

Amana

Microwave Oven Use and Care Manual

Four à micro-ondes Manuel d'utilisation et d'entretien

CRSBG459P CRSW459P

Keep these instructions for future reference. If microwave oven changes ownership, be sure this manual accompanies microwave oven.

Conserver ce manuel pour référence ultérieure. En cas de changement de propriétaire, veiller à ce qu'il soit remis au nouveau propriétaire avec le four.

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Model Identification

Please read this Use and Care Manual thoroughly. This manual provides proper maintenance for maximum benefit of the features selected.

Complete the enclosed registration card and promptly return card to Amana's Product Registration department. If registration card is missing, call Consumer Affairs department at **1-319-622-5511**

When contacting Amana, provide product information. Product information is located on the appliance nameplate located on upper left oven wall interior. Record the following information:

Model Number: _____

Serial Number: _____

Date of purchase: _____

Dealer's name and address: _____

Keep a copy of sales receipt for future reference or in case warranty service is required.

If something is operating incorrectly, read "Before Calling for Service" section on page 21. Any questions or to locate an **authorized** servicer, call **1-319-622-5511**. We recommend contacting authorized servicer if service is required.



WARNING

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS MUST BE FOLLOWED TO REDUCE THE RISK OF BURNS, ELECTRICAL SHOCK, FIRE TO PERSONS, OR EXPOSURE TO EXCESSIVE MICROWAVE ENERGY:

1. **READ** all instructions before using the appliance.
2. **READ AND FOLLOW** the specific “**PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**” found on page 4.
3. This appliance **MUST BE GROUNDED**. Connect only to properly grounded outlet. See “**GROUNディング INSTRUCTIONS**” on page 5.
4. Install or locate this appliance **ONLY** in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers - for example, closed glass jars - may explode and **SHOULD NOT** be **HEATED** in this oven.
6. Use this appliance **ONLY** for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use.
7. As with any appliance, **CLOSE SUPERVISION** is necessary when used by **CHILDREN**.
8. **DO NOT** operate this appliance if damaged cord or plug, if it is not properly plugged, or if it has been damaged.
9. This appliance should be serviced by qualified service personnel. Contact an authorized service facility for examination, repair or adjustment.
10. **DO NOT** cover or block any openings on the appliance.
11. **DO NOT** store this appliance outdoors. **DO NOT** use this product near water - near a kitchen sink, in a wet basement, near a swimming pool, and the like.
12. **DO NOT** immerse cord or plug in water.
13. Keep cord **AWAY** from **HEATED** surfaces.
14. **DO NOT** let cord hang over edge of counter.
15. See door cleaning instructions on page 10.

TO REDUCE THE RISK OF FIRE IN THE OVEN CAVITY:

- a. **DO NOT** overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
- b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
- c. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect power cord, or shut off power at the fuse or circuit breaker panel.
IF THE DOOR IS OPENED THE FIRE MAY SPREAD!
- d. **DO NOT** use the cavity for storage purposes. **DO NOT** leave paper products, cooking utensils, or other items in the cavity when not in use.

THIS APPLIANCE MUST BE SERVICED ONLY BY QUALIFIED SERVICE PERSONNEL. CONTACT THE NEAREST AUTHORIZED SERVICE FACILITY FOR EXAMINATION, REPAIR OR ADJUSTMENT.

SAVE THESE INSTRUCTIONS

POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) **DO NOT** attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b) **DO NOT** place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) **DO NOT** operate the oven if it is cracked. It is particularly important that the door close properly and that there be no damage to the: (1) Door (bent), (2) Door hinges and latches (broken or loosened), (3) Door seals and sealing surfaces.
- (d) The oven should **NOT** be adjusted or repaired by anyone except proper qualified service personnel.



WARNING

To avoid personal injury or property damage, observe the following:

1. Briskly stir or pour liquids before heating to prevent spontaneous boiling or eruption. Do not overheat. If air is not mixed into a liquid, liquid can erupt in oven or after removal from oven.
2. Do not heat sealed containers or plastic bags in oven. Food or liquid could expand quickly and cause container or bag to break. Pierce or open container or bag before heating.



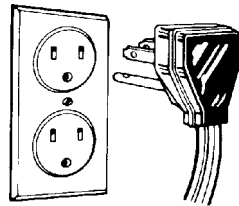
Caution

To avoid personal injury or property damage, observe the following:

1. If food smokes or ignites:
 - Do not open door.
 - Push reset to turn oven off.
 - Disconnect power cord.
 - Shut off power at fuse or circuit breaker.
2. Do not deep fat fry in oven. Fat could overheat and be hazardous to handle.
3. Do not cook or reheat eggs in shell or with an unbroken yolk. Pressure may build up and erupt. Pierce yolk with a fork or knife before cooking.

