
Amana[®]

Electric Wall Oven Use and Care Manual

Model: AO27SE1 AO27SEW1

- To the Installer:** Leave this manual and other literature with the consumer for future use.
- To the Consumer:** Keep this manual for future reference.
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Model Identification

Complete the registration card and promptly return card to Amana Product Registration department. If registration card is missing, call Consumer Affairs Department at 1-800-843-0304. If outside the U.S.A. call 1-319-622-5511.

When contacting Amana, provide product information. Product information is located on the appliance nameplate. The nameplate is on the oven frame and can be seen by opening the oven door. Record the following information:

Model Number: _____
Serial Number: _____
Manufacturing Number: _____
Date of purchase: _____
Name and address of Dealer: _____

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

If you have questions concerning product usage, installation or warranty call **1-800-843-0304**. If you are calling from outside the U.S.A. call 1-319-622-5511.

To locate an **authorized** servicer, call **1-800-NAT-LSVC (1-800-628-5782)**. If outside U.S.A. call 1-319-622-5511. We recommend contacting an authorized servicer if service is required.

As with all appliances, there are certain rules to follow for safe operation. Make sure everyone who operates this oven is familiar with this product's operation and with these precautions. Use this appliance only for its intended purpose as described in this manual. Pay close attention to the safety sections of manual. You can recognize the safety section by looking for the symbol or the word safety.



Recognize this symbol as a safety precaution.

⚠ WARNING

To avoid the risk of property damage or personal injury do not obstruct the flow of ventilation air to or from the oven.

To avoid the risk of electrical shock, serious personal injury or death: Make sure your oven has been properly grounded and always disconnect the electrical supply at the main circuit breaker before servicing this unit.

⚠ WARNING

This appliance contains or produces a chemical or chemicals which are known to the state of California to cause cancer, birth defects, or other reproductive harm. To reduce the risk from substances generated during self-cleaning make sure this appliance is installed, operated and maintained according to the instructions in this manual.

Due to the nature of cooking, fires can occur as a result of overcooking or excessive grease. Although a fire is unlikely, if one occurs proceed as follows:

Oven Fires

1. Do not open the oven door.
2. Turn all controls to OFF.
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box.
4. Allow the food or grease to burn itself out in the oven.

If smoke or fire persist call the local fire department.

Important Safety Instructions

WARNING

1. The oven must be installed by an authorized servicer.
2. Never use the oven for warming or heating the room.
3. Wear proper apparel. Loose fitting or hanging garments should never be worn while using the oven.
4. Do not repair or replace any part of the oven yourself unless it is recommended in this manual.
5. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let a potholder touch an element. Do not use a towel or a bulky cloth as a potholder.
6. Never leave the oven unattended while cooking. Boilovers can cause smoke and may ignite.
7. Only certain types of glass/ceramic, earthenware, or other glazed utensils are suitable for oven use. Unsuitable utensils may break due to sudden temperature change.
8. Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.
9. Do not heat unopened food containers in the oven. Build-up of pressure may cause a container to burst and result in injury.
10. Keep the oven vent ducts unobstructed.
11. Place oven racks in desired location while the oven is cool. If a rack must be moved while the oven is hot, use a dry potholder.

