

JENN-AIR ELECTRIC DOWNDRAFT COOKTOP

JED8130, JED8230, JED8345

USER GUIDE

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IMPORTANT SAFETY INSTRUCTIONS

Installer: Please leave this manual with this appliance.

Consumer: Please read and keep this manual 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

1-800-688-1100

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>

For service information, see page 11.

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.

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.

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.

- Smother fire or flame in a pan with a lid or cookie sheet.

NEVER pick up or move a flaming pan.

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

GENERAL INSTRUCTIONS

If appliance is installed near a window, precautions should be taken to prevent curtains from blowing over surface elements.

NEVER use appliance to warm or heat the room. Failure to follow this instruction can lead to possible burns, injury, fire, or damage to the appliance.

NEVER wear loose-fitting or hanging garments while using the appliance. Clothing could catch utensil handles or ignite and cause burns if garment comes in contact with hot heating elements.

To ensure proper operation and to avoid damage to the appliance or possible injury, do not adjust, service, repair or replace any part of the appliance unless specifically recommended in this guide. Refer all other servicing to a qualified technician.

NEVER store or use gasoline or other combustible or flammable materials near surface units or in the vicinity of this appliance as fumes could create a fire hazard or an explosion.

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

Use only dry potholders. Moist or damp potholders on hot surfaces may result in a steam burn. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth which could easily touch hot heating elements and ignite.

Always turn off all controls when cooking is completed.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers or stove top grills. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of this appliance.

NEVER use aluminum foil or foil containers on the cooktop. These may become very hot. Use foil only as directed in this guide.

Aerosol-type cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Do not use or store near appliance.

Clean only parts listed in this guide and use procedures recommended.

COOKTOP

NEVER leave surface units unattended especially when using high heat. An unattended boilover could cause smoking and a greasy spillover can cause a fire.

This appliance is equipped with different size surface elements. Select pans with flat bottoms large enough to cover element. Fitting pan size to element will improve cooking efficiency.

If pan is smaller than element, a portion of the element will be exposed to direct contact and could ignite clothing or potholder.

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

Turn pan handle toward center of cooktop, not out into the room or over another surface element. This reduces the risk of burns, ignition of flammable materials, or spillage if pan is accidentally bumped or reached by small children.

Make sure drip bowls (select models) are in place. Absence of these bowls during cooking may subject wiring or components underneath to damage.

Protective liners – Do not use aluminum foil to line surface unit drip bowls. Improper installation of these liners may result in a risk of electric shock or fire.

GLASS-CERAMIC COOKTOP

NEVER cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Clean cooktop with caution. Some cleaners can produce noxious fumes if applied to a hot surface. If a wet sponge, cloth, or paper towel is used on a hot cooking area, be careful to avoid steam burn.

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.

HEATING ELEMENTS

NEVER touch surface elements or areas near elements.

Heating elements may be hot even though they are dark in color. Areas near surface elements may become hot enough to cause burns.

During and after use, do not touch or let clothing or other flammable materials contact heating elements or areas near elements until they have had sufficient time to cool.

Do not soak removeable heating elements. Heating elements should never be immersed in water.

Other potentially hot surfaces include: Cooktop and areas facing the cooktop.

CHILD SAFETY

NEVER leave children alone or unsupervised in area where appliance is in use or is still hot.

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

or burned.

CAUTION: NEVER store items of interest to children in cabinets above an appliance or on backguard of a cooktop. Children climbing on appliance to reach items could damage the appliance or be burned or seriously injured.

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

IMPORTANT SAFETY NOTICE AND WARNING

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, these are some ducting installation situations to check:

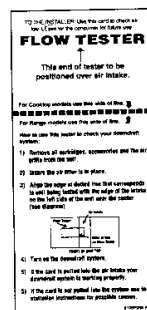
- 6" diameter round or 3 1/4" x 10" rectangular ducting should be used for duct lengths 10'-60'. **Note: 5" diameter round ducting may be used if the duct length is 10' or less.**

- 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.



USING YOUR COOKTOP

SURFACE CONTROLS

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

SETTING THE CONTROLS

1. Place pan on surface element.
2. Push in and turn the knob in either direction to the desired heat setting.
3. After cooking, turn knob to **OFF**. Remove pan.

CAUTION:

BEFORE COOKING

- Always place a pan on the surface unit before you turn it on. To prevent damage to cooktop, never operate surface unit without a pan in place.
- **NEVER** use the cooktop as a storage area for food or cookware.