4. Use only popcorn in packages and labeled for microwave use according to package direction: beginning with the minimum air time recommended. Do not cover heat after popping has stopped. Popcorn will scorch or burn. Do not leave oven unattended.
5. Do not heat baby bottles in oven.
6. Do not use regular cooking thermometers in oven. Most cooking thermometers contain mercury and cause "arcing", malfunction, and damage to oven.
7. Do not use metal utensils in oven except when recommended by microwave food manufacturers. Do not use food in containers made of glass, plastic, paper, or china.
8. Never use newspapers in oven. Paper may ignite.
9. Do not use paper towels which contain nylon or other synthetic fibers. Synthetics could melt and cause fire.
10. Containers may become hot after use. Holders may be needed.

DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE ROUND GROUNDING PRONG FROM THE PLUG OR BEND THE POWER PRONGS TO FIT A RECEPTACLE OTHER THAN THE ONE SHOWN FOR YOUR OVEN. SUCH ABUSE OF THE PLUG CAN RESULT IN ELECTRICAL SHOCKS OR OVERHEATING.



120V-15AMP

⚠WARNING - IMPROPER USE OF THE GROUNDING PLUG CAN RESULT IN A RISK OF ELECTRIC SHOCK OR DEATH.

This appliance **MUST** be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded. **DO NOT** use a transformer or adapter.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if you are in doubt as to whether the appliance is properly grounded.

Do not use an extension cord. If the product power cord is cut or short, have a qualified electrician install a three-slot receptacle. This oven should be plugged into a separate 60 hertz circuit with the electrical rating as shown in the appropriate section on the left. When a microwave oven is on a circuit with other electrical appliances, an increase in cooking times may be required and fuses can be blown.

Power Supply Cord

- A short power supply cord is provided to reduce the risks resulting from becoming entangled in a longer cord.
- Longer cord sets are available and may be used if care is exercised in their use.
- If a long cord is used, (1) the marked electrical rating of the cord set should be at least as great as the electrical rating of the appliance, (2) the longer cord should be arranged so that it will not drape over a countertop or tabletop where it can be pulled on by children or tripped over accidentally.

Microwave Power

Models CRSBG459P and CRSW459P deliver 800 watts of microwave power to the oven cavity.

Radio Interference

Microwave oven operation may cause interference to radio, TV, or similar equipment. To reduce interference:

- Clean door and sealing surfaces of oven. See "Care and Cleaning" instructions on page 20.
- Place the radio, TV, etc. away from oven.
- Use properly installed antenna on radio, TV, etc. to obtain stronger signal reception.

- in door or dents inside oven cavity.
- Report any dents or breakage to source of purchase immediately. Do not attempt to use oven if damaged.
- Remove all materials from oven interior.
- If oven has been stored in extremely cold area, wait a few hours before plugging in.

arrow restricted. Oven must have suit around it. To build in this Microwave (Amana model "RS" trim kits that have identifying which Amana Microwave O may be used. Trim kits can be purcha Amana dealer.

Usage

Oven Signal

Oven features entry and end-of-cycle signal programmed on at factory. Signal can be deactivated. Entry signal sounds whenever a pad is pressed. It confirms oven has read and accepted instruction. End-of-cycle signal sounds at end of cooking time or when food reaches set temperature.

To cancel entry signal or end-of-cycle signal:

1. Press and hold **MEMORY SET** for 5 seconds. "OP:10" or "OP:11" displays. See chart at right for definition of signal options.
2. To change signal option, press **0** to deactivate entry signal. Press **1** to activate entry signal.
3. Press **MEMORY SET**. "OP:20" or "OP:21" displays. If desired, change signal option for end-of-cycle signal.
4. Advance to next signal option by pressing **MEMORY SET**.
5. To exit signal option mode, press **STOP/RESET** once.

Option Number	Option Function
OP:10	Prevents signal from sound pad is pressed.
OP:11*	Allows signal to sound whe pressed.
OP:20	Prevents end-of-cycle signa sounding when heating time
OP:21*	Allows signal to sound at er heating time and timer cycle

*As shipped from factory.

Oven light comes on when door is opened and also when oven is operating.

- B. Set the Clock
1. Press **CLOCK**. "CLOCK" displays.
 2. Enter time of day. For example, 10:35 (a.m. or p.m.) press number pads **1,0,3,5**.
 3. Press **CLOCK** again. Clock is set. If oven power is interrupted all programming instructions erase. When power is reconnected, dashes appear in display. Reset clock as indicated above.
- C. Check operating of interlock systems. The **START** and **STOP/RESET** pads turn oven on and off. Microwave energy is generated only when door is closed, cooking time or temperature has been set, and **START** is pressed. In addition, oven has interlock switches to assure no microwave energy is generated when door is open. To check or remove food before cooking time is elapsed, either press **STOP/RESET** or open oven door to turn oven off.