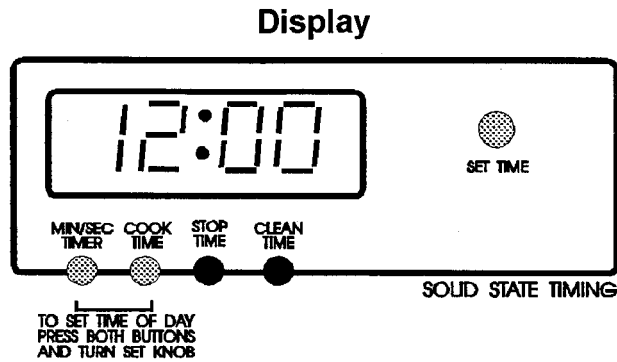
WARNING

12. Do not use aluminum foil to line the oven bottom. Aluminum foil can cause a fire and will seriously affect baking results.
13. Do not touch the interior surfaces of the oven during or immediately after use. Do not let clothing or other flammable materials contact the bake or broil elements. Although these surfaces may be dark in color they can still be hot enough to burn.
14. Other areas of the oven can become hot enough to cause burns, such as vent openings, window, oven door and oven racks.
15. To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on a hot cooking area.
16. Do not store combustible materials, gasoline or other flammable vapors and liquids near or in the oven.

Setting Time of Day

Press and hold both the MIN/SEC TIMER button and the COOK TIME button. Turn the SET TIME knob to the correct time of day.

The clock only displays 12 hours. AM and PM will not be indicated.

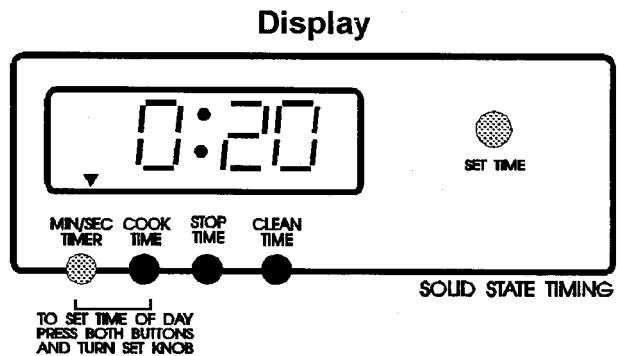


Setting The Timer

Push the MIN/SEC TIMER button. Turn the SET TIME knob to the desired time.

The timer can be set for up to 99 minutes. An arrow will appear above MIN/SEC TIMER in the display indicating timer is in use. When the time has elapsed a signal will sound and the arrow will disappear from the display.

The timer can be used during any cooking function.



Cancel the Timer Signal

Push the MIN/SEC TIMER button.

Cancel the Timer With Time Remaining

Turn the SET TIME knob until the clock displays 0:00. Time of day will return to display.

Change Display to Time of Day While Using the Timer

Push MIN/SEC TIMER and COOK TIME buttons at the same time. Display will show time of day. The arrow will remain in the display above the MIN/SEC TIMER indicating the timer is in use. When the time has elapsed a signal will sound and the arrow will disappear from the display. To check time remaining on MIN/SEC TIMER press the MIN/SEC TIMER button.

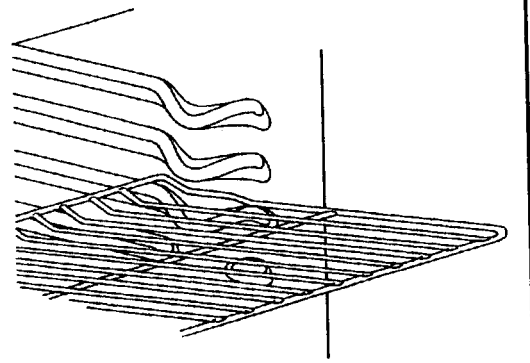
Oven Tips

Moving the Oven Racks

1. Pull the rack forward to the first stop position.
2. To remove the oven rack raise the front edge and pull it out past the second stop position and out of the oven.
3. Replace rack in the desired location.

Note: The curved edge of the rack must be toward the rear of the oven.

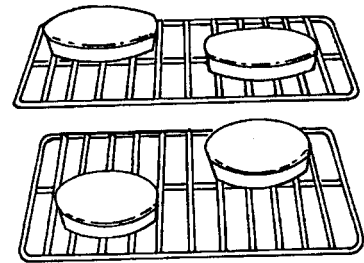
Oven Rack



Pan Placement

Baking pans and cookie sheets should be kept a minimum of two inches from side and rear walls. If baking pans are placed on different racks, they should be staggered so that one is not located directly under another. This will prevent uneven cooking of foods.

