

# ***Amana***®

## **Self-Cleaning Gas Range Use and Care Manual**

**Models: AGS761  
AGS781**

**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

Please read this Use and Care Manual thoroughly. This manual provides proper maintenance information.

Complete the enclosed registration card and promptly return card. 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. It can be seen by opening the storage drawer. 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.**

Any further questions or to locate an authorized servicer, call **1-800-NATLSVC (1-800-628-5782)**. If outside U.S.A. call 1-319-622-5511. Warranty service must be performed by an authorized servicer. Amana also recommends contacting an authorized servicer if service is required after the warranty expires.

Amana offers a complete line of appliances...freezers, gas and electric ranges, refrigerators, wall ovens, cooktops, microwave ovens, dishwashers, washers and dryers. Amana also manufactures a complete selection of high efficiency gas furnaces plus both central and room air conditioners. When buying one of these products, choose Amana for quality.

Enjoy this new Amana range.

## **⚠ WARNING**

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
  
- **WHAT TO DO IF YOU SMELL GAS**
  - Extinguish any open flame.
  - Do not try to light any appliance.
  - Do not touch any electrical switch; Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the Fire Department.
  
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

## **⚠ WARNING**

This gas appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects, or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustions make sure this appliance is installed, operated, and maintained according to the instructions in this book and the installation instructions.

To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip bracket(s). To make sure bracket has been installed properly, remove the storage drawer and look under the range with a flashlight. Bracket(s) must be engaged in the rear corner of the range.

## **⚠ WARNING**



- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
  
- INSTALL ANTI-TIP BRACKET(S) PACKED WITH RANGE
  
- SEE INSTALLATION INSTRUCTIONS



## **⚠ WARNING**

To avoid the possibility of electrical shock: disconnect the power supply before servicing this unit.

To avoid personal injury, do not sit, stand or lean on the oven door or oven drawer.

For your safety, do not obstruct the flow of combustion or ventilation air to the range.

To avoid the possibility of property damage, personal injury or death: turn off the gas supply at the main circuit breaker before servicing this unit.

## **NOTICE**

The maximum gas supply pressure for the range must not exceed 14 inches W.C.P.

# Important Safety Instructions

## WARNING

### General

1. The range must be installed by an authorized servicer, qualified installer or gas supplier.
2. Never use the range for warming or heating the room.
3. Do not store items on the rangetop. Items stored on the rangetop can become hot and melt.
4. Wear proper apparel. Loose fitting or hanging garments should never be worn while using the range.
5. Do not repair or replace any part of the range yourself unless it is recommended in this manual.
6. Gasoline, or other flammable vapors or liquids and combustible materials should not be stored near the range. They may ignite causing a fire.
7. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let a potholder touch a flame. Do not use a towel or a bulky cloth as a potholder.
8. Do not leave children unattended in an area where the range is in use.
9. Never sit, stand, or lean on any part of the range.

### Surface Cooking

1. Use the proper pan size. Select utensils with flat bottoms large enough to cover the flame. Undersized utensils will expose the flame to direct contact with clothing.
2. To reduce the risk of burns, ignition of flammable materials, or spillage due to unintentional contact with the utensil, utensil handles must be turned inward. Handles must not extend over adjacent surface burners.
3. Top burner flames should not extend beyond the edge of the cooking utensil. If the flames are too large they can be adjusted following the directions in the installation instructions.

## WARNING

4. Do not touch areas near surface burners during or immediately after use. These areas can become hot enough to cause burns.
5. Do not store items of interest to children above the range. Children climbing on the range to reach the items may be injured.
6. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop use. Unsuitable utensils may break due to the sudden temperature change.
7. Never leave surface units unattended at high heat settings. Boilovers can cause smoking and may ignite.
8. Clean the rangetop with caution. To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on a hot cooking area.
9. Do not place aluminum foil or foods packaged in aluminum foil directly on the flame.
10. Avoid unstable pans that are easily tipped. Handles should not be loose or twist and should remain cool. If a utensil handle twists or becomes hot during cooking discard the pan.

### Oven

1. Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.
2. Do not heat unopened food containers in the oven. Build-up of pressure may cause a container to burst and result in an injury.
3. Keep the oven vent ducts unobstructed.
4. 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.
5. Do not use aluminum foil to line the oven bottom. Aluminum foil can cause a fire and will affect baking results.

## **WARNING**

6. 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 burners. Although these surfaces may be dark in color, they can still be hot enough to burn.
7. Other areas of the oven can become hot enough to cause burns, such as vent openings, window, oven door and oven racks.
8. Do not use the oven cavity for storage space.
9. Never use abrasives, commercial oven cleaners or steel wool to clean any part of the range or the oven interior.
10. Never attempt to operate the oven during a power failure.
11. Do not drape towels or other materials on the oven door handle. These items may contact a flame or become too hot and ignite.
12. Do not use aluminum foil to cover the broiler grid. The foil can trap grease on top of the grid causing it to ignite.

