JENN-AIR® Microwave Hood Combination Model JMV9196 Quick Reference Guide

POPCORN (sensor)

Senses 3.0-3.5 oz (85-99 g) size bags:
Place bag on turntable. Listen for popping to slow to 1 pop every 1 or 2 seconds, then stop the cycle.

POTATO (sensor)

Senses 1-4 potatoes, 10-13 oz (283-369 g) each, similar in size:
Pierce each potato several times with a fork. Place on paper towel, around turntable edges, at least 1" (2.5 cm) apart. Place single potato to the side of the turntable. Let stand 5 minutes after cooking.

MENU PROGRAMS: Touch the menu control. Use control arrows to scroll through program options, then touch SELECT control. Follow display prompts to select submenu items and/or amounts, and then start the program.

VEGETABLE

1 Canned Vegetable – 8, 14, 16 or 32 oz (227, 397, 454 or 907 g):
Place in microwave-safe container. Cover with plastic wrap, and vent. Stir and let stand 2-3 minutes after cooking.

2 Fresh Vegetable – Senses 1-4 cups (250 mL-1 L):
Place in microwave-safe container. Add 2-4 tbs (30-60 mL) water. Cover with plastic wrap, and vent. Stir and let stand 2-3 minutes after cooking.

3 Frozen Vegetable – Senses 1-4 cups (250 mL-1 L):
Remove from package. Place in microwave-safe container. Add 2-4 tbs (30-60 mL) water. Cover with plastic wrap, and vent. Stir and let stand 2-3 minutes after cooking.

REHEAT

1 Beverage – 1 or 2 cups, 8 oz (250 mL) each:
Do not cover. The diameter of the cup's opening will affect how the liquid heats. Beverages in cups with smaller openings may heat faster.

2 Casserole – 1, 2, 3 or 4 cups (250, 500, 750 mL or 1 L):
Place in microwave-safe container and cover with plastic wrap. Stir and let stand 2-3 minutes after reheating.

3 Meal – Senses 1 plate, about 8-16 oz (227-454 g):
Place food on microwave-safe plate, cover with plastic wrap, and vent.

4 Pizza – 1, 2 or 3 slices, 4 oz (113 g) each:
Place on paper towel lined paper plate.

5 Sauce – Senses 1-4 cups (250 mL-1 L):
Place in microwave-safe container and cover with plastic wrap. Stir and let stand 2-3 minutes after reheating.

6 Soup – Senses 1-4 cups (250 mL-1 L):
Place in microwave-safe container and cover with plastic wrap. Stir and let stand 2-3 minutes after reheating.

7 Rolls/Muffins: Place on paper towel. Two small rolls may be counted as 1 piece.
- Fresh – 1, 2, 3, 4, 5 or 6 pieces, 2 oz (57 g) each
- Frozen – 1, 2, 3, 4, 5 or 6 pieces, 2 oz (57 g) each