Correct Pan Placement

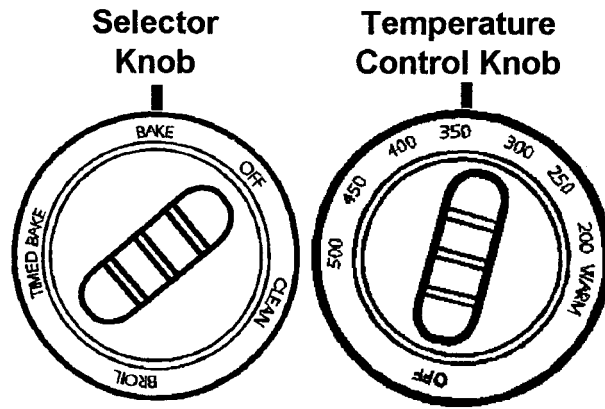


Baking

1. Turn the Selector knob to BAKE.
2. Turn the Temperature Control knob to the desired temperature.

If needed oven can be pre-heated approximately 10 minutes before placing food inside.

Some minor smoking is normal when using the oven for the first time. A non-toxic protective coating applied to the inside of the oven cavity will burn off.



When Finished

Turn Temperature Control and Selector knobs to OFF.

Delayed Baking

1. Place food in the oven.
2. Push the COOK TIME button. Turn the SET TIME knob to the amount of time the food should cook. The time can be set up to 11 hours and 59 minutes.
3. Turn the Selector knob to TIMED BAKE.
4. Turn the Temperature Control knob to the desired temperature.

An arrow will flash over the STOP TIME button. A solid arrow over the COOK TIME button and the heated casserole dish symbol will light in the display. When the cooking time has elapsed, a signal will sound. To return to time of day press both the MIN/SEC TIMER and COOK TIME buttons.

Canceling the Signal

Push the COOK TIME button.

When Finished

Turn the Temperature Control and Selector knobs to OFF.

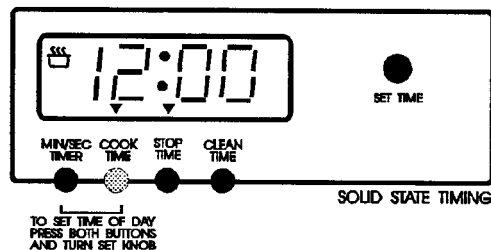
To Cancel Remaining Cooking Time

Turn SET TIME knob until display reads 0:00.

CAUTION

To reduce the risk of food poisoning due to bacterial growth and production of toxins, never hold meat, poultry, milk, eggs, or fish products in the oven for more than 2 hours before cooking.

Delayed Bake Display



Note: The fan will operate during baking to cool electrical components.

Baking

Automatic Baking

1. Place food in oven.
2. The clock must display the correct time of day.
3. Push in the COOK TIME button. Turn the SET TIME knob to the desired cooking time. The time can be set up to 11 hours and 59 minutes.
4. Push in the STOP TIME button. The earliest possible stop time will appear in the display. Turn the SET TIME knob to set desired stopping time.
5. Turn the Selector knob to TIMED BAKE.
6. Turn the Temperature Control knob to the desired temperature.

The clock will display the stop time. When the oven begins heating the heated casserole dish symbol will light in the display. An arrow will flash over the COOK TIME. A solid arrow will remain over STOP TIME until the set cooking time has elapsed. When the cooking time has elapsed, a signal will sound. To return to the time of day, press both the MIN/SEC TIMER and COOK TIME buttons.

Canceling the Signal

Push the COOK TIME button.

