

JENNAIR JIS1450DS Slide In Induction Range



JENNAIR JIS1450DS Slide In Induction Range User Guide

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JENNAIR JIS1450DS Slide In Induction Range

**Specifications:**

- Brand: JennAir
- Appliance Type: Slide-In Induction Range
- Model Number: [Insert Model Number]
- Power Source: Electric
- Location: 553 Benson Road Benton Harbor, MI 49022-2692

Product Usage Instructions**Using Your Oven:**

1. Select oven function.
2. Set the temperature.
3. Press Start.
4. Place food inside the oven once set temperature is reached. Close the oven door.
5. (Optional) Enter time to cook.
6. The Cancel button can be used to cancel the function during or after cook time.

Using Your Range:

WARNING: Only use pots and pans made from ferromagnetic material suitable for induction cooktops.

To use the range:

- Press power, touch respective display area to turn on the desired heating element.
- Select a heat setting from L through H by touching/sliding on the power slider.

REMEMBER: When the range is in use, the entire cooktop area may become hot. Always use pots and pans with a flat bottom for even heat distribution.

Positioning Racks and Bakeware:

IMPORTANT: Do not place food or bakeware directly on the oven door or bottom to avoid permanent damage to the porcelain finish.

To position racks:

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.

FAQ:

- **Q: How do I know if my pot is suitable for use with the induction cooktop?**

A: You can use a magnet to check whether your pot is made from ferromagnetic material. If the magnet sticks to the pot, it is suitable for induction cooking.

- **Q: What should I do if there is smoke when broiling hamburger patties?**

A: For well-seared exterior and rare interior hamburger patties, expect a moderate degree of smoke when broiling. Ensure proper ventilation and do not leave the oven unattended while broiling.

Slide-In Induction Range Quick Start Guide


PRODUCT REGISTRATION AND OWNER INFORMATION

YOUR QR CODE UNLOCKS




Product
registration


Product
guides


How-to
videos


Troubleshooting
materials

- **YOUR QR CODE UNLOCKS...** product registration and warranty information, installation instructions, how-to videos, and additional accessories to get the most out of your product. If you purchased a smart appliance, your

QR code will provide instructions on how to download the app and connect. You can access the full Installation, User

- Maintenance and Operating Instructions, Warranty details, and more by visiting our website at www.jennair.com/create-account or www.jennair.ca/owners This may save you the cost of a service call. To receive a free printed copy of the information online, call us at 1-800-JennAir (536-6247) (U.S.A.) /1-800-807-6777 (Canada) or write to us at:
 - JennAir Brand Home Appliances Customer eXperience Center 553 Benson Road
 - Benton Harbor, MI 49022-2692
 - JennAir Brand Home Appliances Customer eXperience Center Unit 200-6750 Century Ave. Mississauga, Ontario L5N 0B7
- Register to access warranty information and receive important notifications related to your product. Scan the Photo Registration Card or QR code to register your product.

OPERATING INSTRUCTIONS

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.

Using Your Oven

1. **Step 1.** Select oven function.
2. **Step 2.** Set the temperature.
3. **Step 3.** Press Start.
4. **Step 4.** Place food inside the oven once set temperature is reached. Close the oven door.
5. **Step 5.** (Optional) Enter time to cook.
6. **Step 6.** The Cancel button can be used to cancel the function during or after cook time.

NOTE: For more detailed instructions on specific functions, see the online Control Guide.

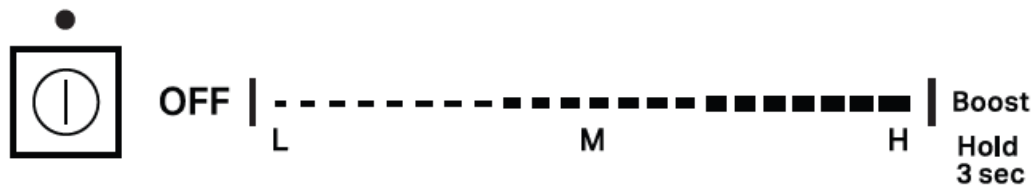
Using Your Range



- To use press power, touch respective display area to turn on the desired heating element.



- Select a heat setting from “L” through “H” by touching/sliding on the power slider.



REMEMBER: When range is in use, the entire cooktop area may become hot.

