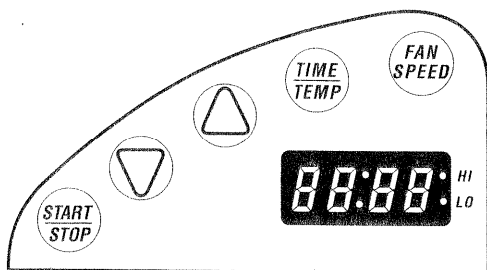


IMPORTANT OPERATING INSTRUCTIONS

Model JS-4000T



Congratulations on the purchase of your new JS-4000T Jet Stream Oven®! We welcome you to the many, many owners who have enjoyed the Jet Stream method of cooking for years. The first Jet Stream Ovens were introduced by American Harvest in the early 1990s. Over the years, the company made many changes and improvements, and folks, just like you, continued to enjoy their fast, healthy cooking.

Now, Nesco/American Harvest introduces the newest in the line of Jet Stream Ovens. The JS-4000T features a direct drive motor that gives you even quieter cooking and improved reliability. It cooks in the same manner as before, with hot, forceful air, whirling around your food at thousands of RPMs. This gives you the fastest, healthiest cooking available, without using any oils or grease.

If you've owned a Jet Stream Oven before, you already know how great your cooking is when using it! To make it easier for you, most all of the accessories you may have had from your previous Jet Stream Ovens will work with your new model. This includes Expander Rings, Baker's Delight cooking sheets, Spanek Roasters and Bundt Cake Pans. These same great accessories are

still available today. Call us or see inside front and back covers of this book for more information.

Operation

The Jet Stream Oven is easy to use. Just lift the lid, put in your food, select the number of minutes you want to cook, adjust the cooking temperature and press start. Most foods cook well on the Low fan speed, but High is recommended for some. More details on that later.

Default Settings

The JS-4000T oven will default to a standard set of settings each time it's plugged in.

- The temperature will be set to 400°F
- The fan will be set to Low.
- The LED display will show 00:00 minutes, meaning you have no cooking time programmed in.

Changing the cooking time.

Changing the cooking time is easy. Just press the up Δ arrow until you reach the desired number of minutes. Press the Start/Stop button, and you're cooking! It's as easy as that.

As you're pressing the up Δ arrow, the display will start to flash, and will show 0:00, then 0:01, 0:02, 0:03, etc. This is showing the number of hours and minutes. For example, 0:10 means 10 minutes, not 10 seconds. 1:10 means one hour and ten minutes. The displayed time will increment up slowly for the first 10 seconds, then it will increase rapidly.

You can increase or decrease the cooking time any time the oven is running or stopped. Just press the Up or Down arrow. There's no need to stop cooking

just to adjust the amount of time. The maximum amount of cooking time you can program is 3 hours.

The oven timer will display "End", and will beep when you've reached the end of the cooking time. Initially, it will beep 3 times, then will beep once at one-minute intervals for another 5 minutes to remind you that it's done.

Pressing the Start/Stop button while cooking will pause the cooking cycle, but will keep your time and temperature settings. To completely "stop" the oven, press and hold that button for 5 seconds. That will change your settings back to the 00:00 minutes and 400°F default settings.

Always unplug your Jet Stream Oven when not in use.

Changing the Temperature Setting

The temperature setting defaults to 400°F when you plug it in, and is adjustable downwards in 25° increments to the lowest temperature of 200°F. To change the cooking temperature, start by pressing the Time/Temp button. (Upon plugging the unit in, the oven displays cooking time, not temperature.) Starting at 400°F, press the down ▽ arrow until you get to the desired temperature. To step back up to a higher temperature, just press the up Δ arrow and it will increment back up to 400°F, the maximum temperature.

After selecting the time and temperature, just press the Start/Stop button to begin cooking.

You can increase or decrease the cooking temperature any time the oven is running or stopped. Just press the Time/Temp button, then the Up or Down arrow. There's no need to stop

cooking just to adjust the temperature you're cooking at.

Many foods will cook fine at 400°F, but slower cooking, or thicker cuts of meat, will cook better at a lower setting. Use the 200°F setting for defrosting frozen meats quickly and evenly. Please remember that Jet Stream cooking is very fast...much quicker than a conventional oven. Be careful not to overcook your food! If you're new to Jet Stream Oven cooking, take some time to experiment...you'll love the results! Use our recipes and cooking charts as guidelines to prepare your favorite recipes the way you like them!

Fan Speed

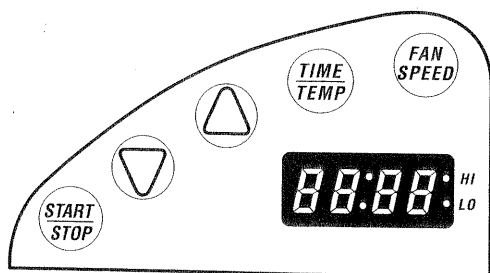
The Fan Speed setting is also shown on the LED display. It is the small dot on the right-hand side of the LED. The fan speed is selected by pressing the Fan Speed button. Press once, and it will select High. Press again, and it will select Low. You can toggle back and forth to select either speed. As noted, many foods will cook properly on the Low fan speed setting. Selecting High on smaller or lighter weight foods may cause them to "fly around" inside the oven. This is normally solved by using the Low fan speed. You can also use the upper rack (the one with the longer legs) as a hold-down rack for very light foods, such as french fries, appetizers, etc. You can change the fan speed any time you're cooking just by pressing the Fan Speed button.

Questions?