To check operation of **START**, **STOP/RESET** and interlock switches:

1. Place a glass of water in oven. Close door.
2. Press **TIME ENTRY**.
3. Press **5,0**.
4. Press **START**. Oven should operate and oven light should come on.
5. Press **STOP/RESET**. Oven and oven light should shut off immediately.
6. Open oven door fully. Oven light should come on when door is opened.
7. Press **STOP/RESET**.

If under any of the preceding conditions oven does not operate as stated, do not use it. Call Amana dealer or authorized service agency.

Shows remaining time when cooking by time or using timer.

Shows actual or set temperature when cooking to temperature.

MEMORY SET--Use to change preset time of each preprogrammed pad.

TIME ENTRY--Use when changing time and/or Cookmatic power level for preprogrammed food pad.

ACCU-TEMP--Use to cook by temperature.

MEAT, POULTRY, FISH--Programs oven to defrost each specific item by weight.

ACCU-THAW--Programs oven to defrost food by time.

COOKMATIC LEVEL--Programs cooking power level lower than full power.

STOP/RESET

Press once to stop oven when operating.

Press twice to cancel mistakes.

START--Starts oven operation.

TIMER--Use to time a separate task.

LOCK--

Programs oven to lock key pads so pads cannot be used.

NUMBERS--

Press after time entry when programming oven to heat by time.

Press one number pad, after Accu-Temp, that represents desired heating temperature.



REHEAT 1--Program heat for 1:00.

REHEAT 3--Program for 2:45.

FROZEN VEGETABLE--Programmed to heat package of frozen vegetables for 6:00.

MINI MEAL--Program one 7 1/2-8 1/2 ounce serving meal for 1:30.

SOUP--Programmed 1/2-11 ounce serving for 2:00.

POTATO--Program one 6-7 ounce baked potato for 3:30.

HOT DRINK--Program heat one cup of liquid for 1:00.

POPCORN--Program one 3.5 ounce package microwave popcorn for 2:00.

PIZZA--Programmed serving pizza for 4:30.

CLOCK--Sets time clock.

To Cancel Mistake
 If oven is not operating, press **STOP/RESET** to cancel programming. If oven is operating, press **STOP/RESET** once to stop oven. Press a second time to cancel all programming.

Error Signal
 Oven sounds an error signal when incorrect pad is attempted to be used:
 -program a Cookmatic level
 -enter or exit lock mode
 -incorrect sequence entered.
 -enter invalid clock time

1	REHEAT	:15	Reheat cinnamon roll, soften butter.	
2	REHEAT	1:00	Reheat pizza slice, cook scrambled egg.	
3	REHEAT	2:45	Reheat plate of food or cheese spread.	
4	FROZEN VEG.	6:00	Cooks a 9-10 ounce package of frozen vegetables to serving temperature. To reprogram pad to cook other package sizes: Package Size Time 4-5 ounces 2:45-3:15 6-8 ounces 4:30-5:00 12-16 ounces 8:00-9:00 28-32 ounces 15:00-17:00	Empty contents of package into dish. Heat, covered. Stir through. If heating vegetable pierch pouch before heating
5	MINI MEALS	1:30	Heats a 7 1/2-8 1/2 ounce (room temperature) mini meal (microwave cup) to serving temperature. Heat up to four meals at once.* To reprogram pad to heat other sizes: Package Size Time 10 1/2 ounce 2:20-3:45	Prepare mini meal for heating per package instructions. Stir before heating
6	SOUP	2:00	Cooks a 10 1/2-11 ounce can of soup to serving temperature. Heat up to four individual servings at once.	Stir soup or pour from can into bowl before heating to prevent boil overs. Cover with vented plastic wrap
7	POTATO	3:30	Cooks a 6-7 ounce baking potato. Cook up to 8 potatoes at once.* To reprogram the pad to cook other sizes of potatoes: Weight Time 5-6 ounces 2:55-3:05 9-10 ounces 4:40-4:50 11-12 ounces 4:50-5:10	Pierce skin of potato with fork to allow steam to escape. Place in oven on microwave paper towel. Turn over halfway through cooking. Let stand 2 minutes before serving
8	HOT DRINK	1:45	Heats room temperature 6-8 ounce drink. Heat up to 4 individual servings at once.	To prevent boil overs when heating cocoa, heat water before adding cocoa
9	POP-CORN	3:13	Designed to pop most 3.5 ounce packages of microwave popcorn. To pop different size bags of popcorn: Weight Time 1.5-1.75 ounce 2:00-2:15 7 ounce 5:45-6:00	Follow package directions for popping
0	PIZZA	4:30	Cooks single serving 7" round or 4 1/2" deep dish pizza or 7"x3"x3 1/2" french bread pizza. For best results, choose pizzas with packaging that enhances crispness and browning.	Prepare pizza for cooking per package instructions. Turn quarter-turn through cooking time.

