

JENN-AIR



Use and Care Manual
Microwave Ovens

MODELS M418, M438





IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

WARNING — To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on Page 7.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on Page 8.
4. Do not mount this appliance over a sink. Install or locate this appliance in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers — for example, closed glass jars — may explode and should not be heated in this oven. In rare instances, poached eggs have been known to explode. Cover poached eggs and allow a standing time of one minute before cutting into them.
6. Foods with unbroken outer "skin" such as potatoes, sausages, tomatoes, apples, chicken livers and other giblets, and egg yolks (see previous caution) should be pierced to allow steam to escape during cooking.
7. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, dry, or defrost food. It is not designed for industrial, laboratory, or commercial use. It is intended for home use only. Do not use for drying clothes, linens, newspaper, or similar non-food type items.
8. As with any appliance, close supervision is necessary when used by children.
9. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
10. This appliance should be serviced only by qualified service personnel. Contact nearest authorized Jenn-Air service facility for examination, repair or adjustment.
11. Do not cover or block any openings on the appliance.
12. Do not store this appliance outdoors. Do not use this product near water — for example, in a wet basement, near a swimming pool or near a sink.
13. Do not immerse cord or plug in water.

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14. Keep cord away from heated surfaces.
 15. Do not let cord hang over edge of table or counter.
 16. When cleaning surfaces of door and oven that come together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.
 17. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking. Avoid using recycled paper products. Such products sometimes contain impurities which could ignite.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - d. Do not use the oven for storage purposes. Do not leave paper products, cooking utensils or food in the oven when not in use.
 - e. Do not pop popcorn except in a microwave approved popcorn popper or in a commercial package recommended especially for microwave ovens.
 18. Do not operate the oven when empty.
 19. Do not lean on the oven door. The door is designed to close tightly and seal properly for safe operation. Leaning on the door may warp or break the hinges.
 20. To avoid exposure to dangerous high voltage, DO NOT REMOVE THE OUTER CASE.
 21. Do not store metal oven rack in oven. Use the rack only when cooking more than one dish. Do not use microwave browning dish on shelf; the shelf could overheat.
 22. Do not store the temperature probe in the oven.
 23. Use metal only as directed in cookbook. TV dinners may be microwaved in foil trays less than 3/4" deep; remove top foil cover and return tray to box. When using metal in microwave oven, keep metal (other than metal shelf) at least 1-inch away from sides of oven.
 24. "Boilable" cooking pouches and tightly closed plastic bags should be slit, pierced, or vented.
 25. Do NOT defrost frozen beverages in narrow necked bottles.
 26. Liquids heated in certain shaped containers (especially cylindrical shaped containers) may become overheated, splash out with a loud noise. For best results, stir the liquid several times before heating. Always stir liquids several times between reheatings.
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27. Read and follow specific microwave oven preparation instructions on food packages or containers (especially baby food). Above all, this is a cooking appliance designed to prepare food.
 28. Cookware may become hot because of heat transferred from the heated food. Pot holders may be needed to handle the cookware.
 29. Use only cooking utensils and accessories made for use in the microwave and specifically described in this manual or cookbook.
 30. Microwave oven manufacturers do not recommend deep fat frying or frying in a microwave oven. Hot oil can damage oven parts and utensils and even result in skin burns.
 31. Plastic wrap: Use only those types designed for microwave oven use and avoid forming an air-tight seal. Fold back a small corner or cut a small slit to allow steam to escape.
 32. Stay near the appliance while it is in use and check cooking progress frequently. Leaving the appliance unattended may result in overcooked food and possibly a fire in your oven.
 33. This over-the-range oven was designed for use over ranges no wider than 42 inches. It may be installed over both gas and electric cooking equipment.

NOTE: These microwave ovens are UL listed for installation over certain cooktops and ranges as outlined below.

Model M438

The M438 can be installed above all non-grill gas and electric conventional cooktops which require updraft ventilation. Not recommended over ranges or cooktops with grilling capability unless the range or cooktop is equipped with downdraft ventilation.

Model M418

The M418 can be installed above all electric and gas grill-ranges and grill-range cooktops featuring downdraft ventilation. Not recommended above ranges or cooktops without downdraft ventilation.

NOTE: Model M418 only install above Jenn-Air cooktop and grill range series:

| | | |
|-----|-------|------|
| CP2 | C200 | S100 |
| CP3 | CG200 | D100 |

Safety Precautions for Exhaust Fan (Model M438 Only)

In addition to starting by touching the fan switch, the exhaust fan may start automatically if excessive temperatures occur around the microwave oven. This may occur with high temperature frying or long term cooking on the cooktop surface below the hood or during broiling or the pyrolytic (self) cleaning of a range.

This automatic exhaust fan feature is designed to prevent damage from overheating of the oven parts. The exhaust fan may stay on as long as 30 minutes to cool the oven. The cooling time will depend on removal of the heat source. Pushing the fan switch will not turn the fan off.

Because of the automatic exhaust fan feature, the following cautions must be observed:

1. DO NOT leave the area when using your cooktop at a high setting. Accidental fires from boilover or spattering on the surface unit could spread, especially if the exhaust fan is operating.
2. DO NOT allow grease and soil to build up in the exhaust filter. Exhaust fan efficiency will decrease and fire may result. Clean frequently following the filter cleaning instructions.
3. DO NOT flame foods when operating the exhaust fan. The fan, if operating, may spread the flame and cause personal injury or property damage.
4. In the event of a grease fire, smother flaming pan on surface unit by covering pan completely with well-fitting lid.
5. Use care when cleaning the vent hood filter. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filter.

SAVE THESE INSTRUCTIONS

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

REGISTRATION

Federal law requires registration of all microwave ovens. To comply with the law, please fill out the CUSTOMER REGISTRATION CARD packaged in the oven:

1. Check the model and serial numbers on the card to see that they match the numbers on the rating label. Rating label is located on the upper left corner of the oven front frame. If the numbers on the card are not the same as those on the rating label cross out the numbers on the card and write in the numbers as they appear on the rating label.

| CONSUMER PRODUCT OWNERSHIP REGISTRATION | | | | | | | | | |
|--|-----------|---|------------|-----------|--------------|----|--|--|--|
| MODEL NO | SERIAL NO | MAYCOR WARRANTY ADMINISTRATION P.O. BOX 4970 CLEVELAND, TN 37311 | | | | | | | |
| YOUR PROMPT COMPLETION AND RETURN OF THIS CARD WILL FACILITATE OUR CONTACTING YOU IN THE UNLIKELY EVENT A SAFETY MODIFICATION IS ISSUED FOR YOUR PRODUCT UNDER THE CONSUMER PRODUCT SAFETY ACT | | | | | | | | | |
| LAST NAME | | | FIRST NAME | | | MI | | | |
| APT NUMBER | | STREET ADDRESS | | | | | | | |
| CITY | | | STATE | | ZIP CODE | | | | |
| DATE PLACED IN USE | MONTH | DAY | YEAR | AREA CODE | PHONE NUMBER | | | | |
| FILL IN AND MAIL THIS CARD TODAY! | | | | | | | | | |

2. Mail the card. The return address is included on the reverse side of card and postage is prepaid for mailing within the United States.

