

# 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.

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

## VEGETABLE

- 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.
- 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.
- 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

- 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.
- 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.
- Meal** – Senses 1 plate, about 8-16 oz (227-454 g): Place food on microwave-safe plate, cover with plastic wrap, and vent.
- Pizza** – 1, 2, or 3 slices, 4 oz (113 g) each: Place on paper towel-lined paper plate.
- Sauce** – Senses 1-4 cups (250 mL-1L): Place in microwave-safe container and cover with plastic wrap. Stir and let stand 2-3 minutes after reheating.
- 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.
- 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

## DEFROST

- Meat** – 0.1 to 6.5 lbs (45 g to 3 kg): Remove wrap and place in microwave-safe dish. Do not cover.
- 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.
- Fish/Seafood** – 0.1 to 4.5 lbs (45 g to 2 kg): Remove wrap and place in microwave-safe dish. Do not cover.
- Bread** – 0.1 to 2.0 lbs (45 to 907 g): Remove wrap and place in microwave-safe dish. Do not cover.

## SOFTEN/MELT

- Soften Butter/Margarine** – 0.5, 1.0, 1.5, or 2.0 sticks: Unwrap and place in microwave-safe dish.
- Soften Caramel Dip** – 16 oz (454 g): Remove lid from container or place in microwave-safe dish.
- Soften Cream Cheese** – 3 or 8 oz (85 or 227 g): Unwrap and place in microwave-safe dish.
- Soften Frozen Juice** – 12 oz (340 g): Remove lid from container.
- Soften Ice Cream** – 16, 32, or 64 oz (473, 946, or 1893 mL): Place ice cream container on turntable.
- Manual Soften** – Enter Soften time, up to 99:59.
- Melt Butter/Margarine** – 0.5, 1.0, 1.5, or 2.0 sticks: Unwrap and place in microwave-safe dish.

## 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.

- Melt Caramel** – 11 oz (312 g): Unwrap and place in microwave-safe dish.
- Melt Cheese** – 8 or 16 oz (227 or 454 g): Place in microwave-safe dish. Stir at signal.
- Melt Chocolate** – 1 to 12 oz (28 to 340 g): Place in microwave-safe dish.
- Melt Marshmallows** – 5 or 10 oz (142 or 283 g): Place in microwave-safe dish.
- Manual Melt** – Enter Melt time, up to 99:59.

## COOK

- 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.
- 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.
- 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
- 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 Convection Bake** – Use for foods such as baked goods, frozen foods, and casseroles. Use same time as recipe. Allow microwave oven to preheat.
  - Place convection rack on the turntable.
  - Select Manual Convection Bake. Default temperature is 325°F (163°C). Use number keypads to enter a different temperature, 250°F (121°C) to 450°F (232°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 the “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 Convection 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 convection rack on the turntable.
  - Select Manual Convection Roast. 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.

