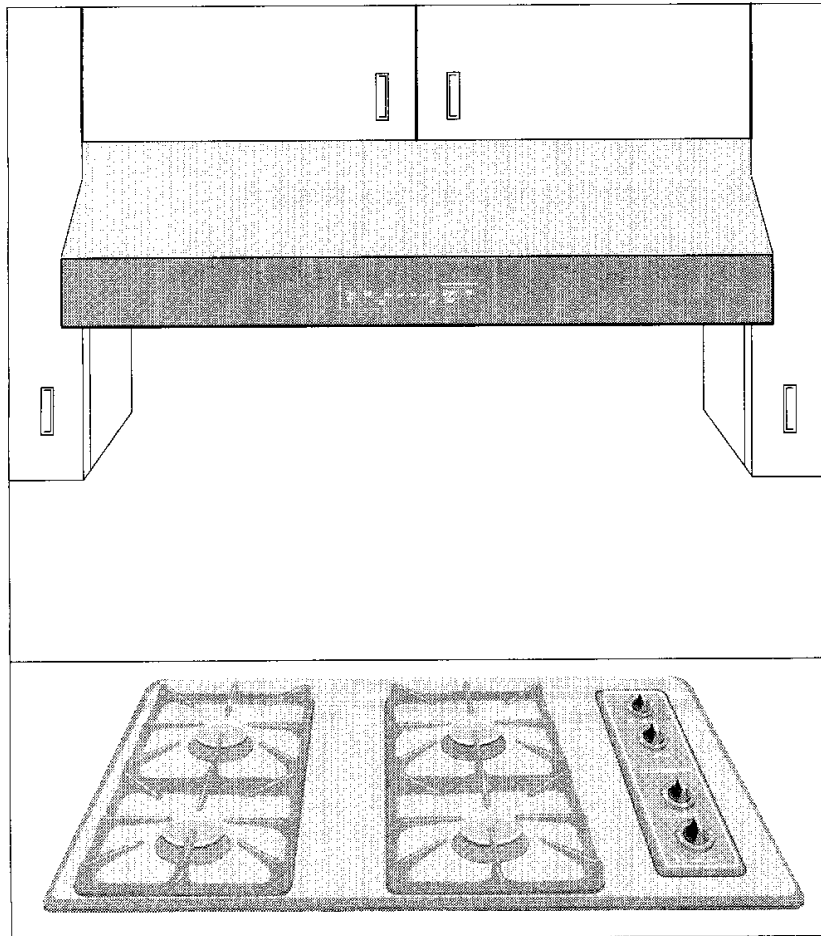


VV[®]JENN-AIR



Use and Care Manual Sealed Gas Cooktop

Models CCG2421, CCG2521



Model CCG2421

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Part No. 8111P394-60

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

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

- SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE -

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. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room. This warning is based on safety considerations.
3. 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.
4. Wear proper apparel. **Loose-fitting or hanging garments** should never be worn while using the appliance.
5. 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 Servicer.
6. Do not store combustible materials, gasoline or other flammable vapors and liquid near cooktop. This also applies to aerosol sprays and aerosol spray cans.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not use a towel or other bulky cloth.
9. Select cookware large enough to properly contain food and avoid boilovers or spillovers. This will save on cleaning and prevent hazardous accumulations of food, since heavy splattering or spillovers left on a cooktop **can** ignite. Pan size is especially important in deep fat frying.
10. Never leave cooktop unattended at **Hi** heat settings. Boilover causes smoking and greasy spillovers that may ignite.
11. **TYPE OF COOKWARE** - Avoid pans that are unstable and easily tipped. In choosing pans, look for easily-grasped handles that will stay cool. Pans that are too heavy when filled with food can also be a hazard. If pan handles twist and cannot be tightened, discard the pan.
12. **HANDLES** - Always turn pan handles to the side or back of the cooktop - not out into the room where they are easily hit. **COOKWARE HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE BURNERS** to minimize burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware.
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 burner areas or any areas near burners. During and after use, these areas may be hot enough to cause burns. Avoid contact with these areas by clothing or other flammable materials until they have had sufficient time to cool.
15. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
16. Keep all controls "OFF" when unit is not in use.
17. GREASE - Grease is flammable and should be handled carefully. Never leave any cooking operation unattended. Let fat cool before attempting to handle it. Do not allow grease to collect around the cooktop. Wipe up spillovers immediately.
18. If the cooktop is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners creating a FIRE HAZARD.
19. Do not use aluminum foil to line burner spillover bowl. Restriction of normal air flow may result in unsafe operation.
20. Clean only parts listed in this manual and use procedures recommended.
21. Always allow hot pans to cool in a safe place out of the reach of small children.
22. A faint gas odor may indicate a gas leak. If a gas odor is detected, shut off the gas supply to the cooktop. Call your installer or local gas company to have the possible leak checked. **Never use a match or other flame to locate a gas leak.**
23. Flame size should be adjusted so it does not extend beyond the edge of the cookware. This instruction is based on safety consideration.
24. 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 for the surface burners or stovetop 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 the appliance.
25. Before servicing and when necessary before cleaning, follow these procedures to remove appliance: a. shut off gas supply to appliance; b. disconnect electrical supply and gas supply tubing; c. remove screws that secure appliance to cabinet. Reverse these procedures to install. If gas line has been disconnected, check for gas leaks after reconnection. (See Installation Instructions for gas leak test method.) **Note:** A trained serviceman should make the gas installation, disconnection and reconnection of gas supply to the appliance.
26. Never cover control area with dishtowel, potholders, etc., or aluminum foil which could obstruct cooling and combustion air from entering the appliance at the control knob area.
27. Do not let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood turn the fan on.

- SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE -

IMPORTANT SAFETY NOTICE AND WARNING

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

Users of this appliance are hereby warned that burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can be minimized by properly venting the burners to the outdoors.

WARNING Electrical Grounding Instructions

The appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

About Your Jenn-Air Cooktop

Congratulations on your choice of a Jenn-Air sealed gas cooktop. The chart below describes the difference between models.

Model #	Cooktop
CCG2421	30" cooktop with 4 sealed burners
CCG2521	36" cooktop with 5 sealed burners

Before you begin cooking with your new cooktop, please take a few minutes to read and become familiar with the instructions in this book. Should you have any questions about using your Jenn-Air gas cooktop, write to us. Be sure to provide the model number.

Jenn-Air Customer Assistance
Attn: CAIRSM Center
P.O. Box 2370
Cleveland, TN 37320
1-800-688-1100
(Mon. - Fri., 8 am-8pm Eastern Time)
Internet: <http://www.jennair.com>

How A Surface Burner Works

When the control knob is turned ON, gas will flow into the burner. The solid state igniter will click as long as the knob is in the **Lite** position. (**Note:** All burner igniters will spark regardless of which burner is being operated when a knob is turned to the **Lite** position.)

A properly adjusted burner with clean ports will light within a few seconds. On natural gas, the flame will be blue with a deeper blue inner core. There should be no trace of yellow in the flame. A yellow flame indicates an improper mixture of air/gas. This wastes fuel, so have a serviceman adjust the mixture if a yellow flame occurs. On LP gas, some yellow tipping is acceptable. This is normal and adjustment is not necessary.

The infinite surface controls provide flexibility in heat setting selection. (See page 7.)

How to Operate in the Event of a Power Failure

In case of prolonged power failure, you can manually light the surface burner by holding a lighted match near the burner ports and slowly turning the control knob counterclockwise (after depressing) to the **Lite** setting.

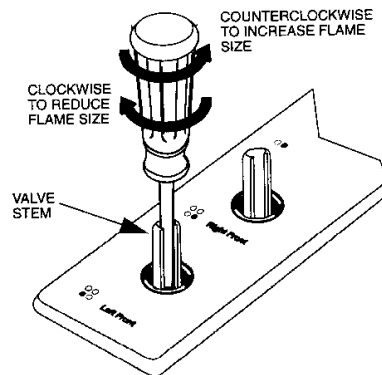
CAUTION: When lighting the surface burner, be sure all of the controls are in the **OFF** position. Strike the match first and hold it in position before turning the knob to the **Lite** position.

Note: Because your overhead hood fan is electric it will not work during a power failure so smoke and condensation can gather.

Valve Adjustment

The **Lo** setting should produce a stable flame when turning the knob from **Hi** to **Lo**. The flame should extend to the outer edge of the lip of the burner cap on the **Lo** setting and must be stable on all ports on **Lo** setting.

To adjust: Operate burner on **Hi** for about 5 minutes to preheat burner cap. Turn knob back to **Lo**; remove knob, and insert a small screwdriver into the center of the valve stem. Adjust flame size by turning adjustment screw in either direction while holding the valve stem securely.



