

Amana[®]

Electric Self-Cleaning Wall Oven Owner's Manual

AOES2730*

* Additional alphanumeric characters representing other models in series may follow each model number.

Please Read Manual Before Operating Oven

Important

Save for local electrical inspector's use.

Installer

Leave this manual and other literature with consumer for future use.

Customer

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

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Model Identification

Complete enclosed registration card and promptly return. If registration card is missing, call Consumer Affairs Department at 1-800-843-0304 inside U.S.A. 319-622-5511 outside U.S.A. When contacting Amana, provide product information located on rating plate. Rating plate is located on the oven frame. Record the following:

Model Number: _____
Manufacturing Number: _____
Serial or S/N Number: _____
Date of purchase: _____
Dealer's name and address: _____

Parts and Accessories

Purchase replacement parts and additional accessories (e.g., refrigerator shelves, dryer racks, or cooktop modules) over the phone. To order accessories for your Amana product, call 1-800-843-0304 inside U.S.A. or 319-622-5511 outside U.S.A.

Service

Keep a copy of sales receipt for future reference or in case warranty service is required. Any questions or to locate an authorized servicer, call 1-800-NAT-LSVC (1-800-628-5782) inside U.S.A. 319-622-5511 outside U.S.A. Warranty service must be performed by an authorized servicer. Amana, also recommends contacting an authorized servicer if service is required after warranty expires.

Asure™ Extended Service Plan

Amana offers long-term service protection for this new oven. Asure™ Extended Service Plan is specially designed to supplement Amana's strong warranty. This plan covers parts, labor, and travel charges. Call 1-800-528-2682 for information.

IMPORTANT SAFETY INFORMATION



WARNING

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



WARNING

To avoid risk of electrical shock, personal injury, or death, make sure your oven has been properly grounded and always disconnect it from main power supply before any servicing.



CAUTION

This 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 combustion make sure this appliance is installed, operated, and maintained according to the instructions in this booklet.

ALL APPLIANCES

1. Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never Use Appliance for Warming or Heating the Room.
3. Do Not Leave Children Alone—Children should not be alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear Proper Apparel—Loose fitting or hanging garments should never be worn while using appliance.
5. User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
6. Storage in or on Appliance—Flammable materials should not be stored in oven.
7. Do Not Use Water on Grease Fires—Smother fire or flame, or use dry chemical or foam-type extinguisher.
8. Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch burners. Do not use a towel or other bulky cloth.

SELF-CLEANING OVEN

1. Do Not Clean Door Gasket—The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
2. Do Not Use Oven Cleaners—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the liner.
3. Clean Only Parts Listed in Manual. See *Cleaning* section.
4. Before Self-Cleaning the Oven—Remove broiler pan, oven racks, and other utensils.

OVEN

1. Use Care When Opening Door—Let hot air or steam escape before removing or replacing food.
2. Do Not Heat Unopened Food Containers—Build-up of pressure may cause container to burst and result in injury.
3. Keep Oven Vents Ducts Unobstructed.
4. Placement of Oven Racks—Always place oven racks in desired location while oven is cool. If rack is removed while oven is hot, do not let potholder contact hot oven.

In Case of Fire

Fires can occur as a result of over cooking or excessive grease. Though a fire is unlikely, if one occurs, proceed as follows:

Oven Fires

1. If you see smoke from oven, do not open oven door.
2. Turn oven control to *OFF*.
3. As an added precaution, turn off power at main circuit breaker or fuse box.
4. Turn on vent to remove smoke.
5. Allow food or grease to burn itself out in oven.
6. If smoke and fire persist, call fire department.
7. If there is any damage to components, call repair service before using oven.

Precautions

- Do not mix household cleaning products. Chemical mixtures may interact with objectionable or even hazardous results.
- Do not put plastic items on warm cooking areas. They may stick and melt.
- Do not use damp sponge or dishcloth to clean oven when oven is hot. Steam from sponge or dishcloth can burn.
- Do not leave fat heating unless you remain nearby. Fat can ignite if overheated by spilling onto hot surfaces.

Installation

Packing Material

Remove protective packing material from oven. Tape residue can be cleaned with a soft cloth and alcohol. Lean oven to each side and remove shipping base.

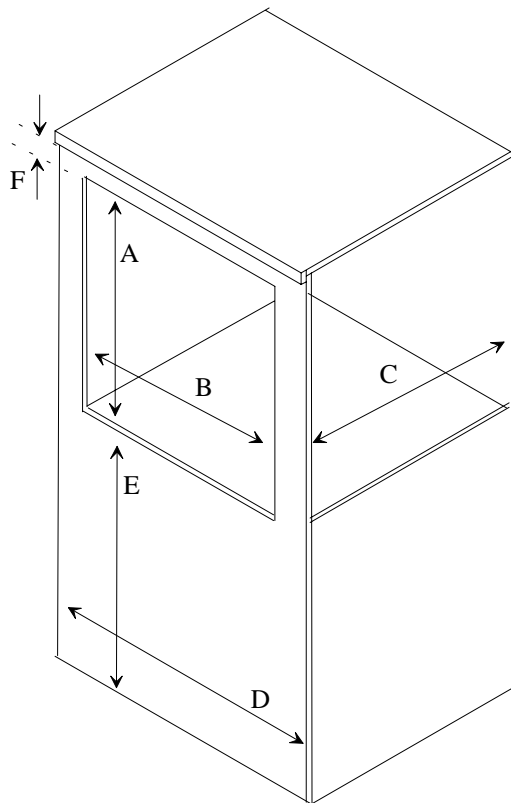
Oven Location

Choose a location based on following factors.

