



JENNAIR JDS1750ML Slide-In Dual Fuel Convection Range User Guide

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JENNAIR JDS1750ML Slide-In Dual Fuel Convection Range



Dual Fuel Downdraft Range Control Guide

FEATURE GUIDE

WARNING: To reduce the risk of fire, electric shock, or injury to persons, read the IMPORTANT SAFETY INSTRUCTIONS, located in your appliance's Owner's Manual, before operating this appliance.

This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or the Product Help section of our website at www.jennair.com for more detailed instructions. In Canada, refer to the Product Help Section at www.jennair.ca.

WARNING

Food Poisoning Hazard

- Do not let food sit for more than one hour before or after cooking.
- Doing so can result in food poisoning or sickness.



KEYPAD	FEATURE	INSTRUCTIONS
Options/Clock	Clock	The Clock can use a 12- or 24-hour cycle. See the “Electronic Oven Controls” section.
		1. Press Options/Clock until “CLOCK” is displayed.
		2. Press START to change the time.
		3. Press “3” for AM or “6” for PM.
		4. Use the number keypads to set the time of day.
		5. Press START to exit.
Options/Clock	Settings	Enables you to personalize the audible tones and oven operation to suit your needs. See the “Electronic Oven Controls” section.
Light	Oven cavity light	The oven light is controlled by a keypad on the oven control panel. While the oven door is closed, press Light to turn the light on and off. When the oven door is opened, the oven light will automatically come on.
Timer Set/OFF	Oven timer	The Timer can be set in hours or minutes up to 9 hours and 59 minutes.
		1. Press Timer Set/OFF.
		2. Press the number keypads to set the length of time in hour-minute. Leading zeros do not have to be entered. For example, for 2 minutes, enter “2.”
		3. Press Timer Set/OFF to begin the countdown. If enabled, end-of-cycle tones will sound at end of countdown.
		4. Press Timer Set/OFF again to cancel the Timer and return to the time of day. Do not press the CANCEL keypad because the oven will turn off.
		5. If the Timer is running, but not in the display, press Timer Set/OFF to display the countdown for 5 seconds.
START	Cooking start	The START keypad begins any oven function. If START is not pressed within 2 minutes after pressing a keypad, the function is canceled and the time of day is displayed.
CANCEL	Range function	The CANCEL keypad stops any function, except the Clock and Timer.

Bake

Baking and roasting

1. Press Bake.
2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
3. Press START.
4. To change the temperature, repeat steps 2 and 3.
5. Press CANCEL when finished.

KEYPAD	FEATURE	INSTRUCTIONS
Broil	Broiling	<ol style="list-style-type: none"> 1. Press Broil. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START and allow the oven to preheat for 2 minutes. 4. To change the temperature, repeat steps 2 and 3. 5. Position the cookware in the oven, and then close the door. 6. Press CANCEL when finished.
Keep Warm	Hold warm	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> 1. Press Keep Warm. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START. 4. Press CANCEL when finished.
Manual Convection Modes	Convection cooking	<ol style="list-style-type: none"> 1. Press Manual Convection Modes until the desired convection mode appears in the display. 2. Press START. 3. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 4. Press START. 5. Insert food when prompted. 6. To change the temperature, repeat steps 3 and 4. 7. Press CANCEL when finished.
Auto Convection Modes	Convection cooking	<ol style="list-style-type: none"> 1. Press Auto Convection Modes until the desired convection mode appears in the display. 2. Press START. 3. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 4. Press START. 5. Press the number keypads to set the desired cook time. 6. Press START. 7. Insert food when prompted. 8. To change the temperature, repeat steps 3 through 6. 9. Press CANCEL when finished.
Favorite	Saved favorite	<p>The Favorite keypad stores the oven mode, cook time, and temperature for your favorite recipe. To save or use favorite, see the "Favorite" section.</p>
Cook Time	Timed cooking	<p>Timed cooking allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see the "Cook Time" section.</p>
Delay Start	Delayed start	<p>The Delay Start keypad is used to enter the starting time for an oven function with a delayed start. Delay Start should not be used for foods such as breads and cakes because they may not bake properly.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see the "Cook Time" section.</p>
AquaLift Self Clean	Clean cycle	<p>See the "Clean Cycle" section.</p>
Downdraft Fan High/Low/Auto OFF/OFF	Downdraft fan	<p>Press Downdraft Fan High or Downdraft Fan Low to turn on the Downdraft Fan at the desired speed.</p> <p>Press Downdraft Fan OFF to turn off the Downdraft Fan immediately.</p> <p>Press Downdraft Fan Auto OFF to automatically turn off the Downdraft Fan after a set time. To add 15 minutes to the set time, up to 1 hour, press Downdraft Fan Auto OFF again.</p> <p>If the Downdraft Fan is OFF, pressing Downdraft Fan Auto OFF will turn the Downdraft Fan on at High speed. If the Downdraft Fan is already ON, pressing Downdraft Fan Auto OFF will not change the Downdraft Fan speed.</p>

KEYPAD	FEATURE	INSTRUCTIONS
START (Hold for 3 Sec to Lock)	Oven control lockout	<ol style="list-style-type: none"> 1. Check that the oven is OFF. 2. Press and hold START (Hold for 3 Sec to Lock) for 3 seconds. 3. A tone will sound, and "Control Locked" will scroll, and then "Locked" will be displayed. 4. Repeat to unlock. No keypads will function with the controls locked. The cooktop functions are not affected by the oven control lockout.
Options/Clock	Energy save	<p>Press and hold OPTIONS/CLOCK for 3 seconds to change status. The display will scroll "Energy saver on." or "Energy saver off."</p> <p>If Energy Save is on, the range will go into sleep mode after 5 minutes of inactivity. Any keypad press will activate the display. If Energy Save is off, the display will be on at all times.</p>
Air Fry	Air frying	<ol style="list-style-type: none"> 1. Press Air Fry. 2. Enter desired temperature using the number keypad. A tone will sound if the temperature entered is too low or too high. 3. Press the START keypad. There is no preheat or preheat tone. 4. To change the temperature, repeat Step 2. Press the START keypad. 5. Press the Cancel keypad when finished. <p>NOTE: The convection fan and elements will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>