DURING COOKING

- Be sure you know which knob controls which surface unit. Make sure you turned on the correct surface unit.
- Begin cooking on a higher heat setting then reduce to a lower setting to complete the operation. Never use a high heat setting for extended cooking.

SUGGESTED HEAT SETTINGS

The size, type of cookware and cooking operation will affect the heat setting. For information on cookware and other factors affecting heat settings, refer to “Cooking Made Simple” booklet.

hi: Use to bring liquid to a boil. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

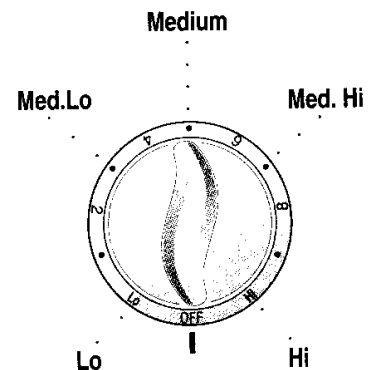
med. hi: Use to brown meat, heat oil for deep fat frying or sauteing. Maintain fast boil for large amounts of liquids.

medium: Use to maintain slow boil for large amounts of liquids and for most frying operations.

- **NEVER** allow a pan to boil dry. This could damage the pan and the appliance.
- **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the surface units, to become warm or hot during cooking. Use potholders to protect hands.

AFTER COOKING

- Make sure surface unit is turned off.
- Clean up messy spills as soon as possible.



med. lo: Use to continue cooking covered foods or steam foods.

lo: Use to keep foods warm and melt chocolate and butter.

OTHER TIPS

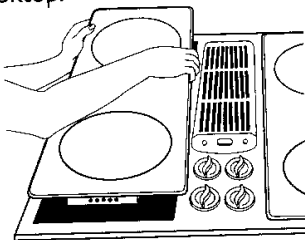
- If cabinet storage is provided directly above cooking surface, limit it to items that are infrequently used and can be safely stored in an area subjected to heat.
Temperatures may be unsafe for items such as volatile liquids, cleaners or aerosol sprays.
- **NEVER** leave any items, especially plastic items, on the cooktop. The heat may ignite flammable items, melt or soften plastics, or increase pressure in closed containers causing them to burst.
- **NEVER** allow aluminum foil, meat probes or any other metal object, other than a pan on a surface element, to contact heating elements.

COOKTOP CARTRIDGE INSTALLATION

Cooktop cartridges, either conventional coil, halogen or radiant element, can be installed on either side of the downdraft air grille on models JED8230 and JED8345. Model JED8130 will accept an optional cartridge on the left side only. (See page 9 for all available cartridges and accessories, and their model numbers.)

TO INSTALL CARTRIDGES

1. If the grill grates, element, and/or basin pan are in place, remove before installing a cooktop cartridge. Clean porcelain basin of any grease accumulation. (See page 8 for cleaning recommendations.)
2. To install any of the optional cooktop cartridges, be sure controls are turned **Off** and the cartridge is cool. Position the cartridge terminal plug towards the terminal receptacle. This receptacle is located at the front of the left side and at the back of the right side of the cooktop.



3. With the back raised, slide the cartridge towards the receptacle until the cartridge terminal plug is completely engaged.
4. Lower the opposite end of the cartridge into the cooktop until it is flush with the surface. Your cooktop is now ready to use.

TO REMOVE CARTRIDGES

1. Controls must be **Off** and the cartridge should be cool.
2. Lift up the edge of the cartridge until top of cartridge clears the opening on the cooktop by about 2 inches. (Lifting the cartridge too high while still engaged in the receptacle could damage the terminal plug.)
3. To disengage terminal, hold cartridge by the sides and pull away from the terminal receptacle. Lift out when fully unplugged.
4. Do not stack cartridges where they may fall or be damaged. Never store other materials on top of the glass-ceramic cartridges since this could damage or scratch the surface.

HOME CANNING

Canning should be done on the conventional coil cartridge only. Canning element accessory, Model A145A, makes it possible to use large oversized canners with the conventional coil cartridge.

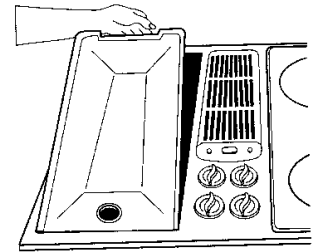
For additional information, refer to the user's guide packaged with your cartridge.

