

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.

Dual Fuel Slide-In Range

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

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

JDS8850BD*
JDS9860BD*
JDS9865BD*

Important Information

Pride and workmanship go into every product to provide our customers with quality products. It is possible, however, that during its lifetime a product may require service. Products should be serviced only by a qualified service technician who is familiar with the safety procedures required in the repair and who is equipped with the proper tools, parts, testing instruments and the appropriate service information. **IT IS THE TECHNICIANS RESPONSIBILITY TO REVIEW ALL APPROPRIATE SERVICE INFORMATION BEFORE BEGINNING REPAIRS.**

Important Notices for Servicers and Consumers



WARNING

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

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

Customer Service Support Center

CAIR Center

Web Site

Telephone Number

WWW.JENNAIR.COM 1-800-536-6247

CAIR Center in Canada 1-800-688-2002

Recognize Safety Symbols, Words, and Labels



DANGER

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



WARNING

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



CAUTION

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

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Important Safety Information

WARNING

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



- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT



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

WARNING

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

WARNING

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

WARNING

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

WARNING

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

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

Use appliance only for its intended purpose as described. Pay close attention to the safety sections of this manual. Recognize the safety section by looking for the symbol or the word safety.

Recognize this symbol as a safety precaution.



WARNING

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

Do not store or use gasoline or other flammable vapors and 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 fire department.

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

ALL APPLIANCES

1. Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never Use Your Appliance for Warming or Heating the Room.
3. Do Not Leave Children Alone—Children should not be alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear Appropriate Apparel—Loose fitting or hanging garments should never be worn while using appliance.

Important Safety Information

5. User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
6. Storage in or on Appliance—Flammable materials should not be stored in an oven or near surface units.
7. Do Not Use Water on Grease Fires—Smother fire or flame, or use dry chemical or foam-type extinguisher.
8. Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch elements. Do not use a towel or other bulky cloth.
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.

SURFACE COOKING UNITS

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

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

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.

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 Oven

- 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.
- Plug range into a 120-volt grounded outlet only. Do not remove round grounding prong from the plug. If in doubt about grounding of the home electrical system, it is consumers responsibility and obligation to have an ungrounded outlet replaced with a properly grounded three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.
- Insure all packing materials are removed from the 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.

Important Safety Information

Connecting Range to Gas

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

Extension Cords

Do not use an extension cord with this product.

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 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 may 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.
- 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 which will seriously affect baking results, and damage 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.

OVENS

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

SELF-CLEANING OVENS

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

GLASS/CERAMIC COOKING SURFACES

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

Important Safety Information

VENTILATION HOODS

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

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

Surface Element Fire

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

Oven Fires

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

Precautions

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

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/steady gas pressure oven controls. Regulator must be set for the type of gas being used, either **Natural** or **LP**.

After servicing regulator, make certain it is set properly before completing service.

Gas Burner Orifices

Universal orifices are used on most valves. They must be adjusted or set for the type of gas being used **Natural** or **LP**.

After servicing a valve or orifice verify it is adjusted properly before completing service.

Grounded Oven Frame

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

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

Failure to do so can create a possible shock hazard.

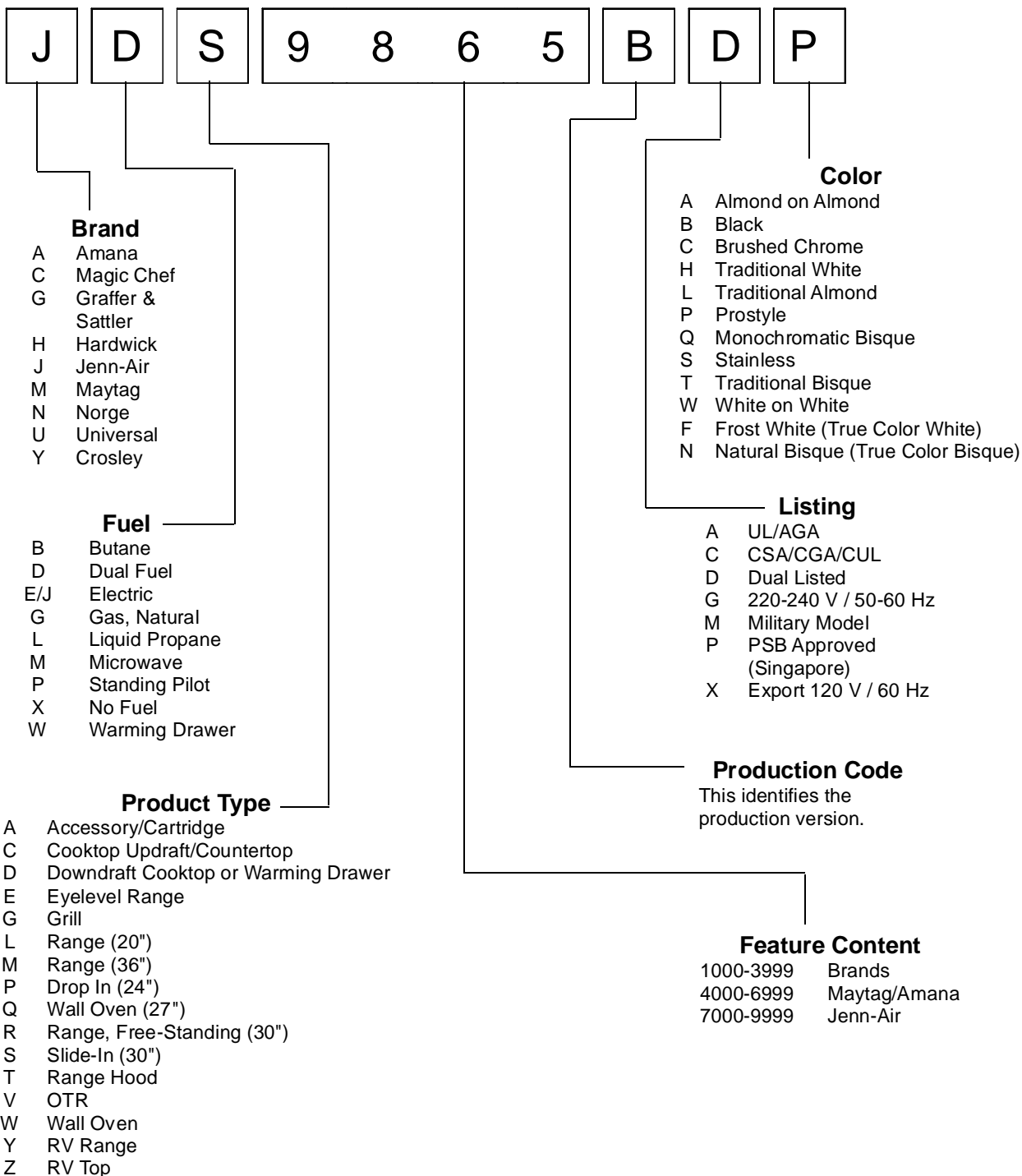
General Information

This manual provides basic instructions and suggestions for handling, installing and servicing dual fuel 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 this manual, it will operate properly and will require minimal servicing. A unit in proper operating order ensures the consumer all the benefits provided by clean, modern gas surface cooking and electric baking.

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

Cooking Nomenclature



General Information

Specifications

Refer to individual Technical Sheet for specification information.

Placement of the Oven

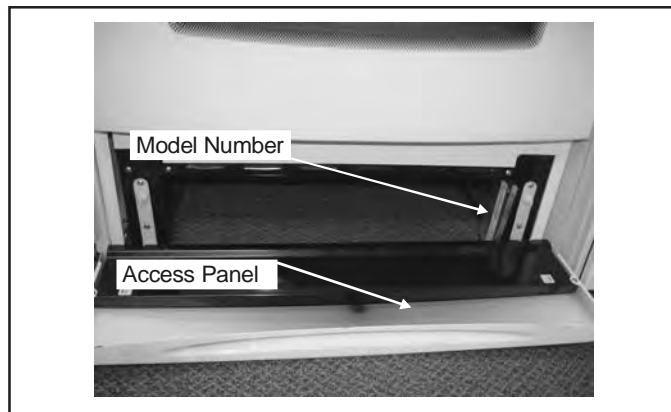
This freestanding range must be placed in the kitchen or comparable room. All safety guidelines must be followed and free air flow around the range is essential.

Do Not Block Air Vents

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

Location of Model Number

To request service information or replacement parts, the service center will require the complete model, serial, and manufacturing number of your slide-in range. The number can be found on the oven frame behind the storage/warming drawer. Slide the drawer open to access the oven frame and view the data.



Model Identification

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

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

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

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

Service

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

- For Jenn-Air product call 1-800-462-9824 or visit the Web Site at www.jennair.com
- For product in Canada call 1-800-688-2002 or visit the Web Site at www.jennair.com

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

Parts and Accessories

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

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

Extended Service Plan

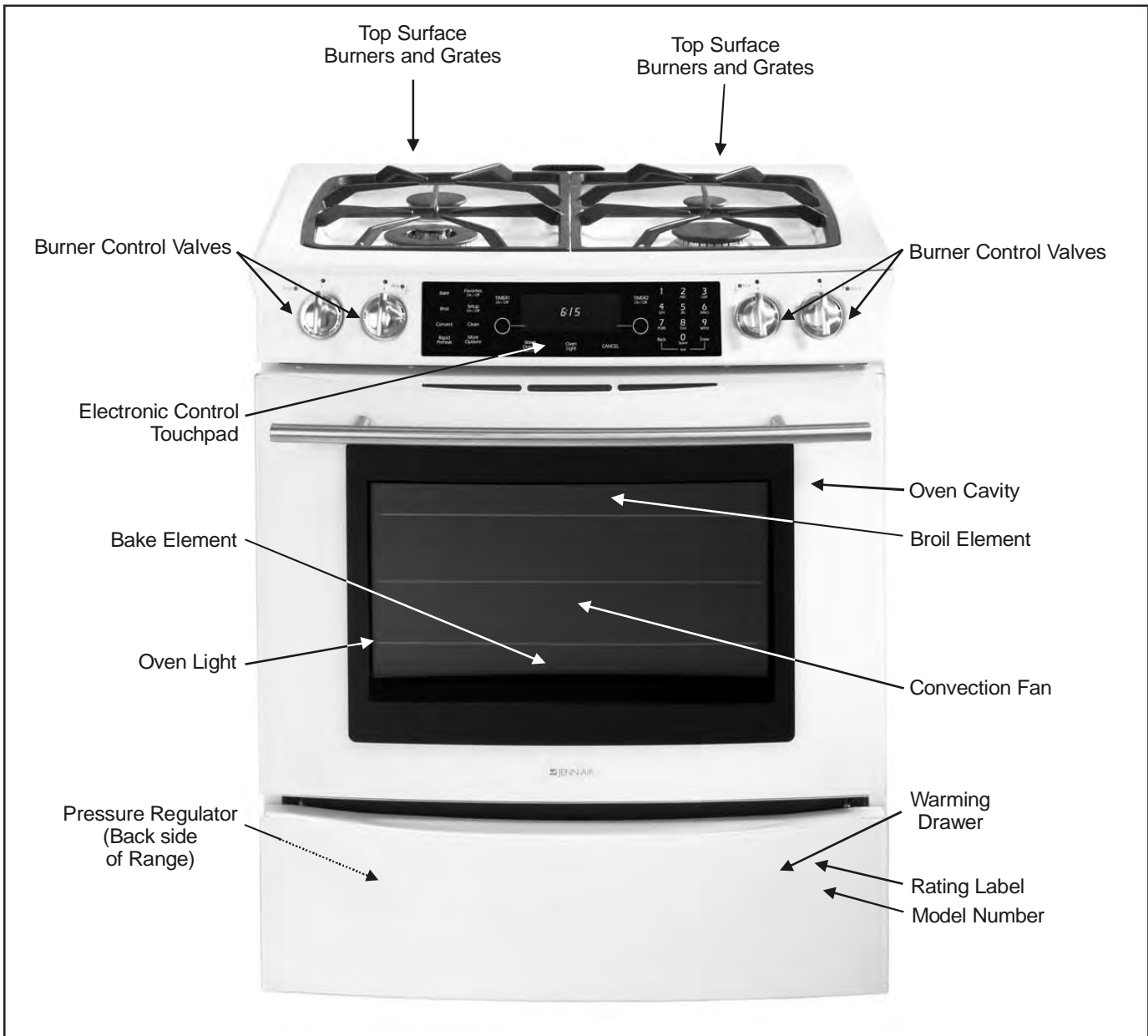
We offer long-term service protection for this new oven.

- Dependability PlusSM Extended Service Plan is specially designed to supplement Jenn-Air's strong warranty. This plan covers parts, labor, and travel charges.

Call 1-800-925-2020 for information.

Range Description

Range Description



Troubleshooting Procedures



WARNING

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

Troubleshooting Chart

| Problem | Possible Cause | Correction |
|---|--|--|
| Burners will not ignite; no spark at top burner. | Poor ground on burner cap Weak or failed spark module Low gas pressure..... Clogged burner port | <ul style="list-style-type: none"> • Clean burner cap. • Replace spark module. • Verify pressure 4" WCP for natural, 10" WCP for LP. • Clean burner cap. |
| 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 | <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 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. |
| No oven operation in bake or broil. | No voltage to control..... No voltage from control..... Loose wire connection or broken wire | <ul style="list-style-type: none"> • Check for 120 VAC at control. If no voltage check power source. • Check 120 VAC to ignitor, if no voltage, replace control. • Verify all connections are clean and tight, replace broken wire. |
| No bake element operation | Open bake element..... Loose wire connection or broken wire Open bake relay..... | <ul style="list-style-type: none"> • Check element for continuity, replace if failed. • Verify all connections are clean and tight, replace broken wire. • Verify 240 VAC at bake element. |
| Oven smokes/odor first few times of usage. | Normal | <ul style="list-style-type: none"> • Minor smoking and/or odor is normal the first few times of oven usage. |
| Failure Codes. | Electronically Controlled | <ul style="list-style-type: none"> • See "Fault Code Chart." |

Troubleshooting Procedures



WARNING

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

| Problem | Possible Cause | Correction |
|---|--|--|
| No broil element operation | Open broil element..... Loose wire connection or broken wire .. Open broil relay..... | <ul style="list-style-type: none"> • Check element for continuity, replace if failed. • Verify all connections are clean and tight, replace broken wire. • Verify 240 VAC at broil element. |
| No gas flows to burner. Ignitor glows red. | Failed ignitor..... Gas pressure too high..... Failed gas valve Loose wire connection or broken wire .. | <ul style="list-style-type: none"> • Check ignitor current draw, 3.2 – 3.6 Amps. Replace ignitor, if it fails test. • Check for correct gas pressure. Natural gas pressure should be 4" WCP and LP gas pressure should be 10" WCP. • Check gas valve for continuity. • Verify all connections are clean and tight, replace broken wire. |
| Fan motor does not operate. | No power to fan motor Failed fan motor or winding/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. |
| Oven not operating. | Programming error..... Power outage..... Unit in Sabbath mode | <ul style="list-style-type: none"> • Switch circuit breaker off to oven for five minutes and try oven again. • Verify power is present at unit and circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity. • Refer to Use & Care manual and remove unit from Sabbath mode. |
| Clock and timer not working. | Power outage..... Electronic Control locked | <ul style="list-style-type: none"> • Verify power is present at unit and circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity. • Refer to Use and Care manual and unlock electronic control. |
| Oven light does not operate. | Failed oven lamp..... Failed wiring..... Failed light socket | <ul style="list-style-type: none"> • Check lamp and replace as necessary. • Check for broken, loose or dirty connections. • Check light socket for continuity. |
| 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. Forcing door open voids warranty. Blow cool air on door latch area to quicken process. |
| Self-clean cycle not working. | Programming error..... Door lock | <ul style="list-style-type: none"> • Turn off circuit breaker for five minutes and try oven again. • Verify door lock energizes & engages. |

Troubleshooting Procedures



WARNING

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

Description of Fault Codes for EOC III

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

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

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

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

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

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

Fault Code Chart

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

Troubleshooting Procedures



WARNING

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

Oven Sensor, Meat Probe and Cooling Fan Temperature Charts

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

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

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

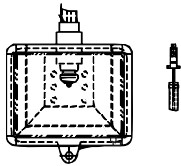
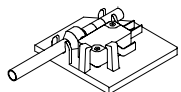
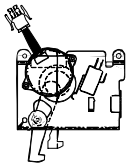

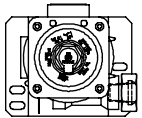
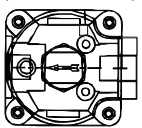

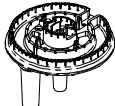


Testing Procedures



WARNING

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

Component Testing Procedures

| Illustration | Component | Test Procedure | Results |
|--|---|--|---|
|  | Oven light & housing | Disconnect connector and test resistance of terminals..... Measure voltage at oven light..... | Verify bulb is properly inserted. Continuity with bulb inserted. 120 VAC, see wiring diagram for terminal identification. If voltage is not present at oven light, check wiring or light switches. |
|  | Door plunger switch | Remove switch from unit and measure the following points: Door closed..... Door open | COM-NO= Continuity (closed) COM-NO= Infinity (open) |
|  | Autolatch assembly | Disconnect wires and test for continuity per wiring diagram..... Refer to Parts Manual for correct autolatch switch associated with the correct manufacturing number. | See wiring diagram for schematic layout. Common is in neutral position unless locking or unlocking autolatch assembly. |
|  | Door lock switch | Switch connection in the following positions: Door latch locked | COM-NO= Continuity (closed) COM-NO= Infinity (open) |
| <i>(JDS8850BD*)</i>  | Pressure regulator | Verify gas pressure (W.C.P.)..... If on LP service verify proper gas supply conversion. | 5" Natural 10" LP/propane |
| <i>(JDS986*BD*)</i>  | Pressure regulator | Verify gas pressure (W.C.P.)..... If on LP service verify proper gas supply conversion. | 5" Natural 10" LP/propane |
|  | Top surface burner 5 K btu 9.2 K btu 16 K btu | Verify gas is supplied..... Verify cap is positioned correctly | Gas supplied. Check for obstructions in burner ports. |
| <i>(JDS8850BD*)</i>  | Top surface, dual burner 15 K btu Inner: 3 K btu Outer: 12 K btu | Verify gas is supplied..... Verify cap is positioned correctly | Gas supplied. Check for obstructions in burner ports. |
|  | Top surface, burner cap 5 K btu 9.2 K btu 16 K btu | Verify cap is positioned correctly | Check for obstructions in burner ports. |
| <i>(JDS8850BD*)</i>  | Top surface, burner cap, dual (inner and outer burners) | Verify cap is positioned correctly | Check for obstructions in burner ports. |

Testing Procedures



WARNING

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

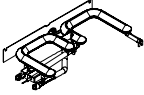
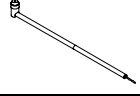






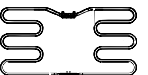
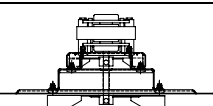


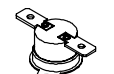
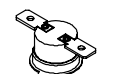
| Illustration | Component | Test Procedure | Results |
|--------------|---|---|--|
| | Spark module 4 + 0 | Test for voltage at terminals L and N Check polarity and ground | 120 VAC See wiring diagram. |
| | Snap switch (pan switch) NOTE: Downdraft fan will not engage if this switch is not activated. | Test for voltage at terminals..... Disconnect wiring and check for continuity in LITE position | 120 VAC Continuity in LITE position. |
| | Dual burner valve | Verify gas is supplied Orifices adjusted for Natural or LP. | Gas supplied. |
| | Burner valve, push-to-turn, 270° 5 K btu 9.2 K btu 16 K btu | Verify gas is supplied Orifice adjusted for Natural or LP. Adjust set screw for simmer control. | Gas supplied. |
| | Burner valve, push-to-turn, 270°, E-burner | Verify gas is supplied Orifice adjusted for Natural or LP. Adjust set screw for simmer control. | Gas supplied. |
| | Orifice holder 5 K btu 9.2 K btu 16 K btu | Verify gas pressure Check orifice for debris | 5" Natural 10" LP/propane Clean as needed. |
| | Orifice holder, dual burner 12 K btu 3 K btu | Verify gas pressure Check orifice for debris | 5" Natural 10" LP/propane Clean as needed. |
| | Spark switch | Test for voltage at terminals..... Disconnect wiring and check for continuity in LITE position | 120 VAC Continuity in LITE position. |
| | Spark switch | Test for voltage at terminals..... Disconnect wiring and check for continuity in LITE position | 120 VAC Continuity in LITE position. |
| | Double valve switch | Test for voltage at terminals..... Disconnect wiring and check for continuity in LITE position | 120 VAC Continuity in LITE position. |
| | Spark ignition electrode | Test for resistance of spark lead Test ignitor to chassis | Continuity No continuity from ignitor to chassis. |
| | Temperature sensor | Measure resistance..... | Approx 1000 Ω at room temperature, 75° F (23.8° C). |

