

Amana[®]

Self-Cleaning Gas Downdraft Range Owner's Manual

AGDS901*

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

Please Read Manual Before Operating Range

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 range.

Contents

Model Identification	2
Important Safety Information	3
All Appliances	4
Surface Cooking Units	4
Ovens	4
Self-Cleaning Ovens	4
In Case of Fire	5
Precautions	5
Installation	
Range Location	5
Cabinet Opening	5
Minimum Clearances to Combustible Surfaces	6
Special Counter Top Conditions	6
Duct Requirements	6
Back Wall Duct Location	7
Floor Duct Location	7
Duct Length	7
Anti-tip Bracket Installation	8
Electrical Connection Requirements	8
Electrical Connection Clearance	8
Gas Connection Requirements	9
Pressure Regulator Location	9
Gas Supply Location	9
Gas Supply Pressure	9
Gas Connection	10
Testing for Gas Leaks	10
Seal Openings	10
Installing Side Trim	11
Back Wall Duct Connection	11
Floor Duct Connection	12
Level Range	12
Removal and Replacement of Range	12
Modules	
Installing Two Burner Module	14
Removing Two Burner Module	14
Operating Two Burner Module	14
Adjusting Burner Flame	14
Adjusting Airflow to Burner	15
Adjusting Low Burner Flame Size	15
Installing Grill Module	15
Removing Grill Module	15
Operating Grill Module	16
Installing Griddle	16
Operating Griddle	17
Installing Rotisserie	17
Placing Meat on Spit	18
Operating Rotisserie	18
Exhaust Fan	18
Oven Light	18
Operation	19
Quick Reference Instructions	19
Electronic Oven Control	20
Oven Signals	20
Electronic Oven Control Pads and Knobs	20
Oven Signals	20
Baking	20
Automatic Baking	20

Delayed Baking	21
Broiling	21
Self-Cleaning	21
Interrupt Self-Clean Cycle	22
Delayed Self-Cleaning	22
Interrupt Delayed Self-Clean Cycle	23
Utensils	
Cooking Utensils	23
Pan Bottom Test	24
Cooking Guide	
Oven Rack Placement	24
Pan Placement	24
Baking Guide	25
Griddle Cooking Guide	25
Roasting Guide	26
Broiling Guide	28
Care and Cleaning	
Removing Oven Door	29
Replacing Oven Light	29
Removing Storage Drawer	29
Adjusting Thermostat	29
Cleaning	30
Before Calling for Service	
Problem Solving	31
Common Questions	31
Service Tones and Codes	31
Asure™ Extended Service Plan	31

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. Find product information on rating label located on oven frame behind front of storage drawer. Record the following:

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

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 **1-800-628-5782** 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.

Important Safety Information



WARNING

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 storage drawer and look under range with a flashlight. Bracket(s) must be engaged in the rear corner of the range.



- ALL RANGES CAN TIP

- INJURY TO PERSONS COULD RESULT



- INSTALL ANTI-TIP BRACKET(S) PACKED WITH RANGE

- SEE INSTALLATION INSTRUCTIONS



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



CAUTION

Do not obstruct the flow of combustion or ventilation air.



CAUTION

Do not store combustible gasoline or other combustible materials near cooktop.



WARNING

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



WARNING

To avoid death, personal injury or property damage, Information in this manual must be followed exactly.



WARNING

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

- 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
 - 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

To avoid personal injury or property damage, do not use grill or griddle if fan is not in operation. In unlikely event fan is not operating properly contact an authorized service technician.



CAUTION

Range designed for use with natural gas only.

Important Safety Information

ALL APPLIANCES

1. Proper Installation — Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never Use Your 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 Protective 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 or near surface units.
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 elements. Do not use a towel or other bulky cloth.
9. Do not store items of interest to children above the range. Children climbing on the range may be injured.