GRILL INSTALLATION

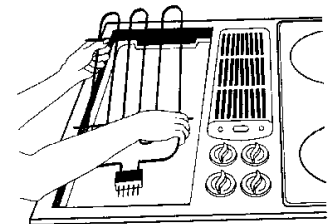
The grill accessory consists of two black grill grates, a grill element and a basin pan. The grill can be installed on either side of the downdraft air grille on models JED8230 and JED8345. Model JED8130 will accept the grill on the left side only. **NOTE:** The far right bay on Model JED8345 will accept cooktop cartridges only.

TO INSTALL GRILL

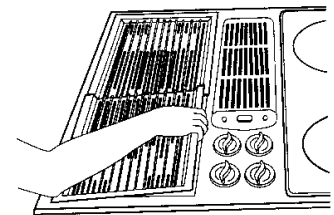
1. Before installing grill components, be certain controls are **Off**.
2. Place the basin liner pan into the empty basin.



3. Position the grill element with the terminal plug towards the terminal receptacle. This receptacle is located at the front of the left side of the cooktop. Slide the element towards the receptacle until the terminal plug is completely engaged and all four supports rest on the sides of the basin.



4. Place the grill grates on the top of the cooktop.



TO REMOVE GRILL

1. Be sure controls are **Off**. Remove grill components when they are cool.
2. To remove grill element, pull away from receptacle until it is unplugged. (**Note:** Lifting the element more than 2 inches above the cooktop surface while it is engaged in the receptacle could damage the terminal plug.)

USING YOUR COOKTOP, CONT.

USING THE GRILL

- Before the first use, wash your new grill grates in hot soapy water, rinse and dry. Then “season” the surface by wiping on a thin coating of cooking oil. Remove excess oil by wiping with paper towel.
This procedure should be repeated when either: **a)** cleaning in the dishwasher since the detergent may remove seasoning or **b)** anytime a sugar-based marinade (for example, barbecue sauce) is going to be used.
- Preheat the grill on **Hi** for 5 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices.
- Use nonmetallic spatulas or utensils to prevent damaging the nonstick grill grate finish.
- Excessive amounts of fat should be trimmed from meats. Only a normal amount is necessary to produce the smoke needed for that smoked, “outdoor” flavor. Excessive fat can create cleaning and flare-up problems.
- Allowing excessive amounts of grease or drippings to constantly flare-up voids the warranty on the grill grates.
- Excessive flare-ups indicate that either the grill interior needs to be cleaned or that excessive amounts of fat are in the meat or the meat was not properly trimmed.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.

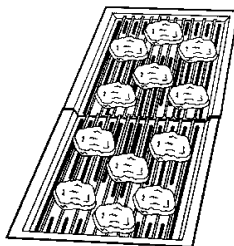
• **NEVER LEAVE GRILL UNATTENDED DURING GRILL OPERATION.**

• **SHOULD EXCESS GREASE CAUSE SUSTAINED FLARE-UPS:**

1. Turn on the fan manually.
2. Immediately turn grill controls to **Off**.
3. Remove meat from grill.

IMPORTANT

- Do not use aluminum foil inside the grill area.
- Do not use charcoal or wood chips in the grill area.
- Do not allow grill basin pan to become overloaded with grease. Clean frequently.
- Do not cover grates completely with meat. Leave air space between each steak, etc. to allow proper ventilation as well as prevent flare-ups.



GRILLING TIPS

- Be sure to follow directions for using the grill.
- Suggested cooking times and control settings (see page 6) are approximate due to variations in the foods and electrical voltage.

- For best results, buy top grade meat. Meat that is at least $\frac{3}{4}$ inch thick will grill better than thinner cuts.
- Score fat on edges of steak, but do not cut into meat, to prevent curling while cooking.
- For the attractive “branded” look on steaks, be sure grill is preheated. Allow one side of meat to cook to desired doneness, or until juices appear on the top surface, before turning. Turn steaks and hamburgers just once. Manipulating food causes loss of juices.
- When basting meats or applying sauces to foods, remember that excessive amounts accumulate inside your grill and do not improve the food flavor.
Apply sauces during the last 15 to 20 minutes of cooking time unless recipe specifies otherwise. Plus, anytime a sugar-based marinade (for example barbecue sauce) is going to be used, the grates should be “seasoned” prior to preheating. (See Using the Grill section.)
- There are many meat marinades which will help tenderize less expensive cuts of meat for cooking on the grill.
- Certain foods, such as poultry and non-oily fish, may need some extra fat. Brush with oil or melted butter occasionally while grilling.
- Use tongs with long handles or spatulas for turning meats. Do not use forks as these pierce the meat, allowing juices to be lost.