If you move or are not the original owner of this oven, you must, by law, renew the registration. Send the renewal registration information to:

**Maycor
Warranty Administration
P.O. Box 4970
Cleveland, TN 37311**

Renewal Registration information must provide: a) Your name and address and b) the microwave oven's model and serial numbers.

Grounding Instructions

This appliance **must** be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING — **Improper use** of the grounding plug can result in a risk of electric shock.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

Use of an extension cord is not recommended, but if it is absolutely necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

Where an electrical wall receptacle is encountered which will accept only a two-prong plug, **it is the personal responsibility and obligation of the owner to contact a qualified electrician and have the outlet replaced with a properly grounded and polarized receptacle for a three-prong, grounding plug.** Such receptacle must also meet local electrical codes, if applicable, and/or the National Electrical Code.

Do not under any circumstance cut or remove the third (ground) prong from the power cord.

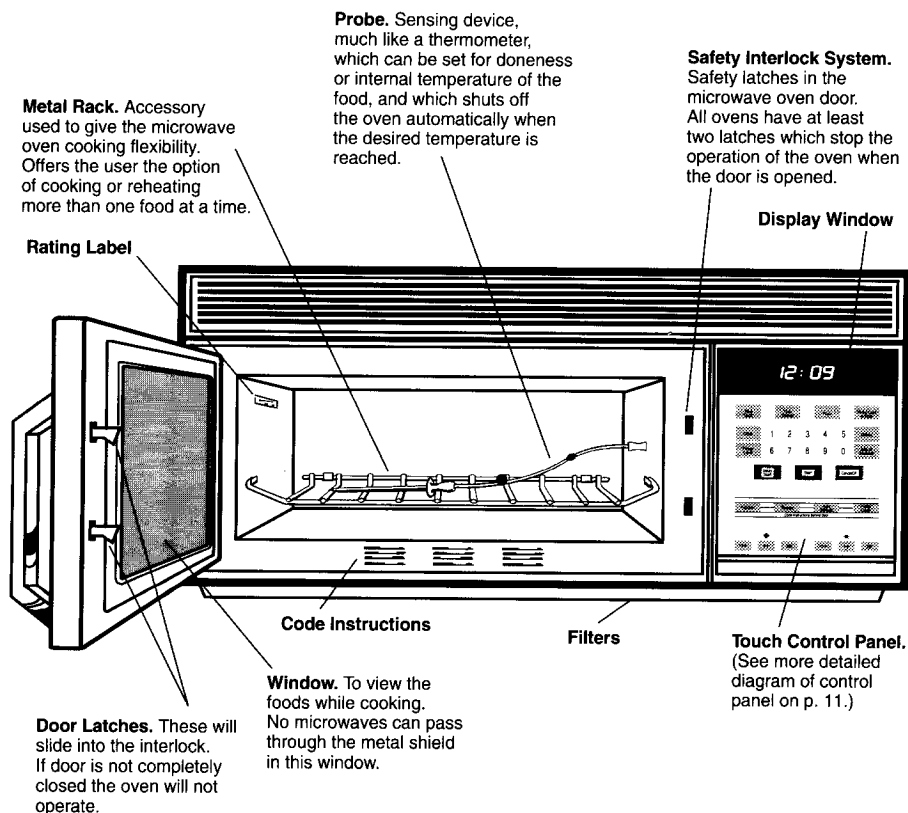
Do not use an adapter plug with this appliance.

IMPORTANT

The above grounding instructions **must** be followed not only for your personal protection against shock and fire hazards, but also to insure satisfactory operation of the electronic controls. In addition to proper grounding, a polarity check of outlet should be made to insure that polarity is not reversed. Improper grounding or reversed polarity can damage the electronic control or cause it to operate erratically.



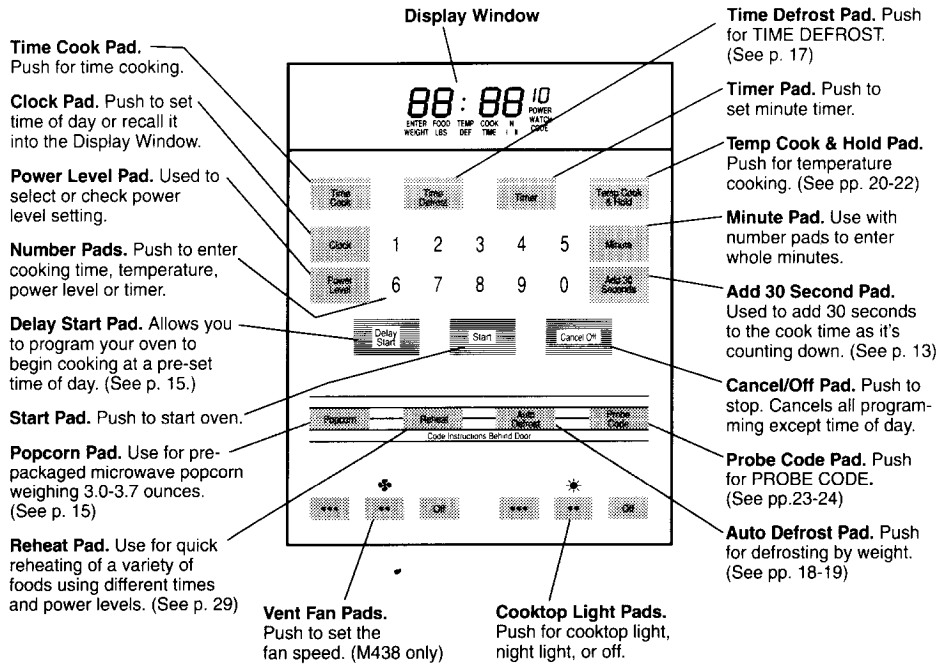
Oven Operation



NOTE Model M438 Only:

For a nonvented installation, use Charcoal Filter Kit (MF110) available from your Jenn-Air dealer.

Touch Control Panel



Time of Day Clock

- After plugging in the oven or after a power outage, the Display will display five 8's, 18 POWER, and all of the oven functions. After 15 seconds, all lights disappear and "RESET" comes on in the upper portion. Set clock using the instructions below.
- If set, the time of day will always be displayed when no other cooking function is being used.
- To check the time of day when programming your oven or cooking push the **Clock Pad**.
- To return to time of day after cooking open door or push the **Cancel/Off Pad**.