## **WARNING**

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

### **Surface Burner Fires**

1. Do not operate the vent hood. The fan can spread the flames.
2. If it is safe to do so, turn the burner to "OFF".
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box and the gas at the main supply valve.
4. Smother the fire with a non-flammable lid or use a Class "ABC" or "BC" fire extinguisher.

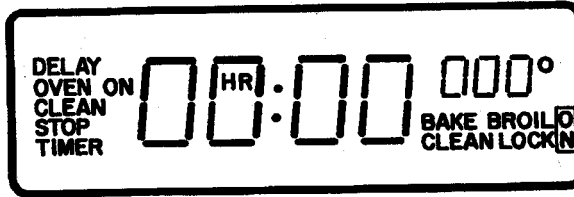
### **Oven Fires**

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 and the gas at the main supply valve.
4. Allow the food or grease to burn itself out in the oven.

**If smoke or fire persist call your local fire department!**

# Electronic Oven Control

OVEN CANCEL



TIME/TEMP SET



  
MIN. TIMER  
ON/CANCEL

  
CLOCK

  
STOP  
TIME

  
COOK  
TIME

  
CLEAN

  
BROIL

  
BAKE

## Electronic Oven Control Buttons

**OVEN CANCEL**- Used to set clock. Cancels any cooking or cleaning function.

### MIN. TIMER

**ON/CANCEL** - Used to time any kitchen function or cancel timer.

**CLOCK** - Used to set time of day

**STOP TIME** - Used to set delayed baking and self-cleaning functions.

**COOK TIME** - Used to set timed baking.

**CLEAN** - Used to set self-clean cycle.

**BROIL** - Used to set broil.

**BAKE** - Used to set bake operations.

**TIME/TEMP SET** - Used to select temperature or time.

## Special Oven Control Functions

**Preheat Signal** - After setting the oven to bake and selecting a temperature, the oven will preheat. When the oven reaches the set temperature, a 1 second signal will sound.

**End of Cycle Signal** - When a timed cycle is complete, three long signals will sound. The end of cycle signal will continue to sound until the OVEN CANCEL button is pushed. If the minute timer is in use push the MIN. TIMER ON/CANCEL button to cancel the end of cycle signal.

**Child Lockout** - This is a safety feature that can be used to prevent children from accidentally programming the oven. It disables the electronic oven control buttons.

Push and hold the BAKE and CLOCK buttons for 5 seconds. OFF displays where the temperature normally appears.

To reactivate the buttons, push and hold the BAKE and CLOCK buttons for 5 seconds. The child lock out feature must be reset after a power failure.

**12 Hour Automatic Cancel** - This is a safety feature that prevents the oven from continuing to operate if it has been left on for over 12 hours. If a cooking function continues longer than 12 hours without any buttons on the oven control being pushed, this feature turns the oven off. Any time a button is pushed, the 12 hour automatic cancel is reset.

Read the safety instructions before using the quick reference instructions. If there are unanswered questions refer to the detailed sections of this manual.

## Setting the Clock

1. Push the CLOCK button.
2. Turn the TIME/TEMP SET knob to the correct time of day.
3. Press OVEN CANCEL button.

## Setting the Minute Timer

1. Push the MIN. TIMER button.
2. Turn the TIME/TEMP SET knob to the desired amount of time. The timer can be set from 1 second to 9 hours and 50 minutes.

## Canceling the Minute Timer

Push and hold the MIN. TIMER button for 3 seconds.

## Baking or Broiling

1. Push the BAKE or BROIL button.
2. Turn the TIME/TEMP SET knob to the desired temperature or HI for broil.
3. The oven will begin baking or broiling within 30 seconds.

## Canceling Bake or Broil

Press the OVEN CANCEL button.

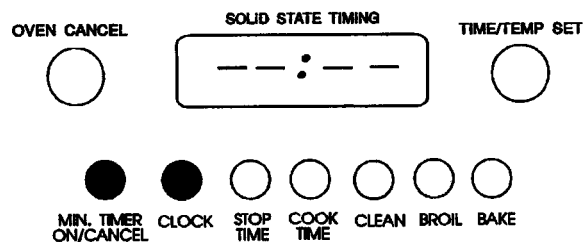
## Self-Cleaning

1. Remove oven racks and all utensils from oven.
2. Push the CLEAN button.
3. Turn the TIME/TEMP SET knob to the desired cleaning time. Clean can be set from 2 to 4 hours.

