

Service

This manual is to be used by qualified appliance technicians only. Maytag does not assume any responsibility for property damage or personal injury for improper service procedures done by an unqualified person.

Gas Range

This Base Manual covers general information

Refer to individual Technical Sheet
for information on specific models

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

PRG3010*

PRG3610*

PRG4810*

Important Information

Important Notices for Servicers and Consumers

Maytag will not be responsible for personal injury or property damage from improper service procedures. Pride and workmanship go into every product to provide our customers with quality products. It is possible, however, that during its lifetime a product may require service. Products should be serviced only by a qualified service technician who is familiar with the safety procedures required in the repair and who is equipped with the proper tools, parts, testing instruments and the appropriate service information. **IT IS THE TECHNICIANS RESPONSIBILITY TO REVIEW ALL APPROPRIATE SERVICE INFORMATION BEFORE BEGINNING REPAIRS.**



WARNING

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

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

Customer Service Support Center

CAIR Center

Web Site

Telephone Number

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

CAIR Center in Canada 1-800-688-2002

Recognize Safety Symbols, Words, and Labels



DANGER

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



WARNING

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



CAUTION

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

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Safety Information

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

Use appliance only for its intended purpose as described. Pay close attention to the safety sections of this manual.

Recognize the safety section by looking for the symbol or the word safety.

Recognize this symbol as a safety precaution.



WARNING

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

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- Extinguish any open flame.
- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

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

WARNING

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

WARNING

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

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

Oven Fires

1. Do not open the oven door.
2. Turn all controls to the OFF position.
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box and the gas at the main supply valve.
4. Allow the food or grease to burn itself out in the oven.

If smoke or fire persist call the local fire department.

To avoid risk of property damage or personal injury do not obstruct the flow of combustion or ventilation air to the oven.

To avoid risk of electrical shock, serious personal injury or death: Verify the oven has been properly grounded and always disconnect the electrical supply before servicing this unit.

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

Safety Information

Safety Practices for Servicer

Safe and satisfactory operation of gas ranges depends upon its design and proper installation. However, there is one more area of safety to be considered:

Servicing

Listed below are some general precautions and safety practices which should be followed in order to protect the service technician and consumer during service and after service has been completed.

1. **Gas smell**—Extinguish any and all open flames and open windows.
2. **Turn gas off**—Service range with gas turned off unless testing requires it.
3. **Checking for gas leaks**—Never check for leaks with any kind of open flame. Soap and water solution should be used for this purpose. Apply solution to suspected area and watch for air bubbles which indicates a leak. Correct leaks by tightening fittings, screws, connections, applying approved compound, or installing new parts.
4. **Using lights**—Use a hand flashlight when servicing ranges or checking for gas leaks. Electric switches should not be operated where leaks are suspected. This will avoid creating arcing or sparks which could ignite the gas. If electric lights are already turned on, they should not be turned off.
5. **Do not smoke**—Never smoke while servicing gas ranges, especially when working on piping that contains or has contained gas.
6. **Check range when service is completed**—After servicing, make visual checks on electrical connection, and check for gas leaks. Inform consumer of the condition of range before leaving.
7. **Adhere to all local regulations and codes when performing service.**

Receiving Range

- Installer needs to show consumer location of the range gas shut-off valve and how to shut it off.
- Authorized servicer must install the range, in accordance with the Installation Instructions. Adjustments and service should be performed only by authorized servicer.
- Plug range into a 120-volt grounded outlet only. Do not remove round grounding prong from the plug. If in doubt about grounding of the home electrical system, it is consumers responsibility and obligation to have an ungrounded outlet replaced with a properly grounded three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.
- Insure all packing materials are removed from the range before operating it, to prevent fire or smoke damage should the packing material ignite.

- Ensure range is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP). Some ranges can be converted for use with Natural or LP gas.
- With prolonged use of a range, high floor temperatures could result. Many floor coverings will not be able to withstand this kind of use. Never install range over vinyl tile or linoleum that cannot withstand high temperatures. Never install range directly over carpeting.

ALL APPLIANCES

1. **Proper Installation**—Be sure your appliance is properly installed and grounded by a qualified technician.
2. **Never Use Appliance for Warming or Heating the Room.**
3. **Do Not Leave Children Alone**—Children should not be alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. **Wear Proper Apparel**—Loose fitting or hanging garments should never be worn while using appliance.
5. **User Servicing**—Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
6. **Storage in or on Appliance**—Flammable materials should not be stored in oven.
7. **Do Not Use Water on Grease Fires**—Smother fire or flame, or use dry chemical or foam-type extinguisher.
8. **Use Only Dry Potholders**—Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch burners. Do not use a towel or other bulky cloth.

SELF-CLEANING OVEN

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

Safety Information

OVEN

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

Delayed Ignition

Bake Burner Flame

Allow no more than 40–60 seconds before burner ignites and heat is felt. To check for heat, open oven door to first stop and place hand over oven door. If heat is not felt, cancel bake function. If burner repeatedly fails to ignite, contact an authorized servicer.

Broiler Flame

Allow no more than 40–60 seconds before burner ignites and flame is seen. If burner does not ignite cancel broil function. If burner repeatedly fails to ignite within 40–60 seconds contact an authorized servicer.

Radiant screen style broiler flame should appear hazy or fuzzy. Haze should be no more than $\frac{3}{8}$ -inch thick. The radiant screen should begin to glow red within 1–2 minutes.

Precautions

- Do not mix household cleaning products. Chemical mixtures may interact with objectionable or even hazardous results.
- Do not put plastic items on warm cooking areas. They may stick and melt.
- Do not use damp sponge or dishcloth to clean oven when oven is hot. Steam from sponge or dishcloth can burn.
- Do not leave fat heating unless you remain nearby. Fat can ignite if overheated by spilling onto hot surfaces.

In Case of Fire

Fires can occur as a result of over cooking or excessive grease. Though a fire is unlikely, if one occurs, proceed as follows:

Oven Fires

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

If smoke or fire persist call the local fire department.

To avoid the risk of property damage or personal injury do not obstruct the flow of combustion or ventilation air to the oven.

To avoid the risk of electrical shock, serious personal injury or death: Make sure your oven has been properly grounded and always disconnect the electrical supply before servicing this unit.

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

Using the Oven

- Do not leave children alone or unattended where a range is hot or in operation. They could be seriously burned.
- Do not allow anyone to climb, stand or hang on the door. They could damage the range and cause severe personal injury.
- Wear proper apparel. Loose fitting or hanging garments should never be worn when using oven. Flammable material could ignite if brought in contact with flame or hot oven surfaces which may cause severe burns.
- Never use range for warming or heating a room. This may cause burns, injuries, or a fire.
- Do not use water on grease fires.
- Do not let grease or other flammable materials collect in or around range.
- Do not repair or replace any part of range unless it is recommended in this manual.
- Use only dry potholders. Moist or damp potholders used on hot surfaces may result in a burn from steam. Do not let a potholder touch the flame. Do not use a towel or a bulky cloth as a potholder.
- Never leave range unattended while cooking. Boilovers can cause smoking and may ignite.

Safety Information

- Only certain types of glass/ceramic, earthenware, or other glazed utensils are suitable for oven use. Unsuitable utensils may break due to sudden temperature change.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Do not heat unopened food containers in oven. Build-up of pressure may cause a container to burst and result in injury.
- Keep range vent ducts unobstructed.
- Place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, use a dry potholder.
- Do not use aluminum foil to line oven bottom or racks. Aluminum foil can cause a fire and will seriously affect baking results, and damage to porcelain surfaces.
- Do not touch interior surfaces of oven during or immediately after use. Do not let clothing or other flammable materials come in contact with bake or broil burners.
- Other areas of the oven can become hot enough to cause burns, such as vent openings, window, oven door and oven racks.
- To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on hot cooking area.
- Do not store combustible or flammable materials, such as gasoline or other flammable vapors and liquids near or in oven.
- Do not clean oven door gasket located on back of the door. Gasket is necessary to seal the oven and can be damaged as a result of rubbing or being moved.
- Do not drape towels or any materials on oven door handles. These items may ignite causing a fire.

Baking, Broiling, and Roasting

- Do not use oven area for storage.
- Stand back from range when opening door of a hot oven. Hot air or steam can cause burns to hands, face, and eyes.
- Do not use aluminum foil anywhere in the oven. This could result in a fire hazard and damage the range.
- Use only glass cookware appropriate for use in gas ovens.
- Always remove broiler pan from oven when finished broiling. Grease left in pan can catch fire if oven is used without removing grease from the broiler pan.
- When broiling, meat that is close to the flame, may ignite. Trim any excess fat to help prevent excessive flare-ups.
- Make sure broiler pan is placed correctly to reduce any possibility of grease fires.
- Should a grease fire occur in the broiler pan, turn off oven, and keep oven door closed until fire burns out.

Connecting Range to Gas

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



CAUTION

Do not store items of interest to children in cabinets above range. Children may climb on oven to reach these items and become seriously injured.

Safety Information

Electrical Requirements

120-volt, 60 Hertz, 15 amp, individual circuit which is properly grounded, polarized and protected by a circuit breaker or fuse.

Extension Cord

Due to possible pinching during installation, extension cords should not be used on products.

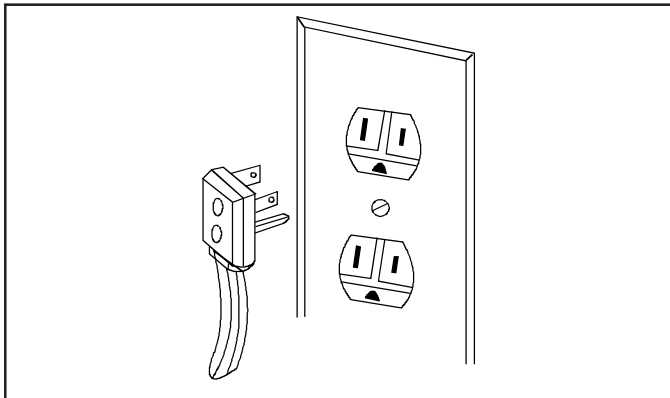
Extension cords will adversely affect the performance of spark system.

Grounding

NOTE: This appliance must be properly grounded, for personal safety.

Power cord on this appliance is equipped with a three-prong grounding plug. This matches standard three-prong grounding wall receptacle to prevent possibility of electric shock from this appliance.

Consumer should have wall receptacle and circuit checked by qualified electrician to verify receptacle is properly grounded.

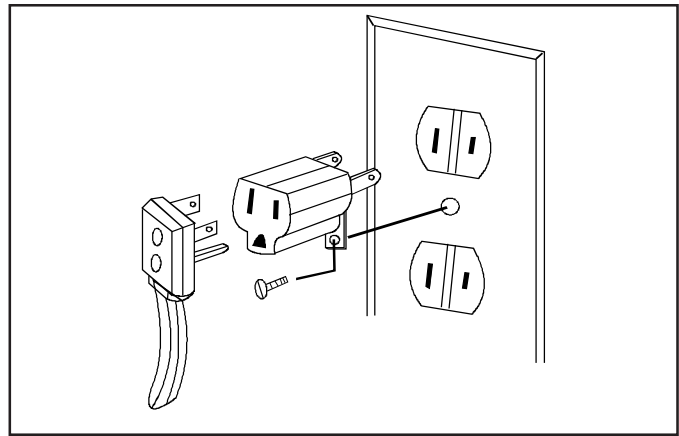


Where standard two-prong wall receptacle is encountered, it is consumers responsibility and obligation to have it replaced with a properly grounded three-prong wall receptacle.