*To cook multiple items, reprogram oven for time to cook one serving. Oven calculates time for one serving.

2. Press **STOP/RESET** to clear display.
3. Press desired preprogrammed pad.
Preprogrammed time and "MICRO" display.
Note: When any of the multiple food pads are pressed, **MINI MEAL**, **SOUP**, **POTATO**, or **HOT DRINK**, "1" and two letters representing the pad name display. For example, if 5 is selected, "LU", for lunch, displays.

5. Oven stops and signal sounds at e time.

Note: To stop oven, press **STOP/RESET**.
To clear display, press **STOP/RESET**.

Preprogrammed Food Pads \ Cooking Multiple Food Items

MINI MEAL, **SOUP**, and **HOT DRINK** pads calculate time to heat up to four individual servings. **POTATO** pad calculates time to heat up to 8 potatoes.

1. Place food in oven. Close door.
2. Press **STOP/RESET** to clear display.
3. Press **MINI MEAL**, **SOUP**, **POTATO**, or **HOT DRINK** pads the number of times equal to the number of individual servings being heated.

Number and two letters representing time displays. For example, to heat three bowls of soup, press **SOUP** three times. "SP" display.

4. Press **START**. Oven operates and signal sounds at e time.
5. Oven stops and signal sounds at e time.

Note: To stop oven, press **STOP/RESET**.
To clear display, press **STOP/RESET**.

Full Power Cooking

1. Place food in oven. Close door.
2. Press **STOP/RESET** to clear display.
3. Press **TIME ENTRY**.
4. Press numbers for cooking time. Numbers selected appear in display.
Note: To cancel mistake, press **STOP/RESET** once and return to step 3.

5. Press **START** and oven operates. "POWER" display indicating oven is operating.
6. Oven stops and signal sounds at e time.

Cookmatic Power Level Cooking

Oven has 10 power levels. When no power level is selected, oven operates at full power.

1. Place food in oven. Close door.
2. Press **STOP/RESET** to clear display.
3. Press **TIME ENTRY**.
4. Enter numbers for cooking time. Time appears in display.
5. Press **COOKMATIC LEVEL**. Cook level displays.
6. Press number for desired Cookmatic level.

Number displays. For example, to cook at level 8, press **8**, which is 8.

7. Press **START**. Oven operates. "MICRO" power level selected display. Micro cycles on and off, as indicated by 'M' flashing on and off.
8. To change power level, press **STOP/RESET** once to stop oven. Press **COOKMATIC LEVEL** and then new power level.
9. Oven stops and signal sounds at e time.

Independent Timer

1. Press **TIMER**. "TIMER" displays.
2. Enter digits for amount of time desired.
3. Press **TIMER**. Display counts down and shows "TIMER" indicating timer function is being used.
4. Signal sounds when time is elapsed.

Note: To erase time from display before time elapses:

1. Press **TIMER**.
2. Press **0**. "0" displays.
3. Press **TIMER**. Time of day displays.

various power levels for optimal defrosting results. During the "on" periods food exterior is heated. During the "off" periods, heat conducts to food interior, allowing uniform defrosting with little or no cooking on exterior.
 Note: Defrost foods completely for even cooking results.

- inside plastic bag, slit bag to allow escape.
- 2. Press **STOP/RESET** to clear display.
- 3. Press **ACCU-THAW**, "0" and "DEF".
- 4. Enter desired defrosting time. Start amounts of time and increase as needed.
- 5. Press **START**. Oven operates. "DEF" indicating oven is programmed to defrost. Microwave power cycles on and off by "POWER" flashing on and off.
- 6. Oven stops and signal sounds at end of defrosting time.

Accu-Thaw Defrosting Guide

Use this guide when using Accu-Thaw to defrost foods. When defrosting and heating frozen foods, follow package instructions. This defrosting chart instructs on defrosting by time. To defrost by weight see "Defrosting by Weight" on page 14.

Frozen Poultry Defrosting Chart			
Food	Weight and Size	Defrosting Time (minutes/pound)	Special Instructions*
Poultry Pieces	3 pounds or less, package less than 1" thick	11 to 14	
Poultry Pieces	3 pounds or more, package less than 1" thick	13 to 15	
Poultry Whole	1 to 5 pounds	13 to 15	
Poultry Whole	5 to 8 pounds	13 to 15	Turn poultry after 5 minutes and through remaining time.
Poultry Whole	8 to 10 pounds	13 to 15	Turn poultry every 5 minutes during the first 15 minutes and twice during remaining time.
Poultry Whole	10 to 15 pounds	13 to 15	Turn poultry over every 5 minutes during the first 20 minutes and 3 times during remaining time.