## Canceling Self-Cleaning Cycle

1. Push the OVEN CANCEL button.
2. When the oven has cooled to a safe temperature, the door will automatically unlock.

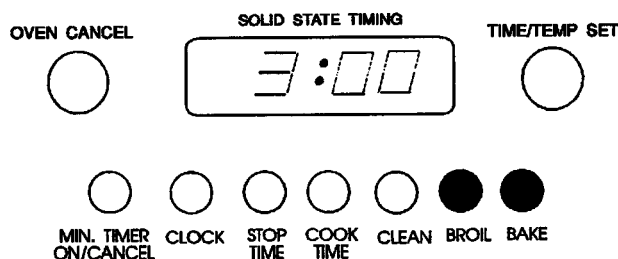
## Setting Clock and Minute Timer



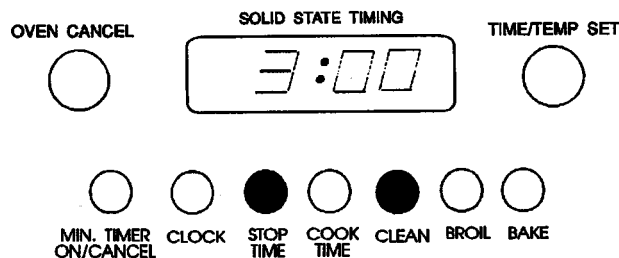
### NOTICE

When canceling the minute timer do not press the OVEN CANCEL button. Pressing the OVEN CANCEL button will cancel the cooking function.

## Setting Bake and Broil



## Setting Self-Cleaning Cycle



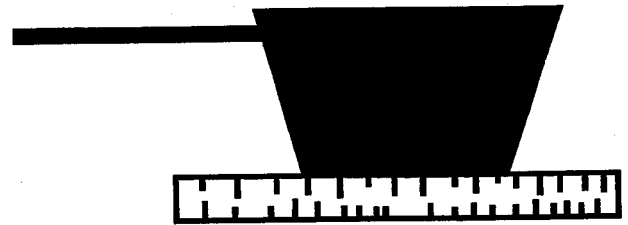
## Choosing Cooking Utensils

### Cooking Utensils

1. Use the proper pan size. Do not use a pan that has a bottom smaller than the flame. Do not use utensils that over hang the grate by more than 1".
2. Care should be taken when using glazed cooking utensils. Some glass, earthenware or other glazed utensils will break due to sudden temperature changes.
3. Select utensils without broken or loose handles. The handle should not be heavy enough to tilt the pan.
4. Select utensils with flat bottoms.

### Determining If a Pan Has a Flat Bottom

1. Rotate a ruler along the bottom of the pan. If the pan is not flat there will be gaps between the bottom of the pan and the edge of the ruler.
2. A small groove or mark on a pan bottom will not effect cooking times. However, if a pan has a large gap or an extremely uneven bottom, it will not be energy efficient and will not provide good cooking results.



### Cooking Utensil Specifications

Type	Response To Temperature Changes	Recommended Usage
Aluminum	Heats and Cools Quickly	Frying, Braising, Roasting
Cast Iron	Heats and Cools Slowly	Low Heat Cooking, Frying
Copper, Tin Lined	Heats and Cools Quickly	Gourmet Cooking, Wine Sauces, Egg Dishes
Enamelware	Response Depends on Base Metal	Low Heat Cooking
Glass Ceramic	Heats and Cools Slowly	Low Heat Cooking
Stainless Steel	Heats and Cools at Moderate Rate	Soups, Sauces, Vegetables, General Cooking



## Operating the Top Burners

1. Push in and turn the burner control to LITE.
2. When the burner ignites, turn the control to the desired setting.

## When Finished

Turn all controls to OFF.

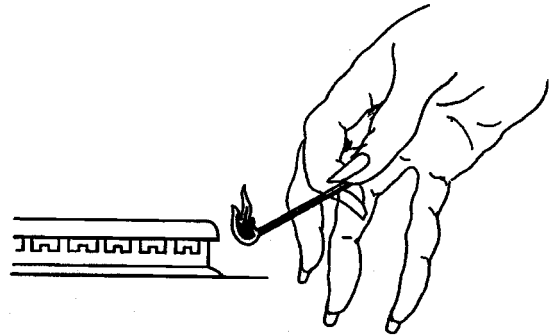
## Operating the Cooktop During A Power Failure

1. Push in and turn the control knob to LITE.
2. Hold a lighted match at the corresponding burner.
3. When the burner ignites, turn the control to the desired setting.

## When Finished

Turn all controls to OFF.

## Lighting Burner During A Power Failure



## **⚠️ WARNING**

To avoid the risk of serious personal injury, property damage or fire do not leave the surface burners unattended while in operation. Grease and spillovers can ignite causing a fire.

Do not attempt to light the oven or broil burners during a power failure.