GRILL GUIDE

Preheat grill on **Hi** 5 minutes, for best flavor.

Type		Setting	Cooking Time	Procedure
Steak (1 - 1 1/4"):	Rare	Hi	10 to 17 minutes	Turn after 5 to 8 minutes.
	Medium	Hi	19 to 26 minutes	Turn after 9 to 12 minutes.
	Well	Hi	24 to 32 minutes	Turn after 12 to 16 minutes.
Hamburgers (3-4 oz.)		10	15 to 25 minutes	Turn after half the time.
Pork Chops (1/2 - 3/4")		10	30 to 40 minutes	Turn occasionally.
Ham Slices (1/2")		10	15 to 20 minutes	Turn once.
Fully-cooked Sausages:	Hot Dogs	Hi	5 to 10 minutes	Turn occasionally.
	Polish	Hi	10 to 20 minutes	Turn once.
Fresh Sausage:	Links	10	10 to 15 minutes	Turn occasionally.
	Patties	10	15 to 20 minutes	Turn occasionally.
Chicken:	Boneless: Breasts	10	25 to 35 minutes	Turn occasionally.
	Bone-in: Breasts, Drumsticks & Thighs	10	45 to 60 minutes	Turn occasionally. Brush with marinade or glaze during last 10 minutes.
Fish:	Steaks (1")	10	20 to 30 minutes	Brush with butter. Turn after half the time.
Shrimp:	(skewered)	10	8 to 12 minutes	Turn and brush with butter or marinade frequently.
Garlic Bread, Bruschetta		Hi	2 to 4 minutes	Turn after half the time.
Hot Dog Buns, Hamburger Buns		10	2 to 3 minutes	
Fruits & Vegetables:	Pineapple Rings	Hi	8 to 10 minutes	Turn after half the time. Brush with oil. Turn after half the time. Brush with butter. Turn occasionally.
	Pepper Rings (1/2" rings)	Hi	7 to 9 minutes	
	Summer Squash (1/2" lengthwise slices)	Hi	8 to 12 minutes	

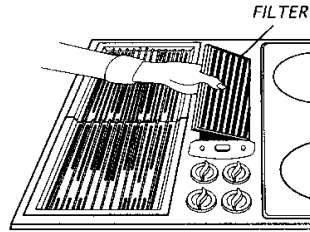
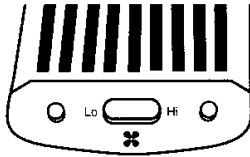
Note: This chart is a suggested guide. Cooking times and control settings are approximate due to variations in meats, control switches, and voltage.

USING YOUR COOKTOP, CONT.

VENTILATION SYSTEM

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

- To operate the ventilation system manually, push the vent fan switch located in front of the air grille. Push to the right for high or push to the left for low.
- The ventilation system will operate **automatically** on high when the grill element is in use.
- The fan can be used to remove strong odors from the kitchen as when chopping onions near the fan.



IMPORTANT: DO NOT OPERATE SYSTEM WITHOUT FILTER. Filter should always be placed at an angle. As you face the front of the cooktop, the top of the filter should rest against the left side of the vent opening. The bottom should rest against the right side of the vent chamber at the bottom. **(Note: If filter is flat against the fan wall, ventilation effectiveness is reduced.)**

- **Ventilation Chamber:** This area, which houses the filter, should be cleaned in the event of spills or whenever it becomes coated with a film of grease. It can be cleaned with paper towel, damp cloth, or sponge and mild household detergent or cleanser.

CARE AND CLEANING OF THE VENTILATION SYSTEM

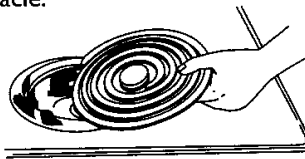
- **Air Grille:** The air grille lifts off easily. Wipe clean or wash in dishwasher or sink with mild household detergents. To prevent scratching the surface, do not use abrasive cleaners or scrubbing pads.
- **Filter:** Turn off ventilation system before removing. The filter is a permanent type and should be cleaned when soiled. Clean in sink with warm water and detergent or in dishwasher.

