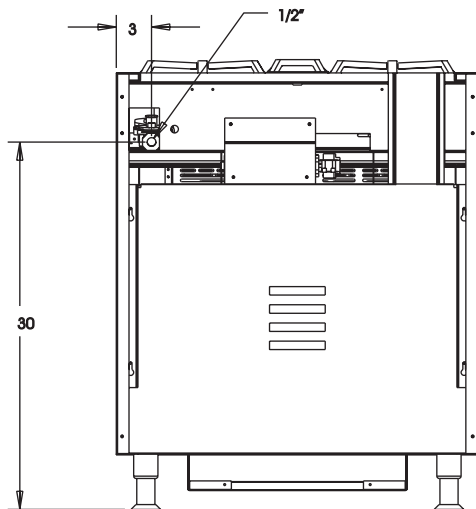
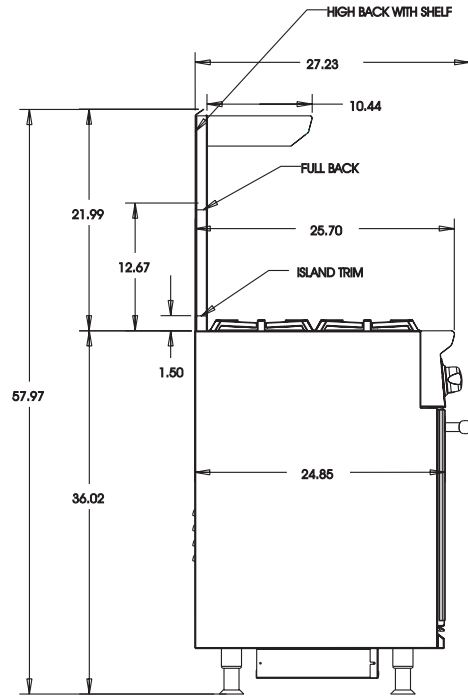
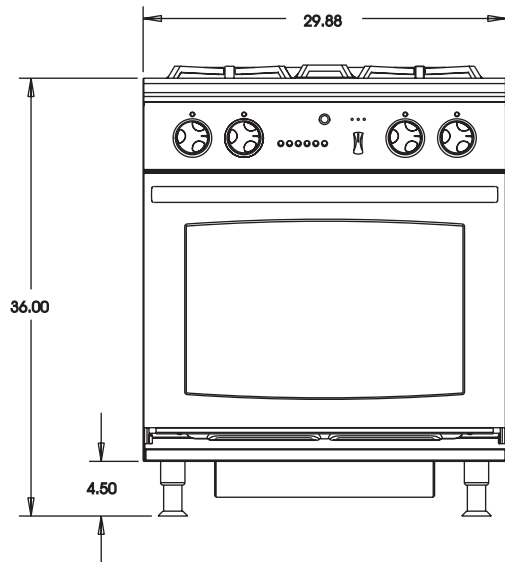
Unpacking and Inspection:

Check that the container is upright. Check for visible damage to the outside of the carton. If there is damage to the carton, contact the carrier, and request an inspection. Do not refuse shipment, but file the appropriate freight claims. Responsibility for shipping damage is with the carrier and dealer or end user.

Remove the shipping straps and carefully remove the carton from the range top section. Verify the range top section does not have any visible damage. Remove, unwrap and temporarily lay aside any part or accessory shipped with the unit. Verify that there is no hardware or accessories left in the box that could be accidentally disposed. Make sure all packing material and literature are removed from the appliance before connecting gas and electrical supply.

Installation Instructions

RANGE SPECIFICATIONS

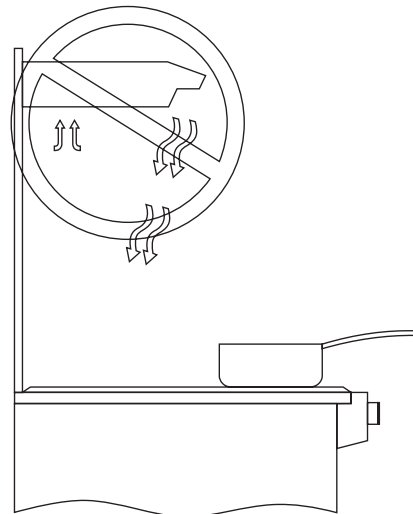


WARNING: This product should not be installed below a ventilation type hood system that directs air in a downward direction.

(See figure)

These systems may cause ignition and combustion problems with the gas burners resulting in personal injury and may affect the cooking performance of the unit.

NOTE: The figure may not accurately represent your range or cooktop; however, this warning applies to all gas cooking products.



Installation Instructions

CLEARANCES FROM COMBUSTABLE SURFACES

The Jade Dual Fuel RJRD30 range must be installed in accordance with the minimum clearances as illustrated. In order to reduce the hazards in reaching over the appliance, avoid placing cabinets directly above the range. When installed, the maximum depth of the overhead cabinets is 13 inches.

NOTE: The minimum vertical distance between the range top section surface and the combustible cabinets above the range top section is 42". If a ventilating hood is used, we recommend a minimum 30" distance from the bottom of the hood to the range top section surface (See page 5).

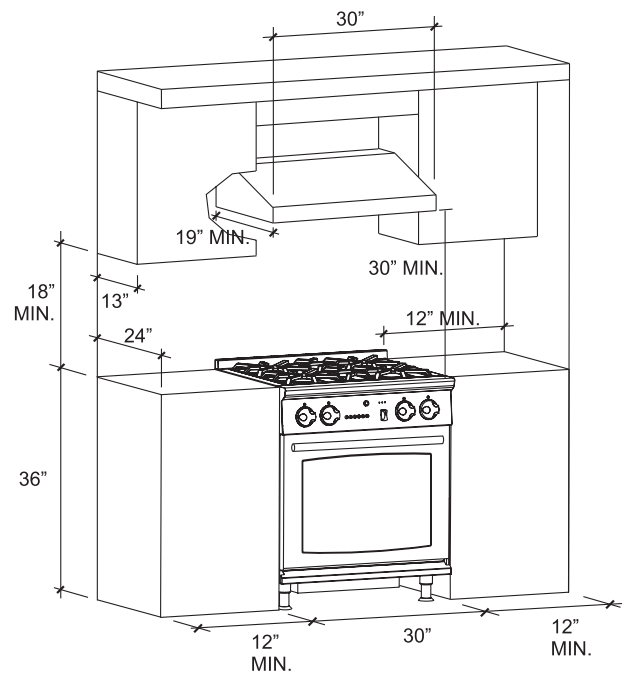
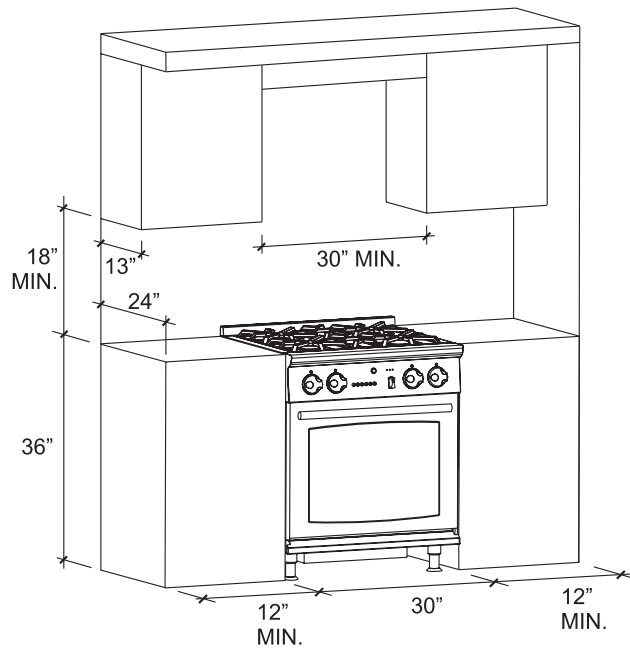
Recommended Size - Ventilating Hood

Range Model	Minimum Flow Rate	Minimum Vent Hood Width
RJRD3010A	600 CFM	30"

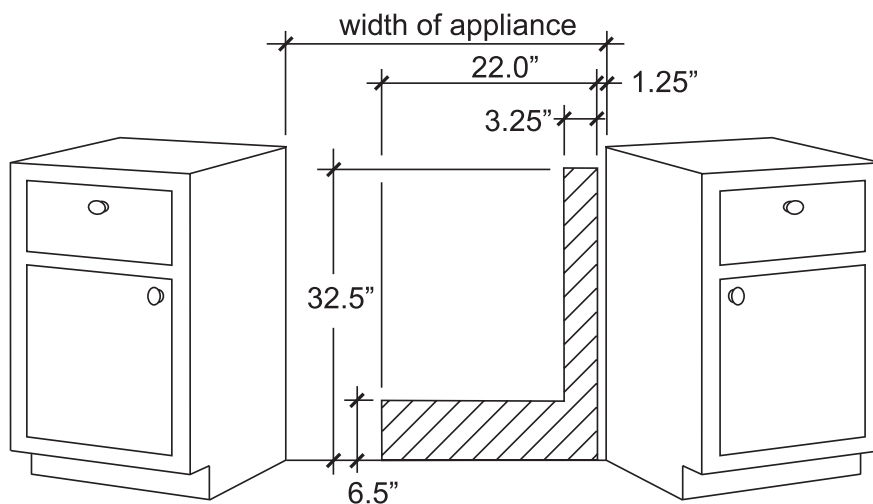
- The hood width must be at least the same width as the range top section.
- The hood depth must be 19" minimum.
- The hood must not contain combustible materials.
- Due to the high volume ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes.
- A qualified heating and ventilating contractor should be consulted when installing the ventilating hood and associated duct work.
- Any opening in the wall behind the appliance and in the cabinet top under the appliance must be sealed.