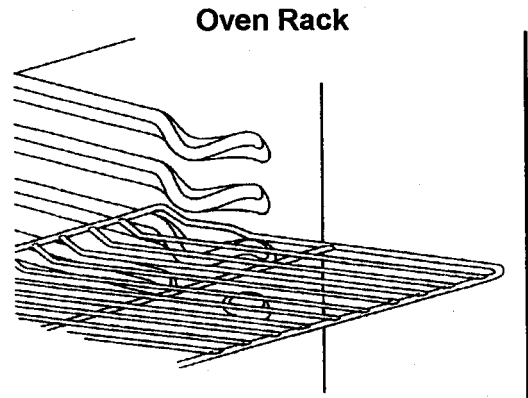
## Oven Tips

### Oven Rack Placement

Oven racks should be positioned before the oven is turned on.

1. Pull rack forward to the stop position.
2. Raise the front edge and pull it out of the oven.
3. Place rack in desired location.

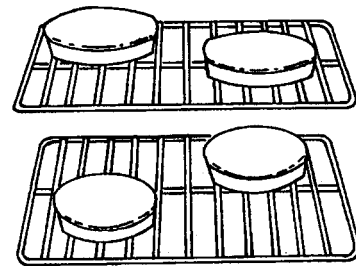
**Note:** The curved edge of the rack must be toward the rear of the oven.



### Pan Placement

Baking pans and cookie sheets should be kept two inches from the 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 browning of foods.

### Correct Pan Placement



### NOTICE

Smoking and odor is normal when using the oven the first few times. To eliminate the initial smoking and odor, set the oven to bake at 350° for approximately 2 hours. After baking, any residue collected around the range vent area can be cleaned using Soft Scrub® and a dampened cloth.

## Baking

1. Push the **BAKE** button.
2. Turn the **TIME/TEMP SET** knob to the desired temperature. Temperature can be set from 170° to 550°.

Preheat approximately 10 minutes or until the preheat signal is heard before placing food inside. Some minor smoking is normal when using the oven for the first time. A nontoxic protective coating applied to the inside of the oven cavity will burn off.

## When Finished

Push the **OVEN CANCEL** button. Display will return to time of day.

## Automatic Baking

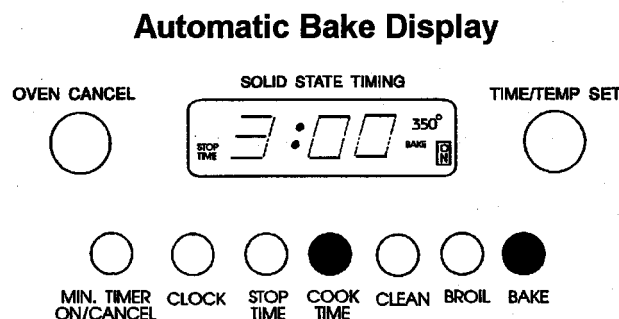
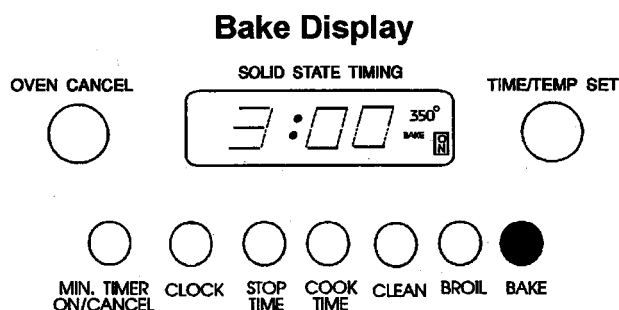
1. Place food in the oven.
2. Push the **COOK TIME** button. Turn the **TIME/TEMP SET** knob to the amount of time the food should cook. The time can be set up to 11 hours and 55 minutes.
3. Push the **BAKE** button. Turn the **TIME/TEMP SET** knob to the desired temperature. **STOP**, **TIME**, **BAKE** and **ON** will light in the display. When the cooking time has elapsed, an end of cycle tone will sound three times, the oven will automatically turn off and the display will return to time of day. The end of cycle tone will continue to sound every 7 seconds until the **OVEN CANCEL** button is pushed.

## When Finished

Push the **OVEN CANCEL** button.

## To Cancel Remaining Cooking Time

Press the **OVEN CANCEL** button.



## NOTICE

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

# Baking

## Delayed Baking

1. Place food in oven.
2. The clock must display the correct time of day.
2. ~~3.~~ Push in the COOK TIME button. Turn the TIME/TEMP SET knob to the desired cooking time. The time can be set up to 11 hours and 55 minutes.
3. ~~4.~~ Push in the STOP TIME button. The earliest possible stop time will appear in the display. Turn the TIME/TEMP SET knob to set desired stopping time.
4. ~~5.~~ Push the BAKE button. Turn the TIME/TEMP SET knob to the desired temperature. *Do this step 1st!* DELAY, OVEN, STOP, TIME, BAKE and the selected temperature will light in the display. When the oven begins heating, ON will light in the display. When the cooking time has elapsed, an end of cycle signal will sound three times, the oven will automatically turn off and display will return to time of day only. The end of cycle signal will continue to sound every 7 seconds until the OVEN CANCEL button is pushed.

