
Amana®

Electric Range

Use and Care Manual

Model: ARR5200

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 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.

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.



Recognize this symbol as a safety precaution.

To reduce the risk of the appliance tipping, it must be secured by properly installed anti-tip bracket(s). To make sure bracket(s) have 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 ventilation air to the range.

Important Safety Instructions

WARNING

General

1. The range must be installed and properly grounded by a qualified installer or service technician.
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 an element. 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 element. Undersized utensils will expose the element to direct contact with clothing.
2. To reduce the risk of burns, ignition of flammable materials or spillage due to contact with the utensil, utensil handles must be turned inward and must not extend over adjacent surface elements.
3. Do not touch areas near surface elements during or immediately after use. These areas can become hot enough to cause burns.

WARNING

4. Do not store items of interest to children above the range. Children climbing on the range to reach the items may be injured.
5. 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.
6. Never leave surface elements unattended at high heat settings. Boilovers can cause smoking and may ignite.
7. 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. Some cleaners can produce noxious fumes if applied to a hot surface.
8. Do not place aluminum foil or foods packaged in aluminum foil directly on the element.
9. Avoid unstable pans that are easily tipped. Handles should not be loose or twist and should remain cool.
10. Do not use the surface elements without the burner bowls in place. If burner bowls are not in place components under the range may be damaged.
11. Do not soak removable surface elements. The surface elements should never be immersed in water or cleaning solutions.

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. Buildup 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.

WARNING

5. Do not use aluminum foil to line the oven bottom. Aluminum foil can cause a fire and will seriously affect baking results.
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 elements. 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 strong abrasives, gritty cleaners, oven liners, or steel wool to clean any part of the range exterior or the oven interior.
10. Do not drape towels or other materials on the oven door handle. These items may contact a element or become too hot and ignite.
11. Do not use aluminum foil to cover the broiler grid. The foil can trap grease on top of the grid causing it to ignite.
12. Do not attempt to clean the oven door gasket located on the inside of the oven door. Cleaning the gasket may cause damage. This gasket is required to seal the oven. Clean only the parts listed in this manual.

WARNING

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:

Surface Element Fires

1. Do not turn on the vent hood. The fan can spread the flames.
2. If it is safe to do so, turn the surface element to OFF.
3. Smother the fire with a non-flammable lid or use a Class "ABC" or "BC" fire extinguisher. Do not use water on a grease fire.

Oven Fires

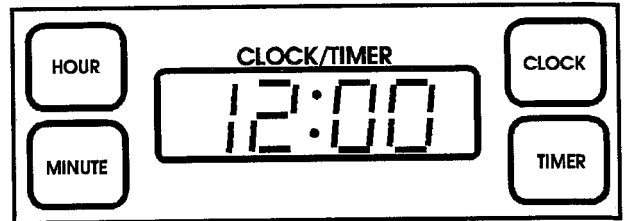
1. Do not open the oven door.
2. Turn all controls to OFF.
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box.
4. Allow the food or grease to burn itself out in the oven.

If smoke or fire persist call your local fire department!

Setting Clock and Timer

Setting the Electronic Clock/Timer

1. Push the CLOCK button.
2. Push the HOUR button to display the correct hour of day.
3. Push the MINUTE button to display the correct minutes.



Setting the Electronic Clock/Timer Minute Timer

1. Push the TIMER button.
2. Push the HOUR and/or MINUTE buttons to set the desired amount of time. The timer can be set from 1 minute to 1 hour and 59 minutes.
3. When the time has elapsed, an end of cycle signal will sound. Press the CLOCK button to cancel the end of cycle signal.

Cancel the Electronic Clock/Timer

Press the CLOCK button to return to time of day and cancel timer.

Note: The clock does not operate automatic timed cooking functions.

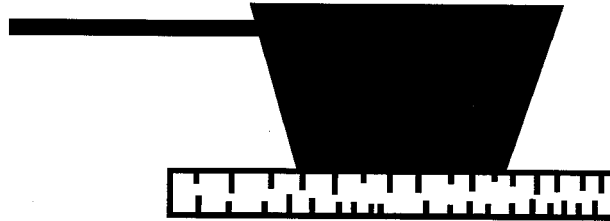
Choosing Cooking Utensils

Cooking Utensils

1. Use the proper pan size. Do not use a pan that has a bottom smaller than the element. Do not use a pan that overhangs the element by more than 1".
2. Care should be taken when using glazed cooking utensils. Some glass, glass\ceramic, 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 will not effect cooking times. However, if a pan has a large gap or an extremely uneven bottom, it will not be energy efficient.



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 Surface Elements

Operating the Surface Elements

The range is equipped with 4 electric coil surface elements.

Push in and turn the surface element control to the desired setting.