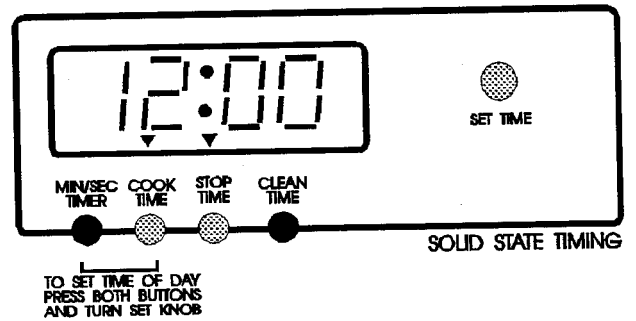
When Finished

Turn Temperature Control and Selector knobs to OFF.

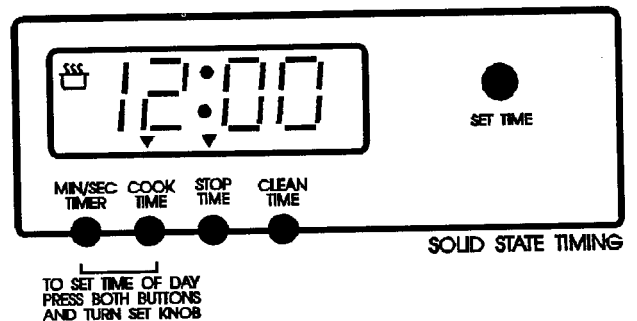
Canceling Remaining Cooking Time

1. Push COOK TIME button. Turn SET TIME knob until display reads 0:00.
2. Turn the Temperature Control and Selector knobs to OFF.

Automatic Bake Display Before Oven Is Cooking



Automatic Bake Display When Oven Begins Cooking



NOTICE

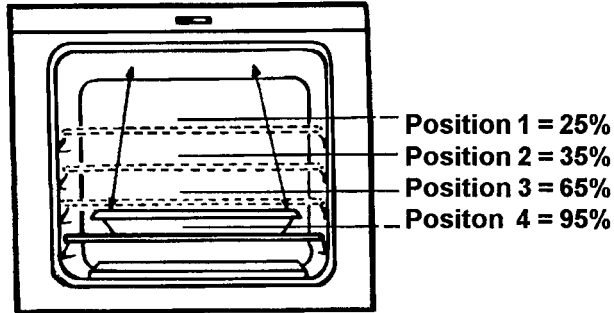
Food should be removed from the oven when the cooking time has expired. Food left in the oven may overcook.

The fan will operate during baking to cool electrical components.

Insta-Broil™ Cooking Area

Insta-broil™ cooks using heat rays which travel in straight lines. In the upper rack positions the heat rays will not reach the edges of the broiler grid. Use the illustration to the right as a reference for the effective cooking area.

Insta-Broil™ Cooking Area



Position 1 = 25%
 Position 2 = 35%
 Position 3 = 65%
 Position 4 = 95%

Insta-Broil™ Tips

1. Broiling does not require pre-heating.
2. The Insta-broil™ cooks approximately 30% quicker than a conventional broiler.
3. Remove excess fat from meat before broiling. Cut the edges of the meat to prevent curling.
4. Place the food on a cold ungreased broiling pan. If the pan is hot the food will stick.
5. Fish should be broiled with the skin side down. All food except fish should be turned at least one time.
6. Season the meat after it has browned.

Operating the Broiler

1. Center the food on the broiling grid and pan and place in oven.
2. Close the oven door.
3. Turn the Selector knob to BROIL.
4. Turn the Temperature Control knob to desired broiling temperature.

The heated casserole dish symbol will light in the clock display. The oven indicator will light. The fan may operate to keep oven components cool when broiling large amounts of food.

When Finished

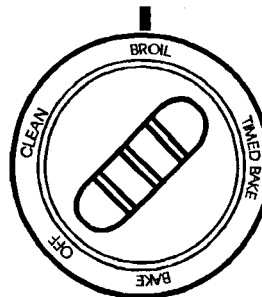
Turn Temperature Control and Selector knobs to OFF.

