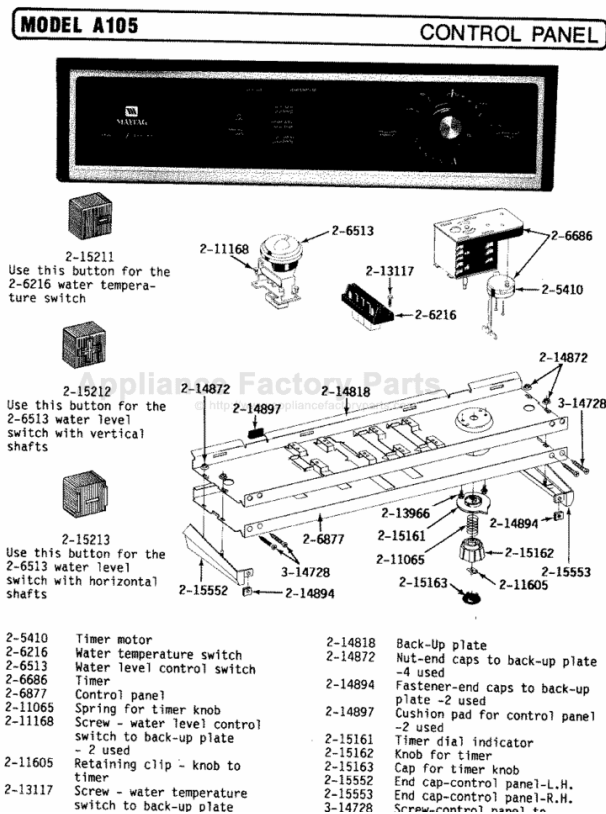


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Use and Care Manual

Solid Element Cartridge

Models A105 & AS130 Series



MODEL AS130

SAFETY PRECAUTIONS

Read before operating your cooktop

All appliances - regardless of the manufacturer - have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Never use your appliance for warming or heating the room.
2. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
3. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
4. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Jenn-Air Service Contractor.
5. Flammable materials should not be stored near surface units.
6. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
7. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
8. Use proper pan size. Many appliances are equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to heating element will also improve efficiency and performance.
9. Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.
10. Glazed cookware - only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktop surface without breaking due to the sudden change in temperature. Use only such cookware as you know has been approved for this purpose.

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11. Cookware handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the cookware.
 12. Do not soak or immerse removable heating elements in water.
 13. CAUTION - Do not store items of interest to children in cabinets above cooktop - children climbing on the cooktop to reach items could be seriously injured.
 14. Do not touch surface units or areas near units. Surface units or heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns - among these surfaces is the cooktop.
 15. Do not cook on glass-ceramic cooking surface if the cooktop is broken. Cleaning solutions and spillovers may penetrate the broken cooktop and create a shock hazard. Contact an authorized Jenn-Air Service Contractor.
 16. Clean glass-ceramic cooktops with caution. If wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.
 17. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
 18. Keep all switches "OFF" when unit is not in use.

About Your Solid Element Cartridge

Congratulations on your choice of a Jenn-Air solid element cooktop cartridge. The solid elements are made from a cast iron plate into which electrical heating coils have been embedded. The coils are arranged to provide a uniform heat distribution. The solid elements have a thermal limiter to prevent the element from becoming excessively hot (it will not glow red). The thermal limiter reduces incoming wattage when a cookpot is unable to properly conduct the heat from the solid element's surface, such as when an improper cookpot is used.

Cooking Procedures

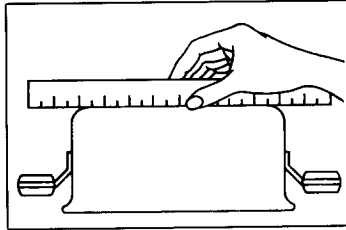
- BEFORE FIRST USE, heat elements without a pan for 3 to 5 minutes on the **Hi** setting.
- For best results, always use recommended cookware.
- Different cookpots and different amounts of food being prepared will influence the control settings needed for best results. (See cooktop or range use & care manual for typical control settings.) For fastest cooking, start with the surface control on **Hi** for one minute; then turn the control to the lower desired setting. Covering pans, whenever possible, speeds cooking and is more energy efficient.
- The solid elements retain heat for a period of time after the elements have been turned off. Put this residual heat to good use. Turn the elements off a few minutes before food is completely cooked and use the retained heat to complete the cooking operation. Because of this heat retention characteristic, the elements will not respond to changes in heat settings as quickly as coil elements. In the event of a potential boil over, move the cookpot to a cool element or remove from the cooking surface.
- When preparing foods which can be easily scorched or over-cooked, start cooking at a lower temperature setting and gradually increase temperature as needed.
- A higher setting than normal may be necessary when using cookpots made with material that is slow to conduct heat, such as cast iron.
- A lower setting can be used when cooking small quantities of foods or when using a cookpot that conducts heat quickly.
- Once liquid comes to a boil on **Hi**, reduce the control setting to a medium or medium low to maintain steam or to simmer foods.
- Make sure bottom of cookware is dry before placing on element.
- Do not use wire trivets, fire rings, pads or any such item between the cookware and the element.
- Do not lay lids, spatulas, or other food laden utensils on solid element.