AquaLift® Self-Cleaning Technology



AquaLift® Self-Cleaning Technology is a first-of-its-kind cleaning solution designed to minimize the time, temperature, and odors that ordinarily come with traditional self-cleaning methods. With AquaLift® Self-Cleaning Technology, an innovative coating on the interior of the oven is activated with heat and water to release baked-on soil. To use AquaLift® Self-Cleaning Technology, simply wipe out loose debris, pour water into the oven bottom, and run the AquaLift® Self-Cleaning cycle. When the cycle finishes in under 1 hour at a lower temperature than in traditional self-cleaning methods, just wipe out the remaining water and loose debris. See the "Clean Cycle" section for more detailed instructions. For additional information, frequently asked questions and videos on using AquaLift® Self-Cleaning Technology, visit our website at <http://whirlpoolcorp.com/aqualift>.

Surface Temperature

- When the range is in use, all range surfaces may become hot, such as the knobs and oven door.
- Warming Drawer, Storage Drawer, or Baking Drawer (On Some Models)
- When the oven is in use, the drawer may become hot. Do not store plastics, cloth, or other items that could melt or burn in the drawer.

Oven Vent

The oven vent releases hot air and moisture from the oven, and should not be blocked or covered. Do not set plastics, paper or other items that could melt or burn near the oven vent.

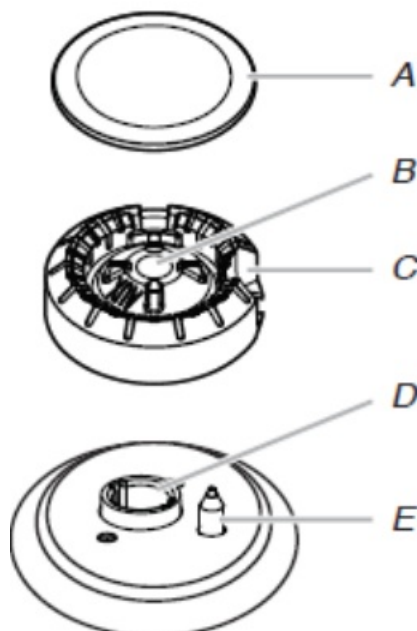
Surface Burners

IMPORTANT: Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

Burner cap: Always keep the burner cap in place when using a surface burner. A clean burner cap will help avoid poor ignition and uneven flames. Always clean the burner cap after a spillover and routinely remove and clean the caps according to the "General Cleaning" section in the Owner's Manual.

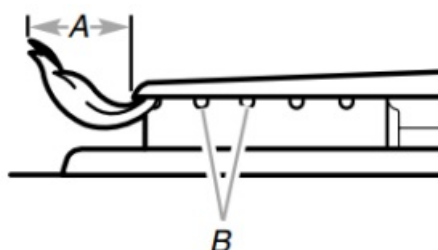
Alignment: Be sure to align the gas tube opening in the burner base with the orifice holder on the cooktop and the

igniter electrode with the notch in the burner base.



- A. Burner cap
- B. Gas tube opening
- C. Burner base
- D. Orifice holder
- E. Igniter electrode

Gas tube opening: Gas must flow freely throughout the gas tube opening for the burner to light properly. Keep this area free of soil and do not allow spills, food, cleaning agents, or any other material to enter the gas tube opening. Keep spillovers out of the gas tube opening by always using a burner cap.



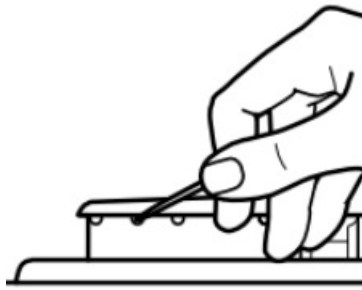
- A. 1-1 1/2" (2.5-3.8 cm)
- B. Burner ports

Burner Ports: Check burner flames occasionally for proper size and shape as shown in the previous illustration. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents, or any other material to enter the burner ports.

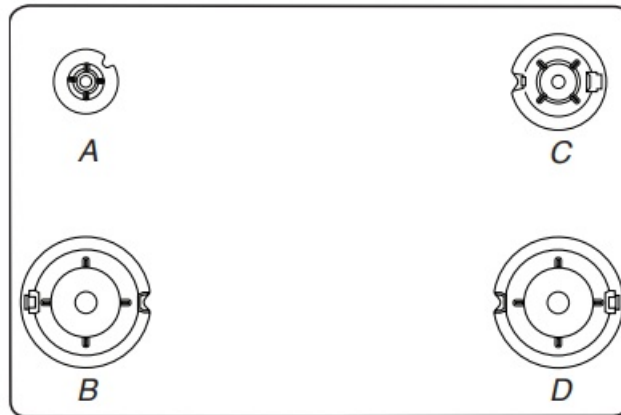
To Clean:

IMPORTANT: Before cleaning, make sure all controls are off and the cooktop is cool. Do not use oven cleaners, bleach or rust removers. Do not wash in the dishwasher.

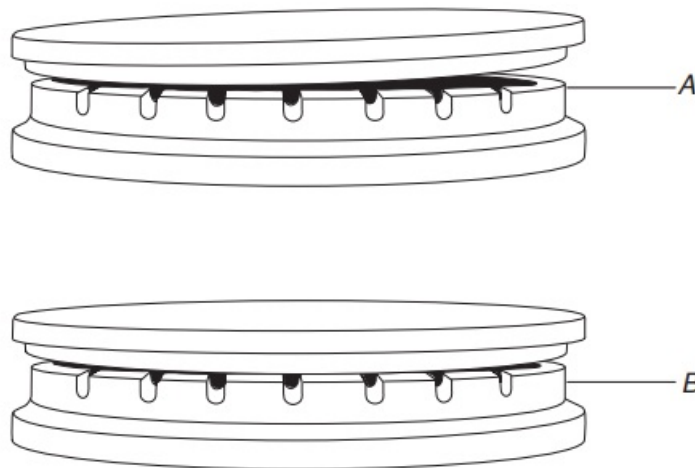
1. Remove the burner cap from the burner base and clean according to "General Cleaning" section in the Owner's Manual.
2. Clean the gas tube opening with a damp cloth.
3. Clean clogged burner ports with a straight pin as shown. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, contact a trained repair specialist.