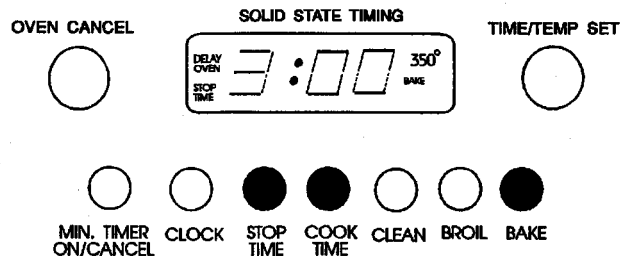
## When Finished

Push the OVEN CANCEL button.

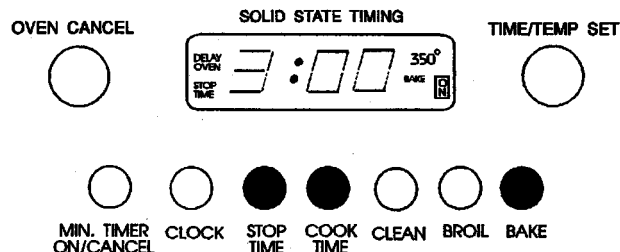
## Canceling Remaining Cooking Time

Push the OVEN CANCEL button.

## Delayed Bake Display Before Oven Is Cooking



## Delayed Bake Display When Oven Begins Cooking



## 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.

Baking time and temperature will vary with temperature of ingredients and size and type of utensil being used. For best results always check food at minimum time. Follow this chart only as a guide for time and temperature.

**Oven Baking Chart**

<b>Food</b>	<b>Oven Temp. Degrees F.</b>	<b>Minutes</b>
Yeast Rolls	375F	25-30
Baking Powder Biscuits	450F	10-12
Muffins	400F	20-25
Popovers In Muffin Cup	450F	20-25
Nut Bread	350F	55-65
Corn Bread	400F	25-30
Rolled Cookies	375F-400F	8-12
Drop Cookies	375F	8-10
Sliced Cookies	350F	7-9
Brownies	350F	30-35
Pastry Pie Shells	350F	8-10
Graham Cracker Pie Shell	350F	10-12
Berry Pie	425F	35-45
Apple Pie	425F	40-50
8" Layer Cake	350F	35-40
9" Layer Cake	350F	30-35
Cup Cakes	350F	20-25
Loaf Cakes	350F	65-70
Jeweled Fruit Cake (Loaf)	300F	1-3/4 to 2 Hours
Angel Food Cake	350F	40-50

## Roasting Charts

Roasting time and temperature will vary with temperature of meat and size and type of utensil being used. Follow these charts only as a guide for time and temperature.

### Poultry Oven Roasting Chart

Food	Oven Temp. Degrees F.	Hours
Whole Chicken (4 lbs to 5 lbs)	375	1-1/2 to 1-3/4
Whole Chicken (Over 5 lbs)	375	1-3/4 to 2
Turkey (6 lbs to 8 lbs)	325	3-1/2 to 4
Turkey (8 lbs to 12 lbs)	325	4 to 4-1/2
Turkey (12 lbs to 16 lbs)	325	5-1/2
Turkey (20 lbs to 22 lbs)	325	7 to 8-1/2
Duck (3 lbs to 5 lbs)	325	1-1/2 to 2
Goose (6 lbs to 8 lbs)	325	3 to 3-1/2

### Beef and Pork Oven Roasting Chart

Food	Oven Temp. Degrees F.	Minutes Per Pound
Beef Roast (Rare)	325	20-25
Beef Roast (Medium)	325	26-30
Beef Roast (Well)	325	33-35
Rolled Roast (Rare)	325	32-36
Rolled Roast (Medium)	325	36-40
Rolled Roast (Well)	325	43-45
Fresh Whole Ham	325	22-28
Pork Loin	325	35-40
Pork Shoulder, Butt	325	40-45
Pork Picnic Shoulder	325	35-40
Mild Cured Ham Picnic, Shoulder	350	30-35

## Insta-Broil™ Cooking Area

In the upper rack positions the insta-broil™ 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™ Tips

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

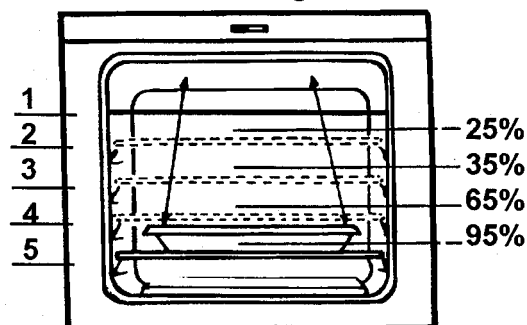
## Operating the Broiler

1. Center the food on the broiling grid and pan, place in oven. Oven door can be open or closed.
2. Push the BROIL button.
3. Turn the TIME/TEMP SET knob to HI. The oven will begin broiling in approximately 1 minute. ON, BROIL and HI will appear in display.