CAUTION

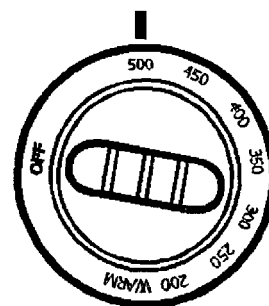
To avoid risk of fire, do not line the broiler grid with foil. Foil may trap grease on top of the grid close to the burner causing a fire.

Never broil using an automatic or delayed timed setting. Over cooking could result in a fire. Never leave the oven unattended while broiling.

Selector Knob



Temperature Control Knob



Approximate Broiling Time (when set at 500°)

Food	Thickness (doneness)	Minutes
Beef Steak	1" thick (med)	12-14
Beef Steak	1" thick (well)	20
Beef Steak	1 1/2" thick (med)	20-25
Beef Steak	1 1/2" thick (well)	30
Hamburgers	(3/4" to 1" thick)	10-15
Fish Fillets and Steaks		12-18
Pork Chops or Steak	1" thick	12-14
Pork Chops or Steak	1 1/2" thick	20-25
Bacon		10-15
Ham Slice (pre-cooked)	1/2" thick	19-20
Ham Slice (pre-cooked)	1" thick	20-30

Self-Cleaning

Self-Cleaning

1. Remove oven racks and cooking utensils from the oven. The oven must be empty.
2. Wipe up large spillovers. This will limit the amount of smoking.
3. Wipe soil from around the outside of the interior oven door. Do not rub the oven door gasket (see right).
4. Push the CLEAN TIME button. Adjust the clean time from 2 to 4 hours by turning the SET TIME knob.
5. Turn the Selector knob to CLEAN.
6. Close and lock the oven door.

The oven fan will immediately start operating to keep electrical components cool. The CLEAN indicator will light when the oven reaches cleaning temperatures. A "C" and the heated casserole dish symbol will light in the display. An arrow will flash over STOP TIME until the cleaning cycle is finished. The fan may continue to operate after cleaning until the electrical components have cooled.

To Return Display To Time Of Day

1. Press MIN/SEC TIMER and COOK TIME buttons. An arrow will flash over the STOP TIME and CLEAN TIME buttons.
2. To check the remaining cleaning time press the CLEAN TIME button.

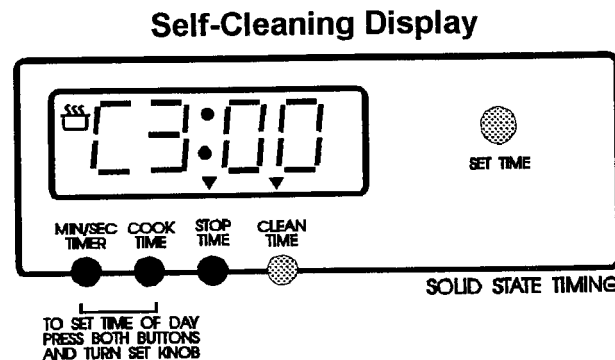
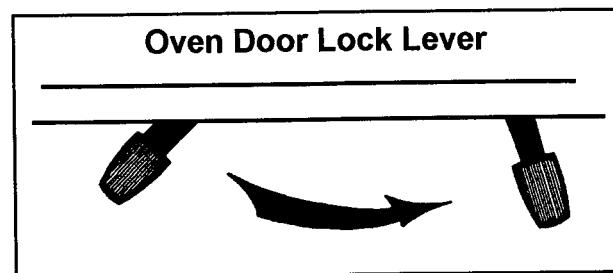
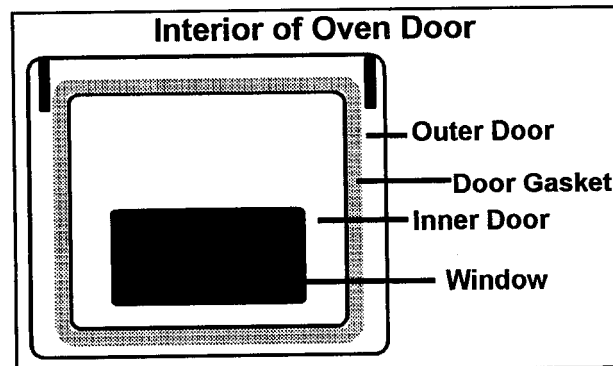
When Finished

When the oven has cooled to a safe temperature the door can be unlocked. Turn Selector knob to OFF.

