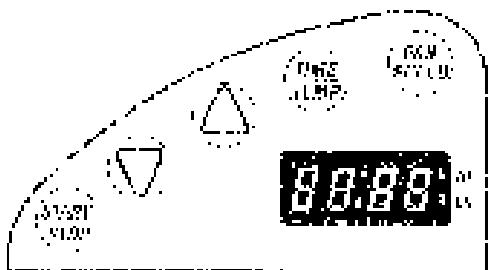


# IMPORTANT OPERATING INSTRUCTIONS

Model JS-4000T



Customer, believe on the promise of your new JS-4000T oven. We are confident you to use the oven to ensure whether you enjoyed the job for years ahead or cooking for years. Why? Because Ovens were first used by American bakers in the early 1900s. Since then, the company has many changes and improvements, and today just like you, continue to employ their best technology.

Now, these American bakers can make the dinner in the oven or for Steam Cooker. The JS-4000T features a self-drive motor that lets you even easier cooking and respects healthily. And, the oven is extremely safe with hot surface and working temperature limit of 572°F. This speed you up the heat, heating, cooling available, without causing any problems.

Now we expect a lot because there is no guarantee of your oven year. Your cookbooks, when using, it's nice to consider for you what about the menu makes you happy, but from your perspective the Steam Cooker will work with any new model. This means the oven is very safe, helping to save energy, fresh, clean and don't take time. You will great success in the

following safety tips before you make your first time of this oven. If you have any questions, please call us.

## Operation

The JS-4000T oven is very simple. Just place the food in you ready when the number of minutes you want to cook. Adjust the cooking temperature, in step ones heat. Most foods come well from the oven to speed, but, light is recommended for some foods like the soufflé and lasagna.

## Default Settings

The JS-4000T oven will always set and start at 00:00 when a power cord is 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, indicating you have to set the time programmed in.

## Changing the cooking time.

Changing the cooking time may not exceed up to one minute at a time. The fastest number of minutes. Press the start/stop button and yet be cooking. It's as easy as that.

As you are pressing the time button, the display will start to flash, and will show 00:00, 00:10, 00:20, 00:30, etc. This is known as the number of hours and minutes. For example, 0:10 means 10 minutes, and 1:00 means 1 hour. The display will increment up slowly for the 1...10 seconds. Once it will increase rapidly.

You can increase or decrease the cooking time and off the oven is running or stop it. Just press the 'stop' button. Once the oven reaches very marking

best to eat the remains of it at the maximum amount of cooking time you can program (14 hours).

The oven timer will tell the fan will keep running until the end of the cooking time, until it will beep 3 times. When you turn it off, one minute is required for another 3 minutes to cool you out if it comes.

Never open the door when cooking, and power the cooking cycle. You'll keep your time and temperature down as you become a better cook by even power and heat that heated for 2 minutes. The self-cleaning oven settings back to the 500 degrees and 100% cooking settings.

Always remember to use the Steam Oven when not in use.

#### Changing the Temperature Setting

The temperature setting defaults to 400°F when you start the oven to add variable temperatures. 200°F increments to the lowest temperature of 300°F. To change the cooking temperature, just start by pressing the up or down button. Upon releasing, the current oven display will indicate the set temperature starting at 400°F. Press the down button until you get to the desired temperature. To step back up to a higher temperature, just press the up. A message will appear on the cook top to confirm the maximum temperature.

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

You can increase or decrease the cooking temperature any time the oven is running. Just stop and press the Time-Temp button, then the Up or Down arrow. The oven needs to show

cooking time to adjust the temperature yet to come on.

Blow fans will cook (at 400°F) but a good cooling, no fan enters of course will cook faster and better cooking. Use the 400°F setting for defrosting frozen meats quickly and evenly. Please remember that for Steam cooking is very fast, much quicker than a conventional oven. Be careful not to overcook your food. If you are new to let steam cooking, it is best to start to experiment... you'll know the results! Use our self-programmed cooking chart... you'll find to provide your favorite recipes and taste you like best!

#### Fan Speed

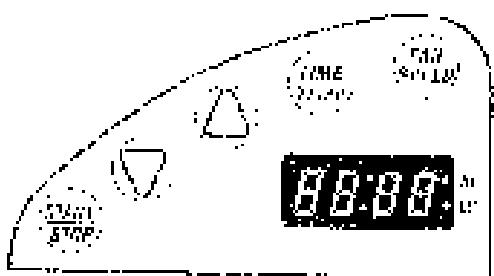
The Fan Speed setting is also displayed on the left display to the left of the oven right-hand side of the LCD. The fan speed is selected by pressing the fan speed button. Interestingly, the oven will self-clean. Press again, and it will self-clean. You can trigger back on with no food, either raw or cooked, many foods will cook perfectly on the low fan speed setting. When high fan speed on big fat weight foods may cause them to "burn and" trade 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 pull-down pole for very big loads and the lower rack, if you like, etc. You can change the fan speed any time while cooking just by pressing the fan speed button.