BASIC INSTRUCTIONS

1. Push the **Cancel/Off Pad**.
2. Push **Clock Pad**.
3. Set the time of day by pushing the appropriate numbers. "Start" will appear in the Display Window.
4. Push **Start Pad**. The Time of Day clock will not be activated until the **Start Pad** is pushed. Time will change in one minute increments.

Timer

The Timer feature of this oven has two timing functions:

- It operates as a minute timer.
- It can be used as a hold setting after defrosting.

BASIC INSTRUCTIONS — TIMER

1. Push the **Timer Pad**.
2. Enter desired time.
3. Push the **Start Pad**. When time is up, oven signals and flashes "End", and display shows time of day.

BASIC INSTRUCTIONS — HOLD SETTING

1. Push the **Time Defrost Pad**.
2. Enter desired defrost time.
3. Push the **Timer Pad**.
4. Enter desired holding time.
5. Push the **Start Pad**.* When time is up, oven signals and flashes "End", and display shows time of day.

NOTE*: A microwave cooking function could be programmed to take place after the "Hold Time". If so desired, program the function prior to completing step 5.

Time Cooking

Consult your cookbook for the approximate cooking time for each recipe. Start with the shortest recommended time and add more if needed. Check the food as it cooks. The oven door can be opened any time during operation; the oven will automatically stop cooking and maintain the time setting until the door is closed and the **Start Pad** is pushed. Remember, the cookbook is only a guide. Starting temperatures and density of the food can vary the cooking time required.

BASIC INSTRUCTIONS

1. Push the **Time Cook Pad**.
2. Enter cooking time.*
3. Push the **Start Pad**.

NOTE*: Full power cooking is automatic. If you wish to use a variable power setting, follow the instructions on page 14.

Example: To heat a cup of coffee for 1½ minutes, touch the **Time Cook Pad**, then the numbers 1, 3, 0. Then push the **Start Pad**. The Display will show:



The oven blower will come on and the oven will begin cooking. Time count down will begin. When the time is up, a tone will sound four times and oven will stop automatically and "End" flashes in the Display. The oven will continue to signal once every minute until the door is opened or the **Cancel/Off Pad** is pushed.

NOTE: Push **Cancel/Off Pad** to return to Time of Day in the Display.

Minute Pad

The **Minute Pad** allows you to quickly set whole minutes. This feature can be used with either the **Timer Pad** or the **Time Cook Pad**.

BASIC INSTRUCTIONS

1. Push a function Pad.
2. Enter whole minutes.
3. Push **Minute Pad**.
4. Push **Start Pad**.

Add 30 Second Pad

The **Add 30 Second Pad** provides a convenient way to extend cooking time by 30 seconds while the oven time is counting down. It will add 30 seconds to the time shown each time the pad is touched.

Variable Power

As with conventional cooking methods, your microwave oven gives you the flexibility of choosing the cooking speed (microwave power) you need for each type of food. The variable power feature can be used when cooking with time or temperature.

BASIC INSTRUCTIONS

1. Push the **Time Cook Pad** or **Temp Cook & Hold Pad**.
2. Enter cooking time or temperature.
3. Push the **Power Level Pad**.
4. Enter power level.*
5. Push the **Start Pad**.

*See Power Level Guide below.

Example: If the recipe calls for cooking with 50% power for 3 minutes, you would touch: **Time Cook Pad**; then 3, 0, 0; then **Power Level Pad**; then 5; then **Start Pad**.

Power Level Guide*

| Power Level | Power % | Suggested Uses |
|-------------|---------|--|
| 10 | 100 | For vegetables; beverages; quick reheating (observe closely to avoid overcooking); generally for quickest cooking. |
| 9 | 90 | Sautéing vegetables. |
| 8 | 80 | For whole poultry, cheese and egg dishes; cooking certain seafoods (clams, oysters or scallops). |
| 7 | 70 | For cakes, quick breads and muffins. |
| 6 | 60 | Reheating leftovers or for cooking recipes using precooked or canned ingredients. |
| 5 | 50 | Reheating larger amounts of leftovers; cooking roasts. |
| 4 | 40 | Stewing or developing flavor in main dishes, soups or sauces; cooking rice or pasta (after water is boiling). |
| 3 | 30 | Defrosting; tenderizing less tender cuts of meat in liquid; cooking dried beans, lentils or peas in water. |
| 2 | 20 | Softening cheese, butter or chocolate. |
| 1 | 10 | Keeping food(s) warm or taking chill off refrigerated foods before serving. |

*Guide gives percentage of magnetron "on" time at different power levels and suggested uses.

To Change Variable Power or Time While Cooking

To Change Variable Power Setting

1. Push **Power Level Pad**.
2. Enter new power setting by pushing **Number Pad**.

To Change Time

1. Open and reclose the door.
2. Push **Time Cook Pad**.
3. Enter new time.
4. Push **Start Pad**.

Delay Start

The Delay Start feature allows you to program your oven to begin cooking at a preset time of day — up to a delay of 11 hours and 59 minutes.

BASIC INSTRUCTIONS

1. Push **Delay Start Pad** (instead of **Start Pad**).
2. Enter the clock time you want the oven to start.
3. Enter desired cooking program.
4. Push **Start Pad**.

Popcorn Pad

The popcorn feature is designed to be used only with prepackaged microwave popcorn weighing 3.0 to 3.7 ounces.

BASIC INSTRUCTIONS

1. Push **Popcorn Pad**.
2. Touch **number pad 2** for Light Popcorn.*
3. Touch **Start Pad**.

*Omit step 2 for regular microwave popcorn.

NOTE: The cooking time can be adjusted if your popcorn is undercooked or overcooked. To adjust cooking time, follow the directions below.

1. Push **Popcorn Pad**.
2. Touch **number pad 1** (for regular popcorn) **or 2** (for Light popcorn).
3. Touch **number pad 9** (**for undercooked popcorn**) and a plus sign will be displayed indicating 20 extra seconds; **OR**, touch **number pad 1** (**for overcooked popcorn**) and a minus sign will be displayed indicating 20 less seconds.
4. Touch **Start Pad**.

NOTE: You'll want to make a note of which brand requires this adjustment procedure so that you can follow these steps each time you prepare that brand of popcorn.

Memories

The two memories of this microwave oven let you program two sequential operations such as cooking using two different power levels. Any combination of time and variable power can be preprogrammed. The memory feature automatically changes power settings and cooking times.

BASIC INSTRUCTIONS

1. Push **Time Cook Pad**.
2. Enter cooking time.
3. Push **Power Level Pad**.*
4. Enter power level.
5. Push **Time Cook Pad**.
6. Enter cooking time.
7. Push **Power Level Pad****
8. Enter power level.
9. Push **Start Pad**.