To Cancel Remaining Cleaning Time

1. Push CLEAN TIME button twice.
2. When the oven has cooled to a safe temperature unlock the door.
3. Turn Selector knob to OFF.

Suggested Cleaning Time	
Light to Moderate Soil	2-3 Hours
Heavy Soil	3-4 Hours



Delayed Self-Cleaning

1. Remove oven racks and cooking utensils from the oven. The oven must be empty.
2. Wipe up large spillovers. This will limit the amount of smoking.
3. Wipe soil from around the outside of the oven door. Do not rub the oven door gasket (see page 10).
4. The clock must be set at the correct time of day.
5. Push the CLEAN TIME button. Adjust the clean time from 2 to 4 hours by turning the SET TIME knob.
6. Push the STOP TIME button. Turn the SET KNOB to the desired stopping time.
7. Turn the Selector knob to CLEAN .
8. Close and lock the oven door.

Clock will display the stop time. The oven will begin to clean automatically and finish at the pre-set stop time. When the cleaning cycle begins, the fan will operate. The oven indicator, casserole dish and an arrow over STOP TIME will light. An arrow will flash over the CLEAN TIME until the cleaning cycle is finished. When the oven reaches cleaning temperatures, the CLEAN indicator will light. To check the remaining clean time push the CLEAN TIME button.

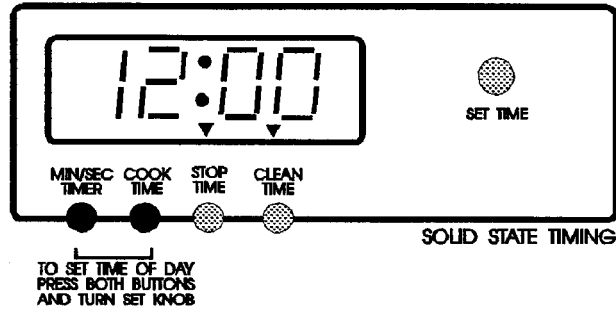
When Finished

The fan may continue to operate until the electrical components are cool. When the oven has cooled to a safe temperature, unlock the door. After the door is unlocked, turn the Selector knob to OFF.

To Cancel Remaining Cleaning Time

1. Push CLEAN TIME button twice.
2. When the oven has cooled to a safe temperature unlock the door.
3. Turn the Selector knob to OFF.

Delayed Self-Cleaning Display



NOTICE

The oven should be cleaned before it gets excessively dirty.

It is normal to see a small amount of smoke escape from the oven while cleaning. This smoke is non-toxic.

The oven door cannot be unlocked if the clean light is on or if the Selector knob is not set to clean. Do not try to force the lock. This may cause damage to the locking system.

