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# ***Amana***®

**Electric Range**

**Use and Care Manual**

**Model: ART5400**

**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 cook on a broken rangetop. If cooktop breaks, cleaning solutions and spillovers may penetrate the the top creating a risk of electrical shock. Contact a service person immediately.

#### 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**

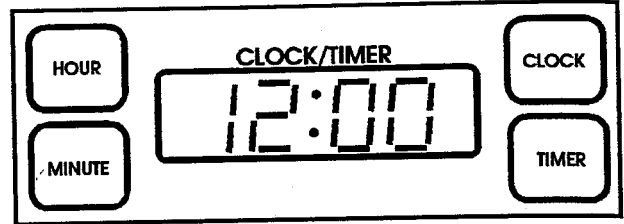
1. Do not open the oven door.
2. Turn all controls to OFF.
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box.
4. Allow the food or grease to burn itself out in the oven.

**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. Select utensils without broken or loose handles. The handle should not be heavy enough to tilt the pan.
3. For the best cooking results select a utensil made of a medium gauge metal such as stainless steel.
4. Select utensils with flat bottoms.

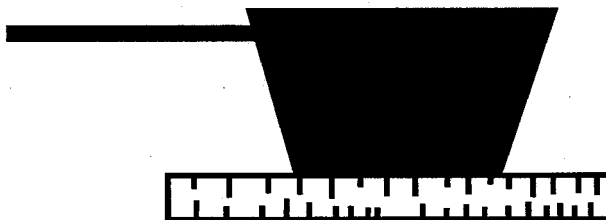
#### ⚠ CAUTION

Using cast iron cookware is not recommended. Cast iron retains heat and may result in cooktop damage.

### Determining If a Pan Has a Flat Bottom

For the best cooking results it is essential to use a pan with 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 gap, formed rings or an uneven bottom, it will not cook efficiently and in some cases may not boil water.



### Cooking Utensil Specifications

Type	Response To Temperature Changes	Recommended Usage
Aluminum	Heats and Cools Quickly	Frying, Braising, Roasting, May Leave Metal Markings On Cooktop
Cast Iron	Heats and Cools Slowly	Not Recommended, Retains Excessive Heat and May Damage Cooktop
Copper, Tin Lined	Heats and Cools Quickly	Gourmet Cooking, Wine Sauces, Egg Dishes
Enamelware	Response Depends on Base Metal	Not Recommended, Imperfections In Enamel May Scratch Cooktop
Glass Ceramic	Heats and Cools Slowly	Not Recommended, Heats Slowly, Imperfections In Glass May Scratch Cooktop
Stainless Steel	Heats and Cools at Moderate Rate	Soups, Sauces, Vegetables, General Cooking

## Operating The Surface Elements

### Operating the Surface Elements

Push in and turn the control knob to the desired setting. The radiant elements will cycle on and off to maintain the desired heat setting.

### When Finished

Turn all controls to OFF.

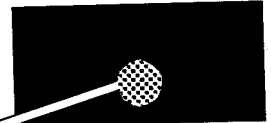
### Hot Indicator Light

The range has one hot indicator light located in the center of the surface element knobs. This hot indicator light will glow red when any of the elements are on. The light will remain on until the surface element has cooled to a safe temperature.

## 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  
Hot Indicator



## 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.

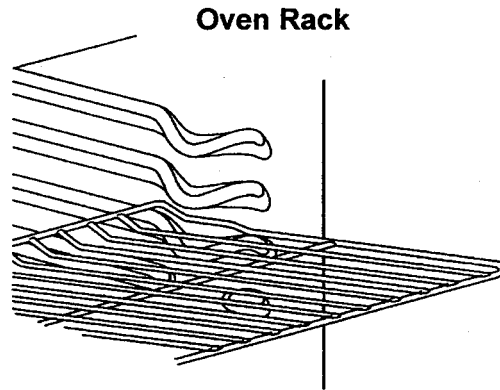
**6 through HI** should be used to bring food to boiling temperatures. When the food is boiling the temperature should be reduced to 3 through 5.

## 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.

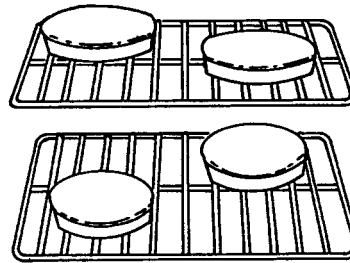
**Note:** The curved edge of the rack must be toward the rear of the oven.



## 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

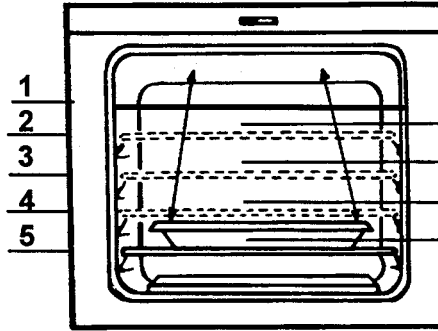
Food Item	Rack Position 1 = Highest 5 = Lowest	Oven Temperature In °F	Cook Time (Minutes)
Angel Food Cake	5	350°	28 - 50
Biscuits	3 or 4	375° - 400°	8 - 16
Muffins	3 or 4	400° - 425°	17 - 23
Cookies	3 or 4	350° - 400°	8 - 20
Cupcakes	3 or 4	350° - 400°	18 - 30
Brownies	3 or 4	350°	25 - 38
Layer Cakes	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 <sup>1</sup>	325°	Rare	24 - 33	18 - 22	140° - 150° <sup>2</sup>
	325°	Medium	35 - 39	22 - 29	150° - 160°
	325°	Well Done	40 - 45	30 - 35	170° - 185°
Lamb - leg or bone-in shoulder <sup>1</sup>	325°	Rare	21 - 25	20 - 23	140° - 150° <sup>2</sup>
	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 <sup>1</sup>	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

- <sup>1</sup> For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to times given above.
- <sup>2</sup> 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.