Installation Instructions

INSTALLATION



Important:
ANY OPENING IN THE
WALL BEHIND THE
APPLIANCE MUST BE
SEALED



SHADED AREA IS THE RECOMMENDED
AREA FOR LOCATING ELECTRICAL
OUTLET AND GAS SUPPLY TO THE RANGE

Installation Instructions

CONNECTING THE RANGE TO GAS SUPPLY

GAS SUPPLY

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

In The Commonwealth Of Massachusetts

This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

A "T" handle type manual gas valve must be installed in the gas supply line to this appliance.

A flexible gas connector, when used, must not exceed a length of three (3) feet / 36 inches.

GAS SUPPLY CONNECTION:

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

NATURAL GAS SUPPLY LINE MUST HAVE A NATURAL GAS SERVICE REGULATOR. Inlet pressure to this appliance should be reduced to a maximum of 14 inches water column (0.5 pounds per square inch (PSI))

LIQUEFIED PETROLEUM (L.P.) / PROPANE GAS SUPPLY LINE MUST HAVE AN L.P. GAS PRESSURE REGULATOR. Inlet pressure to this appliance should be reduced to a maximum of 14 inches water column (0.5 PSI)

INLET PRESSURES IN EXCESS OF 0.5 P.S.I. CAN DAMAGE THE APPLIANCE PRESSURE REGULATOR AND OTHER GAS COMPONENTS IN THIS APPLIANCE AND CAN RESULT IN A GAS LEAK.

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

Dirt, etc. in the supply lines can work its way into the range manifold and in turn cause failure of the gas valves or controls and clog burners and/or pilot orifices.

CAUTION: DO NOT LIFT OR MOVE RANGE BY DOOR HANDLES, OR BACKGUARD; DAMAGE TO THE UNIT MAY RESULT.

- c. Turn off all pilots and main gas valve of other gas appliances.
- d. Turn off main gas valve at meter.
- e. Before connecting range, apply pipe thread
- f. Connect range to gas supply at appliance pressure regulator. Use adaptors supplied with flexible connector. Rigid pipe may also be used. See rating plate for type
- g. Turn on main gas valve at meter, and relight pilots at other gas appliances.
- h. Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line shut-off valve and the range. Include gas fittings and joints in the range if connections were disturbed during installation. Check for leaks! Bubbles appearing around fittings and connections will indicate a leak. If a leak appears, turn off supply line gas shut-off valve, tighten connections, turn on the supply line gas shut-off valve, and retest for leaks.

CAUTION: NEVER CHECK FOR LEAKS WITH A FLAME; FIRE OR EXPLOSION MAY RESULT.

WHEN LEAK CHECK IS COMPLETE, WIPE OFF ALL RESIDUE.

CHECKING PRESSURE OF HOUSE PIPING SYSTEM

1. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 lbs./sq. in. (3.5 k Pa) (13.8 in. water column).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 0.5 lbs./sq. in. (3.5 k Pa) (13.8 in. water column).

Installation Instructions

CONNECTING THE RANGE TO ELECTRIC SUPPLY

WARNING: DISCONNECT ELECTRICAL SUPPLY BEFORE SERVICING THE APPLIANCE.

ELECTRIC SUPPLY

The range must be installed in accordance with Local and National Electric Code (NEC) ANSI/NFPA No. 70- latest edition. Rating plate of the unit is located behind the front service panel on the base panel.

OUTSIDE WIRING

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.

HOUSE WIRING

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 or four 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. In some communities, a solid or flexible continuous armored conduit must be used from main entrance panel to the terminal box on the rear of the range. Others will permit the termination of the range circuit at a polarized three or four wire plug-in outlet placed at a convenient point near the back of the range.

User may experience occasional circuit tripping if Ground Fault Circuit Interrupter (GFCI) outlet or breaker is in use.

RANGE CONNECTIONS

REMEMBER - only a 4-conductor cord is to be used on new branch- circuit installations (1996 NEC) , mobile homes, recreational vehicles, or in an area where local codes prohibit grounding through the neutral conductor. Hence, 4-wire service **MUST** be provided for such installations.

If a flexible power cord is required, it is recommended a cord no longer than 4 ft. be used. Make connections as explained below and with reference to the appropriate illustration (see figures 8 and 9). After installation, insure tightness of all electrical connections and replace all covers .

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

Installation Instructions

OPERATION

The air for combustion and ventilation is supplied through the front of the cooktop. The air is exhausted upward. **Do not** obstruct the flow of combustion and ventilation air.

Before startup, make sure that the cooktop has been carefully checked for gas leaks and that it has been properly connected to electric power.

SEALED BURNERS

The sealed burners are in sets of two. The *right* burner knob controls the *front* burner and the *left* knob controls the *rear*. To ignite the gas at the burner, push the knob in and turn to the Ignition Position. You will hear a clicking sound indicating the proper operation of the spark igniter. After the air in the supply line has been purged, the gas should ignite at the burner. After ignition, turn the knob to the desired setting. The clicking sound should stop.

PLEASE REMEMBER: These burners produce a lot of heat at the HI setting.

Do not operate the burners without cookware on the grates. The porcelain on the grates may chip if the burners operate for an extended period of time without cookware on the grates.

The burners are tested and adjusted at the factory prior to shipping the cooktop. Adjustment is not required on the burners.

IMPORTANT: It is mandatory that the ventilating hood, if installed, be turned on and remain **ON** while the burners are operating.

IMPORTANT: The required manifold pressure for Natural Gas is 5" water column and for LP is 10" water column.

RANGE TOP ADJUSTMENTS

BURNER EFFICIENCY AND FLAME CHARACTERISTICS

Initial burner adjustments have been made at the factory. However, altitude and transportation may create the need to adjust and correct at installation location.

The burner flame should be blue in color and stable with no yellow tips, excessive noise or lifting. It should burn completely along both sides of the burner tube.

An improper gas-air mixture may cause either a yellow tipped flame or burner flutter. Have the flame adjusted by a technician.

Foreign particles in the gas line may cause an orange flame during initial use. This will disappear with use. If the flame is uneven, flutters, makes excessive noise or lifts, check to see if the burner ports are clogged. If the ports are clogged, use a wire, a straightened paper clip or needle to clear the ports. If the condition persists, contact a service agency for adjustment.

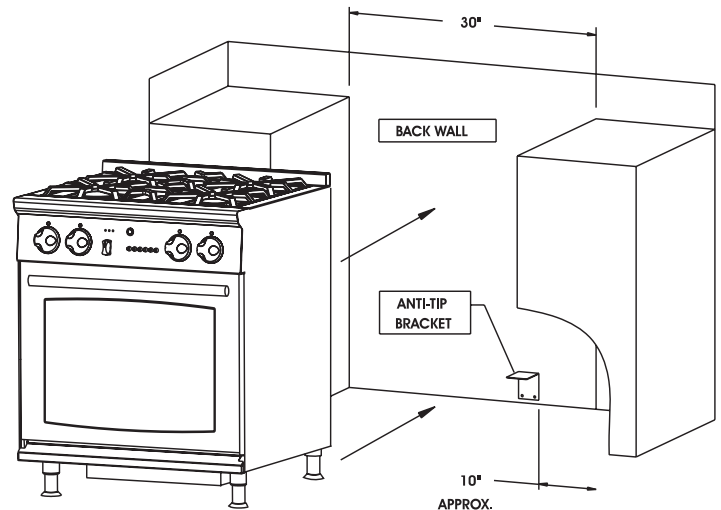
SEALED BURNERS

The sealed burners are tested and adjusted at the factory prior to shipping. Adjustment is not required on sealed burners.

Installation Instructions

INSTALLATION OF ANTI-TIP BRACKET

WARNING: To avoid risk of personal injury and property damage, install the anti-tip bracket provided in accordance with installation instructions.



Wall Mounting (Figure A)

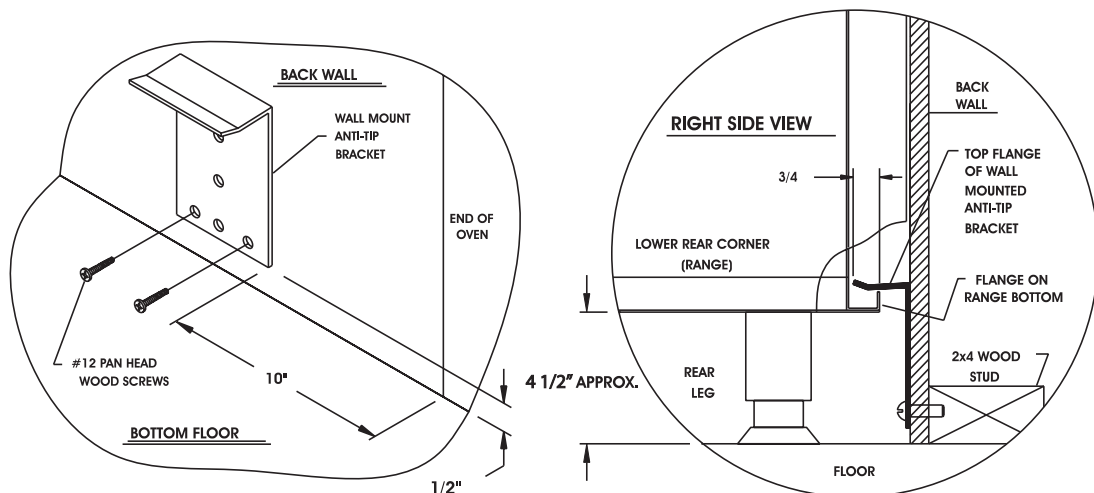
- Locate bracket 1/2" from floor and 10" from either end of the oven.
- Secure bracket to wall using the two (2) #12 pan head wood screws provided. Make sure the screws are secured to the 2" x 4" floor wood sole plate, or wall wood studs.

- Distance from the back wall should be such that when range is installed, the top flange of the anti-tip bracket will overlap the flange on the range bottom by about 3/4".