Testing Procedures



WARNING

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

| Illustration | Component | Test Procedure | Results |
|---|--|--|--|
| (JDS986*BD*)  | E-burner assembly | Verify gas is supplied | Gas supplied, Check for obstructions in burner ports. |
| (JDS986*BD*)  | E-burner ignitor | Test for resistance of spark lead Test ignitor to chassis..... | Continuity. No continuity from ignitor to chassis. |
| (JDS986*BD*)  | E-burner tube, front | Nominal air shutter setting..... Tolerance | .250 1/4" .031 Approx. 1/32" |
| (JDS986*BD*)  | E-burner tube, rear | Nominal air shutter setting..... Tolerance | .250 1/4" .031 Approx. 1/32" |
| (JDS8850BD*)  | Hidden bake element | Disconnect wiring to element and measure cold resistance of terminals. Measure voltage at bake element..... | Approx. 20 Ω. 240 VAC. |
|  | Broil element | Disconnect wiring to element and measure cold resistance of terminals. Measure voltage at broil element | Approx. 12.5 to 18 Ω. 240 VAC. |
| (JDS986*BD*)  | Bake element | Disconnect wiring to element and measure cold resistance of terminals. Measure voltage at bake element..... | Approx. 22 Ω. 240 VAC. |
| (JDS8850BD*)  | Warmer element | Disconnect wiring to element and measure cold resistance of terminals. Measure voltage at broil element | Approx. 12.5 to 18 Ω. 120 VAC. |
|  | Convection element | Disconnect wiring to element and measure cold resistance of terminals. Measure voltage at convection element..... | Approx. 16.5 Ω. 240 VAC. |
|  | Convection motor, 2-speed | Measure voltage..... Check motor windings to ground | 120 VAC. (tolerance: 105 to 135 VAC) No continuity. RPM, Lo-speed: Approx. 1440 to 2040 RPM, Hi-speed: Approx. 1860 to 2460 |
| (JDS8850BD*)  | Oven limit switch | Normally closed, verify operation: Open: 209° to 221° F (98° to 105° C)..... Closed: 144° to 166° F (62° to 74° C) | Infinite. Continuity. |
| (JDS986*BD*)  | Oven limit switch | Normally closed, verify operation: Open: 253° to 267° F (123° to 131° C).... Closed: 188° to 212° F (87° to 100° C) ... | Infinite. Continuity. |
| (JDS8850BD*)  | Hi-limit temperature switch (Warming Drawer) | Normally closed, verify operation: Open: 135° to 145° F (57° to 63° C)..... Closed: 114° to 126° F (46° to 52° C) | Infinite. Continuity. |
| (JDS8850BD*)  | Hi-limit temperature switch (Warming Drawer) | Normally closed, verify operation: Open: 95° to 105° F (35° to 41° C)..... Closed: 79° to 91° F (26° to 33° C) | Infinite. Continuity. |

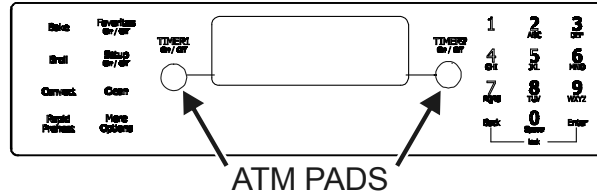
Testing Procedures



WARNING

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

Electronic Oven Control (EOC) III Testing Procedures



ATM PADS

ELECTRONIC OVEN CONTROL III TESTING/PROGRAMMING PROCEDURES

| Feature | Access Procedure | Modification Procedure |
|---|---|---|
| Oven Temperature Adjustment Determines oven cavity offset temperature (range from -35° F to +35° F, or -21° C to +21° C). | Press the Setup pad, then press the right ATM pad until TEMP ADJUST displays. Press the left ATM pad to select oven TEMP ADJUSTMENT settings. | Enter the offset temperature setting desired using the digits pads. Press the right ATM pad for + temperature adjustment, or the left ATM pad for – temperature adjustment. Press 0 to reset control back to no temperature adjustment. Wait 3 seconds for the control to accept the request. Press Setup to exit. |
| Time Options Determines control time, day of week, 12/24 hour clock. | Press the Setup pad, then the left ATM pad to select TIME OPTIONS. | Press the right ATM pad to scroll to the desired function to modify. |
| Time Set Determines time of day (Monday thru Sunday) to display on control. | Press the Setup pad, then the left ATM pad, then the left ATM pad again to set the time of day clock. | Enter the correct time using the digits pads and press Enter . Press the left ATM pad to select AM or the right ATM pad to select PM. Press Setup to exit. |
| Day of Week Determines day of week (Monday thru Sunday) to display on control | Press the Setup pad, then the left ATM pad, then press the right ATM pad until DAY displays. Press the left ATM pad to select the day. | Press the right ATM pad until the correct day displays, then press the left ATM pad to select. Press Setup to exit. |
| 12/24-Hour Clock Display Determines 12-hour or 24-hour clock display on control. | Press the Setup pad, then the left ATM pad, then press the right ATM pad until 12/24HR displays. Press the left ATM pad to select 12/24 HR clock. | Press the left ATM pad to select 12-hour clock, or the right ATM pad to select 24-hour clock. Press Setup to exit. |
| Clock & Day Display Disable Determines if time of day and day of week will display on control. | Press the Setup pad, then press the right ATM pad until DISABLE displays. Press the left ATM pad to select DISABLE settings. | Press the left ATM pad to select TIME, or the right ATM pad to scroll to DAY, then press the left ATM pad. Press the left ATM pad to turn display on or the right ATM pad to turn display off. Press Setup to exit. |
| Language Display Determines language display on control (English, French, or Spanish). | Press the Setup pad, then press the right ATM pad until LANGUAGE displays. Press the left ATM pad to select LANGUAGE settings. | Press the right ATM pad until the correct language displays (English, French or Spanish), then press the left ATM pad. Press Setup to exit. |
| C/F (Celsius/Fahrenheit) Display Determines temperature display on control (C or F). | Press the Setup pad, then press the right ATM pad until C/F displays. Press the left ATM pad to select C/F settings. | Press the left ATM pad to select Celsius or the right ATM pad to select Fahrenheit. Press Setup to exit. |
| Auto Convection When enabled, reduces the Convection Bake and Pastry temperatures by 25° F (-3.9° C). | Press the Setup pad, then press the right ATM pad until AUTO CONVECT displays. Press the left ATM pad to select AUTO CONVECT settings. | Press the left ATM pad to turn on auto convection, or the right ATM pad to turn off auto convection. Press Setup to exit. |
| Sabbath Mode Bases on the Jewish guidelines for Sabbath/Holiday requirements. | Press the Setup pad, then press the right ATM pad until SABBATH displays. Press the left ATM pad to select SABBATH settings. | Press the left ATM pad to select Manual Sabbath mode, or the right ATM pad to select Auto Sabbath mode. Press the left ATM pad to turn on Sabbath mode, or the right ATM pad to turn off Sabbath mode. Press Setup to exit. |
| Tone Options Determines cook tones, timer tones and volume settings. | Press the Setup pad, then press the right ATM pad until TONES displays. Press the left ATM pad to select TONES options. | Press the right ATM pad to scroll to the desired tone to modify. |
| 12-Hour Shutoff Disables 12-hour shutoff, allowing the oven to operate indefinitely. | Press the Setup pad, then press the right ATM pad until 12HR Shutoff displays. Press the left ATM pad to select 12-HOUR SHUTOFF settings. | Press the left ATM pad to turn on 12-hour shutoff, or the right ATM pad to turn off 12-hour shutoff. Press Setup to exit. |

Testing Procedures



WARNING

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

| Feature | Access Procedure | Modification Procedure |
|---|---|--|
| 208/240 V Setting Determines range operating voltage (208 or 240 VDC). | Press the Setup pad, then press the right ATM pad until 208/240 displays. Press the left ATM pad to select 208/240 V settings. | Press the left ATM pad to select 208 VDC, or the right ATM pad to select 240 VDC. Press Setup to exit. |
| Cook Tones Determines the number and duration of cook time reminder chimes. | Press the Setup pad, then press the right ATM pad until TONES displays. Press the left ATM pad. Press the left ATM pad again to select COOK TONES settings. | Press the left ATM pad to select 1 – 30 (1 chime every 30 seconds after the initial 4 chimes), or press the right ATM pad to scroll to 1 – 60 (1 chime every 60 seconds after the initial 4 chimes) or 1 BEEP (no additional chimes after the initial 4 chimes). Press the left ATM pad to select the desired setting. Press Setup to exit. |
| Timers Tones Determines the number and duration of timer reminder chimes. | Press the Setup pad, then press the right ATM pad until TONES displays. Press the left ATM pad. Press the right ATM pad to scroll to TIMERS TONES. Press the left ATM pad to select TIMERS TONES settings. | Press the left ATM pad to select 2 – 30, or 2 chimes every 30 seconds for up to 5 minutes (after the initial chime), or press the right ATM pad to scroll to 2 – 60, or 2 chimes every 60 seconds for up to 30 minutes (after the initial chime), or 1 BEEP (no additional chimes after the initial chime). Press the left ATM pad to select the desired setting. Press Setup to exit. |
| Volume Determines volumes of cook and timer tones. | Press the Setup pad, then press the right ATM pad until TONES displays. Press the left ATM pad to select VOLUME settings. | Press the right ATM pad until VOLUME displays. Press the left ATM pad. Press the left ATM pad to select HIGH, or the right ATM pad to scroll to MEDIUM or LOW. Press the left ATM pad to select desired setting. Press Setup to exit. |
| Energy Saver Mode Enables a 1 watt standby feature. If no pad is pressed within 5 minutes, the control enters a sleep mode. | Press the Setup pad, then press the right ATM pad until ENERGY SAVER displays. Press the left ATM pad to select ENERGY SAVER mode settings. | Press the left ATM pad to enter the energy saver mode or the right ATM pad to exit the energy saver mode. Press Setup to exit. |
| Demo Mode Enables a 1 watt standby feature. If no pad is pressed within 5 minutes, the control enters into a sleep mode. | Press the Setup pad, then press the right ATM pad until DEMO displays. Press the left ATM pad to select DEMO mode settings. | Press the left ATM pad to enable the DEMO mode or the right ATM pad to exit the DEMO mode. Once the DEMO mode begins, press any key to exit. Press Setup to exit, also. |
| Service Mode Enables access to service menus. | Press the Setup pad, then press the right ATM pad until SERVICE displays. Press the left ATM pad to select SERVICE menu options. | Press and hold the Back and Enter pads for 5 seconds to enter SERVICE menu options. Press Setup to exit. |
| Test Access Enables access to service menus. | Press the Setup pad, then press the right ATM pad until SERVICE displays. Press the left ATM pad to select SERVICE menu options. | Press and hold the Back and Enter pads for 5 seconds to enter SERVICE menu options. Press the right ATM pad to scroll to TEST menu. Press the left ATM pad to select TEST options. Press Setup to exit. |
| Faults Access Displays the 10 most recent faults produced by the controller. | Press the Setup pad, then press the right ATM pad until SERVICE displays. Press the left ATM pad to select SERVICE menu options. | Press and hold the Back and Enter pads for 5 seconds to enter SERVICE menu options. Press the right ATM pad to scroll to the FAULTS menu. Press the left ATM pad to select FAULTS options. Press Setup to exit. |
| Software Versions Access Displays the software and EEPROM revision levels. | Press the Setup pad, then press the right ATM pad until SERVICE displays. Press the left ATM pad to select SERVICE menu options. | Press and hold the Back and Enter pads for 5 seconds to enter SERVICE menu options. Press the right ATM pad to scroll to the VERSIONS menu. Press the left ATM pad to view. Press Setup to exit. |
| Display Test Illuminates all lamps on the control. | Press the Setup pad, then press the right ATM pad until SERVICE displays. Press the left ATM pad to select SERVICE menu options. | Press and hold the Back and Enter pads for 5 seconds to enter SERVICE menu options. Press the right ATM pad to scroll to DISPLAY TEST. Press the left ATM pad. Press Setup to exit. |
| Control Lockout Disables the keypad control and locks the oven cavity door. | Press the Back and Setup pads simultaneously for 5 seconds to lock. | Press the Back and Setup pads simultaneously for 5 seconds to unlock. |

Testing Procedures



WARNING

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Relay Logic for EOC III

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

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

*Convection fan stops when oven door is opened.

Testing Procedures



WARNING

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"Quick Test" Mode for EOC III

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

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

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

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

Display will indicate the following:

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

Testing Procedures



WARNING

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

Description of Fault Codes for EOC III

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

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

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

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

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

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

FAULT CODE CHART

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

Disassembly Procedures



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

Removing and Replacing Range

1. Turn off power and remove gas supply from unit.
2. Slide range forward from installation position.
3. Unplug power cord and disconnect gas line from unit.
4. Disconnect downdraft blower motor and remove flex ducting to the blower and range (select models).

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

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

Front Side Trim Removal

1. Remove power from unit.
2. Slide unit out far enough to access side trim.
3. Remove screws securing front side trim piece(s) to oven chassis (left and right trim pieces).
4. Gently grasp trim piece with both hands, pull forward and roll trim piece off retainer clips.
5. Reverse procedure to reinstall front side trim piece(s).

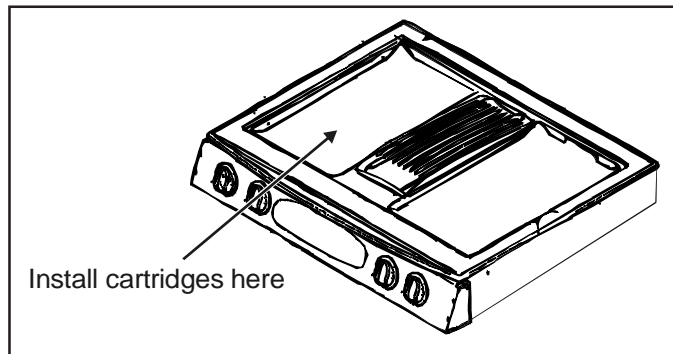
Cartridge Assembly Removal (Select Models)

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

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

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

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

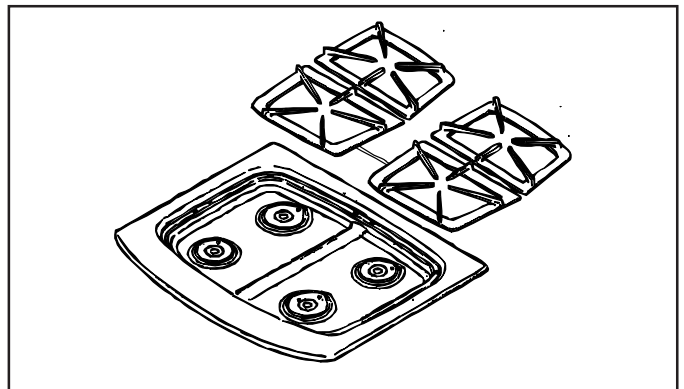


Maintop Assembly Removal

1. Remove power from unit.
2. Remove range from installation position, see "Removing and Replacing Range" procedure.
3. Remove front side trim, see "Front Side Trim Removal" procedure.
4. Remove air grill, grill grates, filter, aeration pan and cartridges (cartridge models).
5. Remove cartridge receptacles and grill pans (cartridge models).
6. Remove screws from plenum area at front of main top cartridge opening (cartridge models).
7. Remove screws securing top burner assembly to lower burner assembly.
8. Label and disconnect wire terminals to ignitors.
9. Remove perimeter screws securing main top to chassis.
10. Gently lift main top away from chassis.
11. Reverse procedure to reinstall maintop assembly.

Top Burner Assembly Removal (Select Models)

1. Disconnect power before servicing.
2. Remove screws securing burner top assembly to lower assembly.
3. Label and remove wire terminals to ignitor.
4. Reverse procedures to reassemble.



Lower Burner Assembly Removal (Select Models)

1. Remove top burner, see "Top Burner Assembly Removal (Select Models)" procedure.
2. Disconnect tubing from lower assembly.
3. Reverse procedures to reassemble.

NOTE: Perform gas leak test.

Disassembly Procedures



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

Spark Module Replacement

1. Remove unit from installation position, see "Removing and Replacing Range" procedure.
2. Remove screws securing rear access panel.
3. Disconnect and label wire connections from the spark module.
4. Remove screws securing spark module to unit chassis.
5. Replace and reverse procedure to reassemble.

Manifold Assembly Removal

1. Remove maintop, see "Maintop Assembly Removal" procedure.

NOTE: If replacing manifold only, skip step 2.

2. Loosen and disconnect fittings securing surface burner tubing to burner assembly and manifold.
3. Remove bolt(s) securing surface valve(s) to manifold.
4. Remove bolt securing shut-off valve from manifold.
5. Disconnect tubing from manifold to the regulator.
6. Reverse procedures to reassemble.

NOTE: Perform gas leak test.

Control Panel Assembly Removal

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

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

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

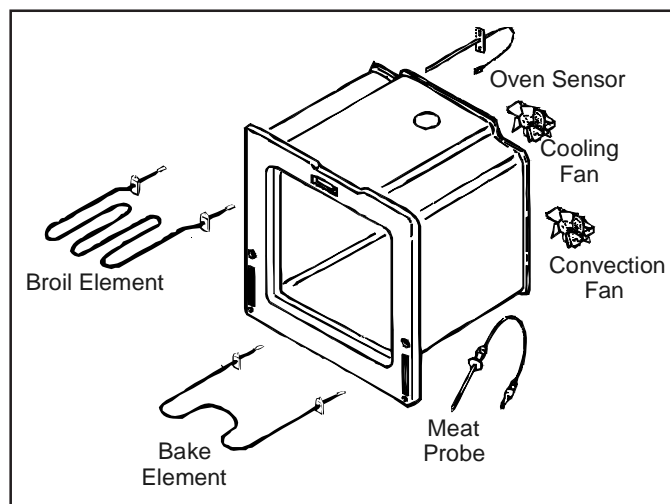
Electronic Control Replacement

1. Remove control panel, see "Control Panel Assembly Replacement" procedure, steps 1 through 5.
2. Remove screws securing electronic control bracket to control panel.
3. Label and disconnect terminal wiring from electronic control.

4. Slide electronic control down and out of bracket, applying slight outward pressure to the inside edges of the electronic control bracket.
5. Reverse procedure to reinstall electronic control.

Burner Switch Replacement

1. Remove control panel, see "Control Panel Assembly Removal" procedure.
2. Disengage burner switch from burner valve and remove switch from valve.
3. Reverse procedure to reinstall burner switch.



Meat Probe Receptacle Replacement

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

Back Panel Removal

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

Disassembly Procedures



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

Cooling Fan Replacement

1. Remove power from unit.
2. Remove range from installation position, see "Removing and Replacing Range" procedure.
3. Remove back panel, see "Back Panel Removal" procedure.
4. Label and disconnect wire terminals from cooling fan.
5. Remove screws securing fan to range chassis.
6. Reverse procedure to reinstall cooling fan.

Hidden Bake Element Replacement (Select Models)

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

Bake Element Replacement (Select Models)

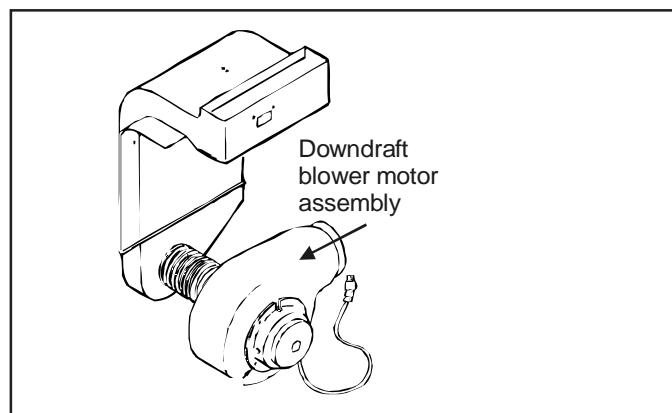
1. Remove power from unit.
2. Open oven door and remove rack(s).
3. Remove screws securing bake element to rear of cavity wall.
4. Pull element forward to allow for labeling and disconnection of wire terminals.
5. Remove element support clips.
6. Reverse procedure to reinstall bake element.