*If you wish to cook using Power Level 10, skip steps 3 & 4.

**If you wish to cook using Power Level 10, skip steps 7 & 8.

To Check, Change or Cancel Memories (During Cooking)

To Check Set Time or Variable Power for Time Cook II

1. Push the **Time Cook Pad**.

To Change Variable Power Setting for Time Cook Being Used

1. Push **Power Level Pad**.
2. Push number pad for new power level.

To Cancel

1. Push **Cancel/Off Pad**.

NOTE: Do NOT push the **Cancel/Off Pad** unless entire program is to be cancelled.

Time Defrost

The Time Defrost setting is designed for even thawing for large amounts of food.

BASIC INSTRUCTIONS

1. Push the **Time Defrost Pad**.
2. Enter defrost time.
3. Push the **Power Level Pad**.*
4. Enter power level.*
5. Push the **Start Pad**.

Note*: Power Level 3 is automatically set for defrosting, but you may change this for more flexibility. If you wish to use Power Level 3, skip steps 3 and 4.

As indicated under the Microwave Techniques — defrosting section, of the cookbook, microwave defrosting can be done at different power level settings. However this microwave oven automatically uses the optimum power level to thaw most frozen foods without starting to cook them.

As illustrated in the Microwave Techniques section of the cookbook defrosting results vary with different shapes, types and amounts of food, so progress of a defrost operation should be checked periodically. Suggested defrost times are given for specific types and amounts of foods along with recipes in several sections of the cookbook.

Defrosting Tips

- Foods frozen in paper or plastic can be defrosted in the package.
- For even defrosting, some foods need to be broken up or separated part of the way through the defrosting time.
- Pre-packaged frozen dinners can be defrosted and microwave cooked. If dinner is in paper board or plastic container, remove dinner from the box and turn back one corner of plastic wrap to vent steam. Then, cook dinner in original containers. For dinners in foil containers, transfer it to a microwave-safe dish.
- Check your Cookbook for other defrosting tips.
- Remove metal clips and/or metal twist ties before defrosting.

Auto Defrost

With the Auto Defrost feature, the oven automatically sets the defrosting time and Power Levels for you. You enter the food weight in pounds and tenths of a pound (See Conversion Chart below) and touch **Start Pad**. The oven calculates the defrosting time and changes power levels during defrosting to give even defrosting results.

Twice during defrosting, the oven beeps 4 times and the readout flashes "TURN", telling you to turn food over and will not continue defrosting until door is opened and **Start Pad** is touched again.

When using the Auto Defrost feature, it is necessary to allow the food to stand. This standing period is necessary to finish the defrosting of the interior of the food.

Auto Defrost Chart

| Recommended Foods | Min.-Max. Weight | First Signal | Second Signal | Stand Time |
|-------------------|------------------|-----------------------|---|------------|
| Chicken pieces | 0.1—5.0 lbs. | Turn over. | Separate and remove defrosted pieces. | 5 minutes |
| Ground beef | 0.1—5.0 lbs. | Turn over. | Remove defrosted areas and break apart. | 5 minutes |
| Pork Chops | 0.1—5.0 lbs. | Turn over. | Separate and shield where necessary. | 5 minutes |
| Roasts | 0.1—5.0 lbs. | Turn over and shield. | Shield where necessary. | 20 minutes |
| Steaks | 0.1—5.0 lbs. | Turn over. | | 5 minutes |

*It is necessary to allow some meats to stand after defrosting. You may take the meat out of the oven if you prefer.

Conversion Chart

If the weight is stated in pounds and ounces, the ounces must be converted to tenths (.1) of a pound.

| Ounces | Pounds |
|--------|--------|
| 1-2 | .1 |
| 3 | .2 |
| 4-5 | .3 |
| 6-7 | .4 |
| 8 | .5 |
| 9-10 | .6 |
| 11 | .7 |
| 12-13 | .8 |
| 14-15 | .9 |

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| Pork Chops | 0.1—5.0 lbs. | Turn over. | Separate and shield where necessary. | 5 minutes |
| Roasts | 0.1—5.0 lbs. | Turn over and shield. | Shield where necessary. | 20 minutes |
| Steaks | 0.1—5.0 lbs. | Turn over. | | 5 minutes |

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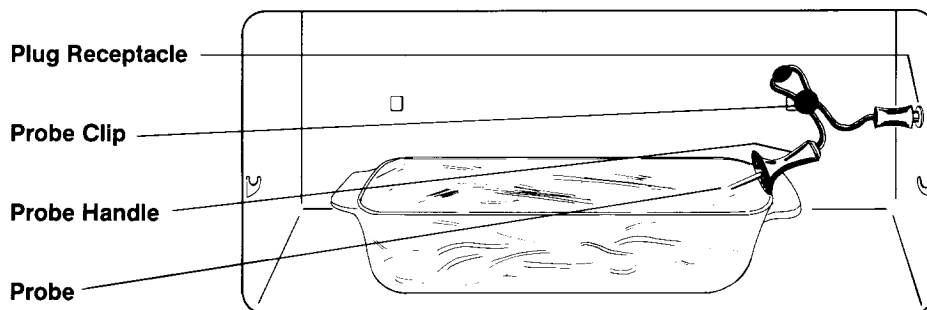
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| 1-2 | .1 |
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| 4-5 | .3 |
| 6-7 | .4 |
| 8 | .5 |
| 9-10 | .6 |
| 11 | .7 |
| 12-13 | .8 |
| 14-15 | .9 |

Temperature Probe

The special temperature probe takes the guesswork out of microwave cooking by allowing you to test doneness by the internal temperature of the food being prepared. It is particularly helpful when preparing meats, beverages, soups and sauces. When food reaches the temperature you select, the oven automatically switches to "Hold" setting and maintains that temperature for up to one hour or until you touch the **Cancel/Off Pad**.



BASIC INSTRUCTIONS

1. Insert probe.*
2. Push the **Temp Cook & Hold Pad**.
3. Enter temperature.**
4. Push the **Power Level Pad*****
5. Enter power level.***
6. Push **Start Pad**.

NOTE* : "Probe" appears in the display window if probe is not installed properly.

NOTE** : Temperatures can be set from 90°F. to 199°F.

NOTE***: If you wish to cook on Power Level 10, omit these steps.

Probe Placement

- The first 1/2 inch of the sharp tip of the probe contains the temperature sensor. The probe should always be inserted into solid foods with this tip located as close to the center of the food as possible. For roasts or whole poultry, the probe's sharp tip should be placed into the thickest part of meat away from fatty portions and not touching any bone.
- It is usually better to place the sensor tip of the probe in food before inserting its plug end into the receptacle.