NOTE: The other holes on the wall-mounted bracket are provided as alternate locations for mounting the 2 screws. If installation of wall bracket is done using the vertical holes on the bracket, ensure that there is a 2" x 4" stud on the wall behind the bracket.

FOR WALL MOUNTING

(FIG. A)

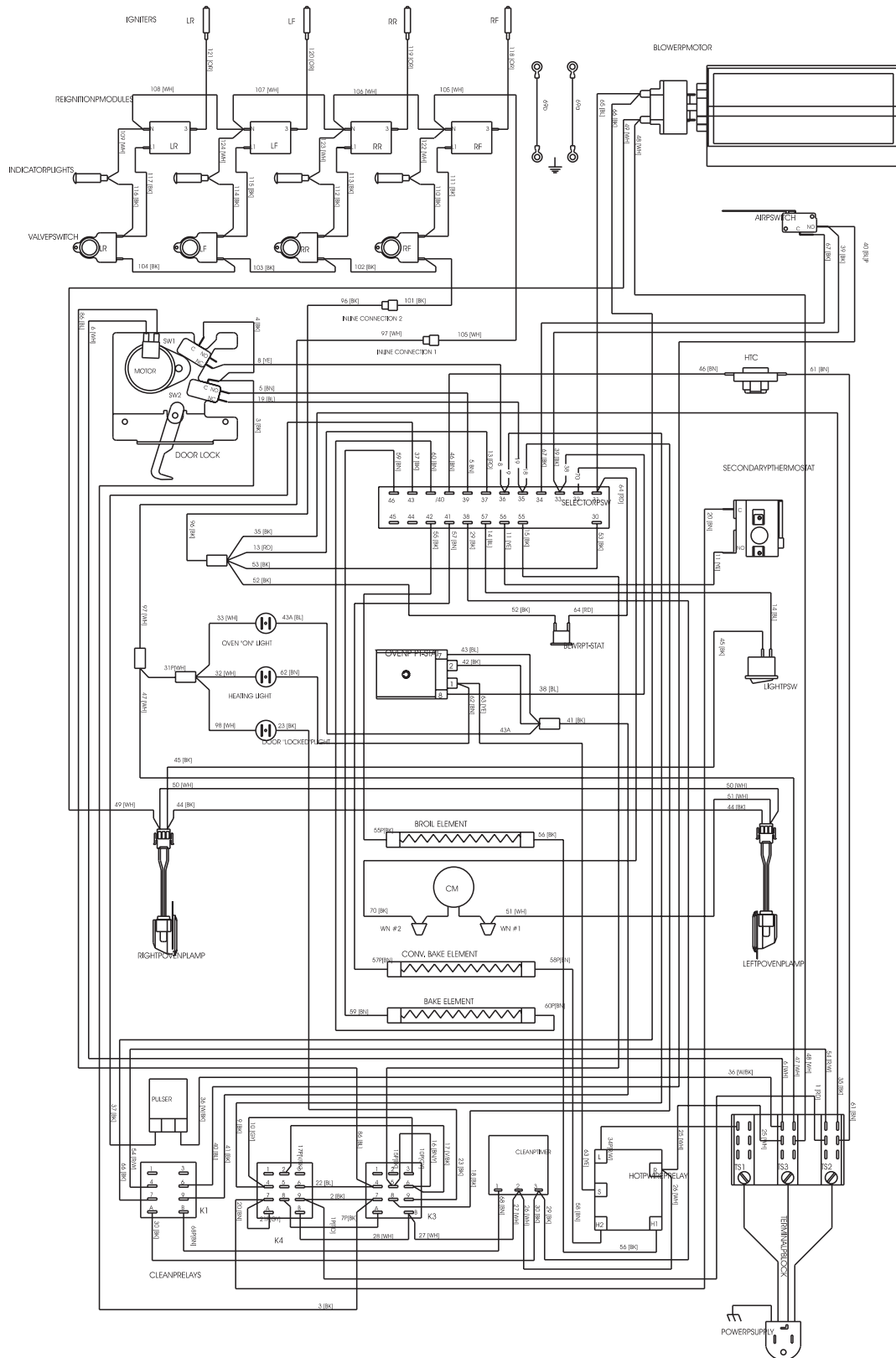


NOTE: Make sure that the top flange of anti-tip bracket overlaps the flange range bottom by a minimum of 3/4".

Installation Instructions

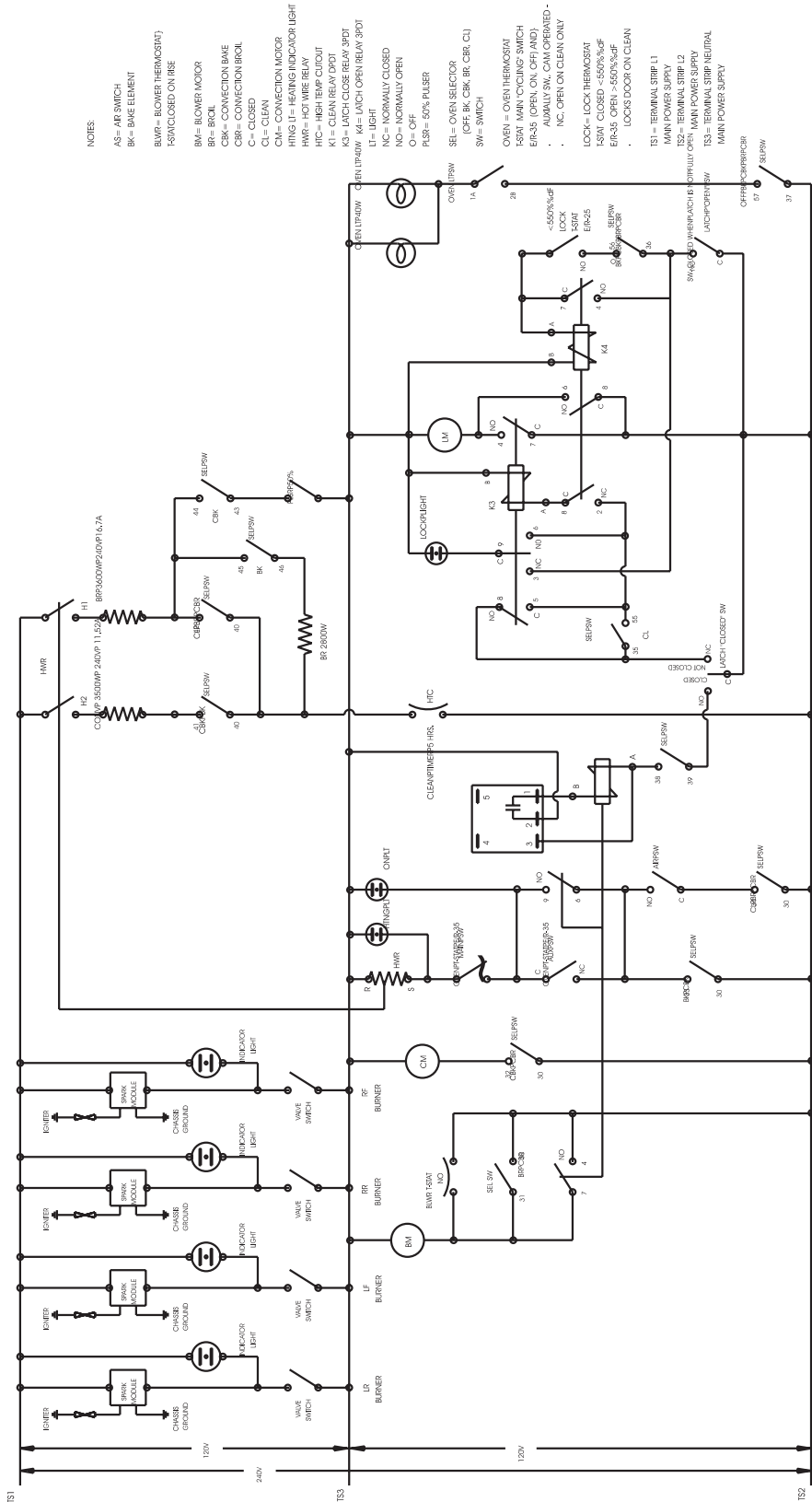
ELECTRICAL CONNECTION

WIRING DIAGRAM



Installation Instructions

RANGE WIRING SCHEMATIC



NOTES:

- AS = AIR SWITCH
- BK = BAKE ELEMENT
- BUM = BLOWER MOTOR
- BS = BURNER
- CBK = CONVECTION BASE
- CBR = CONVECTION BROIL
- C- = CLOSED
- CL = CLEAN
- CM = CONVECTION MOTOR
- HNS = HEATING INDICATOR LIGHT
- HNR = HOT WIRE RELAY
- HTC = HIGH TEMP CUTOUT
- HTL = HIGH TEMP LIMIT
- K1 = LOCK CLOSED RELAY
- K2 = LOCK OPEN RELAY
- LI = LIGHT
- NC = NORMALLY CLOSED
- NO = NORMALLY OPEN
- O = OFF
- PLSR = 50% FLUSER
- SEL = OVEN SELECTOR (OFF BK, CBK, BR, CL)
- SW = SWITCH
- OVEN = OVEN THERMOSTAT
- PSWT = MAIN CYCLING SWITCH
- ER-3S (OPEN, ON, OFF) AND
- ALMUTY SW, CAM OPERATED -
- ALM. OPEN ON CLEAN ONLY
- LOCK = LOCK THERMOSTAT
- LSTAT CLOSED - 550%GF
- ER-3S OPEN - 550%GF
- LOCK DOOR ON CLEAN
- TS1 = TERMINAL STRIP L1
- TS2 = TERMINAL STRIP L2
- TS3 = TERMINAL STRIP NEUTRAL
- MAIN POWER SUPPLY
- CHASSIS GROUND
- 7 SUPSW

Appendix B

Use & Care Guide 30" Dual Fuel Range



TABLE OF CONTENTS

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SAVOR THE PERFORMANCE™

Use and Care

Installer: Please leave this guide with this appliance.