Broil Element Replacement

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

Downdraft Blower Motor Removal (Select Models)

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



Convection Motor Removal

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

Convection Element Replacement

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

Disassembly Procedures



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

Oven Sensor Replacement

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

NOTE: Gently pull wiring through cavity wall.

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

NOTE: Verify sensor wires are pushed through the insulation.

Regulator Replacement

1. Disconnect power before servicing.
2. Remove range from installation position, see "Removing and Replacing Range" procedure.
3. Disconnect tubing from regulator.
4. Remove screws securing bracket to back of unit.
5. Remove screws securing regulator to support bracket.
6. Reverse procedures to reassemble.

NOTE: When reconnecting supply line to regulator, use pipe dope compound to seal the connection.

NOTE: Perform gas leak test.

Oven Light Bulb/Oven Light Socket Replacement

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

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

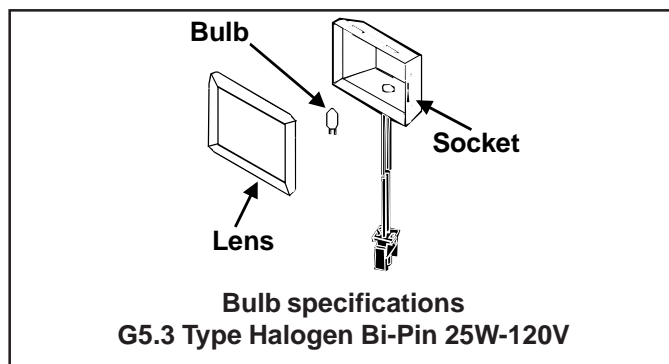
NOTE: To avoid damaging the new bulb and decreasing life of the bulb, do not touch new bulb with bare hands or fingers.

Hold with a cloth or paper towel.

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

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

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

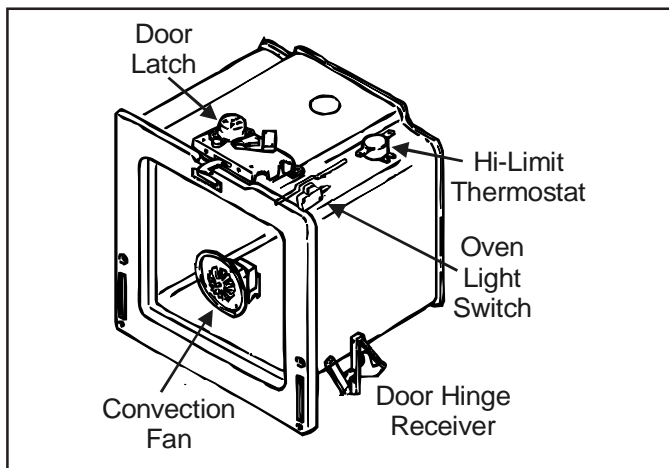


Oven Vent/Smoke Eliminator Removal

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

Oven Hi-Limit Thermostat Replacement

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



Oven Door Latch Replacement

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

Disassembly Procedures



CAUTION

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

Bottom Access Panel Removal (Select Models)

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

Warming Drawer Removal (Select Models)

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

Warming Drawer Element Removal (Select Models)

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

Warming Drawer Hi-Limit Switch Replacement (Select Models)

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

Oven Door Removal



WARNING

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

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

Oven Door Hinge Removal

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

Oven Door Disassembly

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

Warming Drawer Disassembly

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

Warming Drawer Track Disassembly

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

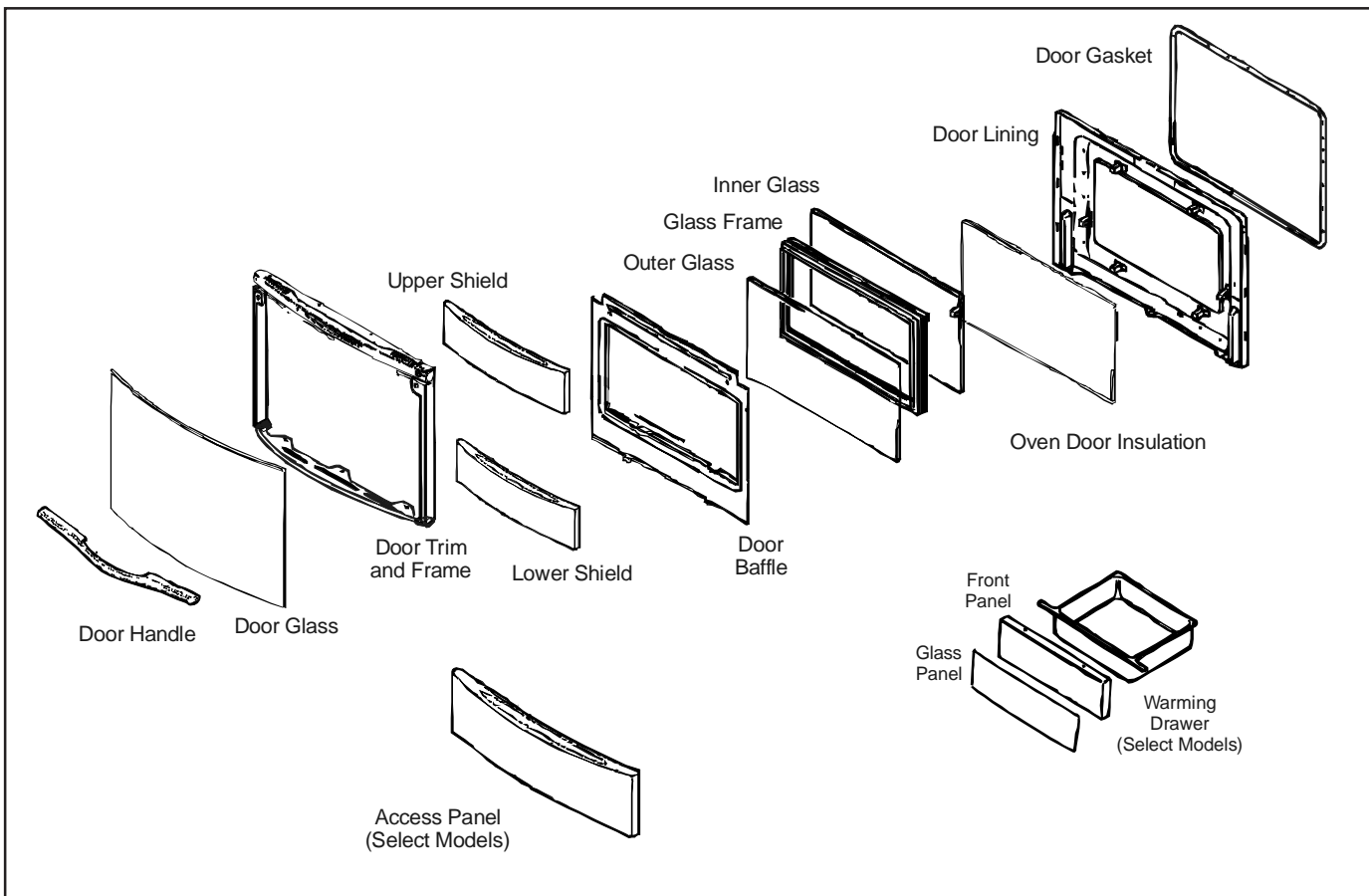
Disassembly Procedures



CAUTION

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

Oven Door, Warming Drawer and Access Panel Disassembly



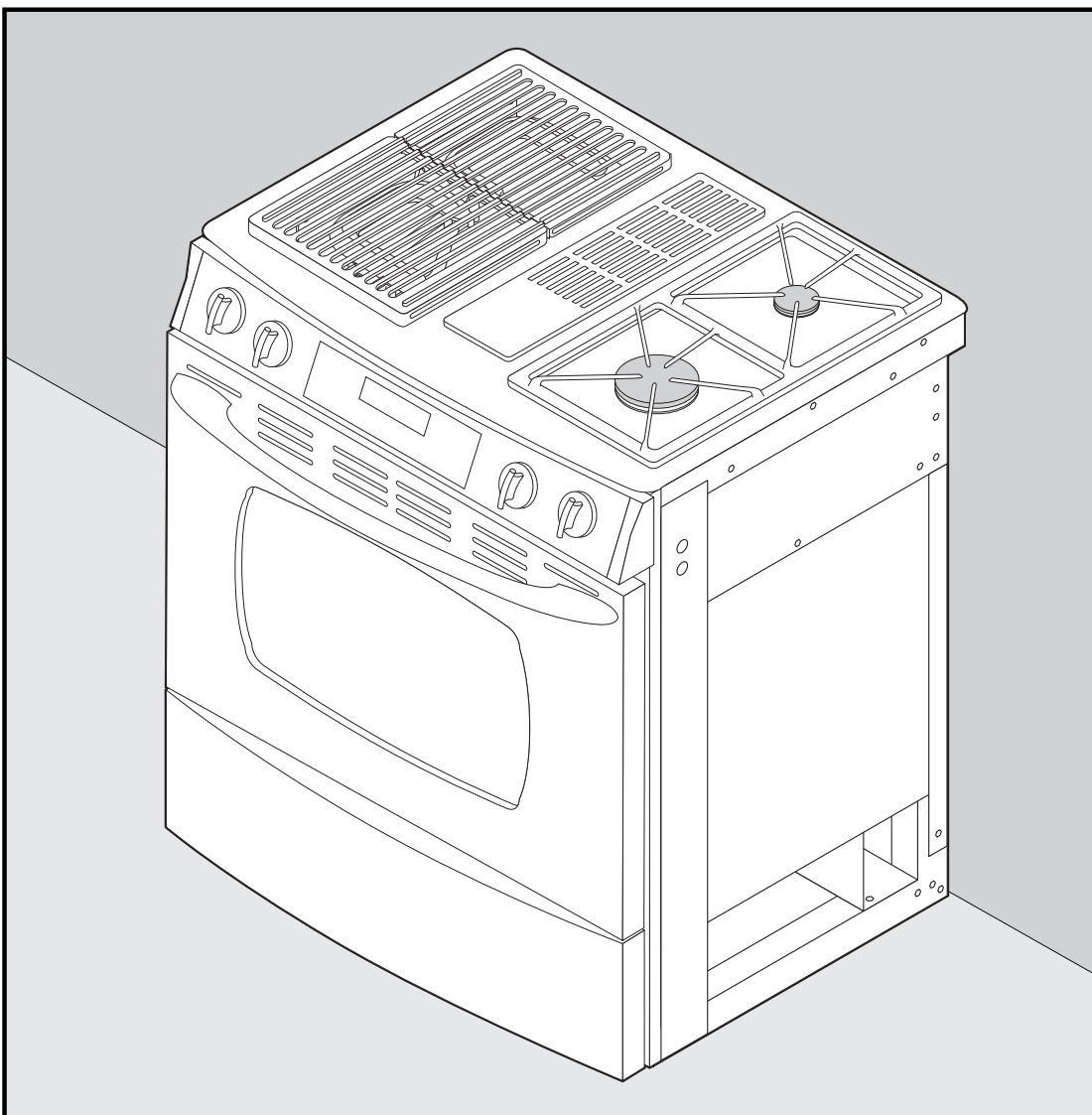
Appendix A

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

www.jennair.com

Jenn-Air Dual Fuel Downdraft Slide-In Range

Installation Instructions



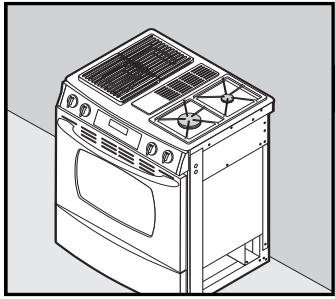
INSTALLER: Leave these instructions with the appliance.

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Rev 0-10/05 8101P702-60

Installation Instructions



Jenn-Air Dual Fuel Downdraft Slide-In Range

INSTALLATION INSTRUCTIONS

PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE

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

- Only qualified personnel should install or service this range.
- Read "Safety Instructions" in Use & Care book before using range.
- Improper installation, adjustment, alteration, service, maintenance or use of range can result in serious injury or property damage.
- Installer, take care not to damage flooring.

CAUTIONS

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



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

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

High Altitude Notice: The specified gas burner ratings typically apply to elevations up to 2000 feet. For higher altitudes, the rates may need to be reduced to achieve satisfactory operation. A local certified gas servicer will be able to advise if a reduction is necessary.



WARNING

- All RANGES CAN TIP AND CAUSE INJURIES TO PERSONS.
- INSTALL ANTI-TIP DEVICES PACKED WITH RANGE.
- FOLLOW ALL INSTALLATION INSTRUCTIONS.

A risk of range tip-over exists if the appliance is not installed in accordance with the provided installation instructions. The proper use of the ANTI-TIP device minimizes the risk of TIP-OVER. In using this device the consumer must still observe the safety precautions as stated in the USE and CARE MANUAL and avoid using the oven doors as a step stool. Installation instructions are provided for wood and cement in either floor or wall. Any other type of construction may require special installation techniques as deemed necessary to provide adequate fastening of the ANTI-TIP bracket to the floor or wall. The bracket may be installed to engage the LEFT or RIGHT rear leveling foot. NOTE: The bracket provided is designed for use with flush mount and non-flush mount outlet receptacles. Install the bracket with the orientation hole in the longer leg against the wall or floor as shown in step 2.

MOBILE HOMES

The installation of a range designed for mobile home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24 HUD, Part 280) or, when such standard is not applicable, the Standard for Manufactured Home Installations ANSI A225.1/NFPA 501A, or with local codes. In Canada the range must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1 and Section Z240.4.1 - Installation Requirements for Gas Burning Appliances in Mobil Homes (CSA Standard CAN/CSA - Z240MH).

RECREATIONAL PARK TRAILERS

The installation of a range designed for recreational park trailers must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Park Trailers, ANSI A119.5-latest edition. In Canada the range must be installed in accordance with CAN/CSA - Z240.6.2 - Electrical Requirements for R.V.'s (CSA Standard CAN/CSA - Z240 RV Series) and Section Z240.4.2 - Installation Requirements for Propane Appliances and Equipment in R.V.'s (CSA Standard CAN/CSA - Z240 RV Series).

CONNECTING THE RANGE

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

Your local utility company will tell you whether the present electric service to your home is adequate. It may be necessary to increase the size of the wiring to the house and service switch to take care of the electrical load demanded by the range. The kilowatt rating for the range is specified on the rating plate. See Step 1 for location of rating plate.

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

The electrical connection to this unit is designed only for use with a flexible power cord. All units are shipped with a specially designed 4-wire service cord. This cord should be used on

Installation Instructions

CONNECTING THE RANGE (cont.)

all new branch circuits, mobile homes and when local codes prohibit grounding through the neutral. For a 3-wire cord replacement, service kit P/N 74011285 must be used.

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

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

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 step 6.

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. WHEN LEAK CHECK IS COMPLETE, WIPE OFF ALL RESIDUE.

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

Gas supply pressure for testing regulator must be at least 1" water column pressure above manifold pressure shown on serial plate.

NOTE: It is recommended to use a CSA certified flexible connector no longer than 36" (91.4 cm) with a minimum BTU/HR rating of 60,000.

HOW TO REMOVE RANGE FOR SERVICING

Follow these procedures to remove appliance for servicing:

1. Slide range forward to disengage range from the anti-tip bracket.
2. Shut off gas supply to appliance.
3. Disconnect electrical supply to appliance, if equipped.
4. Disconnect gas supply tubing to appliance.
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection.
6. To prevent range from accidentally tipping, range must be secured to the floor by sliding rear leveling leg into the anti-tip bracket.

NOTE: A qualified servicer should disconnect and reconnect the gas supply. The servicer MUST follow installation instructions provided with the gas appliance connector and the warning label attached to the connector.

SERVICE-PARTS INFORMATION

When your range requires service or replacement parts, contact your dealer or authorized service agency. Please give the complete model and serial number of the range which is located on flip-up plate at the rear of upper left-hand corner or center of backguard.

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

⚠ WARNING

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

Check 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 1/2 lbs./sq. in. (3.5 kPa) (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 1/2 lbs./sq. in. (3.5 kPa) (13.8 in. water column).

A GAS SHUT-OFF VALVE SHOULD BE PUT IN AN ACCESSIBLE LOCATION IN THE SUPPLY LINE AHEAD OF THE RANGE, FOR TURNING ON AND TURNING OFF GAS SUPPLY. Range is to be connected to house piping with flexible 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.

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.

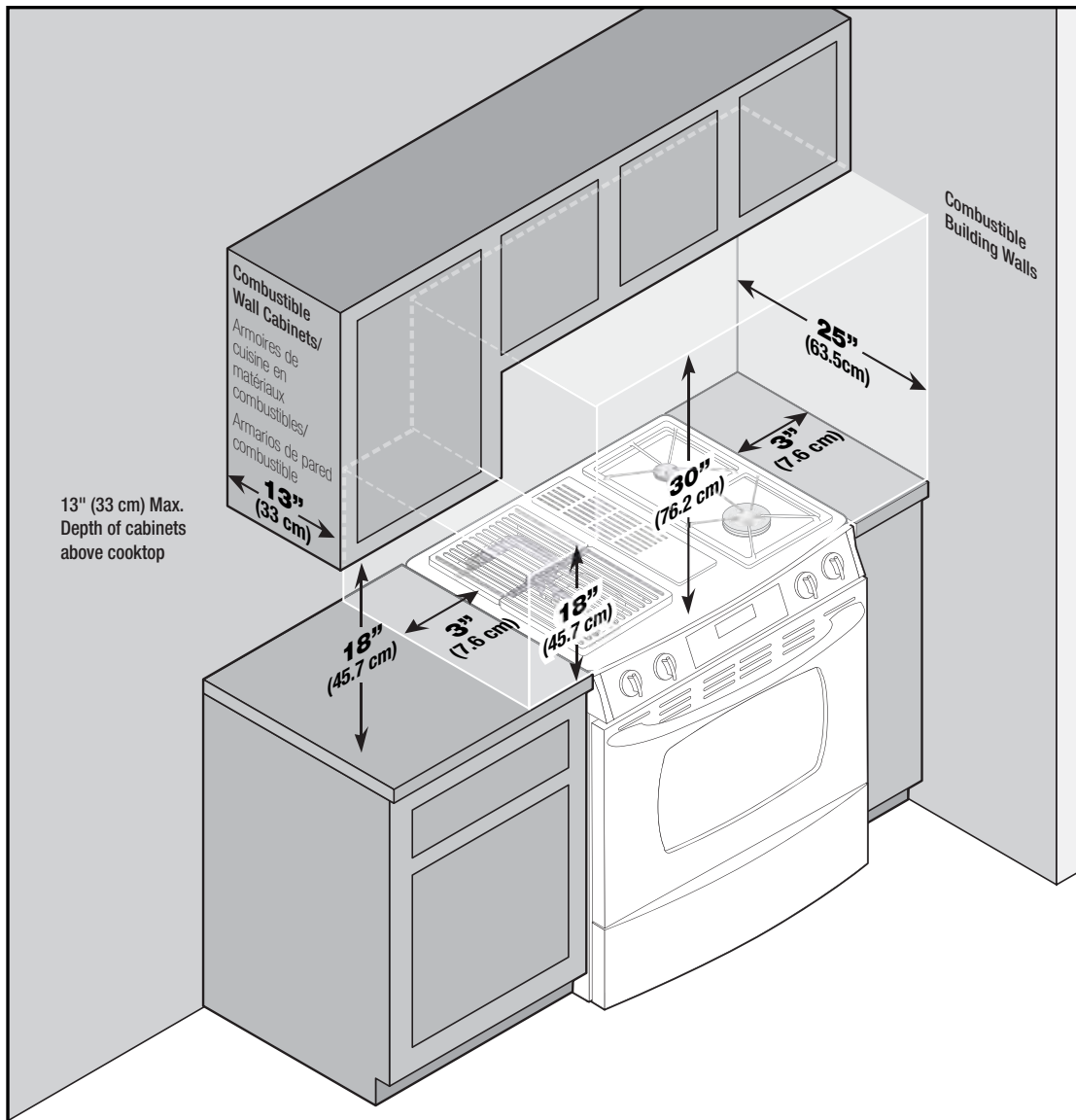
Always use a new flexible connector. Do not use existing flexible connector.