The range has two indicator lights, one for the top elements and one for the oven. When any element is on, the top element indicator light will glow red.

When Finished

Turn the control to OFF.

WARNING

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

Surface Element Settings

Cooking Guide

SIM should be used for food that is prepared at less than boiling temperatures or to simmer.

2 through 3 can be used to maintain boiling in moderate amounts of liquid.

3 through 4 should be used to maintain boiling of larger amounts of food, low temperature frying and to maintain correct pressure in a pressure cooker.

4 through 5 can be used to fry meat and poultry or to maintain deep-fat frying temperatures.

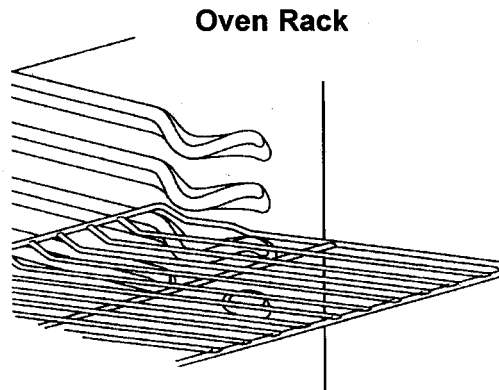
6 through HI should be used to bring food to boiling temperatures. When the food is boiling the temperature should be reduced to 3 through 5.

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.

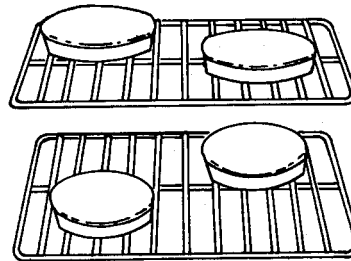
Note: The curved edge of the rack must be toward the rear of the oven.



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



To Bake

1. Place the food in the oven.
2. Push in and turn the oven temperature control knob to the desired setting. If the knob is accidentally turned to BROIL, turn the knob to OFF and reset the temperature. When the temperature control knob is turned to BROIL, only the broil element will operate.

When Finished

Turn all controls to OFF.

NOTICE

Smoking and odor is normal when using the oven the first few times. To eliminate the subsequent smoking and odor, set the oven to bake at 350°F 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 and Roasting Charts

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. When roasting, choose a shelf based on the size of the food item.

Oven Baking Chart

Food Item	Rack Position 1 = Highest 5 = Lowest	Oven Temperature In °F	Cook Time (Minutes)
Angel Food Cake	5	350°	28 - 50
Biscuits	3 or 4	375° - 400°	8 - 16
Muffins	3 or 4	400° - 425°	17 - 23
Cookies	3 or 4	350° - 400°	8 - 20
Cupcakes	3 or 4	350° - 400°	18 - 30
Brownies	3 or 4	350°	25 - 38
Layer Cakes	3 or 4	350° - 375°	27 - 40
Pound Cake	4 or 5	325° - 350°	45 - 70
Fresh Pies	3 or 4	400° - 450°	35 - 60
Frozen Pies	3 (on cookie sheet)	400°	40 - 65

Oven Roasting Chart

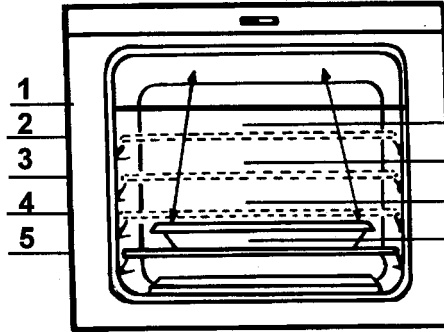
Food Item	Oven Temperature In °F	Doneness	Cook Time (Minutes Per Pound)		Internal Temperature In °F
			3 to 5 lbs.	6 to 8 lbs.	
Beef - tender cuts, rib, high quality sirloin tip, rump or top round 1	325°	Rare	24 - 33	18 - 22	140° - 150° 2
	325°	Medium	35 - 39	22 - 29	150° - 160°
	325°	Well Done	40 - 45	30 - 35	170° - 185°
Lamb - leg or bone-in shoulder 1	325°	Rare	21 - 25	20 - 23	140° - 150° 2
	325°	Medium	25 - 30	24 - 28	150° - 160°
	325°	Well Done	30 - 35	28 - 33	170° - 185°
Veal - shoulder, leg or loin; Pork - loin rib or shoulder 1	325°	Well Done	35 - 45	30 - 40	170° - 180°
	325°	Well Done	35 - 45	30 - 40	170° - 180°
Ham, precooked	325°	Warm	17 - 20 min./lb. (any weight)		130° - 140°
Chicken or Duck	325°	Well Done	35 - 40	30 - 35	185° - 190°
Chicken Pieces	350°	Well Done	35 - 40	30 - 35	185° - 190°
Turkey	325°	Well Done	10 to 15 lbs 18 - 25 min./lb.	Over 15 lbs 15 - 20 min./lb.	185° - 190° In thigh

- 1 For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above.
- 2 The U.S.D.A. says "Rare beef is popular, but you should know that cooking it to only 140°F means some food poisoning organisms may survive." (Safe Food Book - Your Kitchen Guide, USDA, 1995.