Example: To heat a casserole to 150°F. on Power Level 10, touch **Temp Cook & Hold Pad**; then the numbers 1, 5, 0; then the **Start Pad**.

Blower will come on and "COOL" will appear in the Display Window if food is below 90°F. or actual temperature if greater than 90°F. (If the Probe Plug has not been inserted into the plug receptacle, the word "PROBE" will appear in the Display Window. The oven will not start until the Probe is inserted.) As the food cooks, the temperature displayed will increase by one degree increments.

When the set temperature is reached, a tone will sound four times and the oven will automatically switch to the "HOLD" setting for up to one hour or until you touch the **Cancel/Off Pad**.

Probe Handling, Precautions and Suggestions

- To prevent harm to the oven, **do not leave the temperature probe in a dry utensil or operate the oven when probe is in a dry utensil.**
- After cooking is completed remove the probe from its receptacle. Then use a potholder to remove the probe from the food since the probe itself may be hot.
- Clean the probe in warm soapy water. Do **not** clean it in dishwasher.
- Do **not** store the probe in the oven when it is not in use.
- Do not defrost with the probe. It should be used only for cooking.
- Do not use the probe for conventional cooking with any other appliance. It was designed for use in this microwave oven only.

Cooking Tips

- Many of the same foods vary in shape, form and density, so the same results cannot be expected each time you microwave. For this reason we do not recommend using the temperature probe with thin food items and foods that require tenderizing by simmering.
- In some cases, your microwave oven may turn off prematurely. When this happens, it indicates either that the temperature probe is not inserted properly or that it should not be used with the food you are preparing.
- Use a lower power level; it will heat more evenly even though requiring more time.
- Be sure frozen food has been completely defrosted before inserting probe. Probe may break off if used in frozen foods.
- Use the clip to keep the probe in place while heating food.
- Cover foods loosely for moisture control and quick, even heating.
- For the best results, place the longest portion of the food item crosswise in the oven.

Temperature Guide

| FOOD | TEMPERATURE SETTING* | TIPS |
|--|---|--|
| Appetizer Dips | 130° F | Stir before serving. |
| Beverages | 115-130° F | |
| Frozen & Convenience Frozen Foods | 150° F | Defrost foods completely before inserting probe. Use setting "9". |
| Leftover & Canned Foods | 150° F | |
| Main Dishes & Casseroles | 150° F | Partially cover dish to speed cooking. Stir before serving. |
| Meats | | Meat must be completely thawed. Place on a microwave roasting rack in a glass baking dish. During standing time, conduction of heat to the center will increase temperatures 5 to 10° F. |
| Beef | Rare—140° F Medium—160° F Well—170° F | |
| Pork | 170° F | |
| Poultry, whole | 185° F | Whole poultry has many variables which affect doneness. Always use another conventional doneness test such as cutting near bone to check for pink. |
| Sandwiches | 120° F | Place sandwich on paper plate or towel. For multiple sandwiches, place sensor in center sandwich. |
| Sauces | 150° F | |
| Seafood | 160-170° F | |
| Soups | 150-160° F | If soup has additional solid ingredients, increase temperature setting. |
| Vegetable, canned or pre-cooked | 150-170° F | Partially cover container to speed cooking. |
| Whole Meals | As specified for particular foods. | |

*Recommended internal temperature settings since food will continue to cook during standing time and temperature will rise from 5° F. to 10° F.

Probe Code

Probe Code uses the temperature probe to cook to the desired serving temperature. Unlike Temp Cook & Hold, which uses a single power level, Probe Code uses up to 3 power settings which automatically switch during roasting. Thus, even, tender cooking results are provided without overcooking.

BASIC INSTRUCTIONS

1. Insert probe.
2. Push **Probe Code Pad**.
3. Enter Code Number.
4. Push **Start Pad**.

Example: To cook a beef roast to medium, you would touch **Probe Code Pad**; then 1; then **Start Pad**.

Display will show "Med Code 1". When you select Probe Codes 1 or 2, oven flashes "Turn" and beeps 4 times. Open the door and turn the meat over. (NOTE: Oven continues to cook after the signal whether or not roast is turned over.) The probe may be disconnected for easier access to the meat without interrupting the program. (Remember to re-insert the probe.) Close door and touch **Start Pad**. Oven monitors internal food temperature; automatically switching to lower power as meat's temperature rises. This helps prevent toughening or overcooking.

After final temperature is reached, oven switches to Hold Temp for up to one hour, then shuts off. Follow the standing time in the chart.

Probe Code Chart

| Food | Code | Hold* Minutes |
|---|--------|------------------|
| Beef Tender Roast (5 pound max.) Medium Well | 1 2 | 0 5-10 |
| Pork (5 pound max.) Loin Roast | 2 | 10 |
| Poultry Turkey Breast (Insert probe horizontally into meatiest area.) | 3 | 10-15 |

*Recommended standing time before serving.

NOTE: By touching the **Probe Code Pad** during cooking, the meat's internal temperature will be displayed. ("COOL" will be displayed until meat reaches 90°F.) When pad is released, doneness Code reappears in the display.

Simmer Cook Code

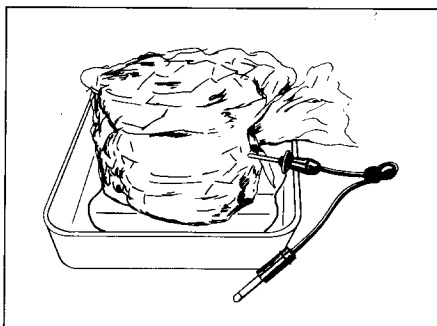
Probe Code 4 is a unique setting. It allows you to simmer foods for long periods of time such as spaghetti sauces, chili, soups, etc. Probe Code 4 will automatically bring the food up to 180°F. then hold (slow simmer) until you touch **Cancel/Off Pad** or open the door.

| Food | Approx. Time/Hrs. |
|---|-------------------|
| Beef Pot Roast Chili* | 5-7 5-8 |
| Chicken Stewing Broiler/Fryer | 4-6 3-4 |
| Ham or Pork Roast | 4-6 |
| Soup Stock/Vegetable* Split Pea* | 7-10 5-7 |

*Stir every 3 hours if possible.

Tips

- Just as in conventional roasting, only tender roasts should be roasted using Probe Code until specified internal temperatures are reached. Less tender roast should be microwaved by time, according to the Cookbook which comes with your oven. Complete information on preparing roasts for microwaving is in your Cookbook.
- Place tender beef roast in cooking bag on trivet in microwave safe dish. Insert probe horizontally into the center meaty area not touching bone or fat. Make sure the handle does not touch the food or top or sides of the oven.
- Pork or ham roasts need no trivet. Place in cooking bag and in microwave safe dish.
- For best results, place the longest portion of the roast crosswise in the oven and with the eye of the roast facing up.