⚠ WARNING

DISCONNECT ELECTRICAL SUPPLY BEFORE SERVICING THE APPLIANCE.

Installation Instructions

IMPORTANT: Keep for Local Inspector



NOTE: Figure may not be representative of actual unit.

CLEARANCE DIMENSIONS

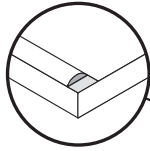
Range may be installed with zero inches clearance adjacent to (against) combustible construction at the rear and on the sides below the cooktop. For complete information in regard to the installation of wall cabinets above the range and clearances to combustible wall above the cooking top see the installation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

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

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

Installation Instructions

Dimensions/Dimensions/Dimensiones



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

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

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

CAUTION:

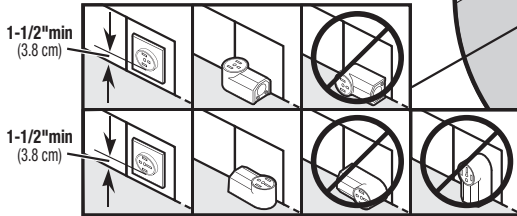
Some white European style cabinets are equipped with delicate white vinyl drawer and door fronts. The vinyl may not be designed to withstand the heat produced by the normal safe operation of a self-clean range. Discoloration or delamination may occur. To avoid possible damage, we recommend increasing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

ATTENTION:

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

PRECAUCIÓN:

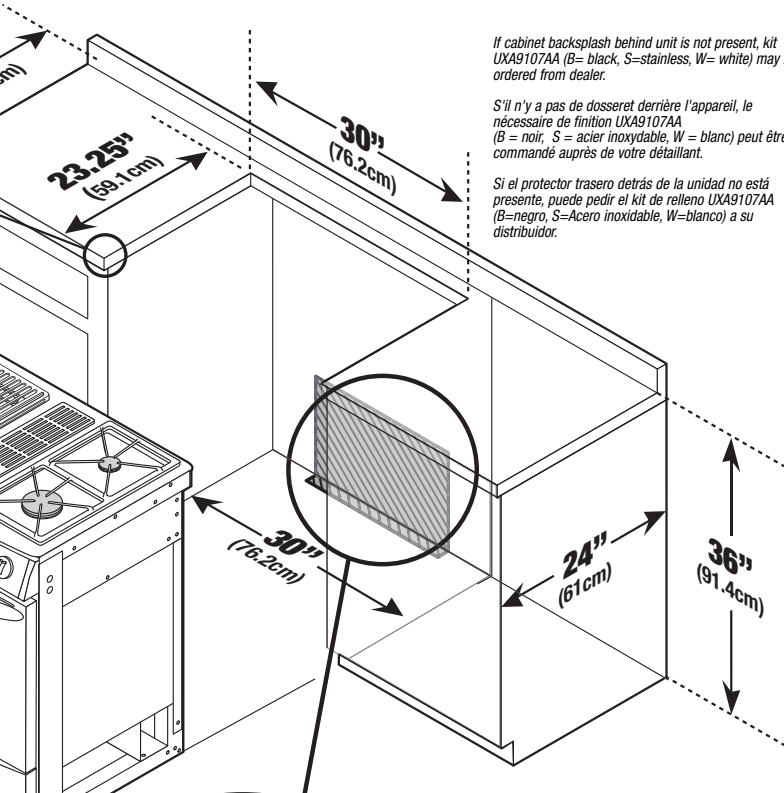
Algunos armarios de estilo europeo vienen equipados con superficies delicadas de vinilo blanco en los cajones y puertas. El vinilo puede no haber sido diseñado para soportar el calor producido por una estufa autolimpiante durante su uso normal y seguro. Puede ocurrir decoloración o delaminación. Para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



Note: Gas lines **MUST** be installed within the dark shaded and hatched area to ensure proper alignment of this oven with your cabinets. It is recommended to have gas and electric supplies 6" apart.

Remarque : Les conduites de gaz **DOIVENT** être installées dans les limites de la zone ombrée et hachurée pour bien aligner ce four avec vos armoires. Il est recommandé que les conduites de gaz et d'électricité soient séparées de 6 po (15,2 cm) l'une de l'autre.

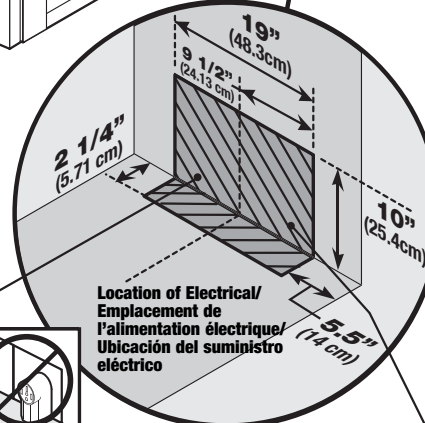
Nota: Las tuberías de gas **DEBEN** ser instaladas dentro del área sombreada y rayada para asegurar el alineamiento correcto del horno con respecto a los gabinetes. Se recomienda mantener los suministros eléctrico y de gas a 6" (15,24 cm) de separación.



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

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

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



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

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

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

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

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

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

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

Note: Drill on centerline 1 1/4 inches from rear wall for gas supply line.

Remarque : Percez un trou sur la ligne centrale à 3,18 cm (1-1/4 po) du mur arrière pour le passage de la conduite d'alimentation en gaz.

Nota: Taladre un agujero en la línea central a 1 1/4" (3,18 cm) de la pared trasera para la tubería de suministro de gas.

NOTE: As an option to make gas valve accessible, it can be located in the adjacent cabinet.

REMARQUE: Pour que le robinet de gaz soit accessible, il peut être situé dans l'armoire adjacente.

NOTA: A modo opcional para facilitar el acceso a la válvula de gas, la misma puede ser instalada en el gabinete adyacente.

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

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

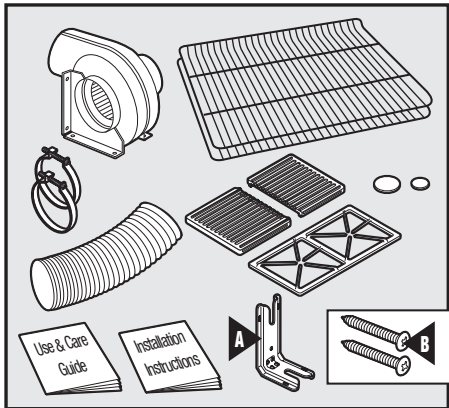
Tomacorriente de 120/240 V o 120/208 V puesto a tierra en el área sombreada. El tomacorriente **DEBE** estar al ras de la pared. Ninguna pieza que se encuentre en el área rayada debe extenderse a más de 2" (5,08 cm) desde la pared o la estufa no se deslizará completamente hasta atrás.

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

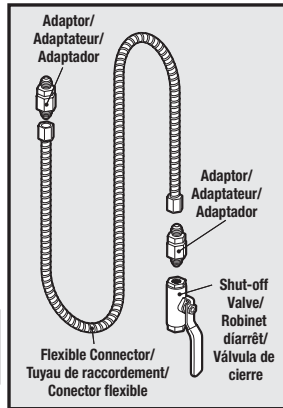
Important : En raison de l'amélioration continue de ses produits, Maytag se réserve le droit de changer les spécifications sans préavis. Les dimensions ne sont fournies qu'à titre indicatif.

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

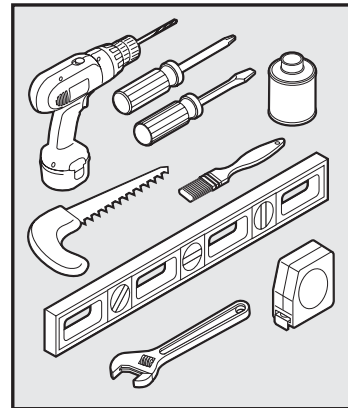
Installation Instructions



Included./Compris./Se incluye.



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



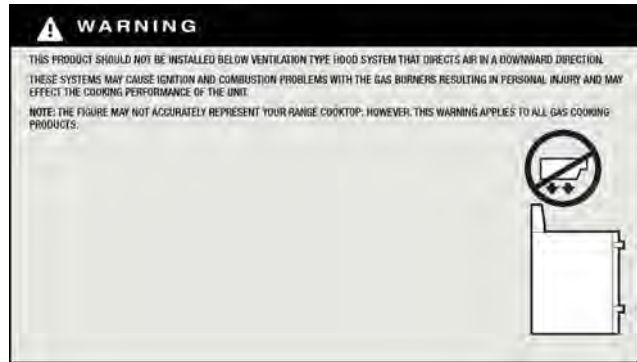
Tools Needed./Outils nécessaires./
Herramientas Necesarias.

If you have LP (propane) it is recommended to initiate the conversion prior to installation. The conversion instruction kit can be found on the back of the range./

Avec le GPL, il est recommandé de faire la conversion avant l'installation. Le nécessaire de conversion se trouve à l'arrière de la cuisinière./

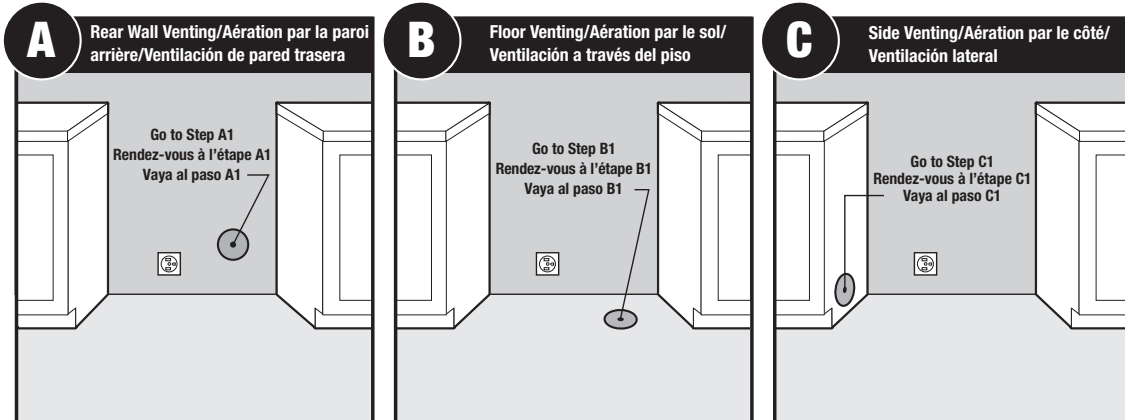
Si utiliza gas LP (propano), se recomienda que inicie la conversión antes de realizar la instalación.

Puede encontrar el kit de instrucciones de conversión en la parte trasera de la estufa.



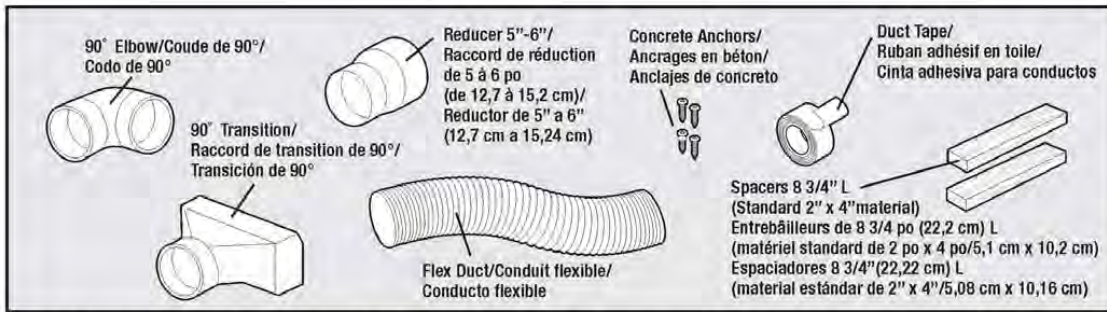
Vent Location Options/Options d'emplacement de l'évent/Opciones de ubicación de la ventilación

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



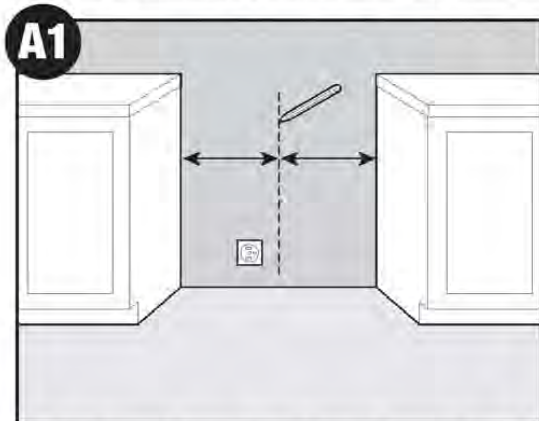
Vent Location Options (Follow the lettered sequence of steps that apply to your choice: A, B, C)/Options d'emplacement de l'évent (Suivez l'ensemble des étapes qui correspondent à votre choix portant les lettres: A, B, C)/Opciones de ubicación de la ventilación (siga la secuencia de letras de los pasos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

Installation Instructions

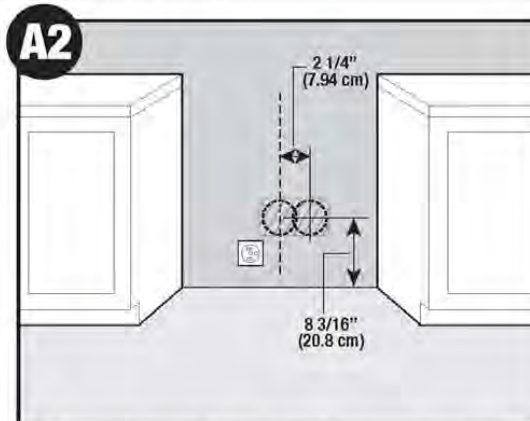


Not Included and may not be needed for your installation./Non inclus et peut ne pas être nécessaire pour votre installation./No se incluye y puede no ser necesario para la instalación.

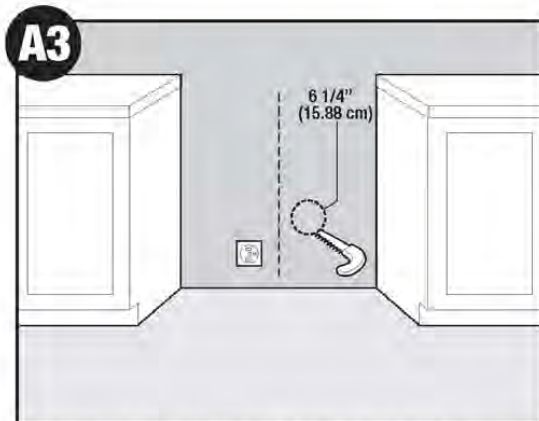
Rear Wall Venting/Aération par la paroi arrière/Ventilación de pared trasera



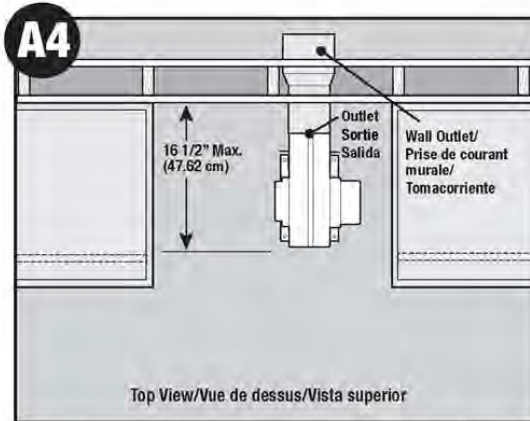
Mark center of cabinet opening./Marquez le centre de l'ouverture de l'armoire./Marque el centro de la abertura del gabinete.



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

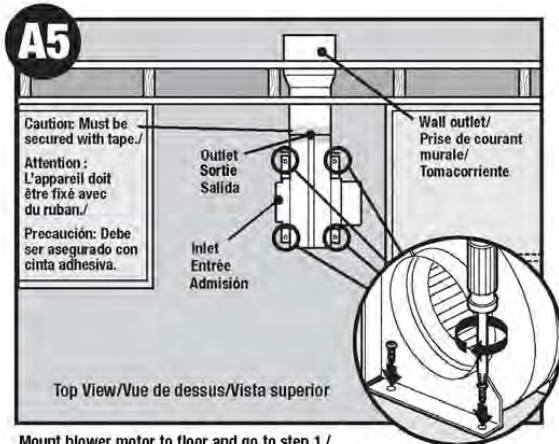


Cut 6 1/4" diameter hole./Faites un trou de 6 1/4 po (15,9 cm) de diamètre./Corte un agujero de 6 1/4" (15,88 cm) de diámetro.



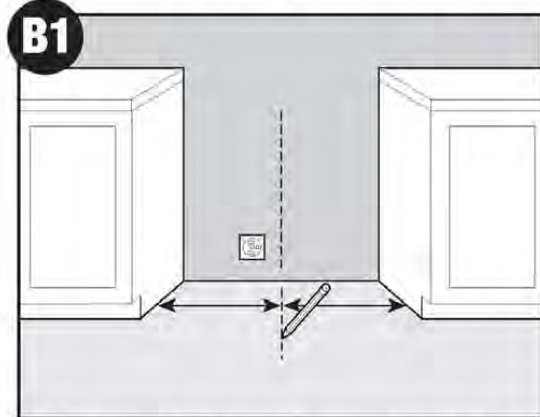
Position blower motor in cabinet opening and vent through wall./Placez le moteur du ventilateur dans l'ouverture de l'armoire et aérez par le mur./Coloque el motor del ventilador en la abertura del gabinete y ventile a través de la pared.

Installation Instructions

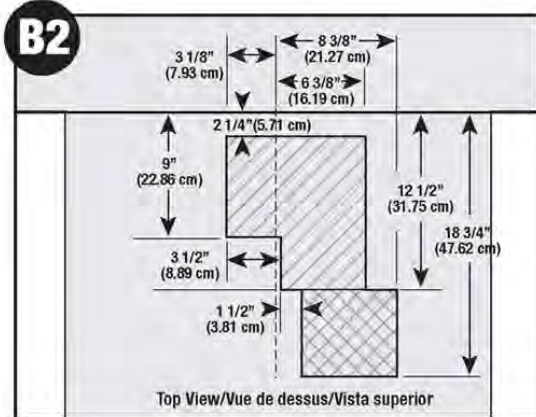


Mount blower motor to floor and go to step 1./
Montez le moteur du ventilateur au sol et rendez-vous à l'étape 1./
Instale el motor del ventilador en el piso y vaya al paso 1.

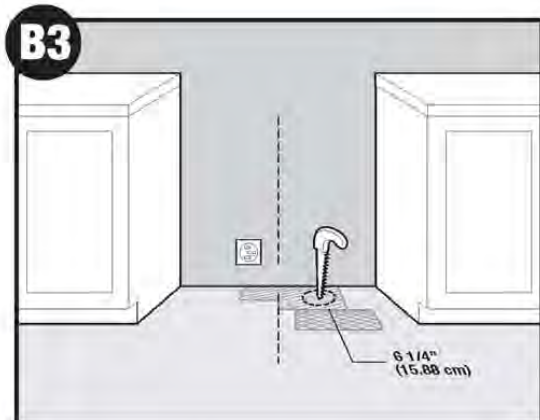
Floor Venting/Aération par le sol/Ventilación a través del piso



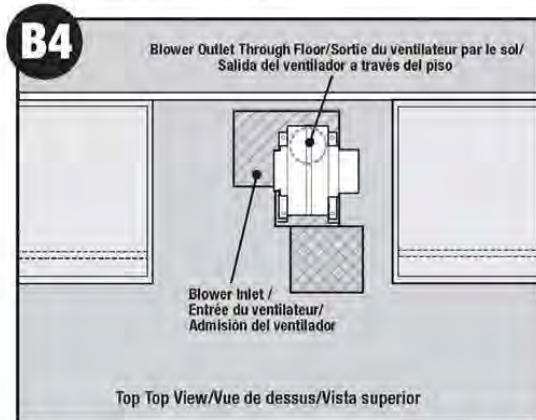
Mark floor in center of cabinet opening./Marquez sur le sol le centre de l'ouverture de l'armoire./Marque el centro de la abertura del gabinete en el piso.