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

Model Number _____

Serial Number _____

Date of Purchase _____

If you have service questions, call:
Please call your Jade dealer or distributor, or
Jade Products Company
1-866-820-9401
(Mon.-Fri., 8 am-8 pm Eastern Time)

Please have model number and serial number available when calling for service.

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

For more service information, see page 23.

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

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

Always disconnect power to appliance before servicing.

WARNING

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

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

- IF YOU SMELL GAS:

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

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

To check if device is properly installed, look underneath range with a flashlight to make sure the anti-tip device is properly engaged. You should check this anytime the range has been moved.

- **ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS**
- **INSTALL ANTI-TIP DEVICE PACKED WITH RANGE**
- **FOLLOW ALL INSTALLATION INSTRUCTIONS**

WARNING

To reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device.

SAFETY

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

Always contact the manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels

WARNING

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

CAUTION

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

Use and Care

SAFETY

To Prevent Fire or Smoke Damage

- Be sure all packing materials are removed from the appliance before operating it.
- Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.
- If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.
- **NEVER** leave any items on the cooktop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.
- Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.
- Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. Do not leave plastic items on the cooktop as they may melt or soften if left too close to the vent or a lighted surface burner.
- To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

In Case of Fire

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

- **Cooktop:** Smother fire or flame in a pan with a lid or cookie sheet.
- **NEVER** pick up or move a flaming pan.
- **Oven:** Smother fire or flame by closing the oven door.

Do not use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.

Child Safety

CAUTION

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

- **NEVER** leave children alone or unsupervised near the appliance when it is in use or is still hot.
- **NEVER** allow children to sit or stand on any part of the appliance as they could be injured or burned.
- Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the appliance.

About Your Appliance

WARNING

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

- **NEVER** use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, do not use the cooktop or oven as a storage area for food or cooking utensils.
- For proper oven performance and operation, do not block or obstruct the oven vent duct located on the right side of the air grille.
- Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. When the oven is in use, the vent and surrounding area become hot enough to cause burns. After oven is turned off, do not touch the oven vent or surrounding areas until they have had sufficient time to cool.
- Other potentially hot surfaces include cooktop, areas facing the cooktop, oven vent, surfaces near the vent opening, oven door, areas around the oven door and oven window.

Use and Care

SAFETY

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

Cooking Safety

- Always place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.
- Always adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance.
- **NEVER** leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. Do not use high heat for extended cooking operations.
- **NEVER** heat an unopened container on the surface burner or in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.
- Use dry, sturdy potholders. Damp pot- holders may cause burns from steam. Dishtowels or other substitutes should never be used as potholders because they can trail across hot surface burners and ignite or get caught on appliance parts.
- Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle.
- Do not let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood turn the fan on.

- **NEVER** wear garments made of flammable material or loose fitting or long-sleeved apparel while cooking. Clothing may ignite or catch utensil handles.
- Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry, sturdy potholders. Always avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry potholder. Always turn the oven off at the end of cooking.
- Use care when opening the oven door. Let hot air or steam escape before moving or replacing food.
- **NEVER** use aluminum foil to cover oven racks or oven bottom. This could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.

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

Utensil Safety

- Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose-handled pans. Also avoid using pans, especially small pans, with heavy handles as they could be unstable and easily tip. Pans that are heavy to move when filled with food may also be hazardous.
- Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.
- To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.

Use and Care

SAFETY

- Never let a pan boil dry as this could damage the utensil and the appliance.
- Follow the manufacturer's directions when using oven cooking bags.
- Only certain types of glass, glass/ceramic, ceramic or glazed utensils are suitable for cooktop or oven usage without breaking due to the sudden change in temperature. Follow manufacturer's instructions when using glass.
- This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this guide. Do not use eyelid covers for the surface units, stovetop grills, or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

Heating Elements

- **NEVER touch oven heating elements, areas near elements, or interior surfaces of oven.**
- Heating elements may be hot even though they are dark in color. Areas near elements and interior surfaces of an oven may become hot enough to cause burns.
- During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool.

Cleaning Safety

- Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.
- Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

Self-Clean Oven

CAUTION

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

- Clean only parts listed in this guide. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners of any kind in or around any part of the self-clean oven.
- Before self-cleaning the oven, remove broiler pan, oven racks and other utensils and wipe up excessive spillovers to prevent excessive smoke, flare-ups or flaming.
- This range features a cooling fan which operates automatically during a clean cycle. If the fan does not turn on, cancel the clean operation and contact an authorized servicer.
- It is normal for the cooktop of the range to become hot during a self-clean cycle. Therefore, touching the cooktop during a clean cycle should be avoided.

Important Safety Notice and Warning

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

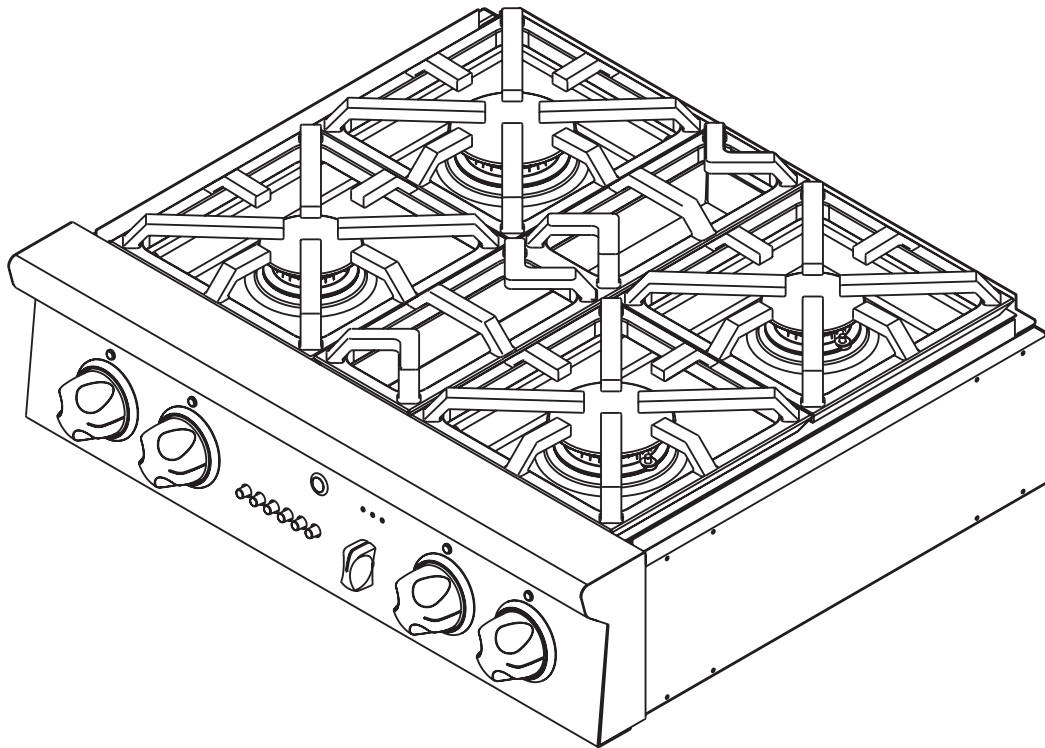
Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low-level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors by opening the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

IMPORTANT NOTICE REGARDING PET BIRDS:

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

COOKTOP OPERATION

FEATURES OF YOUR COOKTOP



Feature Index	See page
1 Top Burners	6
Operation Checking the Flame Cleaning	6 14
2 Exterior Surfaces	14 & 19

COOKTOP OPERATION

IN THE EVENT OF A POWER FAILURE...

Since all Jade Cooktops employ an electrical ignition system, an electrical power failure in the home will affect the operation of the appliance. The electric igniters will not function during such an event. However, the burners can be lit manually, with a match.

In the event of a power failure, **do not** attempt to operate the electrical ignition system.

COOKTOP CHARACTERISTICS ALL SERIES

Sealed Burners With Electronic Spark Ignition

Your Jade appliance features sealed burners with simmer, engineered with electronic spark ignition to eliminate the necessity of continuous pilots. These burners provide immediate heat, and also respond immediately to adjustments of heat settings.

Control Knob Operation

The sealed burner control knobs are in sets of two. The *right* burner knob controls the *front* burner and the *left* knob controls the *rear*. To ignite the gas at the burner, push the knob *in* and turn to the Ignition Position. You will hear a clicking sound indicating the proper operation of the spark igniter. After the air in the supply lines has been purged, the gas should ignite at the burner. After ignition, turn the knob to the desired setting. The clicking sound should stop.

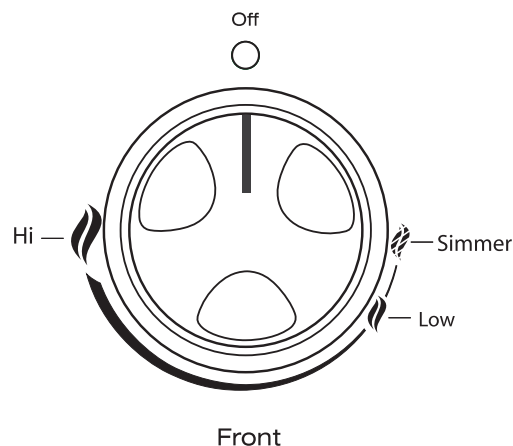


WARNING

Do not use the burner if the igniter is cracked or damaged. Contact customer service on Page 22.

PLEASE REMEMBER: These burners produce tremendous heat at the High setting. Do not operate the burners without cookware on the grates. The porcelain on the grates may chip if the burners are operated for an extended period of time without cookware on the grates.

The burners are tested and adjusted at the factory prior to shipment. Adjustment is not required on the burners.



Determining the Proper Flame Height

The proper height of the flame depends on the size and material of the utensil being used, the food being cooked, and the amount of liquid in the utensil.