COIL ELEMENTS

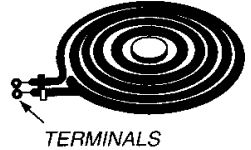
(MODEL JED8130)

- When an element is turned on, it will cycle on and off to maintain the heat setting.
- Coil elements are self-cleaning.
- Do not immerse in water.

TO REMOVE: When cool, raise element. Carefully pull out and away from receptacle.



TO REPLACE: Insert terminals on the element into receptacle. Guide the element into place. Gently press down on the outer edge of the element until it sits level on the drip bowl.



DRIP BOWLS

The drip bowls, located under each surface element, are designed to catch boilovers and must always be used. Absence of these bowls during cooking may damage wiring or other parts underneath the cooktop.

To prevent the risk of electric shock or fire, never line drip bowls with aluminum foil.

Drip bowls will discolor (blue/gold stains) over time, if overheated. This discoloration is permanent. However, it will not affect cooking performance.

TO PROTECT DRIP BOWL FINISH:

- Avoid using high heat settings for long periods of time.
- Do not use oversized cookware. Pans should not extend more than 1-2 inches beyond the element.
- When home canning, use the Canning Element (Model A145A). To order call 1-800-688-8408
- Clean frequently. (See cleaning section, pages 8-9.)

CARE & CLEANING

CLEANING PROCEDURES

CAUTION:

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

CONTROL KNOBS

- Remove knobs in the OFF position by pulling up.
- Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish.
- Turn on each element to be sure the knobs have been correctly replaced.

COOKTOP-PORCELAIN

ENAMEL

Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acid or sugar spillovers, should be wiped up immediately with a dry cloth.

- When cool, wash with soapy water, rinse and dry.
- Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping.
- Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of cooktop.

DRIP BOWLS - CHROME (SELECT MODELS)

- When cool, wash after each use, rinse and dry to prevent staining and discoloration.

- To clean heavy soil, soak in hot, sudsy water, then use a mild abrasive cleaner such as Soft Scrub* and a plastic scouring pad. Do not use abrasive cleaning agents.

STAINLESS STEEL (SELECT MODELS)

- **DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH.**

ALWAYS WIPE WITH THE GRAIN WHEN CLEANING.

- **Daily Cleaning/Light Soil** — Wipe with one of the following - soapy water, white vinegar/water solution, Formula 409 Glass and Surface Cleaner* or a similar glass cleaner - using a sponge or soft cloth. Rinse and dry. To polish and help prevent fingerprints, follow with Stainless Steel Magic Spray (Jenn-Air Model A912, Part No. 20000008)**.
- **Moderate/Heavy Soil** — Wipe with one of the following - Bon Ami*, Smart Cleanser*, or Soft Scrub* - using a damp sponge or soft cloth. Rinse and dry. Stubborn soils may be removed with a damp Scotch-Brite* pad; rub evenly with the grain. Rinse and Dry. To restore luster and remove streaks, follow with Stainless Steel Magic Spray.
- **Discoloration** — Using a damp sponge or soft cloth, wipe with Cameo Stainless Steel Cleaner*. Rinse immediately and dry. To remove streaks and restore luster, follow with Stainless Steel Magic Spray.

GRILL ASSEMBLY —

BASIN — PORCELAIN

The basin is located under the grill element and/or cartridges and liner pan. Clean after each use of the grill.

- To remove light soil, clean with soapy water or spray with cleansers such as Fantastik* or Formula 409*. For easier cleanup: **a)** spray with a household cleanser; **b)** cover with paper towels; **c)** add small amount of hot water to keep the paper towels moist; **d)** cover and wait 15 minutes; and **e)** wipe clean.

- To remove moderate soil, scrub with Bon Ami*, a soft scrub cleanser or plastic scrubber.

Note: Check the grease drain after each use of the grill. To clean: Pour about 1/3 cup of very hot tap water mixed with 1 teaspoon dish detergent down the drain.

BASIN LINER PAN — NON-STICK

- When cool, remove pan from basin area. Wash pan with soapy water, rinse well and dry thoroughly. Can be cleaned in the dishwasher.
- Remove stubborn soils with a plastic mesh puff or pad. Use only cleaning products recommended for use on non-stick surfaces.

ELEMENT

- Never immerse in water. Most soil will burn off during use. The terminal block may be wiped with warm soapy water. Do not use abrasive cleaners or materials. Dry thoroughly before reinserting in the cooktop.

GRATES — CAST ALUMINUM COATED WITH NON-STICK FINISH

- Wash cool grates (DO NOT IMMERSE HOT GRILL GRATES IN WATER) with detergent in hot water in the sink or wash them in the dishwasher. Be sure to remove all food residue before cooking on the grill grates again.