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

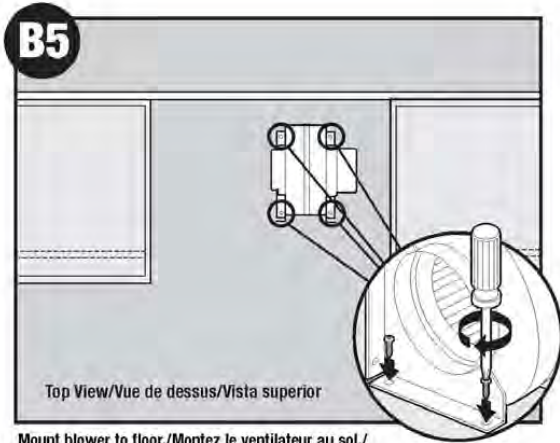


Cut 6 1/4" diameter hole./Faites un trou de 6 1/4 po (15,88 cm) de diamètre./Corte un agujero de 6 1/4" (15,88 cm) de diámetro.

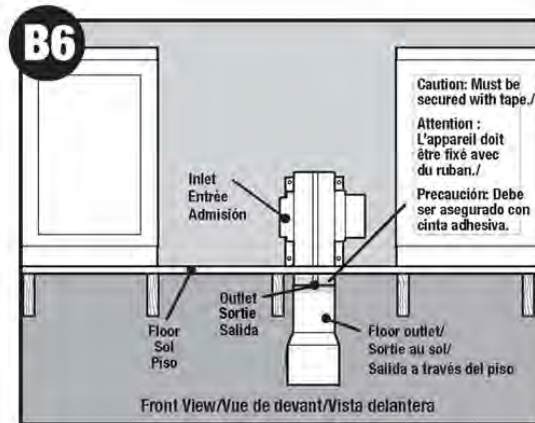


Position blower motor in cabinet opening./Placez le moteur du ventilateur dans l'ouverture de l'armoire./Coloque el motor del ventilador en la abertura del gabinete.

Installation Instructions

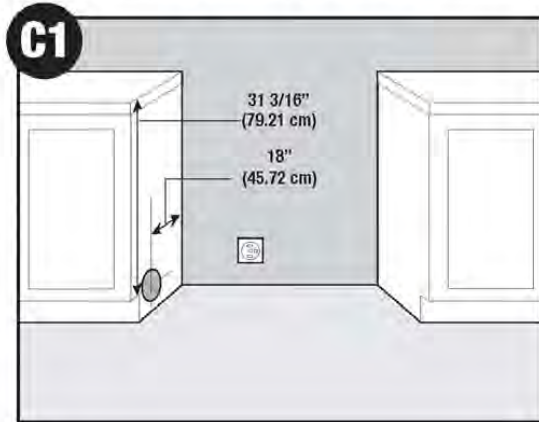


Mount blower to floor./Montez le ventilateur au sol./
Instale el ventilador en el piso.

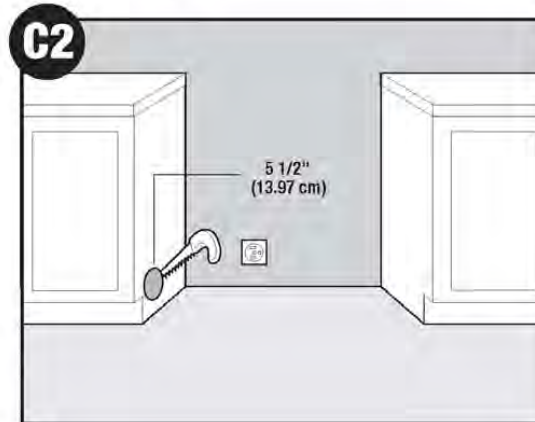


Go to step 1./Rendez-vous à l'étape 1./Vaya al paso 1.

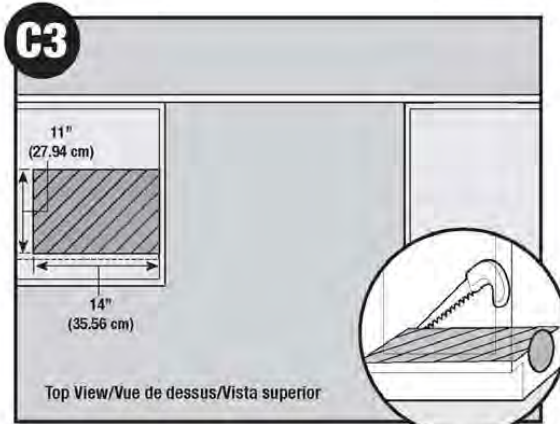
Left Side Venting/Aération par le côté gauche/Ventilación por el lado izquierdo



Mark cabinet side for hole location. Check for obstructions in cabinet./Marquez le côté de l'armoire pour l'emplacement du trou. Assurez-vous qu'il n'y a pas d'obstructions dans l'armoire./Marque la ubicación del agujero en el costado del gabinete Busque posibles obstrucciones en el gabinete.



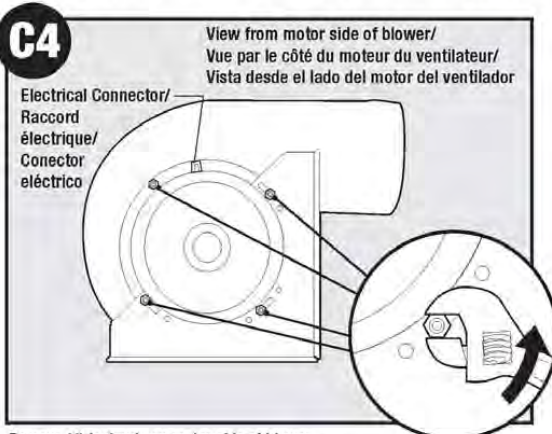
Cut 5 1/2" diameter hole./Faites un trou de 5 1/2 po (15,9 cm) de diamètre./Corte un agujero de 5 1/2" (15,88 cm) de diámetro.



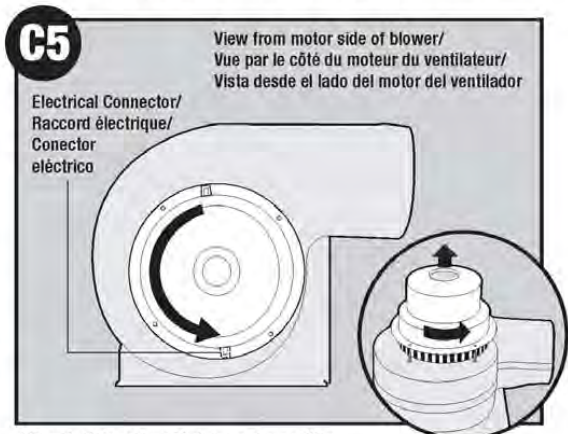
Mark cabinet floor for cutout. Cut one 14"x11" opening./Marquez le plancher de l'armoire pour la découpe. Faites une ouverture de 14 po x 11 po (35,6 cm x 27,9 cm)/Marque el piso del gabinete para hacer el corte. Corte una abertura de 14" x 11" (35,56 cm x 27,94 cm).

Installation Instructions

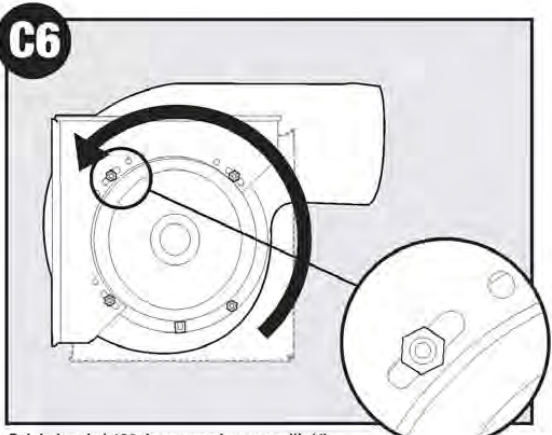
Mounting Bracket Adjustments/Ajustements de l'installation du support/Ajustes del soporte de instalación



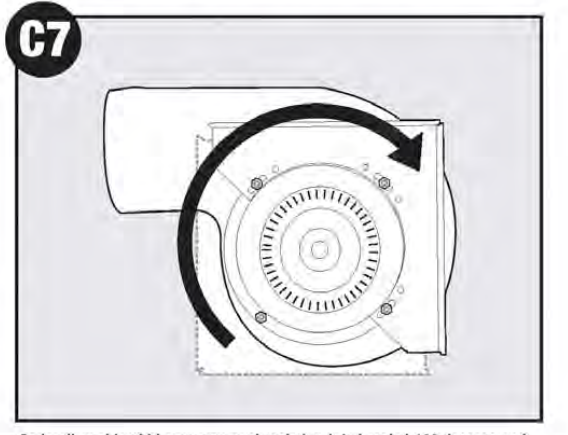
Remove (4) locknuts on motor side of blower.
Remove bracket./Retirez (4) écrous de blocage du côté du moteur du ventilateur. Retirez le support./Retire (4) tuercas de bloqueo del lado del motor del ventilador. Retire el soporte.



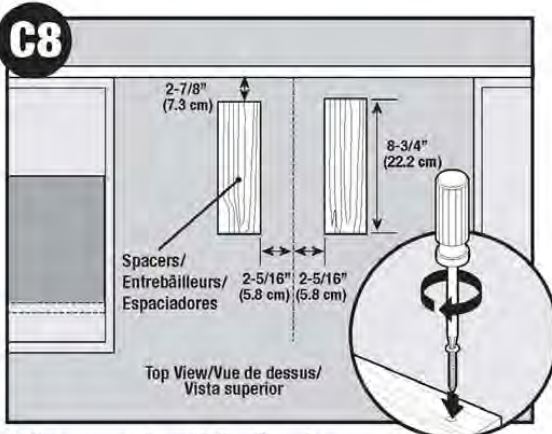
Lift and rotate motor 180 degrees to reposition electrical connection./Soulevez et faites tourner le moteur de 180 degrés pour changer de position le raccordement électrique./Levante y gire el motor 180 grados para cambiar la posición de la conexión eléctrica.



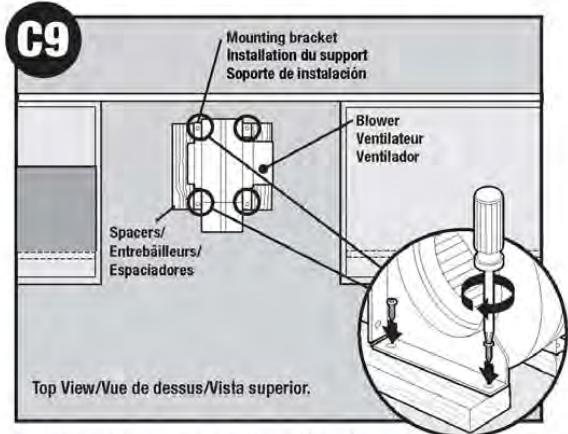
Rotate bracket 180 degrees and secure with (4) locknuts./Faites tourner le support de 180 degrés et fixez-le avec (4) écrous de blocage./Gire el soporte 180 grados y fijelo usando (4) tuercas de bloqueo.



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

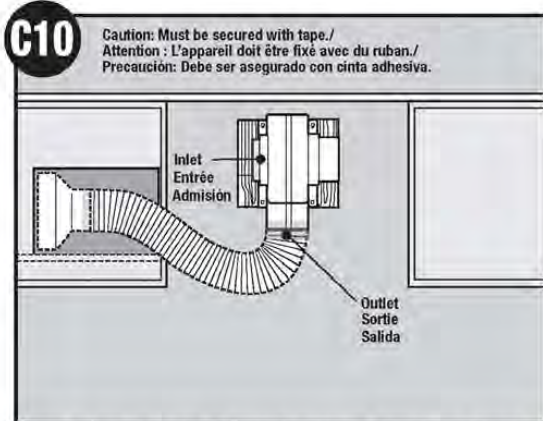


Position spacers and mount to floor./Placez les entrebâilleurs et montez au sol./Coloque los espaciadores e instale en el piso.



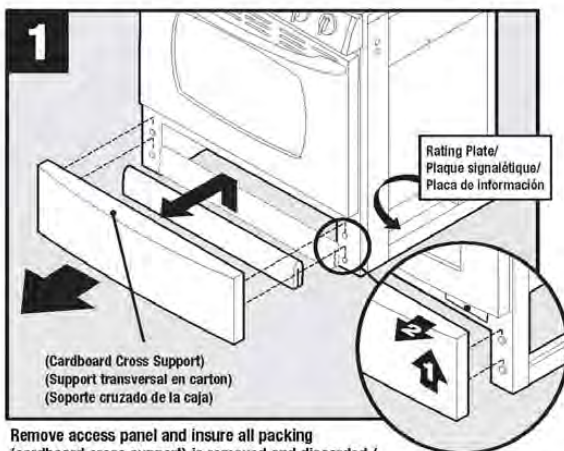
Mount blower to spacers./Installez le ventilateur dans les entrebâilleurs./Instale el ventilador en los espaciadores.

Installation Instructions

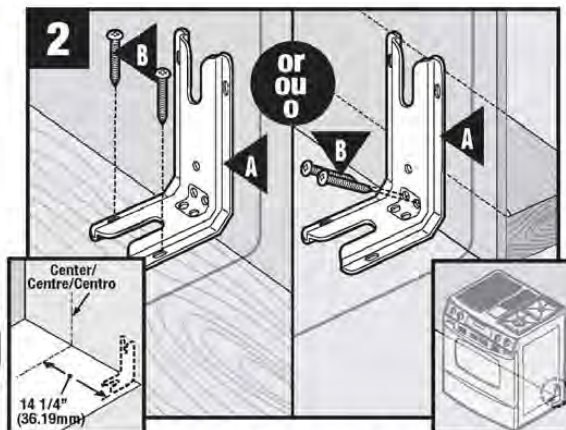


Attach flex hose. Go to step 1./Fixez le tuyau souple. Rendez-vous à l'étape 1./
Instale la manguera flexible. Vaya al paso 1.

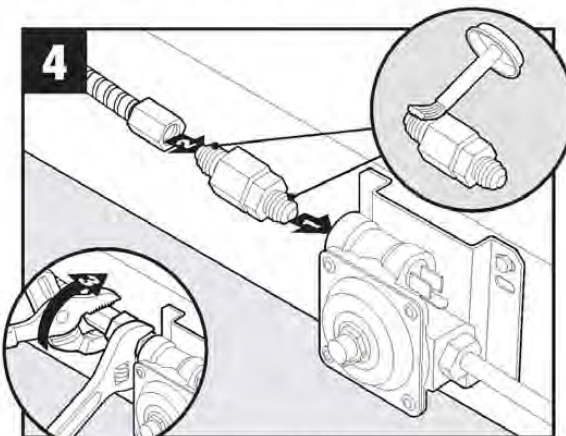
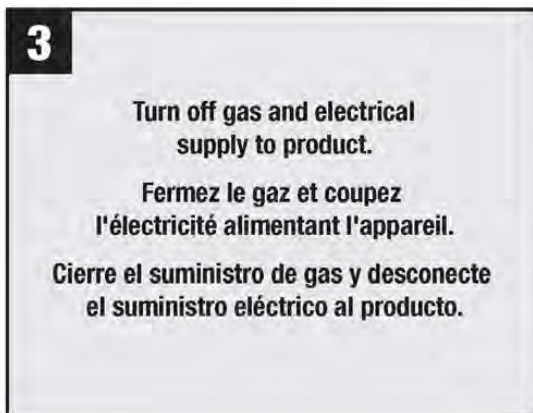
Installation/Installation/Instalación



Remove access panel and insure all packing (cardboard cross support) is removed and discarded./
Enlevez le tiroir de rangement et assurez-vous que tout le matériau d'emballage (support transversal en carton) est enlevé et jeté./Retire el cajón de almacenamiento y asegúrese de que todo el material de empaque (soporte cruzado de la caja) sea retirado y desechado.



Drill 1/8" (3mm holes). Mount ANTI-TIP bracket to wall or floor with 2 screws./
Perce des trous de 1/8 po (3 mm). Installez le support ANTIRENVERSEMENT au mur ou au sol avec deux vis./Taladre agujeros de 1/8" (3 mm). Instale el soporte ANTIVUELCO en la pared o en el piso usando 2 tornillos.



Apply pipe thread compound approved for LP gas to all threads. Always hold the regulator in stable position while attaching gas supply line./Appliquez sur tous les filetages un composé à joints approuvé pour le GPL. Tenez toujours le détendeur en position stable lors du raccordement de la conduite d'alimentation en gaz./Aplicue compuesto para roscas de tuberías aprobado para gas LP a todas las roscas. Siempre sostenga el regulador en una posición estable mientras conecta la tubería de suministro.

Installation Instructions

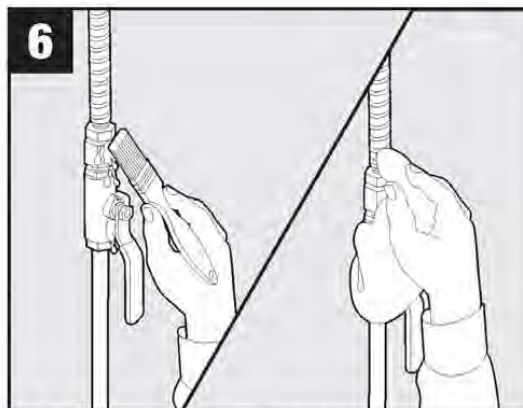
5

Turn on gas and electrical supply to product.

Ouvrez le gaz et l'électricité alimentant l'appareil.

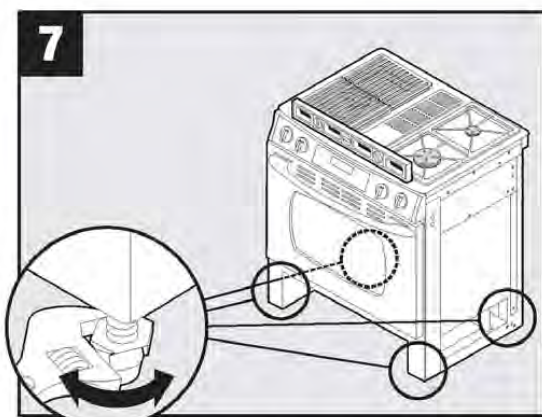
Abra el suministro de gas y conecte el suministro eléctrico al producto.

6



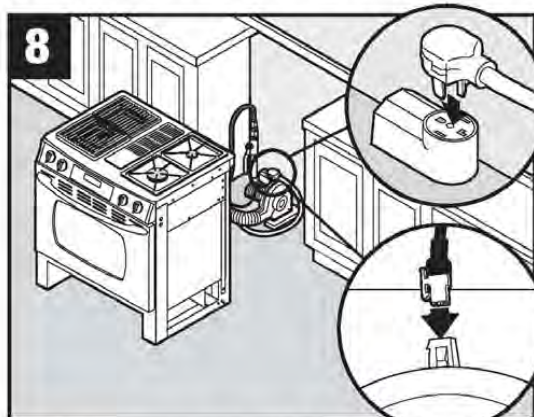
Check all gas connection joints and fittings for leaks with a non-corrosive leak detection fluid, then wipe off. / Vérifiez l'absence de fuite à tous les raccords de gaz avec un liquide de détection des fuites non corrosif, puis essuyez-le. / Verifique todas las conexiones y juntas del suministro de gas a la estufa usando un líquido de detección de escapes no corrosivo para asegurarse de que no hayan escapes. Limpie el líquido cuando haya terminado.