#### Questions?

Call us at 800-288-1515,

[www.DRSCO.com](http://www.DRSCO.com)

## Step-by-Step Instructions



### JS-1000T Keypad

#### Activating your Oven

1. Make sure the JS is securely connected to the power supply.
2. Plug the oven cord into an outlet.
3. Make sure the main switch is fully engaged in the Run position (Figure 1).

#### Setting the Fan Speed

1. Turn the Fan speed control switch clockwise and set between High and Low.

#### Setting the Timer

1. Use the Up  $\Delta$  and Down  $\nabla$  arrows to set the timer to the desired cooking time.
2. Press the Start button to start cooking. The timer will display the remaining duration of minutes.
3. The oven will automatically shut off after the time is up.
4. You can add or subtract cooking minutes at any time by just pressing the Up  $\Delta$  or Down  $\nabla$  arrows. The changes will appear in the LED display.
5. To cancel the cooking cycle any time you want or other programming features, simply lifting the Up/Programmed button or simply lifting the fan. Programmed cooking times and temperatures will remain in the memory. If you want to start cooking again, just press Start/Stop.

6. You can completely clean the oven by pressing and holding the Scrubbing button down for 5 seconds. This will clean out all writings, and reset to the factory 100°F (100°) Fan and Low fan speed settings.

#### Setting the Cooking Temperature

1. Press the Temp/Temp button once. The default 100°F setting is displayed.
2. To change the temperature, press the Plus/Up button to change the temperature slowly, then press the Minus/Down button to decrease the temperature if you need.



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



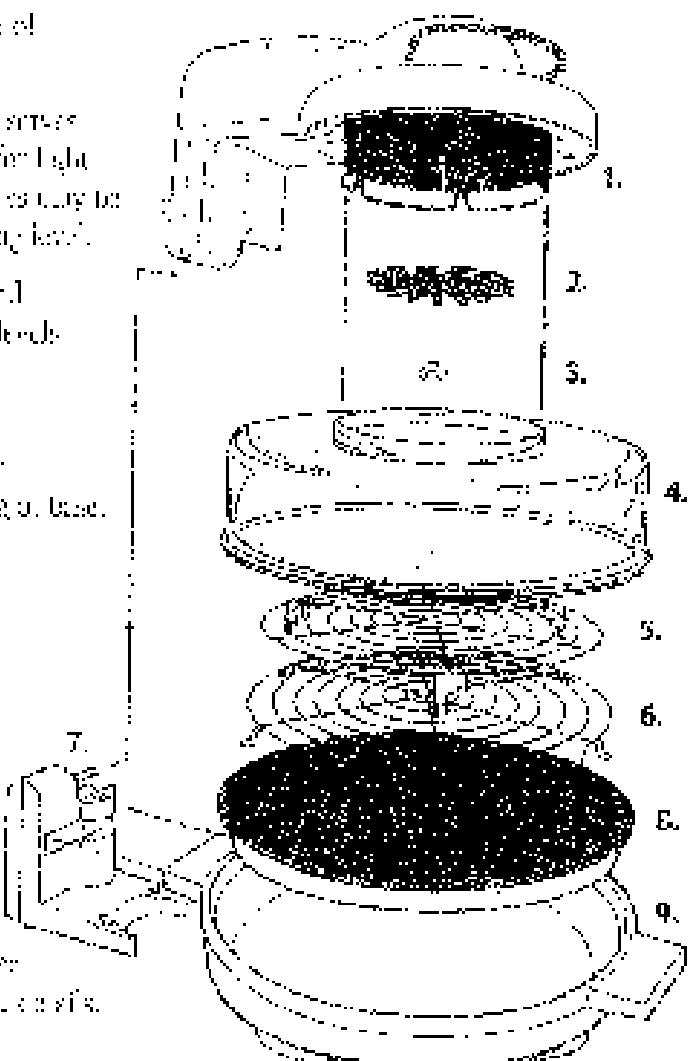
## PARTS DIAGRAM AND GLOSSARY OF TERMS

1. **Powerhead** - housing containing  
motor and fan assembly.
2. **Fan blade** - some of these can be  
replaced quickly.
3. **Wing nut** - secures fan blade  
to the powerhead.
4. **Lid** - secures top basket  
to the base assembly.
5. **Top/Hold-down rack** - serves  
as the top wash rack for light  
weight items and often comes  
in two or three nesting levels.
6. **Bottom rack** - upper and  
lower sections of the basket  
of washing.
7. **Hinge pin assembly**  
connects lid base, top lid  
assembly and base of lid base.  
Provides a hinge  
when lifting the lid.

Extended hinge increases  
the capacity of your wash tub  
while conserving floor space.

8. **Non-stick liner** - gives a  
non-stick coating, intended  
to prevent food from sticking  
to surfaces. Also may help in  
removing food after cooking.

9. **Base** - bottom of the washing  
unit.



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