However, certain basic rules apply:

- The flame should never extend beyond the bottom of the pan.
- Use a lower flame with utensils made of slow heat conductors, such as stainless steel, ceramic glass, etc. Excessive heat applied to these materials will result in scorching or burning.
- When boiling, adjust the flame to the size of the cookware until boil begins. Then lower the flame height to the minimum needed to maintain a gentle boil. *Foods cook just as fast at a gentle boil as they do at a vigorous boil.*
- To prevent spillovers and boilovers when frying, always use properly sized cookware. Do not fry with excessive heat, and never leave the cooktop unattended.

Use and Care

OVEN OPERATION

Dual Fuel Series Oven

Ovens in the Dual Fuel line are engineered to operate in five different modes: standard bake, convection bake, convection broil, broil and self clean.

Note: The welded construction of your Jade Range may cause expansion and contraction of the metal, which produces a sound. This is perfectly normal and is no cause for concern.

Operating Standard Bake

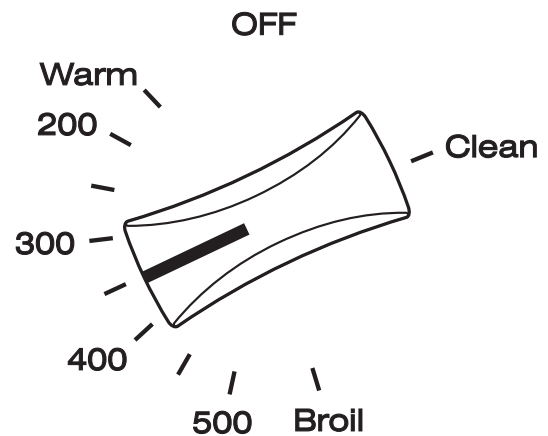
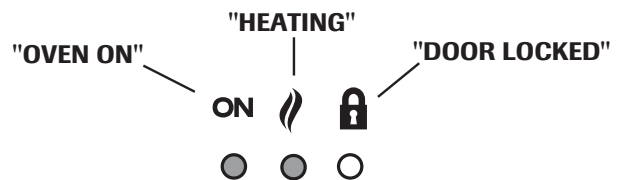
During standard baking, heat is emitted from the bake and broil elements in an alternating fashion. Natural airflow circulates the heat throughout the oven.

1. Make sure thermostat knob is in the OFF position.
2. Before heating the oven, place the oven racks in the desired position.

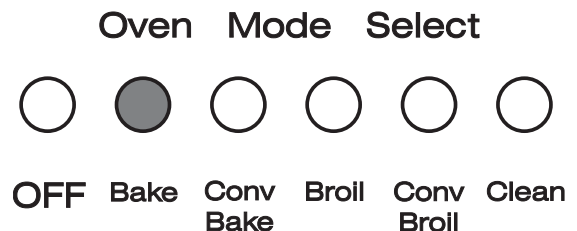
 **WARNING**

Use extreme caution when moving racks while the oven is hot. We recommend the use of oven mittens or potholders to prevent injury.

3. Push the selector switch to BAKE.
4. Push in the oven thermostat and set to the desired cooking temperature between 150 - 550°F. The "OVEN" light will light to indicate the oven is "on". The "HEATING" light will also light when the oven temperature is below the desired temperature. When the desired temperature has been reached, the "HEATING" light will go off to indicate the bake element is off. The oven thermostat will cycle on and off to maintain the desired temperature at a constant level.
5. Preheat the oven at the desired setting for 15 minutes, or until the oven cycles on and off. Avoid opening the oven door during preheating.
6. Place the food in the oven.
7. After cooking, turn the thermostat OFF.



Oven Temp



Use and Care

OVEN OPERATION

Helpful Hints

- The oven interior is constructed of superior quality grade porcelainized steel.
- Do not use aluminum foil to cover the oven door.
- Avoid repeated openings of the oven door; heat escapes each time the door is opened. The oven thermostat will sense the drop in the oven's temperature and will activate the oven elements. This will cause hot spots to form in the oven and could affect cooking results.
- Allow at least 1 inch clearance around the oven pans and the oven walls. When using more than one pan per rack, position the pans evenly to maximize air circulation.

Note: The welded construction of your Jade Range may cause expansion and contraction of the metal, which produces a sound. This is perfectly normal and is no cause for concern.

Oven Racks

Each Jade oven is equipped with two heavy duty "wraparound" wire racks. The oven has guides for seven rack positions. See page 12 for recommended use.

Cooking Tips

- Roasting is recommended for large tender cuts of beef, veal, pork or lamb.
- Allowing roasts to stand ten to fifteen minutes after cooking will make carving easier. Meat continues to cook during this "standing time".
- There is no need to add water to the pan when roasting. This would produce a steamed effect, and roasting is a dry heat cooking method.
- Less tender cuts of meats may require moist cooking techniques.
- Check roast for the desired degree of doneness. Always use a standard meat thermometer to test for completion; never rely on appearance alone. The tip of the thermometer should be inserted into the center of the thickest part of the meat, and should not touch the bone or a fatty section.

Use and Care

OVEN OPERATION

Operating Convection Bake

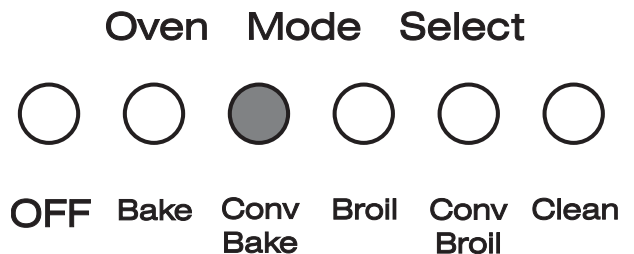
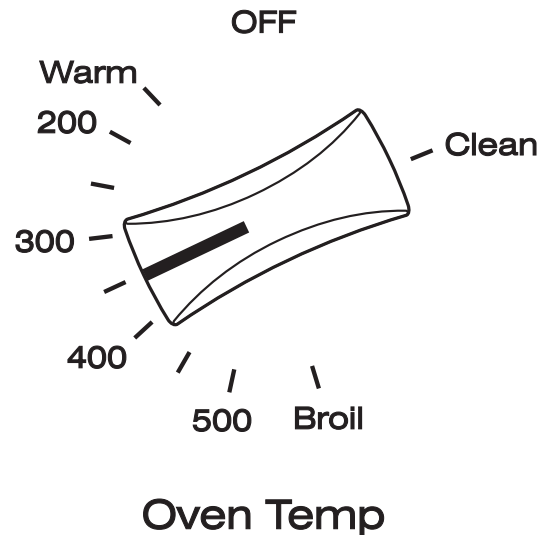
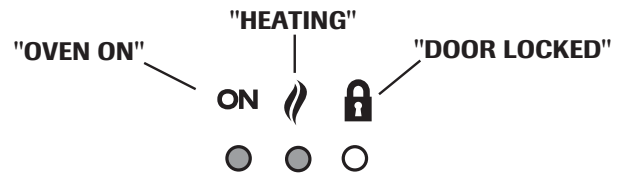
During convection cooking the oven elements heat the entire interior. A fan circulates the heat throughout the oven. This promotes even browning, exceptional roasting and baking. Both the amount of cooking time, and the temperature required are reduced (compared to a standard oven) when the convection mode is used. On average, temperatures in a convection oven can be reduced 25 degrees.

1. Make sure thermostat knob is in the OFF position.
2. Before heating the oven, place the oven racks in the desired position.

! WARNING

Use extreme caution when moving racks while the oven is hot. We recommend the use of oven mitts or potholders to prevent injury.

3. Push the selector switch to CONV BAKE.
4. Push in the oven thermostat and set to a desired cooking temperature between 150 - 550°F. The "OVEN" light will light to indicate the oven is "on". The "HEATING" light will also light when the oven temperature is below the desired temperature. When the desired temperature has been reached, the "HEATING" light will go off to indicate the bake element is off. The oven thermostat will cycle on and off to maintain the desired temperature at a constant level.
5. Preheat the oven at the desired setting for at least 15 minutes, or until the oven cycles on and off. When the bake light cycles off, the oven is ready. Avoid opening the oven door during preheating.
6. Place the food in the oven.
7. After cooking, turn the thermostat OFF.



Use and Care

OVEN OPERATION

Operating the Broiler

1. Make sure the thermostat knob for the oven is in the OFF position.
2. Before heating the oven, place the oven racks in the correct broiling position; the 2nd and 3rd rack positions from the top are most commonly used for broiling. For more doneness, use the 3rd rack position. For searing (great for rare to medium rare steaks), use the 2nd rack position.



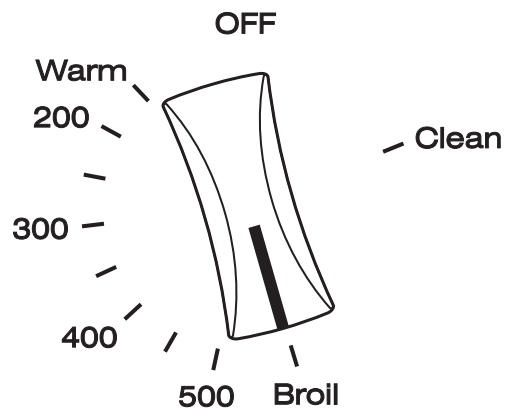
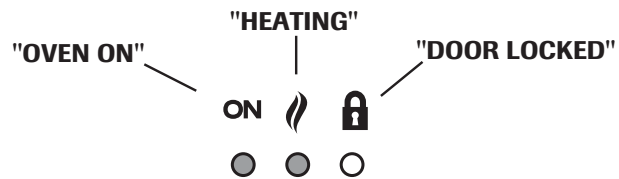
WARNING

Use extreme caution when moving racks while the oven is hot. We recommend the use of oven mittens or potholders to prevent injury.