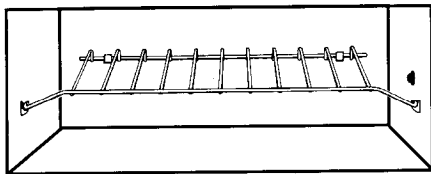
Metal Oven Rack

The two position wire shelf is specifically designed for added capacity heating and reheating in your microwave oven. Heating and reheating, which are the most popular uses of microwave ovens, may now be done in multiple quantities, so several foods are ready to serve at the same time.

When microwaving with the oven shelf, it is important to arrange foods properly. Utensil size is important. Also, food size should be considered; foods over 3½ inches high, or 3 pounds are not recommended for shelf cooking.

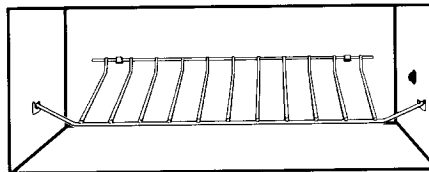
Inserting the Rack

1. Tip the rack down slightly in the back and fit back of the rack into the rack supports on the back oven wall.
2. Set rack on the side wall supports near the front of the oven. To remove, lift up in front and then in back.
3. The rack can be inserted two ways to provide upper and lower rack positions.



Upper Position

Use for heating plates and leftovers.



Lower Position

Use when heating two casseroles or reheating frozen TV dinners or entrees.

BASIC INSTRUCTIONS

1. Insert oven rack.
2. Place food in oven.
3. Push **Time Cook Pad**.
4. Enter cooking time.
5. Enter power level if appropriate.
6. Push **Start Pad**.

Utensils for Shelf Heating and Reheating

Before placing food in the dishes you plan to use for shelf microwaving, check to see that they will fit together on or under the shelf. Also, be sure utensils are microwave safe.

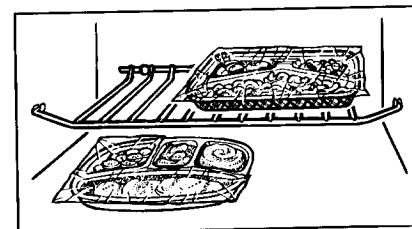
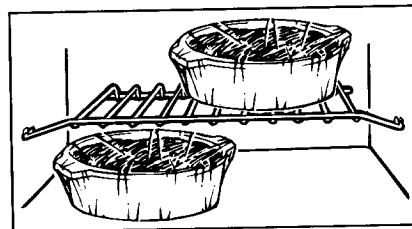
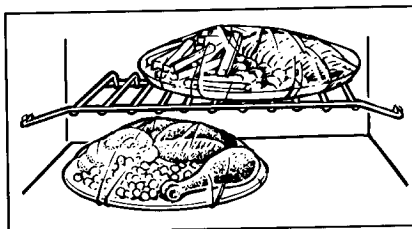
- Utensils for heating or reheating include 1 cup measuring cup, 8x4x3-inch loaf dishes, 9x5x3-inch loaf dishes or 9-inch pie plates.
- Leftovers may be placed in small individual ceramic or plastic bowls or divided plates.
- Use wax paper or plastic wrap instead of lids on casseroles. Lids may add too much height to dish.

How to Reheat Different Types of Foods Together

- In general, dense or long cooking foods should be started a few minutes ahead of time.
- Foods that need to be served hot should be placed on the floor, while foods which are only warmed should be placed on the shelf.
- Stagger food in the oven whenever possible. Place food on right side of shelf and left side of floor.
- If preparing a very fast cooking item, add it during the last one or two minutes of cooking.
- Heat or reheat different types of food at HIGH (10). To determine heating times, add times for all foods together.
- Stir or rearrange foods after half of time (do not reverse positions). Check foods (oven floor especially) after $\frac{3}{4}$ of total time and remove any which are done. Continue cooking others.

How to Reheat Similar Types of Food

- Two plates of leftovers may be reheated together. Arrange thick or dense foods to outside edges of plate and cover with plastic wrap. Microwave at HIGH (10) for 2-3 minutes. Reverse position of plates (top to bottom) and rotate $\frac{1}{2}$ turn. Continue microwaving at HIGH (10) for 2 to 3 minutes. Continue heating, if necessary, until hot.
- Reheating two casseroles (height should be less than $3\frac{1}{2}$ inches) is now possible. Cover with plastic wrap. Use staggered arrangements of food, placing food on right side of shelf and left side of floor. Microwave at HIGH (10) reversing position of foods (top to bottom) after half of time. Also, heat several small bowls of leftovers this way, stirring and reversing positions after half of time.
- Two frozen individual entrees (5 to 7 oz. each) or two TV dinners (10 to 12 oz. each) are both ready to serve at the same time. Remove trays of food from their boxes. If there are foil covers, remove them and return the trays of food to their boxes. Remove batter foods; cook these conventionally. Place in oven with one TV dinner on right shelf and the second dinner on left floor. Microwave at HIGH (10) for 7 minutes. Reverse positions (top to bottom) and rotate foods $\frac{1}{2}$ turn. Continue microwaving at HIGH (10) for 7 minutes. Check dinners for heating. If one dinner seems less done than desired, return it to the box and continue heating on floor 1 to 2 more minutes.



Additional Tips

- Batters and dough foods and also uncooked foods which need to be prepared from scratch should be cooked without the oven shelf, following Cookbook directions.
- Use potholders when handling foods heated together with your oven shelf, especially when heating larger amounts of food in 8-inch square or other 2-quart size casseroles. Extra steam generated from multiple food cooking may make utensils hotter than with regular microwaving.
- Do not store or use microwave browning dish on metal shelf. Arcing could occur.

Important Reminders

- **The rack should not be used when cooking a single item.** Always remove the rack from the oven after cooking multiple dishes. Operating the oven with the rack still in place and no food in the oven could result in damage to the oven or rack.
- Meat items, like roast and poultry should always be in a container on the rack —not directly on the rack itself. When cooking instructions specify placing meat or poultry on a rack or trivet, they are referring to a microwave cooking accessory which is placed in a dish to keep the food above fats and juices. The oven rack is not designed for that purpose.
- Use the lower rack level when microwaving high profile roasts to prevent the roast from touching the top of the oven.