- Make sure there is adequate space for proper installation.
- Carefully read all instructions before beginning installation.
- Make sure cabinet base is level.

Cabinet Opening

Prepare the cabinet for wall oven.

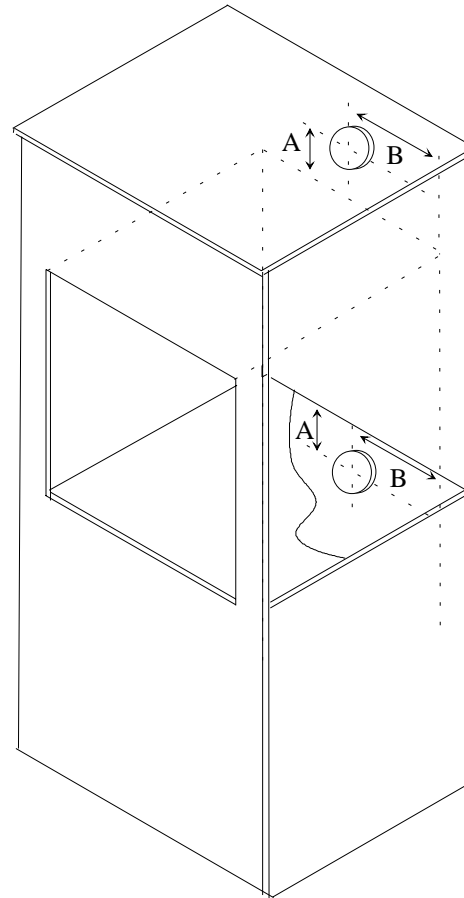


- A—29⁷/₈ inches
- B—25 inches
- C—24 inches minimum
- D—27 inches minimum
- E—35 inches minimum
- F—3 inches minimum

Cabinet Opening

Electrical Supply Location

Electrical supply must be located in the area shown.



- A—5 inches
- B—16 inches

Electrical Supply Location

Electrical Connection Requirements

Line voltage must not exceed rated voltage. Line voltage less than rated voltage will result in slow heating. Wiring system must conform to U.L. Standards and National Electrical Code. Installation must conform to all local, municipal and state building codes, and local utility regulations. Oven must be connected only to a supplied circuit as specified on rating plate.

This oven requires 3 wires, 115/230-120/240 volts, 60 Hertz A.C. Unit is equipped with a No. 10 ground wire in conduit. Oven should be fused separately from other appliances on a 40 amp circuit minimum. Verify electric power is off from fuse box to junction box until oven is installed and ready to operate.

Electrical Connection



To avoid risk of personal injury or electrical shock, do not ground through neutral wire if installation is in a mobile home or if local codes do not permit grounding through a neutral.

Improper connections of aluminum house wiring to copper lead can result in property damage, personal injury or fire. Use only connectors designed for joining copper to aluminum and follow manufacturers' recommended procedure closely.

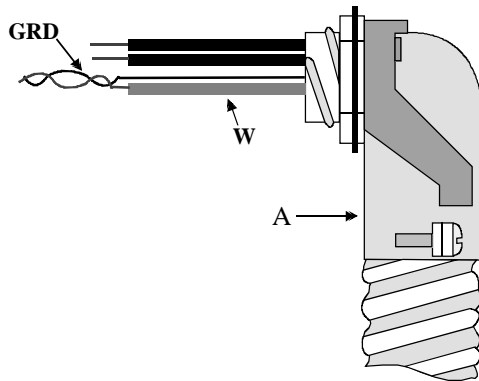
1. With oven positioned in front of cabinet opening, connect wire leads extending from conduit to junction box. Verify neutral (white) wire is connected to appropriate terminal. Check local code to see which option should be used in grounding unit.

Option 1

Attach oven ground wire (green or bare) to junction box (if grounded) or a suitable ground.

Option 2

Connect oven ground wire (green or bare) to house ground feed wire (green, bare, or white). If grounding through white wire, observe above warning.