Rack Positions

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 should be turned at least one time.
4. Season the meat after it has browned.
5. Broiling does not require pre-heating.



Operating the Broiler

1. Center the food on the broiling grid and pan and place in oven.
2. The oven door should be opened to the first stop position.
3. Push in and turn the temperature control knob to BROIL. The temperature can be adjusted down during broiling, however the knob must be turned to broil initially.

CAUTION

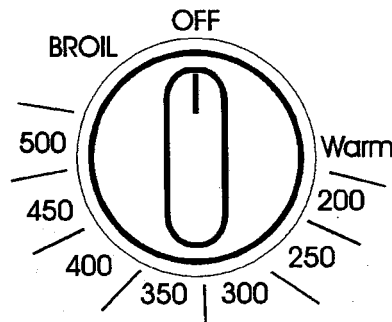
To avoid risk of fire, do not line the broiler grid with foil. Foil may trap grease on top of the grid close to the element causing a fire.

Never leave the oven unattended while broiling. Over cooking could result in a fire.

When Finished

Turn temperature control to OFF.

Temperature Control Knob



Broiling Chart

Broiling Chart

Food Item	Quantity and/or Thickness	Shelf Position 1 = Highest 5 = Lowest	Cooking Time In Minutes	
			First Side	Second Side
Ground Beef Well Done	1 lb. (4 patties) 1/2 to 3/4 inch thick	4	10	7
Beef Steaks				
Rare	1 inch thick 1 to 1-1/2 lbs.	4	6	5
Medium		4	8	6
Well Done		4	12	11
Rare	1-1/2 inch thick 2 to 2-1/2 lbs.	4	10	7 - 8
Medium		4	15	14 - 16
Well Done		4	25	20 - 25
Chicken Pieces (bone-in)	2 to 2-1/2 lbs.	3 or 4	20 - 25	10 - 15
Chicken Pieces (boneless, skinless)	1 to 1-1/2 lbs.	4	10	10
Bread (toast)	2 to 4 slices	4 or 5	1 - 2	30 seconds
Toaster Pastries	2 to 4 pastries	4 or 5	2 - 4	
English Muffins	2 split	4 or 5	2 - 4	
Lobster Tails	2 - 4 6 to 8 oz. each	3	13 - 16	Do not turn over
Fish	1 lb. fillets 1/4 to 1/2 inch thick	4	5	5
Ham Slices	1 inch thick	3	8	8
Pork Chops (Well Done)	2 (1/2 inch thick)	4	10	10
	2 (1 inch thick)	3	13	13
Lamb Chops	2 (1 inch thick) 10 to 12 oz.	4	10	9
	2 (1 1/2 inch thick) 1 lb.	3	12	10
Wieners, Precooked Sausages and Bratwurst	1 Pkg. (6 to 12)	4	6	1 - 2

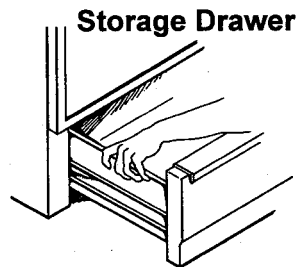
Cleaning the Range

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.
Under Cooktop	Soap and a Nonabrasive Plastic Scouring Pad	Lift up top and wash with a cloth dampened in warm soapy water. For extra dried on soil scrub with a plastic scouring pad. Be sure to rinse and dry completely.
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. Option: The knobs may be cleaned in the dishwasher.
Inside Porcelain Coated Oven	Soap, Water, Commercial Oven Cleaners	Cool before cleaning. Frequent wiping with soap and water will prolong the time between major cleanings. If using commercial oven cleaner follow the manufacturer's cleaning instructions. Be sure to rinse and dry oven completely.
Oven Racks and Front Panel	Soap and Water	For heavy soil, clean by hand and rinse completely. Remove the oven racks for ease in cleaning. Be sure the racks are dry before replacing.
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 inside 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.
2. Align the guides on the drawer with the guides on the range and push the drawer back into position.

Maintenance

Removing the Oven Door

The oven door can be removed for ease in cleaning.

1. Open the door to the first stop.
2. Some oven doors are screwed into position. If screws are not located on the lower inside of the oven door, go to step 3. If the oven door is secured with screws, open the door completely and remove the screws. Close door to first stop position.
3. Grasp the door firmly on each side and lift it upward off the hinges. **Do not lift the oven door using the door handle.** Do not push the hinges closed once the oven door is removed. The oven hinges are difficult to open without the door in place.