3. Push the selector switch to BROIL.

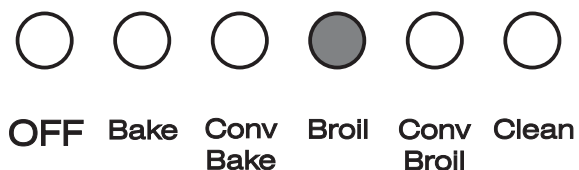
Note: The cooling fan will operate during broil mode.

4. Turn the oven thermostat knob and set it to BROIL. The "Oven" and "Heating" lights will illuminate to indicate the oven is in the broiling mode. Allow the broil element to heat for approximately two minutes before beginning to broil food. The oven thermostat will cycle on and off to maintain the desired temperature at a constant level.
5. Center the food on the broiler pan and position the pan under the broiler element.
6. Close the oven door during broiling. Broil the first side of the food.
7. To broil the other side of the food, open the oven door and pull the oven rack toward you. Turn the food and return the rack into the oven. Close the door and continue broiling.
8. After cooking, turn the oven thermostat OFF. Pull oven rack and remove the broiling pan.
9. Push the selector switch to OFF after the broiling is complete.



Oven Temp

Oven Mode Select



Use and Care

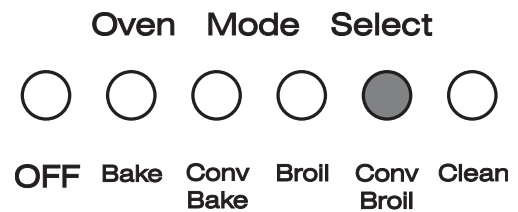
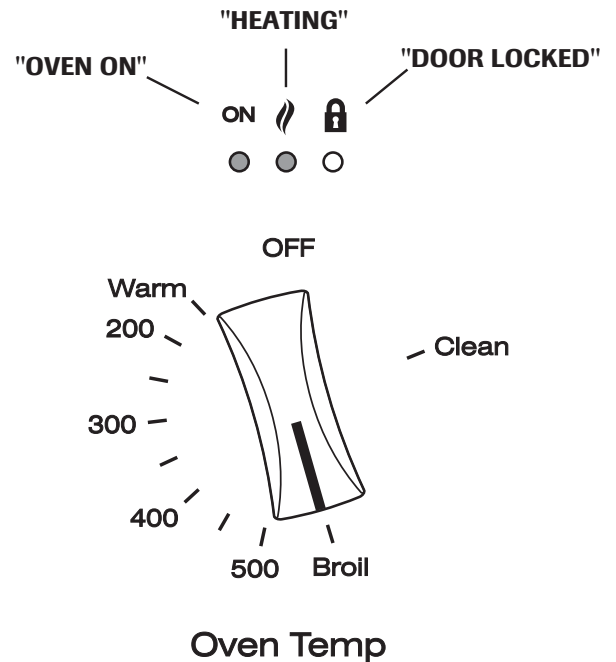
OVEN OPERATION

Broiling Tips

- For optimum performance make sure the oven rack is in the correct broiling position.
- Always use a broiler pan to collect drippings. You can use aluminum foil to line your broiler pan and broiler rack. However, you must mold the foil tightly to the rack and cut slits in it just like the rack.
- Defrost meats before broiling.
- Slit fatty edge to prevent meat from curling.
- Broil on first side for slightly more than half the recommended time, season and turn. Season second side just before removing. Turn meat only once to limit piercing and the release of juices.
- Before turning or removing food, always pull out rack to stop position.
- Do not leave the broiler pan in the oven after broiling is completed.

To set Convection Broil:

1. Place the oven rack in the proper rack position.
2. Place food in the oven.
3. Select Convection Broil using the Oven mode select button.
4. Select the oven temperature using the Oven Temp knob.
For High Broil set oven temperature to Broil.
OR
For Low Broil set oven temperature to 450°
OR
Set oven to desired temperature.
- The oven has a variable broil feature, which means that a lower broil temperature can be selected. To select a lower temperature, turn the Oven Temp Knob. Variable broil temperatures can be set from 300° F to 550° F.
5. Place food in the oven.
6. Close the oven door.
7. Press the Off button when broiling is done.



Broil Notes:

- See Broiling Chart (page 13), for foods and broiling time.
- "High" is used for most broiling. Use a lower broil temperature when broiling longer cooking foods or thin pieces of food. 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.
- **Convection broiling** is generally faster than conventional broiling. Check for doneness at the minimum recommended time.

Use and Care

OVEN OPERATION

Oven Racks

The oven has two racks. All racks are designed with an integrated slide system.

TO REMOVE OVEN RACKS:

Pull rack straight out until it stops; lift the front of the rack and pull out.

TO REPLACE OVEN RACKS:

Place rack on the rack support in the oven. Engage the locking clip on the slide mount; slide rack back into the oven.

Notes:

- Do not use cookware that extends beyond edge of rack.
- For best results, allow two inches between the pan placed on the rack and the oven side wall.
- When opening the oven door, allow steam and hot air to escape before reaching into the oven to remove food.
- Use caution when removing items to avoid burns.

Rack Supports

The rack supports can be removed for cleaning. Lift up to disengage clips. The supports can be replaced by hooking onto the four clips.

Flue Vent

When the oven is in use, the vent and surrounding area become hot enough to cause burns. NEVER block the vent opening.

Cooling Fan

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

Use and Care

OVEN OPERATION

Broiling Chart

FOODS	CONVENTIONAL BROIL	CONVECTION BROIL (SELECT MODELS)
Beef (broiled to 160° F) 6 Hamburgers, 1/2" thick 2 Ribeye Steaks, 1" thick 2 New York Strip Steaks, 1" thick 2 T-Bone Steaks, 1" thick	10 - 12 minutes 18 - 22 minutes 18 - 22 minutes 18 - 22 minutes	12 - 14 minutes 13 - 16 minutes 13 - 17 minutes 16 - 18 minutes
Poultry (broiled to 170° F on Low) 4 Boneless/Skinless Breasts 4 Bone-in Chicken Breasts	Low Broil 12 - 15 minutes 20 - 23 minutes	Low Broil 10 - 12 minutes 18-20 minutes
Pork (broiled to 160° F) 4 Boneless Pork Chops, 1" thick 4 Bone-in Pork Chops, 1" thick Ham Slice, 1 inch thick	20 - 28 minutes 25 - 28 minutes 16 - 18 minutes	17 - 19 minutes 17 - 19 minutes 15 - 17 minutes
Fish (broiled to 140° F) 4 Swordfish Steaks, 1" thick 2 Halibut Steaks, 1" thick Orange Roughy, 1" thick Shrimp (16-20 ct. per lb.) 2 Salmon Fillets, 1/2" thick 2 Salmon Steaks, 1" thick	8 - 12 minutes 10 - 12 minutes 10 - 12 minutes 8 - 10 minutes 8 - 12 minutes 8 - 12 minutes	8-12 minutes 9-11 minutes 9 - 11 minutes 6 - 8 minutes 11 - 13 minutes 11 - 13 minutes

Suggested Internal Food Temperatures

FOOD	INTERNAL TEMPERATURE	
Ground Beef	160° 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

Use and Care

OVEN OPERATION

Broiling Chart

FOODS	CONVENTIONAL BROIL	CONVECTION BROIL (SELECT MODELS)
Beef (broiled to 160° F) 6 Hamburgers, 1/2" thick 2 Ribeye Steaks, 1" thick 2 New York Strip Steaks, 1" thick 2 T-Bone Steaks, 1" thick	10 - 12 minutes 18 - 22 minutes 18 - 22 minutes 18 - 22 minutes	12 - 14 minutes 13 - 16 minutes 13 - 17 minutes 16 - 18 minutes
Poultry (broiled to 170° F on Low) 4 Boneless/Skinless Breasts 4 Bone-in Chicken Breasts	Low Broil 12 - 15 minutes 20 - 23 minutes	Low Broil 10 - 12 minutes 18-20 minutes
Pork (broiled to 160° F) 4 Boneless Pork Chops, 1" thick 4 Bone-in Pork Chops, 1" thick Ham Slice, 1 inch thick	20 - 28 minutes 25 - 28 minutes 16 - 18 minutes	17 - 19 minutes 17 - 19 minutes 15 - 17 minutes
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Suggested Internal Food Temperatures

FOOD	INTERNAL TEMPERATURE
Ground Beef	160° 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

Use and Care

CLEANING & MAINTENANCE

As with any piece of fine equipment, your Jade Range must be kept clean and properly maintained to maximize its performance and longevity.

This range may be cleaned and serviced through its front. It is not necessary to remove it from its installation for cleaning or service.

To assure safe and proper maintenance, we recommend you follow these directions carefully.

Cleaning Exterior Surfaces

Stainless Steel:

Stainless steel surfaces may be cleaned by wiping with a damp cloth. Use any mild glass cleaner to remove fingerprints and smears. **Do not** use steel wool because it will scratch this surface. Small surface scratches may be removed by using 100 grit sandpaper to lightly sand the area in the direction of the grain.

For heat discoloration, try one of the following cleaners: Cameo, Bar Keepers Friend, or Zud*. **Do not** use abrasives on the printed control panel.

Porcelain Finish:

Any of the following may be used on a porcelain finish when the surface is cool: soap and water; paste of baking soda and water; and non-abrasive plastic pad or sponge. Never use abrasive or caustic cleaning agents on any porcelain surfaces of your range top section. Porcelain enamel is glass fused on metal, therefore it may crack or chip with misuse.

Wipe all spillovers immediately with a dry cloth, especially acid or sugar spillovers. The surface may discolor or dull if soil is not removed.

Cleaning the Sealed Burners

Spillovers should be wiped up as soon as they occur, before they burn and become solid.