A—Conduit
W—White neutral wire
GRD—Bare ground wire

Electrical Conduit and Wires

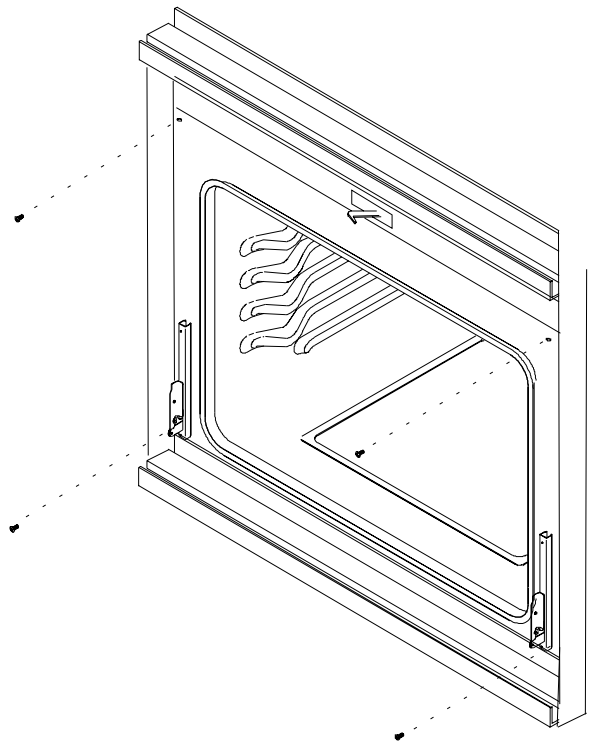
If oven is used in a mobile home or if local codes do not permit grounding through neutral, open connection and use grounding lead to ground unit in accordance with local codes. Connect neutral lead to branch circuit neutral conductor in usual manner.

2. Connect red and black wires to appropriate house electrical wiring.
3. Verify wiring by connecting electrical power at fuse box and checking for proper operation of unit.
 - Some interior parts are finished with a protective coating of oil. When heated for first time oil will burn off and there will be some odor and smoke.

Place Oven in Wall

This procedure should be performed by 2 people.

1. Seal Openings in wall behind the oven or on floor under oven. Holes must be sealed before sliding oven into position.
2. Lift wall oven and slide into cutout.
3. Secure wall oven to cabinet with 4 screws.



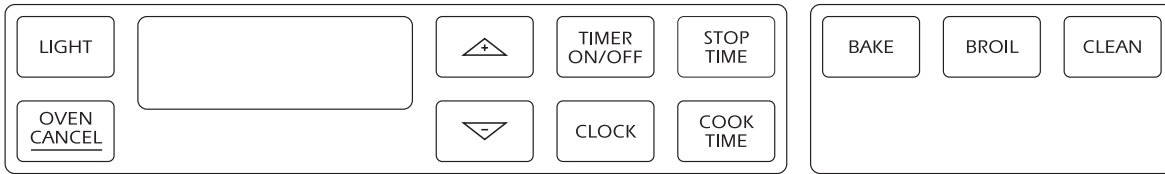
Place Oven in Wall

Removal and Replacement of Oven

1. Disconnect power to oven at circuit breaker or fuse panel.
2. Remove screws securing oven to wall.
3. Remove oven and place oven aside.
4. Disconnect electrical conduit.
5. To reinstall oven, follow instructions in *Installation* section of this manual.

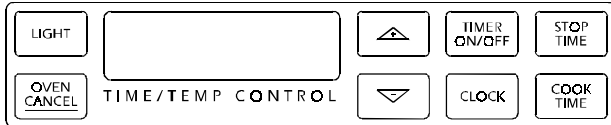
Operation

Oven Control

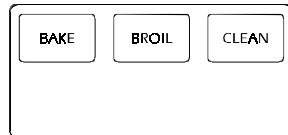


Amana
SELF CLEAN OVEN

Oven Control Panel



Controls clock, timer, and interior oven light. STOP TIME pad is used to program delayed bake and delayed clean features. COOK TIME pad is used to program timed bake feature.



Controls, Bake, Broil, and Clean features.

Pad	Description
LIGHT	Turns light on and off in oven.
TIMER ON/OFF	Use to time any kitchen function or cancel timer. Does not control bake, broil, or clean function.
CLOCK	Use to set time of day.
STOP TIME	Use to set delayed bake and delayed self-clean.
OVEN CANCEL	Cancels any cooking or cleaning function except timer and clock.
COOK TIME	Use to set timed baking.
CLEAN	Use to select self-clean cycle.
BROIL	Use to select broil.
BAKE	Use to select bake.
▲ ▼	Use to set temperature or time.

Display

Some items in display can be seen but will not glow.



Displays time-of-day, timer and timed or delayed settings.



Displays temperature and cooking method or function for oven.

Display Glossary

TIME or HR	TIME displays while time-of-day is entered. TIME HR displays when time is entered for timed or delayed baking or delayed self-cleaning.
TIMER	TIMER displays while setting timer.
BAKE	BAKE displays while bake oven temperature is entered and when oven bakes.
ON	Displays when oven is heating.
STOP	Displays when setting the stop time for a delayed baking or self-clean cycle.
BROIL	Displays when a broil is set and is broiling.
CLEAN	Displays when self-clean cycle is entered and set.
LOCK	LOCK flashes while oven door is locking and remains in display while door is locked. After cycle is complete and oven has cooled to a safe temperature, LOCK no longer displays and door can be opened.

Oven Signals

Preheat signal	After setting oven to bake and selecting a temperature, oven preheats. When oven reaches set temperature, 1-second signal sounds.
Timer and End-of-Cycle signal	When a timed cooking cycle is complete or time elapses on timer, three long signals sound, then once approximately every 6-8 seconds. End of cycle signal continues to sound until OVEN CANCEL pad is pushed. If minute timer end of cycle signal is sounding, push TIMER ON/OFF pad.