Heating or Reheating Guide

| ITEM | Amount | Power Level | Approximate Time, Min. |
|---|---|-------------|------------------------|
| Meats and Main Dishes | | | |
| Saucy Main Dishes: chop suey, spaghetti, creamed chicken, chili, stew, macaroni and cheese, etc. ¾-1 cup/serving | 1 to 2 servings | HI (10) | 3-7 |
| | 3 to 4 servings | HI (10) | 8-14 |
| | 1 can (16-oz.) | HI (10) | 5-7 |
| Hamburgers or meat loaf 4-oz./serving | 1 to 2 servings | HI (10) | 2-3 |
| | 3 to 4 servings | HI (10) | 4-5 |
| Chicken pieces | 1 to 2 pieces | HI (10) | 2-3 |
| | 3 to 4 pieces | HI (10) | 3-4 |
| Hot Dogs and sausages | 1 to 2 | HI (10) | 1-1½ |
| | 3 to 4 | HI (10) | 2-3 |
| Rice and pasta 2/3-3/4 cup/serving | 1 to 2 servings | HI (10) | 1-2 |
| Vegetables | | | |
| Small pieces: peas, beans, corn, etc. ½ cup/serving | 1 to 2 servings | HI (10) | 1-3 |
| | 3 to 4 servings | HI (10) | 3-4½ |
| | 1 can (16-oz.) | HI (10) | 3½-4½ |
| Large pieces or whole: asparagus, spears, corn on the cob, etc. | 1 to 2 servings | HI (10) | 3-4 |
| | 3 to 4 servings | HI (10) | 4-5 |
| | 1 can (16-oz.) | HI (10) | 5-6 |
| Mashed ½ cup/serving | 1 to 2 servings | HI (10) | 1-3 |
| | 3 to 4 servings | HI (10) | 3-6 |
| Bakery Foods | | | |
| Cake, coffee cake, doughnuts, sweet rolls, nut or fruit bread | 1 piece | Low (3) | ½-1 |
| | 2 pieces | Low (3) | 1-2 |
| | 4 pieces | Low (3) | 1½-2½ |
| | 9-in. cake or 12 rolls or doughnuts | Low (3) | 2-4 |
| | | | |
| Dinner rolls, muffins | 1 | Med (5) | ¼-½ |
| | 2 | Med (5) | ½-¾ |
| | 4 | Med (5) | 1-1½ |
| | 6-8 | Med (5) | 1-2 |
| Pie: fruit, nut or custard ⅓ of 9-in. pie = 1 slice (use minimum time for custard) | 1 slice | HI (10) | ½-1 |
| | 2 slices | HI (10) | 1-1½ |
| | 4 slices | Med-HI (7) | 2½-3 |
| | 9-in. pie | Med-HI (7) | 5-7 |

*Foods reheated to 160°-165°F will provide safe platable results. Be sure foods are heated thoroughly before serving. Let stand a few minutes before serving.

Reheat Pad

The **Reheat Pad** makes it easy to reheat many popular foods. Choose a code number from 1 to 6 (see chart below).

BASIC INSTRUCTIONS

1. Push **Reheat Pad**.
2. Enter Code Number.
3. Enter number of servings.*
4. Touch **Start Pad**.

*For one serving, omit this step. For codes 1-5, up to 3 servings may be selected.

Reheat Chart

| Code | Display | Time per serving | Foods Recommended | Serving Size |
|------|---------|------------------|---------------------------------------|------------------------|
| 1 | BREAD | 20 sec. | Breads, pastries, pies, bakery goods | Variable |
| 2 | MEATS | 1½ min. | Meats, casseroles, pizza, solid foods | 4-6 oz. or ½-¾ c. |
| 3 | VEGS | 1½ min. | Vegetables & fruits | 4-6 oz. or ½-¾ c. |
| 4 | BEV | 1½ min. | Beverages | 6 oz. |
| 5 | SAUCE | 2 min. | Soups, stews, sauces | 8 oz. |
| 6 | PLATE | 3¾ min. | 2 to 3 foods | 4 oz. each ½ c. ea. |

Microwaving Tips

- Make sure all cookware used in your microwave oven is suitable for microwaving. Most glass casseroles, cooking dishes, measuring cups, custard cups, pottery or china which does not have metallic trim or glaze with a metallic sheen can be used. Some cookware is labeled "suitable for Microwaving."
If you are unsure, use this dish test: Measure 1 cup water in a glass cup. Place in oven on or beside dish. Microwave 1-1½ minutes at "10". If water becomes hot, dish is microwave safe. If dish heats, it should not be used for microwaving.
- Paper towels, wax paper, and plastic wrap can be used to cover dishes in order to retain moisture and prevent spattering.
- Some microwaved foods require stirring, rotating, or rearranging. Check your Cookbook.
- Steam builds up pressure in foods which are tightly covered by a skin or membrane. Pierce potatoes, egg yolks and chicken livers to prevent bursting.



Cleaning

Be Certain Power is off before Cleaning any Part of the Oven.

Cleaning the Microwave Oven Interior

A minimum of maintenance is needed to keep the microwave oven clean and trouble free. The oven itself should be cleaned after each use with a damp cloth to keep it free from grease and soil buildup. Stubborn soils can be removed with a plastic scrub pad. When cleaning interior surfaces and surfaces of door and oven that come together when the door is closed, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.

Odors can be eliminated from the inside of the oven by boiling a solution of one cup of water and several tablespoons of lemon juice in the oven for 5-7 minutes. This also helps loosen any dried soil in the oven. Be very careful not to scratch the door and interior surface. Wipe out excess moisture after every use.

DO NOT USE abrasive cleaners, oven cleaners, abrasive cleaning pads or steel wool, as they can scratch or dull oven surfaces or remove lettering on oven door.

DO NOT USE SHARP-EDGED UTENSILS WITH YOUR OVEN. The inside and outside oven walls can be scratched and the control panel can be damaged.

Keep your oven clean and sweet-smelling. Opening the oven door a few minutes after cooking helps "air out" the interior. An occasional thorough wiping with a solution of baking soda and water keeps the interior fresh.

Special note when using Brown 'N Sear Dish: If grease is present, high heat generated on bottom of a Brown 'N Sear dish may cause the grease to burn onto the oven floor. This may be removed with a cleanser such as Bon Ami.

After using Bon Ami, rinse and dry thoroughly, following instructions on can. Do not use Bon Ami on the painted surfaces such as the walls. It may scratch the paint.

NEVER USE A COMMERCIAL OVEN CLEANER ON ANY PART OF YOUR MICROWAVE OVEN.

How to Clean the Outside

Control Panel. Wipe with a damp cloth. Dry thoroughly. Do not use cleaning sprays, large amounts of soap and water, abrasives, or sharp objects on the panel — they can damage it.

Door Surface. When cleaning surfaces of door and oven that come together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth. Wipe the window clean with a damp cloth.

Cleaning the Temperature Probe

Remove the temperature probe from the receptacle. Wipe food or liquid from the probe with a damp cloth. Dry completely after use and washing.

DO NOT clean temperature probe in the dishwasher. Probe is sturdy, but care should be taken in handling. Do not twist or bend; avoid dropping temperature probe.