## When Finished

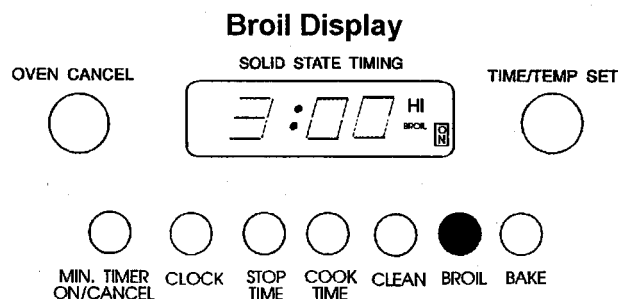
Push the OVEN CANCEL button.

## Insta-Broil™ Rack Position and Cooking Area



## ⚠ WARNING

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 leave the oven unattended while broiling. Over cooking could result in a fire.



## Approximate Broiling Time

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

# Self-Cleaning

## Tips For Self-Cleaning

1. A small amount of smoke is normal when cleaning. Excessive smoke may indicate there is a faulty gasket or too much food has been left in the oven.
2. The oven should be cleaned before it gets too dirty.
3. Do not use the cleaning cycle if the oven light cover is not properly in place.

## Setting the Oven to Self-Clean

1. Remove the oven racks and all cooking utensils from the oven. Clean excess spills from oven interior. Items should not be stored on the rangetop or backguard. These areas can become hot during the self-cleaning cycle.
2. Push the CLEAN button.
3. Turn the TIME/TEMP set knob to the desired cleaning time. Clean can be set from 2 to 4 hours.

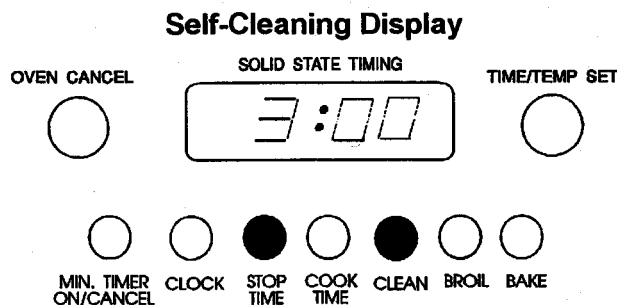
The oven will begin to clean in approximately 1 minute. CLEAN, TIME and ON will light in the display. When the oven reaches clean temperatures, the door will automatically lock and LOCK will light in the display. When the cleaning cycle has elapsed, the oven will automatically turn off and an end of cycle signal will sound. ~~The end of cycle signal will continue to sound every 7 seconds until the OVEN CANCEL button is pushed.~~

## When Finished

Push the OVEN CANCEL button. When the oven has cooled to a safe temperature, the door can be opened.

## Canceling Self-Clean Cycle

1. Push the OVEN CANCEL button.
2. When the oven has cooled to a safe temperature, the door can be opened.



Light to Moderate Soil .....	2 Hours
Heavy Soil .....	3-4 Hours

**CAUTION**

To avoid the risk of personal injury do not touch the oven vents or areas around the vents during self-cleaning. These areas can become hot enough to cause burns.

To avoid the risk of damage to the automatic locking system, do not try to force the oven door open.



## Setting Delayed Self-Clean

1. Remove the oven racks and all cooking utensils from the oven. Clean excess spills from oven interior. Items should not be stored on the rangetop or backguard. These areas can become hot during the self-cleaning cycle.
2. Push the CLEAN button.
3. Turn the TIME/TEMP set knob to the desired cleaning time.
4. Push the STOP TIME button.
5. Turn the TIME/TEMP knob to the desired stopping time. A starting time will automatically be calculated based on the amount of cleaning time and the stop time.

DELAY, CLEAN, STOP, and TIME will light in the display. The oven will begin to clean at the preset time and ON will light in the display. When the oven reaches cleaning temperatures, the door will automatically lock and LOCK will light in the display. When the cycle is complete and end of cycle signal will sound three times and display will return to time of day. ~~The end of cycle signal will continue to sound every 7 seconds until the OVEN CANCEL button is pushed.~~

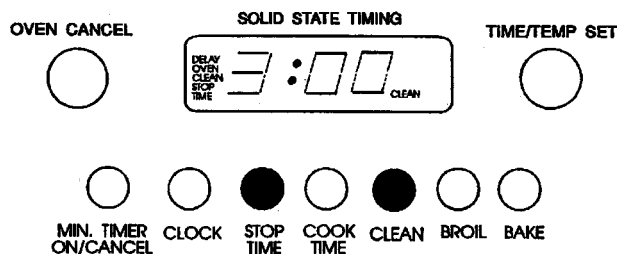
## When Finished

Push the OVEN CANCEL button. When the oven has cooled to a safe temperature, the door can be opened and LOCK will disappear from the display.