- * Turn food over halfway through defrosting time unless otherwise noted.
1. Place frozen poultry on plate or cooking grill. Cover with plastic wrap. Remove all metal pieces.
 2. If desired, cover wing tips, narrow part of legs, and high point of breast bone and back with strips of foil to prevent dehydration.

Defrosting and Cooking Chart

Dish or Roast Size	Defrosting Time (hours:minutes)	Cooking Time on Full Power(minutes)
Turkey Roast		
2 pounds	:55-1:00	15 to 20
3 pounds	1:10-1:15	25 to 30
Main Dish		
1 quart	:35-:45	5 to 7
1-1/2 quart	:45-:55	6 to 9
2 quart	1:05-1:15	7 to 10
3 quart	1:45-1:55	9 to 13

1. Cover dish with glass lid or plastic wrap.
2. For frozen main dish:
 - select defrosting and cooking instructions according to size of dish food is in.
 - stir halfway through cooking time.

Frozen Roast Defrosting Chart		
Weight	Defrosting Time (minutes/pound)	Special Instructions
Under 3 pounds	13 to 15	Turn roast over halfway through cooking time.
3 to 6 pounds	15 to 17	Turn roast over after 5 minutes and halfway through remaining defrost time. Let stand to finish defrosting.

1. Place meat in utility dish and cover with plastic wrap or place in heavy-duty plastic roasting utility dish.
2. Defrost according to time recommended on chart. For example, defrost a 2 pound roast for 2 pounds x 13 minutes/pound = 26 minutes
3. Defrost thicker cuts of meat, weighing between 2 and 3 pounds, 15 minutes per pound.
4. Larger roasts may need standing time before cooking to allow completion of defrosting process.

Food	Weight (ounces)	Defrosting Time (minutes)	Special Instructions*
Fish and Seafood			
Crab claws or legs	12	7 to 10	Rearrange crab halfway through defrosting time.
Crab meat	6	4 to 5	Stir crab halfway through defrosting
Fillet--flounder, cod, sole, etc.	16	9 to 12	
Lobster tail	16	9 to 12	Wrap lobster in plastic wrap or wax paper.
Shrimp	12	7 to 10	
Small Meat			
Bacon	16	6 to 8	
Bratwurst	16	12 to 15	
Chops	16	12 to 15	
Frankfurters	12	7 to 9	
Ground meat bulk	16	12 to 15	
Ground meat patties	16	11 to 14	Arrange meat in circle.
Sausage	12	7 to 9	
Steaks	16	12 to 15	

* Turn food over halfway through defrost time unless otherwise noted.

1. Place seafood in utility dish. Cover dish loosely with plastic wrap or waxed paper.
2. Let seafood stand for a short period of time before cooking to ensure it is totally defrosted. seafood pieces under cold running water, if necessary, to finish defrosting process, or to se

FISH pad. Defrost food weighing 0.1 to 9.99 pounds. Oven selects time and power levels needed to defrost food. Microwave energy cycles on and off to allow uniform defrosting with little or no cooking on exterior. To ensure even cooking, defrost foods completely.

1. Place food in oven. Close door. If food is inside plastic bag, slit bag to allow heat to escape.
2. Press **STOP/RESET** to clear display.
3. Press desired weight defrost pad, **MEAT**, **POULTRY**, or **FISH**. "P", "0", and "DEFR" display.
4. Enter weight of food in pounds and tenths of pounds. (See chart at right to convert ounces to tenths of pounds.) To enter 1.5 pounds, press **1,5,0**. "1P:50" and "DEFR" display.
5. Press **START** and oven operates. Calculated defrost time and "DEFR" display. "POWER" flashes on and off as microwave cycles.
6. Oven stops and signal sounds when defrost cycle time is complete.

Food Weight		Pr We
Ounces	Hundreths of a Pound	Te Po
0 to 1/2	0 to .05	0
1 to 2	.06 to .15	0.1
2-1/2 to 4	.16 to .25	0.2
4-1/2 to 5-1/2	.26 to .35	0.3
6 to 7	.36 to .45	0.4
7-1/2 to 8-1/2	.46 to .55	0.5
9 to 10	.56 to .65	0.6
10-1/2 to 12	.66 to .75	0.7
12-1/2 to 13-1/2	.76 to .85	0.8
14 to 15 1/2	.86 to .95	0.9

If roast weighs 3.95 pounds or 3 pound program 3.9 pounds. If roast weighs 3 pounds 0 ounces, program 4 pounds (

Defrost by Weight, then Cook

1. Place food in oven. Close door. If food is inside plastic bag, slit bag for steam to escape.
2. Press **STOP/RESET** to clear display.
3. Press desired weight defrost pad, **MEAT**, **POULTRY**, or **FISH**. "P", "0", and "DEFR" display.
4. Enter weight of food in pounds and tenths of pounds.
5. Press **TIME ENTRY**. "MICRO" and "0" display.
6. Enter desired cooking time. Cooking time displays.
7. To cook at a Cookmatic power level other than full power, press **COOKMATIC LEVEL**.
8. Press the number for desired Cookmatic power level. Number appears in display. For example, to cook at cook level 4, press **4** which is 40% power.
9. Press **START** and oven operates beginning with calculated defrost time. "DEFR" displays. "POWER" flashes as microwave energy cycles on and off. After defrost program is complete, oven begins cooking food for programmed cooking time.
10. Oven stops and signal sounds when cooking time is complete.