Replacing the Oven Door

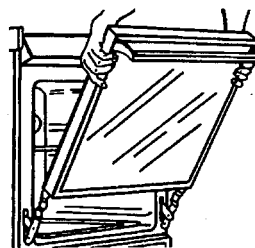
1. Make sure the hinges are open to the first stop position. If the hinges have been closed, carefully pull them open to the first stop. Align the door with the hinge arms.
2. Slide the door down and into place. Be sure the door is completely down on the hinges. If screws were removed in step 2 above,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

Replacing the Oven Light

Protective gloves must be worn when changing the light bulb.

1. Disconnect the electrical supply.
2. Remove the oven door if desired.
3. Unscrew the light bulb counterclockwise.
4. Replace the light bulb with a 120-volt, 40 watt appliance bulb. Do not overtighten the bulb. A bulb that has been overtightened can become difficult to remove.
5. Replace the oven door.
6. Reconnect the electrical supply.

Oven Door



⚠ CAUTION

To avoid personal injury or property damage, handle the oven door with care. Do not lift oven door using door handle. 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, twisted or impacted 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, when replacing the oven light. Before attempting to replace the bulb make sure it is cool.

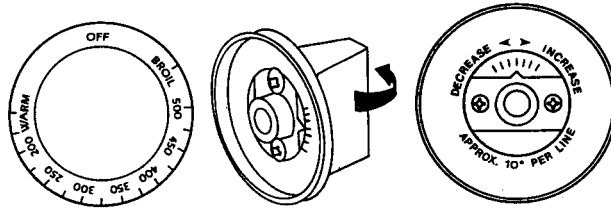
Wear protective gloves.

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

Adjusting the Oven Temperature

If foods are consistently underdone or overdone, make the following adjustments. (some models)

1. Pull off the thermostat knob. Turn the knob over.
2. Using a philips head screwdriver loosen the two screws on the pointer plate.
3. Turn the indicator to the next line. Each line is equal to 10°F. Do not move more than 10°F each time. Test the oven after increasing the temperature. Raising the temperature too high will adversely affect cooking results.
4. Tighten the screws and replace the knob.



Troubleshooting Guide

Problem	Things to Check
Oven Light Not Working	Check bulb for looseness. Check to see if bulb is burned out. If bulb is burned out, replace it with a 40-watt appliance bulb.
Oven Not Heating	Make sure range is connected to electrical power. Make sure temperature is set.
Oven Element Cycles On and Off	This is normal when baking, roasting or broiling.
Oven Temperature Is Not Accurate	Do not try to measure temperature with a regular thermometer. Make sure the thermostat capillary bulb in the top part of the oven cavity is straight, not touching oven sides or oven light, and not coated with cleaner or food. Check for blocked air vents. Aluminum foil will alter oven temperature. Confirm correct utensil is being used.

Service Information

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 nameplate. 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 52204-0001**

To locate an authorized servicer call:

**1-800-NATLSVC
1-800-628-5782**

For answers to 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

Factory Service Centers

Listed are factory service centers which service most metropolitan and surrounding areas. Amana also has a network of independent authorized servicers. Locate a factory service center or independent servicer by calling 1-800-NATLSVC (628-5782) inside U.S.A. and 319-622-5511 outside U.S.A. When contacting Amana, provide product information. Locate product information on the name plate. See page 2 for name plate location. Amana also recommends contacting an authorized servicer if service is required after warranty expires.

Amana Factory Service Center Arizona
Also dispatches service in areas of Nevada

Amana Factory Service Center Northern California

Amana Factory Service Center Southern California

Amana Factory Service Center Colorado
Also dispatches service in the areas of Utah

Amana Factory Service Center Florida

Amana Factory Service Center Georgia
Also dispatches service in the areas of Alabama, North Carolina, South Carolina and Tennessee

Amana Factory Service Center Iowa
Also dispatches service in the areas of Kansas, Minnesota, Missouri and Wisconsin

Amana Factory Service Center Illinois
Also dispatches service in areas of Indiana and Kentucky

Amana Factory Service Center Massachusetts
Also dispatches service in areas of New Hampshire and Rhode Island

Amana Factory Service Center Maryland
Also dispatches service in areas of Pennsylvania, Virginia and Washington D.C.

Amana Factory Service Center New York
Also dispatches service in areas of Connecticut and New Jersey

Amana Factory Service Center Ohio
Also dispatches service in areas of Michigan and Pennsylvania

Amana Factory Service Center Texas

Amana Factory Service Center Washington
Also dispatches service in areas of Oregon