Other Features

12-hour automatic cancel	This safety feature prevents 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 options on oven control being touched, this feature turns oven off. Any time an option is touched, 12-hour automatic cancel is reset.
Child lockout	This safety feature is used to prevent children from accidentally programming oven by disabling electronic oven control. Press and hold BAKE and COOK TIME for 5 seconds. "OFF" displays where the temperature normally appears. To reactivate control, press and hold BAKE and COOK TIME pads for 5 seconds. Child lockout must be reset after a power failure.
Service codes and tones	Electronic oven control is equipped with a self diagnostic system. Self diagnostic system alerts you if there is a error or problem in the control. If electronic range control sounds a series of short, rapid beeps for over 16 seconds and display shows a F-code, record the F-code shown. Some F-codes can be cleared by touching OVEN CANCEL or disconnecting power to the range. If the code continues to reoccur call an authorized servicer. Disconnect electrical supply to range and contact an authorized servicer. F1—Control malfunction F2—High oven temperature F3—Temperature sensor malfunction F4—Temperature sensor malfunction F7—Touch pad malfunction F9—Door lock malfunction (Door unlocked) FF—Door lock malfunction (Door locked)

Sounds

Oven Fan	Oven cooling fan can turn on while oven is heating to cool oven control.
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Flashing Display

When power is connected to oven display flashes. Press OVEN CANCEL to clear display.

Setting Electronic Clock

When power is connected or restored, display flashes until pad is pressed.

1. Press CLOCK pad.
2. Press Δ or ∇ pad until correct time-of-day displays.
 - Time increases in larger increments the longer Δ or ∇ pad is held.
3. Press OVEN CANCEL to set clock.
 - If OVEN CANCEL pad is not pressed, clock saves time-of-day approximately 5-10 seconds after time is entered.

Setting Electronic Timer

The timer is a timer only. Electronic timer does not control bake, broil, or self-clean function. Timer can be set up to 9 hours and 55 minutes.

1. Press TIMER ON/OFF pad.
2. Press Δ or ∇ pad until correct time displays.
 - Time increases in larger increments the longer Δ or ∇ pad is held.
 - Timer begins counting down automatically after time is entered.
3. Press TIMER ON/OFF pad to cancel timer signal.
 - After time elapses, timer beeps 3 times, and then approximately once every 8-10 seconds until TIMER ON/OFF pad is pressed.

Canceling Timer

To cancel timer, press and hold TIMER ON/OFF pad for approximately 5 seconds.

Prepare to Bake

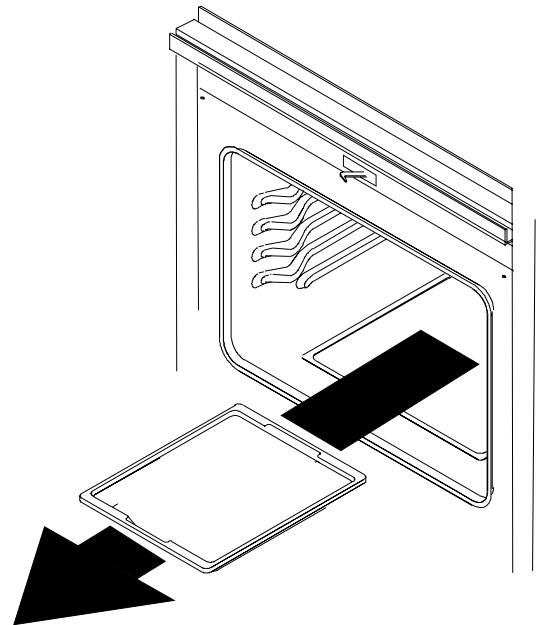


CAUTION

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

Remove Items Stored in Oven

Remove any pans and other cooking utensils stored in oven.



Remove Items Stored in Oven

Oven Rack Placement

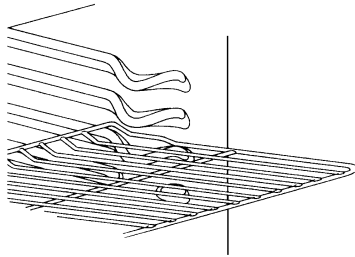
Position oven rack before turning oven on.



WARNING

To avoid damaging oven liner or creating fire, do not line oven bottom or oven racks with foil.

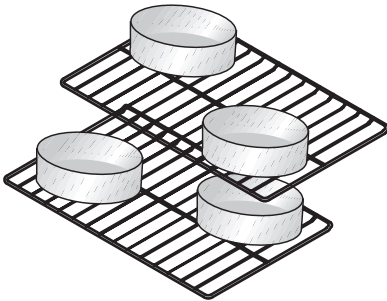
1. Pull rack forward to stop position.
2. Raise front edge of rack and pull until rack is out of oven.
3. Place rack in new rack position.
 - Curved edge of rack must be toward rear of oven.