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM POWER CORD.

For 15 amp circuits only. Do not use an adapter on 20 amp. circuit. Where local codes permit, a TEMPORARY CONNECTION may be made to properly grounded two-prong wall receptacle by the use of a UL listed adapter available at most hardware stores.

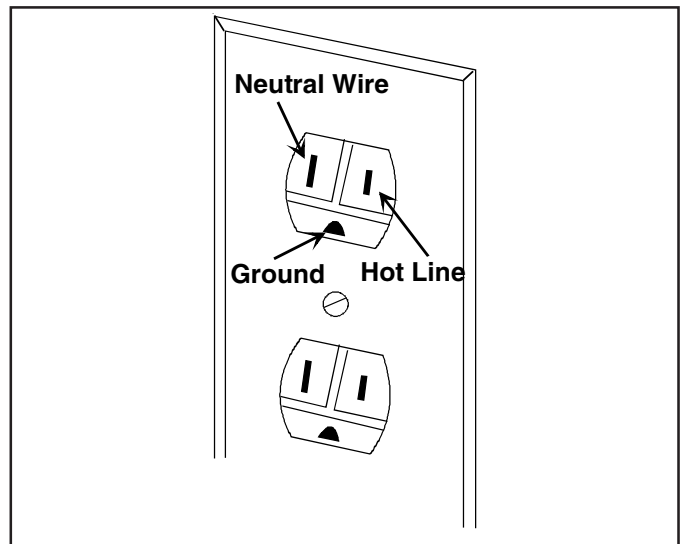
Larger slot on adapter must be aligned with larger slot in the wall receptacle to provide proper polarity.



WARNING

Attaching adapter ground terminal to wall receptacle cover screw does not ground appliance unless the cover screw is metal and not insulated, and wall receptacle is grounded through the house wiring. Consumer should have circuit checked by a qualified electrician to verify receptacle is properly grounded.

When disconnecting power cord from adapter, always hold adapter with one hand. If this is not done, adapter ground terminal is very likely to break with repeated use. Should this happen, DO NOT USE appliance until a proper ground has been established.



NOTE: Circuit tester can be use to verify voltage is present at the outlet, connect one lead to hot line and the other lead to ground, circuit tester should light.

Safety Information

Product Safety Devices

Safety devices and features have been engineered into the product to protect consumer and servicer. Safety devices must never be removed, bypassed, or altered in such a manner as to defeat the purpose for which they were intended.

Listed below are various safety devices together with the reason each device is incorporated in the gas ranges.

Pressure Regulator

Maintains proper and steady gas pressure for operation of oven controls. Regulator must be set for the type of gas being used **Natural** or **LP**. After servicing regulator, make certain it is set properly before completing service.

Gas Burner Orifices

These products use a fixed orifice fitting that must be installed for **Natural** or **LP**. After servicing a valve or orifice verify it is properly operating before completing service.

Oven Safety Valve

Oven valve is designed to be a safety valve. Two basic designs are used in gas ranges.

Hydraulic type valve
Electric type valve

Both types are safety valves because they are indirectly operated by the oven thermostat, which controls a pilot flame or electric ignitor, to open and close the oven valve.

These products use the Electric Type Valve.

Grounded Oven Frame

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

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

Failure to do so can create a possible shock hazard.

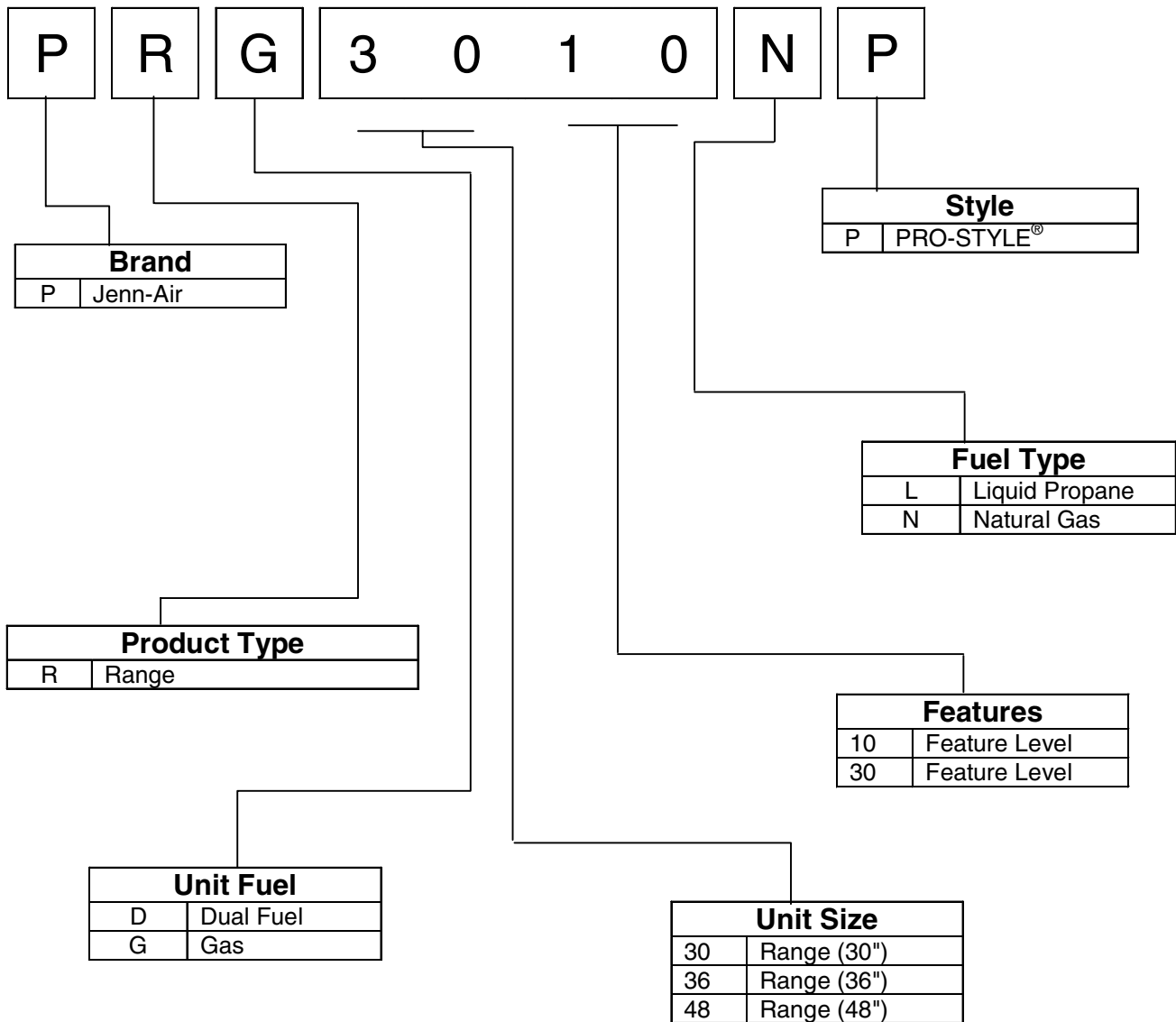
General Information

This manual provides basic instructions and suggestions for handling, installing, and servicing gas ranges.

The directions, information, and warnings in this manual are developed from experience with, and careful testing of the product. If the unit is installed according to the Installation Instructions, it will operate properly and will require minimal servicing. A unit in proper operating order ensures the consumer all the benefits provided by efficient gas cooking.

This manual contains information needed by authorized service technicians to install and service gas ranges pertaining to this manual. There may be, however, some information which needs further explanation. Refer to individual Installation Instructions, Use and Care, Technical Sheets, or toll free technical support line to answer questions from authorized service technicians.

Cooking Nomenclature



General Information

Rating Label

Model numbers are recorded on the rating label. Rating label is located on the rear left side of the interior top burner box (remove the top burner grates and bowls), or on the right side of the burner box on some six burner models. Before ordering parts, write down the correct model and serial number from rating label. This avoids incorrect shipments and delays. Please refer to parts reference material when ordering replacement parts.

Functional Operation

The glow bar system is completely reliant upon electricity. When the oven control is turned on, 120 VAC is provided to the glow bar ignitor and the gas valve circuit. The high resistances of the glow bar limits the current flow through the ignitor/gas valve. Continual current flow through the circuit causes the glow bar ignitor to glow brighter and the resistance of the ignitor decreases, which increases the current flow through the ignitor/gas valve circuit. This increases the amount of heat generated by the heater, which causes the bi-metal to bend.

At a point the ignitor resistance will have increased to approximately 3.5 amps of current flow through the ignitor/gas valve circuit. In approximately 45 seconds the glow bar ignitor temperature will have increased to approximately 2650°F. the voltage drop across the gas valve terminals will have increased to about 3 VAC, which will indicate enough current to flow to provide enough bi-metal heat to cause the gas valve to open providing gas flow to the oven burner the heat from the glow bar ignites the gas. The sensing element of the oven control then cycles contacts within the oven control, opening and closing to cycle the glow bar, safety valve, and burner to maintain the desired temperature.

NOTE: This system cannot operate without electricity.

The primary components of this ignition system are: electronic control, ignitor, and safety valve. These components are all wired in series and although the oven control and glow bar require 120 VAC, 60 Hz. The oven valve operates on approximately 3 volts. Therefore, 120 VAC should never be applied directly to the oven valve terminals. The glow bar is the power source for the oven valve.

General Information

Specifications

Refer to individual Technical Sheet for information regarding specifications.

Model Identification

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

- For Jenn-Air product call 1-800-536-6247 or visit the Web Site at www.jennair.com
- For product in Canada call 1-866-587-2002 or visit the Web Sites at www.jennair.com

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

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

Service

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

- For Jenn-Air product call 1-800-462-9824 or visit the Web Site at www.jennair.com
- For product in Canada call 1-866-587-2002 or visit the Web Sites at www.jennair.com

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

Parts and Accessories

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

- For Jenn-Air product call 1-800-462-9824 or visit the Web Site at www.jennair.com
- For product in Canada call 1-866-587-2002 or visit the Web Sites at www.jennair.com

Extended Service Plan

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

- Dependability PlusSM Extended Service Plan is specially designed to supplement Jenn-Air's strong warranty. This plan covers parts, labor, and travel charges.
Call 1-800-925-2020 for information.