Cleaning the Oven Rack

Wash the oven rack with a mild soap and a soft or nylon scrub brush. Be sure to dry completely after washing. Do not clean in a self-cleaning oven.

Cleaning the Vent Hood Exterior (Model M438 only)

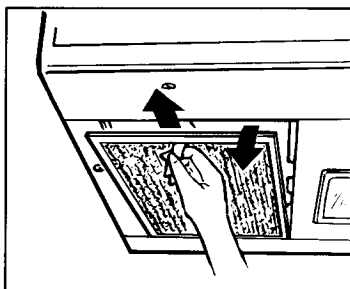
The exterior surfaces of the hood should be cleaned often using a solution of mild soap and warm water and a soft sponge, cloth or paper towel. A chrome cleaner or polish may also be used to clean chrome, metal and aluminum surfaces.

DO NOT USE oven cleaners, steel wool, abrasive cleaning pads, or abrasive cleaners as they can scratch or dull surfaces.

Cleaning the Exhaust Filter (Model M438 only)

The aluminum mesh exhaust filter should be removed and cleaned frequently, at least once a month. Disconnect power to the oven at the circuit breaker panel or by unplugging.

1. Remove grease filter, grasp the "finger hold" on the filter and slide to the rear. Then pull filter downward and to the front. The filter will drop out.
2. Soak filter in a sink or bucket filled with hot water and detergent. DO NOT use ammonia or clean in an automatic dishwasher. Ammonia and dishwasher detergent darken aluminum.
3. Agitate and scrub filter to remove embedded dirt and grease.
4. Rinse thoroughly and shake to dry.
5. To replace grease filter, slide the filter in the frame slot on the back of the opening. Pull filter upward and to the front to lock into place.



Never operate your hood without the filters in place. In situations where flaming might occur on surfaces below the hood, the filters will retard the entry of flames into the unit.

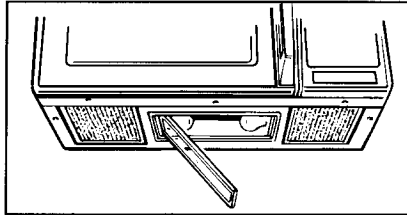
NOTE: Filters should be cleaned at least once a month.



Replacing the Light Bulbs

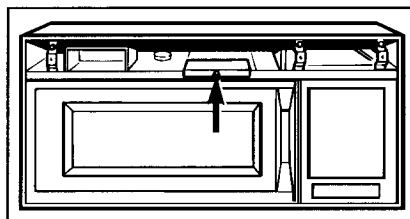
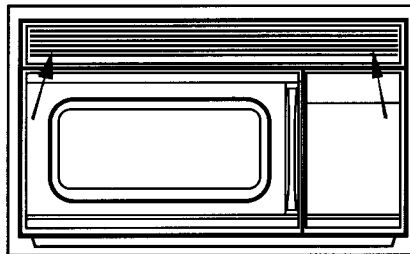
Replacing the Cooktop/ Night Light Light Bulb

1. Disconnect power to the oven at the circuit breaker panel or by unplugging.
2. Remove screw on right side of light compartment cover and lower cover until it stops.
3. Be sure bulbs to be replaced are cool before removing. Break the adhesive seal by gently unscrewing the bulbs.
4. Remove bulbs and replace with 40-watt incandescent bulbs (part number 747001) available from any authorized Jenn-Air Parts Distributor. High intensity 40-watt bulbs (40S11N/1) which are available in supermarkets and hardware stores may also be used for replacements.
5. Raise light compartment cover and replace screw.
6. Connect electrical power to microwave oven.



Replacing the Oven Interior Light

1. Disconnect power at main fuse or circuit breaker or pull plug.
2. Remove the top grill by taking out 2 screws that hold it in place.
3. Remove the single screw located above door near center of oven that secures lamp housing.
4. Replace burned out bulbs with a 30 watt appliance bulb (part number 747000) available from any authorized Jenn-Air Parts Distributor.
5. Replace the lamp housing and the top grill.
6. Connect electrical power to microwave oven.





Before You Call for Service

Check the following list to be sure a service call is really necessary. A quick reference of this manual as well as reviewing additional information on items to check, may prevent an unneeded service call.

If nothing on the oven operates:

- check for a blown circuit fuse or a tripped main circuit breaker.
- check if oven is properly connected to electric circuit in house.
- check that controls are set properly.

If control panel lights, yet oven will not start:

- door is not securely closed.
- **Start Pad** must be touched after entering cooking selection.
- another selection entered already in oven and **Cancel/Off Pad** not touched to cancel it.
- make sure you have entered cooking time after touching **Time Cook Pad**.
- **Cancel/Off Pad** was touched accidentally. Reset cooking program and touch **Start Pad**.
- temperature probe not inserted properly nor not being used during Probe Code or Temp Cook.
- make sure you have entered a desired finished temperature after touching **Temp Cook & Hold Pad**.

If "ERROR" appears on display:

- a temperature less than 90°F. or more than 199°F. has been entered.
- weight is incorrect for Auto Defrost. It is necessary to reset oven.
- a valid clock time was not entered.

If "PROBE" appears on display:

- probe has been forgotten or not seated properly in oven wall when using Temp Cook & Hold or Probe Code functions.

If the oven interior light or cooktop light does not work:

- the light bulb is loose or defective.

If oven floor is hot:

- this is normal. The floor is absorbing heat from the food.

If interior of oven collects moisture:

- this is normal. Food gives off moisture when cooking and the steam collects on the door and the oven surface. Wipe excess moisture from oven after each use.

If the exhaust fan does not work:

- check for a blown fuse or a tripped circuit breaker.
- check if oven is properly connected to electric circuit in house.

If the exhaust fan starts automatically:

- check for high temperature cooking on the cooktop or in the range below. (See Safety Precautions for exhaust fan.)

If foods are either overcooked or undercooked:

- cooking times may vary because of starting food temperature, food density or amount of foods in oven.
- incorrect power level entered. Check Cookbook for recommended power level, or changing levels during cooking if necessary.
- dish was not rotated, turned or stirred. Some dishes require specific instructions. Check Cookbook or recipe for instructions.
- too many dishes in oven at same time. Cooking time must be increased when cooking more than one food item.
- probe not inserted properly into meat or dish when using Temp Cook & Hold or Probe Code functions.

If You Need Service

- call the dealer from whom your appliance was purchased or the authorized Jenn-Air Service Contractor listed in the Yellow Pages. Your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.
- if the dealer or service company cannot resolve the problem, write to MAYCOR Parts and Service Co., P.O. Box 2370, Cleveland, TN 37320-2370, 615-472-3333.
- use and care manuals, service manuals, and parts catalogs are available from MAYCOR for a nominal charge.

All specifications subject to change by manufacturer without notice.

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