4. . Replace the burner base. The burner bases and caps must be properly positioned before cooking. Each round burner base is marked with a letter indicating the burner size. See the following illustration for burner positions:



- A. Small (Auxiliary)
 - B. Large (Ultra Rapid)
 - C. Medium (Semi rapid)
 - D. Large (Ultra Rapid)
5. Replace the burner cap, making sure it is properly aligned with the burner base. Burner caps should be level when properly positioned. If burner caps are not properly positioned, surface burners will not light. The burner cap should not rock or wobble when properly aligned.



A. *Incorrect*
B. *Correct*

IMPORTANT: The bottom of the small and medium caps are different. Do not put the wrong size burner cap on the burner base.



**Small cap
(Auxiliary)**



**Medium cap (Semi
Rapid)**

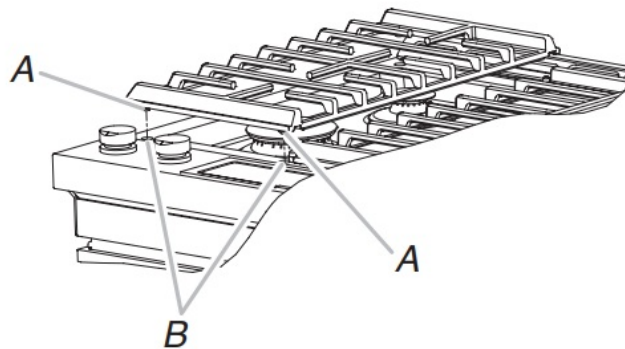


**Large cap (Ultra
Rapid)**

6. Turn on the burner. If the burner does not light, check cap alignment. If the burner still does not light, turn off the burner. Do not service the burner yourself. Contact a trained repair specialist.

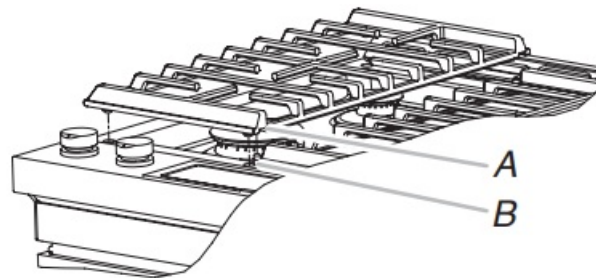
Surface Grates

The grates must be properly positioned before cooking. In the proper position, the grates should be flush and level. Improper installation of the grates may result in chipping or scratching of the cooktop. To ensure proper positioning, align bumpers on grate bottom with the indentations in the cooktop.



A. Bumpers
B. Alignment indentations

The surface grates interlock using the hooks on the middle grate and the indents on the end grates. To remove the grates, remove the end grates first, and then remove the middle grate. To replace the grates, replace the middle grate first, and then place the end grates on either side.



A. Indent
B. Hook

Although the burner grates are durable, they will gradually lose their shine and/or discolor due to the high temperatures of the gas flame.

Electronic Oven Controls

Control Display

The display will flash when powered up or after a power loss. Press CANCEL to clear. When the oven is not in use, the time of day is displayed. If the range is in Energy Save mode, the display will be blank when not in use.

Tones

Tones are audible signals, indicating the following:

One Tone

- Valid keypad press
- Oven is preheated (long tone).
- Function has been entered.
- Reminder, repeating each minute after the end-of-cycle tones

Three Tones

- Invalid keypad press

Four Tones

- End of cycle
Use the Options/Clock keypad to change the tone settings.

Energy Save

The Energy Save mode puts the range into Sleep mode and reduces energy consumption.

To Activate the Energy Save Mode:

1. Press and hold Options/Clock for 3 seconds. "Energy saver on." will appear in the display.
2. The setting will be activated after 5 minutes.

To Deactivate the Energy Save Mode:

1. Press and hold Options/Clock for 3 seconds. "Energy saver off." will appear in the display.
2. The clock will reappear in the display, and the range can be operated as usual.

Settings

Many features of the oven control can be adjusted to meet your personal needs. These changes are made using the Options/Clock keypad.

Use the Options/Clock keypad to scroll through the features that can be changed. Each press of the Options/Clock keypad will advance the display to the next setting. After selecting the feature to be changed, the control will prompt you for the required input. Then press START or CANCEL to exit and display the time of day. Details of all of the feature changes are explained in the following sections.

Press CANCEL to exit Settings.

Clock

The Clock can use a 12- or 24-hour cycle.

1. Press Options/Clock until "CLOCK" is displayed.
2. Press START to change the time.
3. Press "3" for AM or "6" for PM.
4. Use the number keypads to set the time of day.
5. Press START or CANCEL to exit and display the time of day.

Fahrenheit and Celsius

The temperature is preset to Fahrenheit but can be changed to Celsius.

1. Press Options/Clock until "TEMP UNIT" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL to exit and display the time of day.

Audible Tones Disable

Turns off all tones, including the end of cycle tone and key press tones. Reminder tones are still active when all tones are disabled.

1. Press Options/Clock until "SOUND" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL to exit and display the time of day.

Sound Volume

Sets the volume of the tone to either high or low.

1. Press Options/Clock until "SOUND VOLUME" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL to exit and display the time of day.

End of Cycle Tone

Activates or turns off the tones that sound at the end of a cycle.

1. Press Options/Clock until "END TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL to exit and display the time of day.

Key Press Tones

Activates or turns off the tones when a keypad is pressed.

1. Press Options/Clock until "KEYPRESS TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press START or CANCEL to exit and display the time of day.

Reminder Tones Disable

Turns off the short repeating tone that sounds every 1 minute after the end of cycle tones.