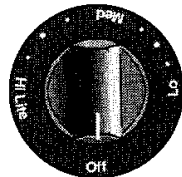
Flame must be of sufficient size to be stable on all burner ports. If flame adjustment is needed, adjust **ONLY** on the **Lo** setting. Never adjust flame size on a higher setting.

Note: All gas adjustments should be done by a qualified servicer only.

Surface Controls

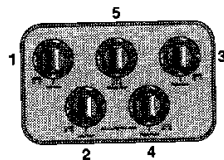
To Set Controls

- Since the controls are a push-turn type, they must be pushed down before turning. To set (from the **OFF** position), push down on control knob and immediately turn counterclockwise to the **Lite** setting. After the burner lights, turn the knob to the desired flame size.
- Igniter will spark until knob is turned counterclockwise past the **Hi** position.

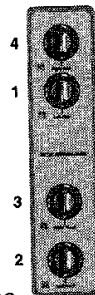


CAUTION: If flame should go out during a cooking operation, turn the burner off. If gas has accumulated and a strong gas odor is detected wait 5 minutes for gas to dissipate before relighting burner.

Control Locations (BTU Rates for Natural)



1. Left rear (11,000 BTUs)
2. Left front (9,200 BTUs)
3. Right rear (11,000 BTUs)*
4. Right front (9,200 BTUs)*
5. Center rear (9,200 BTUs)



*Model CCG2421: Right front burner BTU rate is 12,000 and right rear is 9,200.

Note: Use the surface burners with the higher BTU rate on **Hi** for large quantity cooking and canning.

Suggested Control Settings

The controls offer flexibility in heat setting selection. An infinite number of settings exist between **Hi** and **Lo**. At the **Hi** setting, a detent may be felt. For all settings other than **Hi**, simply adjust your flame for best results. The size and type of cookware and the amount and type of food being cooked will influence the setting needed for best results. Suggested settings are provided as guidelines.

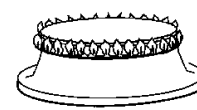
Hi: A fast heat to start cooking quickly, to bring liquids to a boil, to preheat oil for deep fat frying.

(Medium High) For fast frying or browning of foods, to maintain rapid boil of large amounts of food, to maintain oil temperature for deep fat frying.

Med: For most frying, sautéing, and slow boil of large amounts of food.

(Medium Lo) For simmering, maintaining boil of small amounts of food.

Lo: Maintaining serving temperatures of foods, melting butter or chocolate.



Cookware Selection

To achieve optimum cooking performance, use cookpots with flat bottoms, tight fitting covers, and sized for the surface burner.

Size of Cookware

- *Flame size should be adjusted so it does not extend beyond the edge of the cookware.* This instruction is based on safety considerations. Adjusting the size of the flame to fit the size of the cookware also helps to save fuel.
- Cookpots which extend more than two inches beyond the grate or touch the cooktop may cause heat to build up, resulting in damage to the burner grate, burner or cooktop.
- Speciality items such as woks with a support ring, which restrict air circulation around the burner will cause heat to build up and may result in damage to the burner grate, burner or cooktop.

Cookware Materials

- Aluminum cookware heats evenly and quickly. A slightly larger flame size can be used. The flame can be adjusted so it comes to the edge of the cookware. However, the flame should NEVER be adjusted so that it extends beyond the bottom of the cookware.
- Stainless steel cookware with copper or aluminum cores heat evenly and fairly quickly. The flame size should be adjusted to extend only halfway between center and edge of the cookware bottom for best results.
- Cast iron cookware heats slowly.
- Check manufacturer's recommendations before using porcelain on steel, porcelain on cast iron, glass, glass/ceramic, earthenware, or other glazed cookpots.

Covered Cookware

If the cookware is covered, less fuel will be needed; therefore, a lower flame size can be used. **Note:** Food will not cook any faster when more than the amount of heat needed to maintain a gentle boil is used.

Canning

- Acceptable water-bath or pressure canners should not be oversized and should have a flat bottom. The following are not recommended: oversized canners or a very large canner that rests on two surface burner grates.
- When canning, use the **Hi** setting just until the water comes to a boil or pressure is reached in the pressure canner, then reduce to the lowest flame setting that maintains the boil or pressure.
- Prolonged use of the **Hi** setting or the use of incorrect canning utensils will produce excessive heat. Excessive heat can cause permanent damage to the appliance.

Service Information

Check the following list to be sure a service call is really necessary.

If surface burner fails to light:

- check to be sure unit is properly connected to power supply.
- check for a blown circuit fuse or a tripped main circuit breaker.
- check to be sure burner is correctly rated for your type of gas.
- check to be sure burner ports or ignition ports are not clogged.
- check to be sure igniter is clicking. If igniter doesn't click, turn control knob OFF.