7



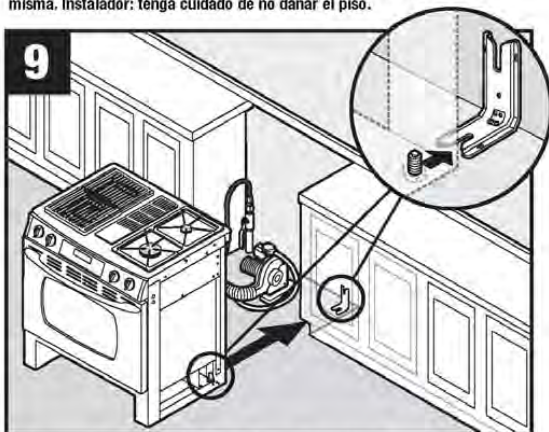
Adjust legs. Note: Check counter top height (see dimensions) to allow range top to clear countertop. Install, take caution not to damage floor. / Ajustez les pieds. Remarque: Vérifiez la hauteur du plan de travail (voyez les dimensions) pour que le dessus de la cuisinière se trouve au-dessus du plan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

8



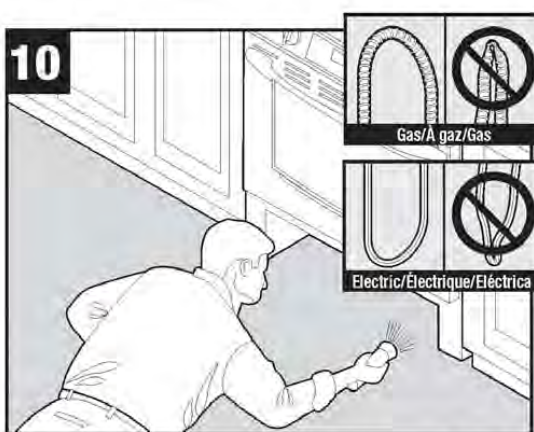
Insert plug into grounded outlet. / Insérez la fiche dans la prise mise à la terre. / Conecte el enchufe en un tomacorriente puesto a tierra.

9



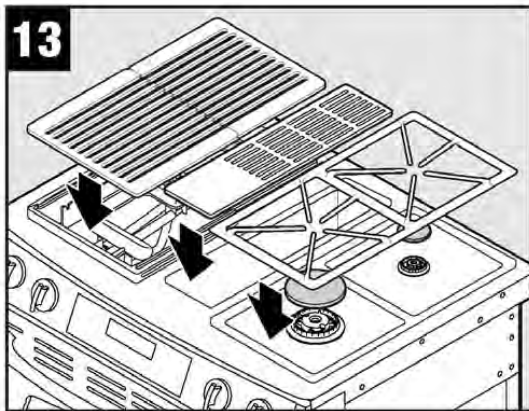
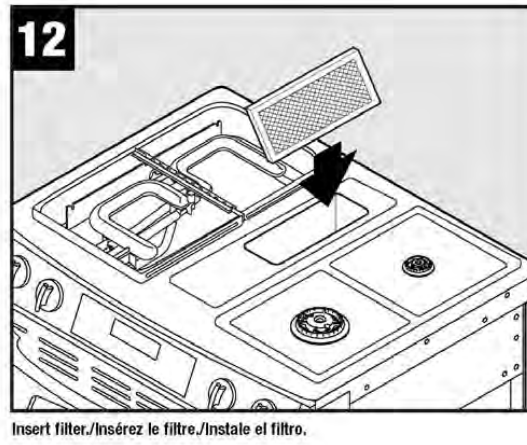
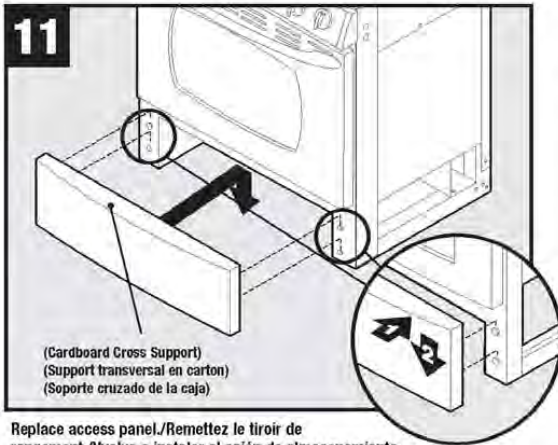
Slide range into position. Install, take caution not to damage floor. Do not tilt range side-to-side; may damage end trim. / Introduisez la cuisinière en place. Installeur: N'endommagez pas le sol. N'inclinez pas la cuisinière sur un côté, au risque d'endommager la garniture. / Deslice la estufa a su lugar definitivo. Instalador: tenga cuidado de no dañar el piso. No incline la estufa de lado a lado; se podría dañar el marco del borde.

10



Make sure flexible connector and electrical cord are not kinked. Check leg position in ANTI-TIP bracket. / Vérifiez la position du pied dans la bride ANTI-BASCULEMENT. Assurez-vous que le raccord flexible et le cordon d'alimentation ne sont pas entortillés. / Asegúrese de que el conector flexible y el cordón eléctrico no estén doblados. Verifique la posición de la pata en el soporte ANTIVUELCO.

Installation Instructions



Appendix B

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

www.jennair.com

Use & Care

Installer: Please leave this guide with this appliance.

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

Model Number _____

Serial Number _____

Date of Purchase _____

If you have questions, call:
Jenn-Air Customer Assistance
1-800-JENNAIR (1-800-536-6247)
1-800-688-2080 (U.S. TTY for hearing or speech impaired)
(Mon.-Fri., 8 am-8 pm Eastern Time)
Internet: <http://www.jennair.com>

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

IMPORTANT SAFETY INSTRUCTIONS

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

Always contact 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.

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.

Always disconnect power to appliance *before* servicing.

WARNING

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

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

WARNING

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

General Instructions

WARNING

- **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.

To check if device is properly installed, look underneath range with a flashlight to make sure one of the rear

Use & Care

leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. You should check this **anytime** the range has been moved.

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. Flammable materials **should not** be stored in an oven.

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 prevent grease fires, **do not** let cooking grease or other flammable materials accumulate in or near the appliance.

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.

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 or on backguard of a range. Children climbing on the appliance door to reach items could be seriously injured.

NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot. Children **should never** be allowed 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 as a step stool or seat as this may result in possible tipping of the appliance and serious injuries.

NEVER use this appliance as a space heater to heat or warm a room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

NEVER cover any slots, holes or passages in the oven bottom or cover the entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil may also trap heat, causing a fire hazard.

NEVER obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Doing so restricts air to the burners and may result in carbon monoxide poisoning.

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

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

Cont.

Use & Care

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.

To prevent potential hazard to the user and damage to the appliance, **do not** use appliance as a space heater to heat or warm a room. Also, **do not** use the oven as a storage area for food or cooking utensils.

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

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

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.

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

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

Utensil Safety

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.

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

Use & Care

this guide. **Do not** use element 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 guide can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

Deep Fat Fryers

Use extreme caution when moving the grease pan or disposing of hot grease. Allow grease to cool *before* attempting to move pan.

Ventilating Hoods

Clean range hood and filters frequently to prevent grease or other flammable materials from accumulating on hood or filter and to avoid grease fires.

When flaming foods under the hood, turn the fan on.

Cleaning Safety

Clean cooktop with caution. Turn off all controls and wait for appliance parts to cool *before* touching or cleaning. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

Clean only parts listed in this guide.

Self-Clean Oven

CAUTION

Before self-cleaning the oven, remove the oven racks, broiler pan, food and any other utensils. Wipe spillovers to prevent excessive smoke and flare-ups.

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 or oven liners of any kind in or around any part of the self-clean oven.

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.

Save These Instructions for Future Reference

DUCTING INFORMATION

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

- 6" diameter round or 3 1/4" x 10" rectangular ducting should be used for duct lengths 10'-60'.

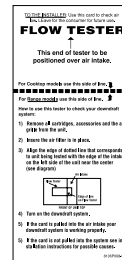
Important: 5" diameter round ducting may be used if the duct length is 10' or less.

- No more than three 90° elbows should be used. Distance between elbows should be at least 18".
- Recommended Jenn-Air wall cap **MUST** be used. Make sure damper moves freely when ventilation system is operating.

- There should be a minimum clearance of 6" for cooktop installed near a side wall.

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

- Use the Flow Tester Card provided with your appliance to check the air flow.



CARE & CLEANING

Self-Clean Oven

CAUTION

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

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

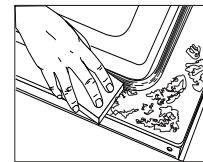
The oven should be cleaned regularly by wiping up spillovers to prevent excessive smoke and flare-ups. Do not allow a heavy build-up of soil to accumulate in the oven.

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

Before Self-Cleaning

1. Turn off the oven light *before* cleaning. The oven light may burn out during the clean cycle.

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



To set Self-Clean:

1. Press **Clean** pad.
2. REMOVE RACKS will be displayed. Remove the racks.



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

Use & Care

3. Select **CONTINUE** using the Quickset pad. The Quickset pads are located on either side of the control panel display.
4. Set **LIGHT** soil level by entering 200 using the number pads for two hours of cleaning time. Press the **Enter** pad.

OR

Select **MEDIUM** for a moderately soiled oven and three hours of cleaning time.



OR

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

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

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

To Delay a Self-Clean Cycle:

1. Press **Clean** pad.
2. REMOVE RACKS will be displayed. Remove the racks.
3. Select **CONTINUE** using the Quickset pad.
4. Set **LIGHT** soil level by entering 200 using the number pads for two hours of cleaning time. Press the **Enter** pad.

Clean

OR

Select **MEDIUM** for a moderately soiled oven and three hours of cleaning time.

OR

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

5. The door will lock. CLEAN, TIME, LOCKED and the cleaning time countdown will be displayed

6. After door locks, press the **More Options** pad.
7. Select **DELAY** using the Quickset pad.
8. Select the number of hours you want to delay the start of the self-clean cycle.
9. The delay time and cleaning time will be displayed.

After Self-Cleaning

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

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

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

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

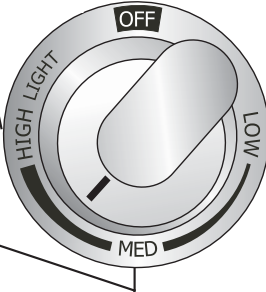
Notes:

- If the oven door is left open, CLOSE DOOR will appear in the display until the door is closed.
- If more than 30 seconds elapse between pressing the Clean pad and pressing a number pad, the program will automatically return to the previous display.
- The oven door will be damaged if it is forced to open during cleaning or cooling process.
- The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will lessen or disappear with use. If the oven is heavily soiled, or if the broiler pan was accidentally left in the oven, excessive smoke and odor may occur.
- As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.

SURFACE COOKING

HIGH: Use to bring liquid to a boil, or reach pressure in a pressure cooker. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

MED: An intermediate flame size is used to continue cooking. Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously.



LOW: Use to simmer foods, keep foods warm and melt chocolate or butter. Some cooking may take place on the Low setting if the pan is covered. It is possible to reduce the heat by rotating the knob toward **OFF**. Be sure flame is stable.

Surface Controls

CAUTION

- If flame should go out during a cooking operation and the burner does not reignite itself, turn the burner off. If a strong gas odor is detected, open a window and wait five minutes *before* relighting the burner.
- Be sure all surface controls are set in the **OFF** position prior to supplying gas to the range.
- **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the burners, to become warm or hot during cooking. Use potholders to protect hands.

Setting the controls:

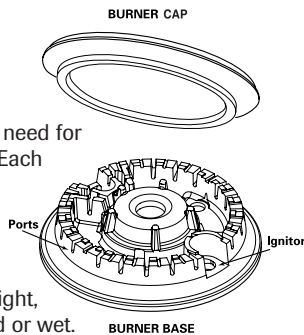
The size and type of cookware will affect the heat setting.

1. Place a pan on the burner grate.
 - The burner flame may lift off or appear separated from the port if a pan is not placed on the grate.
2. Push in and turn the knob *counterclockwise* to the **LIGHT** setting.
 - A clicking (spark) sound will be heard and the burner will light. (All of the ignitors will spark whenever any surface burner knob is turned to the LIGHT position.)
3. After the burner lights, turn the knob to the desired flame size.
 - The ignitor will continue to spark until the knob is turned past the LIGHT position.

Pilotless Ignition

Pilotless ignition eliminates the need for a constant standing pilot light. Each surface burner has a spark ignitor. Use care when cleaning around the surface burner.

If the surface burner does not light, check if ignitor is broken, soiled or wet.



Operating During a Power Failure


CAUTION

When lighting the surface burners, be sure all of the controls are in the **OFF** position. Strike the match first and hold it in position *before* turning the knob to **LIGHT**.

1. Hold a lighted match to the desired surface burner head.
2. Push in and turn the control knob slowly to **LIGHT**.
3. Adjust the flame to the desired level.

Surface Control Knobs

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

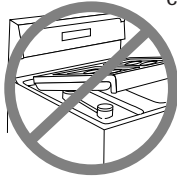
FRONT  Graphics next to the knob identify which burner the knob controls. For example, the graphic at left shows the right front burner location.

Use & Care

Cooktop

To prevent the cooktop from discoloring or staining:

- Clean cooktop after each use.
- Wipe acidic or sugary spills as soon as the cooktop has cooled as these spills may discolor the porcelain.



Unlike a range with standard gas burners, this cooktop **does not** lift-up nor is it removable. **Do not attempt to lift the cooktop for any reason.**

Sealed Burners

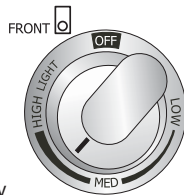
The sealed burners of your range are secured to the cooktop and are not designed to be removed. Since the burners are sealed into the cooktop, boilovers or spills will not seep underneath the cooktop.

However, the burner should be cleaned after each use. The cap portion of the burner is easily removed for cleaning. (See page 7 for cleaning directions.)

The burner caps must be correctly placed on the burner base for proper operation of the burner.

High Performance Burner

There is one 16,000 BTU* high speed burner on your range, located in the right front position. This burner offers higher speed cooking that can be used to quickly bring water to a boil and for large-quantity cooking.



Simmer/Melt Burner

This burner is located in the right rear position. The SIMMER setting can be used to steam or poach foods, to cook delicate sauces or continue cooking covered foods. The ultra low MELT setting is best for melting chocolate and butter.

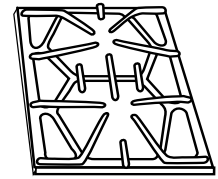


Important: When using the normal settings for preparing foods, it may take a few minutes for the cooking area to cool to the MELT heat setting.

*BTU ratings will vary when using LP gas.

Burner Grates

The grates must be properly positioned *before* cooking. When installing the grates, place the tab ends toward the center, matching the straight bars.



Improper installation of the grates may result in chipping of the cooktop.

Do not operate the burners without a pan on the grate. The grate's porcelain finish may chip without a pan to absorb the heat from the burner flame.

Use care when stirring food in a pot/pan sitting on the burner grate. The grates have a smooth finish for ease of cleaning. The pot/pan will slide if the handle is not held. This may result in spilling of hot food items and may be a burn hazard.

Although the burner grates are durable, they will gradually lose their shine and/or discolor, due to the high temperatures of the gas flame.

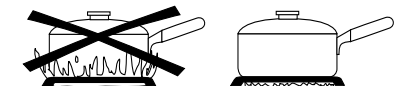
Notes:

- A properly adjusted burner with clean ports will light within a few seconds. If using natural gas, the flame will be blue with a deeper blue inner cone.

If the burner flame is yellow or is noisy, the air/gas mixture may be incorrect. Contact a service technician to adjust. (Adjustments are not covered by the warranty.)

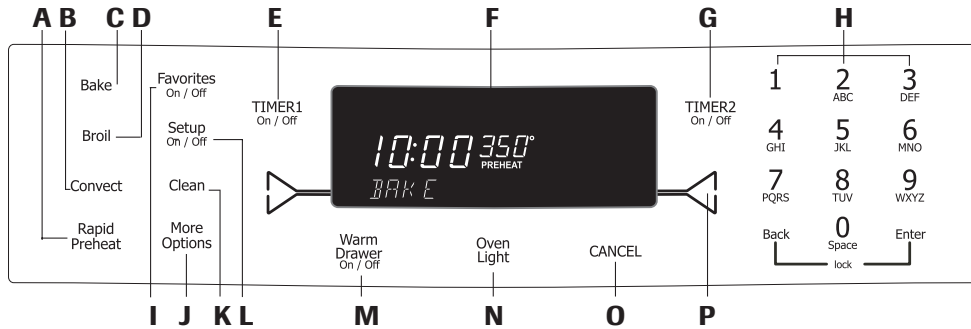
With LP gas, slight yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.

- With some types of gas, you may hear a "popping" sound when the surface burner is turned off. This is a normal operating sound of the burner.
- If the control knob is turned very quickly from HIGH to LOW, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the **OFF** position, wait several seconds and relight the burner.
- The flame should be adjusted so it does not extend beyond the edge of the pan.



OVEN COOKING

Control Panel



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

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

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

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



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

Clock Setting the Clock:

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



Quickset Pads

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

Use & Care

Activating and canceling the clock/day of week display:

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

Setup
On / Off

Entering the day of the week:

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

Setup
On / Off

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

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

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

Setup
On / Off

Timers

Setting the Timers (Timer 1 or Timer 2):

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

TIMER 1
On / Off

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

3. Press **Enter** pad.

Changing the amount of time entered once the Timer starts:

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

TIMER 1
On / Off

OR

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

Canceling the Timer:

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

TIMER 1
On / Off

If both Timers are active:

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

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

Changing the Timer beeps:

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

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

Setup
On / Off

Locking the Control and Oven Door

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

To lock the control and door:

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

To unlock the control and door:

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



Use & Care

Baking

To set Bake:

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

Bake

OR

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

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



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

CANCEL

Notes:

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

Bake Options

Cook & Hold and Delay options are available when baking. When using the Cook & Hold option, the oven begins to heat immediately after the control has been set. Then, the oven cooks for a specified length of time. When that time has elapsed, the oven will automatically reduce temperature to 170° F and keep the food warm for up to an hour and then automatically turn off.

When using Delay, the oven begins to cook later in the day. Set the amount of time that you want to delay *before* the oven turns on and how long you want to cook. The oven begins to heat at the selected time and cooks for the specified length of time. When that time has elapsed, the oven will keep the food warm for up to an hour then automatically turn off.

To set Cook & Hold:

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

More Options



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

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

To set a Delay:

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

More Options

! CAUTION

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

Use & Care

Convect

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

Notes:

- The oven control comes from the factory set for Auto Convect Conversion. When using Convect Bake and Convect Pastry enter the *conventional* baking temperature. The control automatically converts the temperature to 25° less than the conventional temperature.
- When using Convect Roast the temperature will not be automatically reduced. Enter the *conventional* roasting temperature and time. The control then lets you know when 75% of the time has elapsed and alerts you to check the food for doneness.

Convect Options

Cook & Hold and Delay options are available when convect cooking.

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

Convect Bake

To set Convect Bake:

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



3. Select the oven temperature using the Quickset pads



OR

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

- The temperature can be set from 195° F to 550° F degrees in 5° increments. If Auto Convect Conversion is turned off, you can set 170° F.
 - After three seconds, the oven will begin to preheat. CNVT BAKE and PREHEAT will appear in the display along with 100° or the actual oven temperature, whichever is higher.
 - The temperature in the display will increase in 1° increments until the oven reaches the preset temperature. Allow about 15 minutes for the oven to preheat.
 - When the oven is preheated, the oven will beep and PREHEAT will turn off and CNVT BAKE will be displayed. AUTO will be displayed if Auto Convect Conversion feature is turned on.
 - Place food in the oven.
4. At the end of cooking, turn the oven off by pressing the **CANCEL** pad. Remove food from the oven. The oven will continue operating until the CANCEL pad is pressed.

CANCEL

Rapid Preheat

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

- After Bake or Convect Bake has been programmed and activated, press the **Rapid Preheat** pad.
- 1 RACK ONLY will display, after 10 seconds the display will show RAPID and PREHEAT.

To return to Standard Preheat:

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

Notes:

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

Use & Care

Convect Roast

To set Convect Roast:

1. Place food in the oven.
2. Press the **Convect** pad.
3. Select **CNVT ROAST** using the Quickset pads.

Convect



4. Select the oven temperature using the Quickset pads.



OR

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

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

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

CANCEL

Notes:

- If the recipe suggests preheating the oven, add 15 minutes to cook time.
- If Auto Convect is off, roast time will not be required.

Convect Pastry

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

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

Convect



3. Select the oven temperature using the Quickset pads.



OR

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

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

CANCEL

Use & Care

Broil

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

To set Broil:

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



OR

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



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

5. Place food in the oven and close the door to the broil stop position.
6. Press the **CANCEL** pad when broiling is done.