1. Press Options/Clock until "REMINDER TONE" is displayed.

2. The current setting will be displayed.
3. Press the “1” keypad to adjust the setting.
4. Press STARTor CANCEL to exit and display the time of day.

12/24 Hour Clock

1. Press Options/Clock until “12/24 HOUR” is displayed.
2. The current setting will be displayed.
3. Press the “1” keypad to adjust the setting.
4. Press STARTor CANCEL to exit and display the time of day.

Demo Mode

IMPORTANT: This feature is intended for use on the sales floor with 120 V power connection and permits the control features to be demonstrated without the oven turning on. If this feature is activated, the oven will not work.

1. Press Options/Clock until “DEMO MODE” is displayed.
2. The current setting will be displayed.
3. Press the “1” keypad to adjust the setting.
4. Press STARTor CANCEL to exit and display the time of day.

Sabbath Mode

The Sabbath mode sets the oven to remain on in a bake setting until turned off.

When the Sabbath mode is set, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound and the displays will not indicate temperature changes.

When the oven door is opened or closed, the oven light will not turn on or off and the heating elements will not turn on or off immediately.

To Enable Sabbath Mode Capability (One Time Only):

1. Press Options/Clock until “SABBATH” is displayed.
2. The current setting will be displayed.
3. Press the “1” keypad to adjust the setting.
4. Press STARTor CANCEL to exit and display the time of day.

12-Hour Shutoff

The oven control is set to automatically shut off the oven 12 hours after the oven initiates a cook or clean function. This will not interfere with any timed or delay cook functions.

1. Press Options/Clock until “12Hr AUTO_OFF” is displayed.
2. The current setting will be displayed.
3. Press the “1” keypad to adjust the setting.
4. Press STARTor CANCEL to exit and display the time of day.

Languages – Scrolling Display Text

Language options are English, Spanish, and French.

1. Press Options/Clock until “LANGUAGE” is displayed.

2. The current setting will be displayed.
3. Press the “1” or “2” keypad to select the desired language.
4. Press START or CANCEL to exit and display the time of day.

Oven Temperature Offset Control

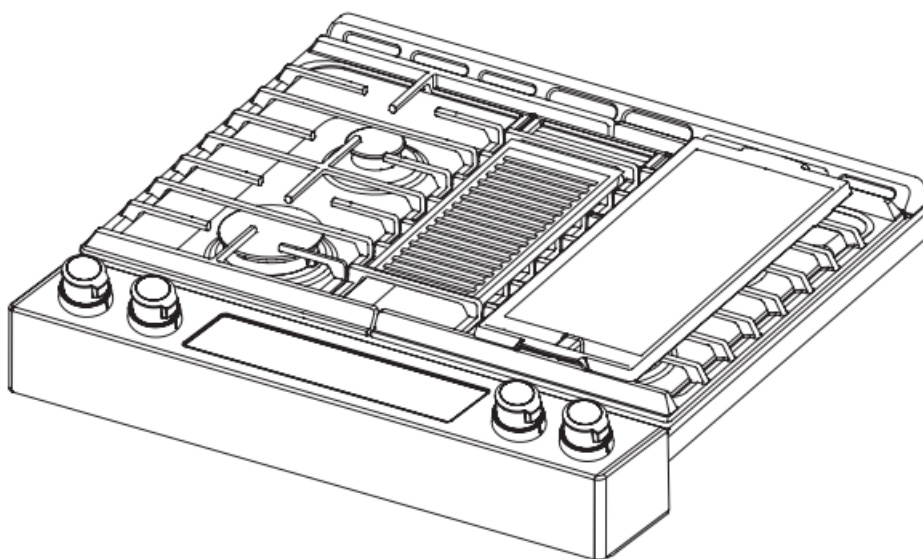
IMPORTANT: Do not use a thermometer to measure oven temperature. Elements will cycle on and off as needed to provide consistent temperature but may run slightly hot or cool at any point in time due to this cycling. Most thermometers are slow to react to temperature change and will not provide an accurate reading due to this cycling.

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature can be adjusted to personalize it for your cooking needs. It can be changed to Fahrenheit or Celsius.

To Adjust Oven Temperature:

1. Press Options/Clock until “TEMP CALIB” is displayed.
2. On some models, press “1” to adjust the drawer temperature calibration. Press START, wait 10 seconds for the display to change, and then continue with Step 3. OR
Press START to adjust the oven temperature calibration. Wait 10 seconds for the display to change, and then continue with Step 3.
3. Press the “3” keypad to increase the temperature in 5°F (3°C) increments, or press the “6” keypad to decrease the temperature in 5°F (3°C) increments. The offset range is from – 30°F to +30°F (-18°C to +18°C).
4. Press START or CANCEL to exit and display the time of day.

Griddle



Griddle installed on right side of cooktop

To Use the Griddle:

1. Locate the griddle on the right side grate, as shown. The locating feet on the bottom of the griddle will engage the grate tines to keep the griddle from sliding.
2. Before each use, brush on a thin layer of cooking oil to keep food from sticking. Cooking sprays may leave a sticky residue on the griddle that is hard to remove.
3. Preheat the griddle for 5 minutes. Preheating the griddle slowly will ensure even heat distribution and will avoid warping the griddle.
4. For preheating and cooking, set the front burner to the lowest heat setting and the rear burner to medium-high.

heat for best performance.

NOTE: The griddle may also be used on the left side grate. For best results, the rear burner setting should be set to Medium-Low or Medium, and the front burner setting should be set to Low.

To Clean the Griddle:

1. Let the griddle cool, and then empty the drip tray
2. See the “General Cleaning” section of your Owner’s Manual for cleaning instructions.
3. Store griddle in a cool dry place.

Downdraft Ventilation System

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

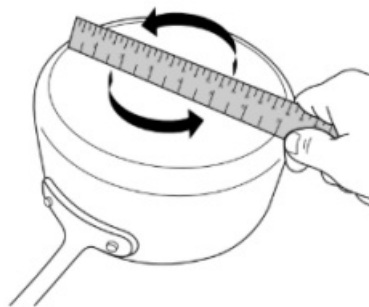
IMPORTANT: For optimal performance, operate the downdraft ventilation system with the filter properly installed. To avoid the buildup of grease, the filter should be cleaned often.