Oven Rack Placement

Bake Pan Placement

- Keep pans and baking sheets 2 inches from oven walls.
- Stagger pans placed on different racks so one is not directly over the other.



Pan Placement

Baking

Open oven door to confirm nothing is stored in oven cavity and set racks to proper height before baking. For delicate baking, preheat approximately 15–20 minutes before placing food inside oven.

1. Press **BAKE** pad.
2. Press Δ or ∇ pad until desired temperature is displayed.
 - Temperature can be set from 170°F to 550°F in 5 degree increments.
 - Temperature starts at 100°F and increases in 5° increments until reaching set temperature. Some minor smoking is normal when using oven for first time.
 - When cook temperature is reached oven signal sounds for approximately 1 second.
3. Press **OVEN CANCEL** pad when finished.
 - Remove food from oven when cooking time has elapsed. Food left in oven can overcook.

Timed Baking

Set oven to cook for desired amount of time. Oven automatically stops heating after time elapses.

1. Place food in oven.
2. Press **COOK TIME** pad.
3. Press Δ or ∇ pad until cooking time is displayed.
 - Cook time can be set up to 11 hours and 59 minutes.
 - 5 minutes minimum cooking time.
4. Press **BAKE** pad.
5. Press Δ or ∇ pad until desired temperature is displayed.
 - Temperature can be set from 170°F to 550°F in 5° increments.
 - Temperature display increases in 5°F increments starting at 100°F until reaching set temperature. Some minor smoking is normal when using oven for first time. When cook temperature is reached oven signals.
 - To view cook time, press and hold **COOK TIME** pad.
 - When cooking time has elapsed, an end of cycle signal sounds, oven automatically turns off and display returns to time of day. Oven signal sounds 3 times, then once every 3 seconds for 5 minutes or until **OVEN CANCEL** pad is pressed.
6. Press **OVEN CANCEL** pad when finished.
 - Remove food from oven when cooking time has elapsed. Food left in oven can overcook.

To Cancel Remaining Cooking Time

Press **OVEN CANCEL** pad.

Delayed Baking

Set oven to begin and end baking at later time. Oven control automatically calculates starting time.

1. Place food in oven.
2. Press STOP TIME pad.
 - Current time of day appears in display.
3. Press ▲ or ▼ pad until desired stop time displays.
 - Stop time can be set 11 hours 59 minutes ahead of current time of day.
4. Press COOK TIME pad.
5. Press ▲ or ▼ pad until desired cooking time displays.
 - 5 minutes minimum cooking time.
6. Press BAKE, CONV, or CONV BAKE pad.
7. Press ▲ or ▼ pad until desired temperature is displayed.
 - Temperature can be set from 170°F to 550°F in 5° increments.
 - Electronic oven control calculates start time.
 - When start time is reached “DELAY” no longer displays and “ON” displays.
 - To view cook time, press and hold COOK TIME pad.
 - To view stop time, press and hold STOP TIME pad.
 - When cooking time has elapsed, end of cycle signal sounds, oven automatically turns off and display returns to time of day. Oven signal sounds 3 times, then once every 3 seconds for 5 minutes or until OVEN CANCEL pad is pressed.

To Cancel Remaining Cooking Time

Press OVEN CANCEL pad.

Prepare for Broiling



WARNING

To avoid risk of fire, do not line the broiler grid with foil.

- Foil may trap grease on top of grid close to burner causing a fire.
- Never leave oven unattended while broiling. Overcooking may result in a fire.

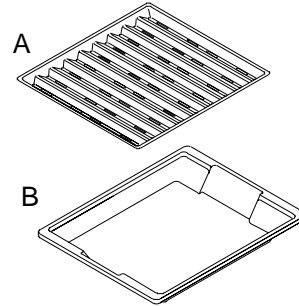
Broiling Tips

- Remove excess fat from meat before broiling. Cut edges of meat to prevent curling.
- Place food on a cold ungreased broiling pan. If pan is hot, food sticks.
- All food except fish should be turned at least one time. Begin broiling with skin side down.
- Season meat after it has browned.
- Broiling does not require preheating.
- Begin cooking using suggested rack levels in *Broiling Guide* section to test broiler results. If food is not brown enough, cook on a higher rack position. If food is too brown, cook on a lower rack position.

Broiling

Broiling system generates immediate, intense heat using a special reflector. This reflector focuses heat directly on the food; searing in natural juices and providing restaurant quality, charbroiled flavor.

1. Center food on broiling grid and pan, and place on rack in oven.
 - Oven door should be closed.



A—Broiler Grid
B—Broiler Pan

Broiler Pan and Grid

2. Push BROIL or CONV BROIL pad.
3. Press ▲ pad to set HI broil or ▼ pad to set lower broil setting.

Broiler Setting	Use
HI	Cooking red meats
5	Cooking pork
4	Cooking poultry
3	Cooking seafood
2	Cooking fruits and vegetables
LO	Toasting and warming breads

4. Press OVEN CANCEL pad when finished.

Prepare for Self-clean Cycle



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

To avoid risk of smoke damage or fire, clean excess spills from oven interior.