SURFACE COOKING UNITS

1. Use Proper Pan Size — This appliance is equipped with one or more surface units. Select utensils having flat bottoms large enough to cover the gas burner. The use of undersized utensils will expose a portion of the burner to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
2. Never Leave Surface Units Unattended at High Heat Settings — Boil over causes smoking and greasy spill overs that may ignite.
3. Protective Liners — Do not use aluminum foil to line oven bottom except as suggested in the manual. Improper installation of these liners may result in a risk of electrical shock, or fire.
4. Glazed Cooking Utensils - Only certain types of glass, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to sudden change in temperature.
5. Utensil Handles Should be Turned Inward and Not Extend Over Adjacent Surface Units — To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

6. Do Not Soak Removable Burner Elements — Burner elements should never be immersed in water.
8. Top burner flames should not extend beyond the edge of the cooking utensil. If the flames are too large, then can be adjusted following the directions in the installation instructions.

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 Vent 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 heating element in oven.
5. Never attempt to operate oven during power failure.

SELF-CLEANING OVENS

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.
4. Before Self-Cleaning the Oven — Remove broiler pan and grid, racks, and other utensils.

Installation

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:

Gas burner Fire

1. Smother the fire with a nonflammable lid or baking soda, or use a Class ABC or BC extinguisher. Not water. Not salt. Not flour.
2. As soon as it is safe to do so, turn the surface controls to *OFF*.

Oven Fires

1. If you see smoke from your 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 off gas supply.
5. Turn on vent to remove smoke.
6. Allow food or grease to burn itself out in oven.
7. If smoke and fire persist, call fire department.
8. If there is any damage to components, call your repair service before using range.

Precautions

- Do not cook food directly on range top surface, always use cookware.
- 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 slide rough metal objects across range top surface. Scratching or metal marking can result.
- Do not use cookware with rough bottoms. They may scratch burner grates.
- Do not use damp sponge or dishcloth to clean range top. A film of soil-laden detergent water may collect on range top.
- Do not leave fat heating unless you remain nearby. Fat can ignite if overheated by spilling onto hot surfaces.
- Do not use range top surface as a cutting board.

Range Location

Choose a location based on following factors.

- Range is designed to be vented outdoors.
- Electrical rating is 12.5 KW, 120, 60 Hz.
- Drafts caused by home heating and air conditioning and open doors or windows can disrupt ventilation air pattern. Range should not be installed near windows or doors.
- Range can not be installed in a tunnel type wall opening. Air currents moving through tunnel can disrupt ventilation air pattern.
- Range can either be ducted through wall or through floor to outside.
- Make sure there is adequate space for proper installation.
- Carefully read all instructions before beginning installation.

Remove protective packing materials from range. Tape residue can be cleaned with a soft cloth and alcohol.

Cabinet Opening



WARNING

To avoid risk of burns or fire by reaching over burners, cabinet storage space located above range should be avoided.

Range should extend approximately 1½ inch from cabinet front to oven door handle. Remove venting kit from storage drawer. Using dimensions in figure below and shown in *Special Counter top Conditions* section to prepare cabinet opening.

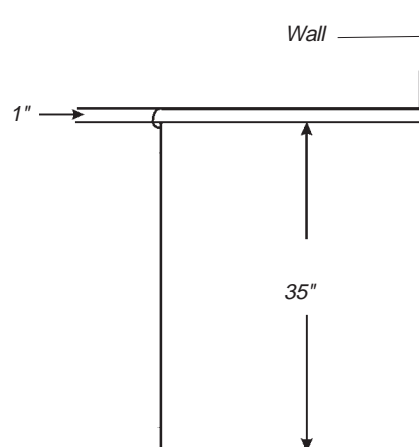
Range Dimensions:

WIDTH - 29¹⁵/₁₆ inches

DEPTH - 29 inches (with handle)