For more information on proper filter placement and cleaning, see “Downdraft Ventilation System” in the “General Cleaning” section in the Owner’s Manual.

Cookware

IMPORTANT: Do not leave empty cookware on a hot surface cooking area, element or surface burner.

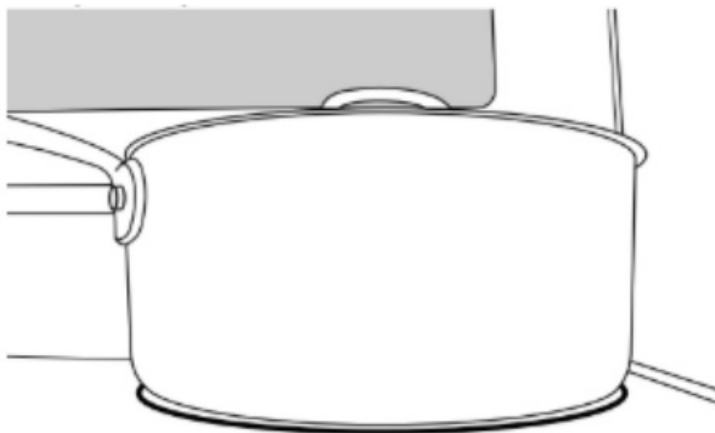
- Ideal cookware should have a flat bottom, straight sides and a well-fitting lid, and the material should be of medium-to-heavy thickness.
- Rough finishes may scratch the cooktop. Aluminum and copper may be used as a core or base in cookware. However, when used as a base, they can leave permanent marks on the surfaces.
- Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.
- Cookware with nonstick surfaces should not be used under the broiler. Check for flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.



Use the following chart as a guide for cookware material characteristics.

COOKWARE	CHARACTERISTICS
Aluminum	<ul style="list-style-type: none"> ■ Heats quickly and evenly. ■ Suitable for all types of cooking. ■ Medium or heavy thickness is best for most cooking tasks. ■ May leave aluminum residues, which may be diminished if cleaned immediately after cooking.
Cast iron	<ul style="list-style-type: none"> ■ Heats slowly and evenly. ■ Good for browning and frying. ■ Maintains heat for slow cooking. ■ Rough edges or burrs may scratch the cooktop.
Ceramic or Ceramic glass	<ul style="list-style-type: none"> ■ Follow manufacturer's instructions. ■ Heats slowly, but unevenly. ■ Ideal results on low to medium heat settings. ■ May scratch the cooktop.
Copper	<ul style="list-style-type: none"> ■ Heats very quickly and evenly. ■ May leave copper residues, which may be diminished if cleaned immediately after cooking ■ Can leave a permanent stain or bond to the cooktop if overheated.
Earthenware	<ul style="list-style-type: none"> ■ Follow manufacturer's instructions. ■ Use on low heat settings. ■ May scratch the cooktop.
Porcelain enamel-on-steel or cast iron	<ul style="list-style-type: none"> ■ See stainless steel or cast iron. ■ Porcelain enamel bakeware without the metal base may bond to the cooktop if overheated.
Stainless steel	<ul style="list-style-type: none"> ■ Heats quickly, but unevenly. ■ A core or base of aluminum or copper on stainless steel provides even heating.

Use flat-bottomed cookware for best cooking results and energy efficiency. The cookware should be about the same size as the cooking area outlined on the cooktop. Cookware should not extend more than 1/2" (1.3 cm) outside the area.



Home Canning

When canning for long periods, alternate the use of surface cooking areas or elements between batches. This

allows time for the most recently used areas to cool.

- Center the canner on the grate above the burner.
- Do not place canner on 2 surface cooking areas or elements at the same time.
- For more information, contact your local agricultural extension office, or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

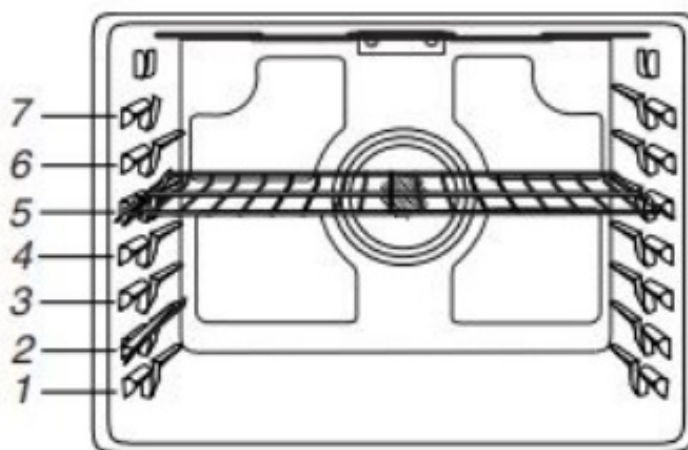
OVEN USE

Odors and smoke are normal when the oven is used the first few times or when it is heavily soiled.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well ventilated room.

Positioning Racks and Bakeware

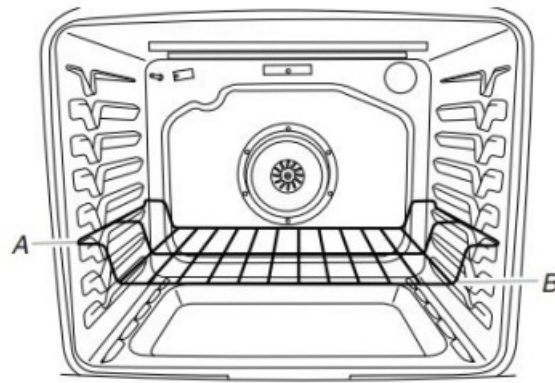
To position a rack, pull it out to the stop position, raise the front edge, and then lift out. Use the following illustration and charts as a guide.



The oven has 7 positions for a flat rack, as shown in the previous illustration and the following table.