Accu-Thaw Defrost by Time, then Cook

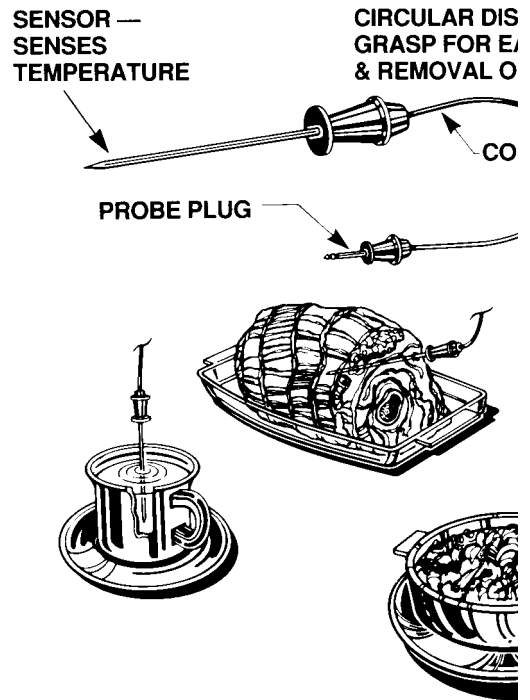
1. Place food in oven. Close door. If plastic bag, slit bag to allow steam.
2. Press **STOP/RESET** to clear display.
3. Press **ACCU-THAW**. "0" and "DEF" display.
4. Enter desired defrosting time.
5. Press **TIME ENTRY**. "MICRO" and "0" display.
6. Enter desired cooking time. Cooking time displays.
7. To cook at a Cookmatic power level other than full power, press **COOKMATIC LEVEL**.
8. Press the number for desired Cookmatic power level. Number appears in display. For example, to cook at cook level 4, press **4** which is 40% power.
9. Press **START**. Oven operates beginning with calculated defrost time. "DEFR" displays. "POWER" flashes as microwave energy cycles on and off. After defrost program is complete, oven begins cooking food for programmed cooking time.
10. Oven stops and signal sounds when cooking time is complete.

cook foods to temperature.

1. Do not use temperature probe to cook candies. Highest temperature sensed by probe is 190°F, most candies require temperatures of 230°F or higher.
2. Insert temperature probe as shown at right:
Meats--Insert probe sensor tip in thickest lean section, halfway between center and exterior, but away from fat and bone.
Casseroles, leftovers, beverages--Insert probe sensor tip into center.
3. Be sure probe is securely inserted into food. If probe falls out of food, air temperature is sensed and food will not cook properly. Probe could be damaged.
4. Do not use probe with foil or other metal. Arching could result. If recipe suggests using foil, do not use the probe.
5. Do not operate oven if probe is caught in oven door.
6. Do not use temperature probe when cooking different foods at the same time. Different foods cook at different speeds, and results may be unsatisfactory.
7. Do not force temperature probe into frozen food. Sensor tip could be damaged or probe could break.
8. During cooking, probe could become hot enough to burn. Use hot pad to remove hot temperature probe.

oven. Keep probe in place where it will not become lost or damaged.

10. Wash probe in hot, soapy water. Do not immerse probe plug in water or automatic dishwasher. Rinse and dry thoroughly.



Using Temperature Probe without Cooking

Temperature probe can be used as a thermometer when oven is not cooking.

1. Place food item in oven.
2. Insert temperature probe tip into item and probe plug into oven cavity wall receptacle.
3. Press **ACCU-TEMP**. Temperature of item displays.
4. Remove probe and press **STOP/RESET** twice to return display to time of day.

with set temperatures of 140°F or above. Food such as cooked meat, poultry or fish should be held at 140°F or above to prevent the growth of bacteria or production of toxins. Temperature probe will sense temperatures between 95°F-190°F.

1. Read "Automatic Temperature Control System" on page 16.
2. Place food in oven. Insert temperature probe tip into food. Insert probe plug into right oven interior wall near back. Close oven door.
3. Press **STOP/RESET** to clear display.
4. Press **ACCU-TEMP**. "MICRO", "F" and current temperature of food display. If actual temperature of food is less than 95°F, 95°F displays.
5. Press number pad corresponding with end temperature desired.
6. To cook at a lower Cookmatic level, press **COOKMATIC LEVEL**. "COOK LEVEL" displays.
7. Press number pad for desired Cookmatic power level.
8. Press **START** and oven operates. Oven cooks to temperature so programming time is not necessary. "POWER" flashes on and off as microwave energy cycles.