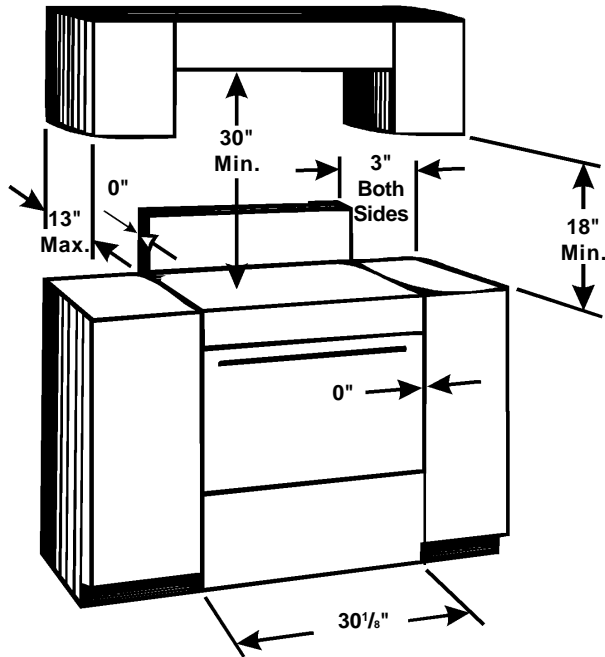
HEIGHT - 36 inches

Standard Cabinet and Counter top Height



Minimum Clearances to Combustible Surfaces

- Minimum clearance to rear wall is 0 inches.
- Minimum clearance to a vertical right or left side wall is 3 inches.
- Minimum clearance to counter top/cabinet on each side is 0 inches.
- Minimum of 30 inches between top of cooking surface and bottom of an unprotected wood or metal cabinet.



Special Counter Top Conditions

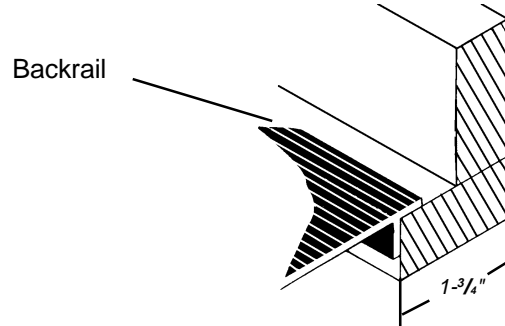
Irregular Cabinet and Counter top Heights
Counter tops such as ceramic tile tops cause cabinet and counter top to be higher than 36 inches. Follow instructions below when counter top is higher than 36 inches.

1. Raise leveling legs to maximum level.
2. Measure from floor to side trim. If measurement is less than height of counter top, floor must be shimmed.
3. Shim floor using a piece of plywood same size as range opening. Secure plywood to floor. Plywood must be as secure as original flooring.
4. Install anti-tip bracket and slide range into place.

Island or Peninsula Installation

Island or peninsula installations with 24 inches deep base cabinets must use flush back cabinets with no rear toe space to avoid range interference. If a rear toe space is desired, use 27 inches or deeper base cabinets.

Slide-in Installation



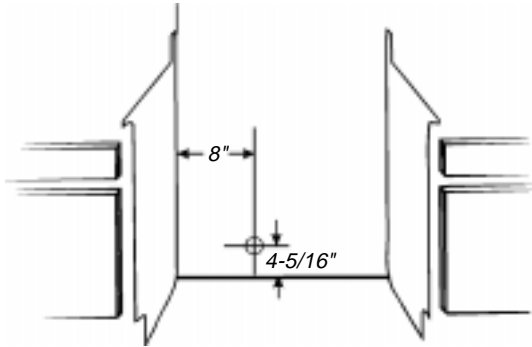
- For a manufactured counter top, with or without a backsplash, make cutout keeping rear dimension as illustrated. The backrail on back of range slides over manufactured counter top creating a tight fit.
- Backrail may not reach back wall because of counter top. Corner of backrail can be clipped off with a pair of wire cutters for a tighter fit.

Duct Requirements

- Duct should be 6 inch round metal ducting. Island or peninsula installations may require 3¹/₄ X 10 inch duct.
- To ensure proper ventilation, duct work must not exceed 60 equivalent feet.
- Curved fittings should not account for more than 50% of duct length.
- Flexible duct is not recommended because of irregular interior surface. If flexible duct is to be used, one foot is equal to 2 feet of metal duct. NEVER USE PLASTIC TYPE DRYER DUCTING.
- Do not vent into an attic or crawl space. Duct range outside.
- Flexible duct elbows are equal to twice as many feet as smooth metal elbows.
- Never install two elbow fittings next to each other. Two elbows installed together create a poor vent path and insufficient ventilation.
- Seal all duct joints tightly using duct tape. Openings left in ducting allow smoke and odor to escape inside house.
- For best performance, do not use more than three 90° elbows.
- 6 inch transition duct provided must be mechanically secured to exhaust blower outlet. Secure transition duct using two screws provided.