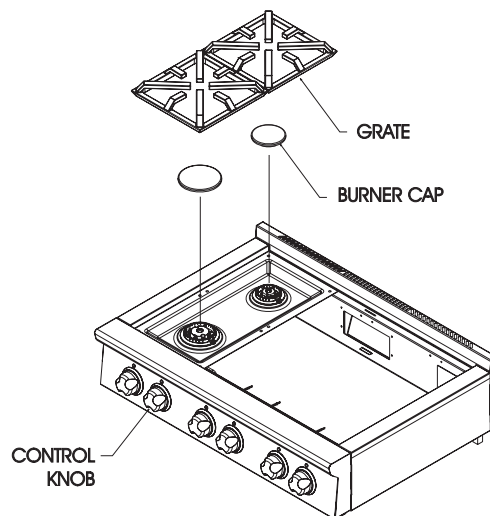
⚠ CAUTION

Be sure range top section is cold before cleaning.

In the Event of a Spillover:

1. Turn off electrical power before cleaning any part of the range top section.
2. Lift off grates. Be careful not to scratch stainless steel surfaces or to chip porcelain surfaces.
3. Wash grates with a mild cleaner/degreaser, rinse and dry.
4. To clean burners, remove burner caps and simmer burner heads. Wash with warm water, rinse and dry.
5. With a wet sponge, clean burner bases, then dry with a dry cloth.
6. Replace simmer burner heads and burner caps in proper position. Make sure that both the simmer burner heads and burner caps are locked in position.
7. Clean grate supports with mild cleaner, rinse and dry.

IMPORTANT: TURN OFF ELECTRICAL POWER BEFORE CLEANING ANY PART OF THE RANGE TOP.



⚠ CAUTION

Be sure the burner ports are not clogged. Clean burner ports with a straight pin.

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

Use and Care

CLEANING & MAINTENANCE

Oven Function: Self-Clean

Self-Clean Cycle eliminates the need for scrubbing and scouring of oven surfaces. This oven design features a pyrolytic self-cleaning cycle. The oven attains very high or elevated temperatures and burns off deposits and soils. At the completion of the self-cleaning cycle, a powder/ash residue is left inside the oven. When the oven has cooled, use a damp cloth/sponge to remove powder/ash from the oven surfaces.

Self-Clean Cycle:

A. Preparation for the Self-Clean Cycle:

- The high/elevated oven temperature may damage utensils, oven racks and their supports, and other items like aluminum foil, during the self-clean cycle. Make sure all the items are removed from inside of the oven before the start of Self-Clean Cycle.
- Any large spills inside the oven should be wiped off/cleaned before the start of selfclean cycle. **Do not use oven cleaners.**
- Use detergents and hot water to rinse/clean door frame, door and inside of door.

B. During the Self-Clean Cycle:

CAUTION

- Do not touch the exterior of the oven during self-clean cycle. This is due to the fact that some oven exterior parts may become too hot to touch.
- Kitchen should be well ventilated during self-clean cycle.
- Initial use of self-clean cycle(s) may cause some odors due to curing of binder in oven insulation which will disappear with time.

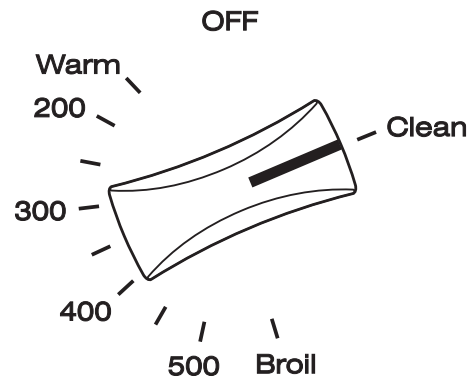
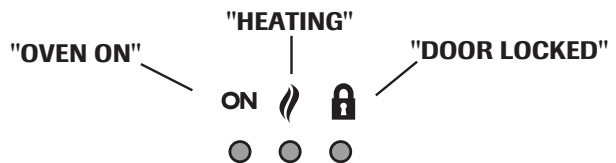


WARNING

- Burn or electrical shock hazard.
- Turn "Off" all controls before cleaning.
- Oven should be cool before cleaning. This will eliminate possible burn or electrical shock hazard.

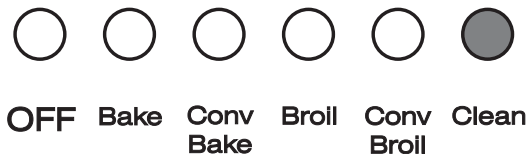
Starting the Self-Cleaning Operation:

- Close the door completely.
- Push the selector switch to Clean position.
- Rotate the thermostat to Clean position.



Oven Temp

Oven Mode Select



Use and Care

CLEANING & MAINTENANCE

The Self-Cleaning Operation Sequence:

- Cooling blower will come on.
- Door Lock mechanism will activate and door will lock in 30 to 60 seconds. "DOOR LOCK" light will turn on.
- 5 hour timer will start the clean cycle.
- Air-flow switch will close and the thermostat will turn on the heating element, "OVEN ON" and "HEATING" light will turn on.

At the End of the Self-Cleaning Operation:

- Heating operation is terminated; "OVEN ON" and "HEATING" lights will turn off. "HEATING" light will turn on and off with the heating element.
- Cooling fan will stay on, until surface temperature around the door lock motor drops below the safe temperature level.

Opening the Door:

1. Push the Selector switch to OFF position.
2. Door lock will open approximately 30 to 60 seconds after the oven temperature drops to a safe temperature level. "DOOR LOCK" light will turn off.
3. Move the Thermostat to OFF position.

The door can be opened during the cleaning operation by following "Opening the Door" steps 1 through 3. The door lock will open after the oven temperature drops to a safe temperature level.

If at any time cooling fan stops working during the self-cleaning operation, the thermostat will shut off the heating operation, and "OVEN ON" and "HEATING" lights will turn off. In order to open the door, follow the "OPENING THE DOOR" steps 1 through 3. The door lock will open after the oven temperatures drops to a safe temperature level.

CAUTION

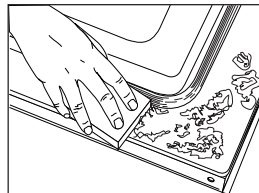
If the Selector switch is moved to CLEAN position, when the door is closed, it will start the door lock motor and lock the door.

To open the door, follow the "OPENING THE DOOR" steps 1 through 3. You must wait for the door lock to open, before making another selection.

CAUTION

If the Selector switch is moved to Clean position, when the oven is being used, and the oven door is closed, the door will lock in one minute. Do not force door to open, it will damage the door lock mechanism.

To open the door, follow the "OPENING THE DOOR" steps 1 through 3. The door lock will not open until the oven temperature drops to a safe temperature level. It may take more than one minute.



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.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking, flare-ups or flaming during the clean cycle.

Wipe up sugary spillovers and acidic spillovers such as lemon juice, tomato sauce or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. **The porcelain finish may discolor if acidic or sugary spills are not wiped up prior to a self-clean cycle.**

Use and Care

CLEANING & MAINTENANCE

IMPORTANT: Turn off electrical power before beginning maintenance to any part of the range.

Power must be turned off at the circuit breaker of the house.

Replacing the Oven Bulbs- All Series

The oven light bulbs are located on the front sections of both side walls.

1. Allow the bulb to cool completely before removing it. Do not touch a hot bulb with a damp cloth; this will cause the bulb to break.
2. Hold the cover glass with one hand, and use your other hand to insert a bladed screwdriver between the cover glass and the metallic case (metallic strip) of the lamp.

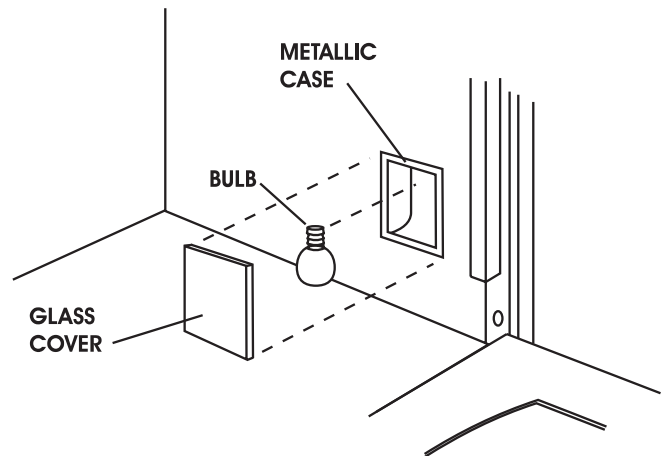
Do not insert the screwdriver between the oven wall and the metallic case.

3. Remove the burned out bulb. Install the new bulb in its place.

Note: The bulbs are halogen and may fail if touched by bare hands. The grease from your hands may cause the bulb to overheat. Always use a clean rag or tissue when handling the new bulb.

To assure the proper replacement bulb is used, order the bulb from Jade Products Company.

Call 1-866-820-9401, have your model and serial number handy.



Use and Care

CLEANING & MAINTENANCE

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.

Broiler Pan & Insert

- Place soapy cloth over insert and pan; let soak to loosen soil.
- Wash in warm soapy water. Use scouring pad to remove stubborn soil.
- Broiler pan and insert can be cleaned in dishwasher.

Control Panel

- Wipe with damp cloth.
- For stubborn soil, use mildly abrasive cleaning agents such as Bon Ami*. **Do not** use abrasive cleaners such as steel wool pads or oven cleaners. These products will permanently damage the surface.

Control Knobs

- 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 burner to be sure the knobs have been correctly replaced.

Oven Window & Door – Glass

- 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 Interiors

- Follow instructions on page 15 to set a self-clean cycle.

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

Oven Racks

- Clean with soapy water.
- Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry.
- If over time, racks do not slide out easily, spray the glides with a cooking spray, such as PAM*. Wipe up any excess oil.

Note: Remove oven racks during a clean cycle. If racks are left in the oven, it may impair function and they will discolor.