8 Manual Reheat: Enter Reheat time, up to 99:59.

DEFROST

1 Meat – 0.1 to 6.5 lbs (45 g to 3 kg):
Remove wrap and place in microwave-safe dish. Do not cover.

2 Poultry – 0.1 to 6.5 lbs (45 g to 3 kg):
Remove wrap and place breast side up in microwave-safe dish. Do not cover.

3 Fish/Seafood – 0.1 to 4.5 lbs (45 g to 2 kg):
Remove wrap and place in microwave-safe dish. Do not cover.

4 Bread – 0.1 to 2.0 lbs (45 to 907 g):
Remove wrap and place in microwave-safe dish. Do not cover.

SOFTEN/MELT

1 Soften Butter/Margarine – 0.5, 1.0, 1.5 or 2.0 sticks:
Unwrap and place in microwave-safe dish.

2 Soften Caramel Dip – 16 oz (454 g):
Remove lid from container or place in microwave-safe dish.

3 Soften Cream Cheese – 3 or 8 oz (85 or 227 g):
Unwrap and place in microwave-safe dish.

4 Soften Frozen Juice – 12 oz (340 g):
Remove lid from container.

5 Soften Ice Cream – 16, 32 or 64 oz (473, 946 or 1893 mL):
Place ice cream container on turntable.

6 Manual Soften: Enter Soften time, up to 99:59.

7 Melt Butter/Margarine – 0.5, 1.0, 1.5 or 2.0 sticks:
Unwrap and place in microwave-safe dish.

8 Melt Caramel – 11 oz (312 g):
Unwrap and place in microwave-safe dish.

9 Melt Cheese – 8 or 16 oz (227 or 454 g):
Place in microwave-safe dish. Stir at signal.

10 Melt Chocolate – 1 to 12 oz (28 to 340 g):
Place in microwave-safe dish.

11 Melt Marshmallows – 5 or 10 oz (142 or 283 g):
Place in microwave-safe dish.

12 Manual Melt: Enter Melt time, up to 99:59.

COOK

1 Eggs
- Poached Eggs – 1, 2, 3 or 4 eggs:
  Add 2 tbs water to each cup for each egg. Place cups with water on the turntable, and start the cycle. At signal, add egg to each cup, pierce yolk(s), and cover.
- Scrambled Eggs – 1, 2, 3 or 4 eggs:
  Add 1 tbs water per egg. Mix egg(s) and water together and place in microwave-safe container with high sides. Cover with plastic wrap.

2 Frozen Meals
- Frozen Entree – 10 or 20 oz (283 or 567 g) (Sensor); 40 or 60 oz (1134 or 1701 g) (Non-sensor):
  Remove from package. Loosen cover on 3 sides. If entrée is not in microwave-safe container, place on plate, cover with plastic wrap, and vent.
- Frozen Burrito – 1 or 2 pieces:
  Place on microwave-safe plate.
- Frozen Snack Pocket – 1 or 2 servings:
  Follow directions on package.

3 Hot Cereal: Follow directions on package. use microwave-safe bowl with high sides.
- Instant Oatmeal – 1, 2, 3 or 4 servings
- Regular Oatmeal – 1, 2, 3 or 4 servings
- Quick Grits – 1, 2, 3 or 4 servings
- Regular Grits – 1, 2, 3 or 4 servings
- Hot Wheat – 1, 2, 3 or 4 servings

4 Meat/Poultry
- Chicken/Bone-in – 0.5 to 3.5 lbs:
  Use microwave-safe container. Add 2 tbs water, cover with plastic wrap, and vent.
- Chicken/Boneless – 0.2 to 2.0 lbs:
  Use microwave-safe container. Add 2 tbs water, cover with plastic wrap, and vent.
- Ground Beef – 0.5, 1.0, 1.5, or 2.0 lbs:
  Break into pieces, and place in microwave-safe bowl. Cover with plastic wrap. Stir at signal.
- Ground Poultry – 0.5, 1.0, 1.5, or 2.0 lbs:
  Break into pieces, and place in microwave-safe bowl. Cover with plastic wrap. Stir at signal.
- Hot Dog – 1, 2, 3 or 4 servings:
  Pierce skin with fork. Place on microwave-safe plate.

KIDS MENU

1 **Reheat Pasta** – 1-4 servings:
Place in microwave-safe container, and cover with plastic wrap. Stir, and let stand 2-3 minutes after heating.
2 **Frozen Pancakes** – 1, 2 or 3 pancakes:
Place on paper towel lined microwave-safe plate.
3 **Frozen Meal** – 8, 9 or 10 oz (227, 255 or 283 g):
Follow directions on package.
4 **Oatmeal** – 1 or 2 servings:
Follow directions on package. Use microwave-safe bowl with high sides.
5 **Chicken Tenders** – 1 or 2 servings (about 5-6 pieces each):
Place in single layer on paper towel-lined microwave-safe plate.

CONVECTION BAKE: Use the provided short convection rack and a microwave-safe, ovenproof baking dish. See "Accessory Configurations" in the User Guide.

NOTE: Microwave oven cavity, inside of the door, convection rack and baking dish will be hot. Use oven mitts to remove the dish and to handle the hot convection rack.