- sounds. If set temperature is 139° oven stops when temperature is re
- Automatic Hold**--If set temperature higher, oven holds food at set temp 60 minutes or until **STOP/RESET** i oven is stopped and restarted durin period, 60 minute timing begins ag
10. When cooking is finished, press **S** twice to return to time of day. Rem from oven.

Pads are preprogrammed for the follow temperatures:

Pad #	Temperature
1	110°F
2	120°F
3	130°F
4	140°F
5	150°F
6	160°F
7	170°F
8	180°F
9	190°F

Instant Replay

Instant replay allows review of oven programming. When cooking by time and/or temperature:

1. Press **CLOCK** to display time of day.
2. Press **CLOCK** again to display remaining cooking time.
3. Press **TIMER** to display remaining time on timer.

hood to serving temperature (see page 9). To reprogram the pads:

1. Press **STOP/RESET** to clear display.
2. Press **MEMORY SET**. "P" displays.
3. Press pad number **0-9** to change. Current heating time, Cookmatic level, and "MICRO" display.
4. Press **TIME ENTRY**. "0" displays.
5. Enter new heating time. New time appears in display.
Note: When reprogramming one of the multiple program pads (MINI MEAL, SOUP, POTATO, or HOT DRINK) reprogram oven for time recommended to cook one serving. Oven calculates time for cooking more than one serving.
6. To cook on a power level other than full power, press **COOKMATIC LEVEL**. "COOK LEVEL" displays.

7. Enter desired Cookmatic power level.
8. Press **MEMORY SET** to lock the new time into preprogrammed pad. "P" displays cooking time and/or Cookmatic power level. If power level is changed on multiple program pad, is for one serving only. Oven calculates time for all remaining serving selections. For example, if time is changed to cook from 3:30 to 3:00, oven calculates potatoes.
9. To change other preprogrammed pad, press step 3.
10. To exit this mode, press **STOP/RESET**. "P" displays.
Note: Oven retains new programmed power level. Power is interrupted.

Lockout and Custom Lock

Use to prevent small children from accidentally programming or starting oven. Lockout disables all key pads. Custom lock disables all key pads except one preprogrammed pad. For example, to access only the popcorn pad, the custom lock feature would disable the other pads from operating, allowing only the popcorn pad to operate.

Programming Lockout:

1. Press **LOCK**. "0" displays.
2. Press **1,3,5,7**.
3. Press **LOCK**. "LOC" displays, then time of day and "L" (indicating lockout is on) display. If a pad is pressed while in lockout mode "LOC" displays for a second.

Removing Lockout Programming:

1. Press **LOCK**. "0" displays.
2. Enter **1,3,5,7**.
3. Press **LOCK**. Time of day displays.

Programming Custom Lock:

1. Press **LOCK**. "0" displays.
2. Press **2,4,6,8**.
3. Press preprogrammed pad to be locked off. For example, to access pad 9 only, press **9**. "9" displays.
4. Press **LOCK**. "LOC" displays, then pad number programmed in step 3 (for example), and "READY" display indicates ready for use. If pad other than programmed pad is pressed, "LOC" displays for a second.

Removing Custom Lock Programming:

1. Press **LOCK**. "0" displays.
2. Press **2,4,6,8**. "READY" displays.
3. Press **LOCK**. Time of day displays.

food placed in oven. To install rack in oven, completely open oven door and place rack in rack supports located on left and right sides of oven interior.

Food Placement:

Dishes may placed on floor and rack. Allow space between foods for proper cooking results. If cooking single level only, do not use oven rack (except for defrosting).

Do not use a browning skillet on oven rack. Heat from skillet could damage oven rack and interior.

Reheating:

When reheating plates of food, place one plate above the other. Cover loosely with plastic wrap. Heat at full power. Switch plate positions halfway through cooking time.

Defrosting:

Defrost baked products on oven rack. Baked products defrosted on oven floor may become soggy.

Select foods which cook well at full power. Place food with longest cooking time on oven rack.

To estimate total cooking time, add cooking times for each food together. Cook for half of total time. Reverse position of foods from rack to floor for remaining time, checking for doneness 5-10 minutes before end of estimated time.

Precautions to avoid damage to oven finish:

- Use rack only according to instruction manual.
- When using rack, it must be fully supported by rack supports before operating oven.
- When installed, rack must not touch oven cavity walls.
- Do not lay rack on bottom of oven.
- Do not store rack in oven.

Microwave Utensils

Microwave **Safe** utensils include glass, glass-ceramic, natural fiber cloth, non-recycled paper, plastic and wood.