Troubleshooting Procedures



WARNING

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

Problem	Possible Cause	Correction
Burners will not ignite; no spark at top burner.	Poor ground on burner cap Weak or failed spark module..... Low gas pressure	<ul style="list-style-type: none"> • Clean burner cap. • Replace spark module. • Verify pressure 4" WCP for natural, 10" WCP for LP.
Burner will not ignite. No spark to burner ignitors when burner knob is rotated to "LITE" position.	No 120 VAC to range Micro switch contacts not closing..... Faulty wiring. Bad connection at burner electrode and electrode socket Inoperative spark module Electrode dirty. Burner cap dirty Cracked or broken electrode, electrode wire or electrode socket	<ul style="list-style-type: none"> • Verify voltage at wall outlet. • Check wiring against appropriate wiring diagram, Verify all terminals and connections are correct and tight. Check micro switch contacts. • Check wiring against appropriate wiring diagram. Verify all terminals and connections are correct and tight. • Check module according to testing procedures information. • Clean electrode or burner cap. • Replace electrode.
No spark or only random spark at one ignitor.	Check for cracked ignitor or pinched ignitor wire Poor continuity to burner cap Bad ground connection or lack of continuity to ground or ignitor Cracked or broken ignitor extension lead ...	<ul style="list-style-type: none"> • Replace ignitor lead or electrode. • Clean burner cap and lead. • Tighten ground connection and correct any breaks in ground path from ignitor path to unit ground path. • Replace ignitor lead.
Unit continues to spark after knob is turned to OFF position.	Shorted valve switch/harness Switch has slipped off the valve	<ul style="list-style-type: none"> • Replace switch/harness. If shorting is caused by excessive spillovers, customer education is advised. • Carefully reposition switch on valve and rotate from OFF to high, several times to verify switch is not broken.
No oven operation in bake or broil.	No voltage to control. No voltage from control Loose wire connection or broken wire.....	<ul style="list-style-type: none"> • Check for 120 VAC at control. If no voltage check power source. • Check 120 VAC to ignitor, if no voltage, replace control. • Verify all connections are clean and tight, replace broken wire.

Troubleshooting Procedures



WARNING

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

Problem	Possible Cause	Correction
<p>No gas flows to burner. Ignitor glows red.</p>	<p>Failed ignitor..... Gas pressure too high..... Failed gas valve Loose wire connection or broken wire.....</p>	<ul style="list-style-type: none"> • Check ignitor current draw, 3.2 – 3.6 Amps. Replace ignitor, if it fails test. • Check for correct gas pressure. Natural gas pressure should be 4" WCP and LP gas pressure should be 10" WCP. • Check gas valve for continuity. • Verify all connections are clean and tight, replace broken wire.
<p>Gas flows to bake/broil burner, but burner does not light.</p>	<p>Ignitor positioned too far from burner..... Dirt or grease in orifice or burner Insufficient gas pressure Power outage</p>	<ul style="list-style-type: none"> • Reposition ignitor closer to bake/broil burner. • Clean orifice or burner. • Check for correct gas pressure. Natural gas pressure should be 4" WCP and LP gas pressure should be 10" WCP. • Verify power is present at unit. Verify that the circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity.
<p>Broil burner shuts off shortly after the start of self-clean operation. Bake and broil functions operate normally.</p>	<p>Power outage</p>	<ul style="list-style-type: none"> • Verify power is present at unit. Verify that the circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity. • Refer to Use and Care Manual "Operating Instructions", if continues contact service.
<p>Fan motor does not operate.</p>	<p>No power to fan motor..... Failed fan motor or winding or frozen shaft.</p>	<ul style="list-style-type: none"> • Check for 120 VAC supplied at fan motor. If no voltage is present, check for broken or loose wiring between fan motor and relay board. If voltage is present at fan motor, go to the next step. • Check motor winding for continuity. Check for a frozen motor shaft. Check for broken wiring between motor and neutral terminal block.

Troubleshooting Procedures



WARNING

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

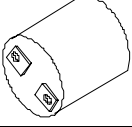
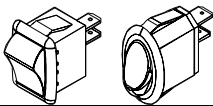
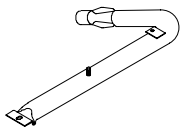
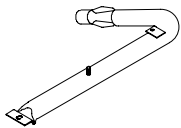
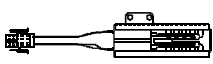
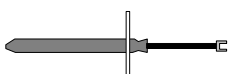
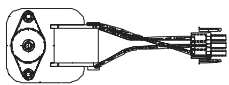
Problem	Possible Cause	Correction
Oven light does not operate.	Failed oven lamp Failed wiring Failed light socket..... Failed light plunger/switch.....	<ul style="list-style-type: none"> • Check lamp and replace is necessary. • Check for broken, loose or dirty connections. • Check light socket for continuity. • Check plunger/switch for continuity. Check wiring diagram for application.
Self-clean cycle not working	Programming error	<ul style="list-style-type: none"> • Shut off power to oven for five minutes by switching off circuit breaker. Reset circuit breaker and try oven again.
Oven door will not unlock	Oven is self-cleaning..... Oven is still hot.....	<ul style="list-style-type: none"> • Allow cycle to complete. • Door will not unlock until unit has cooled to safe temperature. Do not force door open, this will void warranty. Blow cool air on door latch area to quicken process.
Oven smokes/odor first few times of usage	Normal.....	<ul style="list-style-type: none"> • Minor smoking and/or odor is normal the first few times of oven usage. • Ventilate area well and perform self-clean cycle.
Failure Codes	Electronically Controlled.....	<ul style="list-style-type: none"> • See Testing Procedures for diagnostic checks.

Testing Procedures



WARNING

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

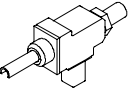
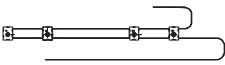
Illustration	Component	Test Procedure	Results
	Oven light socket	Test continuity of receptacle terminals. Measure voltage at oven light.	Indicates continuity with bulb screwed in. 120 VAC, see wiring diagram for terminal identification. If no voltage is present at oven light check wiring.
	Rocker switch	Measure continuity of switch positions: Closed Open	Continuity Infinite
	Bake burner	Verify gas is supplied. Orifice adjusted for Natural or LP. Check for obstructions, contamination in ports or damage.	Clean with hot soapy water and dry completely. Replace if punctured or torn.
	Broil burner	Verify gas is supplied. Verify proper orifice installed for Natural or LP. Check for obstructions, contamination in ports or damage.	Clean with hot soapy water and dry completely. Replace if punctured or torn.
	Ignitor	Test for voltage at terminals Test for the amount of amperage in the circuit..... (Ignitor may glow, but not have sufficient amperage to open valve).	120 VAC 3.2–3.6 Amps.
	Temperature sensor	Measure resistance.	Approximately 1100 Ω at room temperature 80° F.
	Convection motor fan	Verify supply voltage Measure continuity at the following points: Terminal to terminal..... Terminal to ground	120 VAC Continuity Infinite

Testing Procedures



WARNING

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

Illustration	Component	Test Procedure	Results
	Pressure regulator	Verify gas pressure (WCP). If on LP service, verify proper gas supply conversion.	4" Natural 10" LP/Propane
	Spark module	Test for voltage at terminals L and N..... Polarity and ground	120 VAC Not subject to polarity
	Holder orifice	Verify gas pressure (WCP). Check orifice for debris.	4" Natural 10" LP/Propane Clean as needed.
	Spark ignition electrode	Test for resistance of spark lead Test ignitor to chassis	Continuity No continuity from ignitor to chassis.
	Surface valve	Verify gas is supplied. Verify Orifice for Natural or LP. Adjust set screw for simmer control.	Fixed orifices for Natural or LP. See conversion section.
	Spark switch	Unplug switch harness. Test for continuity at wire terminals. Switch in any position.....	120 VAC Continuity
	Top surface burner	Verify gas is supplied..... Verify burner cap is positioned correctly.	Check for obstructions in burner ports.

Disassembly Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

Removing and Replacing Unit

1. Turn off power to the oven at the circuit breaker.

NOTE: To avoid property damage, place a protective covering on the floor.

2. Slide unit forward, out of the installation position.
3. Disconnect or unplug the power cord leading from unit to junction box or outlet depending on connection.
4. Turn off gas supply and disconnect from main gas line.
5. Reinstall the oven using the installation instructions.

Control Panel

1. Disconnect power supply to unit.
2. Remove all burner and thermostat knobs from unit.
3. Remove torx screws (two at each side) securing thermostat bezel.
4. Rotate top portion of control panel forward.
5. To fully remove for convenience remove light switch, and disconnect pilot light wires.



CAUTION

To avoid risk of control panel damage, protect the panel front from scratches by placing rags or cardboard over panel.

6. Reverse procedure to reassemble.

Maintop

NOTE: Unit must be pulled away from the wall for this procedure.

1. Disconnect power and shut off gas supply to unit.
2. Remove burner grates and burner caps from unit.
3. Remove dual feed burner flame spreaders and single feed burner port rings, by lifting straight up.
4. Remove screws securing dual feed burner base to maintop.
5. Remove venturi bolts securing single feed burner bases to maintop.
6. Remove control panel, see "Control Panel" procedure.
7. Remove screws (two on each side) securing landing ledge to chassis.
8. Remove screws securing backguard island trim assembly to maintop.
9. Remove screws securing side panels to chassis.

NOTE: All screws on the rear on each side, all screws on front, and one screw located on each front inside corner of the maintop facing the sides (if equipped).

10. Pull bottom portion of side panel out first, then lift upward to remove.
11. Maintop can now be lifted off.
12. Reverse procedure to reassemble.

Light Switch

1. Disconnect power supply to unit.
2. Remove control panel, see "Control Panel" procedure.
3. Disconnect and label wire terminals from light switch.
4. Squeeze locking tabs together on each side of the switch to release from control panel.
5. Pull switch through the front of control panel.
6. Reverse procedure to reassemble.

Terminal Block

1. Disconnect power supply to unit.
2. Remove control panel, see "Control Panel" procedure.
3. Remove screws securing static handle located under the static handle and above the lower heat shield.
4. Remove screws securing lower heat shield on the top side of the heat shield.
5. Remove screws securing terminal block to chassis.
6. Mount new block and transfer wires from old block to new block.

NOTE: Make sure wires are transferred to correct location on terminal block to ensure proper operation.

7. For upper terminal block replacement, maintop needs to be removed, see "Maintop" procedure.
8. Reverse procedure to reassemble.

Light Socket

1. Disconnect power supply to unit.
2. Open the oven door.
3. Unscrew oven light cover, located inside oven cavity.
4. Unscrew light bulb and remove.
5. Gently pry the three locking tabs inward towards center of socket.
6. Once locking tabs are released, remove light socket from oven cavity.
7. Disconnect wire terminals connections and transfer wire terminal connections to new light socket.
8. Reverse procedure to reassemble.

Disassembly Procedures



To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

Burner Switch

1. Disconnect power and shut off gas supply to unit.
2. Remove control panel, see "Control Panel" procedure.
3. Remove C-clips on valve shaft securing switch.
4. Disconnect and label wire terminals from switch and slide switch off of valve shaft.

NOTE: On dual flow valve, disconnect and label wire terminals from switch, remove screw securing switch, and pull switch off of locating pin.

NOTE: When removing any wires off of terminals, do not pull on wire insulation. This can loosen or damage the crimping connection

5. Reverse procedure to reassemble.

Spark Module

1. Disconnect power supply to unit.
2. Remove control panel, see "Control Panel" procedure.
3. Locate spark module behind the manifold assembly.
4. Only remove the quick disconnect plug located on spark model at this time.
5. Remove screws securing spark module to the front baffle.
6. Carefully rotate module around the top of the manifold.

NOTE: For easier removal of spark module. Landing ledge may be removed for easier access by removing the screws located on each end.

7. Once spark module is removed, transfer high voltage wires onto the new spark module, ensuring proper wire placement.

NOTE: Failure to transfer high voltage wires correctly will result in improper spark operation.

8. Reverse procedure to reassemble.

Single Feed Burner Gas Valve

1. Disconnect power and shut off gas supply to unit.
2. Remove control panel, see "Control Panel" procedure.
3. Remove screws securing landing ledge located on each end.
4. Remove burner switches, by removing C-clip and sliding switch off of valve shaft.
5. Remove compression nut on backside of valve.