1 **Biscuits (refrigerated)**
- Regular – 5 or 10 servings: Use round cake pan or pizza pan.
- Large – 5 or 8 servings: Use round cake pan or pizza pan.
2 **Bread**
- Frozen Garlic Bread – 1 loaf
- Quick Bread – 1 or 2 loaves
- Yeast Bread – 1 or 2 loaves
- Muffins – 6 muffins: Use pan with 6 cups.
3 **Casserole**
- Lasagna – 8" x 8" (20.3 x 20.3 cm): Let stand 5 minutes after cooking.
- Pasta Casserole – 1.5 or 2.0 qt (1.4 or 1.9 L): Let stand 5 minutes after cooking.
- Vegetable Casserole – 1.5 or 2.0 qt (1.4 or 1.9 L): Let stand 5 minutes after cooking.
4 **Desserts**
- Angel Food Cake – 1 cake: Use large tube pan. Invert pan after baking.
- Brownies – 8" x 8" (20.3 x 20.3 cm)
- Cookies – 1 pan: Use round pizza pan or cookie sheet.
- Pie (fresh) – 1 pie, 9" (22.9 cm)
- Pie (frozen) – 1 pie, 9" (22.9 cm): Follow directions on package.
5 **Frozen Pizza**
- Rising Crust Pizza – 6" to 12" (15.2 to 30.5 cm): Use pizza pan, or place pizza directly on convection rack.
- Thin Crust Pizza – 6" to 12" (15.2 to 30.5 cm): Use pizza pan, or place pizza directly on convection rack.
6 **Frozen Rolls** – 1 to 8 servings (rolls): Use round cake pan or pizza pan.
7 **Fresh Rolls**
- Regular – 4 or 8 servings (rolls): Use refrigerated dough. Use round cake pan or pizza pan.
- Large – 5 or 6 servings (rolls): Use refrigerated dough. Use round cake pan or pizza pan.

8 **Quiche** – 1 quiche, 9" (22.9 cm)
9 **Manual Convect Bake** – Use for foods such as baked goods, frozen foods and casseroles. Use same time as recipe. Allow microwave oven to preheat.
- Place the convection rack on the turntable. Enter temperature, between 250°F (121°C) and 450°F (232°C). Default temperature is 325°F (163°C).
- Touch COOK TIME, and enter time in hours and minutes, up to 4 hours. Default time is 4 hours.
- Touch START to begin preheat. Preheat may be skipped by touching START again.
- After preheat, place baking dish with food on the convection rack, then touch START to begin baking.

CONVECTION ROAST: Use the provided short convection rack and a microwave-safe, ovenproof baking dish. See "Accessory Configurations" in the User Guide.

NOTE: Microwave oven cavity, inside of the door, convection rack and baking dish will be hot. Use oven mitts to remove the dish and to handle the hot convection rack.

1 **Beef Roast** – 2.0 to 4.0 lbs (907 g-1.8 kg): Let stand, covered, for 10 minutes after cooking. Preset time is for medium doneness.
2 **Chicken Wings, frozen** – 1 to 4 servings:
Place in microwave-safe, ovenproof dish.
3 **Whole Chicken** – 3.0-5.0 lbs (1.5-2.3 kg): Let stand, covered, for 10 minutes after cooking.
4 **Lamb Chops** – 1 or 2 chops:
Cut into fat around edges. Preset time is for medium doneness.
5 **Meat Loaf** – 1.0, 1.5 or 2.0 lbs (454, 680 or 907 g)
6 **Pork Chops** – 1 or 2 chops: Cut into fat around edges.
7 **Pork Roast** – 2.0 to 4.0 lbs (907 g-1.8 kg): Let stand, covered, for 10 minutes after cooking.
8 **Turkey Breast, Bone-in** – 3.0-5.0 lbs (1.5-2.3 kg): Let stand, covered, for 10 minutes after cooking.
9 **Manual Convect Roast:** Use for foods such as meats, vegetables and potatoes. Decrease time by 10%-20%. Use 30% microwave power for large meats and casseroles. Use 10%-20% microwave power for thin cuts of meat.
- Place the convection rack on the turntable. Default temperature is 325°F (163°C). Use number pads to enter a different temperature, 250°F (121°C) to 450°F (232°C).
- Touch COOK TIME/POWER, and enter time in hours and minutes, up to 4 hours. Default time is 4 hours.
- Touch COOK TIME/POWER, and enter power level, from 10% to 30%. Default power is 30%.
- Touch START to begin preheat. Preheat may be skipped by touching START again.
- After preheat, place baking dish with rack and food on the turntable, then touch START to begin roasting.