Flat Rack Position	Type of Food
7	Broiling/searing meats, hamburgers, steaks
6	Broiled meats, poultry, fish
4	Air Fry Basket
3	Most baked goods, casseroles, frozen foods
2	Roasted meats
1	Large roasts or poultry

If your model has a Max Capacity Oven Rack, the recessed ends must be placed in the rack position above the desired position of the food. See the following illustration.



A. Ends of rack in position 3
B. Food in position 2

IMPORTANT: These rack positions are for flat racks. If a Max Capacity Oven Rack is used, the rack position must be adjusted as shown in the previous figure.

Multiple Rack Cooking

- 2-rack (non-convection): Use rack positions 2 and 5 or 3 and 6.
- 2- rack (convection): Use rack positions 2 and 5 or 3 and 6.
- 3- rack (convection): Use rack positions 2 and 7 and a Max Capacity Oven Rack in rack position 5.

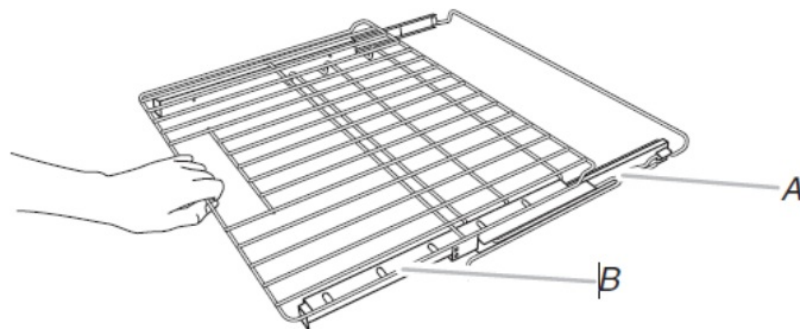
Bakeware

To cook food evenly, hot air must be able to circulate. Allow 2" (5 cm) of space around bakeware and oven walls. Make sure that no bakeware piece is directly over another.

Roll-Out Rack (On Some Models)

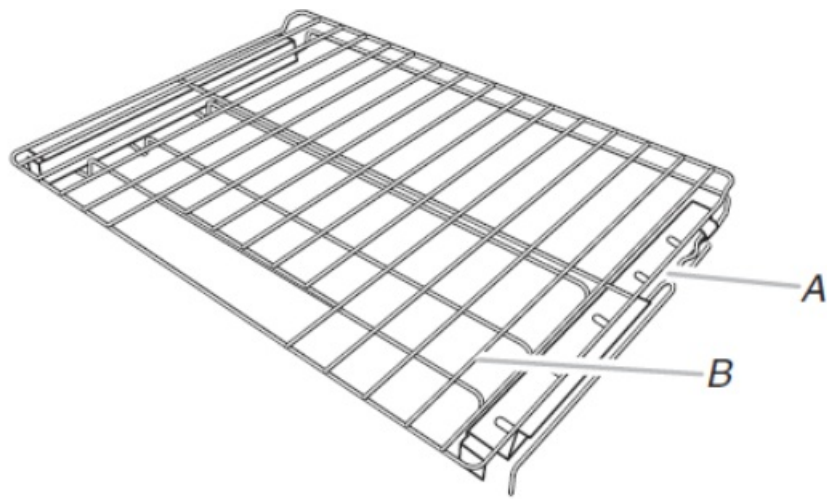
The roll-out rack allows easy access to position and remove food in the oven. It is not recommended to use the roll-out rack in the top rack, position 7, or the bottom rack, position 1.

Open Position



A. Rack frame
B. Sliding rack

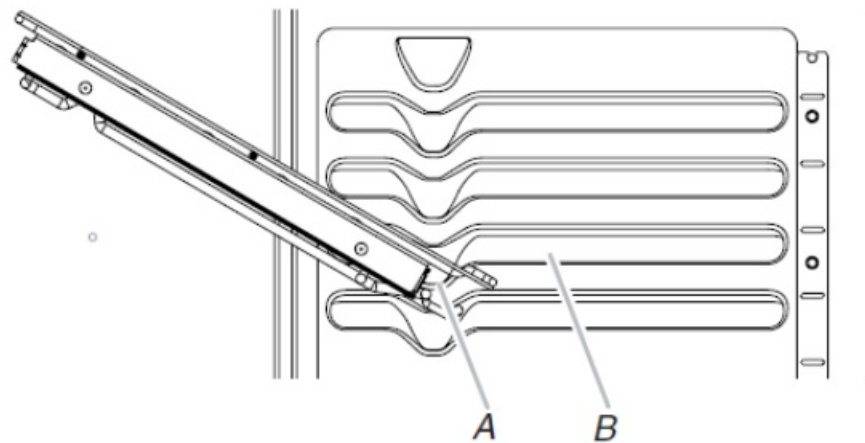
Closed and Engaged Position



A. Rack frame
B. Sliding rack

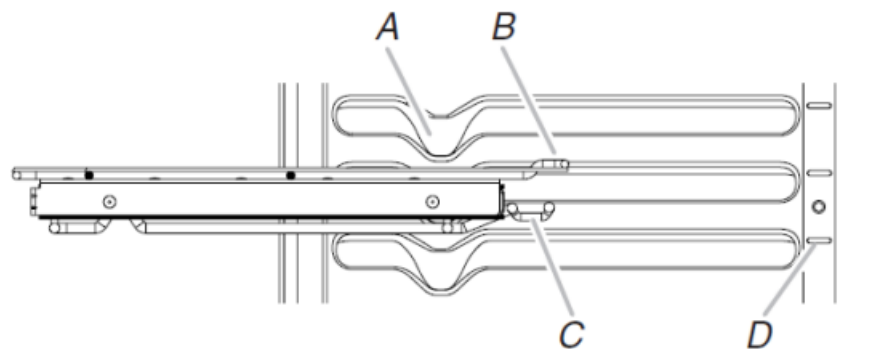
To Insert Roll-Out Rack

1. Angle the front of the rack assembly up, and then insert the rack frame into the “V” cutout in the rack guides of the oven cavity.