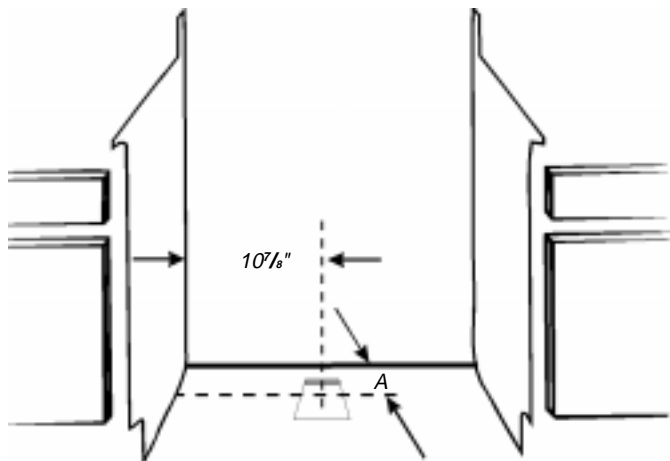
Back Wall Duct Location

1. Locate studs in wall.
2. Measure and cut an opening for thimble as illustrated in figure below. Cutout should be $6\frac{1}{8}$ inch diameter circle.
3. Ducting is completed in *Back Wall Duct Connection* section.



Floor Duct Location

1. Locate studs in floor.
2. Measure to locate center of floor duct location. See figure below.
 - For installation with counter top or backsplash behind range, measure $13\frac{1}{8}$ inches for dimension "A"
 - For installation without counter top or backsplash behind range, measure $11\frac{5}{8}$ inches for dimension "A".
3. Cut an opening for floor transition piece as illustrated in figure below. Cutout should be $7\frac{1}{4} \times 7\frac{1}{4}$ inches square. If opening is not correctly aligned, duct does not connect properly.
4. Ducting is completed in *Floor Duct Connection* section.

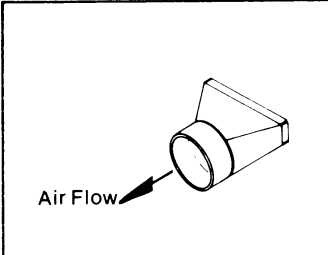
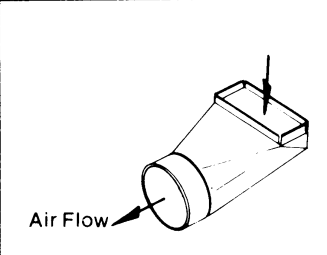
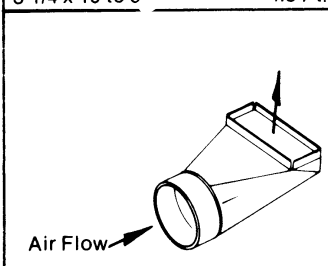
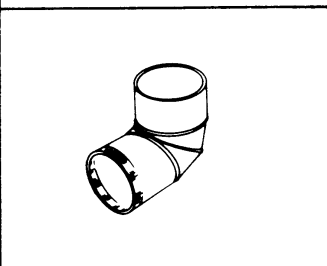
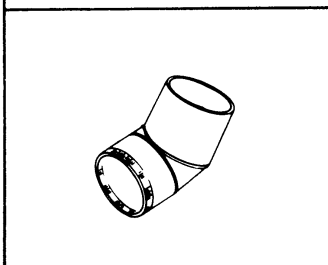
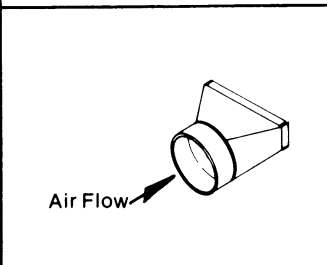
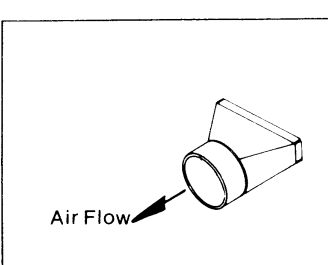
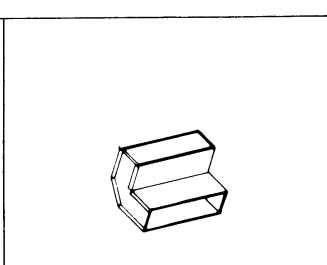
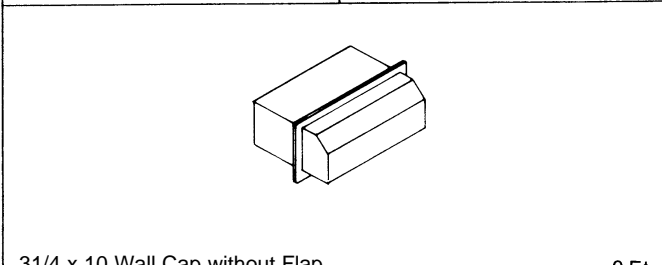