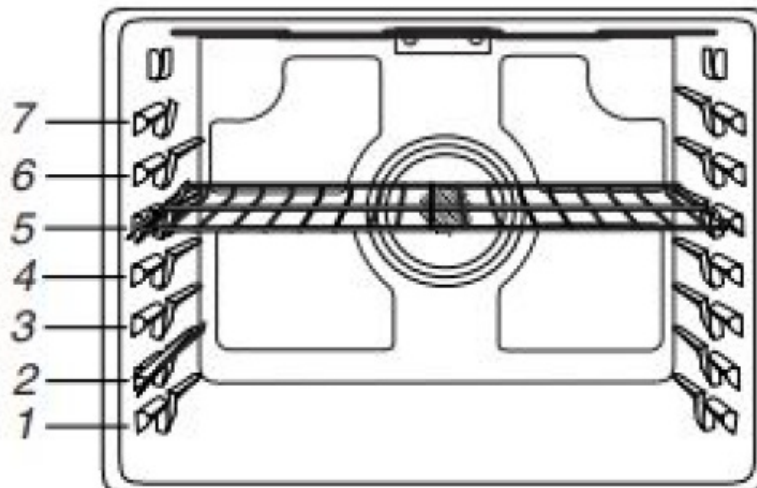
POSITIONING RACKS AND BAKEWARE

IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

Racks

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.

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



For hamburger patties to have a well-seared exterior and a rare interior, use a flat rack in rack position 7. Side 1 should cook for approximately 21/2 to 31/2 minutes. Side 2 should cook for approximately 4 to 5 minutes. Expect a moderate degree of smoke when broiling.

BAKING COOKIES AND LAYER CAKES ON 2 RACKS

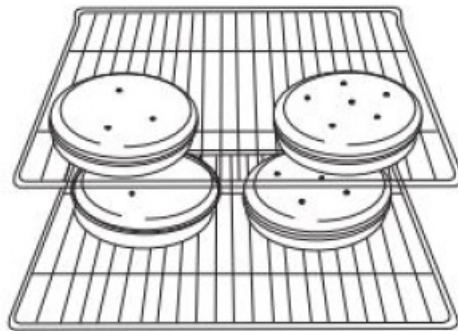
• Baking Layer Cakes

For best results when baking cakes on 2 racks, use the Bake function, a flat rack in rack position 3, and a roll-

out rack in rack position 5. Place the cakes on the racks as shown. Keep at least 3" (7.6 cm) of space between the front of the racks and the front cakes.

- **Baking Cookies**

For best results when baking cookies on 2 racks, use the Convection Bake function, a flat rack in rack position 3, and a roll-out rack in rack position 5.

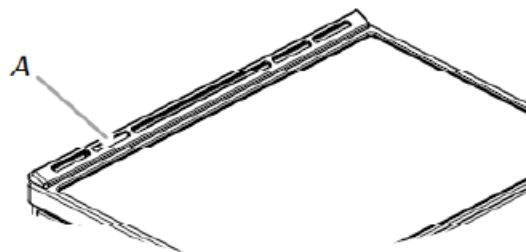


ALUMINUM FOIL

- **IMPORTANT:** To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.
- For best cooking results, do not cover entire oven rack with foil because air must be able to move freely.
- **IMPORTANT:** Do not allow aluminum foil and meat probes to contact heating elements.

OVEN VENT

The oven vent releases hot air and moisture from the oven, and should not be blocked or covered. Blocking or covering the oven vent will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper or other items that could melt or burn near the oven vent.



A. Oven vent

OVEN LIGHT

The oven light is a 40 W halogen bulb. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the Off position.

To Replace:

1. Disconnect power.
2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
3. Remove bulb from socket.
4. Replace bulb, using tissue or wearing cotton gloves to handle bulb. To avoid damage to or decreasing the life of the new bulb, do not touch bulb with bare fingers.
5. Replace bulb cover by turning clockwise.

6. Reconnect power.

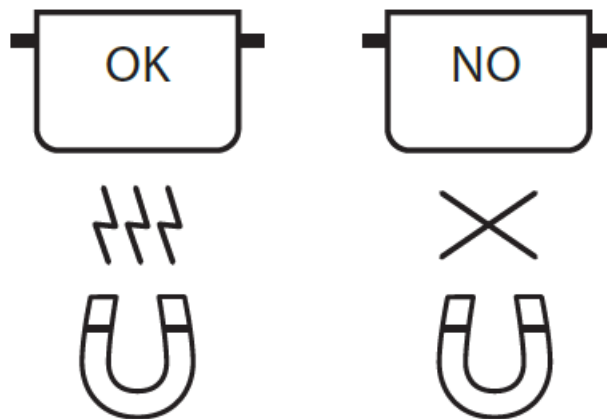
IMPORTANT: Do not use lamps rated higher than 40 W.

SABBATH MODE:

- The Sabbath Mode sets the oven to remain on the bake setting until disabled.
- For guidance on usage and a complete list of models with Sabbath Mode, visit www.star-k.org or contact us as per the information provided above.