- A small amount of smoke is normal when cleaning. Excess smoke may indicate a faulty gasket or too much food residue has been left in oven. Move birds and small animals susceptible to fumes or smoke to another room.
- Do not use cleaning cycle if oven light cover is not properly in place.
- Remove oven racks and all cooking utensils from oven.

Self-cleaning

Self-clean feature uses high oven temperature to clean oven interior.

1. Prepare oven for self-cleaning.
2. Press CLEAN pad.
3. Press \triangle or ∇ pad to adjust desired amount of cleaning time.
 - Increase or decrease cleaning time by 5 minute increments.
 - Clean can be set from 2 to 4 hours. Minimum recommended cleaning time is 3 hours.
 - "LOCK" flashes while oven door is locking and remains in display while door is locked.
 - Oven begins to clean automatically.
 - After oven has cooled to a safe temperature, "LOCK" no longer displays and door is unlocked.

Delayed Self-clean Cycle

Self-clean feature uses high oven temperature to clean oven interior. Set oven to begin and end cleaning at later time using. Control calculates back from end time to determine starting time.

1. Prepare oven for self-cleaning.
2. Press CLEAN pad.
3. Press \triangle or ∇ pad to adjust desired amount of cleaning time.
 - Increase or decrease cleaning time by 5 minute increments.
 - Clean can be set from 2 to 4 hours. Minimum recommended cleaning time is 3 hours.
4. Press STOP TIME pad.
5. Press \triangle or ∇ pad until desired stopping time appears in display.
 - Starting time is automatically calculated back based on amount of cleaning time and stop time. Oven begins to clean automatically.
 - "LOCK" flashes while oven door is locking and remains in display while door is locked.
 - To view remaining cleaning time, press and hold CLEAN pad.
 - To view calculated stop time, press and hold STOP TIME pad.
 - After oven has cooled to a safe temperature, "LOCK" no longer displays and door is unlocked.

Interrupt Self-Clean Cycle

1. Press OVEN CANCEL pad.
2. After oven has cooled to a safe temperature, door can be opened.

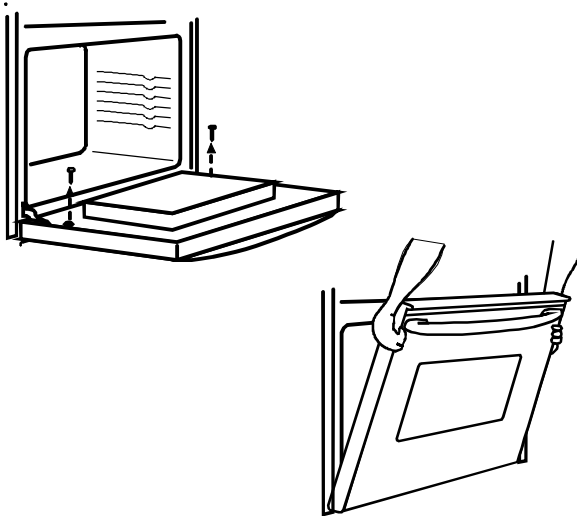
Care and Cleaning

Removing Oven Door

CAUTION

To avoid personal injury or property damage, handle oven door with care.

- Door is heavy and can be damaged if dropped.
 - Avoid placing hands in hinge area when door is removed. Hinge can snap closed and pinch hands.
 - Do not scratch or chip glass, or twist door. Glass may break suddenly.
 - Replace door glass if damaged.
 - Do not lift door by handle.
1. Open door fully.
 2. Remove screws.
 - Oven doors are attached with a screw on each side of oven door.
 3. Close door to first stop, grasp door firmly on each side, and lift upward until door is off hinges.
 - Do not lift door by handle. Glass or handle can break.
 - Only push hinges closed once oven door is removed if necessary. Use both hands when closing hinge. Hinge snaps closed.



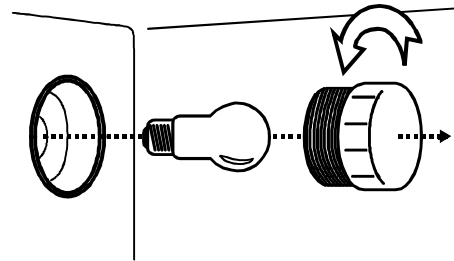
Removing Oven Door

Replacing Oven Light

WARNING

To avoid risk of burns or electrical shock, disconnect electrical supply to oven before changing light bulb.

- Before replacing light bulb make sure bulb and lens are cool.
 - Wear protective gloves.
 - Do not operate oven without bulb and lens cover in place.
1. Disconnect electrical supply.
 2. Remove oven door if desired.
 3. Unscrew light bulb cover (counterclockwise) located in rear of oven cavity. Then turn light bulb counterclockwise to remove.
 4. Replace light bulb with 120-volt, 40-watt appliance bulb.
 - Do not overtighten bulb or cover. They may be difficult to remove later.
 5. Replace light bulb cover and oven door before use.
 6. Reconnect power supply.