Unsafe utensils include aluminum foil, lead crystal, metal, metallic trimmed clothing, newspapers, and recycled paper.

Utensil Check Test

Use the following test to check utensils for microwave safeness:

1. Place glass measuring cup of water next to empty dish to be tested in unit.
2. Heat on full power for one minute.
3. Check temperature of dish and water.

If dish remains cool and water is hot, dish is microwave safe. If dish is slightly warm, use for short term cooking only. If dish is hot, do not use. Dish remains cool if water is hot if microwaves and microwaves are being absorbed by water. Dish becomes hot if absorbing microwaves.

Microwave Cooking Principles

Decrease cooking times when:

- Foods are high in fat and sugar.
- Foods are porous.
- Foods are flat, thin or prepared in shallow pan.

Increase cooking times when:

- Foods are thick and dense.
- Foods are frozen or refrigerator temperature.
- Food volume increases.

splattered, wipe with paper towel or clean with mild detergent in warm water using soft sponge or cloth. Wring sponge or cloth to remove excess water before wiping unit. If desired, boil a cup of water in microwave oven to loosen soil before cleaning:

- Do not use cleaners containing ammonia. These could damage finish.
- Never pour water into microwave oven bottom.
- Do not use water pressure type cleaning systems.

Discharge Air Vents

There will be a slight buildup of cooking vapors along discharge louvers in back of oven on right side. Clean air vent with damp cloth and dry.

Oven Rack

Wipe with soft sponge or cloth dampened with mild, sudsy water, or hand-wash in sink. Do not wash in dishwasher or use abrasive cleaners.

antenna from getting dirty. Remove screw with damp cloth.

Remove splatter shield to clean more carefully. Be careful not to bend antenna when removing shield. Unplug oven before removing antenna from rotating. Shield snaps into top of microwave oven and three slots in back. To remove place thumbs into two indentations on back of shield. Press lightly toward back and lower shield away from antenna. Pull shield forward, out of back slots and out of microwave oven. Wash shield in hot soapy water and replace.

- Do not wash in dishwasher.
- Do not use abrasive cleaners.

When replacing, be careful not to bend antenna. To replace, fit shield tabs into three slots in back, lift front until shield snaps into place.

Temperature Probe

Wash in hot soapy water. Do not immerse probe in water. Do not wash probe in dishwasher. Dry thoroughly before using.

Mechanical

Oven Light



Caution

To avoid electrical shock hazard unplug power cord or open circuit breaker to microwave oven before replacing light bulb. After replacing light bulb, reconnect power.

Tools needed--

- protective gloves
- flat head screwdriver



To remove bulb, turn it in the direction shown.

Important! Wear gloves to protect hands. Do not touch bulb if hot. If hot, allow bulb to cool before touching.

To change oven light:

1. Remove screw from and open cover door on back of oven.
2. Remove bulb, being careful not to touch or break bulb.
3. Replace bulb with a 40 watt, 115-120 volt appliance bulb available at grocery stores.
4. Close access door and replace access panel.
5. Plug in microwave oven.

- Confirm unit is on grounded and polarized circuit.
- Check fuse or circuit breaker. Determine if circuit is operable by plugging another item in outlet.
- Confirm microwave oven door is securely closed.
- If condition remains unchanged, see "Unchanged Condition" instructions below.

If control will not accept instructions:

- For cooking to temperature, confirm probe jack is securely inserted into oven receptacle.
- For cooking by time, see "Unchanged Condition" instructions below.

If readout appears wrong:

- Press **STOP/RESET**.
- See "Unchanged Condition" instructions below.

Unchanged Condition

If condition remains unchanged, perform the following steps:

1. Check to see if fuse or circuit breaker is open.
2. Unplug oven.
3. Reconnect oven to wall outlet. Dash lines appear in display.
4. Press **STOP/RESET** or set clock.

Confirm light bulb is not defective

If room lights dim or pulse when oven

- Confirm microwave is on proper grounding instructions on page 5

If unit operates, but will not heat food:

- Place one cup cool water in unit. minute. If water temperature does unit is operating incorrectly.

If temperature probe is not functioning

- Confirm probe jack is securely in receptacle.
- Confirm food is not hotter than pit temperature.
- Confirm food is completely defrosted.
- Confirm probe was not left in oven another method other than temp cooking.

If dash lines appear in display:

- This is a power interruption signal appear whenever oven is initial p when power is interrupted. Set tl clear.



WARNING

To avoid electrical shock, personal injury or death, do not remove outer case at . Only authorized servicer should remove outer case. If removed by another pers is void.

Any questions or to locate an **authorized** Amana servicer, call **1-319-622-5511**. Contact an **au** Amana servicer if service is required. When contacting us, provide product information includin **serial numbers** and **date of purchase**. Model and serial numbers are located on appliance na located on upper left oven wall interior.

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