NOTE: Take care not to bend or damage tubing.

6. Remove valve clamp.

NOTE: Check for leaks before installing control panel.

7. Reverse procedure to reassemble.

NOTE: When reinstalling, ensure valve and gasket is seated on manifold and tighten down valve clamp evenly.

Dual Feed Burner Gas Valve

1. Disconnect power and shut off gas supply to unit.
2. Remove control panel, see "Control Panel" procedure.
3. Remove screws securing landing ledge located on each end.
4. Remove any necessary components to gain access to the valve being replace (transformer, terminal block, etc.).
5. Disconnect and label wire terminals from the burner switch.
6. Remove simmer gas line and the main gas line.

NOTE: Take care not to bend or damage tubing.

7. Remove valve clamp.

NOTE: Check for leaks before installing control panel.

8. Reverse procedure to reassemble.

NOTE: When reinstalling, ensure valve and gasket is seated on manifold and tighten down valve clamp evenly.

Oven Thermostat

1. Disconnect power and shut off gas supply to unit.
2. Remove control panel, see "Control Panel" procedure.
3. Remove maintop, see "Maintop" procedure.
4. Remove screws securing sensing bulb to bracket, located inside the oven cavity.
5. Gently pull sensing bulb out through the oven cavity.

NOTE: Take care not to disturb the insulation.

6. Remove screws securing selector switch to bracket.
7. Remove screws securing bracket.
8. Remove screws securing thermostat to bracket.
9. Disconnect and label wire terminals from thermostat.
10. Reverse procedure to reassemble.

Single Feed Burner

1. Disconnect power and shut off gas supply to unit.
2. Removing the corresponding grate, burner cap and port ring.
3. Remove venturi bolt securing burner base.
4. Burner base can now be lifted off maintop.
5. Disconnect electrode wire from burner base.
6. Reverse procedure to reassemble.

NOTE: When repairing or replacing burner jet or burner tubing, maintop must be removed.

Disassembly Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

Dual Feed Burner Base

NOTE: Maintop needs to be removed for burner base replacement.

1. Disconnect power and shut off gas supply to unit.
2. Remove maintop, see "Maintop" procedure.
3. Remove gas lines from burner base.
4. Remove screw securing ground wire, located at the front of the burner hanger.
5. Remove screw securing front baffle to burner hanger.
6. Trace high voltage electrode wire to spark module and disconnect.
7. Pull electrode wire through front baffle.
8. Remove dual feed burner base off of hanger, by removing screws from the bottom of the hanger.
9. Reverse procedure to reassemble.

Broil Burner

NOTE: Unit must be pulled away from the wall for this procedure.

1. Disconnect power supply to unit.
2. Remove oven door, see "Oven Door" procedure.
3. Remove screws securing broiler ignitor bracket to the back wall of the oven cavity.
4. Gently lower the ignitor down and let hang freely.
5. Remove gas line from venturi using a 5/16" wrench.
6. Remove screws securing broil burner to the oven cavity top.

NOTE: When removing burner, ensure the burner will not fall or come down at an angle.

NOTE: Use caution not to damage orifice elbow and insulation.

Convection Fan / Capacitor

1. Disconnect power supply to unit.
2. Remove oven door, see "Oven Door" procedure.
3. Remove bake element, see "Bake Element" procedure.
4. Remove screws securing convection baffle to rear of oven cavity.
5. Remove screws securing convection fan to rear of oven cavity.

NOTE: When removing the last two screws, hold fan assembly in place.

6. Gently lower fan and place on the oven bottom.
7. Disconnect and label wire terminals on fan.

NOTE: When reinstalling, install screws into center holes on convection fan to assist in aligning corner holes.

8. Replacement of capacitor can be done two ways.
 - Removal of convection fan.
 - Accessing through the rear of the unit and removing the rear motor housing.
9. Reverse procedure to reassemble.

Gas Train

1. Disconnect power and shut off gas supply to unit.
2. Remove maintop, see "Maintop" procedure.
3. Remove screws securing kick plate at each top corner.
4. Remove screws securing regulator and gas train brackets in place.
5. Disconnect gas line from regulator.
6. Disconnect gas line at top of unit going to manifold.
7. Remove gas train from unit.
8. Reverse procedure to reassemble.

Door Latch

1. Disconnect power supply to unit.
2. Remove screws securing latch cover.
3. Remove screws on far sides of latch plate.
4. Slide latch assembly out of unit chassis
5. Disconnect and label wire terminals on latch assembly.
6. Reverse procedure to reassemble.

Control Box

1. Disconnect power supply to unit.
2. Remove screws securing kick plate at each top corner.
3. Remove screws securing control box to unit chassis.
4. Carefully slide control box out, to gain access to relays.

NOTE: On replacement of any components in the control box, verify proper wire location.

5. Reverse procedure to reassemble.

High Temperature Cutout

NOTE: High Temperature Cutout is located in the center of the unit, underside of the oven cavity.

1. Reset the switch when needed by pressing in button on bottom of switch.
2. Switch can be replaced, by removing screws, detaching wires, and replacing.

Disassembly Procedures



To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

Selector Switch

1. Remove control panel, see "Control Panel" procedure.
2. Remove screws securing landing ledge on each side of landing ledge.
3. Unscrew selector switch from the bracket.
4. Remove screws securing top of bracket.
5. Disconnect and label wire terminals to selector switch.
6. Reverse procedure to reassemble.

Hinge Receptacle

1. Remove oven door, see "Oven Door" procedure.
2. Remove lower screw on receptacle completely.
3. Secure center of receptacle and remove top screw completely.

NOTE: Failure to secure hinge, will result in receptacle falling inside oven chassis.

4. Once both screws have been removed, the hinge receptacle can be removed through the front.
 - Start by pushing in on the top and rotating in enough to get the bottom of the receptacle out of the hole.

Hinge Installation

NOTE: Verify roller is located on the top of the hinge.

1. Place hinge into receptacle hole.
2. Loosely tighten top screw on hinge receptacle.

NOTE: Do not fully tighten screw at this time.

3. Place gasket guard into place.
4. Secure bottom screw through the gasket guard and into the hinge receptacle.
5. Tighten both screws securely and reinstall door.

Door Hinge

1. Remove oven door, see "Oven Door" procedure.
2. Remove all torx screws securing top of door skin.
3. Remove all stainless steel screws securing bottom of door skin.
4. Place door skin to the side, ensuring not to damage it.
5. Release tension on hinge for removal from door, by compressing the hinges together and releasing copper clip.



To avoid personal injury or product damage, releasing tension on hinge spring before removing.

6. Remove screws securing each hinge to door liner.

NOTE: For replacement, door hinge needs to be compressed together again for proper door installation.

Door Window Pack

1. Remove door hinge, see "Door Hinge" procedure.
2. Remove screws securing compression brackets to insulation retainer.
3. Remove screws securing top of insulation retainer and remove.
4. Remove insulation and place to the side, taking care not to damage insulation.
5. Remove nuts securing window pack in place.
6. Reverse procedure to reassemble.

NOTE: When reassembling window pack, ensure proper placement of insulation.

Door Gasket

1. Remove door gasket, by gently pulling the ends of the gasket out of the oven bottom front.
2. Release clips by squeezing metal clip together to remove out of the oven front frame.

NOTE: Oven door can be removed for easier replacement.

Installing Door Gasket

1. To install new gasket, start at one of the top corners where there are three holes in a row.

NOTE: The gasket will have three clips closely spaced together to correspond with those holes.

2. Start with the three closest spaced clips and insert the center clip in the center hole of the corner.
3. Work around the oven cavity gently pushing clips in.

NOTE: Verify the clips click into the holes, ensuring that they seat correctly in the hole.

4. Once all clips have been installed. Inserted the ends of the gasket into the holes under the oven bottom center, leaving an 1/2" gap between the two ends.

Oven Door

1. Open oven door to the fully opened position.
2. Secure hinge lock by sliding copper clip on lower hinge over the finger located on the underside of the top hinge.
3. While holding the oven door securely, start to close the door and gently lift upward and outward to disengage hinges from receptacles.

Reinstalling Oven Door

- After oven door is placed on hinge receptacles, the door will make a clicking noise when closed for the first time, indicating the oven door is properly aligned

NOTE: In the event that the oven door is off of the oven and hinges are not closed together, the hinges will need to be compressed and copper clip needs to be closed.

Disassembly Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

Oven Ignitor

1. Remove oven door, see "Oven Door" procedure.
2. Remove screws securing kick plate at each top corner.
3. Remove all oven racks and oven rack supports, by lifting upward and pulling the bottom inward towards the center of the oven cavity, then downward to disengage from lower support brackets.
4. Remove screws securing lower support bracket to oven cavity.
5. Remove oven bottom, by lifting upward and pulling forward to removing from oven cavity.
6. Disconnect and label wire terminals from oven ignitor.
7. Remove screws securing ignitor and shield to the burner.
8. Remove ignitor from oven cavity.
9. Reverse procedure to reassemble.

Gas Regulator

1. Disconnect power supply to unit.
2. Remove screws securing kick plate at each top corner.
3. Shut off gas supply to range, located in the front of the oven.
4. Remove bracket at gas line elbow, located at the bottom left of unit using 5/16" socket.
5. Disconnect gas line from left side of the regulator, using a 7/8" wrench on the compression nut and a 13/16" wrench on the regulator.
6. Remove the regulator from the shut off valve by securing the shut off valve with a 1" wrench and unscrew the regulator.

NOTE: When reinstalling regulator make sure to use pipe sealer on all threaded connections.

NOTE: Verify that there are no gas leaks, by using soapy water solution.

Griddle Plate Assembly

1. Remove flue cover located at the rear of the griddle.
2. Remove front trim cover.
3. Remove center shipping screw located at the rear of the griddle (if applicable).
4. Remove screws securing the front of the griddle.
5. Lift griddle assembly straight upward to gain access to thermostat capillary tube.
6. Slide the thermostat capillary tube out of the griddle plate channel and place to the side.
7. Remove griddle assembly from the unit.
8. Reverse procedure to reassemble.

Griddle Ignitor

1. Remove griddle assembly from unit, see "Griddle Plate Assembly" procedure.
2. Remove screw securing griddle burner, located at the rear.
3. Remove burner and place to the side.
4. Disconnect wire terminals from ignitor.
5. Remove screws securing ignitor and shield to griddle assembly.
6. Remove ignitor from griddle assembly.
7. Reverse procedure to reassemble.

Griddle Thermal Valve

1. Remove control panel, see "Control Panel" procedure.
2. Remove griddle assembly from unit, see "Griddle Plate Assembly" procedure.
3. Remove screw securing griddle burner, located at the rear.
4. Remove burner and place to the side.

NOTE: Orifice can be removed for easier replacement of valve.

5. Disconnect gas line from manifold elbow to griddle thermal valve.
6. Remove screws securing griddle thermal valve bracket.
7. Remove valve from unit.
8. Reverse procedure to reassemble.

Griddle Thermostat

1. Remove control panel, see "Control Panel" procedure.
2. Remove griddle assembly from unit, see "Griddle Plate Assembly" procedure steps 1 through 6.
3. Disconnect wire terminals from thermostat.
4. Remove screws securing thermostat to control panel.
5. Gently remove sensing bulb through the hole in the front baffle.
6. Reverse procedures to reassemble.