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

** To order direct, call 1-800-688-8408.

CARE & CLEANING, CONT.

- Remove stubborn soils with a plastic mesh puff or pad. Use only those cleaning products which state they are recommended for use when cleaning nonstick surfaces.
- If grates were washed in the dishwasher, season with oil prior to grilling.
- Do not use metal brushes or abrasive scouring pads or other scrubbers intended

to clean outdoor charcoal grills. These will remove the finish as well as scratch the grates. Do not clean in self-cleaning oven or use oven cleaners on the grates.

GREASE DRAIN JAR

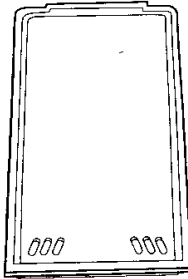
- A drain jar is located below the grill basin pan under the countertop. Check periodically to prevent spillovers. Unscrew to remove.

- If jar is broken, replace with any heat tempered jar, such as a canning jar, which has a standard screw neck.



ACCESSORIES & CARTRIDGES

ACCESSORIES



Electric Griddle
Model JEA8200ADX

Self-draining griddle makes many favorite foods easier to fix. Family-sized surface lets you cook several pancakes, hamburgers, or grilled sandwiches at a time. Has a black non-stick finish.



Grill Cover
Model A341

Attractive grill cover protects grill when not in use. Textured steel in black or white with molded handles.



Canning Element
Model A145A

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



Gas or Electric Wok Accessory
Model AO142

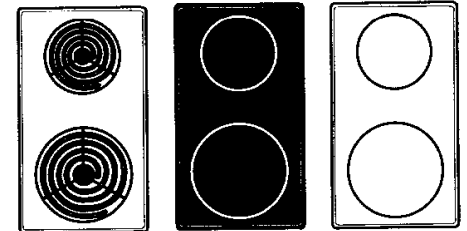
Ideal for stir frying, steaming, braising, and stewing. Wok has nonstick finish, wood handles, cover, steaming rack, rice paddles and cooking tips. Flat bottom wok can be used on ALL cartridges.

Electric Grill Accessory

Model JEA8000ADB

Includes grill element, two grill grates and basin liner pan.

COOKTOP CARTRIDGES



Conventional Coil **Halogen** **Radiant**

Conventional Coil

- JEA7000ADB-Black Porcelain
- JEA7000ADS- Stainless Steel
- JEA7000ADW-White Porcelain

Halogen

- JEA8130ADB-Black
- JEA8130ADW-White

Radiant

- JEA8120ADB-Black
- JEA8120ADW-White

BEFORE YOU CALL FOR SERVICE

IF NOTHING ON THE COOKTOP OPERATES:

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

IF GRILL HEATING ELEMENT OR COOKTOP DOES NOT GET HOT ENOUGH:

- Check if heating element is plugged in solidly.
- Surface controls may not be properly set.
- Voltage to house may be low.

IF VENTILATION SYSTEM IS NOT CAPTURING SMOKE EFFICIENTLY.

- Check on cross ventilation in room or make up air.
- Excessive amount of smoke is being created; check instructions for grilling, trimming meats. (See pgs. 5-6.)
- Outside wall cap may be trapped shut.
- Cooktop may be improperly installed; check ducting information. (See pg. 2.)
- Filter may be improperly installed. (See pg. 7.)

JENN-AIR COOKTOP WARRANTY

Full One Year Warranty - Parts and Labor

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

Limited Warranties - Parts Only

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

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

- **Glass-ceramic Cooktop:** Due to thermal breakage.
- **Electric Heating Elements:** Surface elements on electric cooking appliances.

Canadian Residents

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

Limited Warranty Outside the United States and Canada - Parts Only

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

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

WHAT IS NOT COVERED BY THESE WARRANTIES:

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

IF YOU NEED SERVICE

- Call the dealer from whom your appliance was purchased or call Maytag Appliances Sales Company, Jenn-Air Customer Assistance at 1-800-688-1100 to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIR® Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-800-688-1100**.

U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

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

- a. Your name, address and telephone number;
 - b. Model number and serial number;
 - c. Name and address of your dealer or servicer;
 - d. A clear description of the problem you are having;
 - e. Proof of purchase (sales receipt).
- User's guides, service manuals and parts information are available from Maytag Appliances Sales Company, Jenn-Air Customer Assistance.