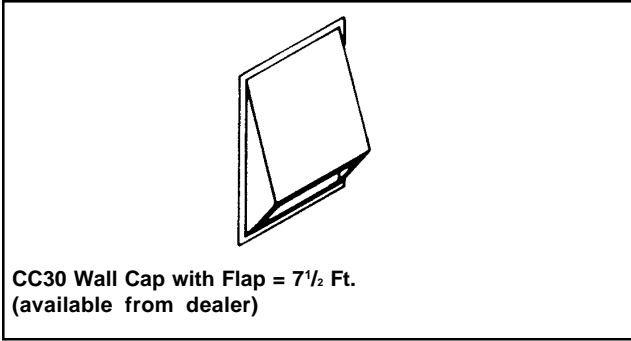
Duct Length

Maximum allowable duct length is 60 equivalent feet.

- Use *Recommended Standard Fittings* in figures below to calculate duct length.
- Flexible duct is not recommended. However, if it is used, one foot is equal to two feet of smooth metal duct.

Recommended Standard Fittings

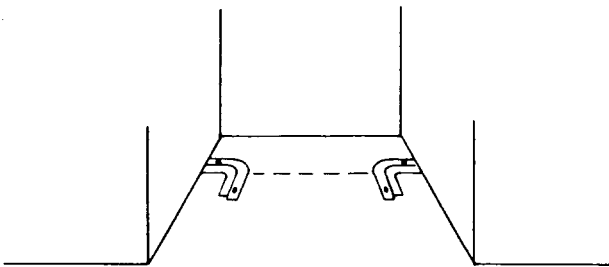
 Air Flow	 Air Flow
3-1/4 x 10 to 6	4.5 Ft. 3-1/4 x 10 to 6 90° Elbow 5 Ft.
 Air Flow	
6 to 3-1/4 x 10 90° Elbow 9 Ft.	90° Elbow 5 Ft.
	 Air Flow
45° Elbow 2.5 Ft.	6 to 3-1/4 x 10 1 Ft.
 Air Flow	
6 to 3-1/4 x 10 1 Ft.	3-1/4 x 10 90° Elbow 5 Ft.
	
3/4 x 10 Wall Cap without Flap 0 Ft.	



Anti-tip Bracket Installation

To reduce risk of range tipping, secure range with a properly installed anti-tip device packed with range.

1. Measure 5 1/8 inches from back wall on right and left side of cabinet cutout. Mark measurements on floor and draw a straight line connecting marks.
2. Position anti-tip bracket.
 - If range is installed beside cabinet(s), place anti-tip bracket with inside edge over line drawn on floor and end of bracket against cabinet.
 - If range is not installed beside cabinet(s), position range where it will be installed. Draw a line along side of range on floor from front to back. Remove range. Place anti-tip bracket with inside edge over line drawn 5 1/8 inches from back wall and end of bracket over line drawn along side of range on floor.
 - Anti-tip bracket can be installed on either right or left side.



3. Mark 2 hole locations in anti-tip bracket.
4. Drill 2 holes.
 - If drilling into wood, use a 3/32 inch drill bit.
 - If drilling into concrete, use a 3/16 inch masonry drill bit and insert plastic anchors.
5. Secure bracket to floor using screws supplied.

Electrical Connection Requirements



WARNING

To avoid the risk of serious electrical shock or property damage, do not cut or remove the third (ground) prong from the power plug. A 3-wire grounded conductor system must be used. Relying on the flexible connector, hard piping or any other part of the gas supply line as a ground may cause fire, electrical shock and/or erratic control operation.