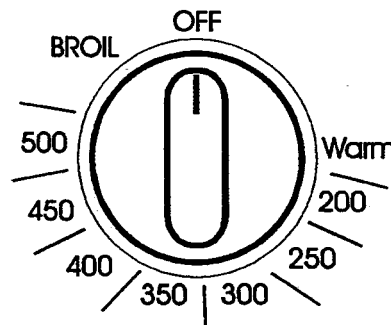
## CAUTION

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
<b>Beef Steaks</b>				
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 Rangetop

## Chart for Cleaning Rangetop

Problem	Cause	To Prevent	To Remove
Brown Streaks and Specks	Cleaning with a sponge or cloth containing soil-laden detergent water.	Use Smoothtop Cleaner-Conditioner with clean damp paper towel.	Use a light application of Smoothtop Cleaner-Conditioner with a clean damp paper towel.
Blackened burned-on spots	Spatters or spillovers onto a hot cooking area or accidental melting of a plastic film, such as a bread bag.	Wipe all spillovers as soon as it is safe and do not put plastic items on a warm cooking area.	Clean area with Smoothtop Cleaner-Conditioner and a damp paper towel, non-abrasive nylon pad or scouring brush. If burn-on is not removed, cool cooktop and carefully scrape area with a single edged razor blade held at a 30 degree angle.
Fine brown/gray lines or fine scratches or abrasions which have collected soil	Coarse particles (salt, sugar) can get caught on the bottom of cookware and become embedded into top. Using abrasive cleaning materials. Scratches from rough ceramic, glass or ceramic coated cookware.	Wipe the bottom of cookware before cooking. Clean top daily with Smoothtop Cleaner-Conditioner. Do not use ceramic or ceramic coated cookware.	Fine scratches are not removable but can be minimized by daily use of Smoothtop Cleaner-Conditioner.
Smearing or Streaking	Use of too much cleanser or use of a soiled dishcloth.	Use a small amount of cleanser. Rinse area thoroughly before drying. Use only paper towels or nylon scrub pad or brush to clean top.	Dampen paper towel with a mixture of vinegar and water and wipe surface. Wipe area with damp paper towel and dry with a paper towel or lint free cloth.
Metal marking or silver/gray marks	Sliding or scraping metal utensils across top.	Do not slide metal objects across top.	Remove metal marks as soon as it is safe and before the top is used again. Apply Smoothtop Cleaner-Conditioner with a damp paper towel and scrub with a nylon scrub pad or brush. Rinse thoroughly and dry.
Pitting or flaking	Boilover of sugar syrup on a hot rangetop. This can cause pitting if not removed immediately.	Watch sugar and syrups carefully to avoid boilovers.	Turn element to LO; using several paper towels wipe the spill immediately. Cool cooktop and carefully scrape off remainder of burn-on with a single edge razor blade held at a 30 degree angle.
Hard Water Spots	Condensation from cooking may cause minerals found in water and acids in foods to drip onto top and cause gray deposits. The spots are often so thin they appear to be in or under the top.	Make sure the bottom of cookware is dry before cooking. Daily use of Smoothtop Cleaner-Conditioner will help keep top free from hard water mineral deposits and food discoloration.	Mix Smoothtop Cleaner-Conditioner with water and apply a thick paste to stained area. Scrub vigorously. If stain is not removed, reapply cleaner and repeat process. Also try the cleaning procedure for smearing and streaking.

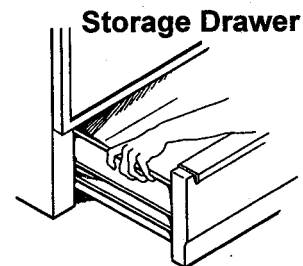
## Cleaning the Range

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.
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.

## 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

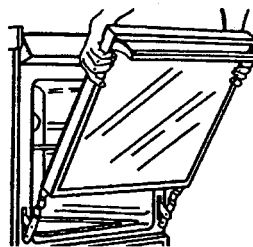
1. Make sure the hinges are open to the first stop position. If the hinges have been closed, carefully pull them open to the first stop. Align the door with the hinge arms.
2. Slide the door down and into place. Be sure the door is completely down on the hinges. If screws were removed in step 2 above,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

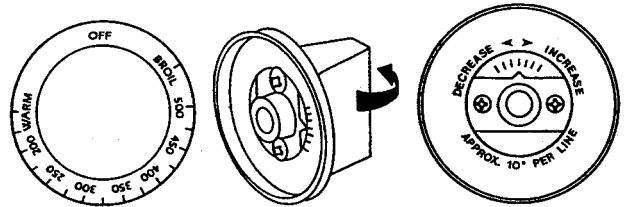
**Do not operate the oven without the bulb cover in place.**

## Troubleshooting

### 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.

### **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**