Disassembly Procedures



To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

Dual Valve

1. Remove griddle assembly from unit, see “Griddle Plate Assembly” procedure steps 1 through 6.
2. Remove screws securing the back of the griddle burner hanger.
3. Remove back panel assembly.
4. Disconnect gas lines from the dual valve.
5. Disconnect and label wire terminals from the dual valve.
6. Remove screws securing dual valve to firebox.

NOTE: Carefully move the griddle burner baffle out of the way to gain access to screws.

7. Reverse procedure to reassemble.

Single Thermal Valve

1. Remove oven door, see “Oven Door” procedure.
2. Remove screws securing kick plate at each top corner.
3. Remove all oven racks and oven rack supports, by lifting upward and pulling the bottom inward towards the center of the oven cavity, then downward to disengage from lower support brackets.
4. Remove screws securing lower support bracket to oven cavity.
5. Remove oven bottom, by lifting upward and pulling forward to removing from oven cavity.
6. Remove screw securing burner, located at the rear of the burner.
7. Disconnect gas line from the single valve.
8. Remove nuts securing single valve to mounting bracket.
9. Reverse procedure to reassemble.



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power to unit before servicing.

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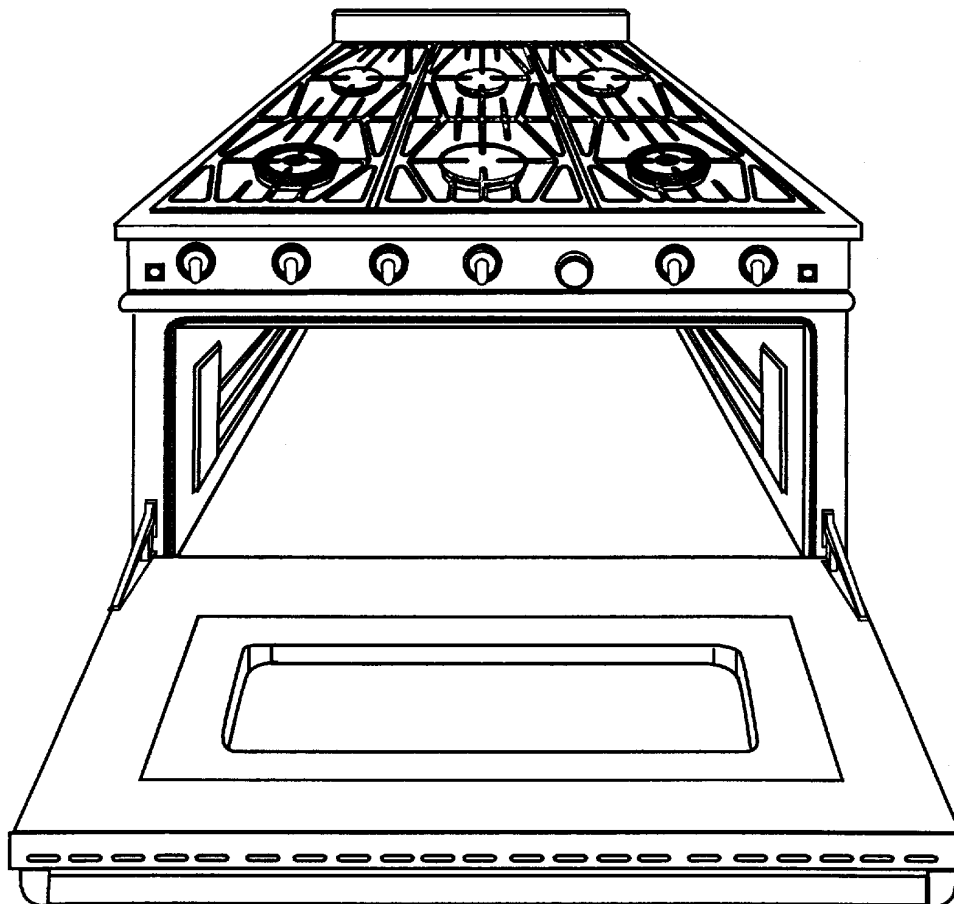
Appendix A

**INSTALLATION
MANUAL**

**Professional 48", 36", 30"
Gas Range Models**

JENN-AIR

403 WEST FOURTH STREET, NORTH • NEWTON, IA 50208



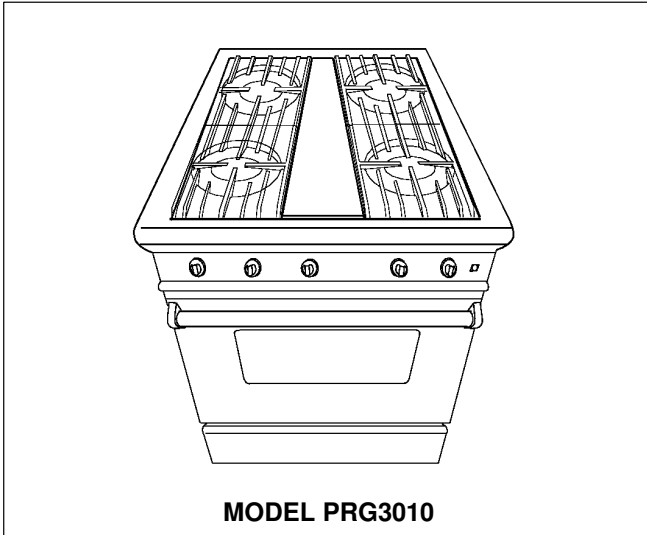
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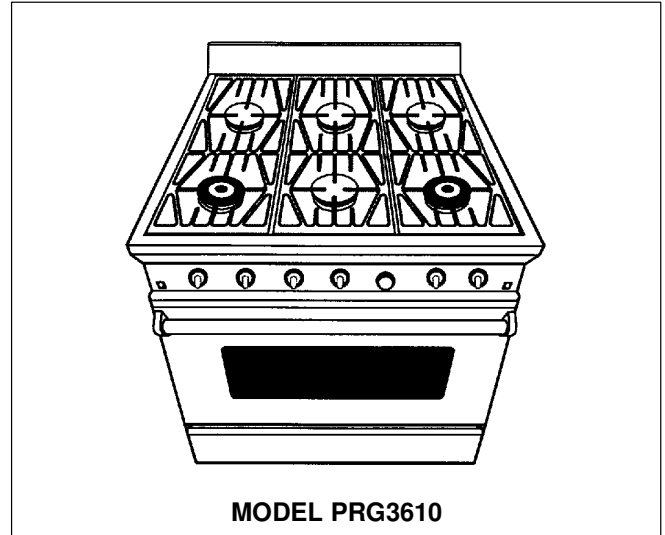
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30" GAS RANGE MODEL



36" GAS RANGE MODEL



48" GAS RANGE MODEL

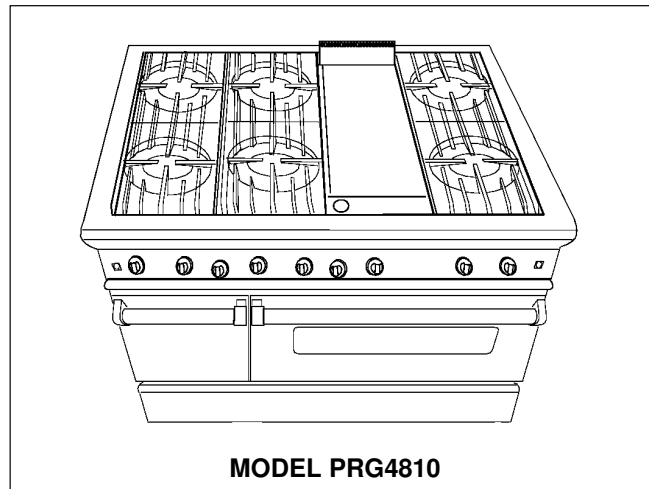


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WARNING

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 instruction.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

INTRODUCTION

The features offered by the Jenn-Air professional series of gas ranges are certain to make the cooking experience more enjoyable and provide the novice or the experienced chef with years of enjoyment. A large capacity gas oven with a gas infrared broiler is included on the 30", 36" and 48" ovens. The PRG4810 (48") range is also equipped with a smaller 12" oven that is perfect for baking breads and other small items while the larger items are being prepared in the large capacity convection oven. Model PRG3010 offers (4) 15,000 Btu/Hr. top burners, while the 36" and 48" models offer (6) 15,000 Btu/Hr. top burners. All ranges are equipped with dual flow simmer burners with a simmer turn down of 570-900 Btu/Hr, which can be used for melting butter or chocolates. Model PRG3010 offers one simmer burner, while models PRG3610 and PRG4810 offer two simmer burners each. In addition to the large capacity oven and high output top burners, the 48" range also offers a stainless steel griddle. All range models require installation of one of the three backguards (this piece must be ordered separately) except the PRG3010 model, which is shipped standard with a 9" low back. See Figure 1.

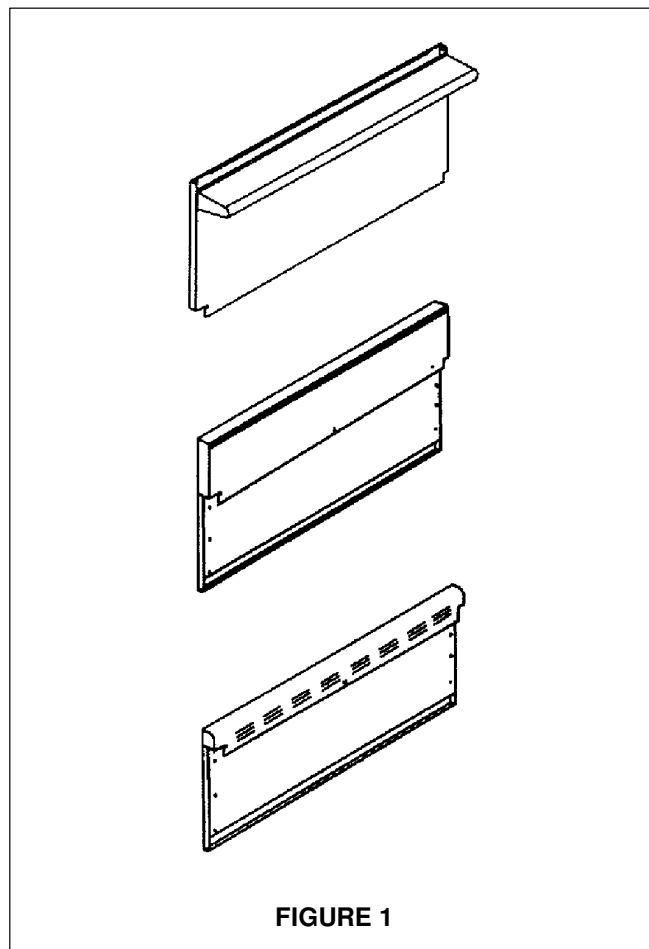


FIGURE 1

IMPORTANT INSTALLATION INSTRUCTIONS

Tested in accordance with ANSI Z21.1-1993 Standard for Household Cooking Gas Appliances.

These ranges must be installed in conjunction with a suitable overhead vent hood. (See Step: 1 for Ventilation Requirements). Due to the professional high heat capacity of this unit, particular attention should be paid to the hood and duct work installation to assure it meets local building codes. To eliminate risk of burns or fire by reaching over heated surface units, cabinet storage located above the surface units should be avoided.

Check local building codes for the proper method of range installation. Local codes vary. Installation, Electrical Connections, and Grounding must comply with all applicable codes. In the absence of local codes, the range should be installed in accordance with the National Fuel Gas Code ANSI Z223.1-Latest Edition and National Electrical Code ANSI / NFPA 70-Latest Edition.