A. “V” cutout
B. Rack guides

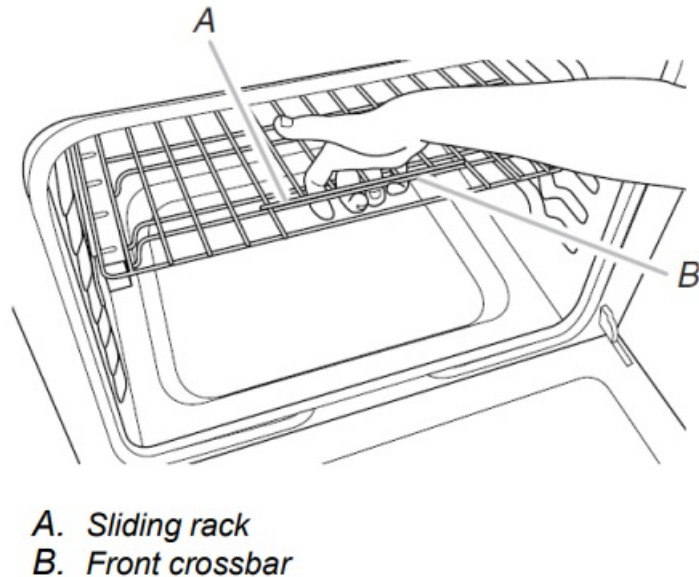
2. Keep rack assembly lifted up at an angle, and then push in to bypass the lower “V” cutout.
3. Lower the front of the rack assembly, and then gently slide rack assembly into oven, bypassing the “V” cutouts. Push the rack assembly into the oven until it stops at the ladder in the back of the oven.



A. “V” cutout
B. Rack guides
C. Ladder hook
D. Ladder

4. Reach through the rack to hold the sliding rack and the front crossbar. Lift the front of the rack assembly, and

then push the rack assembly to the back of the oven. Lower the front of the rack assembly so the ladder hook engages with the ladder on both sides of the oven.



To Remove Roll-Out Rack

1. Push the sliding rack in completely so that it is in the closed and engaged position.
2. Reach through the rack to hold the sliding rack and the front crossbar. Lift the front of the rack assembly to disengage the ladder hook from the ladders at the rear of the oven, and then pull the rack assembly forward.
3. Using 2 hands, gently pull the sliding rack and the rack frame at the same time to the "V" cutout. Angle the rack so that the front is higher than the back, and then gently pull rack past "V" cutout and then out of the oven.

To avoid damage to the sliding rack, do not place more than 25 lbs (11.4 kg) on the rack. Do not clean the roll-out rack in a dishwasher. It may remove the rack's lubricant and affect its ability to slide. See the "General Cleaning" section in the Owner's Manual for more information.

Sabbath Mode

- The Sabbath mode sets the oven to remain on in a Bake setting until turned off.
- When the Sabbath mode is set, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound and the displays will not indicate temperature changes.
- When the oven door is opened or closed, the oven light will not turn on or off and the heating elements will not turn on or off immediately.

To Enable Sabbath Mode Capability (One Time Only):

1. Press Options/Clock until "SABBATH" is displayed. "OFF. Press (1) for On" will scroll in the display.
2. Press the "1" keypad. "ON. Press (1) for Off" will scroll in the display. Sabbath mode can be activated for baking.
3. Press START or CANCEL to exit and display the time of day. NOTE: To disable the Sabbath mode, repeat steps 1 through 3 to change the status from "SABBATH ON" to "SABBATH OFF."

To Activate Sabbath Mode:

1. Press Bake.
2. Press the number keypad to set a temperature other than 350°F (177°C).
3. Press START.

For timed cooking in Sabbath mode, press Cook Time, and then the number keypads to set the desired cook time.

4. Press Options/Clock. Three tones will sound. Then press “7.” “SAb” will appear in the display.

To Adjust Temperature (When Sabbath Mode Is Running):

1. Press the number keypad as instructed by the scrolling text to select the new temperature.

NOTE: The temperature adjustment will not appear on the display. The scrolling text will be shown on the display as it was before the keypad was pressed.

2. Press START.

To Deactivate Sabbath Mode:

Press Options/Clock and then press “7” to return to regular baking, or press CANCEL to turn off the range.

NOTE: No tones will sound while deactivating Sabbath mode.

Baking and Roasting

Preheating

When beginning a Bake, Convection Bake, or Convection Roast cycle, the oven will begin preheating after Start is pressed. The oven will take approximately 12 to 15 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

Oven Temperature

While in use, the oven elements will cycle on and off as needed to maintain a consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Opening the oven door while in use will release the hot air and cool the oven which could impact the cooking time and performance. It is recommended to use the oven light to monitor cooking progress.

NOTE: On models with convection, the convection fan may run in the non-convection bake mode to improve oven performance.

Temperature Management System

The Temperature Management System electronically regulates the oven heat levels during preheat and bake to maintain a precise temperature range for optimal cooking results. The bake and broil elements or burners cycle on and off in intervals. On convection range models, the fan will run while preheating and may be cycled on and off for short intervals during bake to provide the best results. This feature is automatically activated when the oven is in use. Before baking and roasting, position racks according to the “Positioning Racks and Bakeware” section. When roasting, it is not necessary to wait for the oven preheat cycle to end before putting food in unless it is recommended in the recipe.

Broiling

When broiling, preheat the oven for 2 minutes before putting food in, unless recommended otherwise in the recipe. Position food on grid in a broiler pan, and then place it in the center of the oven rack.

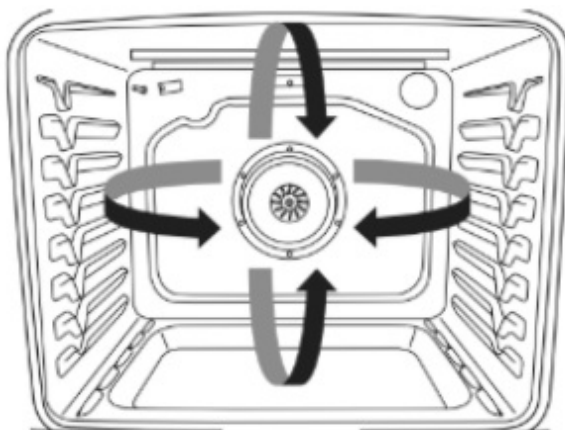
IMPORTANT: Close the door to ensure proper broiling temperature.

Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting is, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish, and poultry may cook better at lower broil settings. Use rack 6 or 7 for broiling. Refer to the “Positioning Racks and Bakeware” section for more information. On lower settings, the broil element will cycle on and off to maintain the proper temperature.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke. If you would like to purchase a broiler pan, one may be ordered. Please refer to the Quick Start Guide for contact information.

Convection Cooking

In a convection oven, the fan-circulated hot air continually distributes heat more evenly than the natural movement of air in a standard thermal oven. This movement of hot air helps maintain a consistent temperature throughout the oven, cooking foods more evenly, crisping surfaces while sealing in moisture and yielding crustier breads.



During convection baking or roasting, the bake, broil, and convection elements cycle on and off in intervals while the fan circulates the hot air. During convection broiling, the broil and convection elements cycle on and off. If the oven door is opened during convection cooking, the fan will turn off immediately. It will come back on when the oven door is closed. With convection cooking, most foods can be cooked at a lower temperature and/or a shorter cooking time than in a standard thermal oven. Depending upon the selected cooking mode, EasyConvect™ conversion can automatically reduce the standard recipe temperature and/or time you input for convection cooking. If you choose not to use the EasyConvect™ conversion, use the following table as a guide.

Convection Mode	Time/Temperature Guidelines
Convection Bake	25°F (15°C) lower temperature, possible shortened cooking time
Convection Roast	Cooking time shortened by up to 30%
Convection Broil	Shortened cooking time

Convect Options

- Convection Bake – multiple-rack baking or cookies, biscuits, breads, casseroles, tarts, tortes, cakes
- Convection Roast – whole chicken or turkey, vegetables, pork roasts, beef roasts
- Convection Broil – thicker cuts or unevenly shaped pieces of meat, fish, or poultry

Air Fry Basket

- Part of what makes air fryers so efficient at crisping up your food has to do with the perforated basket that is designed for air frying. The air fry basket allows the hot air to circulate thoroughly on the entire surface of the food.

- When using the Air Fry feature, position the air fry basket on top of a large baking sheet to collect crumbs, oil, and mitigate smoke. Place basket and sheet in the middle of the oven to increase air flow and circulation. Refer to the Positioning Racks and Bakeware section for more details. Avoid using more than one basket to avoid uneven cooking.

Air Fry

IMPORTANT: Cooking times, temperatures, and general instructions may differ depending on recipe. When air frying, the heating elements and convect fan cycle on and off in intervals to maintain the oven temperature while the fan circulates the hot air. Close the oven door to ensure proper temperature. Air frying in a large oven cavity allows for more food to be air fried at one time, longer baking times are to be expected.

- When air frying, food should be evenly spaced in air fry basket in a single layer.
- Refer to instructions on packaged food for conventional oven baking regarding air fry time and temperature.
- For fresh food recipes with bake times over 30 minutes, a 5- 10 minute preheat time can increase performance.
- For frozen, bone-in, or dense foods with cook times less than 15 minutes, additional time may be required.
- It is not recommended to use air fry with wet batter.
- For best performance, shake or flip food half-way through bake time. Be sure to close oven door after removing food.
- Spray air fry basket with oil to avoid food sticking to basket.

Favorite

Favorite stores the oven mode and temperature for your favorite recipe.

To Save a Recipe:

1. While the oven is being used for Bake, Broil, Convect Bake, Convect Roast, or Convect Broil, press and hold Favorite for 3 seconds.
2. The current oven mode, cook time, and temperature will be displayed. "SAVED" will be displayed. The recipe has been saved.

NOTE: Only one recipe can be saved at a time. Saving a new recipe will overwrite a previously saved recipe.

To Select the Favorite Recipe:

1. Press Favorite. The saved oven mode and temperature will be displayed.
NOTE: Favorite does not store cook times.
2. Press START.
3. Once the recipe is selected, oven will begin preheating to the set program.
4. To change the temperature, press the number keypads to set the desired temperature.
5. Press START.
6. To change the cook time, press Cook Time.
7. Press the number keypads to set the desired cook time.
8. Press START.
9. Press CANCEL when finished cooking.

Cook Time

To Set a Timed Cook:

1. Press Bake, Broil, or press Auto Convection Modes or Manual Convection Modes until the desired convection mode appears on the display.
2. Press the number keypads to enter a temperature other than the one displayed.
3. Press Cook Time. The cook time oven indicator light will light up.
4. Press the number keypads to enter the length of time to cook.
5. Press START. The display will count down the time. When the time ends, the oven will shut off automatically.
6. Press CANCEL for the desired oven to clear the display.

To Set a Delayed Timed Cook:

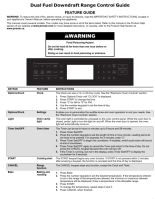
1. Press Bake or Broil, or press Auto Convection Modes or Manual Convection Modes until the desired convection mode appears on the display.
2. Press the number keypads to enter a temperature other than the one displayed.
3. Press Cook Time. The cook time oven indicator light will light up.
4. Press the number keypads to enter the length of time to cook.
5. Press Delay Start.
6. Press number keypads to enter the number of hours and/or minutes you want to delay the start time.
7. Press START.

When the start time is reached, the oven will automatically turn on. The temperature and/or time settings can be changed anytime after pressing Start by repeating steps 2 through 7. When the set cook time ends, the oven will shut off automatically.

8. Press CANCEL for the desired oven to clear the display.

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Documents / Resources

	<p>JENNIAIR JDS1750ML Slide-In Dual Fuel Convection Range [pdf] User Guide JDS1750ML, JDS1750ML, Slide-In Dual Fuel Convection Range, Dual Fuel Convection Range, Slide-In Range, Range</p>
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References

-  [Whirlpool Aqualift](#)
-  [Jennair Canada | JennAir](#)
-  [High-End Home & Kitchen Appliances | JennAir](#)