Replacing Oven Light

Cleaning

Part	Materials to Use	General Directions
Heating elements		Do not clean. Any food on element will burn off.
Broiler pan and grid	Soap and a non-abrasive plastic scouring pad	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 or scour if necessary. Rinse and dry. The broiler pan and grid may also be cleaned in the dishwasher.
Inside oven door	Soap and water	Clean the outside of the door and the window area with warm soapy water. <u>Oven Door Gasket</u> Do not clean the braided oven door gasket. Gasket should not be moved while cleaning. Avoid getting any cleaning materials on gasket.
Outside finish	Soap and water	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth.
Oven interior surfaces	Soap and water	Cool before cleaning. Frequent wiping with mild soap and water prolongs time between self-cleanings. Be sure to rinse thoroughly.
Control panel	Soap and water	Wash with cloth dampened in soapy water. Rinse and polish with a dry cloth.
Oven racks	Soap and water	For heavy soil, clean by hand and rinse thoroughly racks for ease in cleaning. Be sure racks are dry before replacing.

Before Calling for Service

Problem	Check
Oven light does not work.	Check for loose bulb. Check for burned out bulb; replace with 40-watt appliance bulb.
Oven does not heat.	Check circuit breaker. Check control for proper setting.
Oven door will not open.	Wait for oven to cool. Door latch will release automatically after oven cools. Do not force door.
Oven temperature is not accurate.	<p>Store purchased oven thermometers do not measure oven temperature accurately. An accurate digital thermometer is necessary to calibrate oven. Check for blocked heat vents. Aluminum foil alters oven temperature.</p> <p>Adjusting Oven Temperature Oven temperature has been factory calibrated and tested. If oven consistently over or under cooks food, adjust thermostat. Oven temperature can be increased or decreased 35°F. To avoid over adjusting oven, move temperature 5°F each time.</p> <ol style="list-style-type: none"> 1. Push BAKE pad. 2. Press + pad until an oven temperature greater than 500°F shows in display. 3. Immediately push and hold, approximately 5 seconds, BAKE button until "00" appears. 4. Press + or - arrow pad to adjust oven temperature. <ul style="list-style-type: none"> • To increase oven temperature (for a hotter oven), Press pad until a positive number appears in display. • To decrease oven temperature (for a cooler oven), Press pad until a negative number appears in display. 5. Press OVEN CANCEL pad to save adjustment. <ul style="list-style-type: none"> • Setting is saved if power fails or is disconnected.
Oven cycles on and off.	This condition is normal when baking or roasting. To maintain a temperature for baking, oven cycles on and off. The temperature may vary up to 25°F higher or lower than the oven temperature set on the control.
The oven smokes the first few times it is turned on.	Minor smoking is normal first few times oven is used.
Fan runs while cooking.	This sound is normal. The fan cools the oven control.
Odor or smoke while self-cleaning the oven.	There may be some smoke and odor during the first few cleaning cycles. If there is excessive smoke or odor, too much soil remains in the bottom of the oven. If the oven smokes excessively, turn off the oven, wait for the oven to cool and wipe away the excess soil. Reset the self-clean cycle.

Warranty

Amana® WALL OVEN WARRANTY
FULL ONE YEAR WARRANTY
LIMITED SECOND YEAR WARRANTY ON ALL PARTS

FIRST YEAR

Amana Appliances will repair or replace, including related labor and travel, any part (f.o.b. Amana, Iowa) which proves to be defective as to workmanship or materials.

SECOND YEAR

Amana Appliances will provide replacement part, part only (f.o.b. Amana, Iowa), which proves defective as to workmanship or materials.

OWNER'S RESPONSIBILITIES:

- Provide any defective part to an authorized Amana® servicer.
- Provide proof of purchase.
- Provide normal care and maintenance, including cleaning as instructed in owner's manual.
- Replace owner replaceable items where directions appear in the owner's manual.
- Make product accessible for service.
- Pay for premium service costs for service outside servicer's normal business hours.
- Pay for service calls related to product installation and customer education.
- Pay for servicer's labor and travel expenses under limited warranty provisions.

ITEMS NOT COVERED:

- Normal product maintenance and cleaning.
- Light bulbs.
- Damages which occur in shipment or installation.
- General rebuilding or refurbishing that is not a legitimate warranty repair.
- Failures caused by:
 - Unauthorized service.
 - Grease or other material buildup due to improper cleaning or maintenance.
 - Accidental or intentional damage.
 - Connection to an improper gas or power supply.
 - Acts of God.
 - Use of improper pans, containers, or accessories that cause damage to the product.

WARRANTY LIMITATIONS:

- Begins at date of original purchase.
- Product used on a commercial, rental, or leased basis are not covered by this warranty.
- Applies to product used within the United States or in Canada if product has appropriate agency listing when shipped from the factory.
- Service must be performed by an authorized Amana® servicer.
- Adjustments covered during first year only.

WARRANTY IS VOID IF:

- Serial plate is defaced.
- Product is altered by user.
- Product is not installed or used according to manufacturer's instructions.

IN NO EVENT SHALL AMANA APPLIANCES BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES*

*This warranty gives you specific legal rights and you may have others which vary from state to state. For example, some states do not allow the exclusion or limitation of incidental or consequential damages so this exclusion may not apply to you.