## Canceling Self-Clean Cycle

1. Push the OVEN CANCEL button.
2. When the oven has cooled to a safe temperature, the door can be opened.

## Delayed Self-Cleaning Display



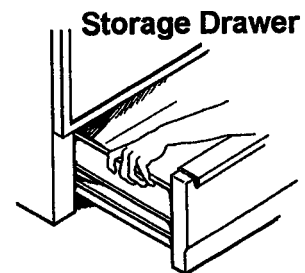
## Cleaning Other Range Parts

Range Part	Cleaning Materials	General Directions
Bake, Broil Burners		Do not clean the bake or broil burner. Any soil will burn off during cooking.
Broiler Pan and Grid	Soap and a Nonabrasive Plastic Scouring Pad	Drain fat. Cool pan and grid slightly. (Do not let soiled pan and grid stand in range 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	Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return knobs to range, making sure to match flat area on the knob to the flat area on the shaft.
Inside Oven	Soap and Water	Cool before cleaning. Frequent wiping with soap and water will prolong the time between self-cleanings. Be sure to rinse thoroughly. A mild abrasive can be used for extra dried-on soil. Never use strong abrasives cleaners, commercial oven cleaners or steel wool.
Inside Oven Door	Soap and Water	Clean the inside of the door and the window area with warm soapy water. Do not clean the oven door gasket. The gasket should not be moved while cleaning. Avoid getting any cleaning materials on the gasket.
Oven Racks	Soap and Water	For heavy soil, clean by hand and rinse thoroughly. Remove the oven racks for ease in cleaning.
Burner Grates and Caps	Soap and Water	Cool before cleaning. For heavy soil soak in warm soapy water. Never use strong abrasives, gritty cleaners or steel wool. Option: The grates and caps may be placed in the dishwasher. Dry the grates and caps completely before placing them on the rangetop.
Outside of Range and Backguard	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 behind the surface while cleaning.

### Removing Storage Drawer

The storage drawer can be removed for cleaning or to make it easier to clean under the range.

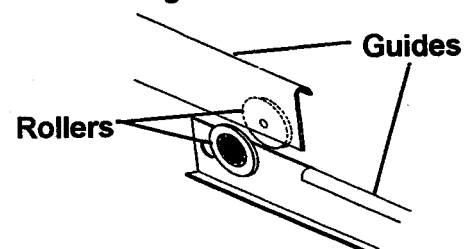
1. Pull the drawer out to the first stop. Lift the front of the drawer and pull it out to the second stop.
2. Let the drawer rest on the floor. Place hands toward the back of the drawer and lift it out.



### To Replace the Drawer

1. Place the set of rollers on the drawer behind the rollers on the range as shown right.
2. Line the guides on the drawer with the guides on the range and push the drawer back into position.

### Storage Guides & Rollers



### 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.

### Replacing the Fluorescent Backguard Light Bulb (Some Models)

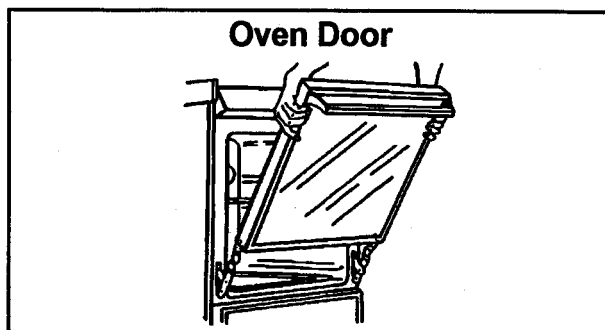
Protective gloves must be worn when changing the fluorescent bulb.

1. Grasp the top backguard cover firmly and flip it upward and open.
2. Hold the fluorescent bulb using both hands and carefully rotate it upward toward the back of the range. Lift the bulb out.
3. Slide the pins on both ends of the new bulb into the lamp holder slots. Push down slightly on the bulb and rotate the bulb toward the front of the range until it clicks into the socket. Close the top backguard cover.

### 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. Unscrew the bulb cover counterclockwise.
4. Unscrew the light bulb counterclockwise.
5. Replace the light bulb with a 120-volt, 40 watt appliance bulb. Do not overtighten the bulb. A bulb that has been overtightened will be difficult to remove.
6. Replace the light cover. Do not overtighten the bulb cover. A cover that has been overtightened can become difficult to remove.
7. Replace the oven door.
8. Reconnect the electrical supply.