Model numbers with suffix 'NP' are manufactured for use with natural gas, while model numbers with suffix 'LP' are for use with LP gas (propane).

STEP 1: VENTILATION REQUIREMENTS

A suitable exhaust hood must be installed above the range. The following chart indicates the minimum blower capacity recommended for hood ventilation. (Table 1).

CAUTION

Ventilation hoods and blowers are designed for use with single wall ducting. However, some local building codes or inspectors may require double wall ducting. Consult local building codes and/or local agencies, before starting, to assure that hood and duct installation will meet local requirements.

Hood blower speeds should be variable to reduce noise and loss of heated or air conditioned household air when maximum ventilation is not required.

For best smoke elimination, the lower edge of the hood should be installed a minimum of 30" to a maximum of 36" above the range cooking surface, see figure 3. If the hood contains any combustible materials (i.e. a wood covering) it must be a minimum of 36" above the cooking surface.

Due to a high volume of ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes. A reputable heating and ventilating contractor should be consulted.

TABLE 1

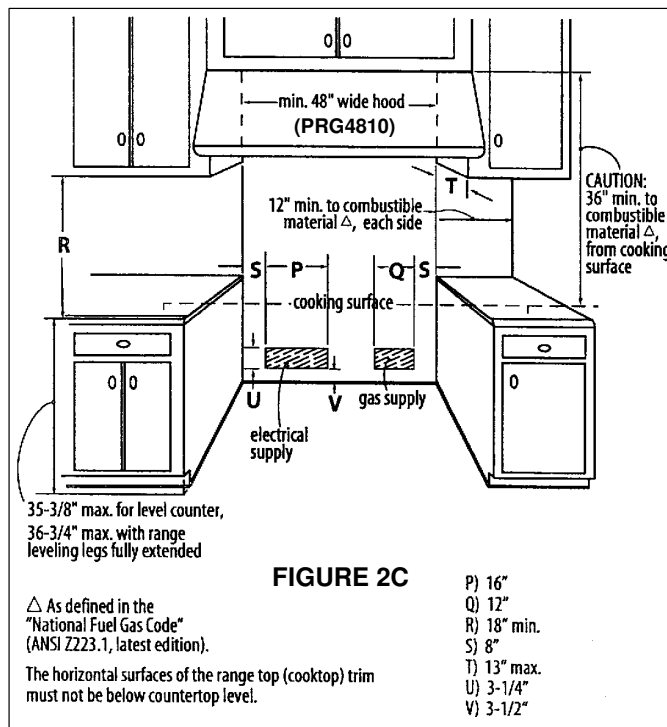
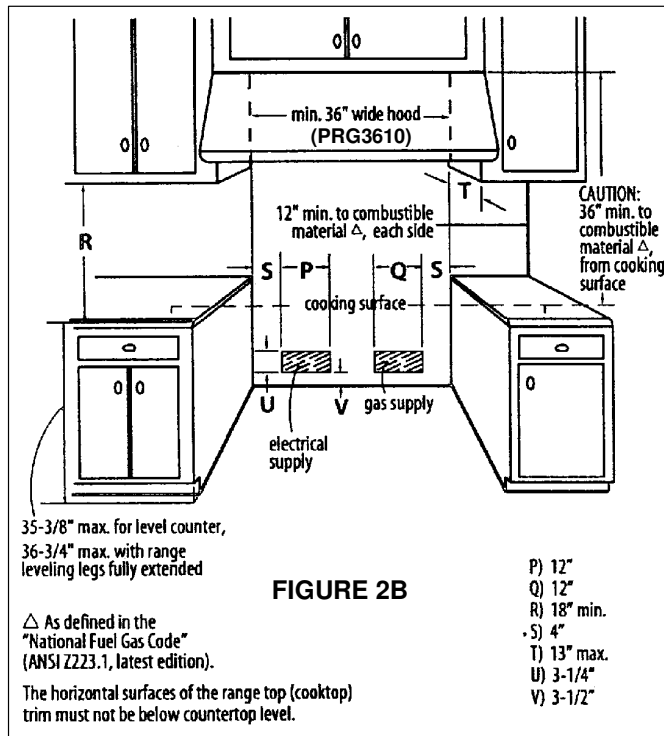
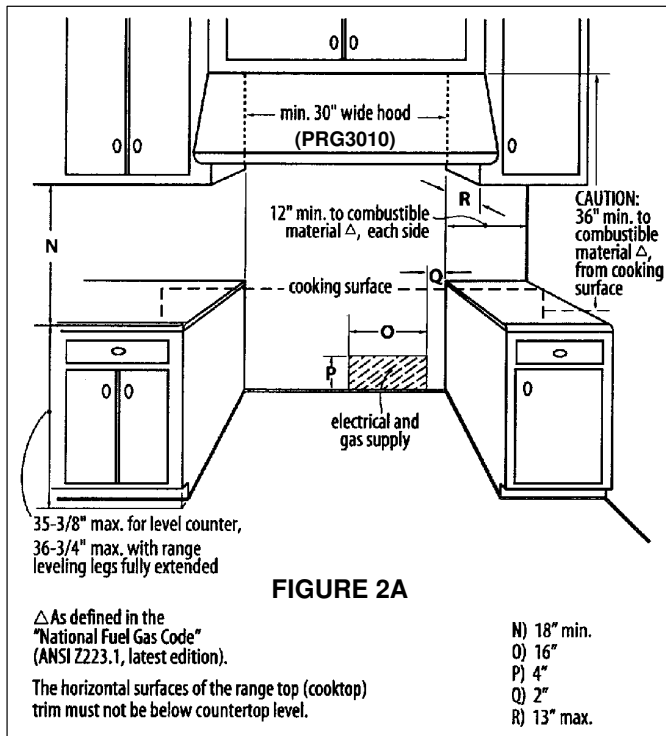
VENTILATION UNIT	STANDARD COUNTER INSTALLATION RECOMMENDATIONS	ISLAND INSTALLATION RECOMMENDATIONS
HOOD	(24" Deep x Unit Width)	(30" Deep x 36" At Bottom)
BLOWER	48" RANGE - 800-1000 CFM	800-1000 CFM
	36" RANGE - 600-800 CFM	600-800 CFM
	30" RANGE - 500 CFM	500 CFM

STEP 2: CABINET PREPARATION

1. The range is a free-standing unit. If the unit is to be placed adjacent to cabinets, the clearances shown in Figures 2A/B/C are required. The same clearances apply to island installations.
2. The range can be placed in various positions with respect to the cabinet front, with the front either flush or projecting, depending on the countertop depth. See

Figure 3A/B and Table 2 (side view of range) for dimensions.

3. The gas and electrical supply should be within the zones shown in Figures 2 and 4.
4. The maximum depth of over head cabinets installed on either side of the hood is 13".



- Any openings in the wall behind the range and in the floor under the range must be sealed.
- When there is less than a 12" clearance between combustible material and the back edge of the range, (above the cooking surface) Jenn-Air Stub Back or High Shelf Backguard must be installed. These parts must be ordered separately, except for the PRG3010 which comes equipped with a Low Back. Figure 3A

and Figure 3B indicate the space required for each type of backguard.

- Always keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air to the unit.

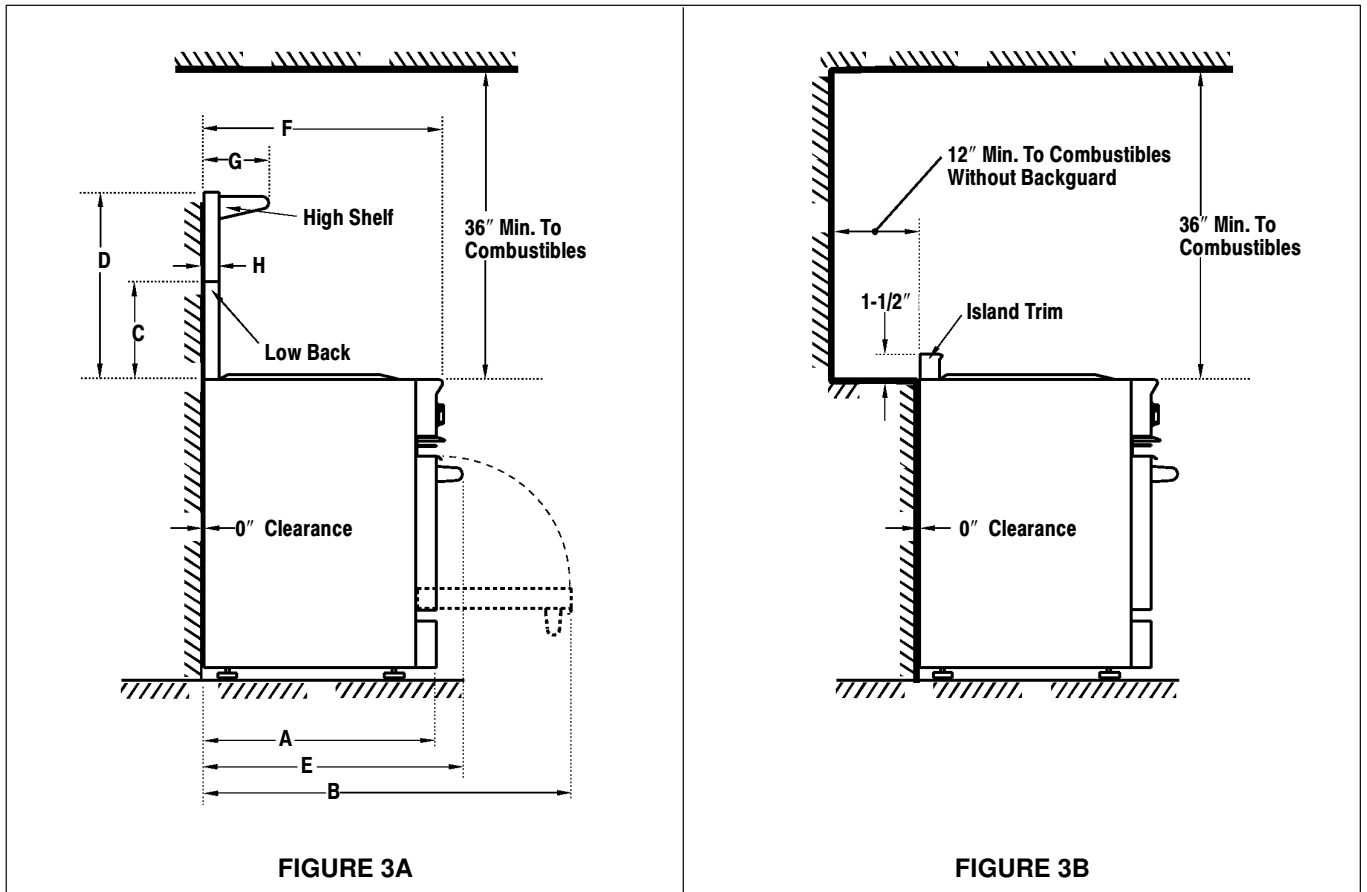


TABLE 2

DIMENSIONS	A	B	C	D	E	F	G	H
PRG4810	27-7/16"	44-11/16"	12"	21-1/4"	29-15/16"	28-3/16"	10"	2-1/2"
PRG3610	27-7/16"	44-11/16"	12"	21-1/4"	29-15/16"	28-3/16"	10"	2-1/2"
PRG3010	26-3/4"	44-1/4"	9"	21-1/4"	29-15/16"	28-3/16"	9-3/8"	1-3/4"