Call us at 800-288-4545.

www.nesco.com

Step-by-Step Instructions



JS-4000T Keypad

Activating your Oven

1. Make sure the lid is securely fastened to the fan assembly.
2. Plug the oven cord into an outlet.
3. Make sure the hinge assembly is fully engaged in the base (see pages 10 & 11).

Setting the Fan Speed

1. Press the Fan Speed button. It will toggle back and forth between High and Low.

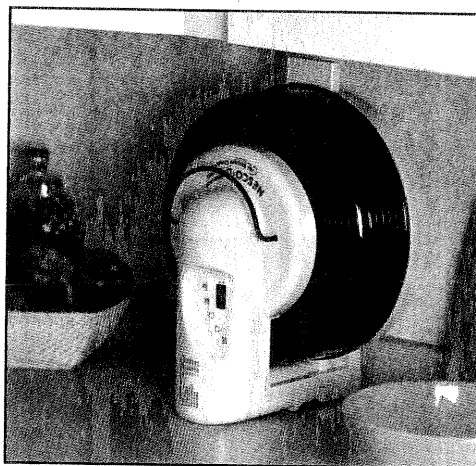
Setting the Timer

1. Use the Up Δ and Down ∇ arrows to set the timer to the desired cooking time.
2. Press the Start/Stop button to start cooking. The timer will display the remaining number of minutes.
3. The oven will automatically shut off when the time is up.
4. You can add or subtract cooking minutes at any time by just pressing the Up Δ or Down ∇ arrows. The changed time will appear in the LED display.
5. You can stop the cooking cycle any time you want by either pressing the Start/Stop button or simply lifting the lid. Programmed cooking times and temperatures will remain in the memory. To start cooking again, just press Start/Stop.

6. You can completely shut off the oven by pressing and holding the Start/Stop button down for 5 seconds. This will clear out all settings, and reset to the default 400°F, 00:00 time and Low fan speed settings.

Setting the Cooking Temperature

1. Press the Time/Temp button once.
2. The default 400°F setting is displayed.
3. To change the temperature, press the Time/Temp button to change to the temperature display, then press the up Δ or down ∇ arrow once for each 25° decrease in temperature you want to set.

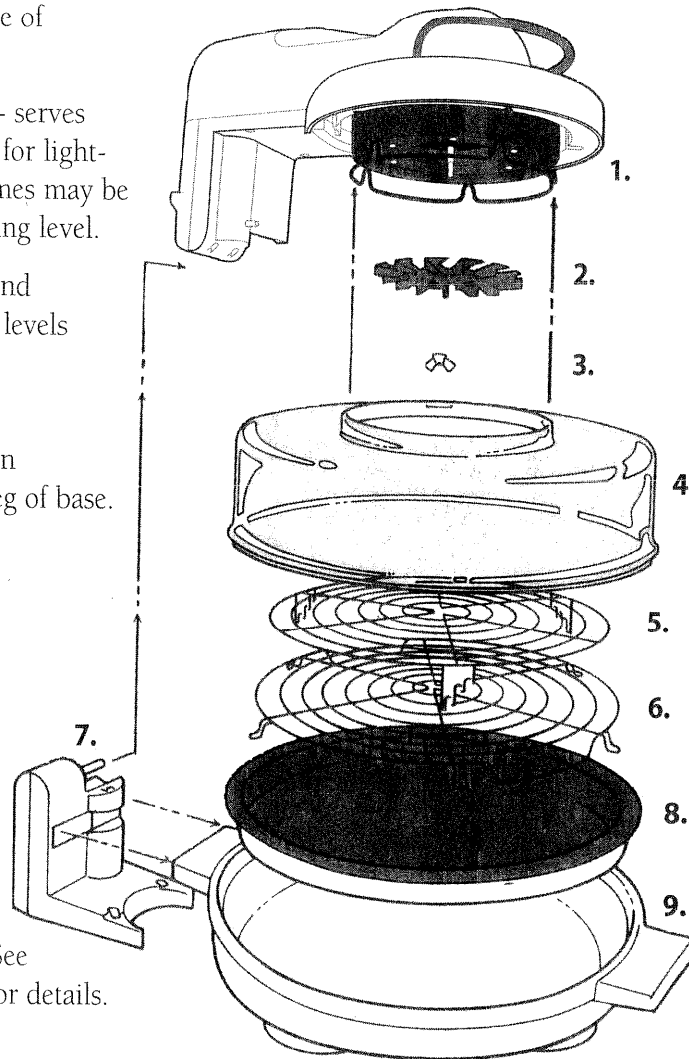


You can store your Jet-Stream Oven easily on your countertop.



PARTS DIAGRAM AND GLOSSARY OF TERMS

1. **Powerhead** - houses the mechanical components of the oven.
2. **Fan blade** - spins at 4000 rpm to cook food quickly
3. **Wing nut** - secures fan blade to the fan assembly.
4. **Lid** - see-through dome of the cooking enclosure.
5. **Top/Hold-down rack** - serves as a "hold-down" rack for light-weight foods and at times may be used as a second cooking level.
6. **Bottom rack** - upper and lower positions offer 2 levels of cooking.
7. **Hinge pin assembly** connects to both the fan assembly and handle/leg of base. Provides a hinge when lifting the lid.
8. **Non stick liner** - prevents the base from reaching undesired temperatures. Allows easy cleanup. Always use liner when cooking.
9. **Base** - bottom of the cooking enclosure.



Expander Rings increase the capacity of your oven. See inside covers of this book for details.

To order replacement parts call 1-800-288-4545.