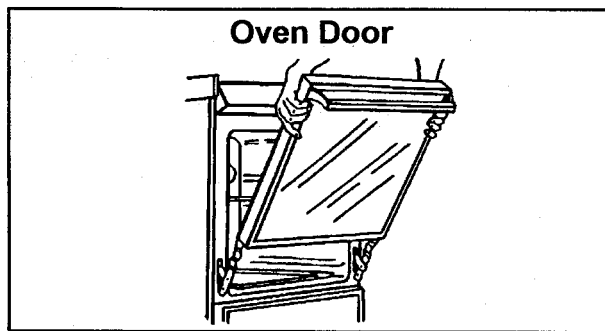
Cleaning Other Oven Parts

Oven Part	Cleaning Materials	General Directions
Bake, Broil Elements		Do not clean the bake or broil element. Any soil will burn off during cooking.
Broiler Pan and Grid	Soap and a Nonabrasive Plastic Scouring Pad and Water	Drain fat, cool pan and grid slightly. (Do not let soiled pan and grid stand in oven to cool.) Sprinkle with soap. Fill the pan with warm water. Let pan and grid stand for a few minutes. Wash and scour if necessary. Rinse and dry. Option: The broiler pan and grid may also be cleaned in the dishwasher.
Control Knobs	Mild Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return controls to range, making sure to match flat area on the knob to the flat area on the shaft.
Interior Oven Door Outside Door Gasket	Soap and Water	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly. For extra dried on soil a mild abrasive can be used. Never use strong abrasives, gritty cleaners, commercial oven cleaners or steel wool.
Oven Door Gasket	Do Not Clean	Gasket should not be cleaned. Care should be taken not to wet or rub the gasket.
Oven Racks	Soap and Water	For heavy soil, clean by hand and rinse thoroughly. Remove the oven racks for ease in cleaning.
Outside of Oven	Soap and Water	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside the surface while cleaning. Do not use cleaning products containing ammonia.

Removing the Oven Door

The oven door can be removed for ease in cleaning large spills.

1. Open the door to the first stop.
2. Grasp the door firmly on each side and lift it upward off the hinges. Do not push the hinges closed once the oven door is removed.



Replacing the Oven Door

1. Make sure the hinges are open to the first stop position. If the hinges have been accidentally closed, carefully pull them open to the first stop. Align the door with the hinge arms.
2. Slide the door down and into place. Be sure the door is completely down on the hinges.

CAUTION

To avoid personal injury or property damage, handle the oven door with care. The door is heavy and can be damaged if it is dropped.

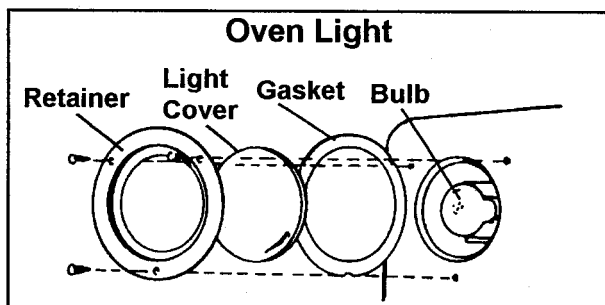
Do not place hands in hinge area when the door is removed. The hinge can snap closed and pinch your hands.

The door contains tempered glass. If the glass is scratched, chipped, impacted or twisted it may break suddenly. If the door glass appears damaged it should be replaced immediately.

Replacing the Oven Light

Protective gloves must be worn when changing the light bulb

1. Disconnect the electrical supply.
2. Remove the oven door.
3. Remove the three screws holding the retainer, light cover and gasket in place.
4. Replace the bulb with a 120-volt, 40 watt appliance bulb.
5. Replace the gasket, light cover and retainer.
6. Replace the oven door.
7. Reconnect the electrical supply.



WARNING

To avoid the risk of burns or electrical shock, disconnect the electrical supply to the oven.

Before attempting to replace the bulb make sure it is cool.

Wear protective gloves.

Do not operate the oven without the bulb cover in place.

Maintenance

Adjusting the Oven Temperature

After using the oven for a period of time, and foods are consistently underdone or overdone, make the following adjustments:

1. Gently pull off the oven temperature control knob.
2. Behind the knob you will find a pointer plate. Loosen the screws on the pointer plate and adjust the pointer only one line to the right to lower or to the left to raise the temperature. One line is equal to 10°F.
3. Tighten the screws and replace the temperature control knob.
4. Use the oven for a period of time, and repeat the above procedure if necessary. Move the pointer plate only one line each time. The oven can be adjusted up to 40°F higher or lower than the factory set temperature.

Oven Temperature Control Knob