STEP 3: UNPACKING, MOVING AND PLACING THE RANGE

CAUTION

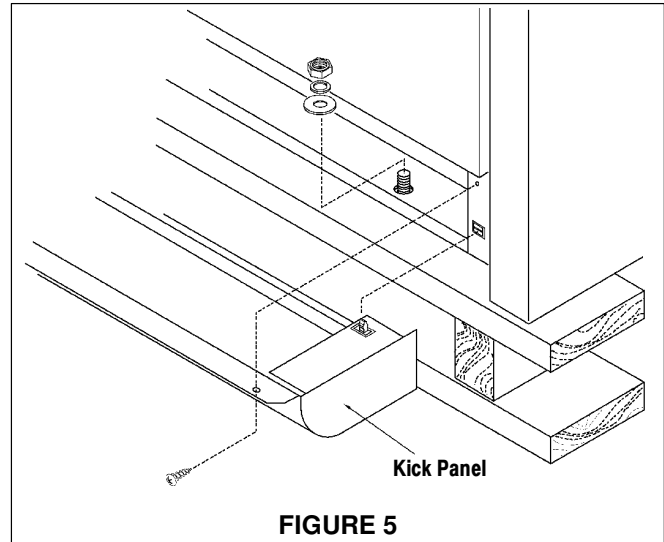
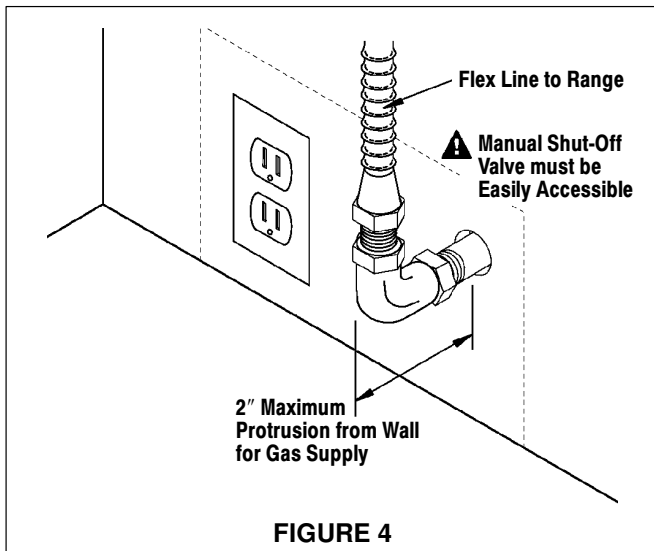
PROPER EQUIPMENT AND ADEQUATE MAN-POWER MUST BE USED IN MOVING THE RANGE TO AVOID DAMAGE TO THE UNIT OR THE FLOOR. THE UNIT IS HEAVY AND RESTS ON ADJUSTABLE STEEL LEGS.

DO NOT LIFT THE RANGE BY THE OVEN DOOR HANDLES!!

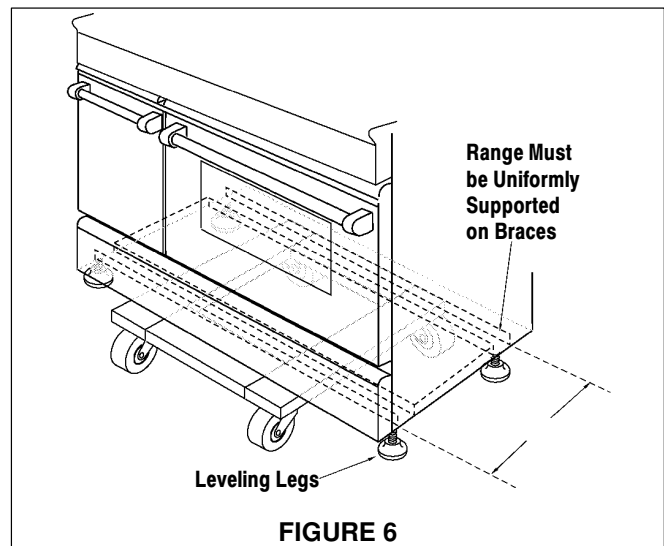
The 36" range has a shipping weight of approximately 408 pounds or 354 pounds after removal of packing materials. It is recommended that the door, grates, burners, front kick panel and drip pan (below knobs), be removed to facilitate handling. This will reduce the weight to about 230 pounds.

DO NOT REMOVE THE GRIDDLE ASSEMBLY

It may be necessary to remove the oven door and knobs to pass through some doorways. With the doors and knobs removed a 29-3/8" wide opening is required. Without removing the door, a 30-13/16" wide opening is required. See Figure 3A.



Remove the outer carton and packing material from the shipping base. Remove the kick panel (see Figure 5) by removing two screws at the top and pulling forward. The range is held to the skid by two bolts in the front behind the kick panel (see Figure 5) and two L-brackets located on bottom flange of the range back (see Figure 7). After removing the bolts and brackets, the range must be lifted and removed from the skid. Due to the weight, a dolly with soft wheels should be used to move this unit. The weight must be supported uniformly across the bottom (see Figure 6).



To remove the door, open the door and hold it all the way open. Close the hinge latches (see Figure 8) and release the door. The door can then be removed by gently lifting and pulling the door, with the hinges up and out of the frame. The hinges are assembled to the door and will be removed from the frame when the door is lifted upward.

The professional range should be transported by a dolly close to its final location. The range can be tipped back and supported on the rear legs while the dolly is removed. **The floor under the legs should be protected (Wood Strips, Carpet, Paneling, Etc.) before pushing the unit back into position.** Electric and gas connections should be made (Steps 4 & 5) and the backguard installed (Step 6) before the range is placed in its final position.

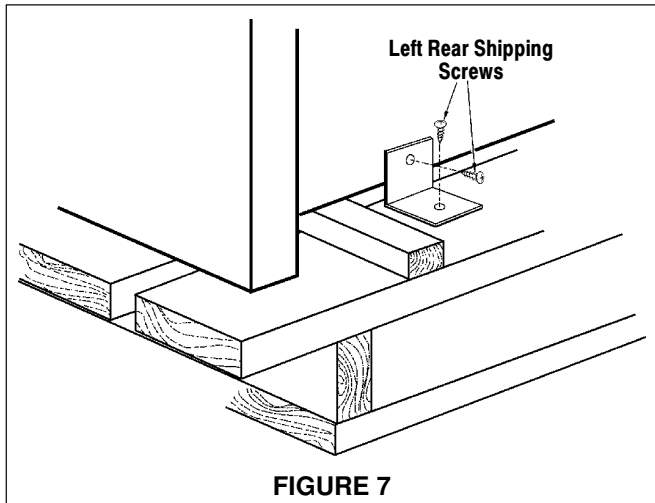


FIGURE 7

For proper performance, the professional range should be level. To achieve a flush fit of the range to adjoining countertops, it will be necessary to have level cabinets (front to back, and left to right across the opening of the range). After checking the countertops for level and before sliding the range into place, measure the distance from the floor to the top of the counter work surface in the rear left and right corners. Adjust the corresponding rear corner of the range to an equal height of the counter, as the rear leveling legs are not accessible once the range is pushed into place. Once the range is in place, the front leg levelers can be accessed to level the front of the range. Replace the kick panel and oven doors by reversing the procedure described previously.

It is important that the two screws retaining the kick panel are secure to prevent accidental access to live electrical components and wires (see Figure 5).

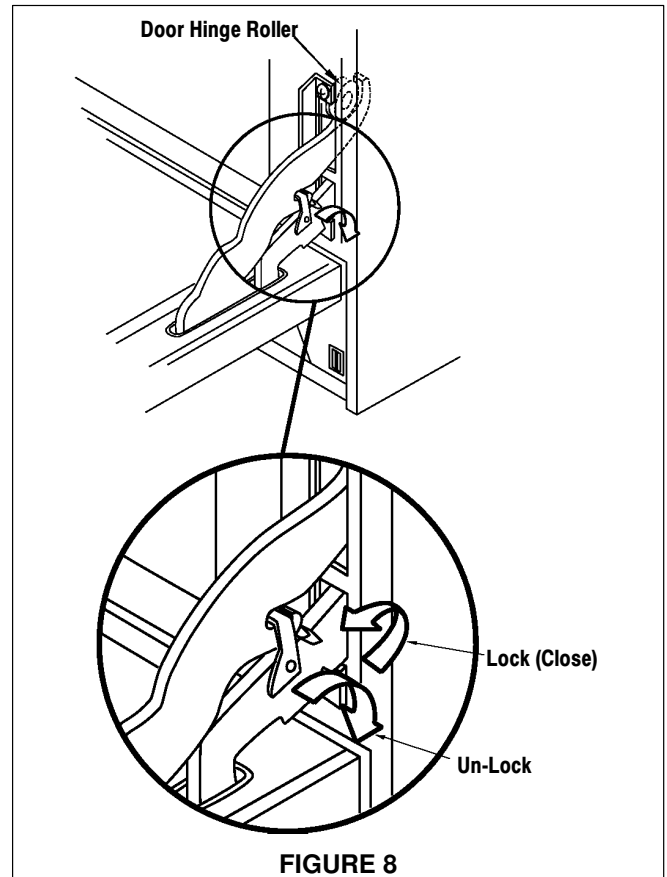


FIGURE 8

GRIDDLE ADJUSTMENTS

The griddle section is fastened in place at the front with screws. It is designed to be stationary and not meant to be removed for cleaning.

The griddle has two leveling screws beneath the rear flue cover which can be used to adjust the griddle to the desired slope. The center screw is for shipping and should be removed.

ANTI-TIP DEVICE INSTALLATION INSTRUCTIONS

NOTE: A risk of range tip over exists if the appliance is not installed in accordance with the installation instructions provided. The proper use of this device minimizes the risk of TIP-OVER. In using the device the consumer must still observe the safety precautions as stated in the USE and CARE MANUAL and avoid using the oven door and/or kick plate as a step stool.

Installation instructions are provided for wood and cement in either floor or wall. Any other type of construction may require special installation techniques as deemed necessary to provide adequate fastening of the ANTI-TIP bracket to the floor or wall.

Included Parts

Included with this kit are: (4) #10 x 2" wood screws and (1) Anti-tip bracket.

Wood Construction

Place the bracket against the back wall, into the right rear corner where the range is to be located. Leave a gap between the wall (or side of range) and the bracket per dimension "A" (see chart). Drill (2) 1/8" diameter pilot holes in the center of the small holes. A nail or awl may be used if a drill is not available. Fasten the bracket securely to the floor and wall (see illustration).

Concrete Or Cement Construction

Hardware required: (2) sleeve anchors, lag bolts, and washers (*not provided*). Locate the bracket as described above. Drill the recommended size holes for the hardware. Install the sleeve anchors into the holes and then install the lag bolts through the bracket. The bolts must be properly tightened as recommended for the hardware. Fasten the bracket securely to the floor and wall.