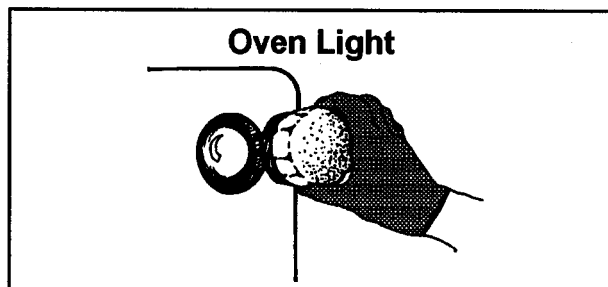


### CAUTION

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 or twisted it may break suddenly. If the door glass appears damaged it should be replaced immediately.



### 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.

# Trouble Shooting

## Trouble Shooting Guide

Problem	Things to Check
Top Burners Not Lighting	Make sure caps are on sealed burners correctly. Check air shutters for proper position. Make sure ignitors are not wet.
Oven Light Not Working	Check bulb for looseness. Check to see if bulb is burned out. If bulb is burned out. Replace with a 40 watt appliance bulb.
Oven Not Heating	Make sure range is connected to gas supply and electrical power. Make sure oven is not set for a delayed function.
Oven Burner Cycles On and Off	This is normal.
Oven Temperature Is Not Accurate	Do not try to measure temperature with a regular thermometer. Check for blocked air vents. Aluminum foil will alter oven temperature. Not using correct utensil.

### Adjusting the Thermostat

The oven temperature has been factory calibrated and tested. In the unlikely event that the oven consistently overcooks or undercooks food, make the following adjustment:

1. Push the BAKE button.
2. Turn the TIME/TEMP SET knob clockwise until an oven temperature greater than 500°F displays.
3. Immediately push and hold the BAKE button until "00" displays, approximately 5 seconds.
4. To decrease the oven temperature (for a cooler oven), turn the TIME/TEMP SET knob clockwise until the negative numbers appear. The oven can be adjusted from -05 to -35 degrees lower. To avoid over adjusting the oven move the temperature -5° degrees each time.
5. To increase the oven temperature (for a warmer oven), turn the TIME/TEMP SET knob counterclockwise until the positive numbers appear. The oven can be adjusted from 05 to 35 degrees higher. To avoid over adjusting the oven move the temperature 5° each time.
6. Push the OVEN CANCEL button. The temperature adjustment will be retained even through a power failure.

### Service Tones

If the electronic oven control sounds a series of short, rapid beeps for over 16 seconds and the display shows a F-code. Record the F-code shown, disconnect the electrical supply to the range and contact an authorized servicer.

F-codes are diagnostic service codes which indicate a part of the control or oven must be checked by an authorized servicer.

### NOTICE

Pressing the cancel button may temporarily cancel the F-code and allow a cooking function to be re-set. However, the failure code will continue to occur. An authorize servicer must be contacted to check the range.

### Answers to Commonly Asked Questions

#### Should the oven maintain a constant temperature on an oven thermometer?

To maintain a temperature for baking, the oven will cycle on and off. The temperature may vary 25° higher or lower than the temperature set on the control.

#### Is there a problem if the oven smokes the first few times it is turned on?

Some minor smoking is normal when using the oven for the first time. It is caused by a nontoxic protective coating applied to the inside of the oven cavity burning off.

#### Should there be an odor or smoke while self-cleaning the oven?

There will be some smoke and odor during the first few cleaning cycles. If there is excessive smoke or odors, too much soil may have been left in the bottom of the oven. Turn the cleaning cycle off, wait for the oven to cool and wipe away the excess soil. Reset the cleaning cycle.

#### Can the timer be used during automatic cooking?

The timer can be used at any time. The timer functions independently from the oven cooking functions. The timer should always be canceled using the MIN. TIMER ON/CANCEL button to avoid canceling the cooking function.

## Service Information

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### When Service Is Required

Your dealer can provide the name of your nearest Authorized Service Center. Help them give you prompt service by giving them:

1. An accurate description of the trouble.
2. Complete model, serial, and manufacturing numbers are located on the name plate. The nameplate is on the lower oven frame.
3. Proof of purchase (sales receipt on request).

Keep an accurate record of any service calls: what was done, who serviced the appliance, and the date of service.

We have a vast network of Authorized Service Centers. If you have a service problem that is not resolved please write:

**Consumer Affairs Department  
Amana Refrigeration, Inc.  
2800 220th Trail  
P.O. Box 8901  
Amana, IA 52204**

To locate an authorized servicer or for questions concerning product usage, installation, or warranty, call for consumer information:

**1-800-843-0304**

If outside the U.S.A.  
**1-319-622-5511**