Oven Door

CAUTION

- **NEVER** place excessive weight on or stand on an open oven door. This could cause the range to tip over, break the door, or injure the user.
- **NEVER** attempt to open or close door or operate oven until door is properly replaced.
- **NEVER** place fingers between hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against oven frame and could injure your fingers.

Oven Window

TO PROTECT THE OVEN DOOR WINDOW:

- Do not hit the glass with pots, pans, furniture, toys, or other objects.
- Do not close the oven door until the oven racks are in place.

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

Removal of gas appliance

Gas appliance connectors used to connect this appliance to the gas supply are not designed for continuous movement. Once installed, **Do not** repeatedly move this gas appliance for cleaning or to relocate. If this appliance has to be moved and/or removed for servicing, follow the procedure described in the installation instructions. For information, contact Jade Products Company at 1-866-820-9401.

To prevent range from accidentally tipping, the range must be secured to the floor by using the provided anti-tip bracket.

Use and Care

CLEANING & MAINTENANCE

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 Jade 1-866-820-9401.

PART	PROCEDURE
Broiler Pan and Insert	<p><i>Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.</i></p> <ul style="list-style-type: none"> • Place soapy cloth over insert and pan; let soak to loosen soil. • Wash in warm soapy water. Use scouring pad to remove stubborn soil. • Broiler pan and insert can be cleaned in dishwasher.
Control Knobs	<ul style="list-style-type: none"> • Remove knobs by pulling forward. • Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish.
Door Handle, Oven Exterior (select models) - Stainless Steel	<ul style="list-style-type: none"> • <i>DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH.</i> • <i>DO NOT USE "ORANGE" OR ABRASIVE CLEANERS.</i> • <i>ALWAYS WIPE WITH THE GRAIN WHEN CLEANING.</i> • 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 Scotch-Brite* pad; rub evenly with the grain. Rinse and dry. To restore luster and remove streaks, follow with Stainless Steel Magic Spray.
Oven Window & Door - Glass	<ul style="list-style-type: none"> • Avoid using excessive amounts of water which may seep under or behind glass causing staining. • Wash with soap and water. Rinse with clear water and dry. Glass cleaner can be used if sprayed on a cloth first. • Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.
Oven Trim - Metal Finishes	<ul style="list-style-type: none"> • Wash with soap and water, glass cleaners or mild liquid sprays. Avoid using excessive amounts of water. • Remove stubborn soils with nonabrasive cleaners such as Bon Ami* or a baking soda and water paste; rinse and dry. Do not use abrasive cleaners.
Oven Interior	<ul style="list-style-type: none"> • See page 15 for information on the self-clean oven. • To remove occasional spillovers between cleanings, use a plastic soap-filled scouring pad; rinse well. • Wipe up sugary spillovers and acidic spillovers such as lemon juice, tomato sauce or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. The porcelain finish may discolor if acidic or sugary spills are not wiped up prior to a self-clean cycle.
Oven Racks	<ul style="list-style-type: none"> • Rub with a sponge or cloth using one of the following cleaners: Bon-Ami*, Soft Scrub* or Comet*. Rinse and dry. • For hard to remove soils, use a dampened soap-filled scouring pad. Rinse and dry. • Racks will permanently discolor and may not slide smoothly if left in the oven during a self-clean operation. If this occurs, spray the glides with a cooking spray, such as PAM*, then wipe off excess oil.

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

Use and Care

TROUBLESHOOTING

PROBLEM	SOLUTION
For most concerns, try these first.	<ul style="list-style-type: none"> • Check if oven controls have been properly set. • Check if oven is properly connected to electrical outlet. • Check or re-set circuit breaker. Check or replace fuse. • Check power supply.
Oven light does not function.	<ul style="list-style-type: none"> • The light bulb is loose or defective. • The oven light does not work during self-cleaning process.
There is a strong odor or light smoke when oven is turned on.	<ul style="list-style-type: none"> • This is normal for a new wall oven and will disappear after a few uses. Initiating a clean cycle will “burn off” the smells more quickly. Turning on a ventilation fan will help remove the smoke and/or odor. • Excessive food soils on the oven bottom. Use a self-clean cycle.
Oven did not clean properly.	<ul style="list-style-type: none"> • Oven may need longer cleaning time. • Excessive spills were not removed prior to self-cleaning process.
Foods do not broil properly.	<ul style="list-style-type: none"> • Check rack position. • Voltage into house may be low.
Baked food is burned or too brown on top.	<ul style="list-style-type: none"> • Food may be positioned incorrectly in oven. • Oven not preheated properly.
Foods bake unevenly.	<ul style="list-style-type: none"> • The oven may be installed improperly. • Check the oven rack with a level. • Stagger pans, do not allow pans to touch each other or oven wall. • Check instructions for suggested placement of pans on oven rack. • There may be too many pans on one rack. • Baking pans may be oversized.
Oven door will not unlock.	<ul style="list-style-type: none"> • Oven may not have cooled to safe temperature after self-cleaning process.
Oven baking results are less than expected.	<ul style="list-style-type: none"> • The pans being used may not be of the size or material recommended for best results. • There may not be sufficient room around sides of the pans for proper air circulation in the oven. • Check instructions for preheating, rack position and oven temperature.
Baking results differ from previous oven.	<ul style="list-style-type: none"> • Oven thermostat calibration may differ between old and new ovens. Follow recipe and use the directions in this guide before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting.
Fan is heard when oven is turned on.	<ul style="list-style-type: none"> • This is the cooling fan and is normal. The fan will continue to run after use until the oven cools.
Cooling fan continues to operate after the oven has been turned off.	<ul style="list-style-type: none"> • This is normal. The fan will automatically shut off when the oven has cooled.
Noises may be heard.	<ul style="list-style-type: none"> • The oven makes several low level noises. You may hear the oven cooling fan going on and off. You may also hear the oven relays as they go on and off. These are all normal. • As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.

TROUBLESHOOTING

QUESTIONS? USE THIS EASY TROUBLESHOOTING GUIDE

PROBLEM	PROBABLE CAUSE	POSSIBLE SOLUTION
BURNER DOESN'T LIGHT	<ol style="list-style-type: none"> 1. Cooktop not connected to power supply. 2. Clogged burner port. 3. Burner cap improperly positioned. 	<ol style="list-style-type: none"> 1. Connect cooktop to wall outlet; check circuit breaker or fuse box. 2. Clean burner port with a straight pin. 3. Place burner cap in proper position on burner base.
YELLOW TIPPING ON FLAME	<ol style="list-style-type: none"> 1. Blocked burner ports. 2. Incorrect orifice size. 	<ol style="list-style-type: none"> 1. Clean burner ports. 2. Replace with correct orifice size. (This problem can only be corrected by an authorized service agency. Please refer to page 22 for contacting service agency.)
LIFTING FLAMES; FLAMES RISE FROM THE PORTS AND BURN ABOVE THE PORTS; ALSO KNOWN AS NOISY FLAME	<ol style="list-style-type: none"> 1. Incorrect gas pressure. 2. Incorrect orifice size. 	<ol style="list-style-type: none"> 1. Main valve must be fully open. Have gas pressure checked by an authorized technician. 2. Replace with correct orifice size. (This problem can only be corrected by an authorized service agency. Please refer to page 22 for contacting service agency.)

NOTES

Use and Care

SUPPORT

CUSTOMER SERVICE

Before calling for service...

Many operating problems are minor, and can be corrected without a technician. Refer to the Troubleshooting Guide on page 20 before calling a service technician.

For additional assistance regarding the use and care of your Jade Cooktop, please contact:

- Your Jade dealer or distributor, or
- Priority One Service

1-866-820-9401

Please have the model and serial numbers handy when calling for service.

Use and Care

WARRANTY

FULL TWO-YEAR WARRANTY

Jade range is warranted to be free from defect in material and workmanship under normal household use for a period of two (2) years from the date of original retail purchase. Jade, the warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

LIMITED FIVE-YEAR WARRANTY

Any sealed burner or tube burner which fails in normal household use within five (5) years from the date of original retail purchase will be repaired or replaced, free of charge when the cooktop is located within the United States and Canada. This only applies to the actual part, and excludes all other costs, including labor.

LIMITS OF WARRANTY

This warranty shall apply only to products manufactured on or after June 15, 2001 and located in the United States and Canada. Warranty labor shall be performed by an authorized Jade service agency or representative.

Warranty does not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power (for any reason) to the product, alteration, outdoor use, improper installation or improper operation, instruction on the use of the product, unauthorized adjustments and calibrations performed on the product, nor damage due to harsh chemicals (i.e., cleaning products improperly applied).

Warrantor is not responsible for consequential or incidental damage. Warranty does not apply to commercial usage, or to products with altered or removed serial numbers.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance accessible for service.

Warrantor's liability on any claim of any kind, with respect to the goods or services covered herein, shall in no case exceed the price of the goods or services or part thereof which gives rise to the claim.

WARRANTY SERVICE

Under the terms of this warranty, service must be performed by a factory authorized Jade service agent or representative. Service will be provided during normal business hours. Labor performed at overtime or premium rates shall not be covered by this warranty. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Jade service agent or Jade. Provide model and serial number and date of original purchase.

IMPORTANT: Retain original proof of purchase to establish warranty period.

Any implied warranties of merchantability and fitness applicable to the equipment are limited in duration to the period of coverage of this express written warranty. This warranty grants specific legal rights to the purchaser. Other rights, which may vary from state to state, may also apply. Title to the merchandise passes to the consignee upon acceptance by the carrier. After acceptance by the carrier, the merchandise travels at the risk of the purchaser. In the event of freight damage, do not refuse shipment. Advise the agent of the damage, and note the details of that damage on the freight bill before any freight charges are paid. File a claim for damages with the freight agent. In the event of concealed damage (shipment arrives in apparent good order, but upon unpacking is found to be damaged), immediately notify the freight agent in writing and retain a copy of the notification.