Range must be electrically grounded in accordance with local codes or in the absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70-Latest Edition. In Canada, electrical connections are to be made in accordance with CSA C22.1 Canadian Electrical Code.

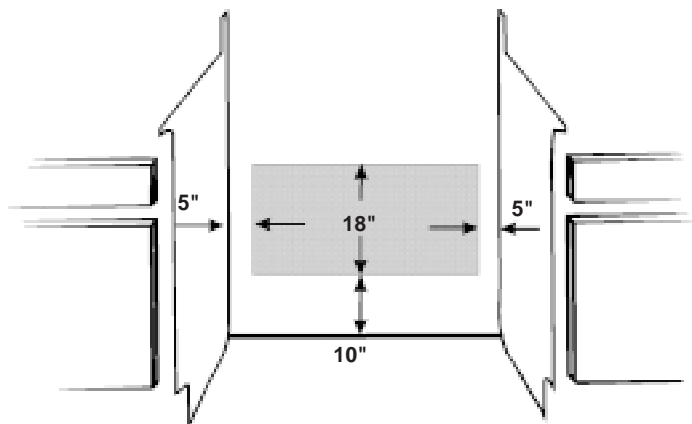
Use a 120 volt, 60 hertz 3 prong receptacle protected by a 15 amp circuit breaker or time delay fuse. A qualified electrician should confirm the outlet is properly grounded.

If a 2-prong outlet is encountered, range owner must replace outlet before using range. Do not cut off cord or remove grounding plug.

Range wiring diagram is located on the bottom of the storage drawer.

Electrical Connection Clearance

Electrical connection must be located in the shaded area shown in Figure below. Electrical connection must not interfere with gas connection.



Gas Connection Requirements

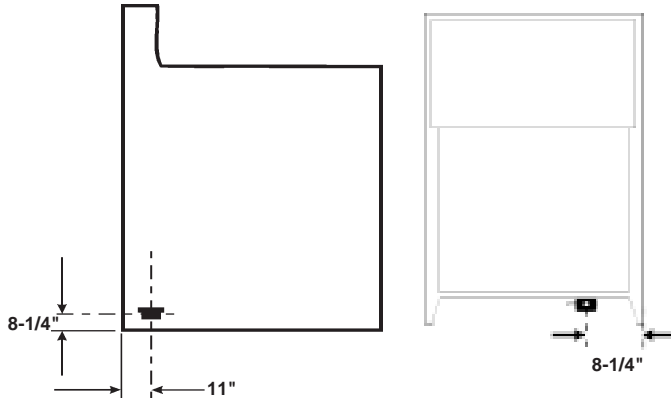


CAUTION

Range designed for use with natural gas only.

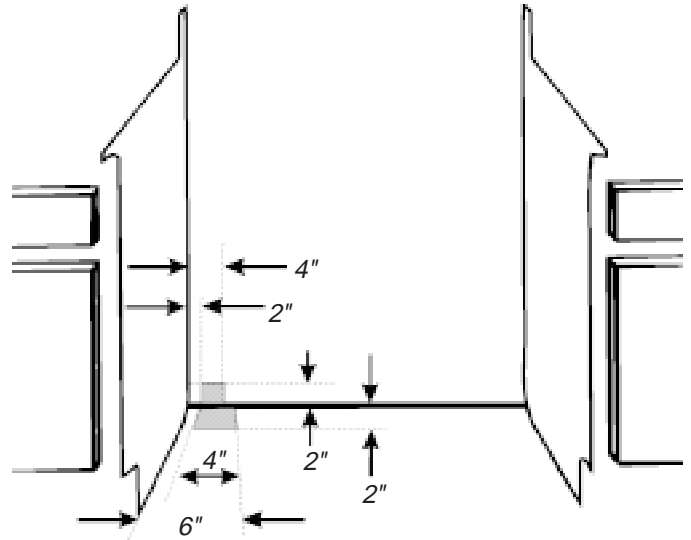
Before connecting this appliance to the gas supply piping system, confirm that installation meets the requirements of local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-Latest Edition. In Canada installation must conform with local codes or the current Natural Gas Installation Code CAN/CGA-B149.1.