If the flame is uneven:

- burner ports may be clogged.
- flame setting may need to be adjusted.

If surface burner flame lifts off the ports:

- contact an authorized Jenn-Air Service Contractor.

If surface burner flame is yellow in color:

- contact an authorized Jenn-Air Service Contractor.

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, or 1-423-472-3333 to locate an authorized service company.

- 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 Maytag Appliances Sales Company, Attn: CAIRSM Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-800-688-1100 or 1-423-472-3333**.

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 service;
- d. A clear description of the problem you are having;
- e. Proof of purchase (sales receipt).

- User's guides, service manuals and parts catalogs are available from Maytag Appliances Sales Company, Jenn-Air Customer Assistance.

Cleaning Parts of Your Cooktop

Be sure all controls are OFF and all cooktop parts are cool before cleaning.

Cooktop

The cooktop is designed with contoured wells which contain spills until they can be wiped up. Never wipe a warm or hot porcelain enamel surface with a damp cloth. For general daily cleaning and light soil, wash with warm soapy water, rinse, and dry. To remove grease splatters, spray with cleaners such as Fantastik or 409. DO NOT use abrasive or caustic cleaning agents which may permanently damage the finish.

Surface Burner Grates

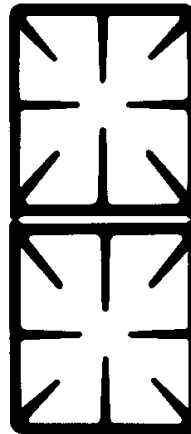
The surface burner grates are made of porcelain on cast iron. Therefore, the grates can be washed in the sink with mild detergents and a plastic scrubber or washed in the dishwasher.

Burner grates must be properly positioned before cooking. Do not operate the burners without a pan on the grate. The porcelain finish on the grate may chip without a pan to absorb the intense heat.

When reinstalling square grates, place indented sides together so straight sides are at front and rear.

Although the burner grate is durable, it will gradually lose its shine and/or discolor, regardless of the care you take of it. This is due to its exposure to the high temperature of gas flames.

To preserve the porcelain enamel finish as long as possible, have a pan on the grate before you turn on the burner, and lower the flame when food reaches the desired cooking temperature.



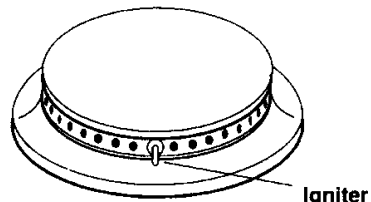
Sealed Burners

- The sealed burners are secured to the cooktop and are NOT designed to be removed. Since the four burners are sealed into the cooktop, boilovers won't seep underneath to the burner box area. Thus, there are no hidden spills in the burner box area to clean.
- Clean with warm soapy water and a sponge or dishcloth. Burned on grease can be removed with a household cleaner, such as Fantastik or 409, and a sponge. To prevent scratching, do not use abrasive cleaners or scrubbing pads.

Note: Be careful not to get water or spray into burner ports.

Igniters

When cleaning around the surface burner, use care to prevent damage to the spark igniter which is located at the backside of each burner. If a cleaning cloth should catch the igniter, it could damage or break it. If the igniter is damaged or broken, the surface burner will not light.



REAR VIEW OF SEALED BURNER

Control Knobs

The knobs on the control panel can be removed with the controls in the OFF position. Pull each knob straight from the shaft. Wash knobs in warm soapy water or dishwasher; do not use abrasive cleansers or materials. To replace each knob, match flat part of knob opening with the flat on the shaft, *returning in OFF position*.

Important: Never use a metal blade to pry knob off. If knob cannot be easily removed, tuck the folds of a cloth dishtowel under the knob skirt and pull the towel upward with steady, even pressure.

Important: Be careful to replace the knobs with gentle pressure. Never hit the knob on the shaft with your hand or any other object.

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.

Important Information

Model Number _____

Serial Number _____
(Serial Plate is located on the bottom side of the cooktop.)

Date Purchased _____

JENN-AIR DEALER FROM WHOM PURCHASED

Address _____

City _____

Phone _____

AUTHORIZED JENN-AIR SERVICE CONTRACTOR

Address _____

City _____

Phone _____

Important: Retain proof of purchase documents for warranty service.

 **JENN-AIR**
403 WEST FOURTH STREET NORTH • NEWTON, IA 50208

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