For answers to questions regarding the above or to locate an authorized Amana® servicer, contact:

Amana Appliances
2800 220th Trail
PO Box 8901
Amana, Iowa 52204-0001
USA
1-800-843-0304 inside U.S.A.
1-319-622-5511 outside U.S.A.

Cooking Guide

Baking Guide

Follow these recommendations only as a guide for times and temperatures. Times, rack position, and temperatures may vary depending on conditions and food type. For best results, always check food at minimum time.

Food	Oven Temperature (°Fahrenheit)	Cooking Time (Minutes)
Angel Food Cake	350	28–50
Biscuits	350–375	8–16
Muffins	375–400	17–23
Cookies	325–350	7–18
Cupcakes	325–375	15–20
Brownies	325–350	25–35
Layer Cakes	325–350	20–30
Pound Cake	325	40–60
Fresh Pies	375–425	35–50
Nut Bread	350	45–55

Broiling Guide

Follow these recommendations only as a guide for times and temperatures. Times, rack position, and temperatures may vary depending on conditions and food type. For best results close oven door and always check food at minimum time.

Food	Thickness (Doneness)	Rack position (1=Highest 4=Lowest)	Cooking time (Minutes)
Beef Steak	1" (med.)	3	14–16
Beef Steak	1" (well)	3	23
Beef Steak	1½" (med.)	3	23–28
Beef Steak	1½" (well)	3	33
Beef ground	(¾"–1")	4	12–17
Fish Fillets and Steaks		4	15–20
Pork Chops or Steak	1"	3	15–16
Pork Chops or Steak	1½"	3	23–28
Bacon		4	12–17
Ham Slice (pre-cooked)	½"	3	20–25
Ham Slice (pre-cooked)	1"	3	25–30

Poultry Roasting Guide

Follow these recommendations only as a guide for times and temperatures. Times, rack position, and temperatures may vary depending on conditions and food type. For best results, always check food at minimum time.

Food	Oven temperature (°Fahrenheit)	Cooking time (Hours)
Whole Chicken (4 lbs to 5 lbs)	375	1½–1¾
Whole Chicken (Over 5 lbs)	375	1¾–2
Turkey (6 lbs to 8 lbs)	325	3½–4
Turkey (8 lbs to 12 lbs)	325	4–4½
Turkey (12 lbs to 16 lbs)	325	5½
Turkey (16 lbs to 20 lbs)	325	5½–7
Turkey (20 lbs to 22 lbs)	325	7–8½
Duck (3 lbs to 5 lbs)	325	1½–2

Beef and Pork Roasting Guide

Follow these recommendations only as a guide for times and temperatures. Times, rack position, and temperatures may vary depending on conditions and food type. For best results, always check food at minimum time.

Food	Oven Temperature (°Fahrenheit)	Cooking time (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



Quick Reference Instructions

Read "Important Safety Instructions" before using "Quick Reference Instructions". If there are unanswered questions, see detailed sections of this manual.

Setting Electronic Clock

1. Press CLOCK pad.
2. Press Δ or ∇ pad until correct time-of-day displays.
3. Press OVEN CANCEL pad.
 - Clock saves time-of-day approximately 5-10 seconds after time is entered.

Setting Electronic Timer

1. Press TIMER pad.
2. Press Δ or ∇ pad until correct time displays.
3. Press TIMER pad again to cancel.

Resetting and Canceling Timer

To cancel timer, press TIMER ON/OFF pad .

Baking

1. Press BAKE pad.
2. Press Δ or ∇ pad until desired temperature is displayed.
3. Press OVEN CANCEL pad when finished.

Timed Baking

1. Place food in oven.
2. Press COOK TIME pad.
3. Press Δ or ∇ pad until cooking time is displayed.
4. Press BAKE pad.
5. Press Δ or ∇ pad until desired temperature is displayed.

Delayed Baking

1. Place food in oven.
2. Press BAKE pad.
3. Press Δ or ∇ pad until desired temperature is displayed.
4. Press STOP TIME pad.
5. Press Δ or ∇ pad until desired stop time displays.
6. Press COOK TIME pad.
7. Press Δ or ∇ pad until desired cooking time displays.

To Cancel Remaining Cooking Time

Press OVEN CANCEL pad.

Broil

1. Center food on broiling grid and pan, and place on rack in oven.
2. Push BROIL pad.
3. Press Δ pad to set HI ∇ pad for lower broil setting.
4. Press OVEN CANCEL pad when finished.

Self-cleaning

1. Prepare oven for self-cleaning.
2. Press CLEAN pad.
3. Press Δ or ∇ pad to adjust desired amount of cleaning time.

Delayed Self-clean Cycle

1. Prepare oven for self-cleaning.
2. Press CLEAN pad.
3. Press Δ or ∇ pad to adjust desired amount of cleaning time.
4. Press STOP TIME pad.
5. Press Δ or ∇ pad until desired stopping time appears in display.

Interrupt Self-Clean Cycle

1. Press OVEN CANCEL pad.
2. After oven has cooled to a safe temperature, door can be opened.