Pressure Regulator Location



Gas Supply Location

Gas supply must be located in the shaded area shown below. Gas connection must not interfere with the electrical connection.



Gas Supply Pressure



WARNING

To avoid property damage, maximum gas supply pressure must not exceed 14" WCP.

- The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psig (3.5kPa) (14" WCP).
- The appliance must be isolated from gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psig (3.5kPa) (14" WCP).
- Gas supply pressure for checking regulator setting must be at least 1" WCP above manifold pressure shown on rating label.

Gas Connection

Connect gas supply to regulator using hard pipe or a flexible connector. Pressure regulator supplied with this appliance has a ½ inch NPT female connection. See figure below.

- A manual shutoff, not supplied with range, must be installed in an accessible location outside of range.
- Use joint compound that is resistant to action of propane gas on all male pipe threads.
- Use supplied pressure regulator only.
- Do not over tighten regulator when attaching to gas manifold pipe or hardpipe. Overtightening may crack regulator.



WARNING

To avoid property damage or personal injury, only use a new flexible connector that is AGA design certified.

- Do not use an old connector.
- Do not reuse a connector after moving appliance.
- Do not overtighten regulator connector fitting.

Testing for Gas Leaks

After final gas connection is made, turn on manual gas valve and test all connections in gas supply piping and range for gas leaks.



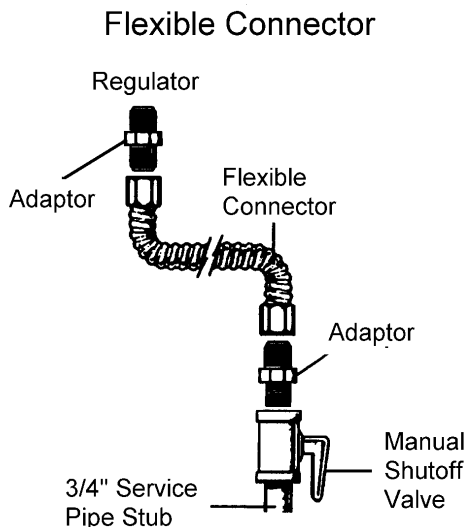
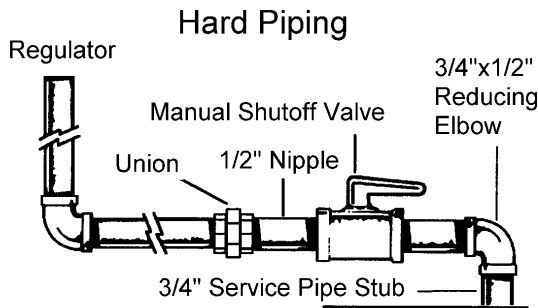
WARNING

To avoid property damage or serious personal injury, never use a lighted match to test for gas leaks.

1. Place soap suds on connections.
 - Bubbles appear if leak is present.
2. If bubbles appear, shut off gas supply valve.
3. Tighten joint if leak is at factory fitting.
 - If leak is not at factory fitting, unscrew, apply more joint compound, and tighten to correct leak.
4. Retest connection for leak after tightening.
 - Retest any connections that were disturbed.

Seal Openings

Any openings in wall behind the range or on floor under range must be sealed before sliding the range into position.



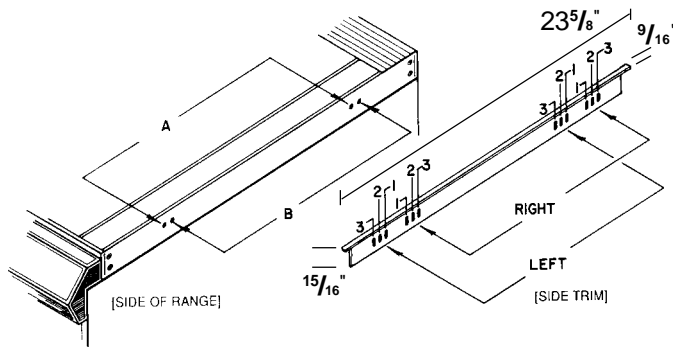
Installing Side Trim

If desired, optional side trim provided can be installed on range. Side trim must be installed above counter top level and tapped down into place.