Notes:

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

Broiling Chart

| FOODS | SUGGESTED BROIL TIME | RACK POSITION* |
|---|--|----------------------------|
| Beef (broiled to 165° 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 | 4 4 4 4 |
| Poultry (broiled to 170° F on Low) 4 Boneless/Skinless Breasts 4 Bone-In Chicken Breasts | Low Broil 12 – 15 minutes 20 – 33 minutes | 4 3 |
| Pork (broiled to 160° F) 4 Boneless Pork Chops, 1" thick 4 Bone-In Pork Chops, 1" thick Ham Slice, 1" thick | 20 – 28 minutes 25 – 28 minutes 12 – 16 minutes | 4 4 4 |
| 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 | 10 – 14 minutes 10 – 14 minutes 10 – 12 minutes 8 – 10 minutes 8 – 12 minutes 10 – 14 minutes | 3 3 4 4 4 3 |

***Important:** To reduce browning and excess smoke when broiling, use a lower rack position and increase the broil time.

OPTIONS

More Options

Cook & Hold

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

More Options



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

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

Important: If the recipe recommends preheating the oven, add 15 minutes to the cook time.

Delay

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

More Options

To set Delay Bake:

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

To set Delay Convect:

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

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

To set Delay Clean:

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

For more information on self-cleaning, see pages 5-6.

CAUTION

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

Proofing

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

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

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

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

More Options

CANCEL

Notes:

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

Use & Care

Keep Warm

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

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

More Options



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

CANCEL

To Warm Dinner Rolls:

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

To Warm Plates:

- Place two stacks of up to four plates each in the oven.
- Press **More Options** pad.
- Select **KEEP WARM**.
- Select 170° temperature.
- Warm for five minutes. Turn off the oven by pressing the **CANCEL** pad and leave plates in the oven for 15 minutes more.
- Use only oven-safe plates, check with the manufacturer.
- **Do not** set warm dishes on a cold surface as rapid temperature changes could cause crazing or breakage.

More Options

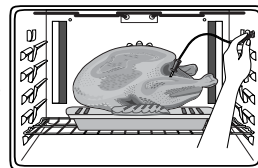
Notes:

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

Meat Probe

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

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



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

More Options



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

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

When BAKE is selected:

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

When CONVECT is selected:

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

Use & Care

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

Notes:

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

Suggested Internal Food Temperatures

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

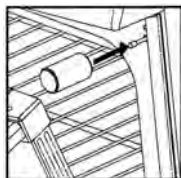
Drying

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

The convection fan will operate during the drying procedure.

To set Drying:

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



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

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

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

CANCEL

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

Notes:

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

Use & Care

Thaw and Serve

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

To set Thaw-Serve:

1. Place food in the oven on rack 2.
2. Press **Convect** pad.
3. Press the arrow to scroll.
4. Select **THAW-SERVE**.
5. Select number of minutes to thaw.

Convect



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

CANCEL

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

Thaw and Serve Chart

| FROZEN ITEMS* | THAW-SERVE TIME** | HINTS |
|--|--|---|
| Whole Pies & Cakes Pies: Lemon meringue, cream, pecan, chocolate, sweet potato, French silk Cakes: Vanilla, chocolate, coconut, and three-layer cakes, pound cake, Boston cream pie | <ol style="list-style-type: none"> 1. Remove frozen food from outer carton and wrapping. 2. Place frozen food on rack in middle of oven. 3. Thaw-Serve 15 minutes for cakes and 30 minutes for pies. 4. Remove from oven. 5. Slice into individual-size servings and place on plates. 6. Return plates to oven. 7. Thaw-Serve for 10 to 30 minutes. | <ul style="list-style-type: none"> • Thawing for 30 minutes makes it easier to slice whole pies, cakes and cheesecake. • Layer cakes will require only 15 minutes before slicing. • Size and texture of food being thawed will affect Thaw-Serve time. • Larger or denser desserts may take longer to thaw. • Cake slices will thaw quicker than pies. Sweet potato pie slices may require 20 to 30 minutes. |
| Individual Servings: Slices of pie, slices of cake, other individual desserts, eclairs, cream puffs | <ol style="list-style-type: none"> 1. Remove frozen food from container. 2. Place on plate. 3. Place plate on rack in middle of oven. 4. Thaw-Serve for 10 to 30 minutes. | |
| Cheesecake | <ol style="list-style-type: none"> 1. Remove frozen food from outer carton and wrapping. 2. Place frozen food on rack in middle of oven. 3. Thaw-Serve for 30 minutes. 4. Remove from oven. 5. Slice into individual-size servings and place on plates. 6. Return plates to oven. 7. Thaw-Serve for up to 15 minutes if desired. | |

* Only "Thaw and Serve" or "Ready to Serve" frozen foods can be used with this feature. **DO NOT** attempt to thaw frozen meats, poultry or seafood.

** It is not necessary to preheat the oven.

SETUP

Setup

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

Setup
On / Off



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

Clock

See pages 17-18 for more details. Use the Clock option to:

- Set the time of day.
- Set day of week.
- Select **AM** or **PM** (12-hour mode only). AM or PM will not show with the time of day in the display.
- Choose a 12 or 24 hour clock display.
- Disable the clock display.

Language

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

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

Setup
On / Off

Setup
On / Off

Auto Convert Conversion

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

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

For Convect Roast the control will alert you at 75% of the programmed roasting time to check foods for doneness. Convect roast temperatures are not reduced.

Notes:

- When using Convect Bake and Convect Pastry with the Auto Convert Conversion option turned off, reduce the set temperature by 25° F.
- If Convect Roasting with the Auto Convert Conversion option turned off, you will not be required to program a cooking time. Check food at 75% of the conventional time.

To deactivate Auto Convert Conversion:

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

Setup
On / Off

To reactivate Auto Convert Conversion:

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

C/F

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

To change the scale:

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

Setup
On / Off

Use & Care

Sabbath Mode

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

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

To activate Sabbath Mode:

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

Setup
On / Off

Notes:

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

To cancel Sabbath Mode:

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

Setup
On / Off

Temp Adjust

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

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

To adjust the oven temperature:

1. Press **Setup** pad.
2. Press the arrow to scroll.
3. Select **TEMP ADJUST**.
4. Enter the desired temperature change using the number pads.
5. Select **+/-** to indicate an increase or decrease in temperature. The temperature change is displayed at the top of the window.
6. Press **Enter** pad or wait three seconds to accept the change.
7. Press **Setup** pad to exit the menu.

Setup
On / Off

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

Broiling and cleaning temperatures cannot be adjusted.

208/240V

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

To set the oven to 208V:

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

Setup
On / Off

Use & Care

Tones (beeps)

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

To adjust the beeps:

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

Setup
On / Off

To change the beeps at the end of cooking:

1. Follow "Tones" steps 1-3 (see above).
2. Select **COOK TONE**.
3. Use the arrow to scroll.
4. Select **1-30 MIN** to hear one beep every thirty seconds.

OR

Select **1-60 MIN** to hear one beep every sixty seconds.

OR

Select **1 BEEP** to hear one beep only at the end of cooking.

5. Press the **Setup** pad to exit.

To change the timer beeps:

1. Follow "Tones" steps 1-3 (see above).
2. Select **TIMERS TONES**.
3. Use the arrow to scroll.
4. Select **2-30 SEC** to hear two beeps every thirty seconds.

OR

Select **2-60 SEC** to hear two beeps every sixty seconds.

OR

Select **1 BEEP** to hear one beep only at the end of the set time.

5. Press the **Setup** pad to exit.

Setup
On / Off

To change the volume of the beeps:

1. Follow "Tones" steps 1-3 (see above).
2. Press the arrow to scroll.
3. Select **VOLUME**.
4. Select **HIGH** for the highest volume.

OR

Select **MEDIUM** for medium volume.

OR

Select **LOW** for the lowest volume.

5. Press the **Setup** pad to exit.

12 HR Shutoff

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

To turn off this feature:

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

Setup
On / Off

Energy Saver

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

To set the Energy Saver feature:

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

Press any pad to "wake up" the display.

Setup
On / Off

Service

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

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

Setup
On / Off

Demo

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

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

Setup
On / Off

Appendix C

LP Conversion Instructions (Model JDS8850BD*)

Rev 0-11/05 Dual Fuel Updraft/Part No. 8101P723-60

This range is equipped with fixed orifices on all burners and a convertible appliance regulator. The unit serial plate states which gas it was adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require replacement of the oven orifice hoods, and the top burner orifice hoods, and adjustment of the oven burner shutters and the appliance pressure regulator converter cap.

Cette cuisinière est équipée de gicleurs fixes sur tous les brûleurs et d'un détendeur convertible. La plaque signalétique de cet appareil indique le réglage fait à l'usine pour un certain gaz. La conversion de l'appareil au gaz naturel ou au GPL nécessite le remplacement des têtes de gicleur du four et des têtes de gicleur du brûleur supérieur, ainsi que le réglage des obturateurs de brûleur du four et du capuchon du convertisseur de détendeur.

Esta estufa viene equipada con orificios fijos en todos los quemadores y con un regulador convertible para electrodomésticos. La placa de serie de la unidad indica para qué tipo de gas se calibró en la fábrica. Para convertir la unidad a gas natural o a gas LP es necesario reemplazar las caperuzas de los orificios del horno y los orificios de los quemadores superiores, además de ajustar los obturadores del quemador del horno y la tapa del convertidor del regulador de presión del electrodoméstico.

Inlet pressure to the appliance pressure regulator should be as follows for both operation and checking of appliance pressure regulator setting: La pression d'arrivée au détendeur de l'appareil doit être la suivante pour le fonctionnement et la vérification du réglage du détendeur: La presión de entrada al regulador de presión debe ser la siguiente tanto para el funcionamiento normal como para verificar el ajuste del regulador de presión:

| Inlet Pressure in inches of water column Pression d'arrivée en pouces à la colonne d'eau Presión de entrada en pulgadas c.d.a. | Natural Gas Gaz naturel Gas natural | LP Gas GPL Gas LP |
|--|---|--------------------------|
| Max/Max./Máx. Min/Min./Min. | 14 (36 cm) 6 (16 cm) | 14 (36 cm) 11 (28 cm) |



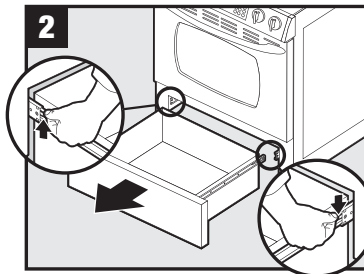
LP Propane Conversion Instructions

Instructions de conversion au GPL/ Instrucciones de conversión a gas LP propano

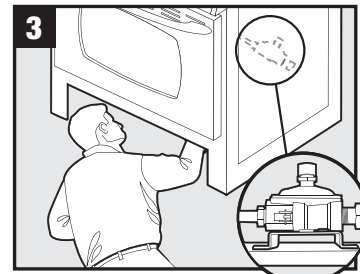
• Only qualified personnel should convert this range./Seul un personnel qualifié doit procéder à la conversion de cette cuisinière./La estufa sólo debe ser convertida por personal calificado. • Retain natural orifices for future conversion./Conservez les gicleurs pour gaz naturel pour une conversion ultérieure./Guarda los orificios de gas natural para una conversión futura. • Reverse this procedure for LP to natural conversion./Procédez inversement pour la conversion du GPL au gaz naturel./Invierta este procedimiento para convertir el producto de gas LP a gas natural.

1

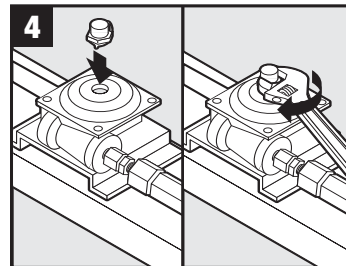
Turn off gas and electrical supply to product.
Fermez le gaz et coupez l'électricité alimentant l'appareil.
Cierre el suministro de gas y desconecte el suministro eléctrico al producto.



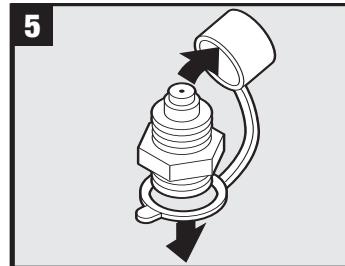
Remove warming drawer/Retirez le tiroir de réchauffage./Retire el cajón de calentamiento.



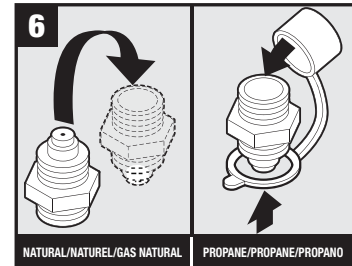
Locate regulator from the front./Repérez le détendeur à l'avant./Ubique el regulador desde la parte delantera.



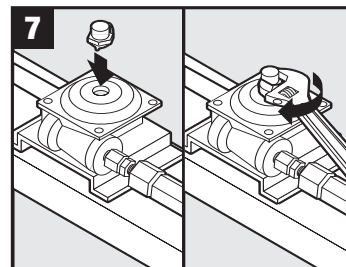
Unscrew the regulator cap./Dévissez le capuchon du détendeur./Desenrosque la tapa del regulador.



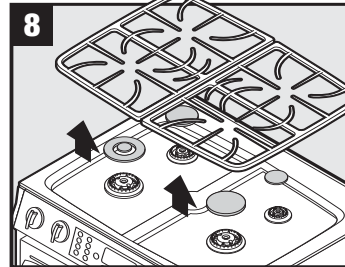
Remove the plastic cap./Retirez le capuchon en plastique./Retire la tapa de plástico.



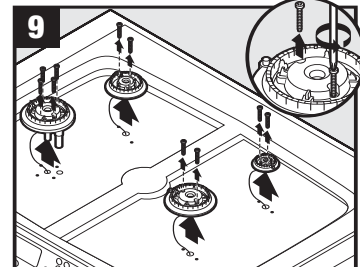
Flip the regulator cap and replace the plastic cap./Abattez le capuchon du détendeur et installez le capuchon en plastique./Invierta la tapa del regulador y vuelva a colocar la tapa de plástico.



Screw the cap securely back into place. DO NOT OVER TIGHTEN./ Revissez bien le chapeau. NE LE SERREZ PAS TROP FORT./ Enrosque la tapa firmemente en su lugar. NO APRIETE DEMASIADO.



Remove the top grates. Remove the burner caps./ Retirez les grilles supérieures. Retirez les chapeaux de brûleur./Retire las rejillas superiores. Retire las tapas de los quemadores.



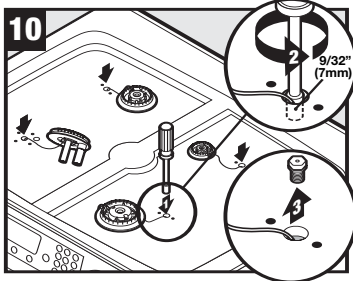
Remove screws and burner head./Retirez les vis et la tête de brûleur./Retire los tornillos y la cabeza del quemador.

Note: Your range may not be equipped with some of the features referred to in this manual./Remarque: Votre cuisinière peut ne pas comporter certaines des caractéristiques mentionnées dans ce manuel./Nota: Es posible que esta estufa no venga equipada con todas las características que se indican en este manual.

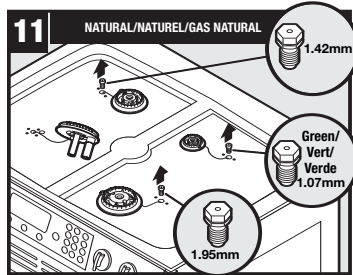
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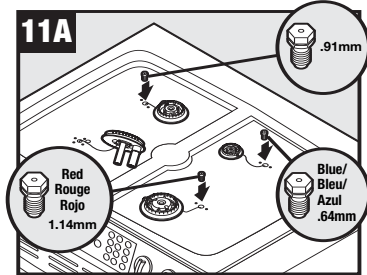
LP Conversion Instructions (Model JDS8850BD*)



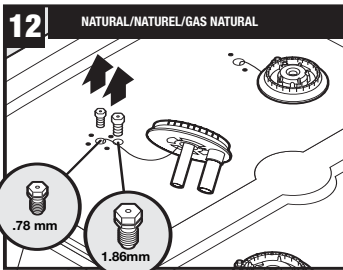
Carefully remove gas orifice hoods and convert one burner at a time./Enlevez soigneusement les têtes de gicleur pour gaz naturel et convertissez un brûleur à la fois./Retire cuidadosamente las caperuzas de los orificios de gas y convierta un quemador a la vez.



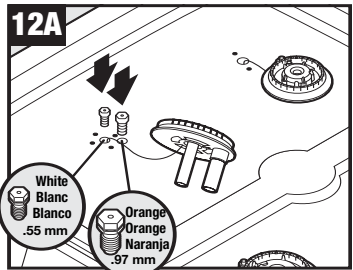
IMPORTANT: Remove and keep old natural gas orifice hoods./IMPORTANT: Retirez et conservez les anciennes têtes de gicleur pour gaz naturel./IMPORTANTE: Retire y conserve las tapas usadas de los orificios de gas natural.



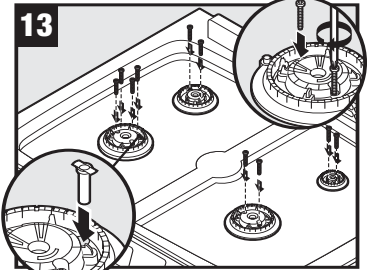
Replace with LP gas orifice hoods. DO NOT OVERTIGHTEN./ Remplacez-les avec des têtes de gicleur pour GPL. NE SERREZ PAS TROP./Reemplácelas con caperuzas de orificios de gas LP. NO APRIETE DEMASIADO.



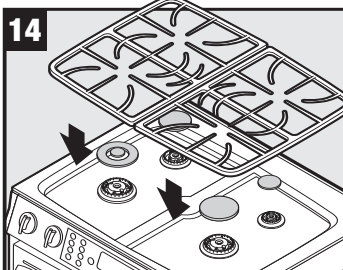
IMPORTANT: Remove and keep old natural gas orifice hoods./IMPORTANT: Retirez et conservez les anciennes têtes de gicleur pour gaz naturel./IMPORTANTE: Retire y conserve las tapas usadas de los orificios de gas natural.



Replace with LP gas orifice hoods. DO NOT OVERTIGHTEN./Remplacez-les avec des têtes de gicleur pour GPL. NE SERREZ PAS TROP./Reemplácelas con caperuzas de orificios de gas LP. NO APRIETE DEMASIADO.



Replace burner heads and screws. (Hand tighten.) Drop in LP choke./Réinstallez les têtes de brûleur et les vis. (Serrez-les à la main.) Posez l'étrangleur pour GPL./Vuelva a instalar las cabezas y los tornillos del quemador. (Apriete a mano.) Coloque el obturador de gas LP en su lugar.



Replace burner caps. Replace grates./Remettez les chapeaux de brûleur. Remettez les grilles./Vuelva a instalar las tapas de los quemadores. Vuelva a instalar las rejillas.

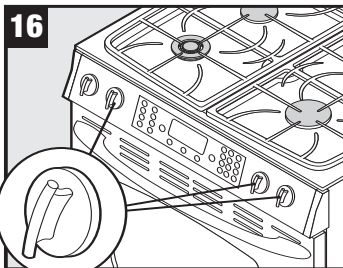
15
Turn on gas and electrical supply to product.
Ouvrez le gaz et l'électricité alimentant l'appareil.
Abra el suministro de gas y conecte el suministro eléctrico al producto.

NOTE: When reversing an LP conversion back to natural gas, the LP choke in step 13 **MUST** be removed.

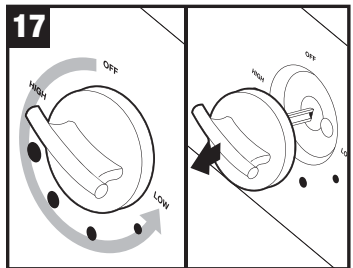
REMARQUE : Lorsque vous faites une reconversion du GPL au gaz naturel, l'étrangleur pour GPL de l'étape 13 **DOIT** être retiré.

NOTA: Cuando revierta una conversión de gas LP para usar gas natural, **DEBE** retirar el obturador de gas LP en el paso 13.