Induction Ready Cookware

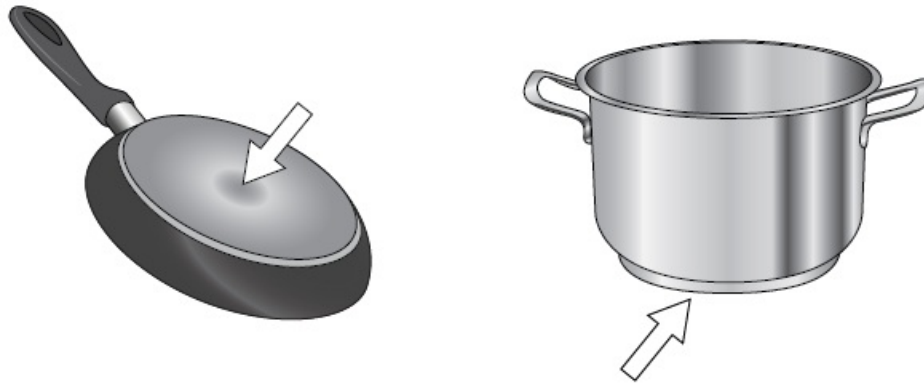
POTS AND PANS



- Only use pots and pans made from ferromagnetic material which are suitable for use with induction cooktop:
 - Enameled steel.
 - Cast iron
 - Stainless steel designed for induction cooktops.
- To determine whether a pot is suitable, a magnet may be used to check whether pots are magnetic.
- The quality and the structure of the pot base can alter cooking performance. Some indications for the diameter of the base do not correspond to the actual diameter of the ferromagnetic surface.
- Some pots and pans have only a part of the bottom in ferromagnetic material, with parts in another material that is not suitable for induction cooking. These areas may heat up at different levels or with lower temperatures. In certain cases, where the bottom is made mainly of non-ferromagnetic materials, the cooktop might not recognize the pan and therefore not switch on the cooking zone.



- To ensure optimum efficiency, always use pots and pans with a flat bottom that distributes the heat evenly. If the bottom is uneven, this will affect power and heat conduction.



Empty pots or pots with a thin base

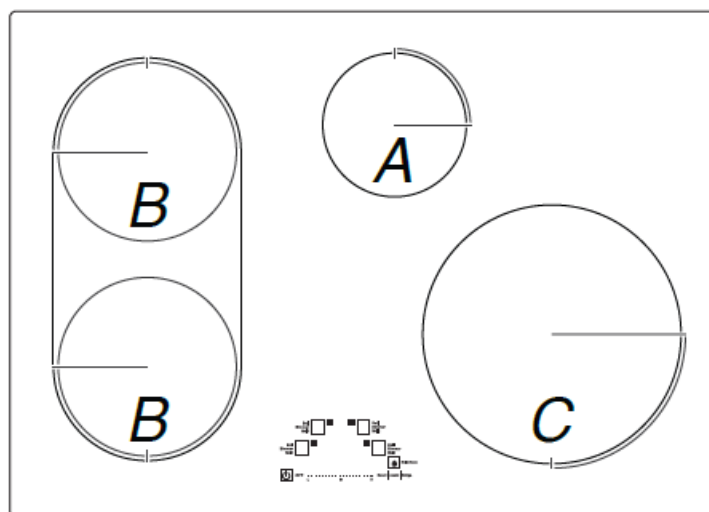
Do not use empty pots or pans when the cooktop is on.

Proper size of pot/pan base for the different cooking areas

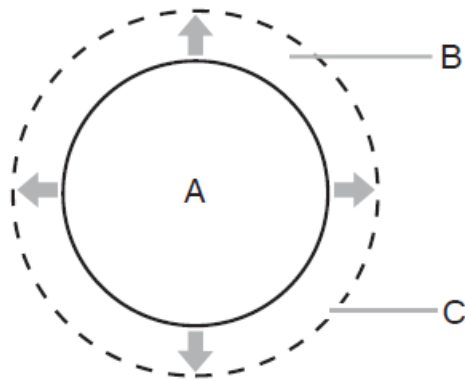
- To ensure that the cooktop functions properly, use pots of a suitable minimum diameter.
- Always use the cooking zone that best corresponds to the minimum diameter of the bottom of the pot.
- Place the pot making sure it is well centered on the cooking zone in use. Use cookware about the same size as the surface cooking area. Cookware should not extend more than 1/2" (1.3 cm) outside the area.

Minimum recommended pot diameters

- A. 4 3/4" (12 cm) minimum
- B. 5 11/16" (14.5 cm) minimum
- C. 7 1/16" (18 cm) minimum



- A. Surface cooking area
- B. Cookware/canner
- C. 1/2" (1.3 cm) Maximum overhang



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Documents / Resources

	<p>JENNAIR JIS1450DS Slide In Induction Range [pdf] User Guide JIS1450DS Slide In Induction Range, JIS1450DS, Slide In Induction Range, Induction Range, Range</p>
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References

- [Service & Support Owners Center | jennair](#)
- [SERVICE ET SOUTIEN POUR MES PRODUITS | jennair](#)
- [Create an Account | JennAir](#)
- [★ Kosher Certificates | Kosher Certification | STAR-K](#)
- [User Manual](#)

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