Selecting Proper Cookware

- **Select heavy gauge cookpots.** Usually heavy gauge cookpots will not change shape when heated.
- **Use cookpots with flat, smooth bottoms.** The two ways to determine if cookpots have a flat, smooth bottom are the ruler test and the cooking test.

Ruler Test:

1. Place the edge of ruler across the bottom of the pot.
2. Hold up to the light.
3. No light should be visible under the ruler.



Cooking Test:

1. Put 1 inch of water into the cookpot.
 2. Place cookpot on the solid element. Turn control to the **HI** setting.
 3. Observe the bubble formation to determine the heat distribution. If the bubbles are uniform across the cookpot, the cookpot will perform satisfactorily. If the bubbles are not uniform, the bubbles will indicate the hot spots.
- **Match the size of the cookpot to the size of the element.** Cookpot should be the same size or slightly larger.

Improper Cookware

- Do not use cookware that extends more than 1 inch beyond the edge of the solid element.
- Do not use a small cookpot on a large element. Not only can this cause the element to require more energy and time, but it can also result in spillovers burning onto the element which cause extra effort in cleaning.
- Do not use nonflat specialty items that are oversized, uneven or do not meet proper cookware specifications such as round bottom woks with rings, griddles, rippled bottom canners, lobster pots, large pressure canners, etc.

Cleaning

Be sure all control knobs are in the OFF position before cleaning.

Cast Iron Solid Elements

The body of the solid element is made of high strength cast iron. The red dot in the center of the element indicates that the element is thermally protected. The red lacquer dot will eventually disappear after the element has been used or after it is scoured. The cast iron will also lose its dark luster over a period of time. (See instructions below for restoring cast iron.) These changes will not affect the solid element's performance or durability.

IMPORTANT

BEFORE USING THE COOKTOP FOR THE FIRST TIME, HEAT THE ELEMENTS WITHOUT A PAN FOR 3 TO 5 MINUTES ON THE **HI** SETTING. The elements are shipped with a coating (lacquer) which protects them against corrosion. Heating the elements allows the coating to be hardened and burned into the elements. During the curing process, a non-toxic smoke will be created. Turn on the ventilation fan if the smoke is objectionable. If the elements are not cured, the coating can stick to a pan when first used on the solid element. (Note: the rings around the elements will turn a gold color during the curing process. This is normal. Remove discoloration as instructed on Page 7).

- For normal cleaning, wipe the element with a damp cloth. Heat element on a medium setting for a few minutes until completely dry.
- For light soil, use powdered cleansers such as Bon-Ami, Bar Keepers Friend, or soft scrubbing cleansers. Rinse thoroughly. Heat element on a medium setting until completely dry.
- For heavy soil, use soapy scouring pads such as S.O.S. or Brilliance, a scouring pad such as Scotch-Brite, or a brush with scouring powder to facilitate the cleaning process, first warm the element on a low setting. Rinse thoroughly after cleaning. Heat element on a medium setting until completely dry.
- For routine maintenance and to restore the cast iron, use Collo Electrol (Jenn-Air Model A911 or Part No. 712190) or salt-free vegetable oil. Apply the Collo Electrol by following package instructions. When the element is cool, use a clean cloth to remove excess polish. A *very thin coat* of salt-free vegetable oil will also restore the appearance of the cast iron. Apply with paper towel to a lukewarm element, wipe off excess, and heat on a medium setting to cure. If too much oil is used, the surface can become tacky. If this happens, use procedures recommended for cleaning heavy soil.
- Remove any foods spills and spatters from elements as soon as possible with a damp cloth. Dry thoroughly.

Stainless Steel Seal Ring

The ring around the cast iron element prevents food spills from running under the element. Made from stainless steel, the ring will change to a gold color when the element is heated. This removable discoloration is a normal characteristic of stainless steel and will occur whenever the solid element is heated on a high setting.

- To remove discoloration, use a non-abrasive stainless steel cleaner such as Bar Keepers Friend, Zud or Collo Luneta (Jenn-Air Model A912, Part No. 712191). Rinse thoroughly, wipe dry. Heat element on medium setting for a few minutes until completely dry.

IMPORTANT

- NEVER IMMERSE THE COOKTOP CARTRIDGE IN WATER. This could damage the internal wiring.
- Do not use *decorative covers over the solid element*. These trap moisture which can corrode the cast iron element. If the element is accidentally turned on, the covers could permanently damage the solid element or the cooktop cartridge.

Glass Cooktop

The tempered glass cooktop will withstand temperature changes while cooking. Although impact resistant, treat this glass cooktop with the same care you would any glass material.

Clean glass cooktop after surface has cooled.

- For normal daily cleaning, wipe with a damp sponge or cloth. Use glass cleaners to remove smudges and stains. Buff with a clean dry cloth or paper towel.
- For more difficult to remove food stains, use non-abrasive soft cleansers such as Shiny Sinks, Soft Scrub, Bon-Ami, or dishwashing liquids such as Ivory or Joy or a paste of water and baking soda. Rinse and dry thoroughly; buff with clean dry cloth or paper towel.
- Do not use any cleaners not recommended for use on glass.