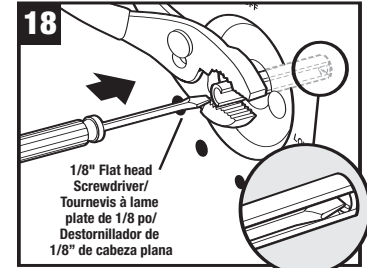
Low Flow Adjustment/Réglage bas débit/Ajuste del flujo mínimo



NOTE: Repeat steps 17-19 for single burners./**REMARQUE:** Répétez les étapes 17 à 19 pour les brûleurs simples./**NOTA:** Repita los pasos 17 a 19 para los quemadores sencillos.

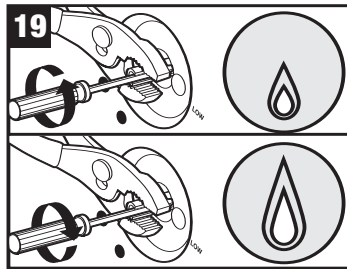


Adjust each single surface burner one at a time. Light burner and turn to lowest setting. Remove knob./Ajustez chaque brûleur de surface simple un par un. Allumez le brûleur et réglez-le au niveau le plus bas. Retirez le bouton./Ajuste los quemadores superiores sencillos uno a la vez. Encienda el quemador y ajústelo al nivel másbajo. Retire la perilla.

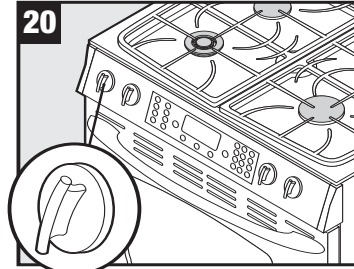


Hold knob stem in LOW position. Insert screwdriver to engage screw./Tenez la tige du bouton en position LOW. Introduisez le tournevis pour tourner la vis./Mantenga la varilla de la perilla en el ajuste 'LOW' (Bajo). Inserte el destornillador en el tornillo.

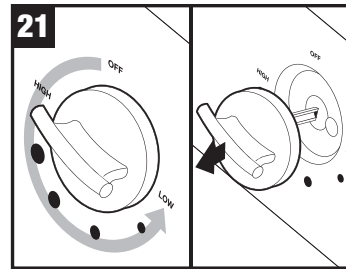
LP Conversion Instructions (Model JDS8850BD*)



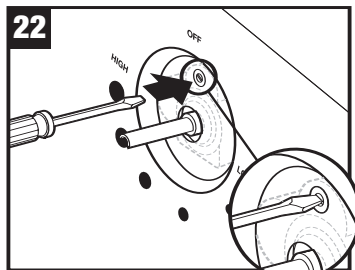
Adjust flame height with screwdriver./Ajustez la hauteur de la flamme avec le tournevis./Ajuste la altura de la llama con el destornillador.



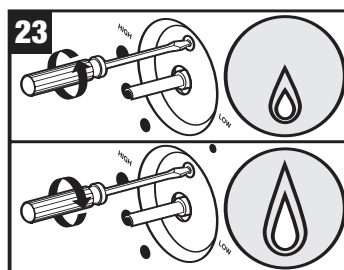
NOTE: Double burner only./REMARQUE: Brûleur double uniquement./NOTA: Quemador doble solamente.



Adjust double surface burner. Light burner and turn to lowest setting where both inner and outer ring are lit. Remove knob./Ajuster le brûleur de surface double. Allumez le brûleur et réglez-le au niveau le plus bas où les deux cercles (intérieur et extérieur) sont allumés. Retirez le bouton./Ajuste el quemador superior doble. Encienda el quemador y ajústelo al nivel más bajo en el que se enciendan los anillos interior y exterior. Retire la perilla.



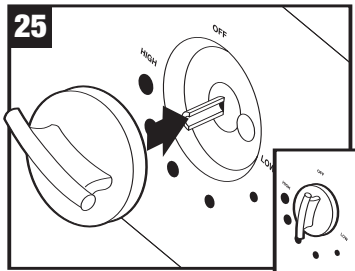
Insert screwdriver to engage screw./Introduisez le tournevis pour tourner la vis./Inserte el destornillador en el tornillo.



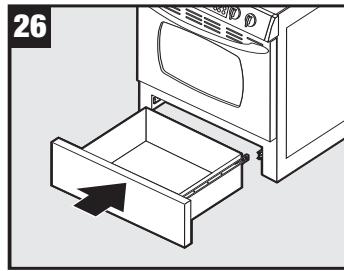
Adjust flame height with screwdriver./Ajustez la hauteur de la flamme avec le tournevis./Ajuste la altura de la llama con el destornillador.



Verify proper flame height and appearance./Vérifiez la taille appropriée des flammes et leur apparence./Verifique la altura y apariencia correctas de la llama.



Replace knobs. Turn OFF burners./Remplacez les boutons. Éteignez les brûleurs./Vuelva a instalar las perillas. APAGUE los quemadores.



Replace warming drawer./Remplacez le tiroir de réchauffage./Vuelva a instalar el cajón de calentamiento.

LP Conversion Instructions (Model JDS986*BD*)

Rev 0-10/05 Dual Fuel/Part No. 8101P714-60

LP Propane Conversion Instructions



Instructions de conversion au GPL/ Instrucciones de conversión a gas LP propano

• Only qualified personnel should convert this range./Seul un personnel qualifié doit procéder à la conversion de cette cuisinière./La estufa sólo debe ser convertida por personal calificado. • Retain natural orifices for future conversion./Conservez les gicleurs pour gaz naturel pour une conversion ultérieure./Guarde los orificios de gas natural para una conversión futura. • Reverse this procedure for LP to natural conversion./Procédez inversement pour la conversion du GPL au gaz naturel./Invierta este procedimiento para convertir el producto de gas LP a gas natural.

This range is equipped with fixed orifices on all burners and a convertible appliance regulator. The unit serial plate states which gas it was adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require replacement of the oven orifice hoods, and the top burner orifice hoods, and adjustment of the oven burner shutters and the appliance pressure regulator converter cap.

Cette cuisinière est équipée de gicleurs fixes sur tous les brûleurs et d'un détendeur convertible. La plaque signalétique de cet appareil indique le réglage fait à l'usine pour un certain gaz. La conversion de l'appareil au gaz naturel ou au GPL nécessite le remplacement des têtes de gicleur du four et des têtes de gicleur du brûleur supérieur, ainsi que le réglage des obturateurs de brûleur du four et du capuchon du convertisseur du détendeur.

Esta estufa viene equipada con orificios fijos en todos los quemadores y con un regulador convertible para electrodomésticos. La placa de serie de la unidad indica para qué tipo de gas se calibró en la fábrica. Para convertir la unidad a gas natural o a gas LP es necesario reemplazar las caperuzas de los orificios del horno y los orificios de los quemadores superiores, además de ajustar los obturadores del quemador del horno y la tapa del convertidor del regulador de presión del electrodoméstico.

Inlet pressure to the appliance pressure regulator should be as follows for both operation and checking of appliance pressure regulator setting./La pression d'arrivée au détendeur de l'appareil doit être la suivante pour le fonctionnement et la vérification du réglage du détendeur./La presión de entrada al regulador de presión debe ser la siguiente tanto para el funcionamiento normal como para verificar el ajuste del regulador de presión:

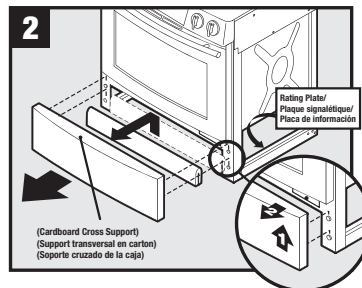
| Inlet Pressure in inches of water column Pression d'arrivée en pouces à la colonne d'eau Presión de entrada en pulgadas c.d.a. | Natural Gas Gaz naturel Gas natural | LP Gas GPL Gas LP |
|--|---|-------------------------|
| Max/Max./Máx. | 14 (36 cm) | 14 (36 cm) |
| Min/Min./Min. | 6 (16 cm) | 11 (28 cm) |

1

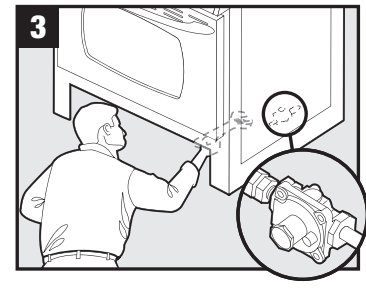
Turn off gas and electrical supply to product.

Fermez le gaz et coupez l'électricité alimentant l'appareil.

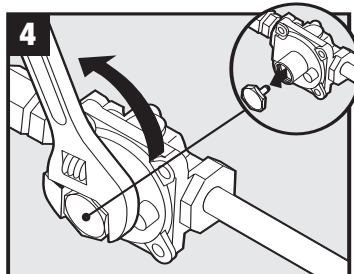
Cierre el suministro de gas y desconecte el suministro eléctrico al producto.



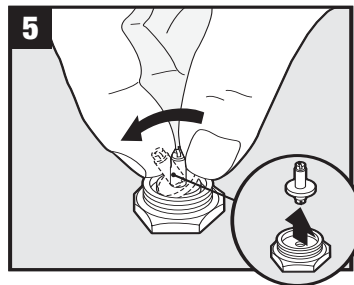
Remove access panel./Retirez le panneau d'accès.
/Retire el panel de acceso.



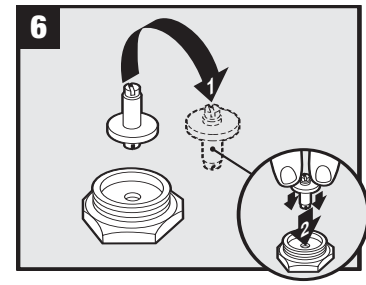
Locate regulator from the front./Repérez le détendeur à l'avant./Ubique el regulador desde la parte delantera.



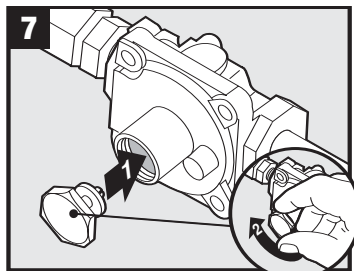
Unscrew the hex shaped cap from the neck of the regulator./Dévissez le chapeau hex. du col du détendeur./Desenrosque la tapa hexagonal del cuello del regulador.



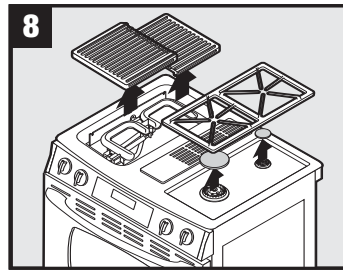
Remove pin./Enlevez la cheville./Retire el pasador.



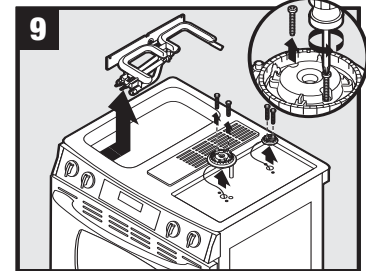
Rotate pin and snap pin firmly into place./Tournez la cheville et enclenchez fermement la cheville en place./Gire el pasador y encájelo en su lugar.



Screw the cap securely back into place. DO NOT OVER TIGHTEN./Revisssez bien le chapeau. NE LE SERREZ PAS TROP FORT./Enrosque la tapa firmemente en su lugar. NO APRIETE DEMASIADO.



Remove the top grates. Remove the burner caps./Retirez les grilles supérieures. Retirez les chapeaux de brûleur./Retire las rejillas superiores. Retire las tapas de los quemadores.



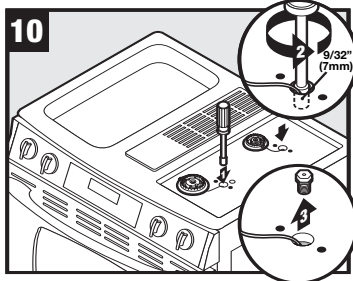
Remove screws, burner heads and grill./Retirez les vis, les têtes de brûleur et le grill./Retire los tornillos, las cabezas del quemador y la rejilla.

Note: Your range may not be equipped with some of the features referred to in this manual./Remarque: Votre cuisinière peut ne pas comporter certaines des caractéristiques mentionnées dans ce manuel./Nota: Es posible que esta estufa no venga equipada con todas las características que se indican en este manual.

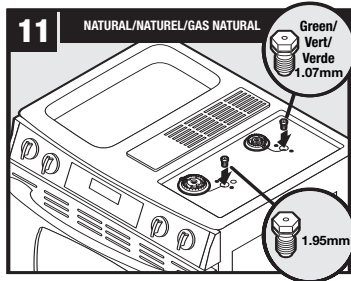
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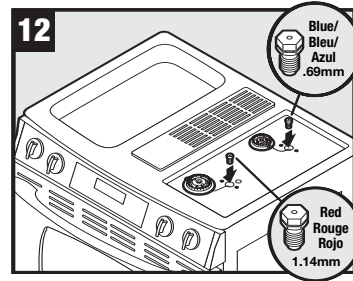
LP Conversion Instructions (Model JDS986*BD*)



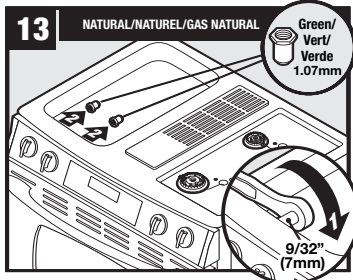
10 Carefully remove gas orifice hoods and convert one burner at a time./Enlevez soigneusement les têtes de gicleur pour gaz naturel et convertissez un brûleur à la fois./Retire cuidadosamente las caperuzas de los orificios de gas y convierta un quemador a la vez.



11 NATURAL/NATUREL/GAS NATURAL. **IMPORTANT:** Keep old natural gas orifice hoods./IMPORTANT: Conservez les anciennes têtes de gicleur pour gaz naturel./IMPORTANTE: Conserve las caperuzas usadas de los orificios de gas natural.

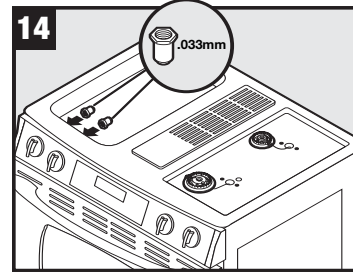


12 Replace with LP gas orifice hoods. **DO NOT OVERTIGHTEN.**/Remplacez-les avec des têtes de gicleur pour GPL. **NE SERREZ PAS TROP.**/Reemplácelas con caperuzas de orificios de gas LP. **NO APRIETE DEMASIADO.**

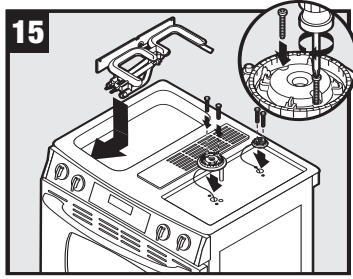


13 NATURAL/NATUREL/GAS NATURAL. Carefully remove gas orifice hoods./Retirez les têtes de gicleur avec soin./Retire cuidadosamente las tapas de los orificios de gas.

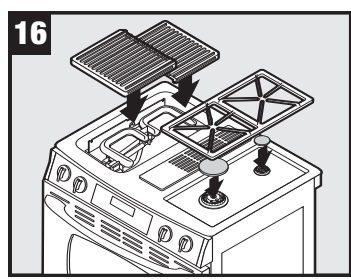
You MUST start grill hoods by hand to avoid cross threading.
Vous DEVEZ insérer les têtes de gicleur de grill à la main afin d'éviter qu'un filetage ne soit faussé.
Usted DEBE iniciar el enroscado de las tapas a mano para evitar dañar las roscas.



14 Replace with LP gas orifice hoods. **DO NOT OVERTIGHTEN.**/Remplacez-les avec des têtes de gicleur pour GPL. **NE SERREZ PAS TROP.**/Reemplácelas con caperuzas de orificios de gas LP. **NO APRIETE DEMASIADO.**



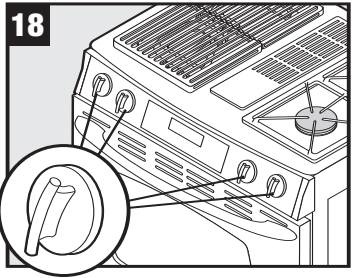
15 Replace grill, burner heads, and screws. (Hand tighten.)/Réinstallez le grill, les têtes de brûleur et les vis. (Serrez-les à la main.)/Vuelva a instalar las cabezas, los tornillos y la rejilla del quemador. (Apriete a mano.)



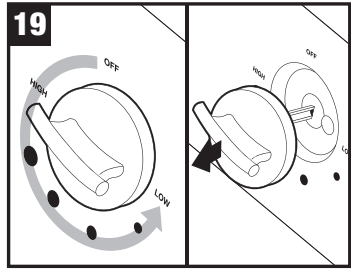
16 Replace burner caps. Replace grates./Remettez les chapeaux de brûleur. Remettez les grilles./Vuelva a instalar las tapas de los quemadores. Vuelva a instalar las rejillas.

17 Turn on gas and electrical supply to product.
Ouvrez le gaz et l'électricité alimentant l'appareil.
Abra el suministro de gas y conecte el suministro eléctrico al producto.

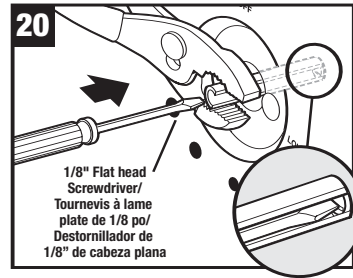
Low Flow Adjustment/Réglage bas débit/Ajuste del flujo mínimo



18 NOTE: Repeat steps 19-23 for all burners. **REMARQUE:** Répétez les étapes 17 à 21 pour tous les brûleurs. **NOTA:** Repita los pasos 17 al 21 para todos los quemadores.

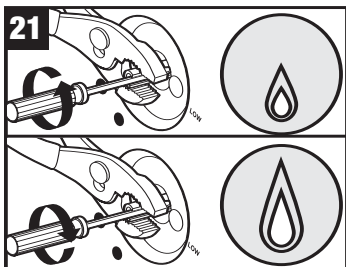


19 Adjust each surface burner one at a time. Light burner and turn to lowest setting. Remove knob./Ajustez chaque brûleur de surface un par un. Allumez le brûleur et réglez-le au niveau le plus bas. Enlevez le bouton./Ajuste los quemadores superiores uno a la vez. Encienda el quemador y ajústelo al nivel más bajo. Retire la perilla.

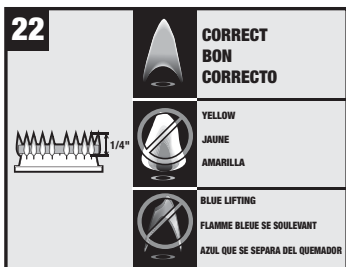


20 Hold knob stem in LOW position. Insert screwdriver to engage screw./Tenez la tige du bouton en position LOW. Introduisez le tournevis pour tourner la vis./Mantenga la varilla de la perilla en el ajuste 'LOW' (Bajo). Inserte el destornillador en el tornillo.

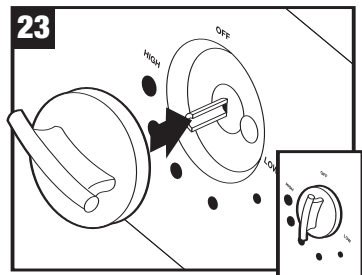
LP Conversion Instructions (Model JDS986*BD*)



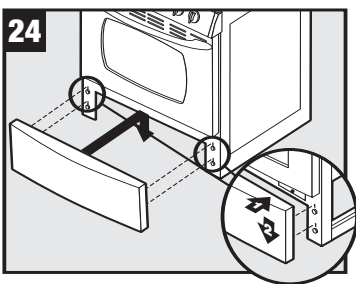
Adjust flame height with screwdriver./Ajustez la hauteur de la flamme avec le tournevis./Ajuste la altura de la llama con el destornillador.



Verify proper height and appearance./Flamme de hauteur et d'aspect appropriés./Altura y apariencia correctas de la llama.



Replace knobs. Turn OFF burners./Remettez les boutons. Mettez les brûleurs sur OFF (ARRÊT)/Vuelva a instalar las perillas. APAGUE los quemadores.



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