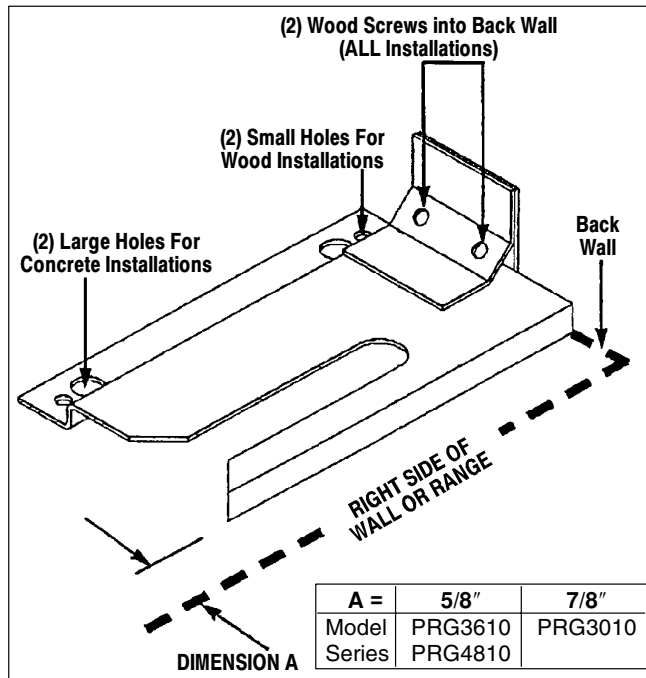
Range Installation

After the anti-tip bracket has been installed, **complete Steps 4-6 before sliding the range into position.** Align the range to its designated location and slide it back into position. Make sure that the leveling foot is fully inserted into and secured by the anti-tip bracket. To gain access to the kick plate from the front of the range, remove the kick plate by removing the (2) screws used to secure the kick plate (Figure 5).

NOTE: Ensure that power is disconnected from the range before the kick plate is removed.

For SAFETY CONSIDERATIONS as well as optimum performance adjust the range so that it is level. This may be checked by placing a spirit level or a large pan of water on the cooktop or the oven rack. Slide-in ranges require total removal from cabinet before an adjustment can be made.

To check the range for proper installation of the anti-tip bracket: Use a flashlight and look underneath the bottom of the range to see that one of the rear leveling legs is engaged in the bracket slot.



WARNING

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

STEP 4: ELECTRICAL CONNECTIONS

Power Requirements

120 VAC, 60 Hz., single phase.

PRG3010 - 4 Amp. Max.
PRG3610 - 7 Amp. Max.
PRG4810 - 13 Amp. Max.

(Use 15 Amp. Circuit)

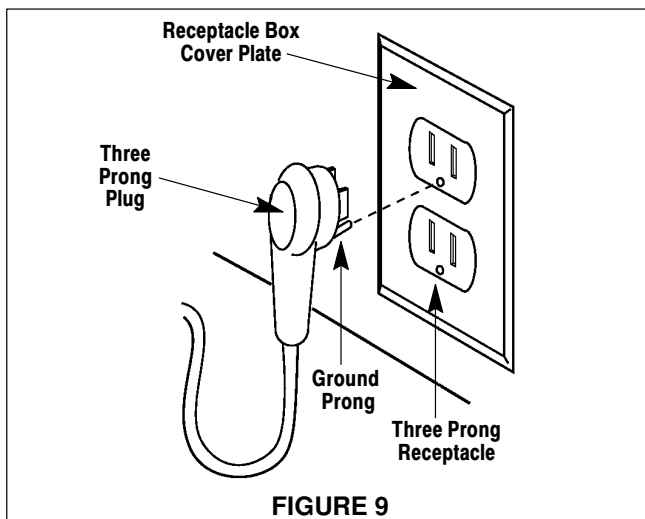
Always disconnect electric supply cord from the wall outlet or service disconnect before servicing this appliance.

Observe all governing codes and ordinances when grounding, in the absence of which, observe National Electrical Code ANSI/NFPA No. 70-1990.

Recommended Grounding Method

This appliance is factory equipped with a power supply cord with a three-prong grounding plug (with polarized parallel blades). It must be plugged into a mating grounding type receptacle, and connected to a correctly polarized 120 Volt circuit. If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the installer or user to have the existing receptacle changed to a properly grounded and polarized receptacle in accordance with all applicable local codes and ordinances by a qualified electrician. In the absence of local codes and ordinances the receptacle replacement shall be in accordance with the National Electrical Code.

**THIS THIRD GROUND PRONG SHOULD NOT, UNDER ANY CIRCUMSTANCES, BE CUT OR REMOVED.
(SEE FIGURE 9)**



STEP 5: GAS REQUIREMENTS

Verify the type of gas supplied to the location.

The range is shipped from the factory set up and adjusted for natural gas or LP gas (propane), depending on model ordered.

Natural Gas Requirements

Connection: 1/2" N.P.T. Minimum 5/8" dia. flex line.
Pressure: 6" to 14" W.C.

LP Gas Requirements

Connection: 1/2" N.P.T., Minimum 5/8" dia. flex line.
Pressure: 11" to 14" W.C.

A regulator is required at the LP source to provide a maximum of 14" W.C. to the range regulator.

Hook Up

A manual valve must be installed external to the appliance, in a location accessible from the front for the purpose of shutting off the gas supply. The supply line must not protrude beyond the back of the unit. Make sure the gas supply is turned off at the wall valve before connecting the appliance.

The gas supply connections should be made by a competent technician and in accordance with local codes or ordinances. In the absence of a local code, the installation must conform to the National Fuel Gas Code ANSI 223.1-Latest Edition.

CAUTION

The appliance must be isolated from the building's gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5kPa.).

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system at the test pressures in excess of 1/2 psig (3.5kPa.).

When checking the manifold gas pressure, the inlet pressure to the regulator should be at least 7.0" W. C. for natural gas.

** The flex line for the gas supply must be metal and be approved by an approved certifying agency (AGA, CGA, or U.L.). Never use a hose made of rubber or other synthetic material, as the heat may cause the hose to melt and develop leaks.

STEP 6: BACKGUARD INSTALLATION

The backguard must be installed when there is less than a 12" clearance between combustibles and the back of the range above the cooking surface (see Figure 3B).

RANGE BACKGUARD KITS

HIGH SHELF:

(22") PRAG3022 - 30"
PRAG3622 - 36"
PRAG4822 - 48"

LOW SHELF:

(12") PRAG3612 - 36"
PRAG4812 - 48"

The backguard is inserted, as shown in Figure 12, into the guide channels on the back of the range. Secure the backguard with the (4) sheet metal screws provided.

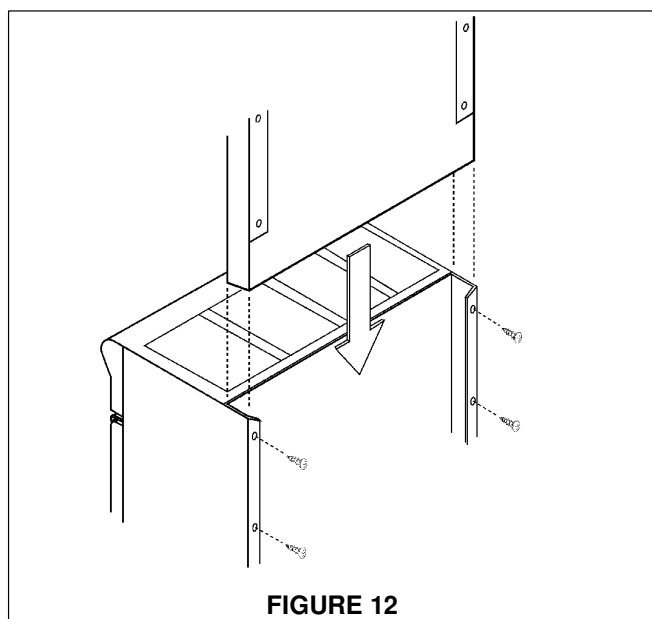


FIGURE 12

STEP 7: TEST AND ADJUSTMENT

CAUTION

For Warranty coverage, Jenn-Air requires that burner adjustments be made by a qualified technician at the time of installation. Extreme care should be used when adjustments are made after installation.*

* **Improper or lack of adjustments will void your warranty.**

Oven and Griddle Burners

Check for the proper burner flame characteristics and adjust air shutters if necessary (see figures 13 - 14). Each valve and air shutter is individually tested and adjusted prior to shipment. Normally adjustment is not required, however, vibration during transit or variations in the local gas supply may make minor adjustments necessary.**

Burner flames should be blue and stable with no yellow tips, excessive noise or lifting of the flame from the burner. (Slight yellow - tipping is normal with LP gas). If any of these conditions exist, check that the air shutter or burner ports are not blocked. If this condition persists, adjust the air shutter as required.

If the flame is too yellow, indicating insufficient air, adjust the shutter counterclockwise to increase air inlet.

If the flame is noisy or tends to lift away from the burner, indicating too much air, turn the shutter clockwise to reduce air.

The oven burner flames should be approximately 1-1/2" high. The griddle burner flames should be 1-1/2" to 2" (see figure 13).

Typical Section of Proper Flame (Approx.) (Griddle / Oven)

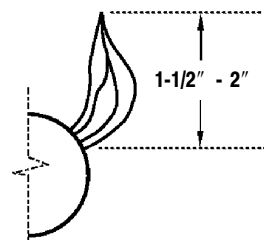
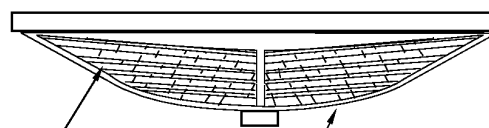


FIGURE 13



Screen should be glowing red

Flame should be approximately 1/8" thick and blue

FIGURE 14

** The oven infra-red broiler burner has no air shutter and is not adjustable when used with natural gas. It is necessary to operate the oven broiler for 45 minutes to eliminate the harsh odor of the insulation binder. This **must be done before** using the range for the first time and with proper ventilation.

Surface Burners

The surface burners are not adjustable. Proper operation is achieved when the correct orifices for the gas supply are installed at the factory, based on model ordered.

* If the top burner does not ignite, check the spark igniter by listening for a clicking sound. If you do not hear the igniter click, turn off the burner. Check for a tripped circuit breaker, blown fuse, or poor wire connection to the igniter.

To Clean Exterior Surfaces

The stainless steel surfaces may be cleaned by wiping with a damp soapy cloth. Any mild glass cleaner will remove fingerprints and smears. Do not use steel wool as it will scratch this surface. Small scratches may be removed by lightly sanding, with the grain, using 120 grit paper.

INSTALLER FINAL CHECK LIST

- Placement of unit.
- Specified clearance maintained to cabinet surfaces.
- Unit level - front to back, side to side.
- All packaging material and tie straps removed.
- Low back or high shelf backguard attached if there is less than 12" clearance above the cooking surface to combustibles behind unit.

Electrical

- Receptacle with 15 ampere over-current protection is provided for service cord connection.
- Adequate ground connection.
- Kick panel in place and two (2) screws secure.

Gas Supply

- Connection: 1/2 NPT with a minimum 5/8" diameter flex line.
- Site gas supply is compatible with range model, and sufficient pressure is available (see Gas Requirements on page 10).
- Manual gas shut off valve installed in an accessible location.
- Unit tested and free of gas leaks.

Operation

- All internal packing materials removed. Check drip drawers.
- Bezels centered on burner knobs and knobs turn freely.
- Each burner lights satisfactorily, both individually and with other burners on same side of unit operating.
- Griddle is level.
- Drip trays are properly in place and pull out freely.
- Oven door hinges seated and door opens and closes properly.
- Burner grates correctly positioned, level, and do not rock.