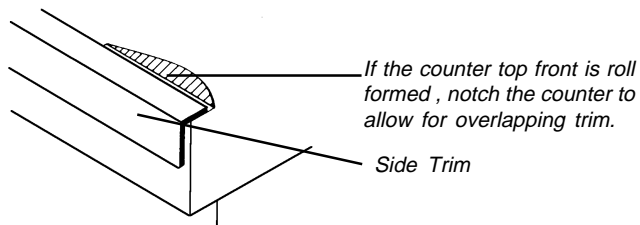
Side trim can be mounted in several different positions depending on counter top opening, cabinet structure, and range features.

- Freestanding with Backsplash
To mount trim flush with front of counter top, use #3 trim holes and "A" range holes.
- 4-inch Backrail Kit and Backsplash
To mount trim flush with front of counter top, use #3 trim holes and "A" range holes.
- Optional Mounting
"A" range holes allow an extra $\frac{3}{8}$ inch forward adjustment. Trim holes #1, #2, and #3 allow a $\frac{1}{2}$ inch adjustment. Trim can be mounted in any desired location using holes provided.

Trim Hole Locations



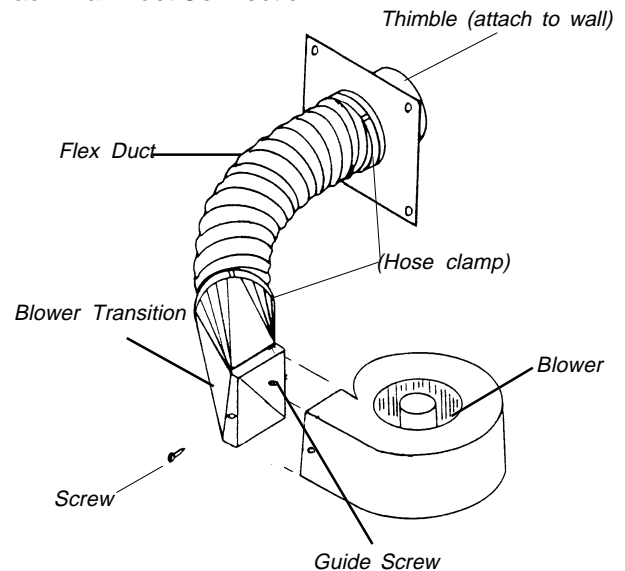
Roll Formed Counter Top



Back Wall Duct Connection

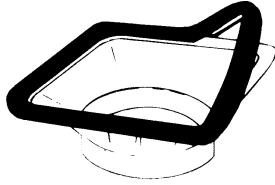
1. Remove screw in front of blower transition separating blower transition from blower housing.
2. Place hose clamp around round end of blower transition and attach flex duct to blower transition using hose clamp.
3. Place long end of thimble into wall and secure thimble using four screws provided, one in each corner.
4. Place hose clamp provided around short end of thimble. Attach opposite end of flex duct to short end of thimble using hose clamp.
5. Connect electrical supply.
6. Carefully push range back into position. Avoid pinching transition piece or flex duct.
7. Using guide screw to locate hole in rear of blower housing, position transition **inside** blower housing. Rotate transition until hole in front of blower housing is aligned. Secure transition with screw provided.
8. Seal all duct joints with duct tape.
9. Check under range to be sure leveling leg is fully engaged in the anti-tip bracket.
10. Install storage drawer.

Back Wall Duct Connection

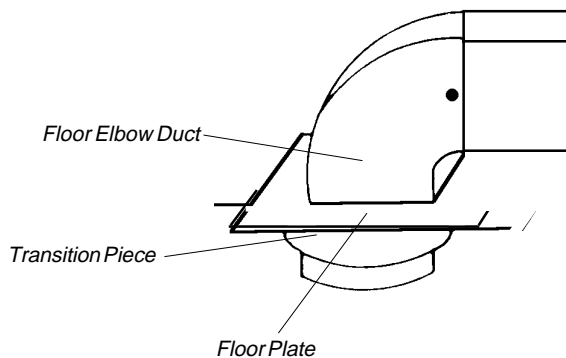


Floor Duct Connection

1. Attach rubber gasket around edge of transition piece.
 - Flat side of rubber gasket must be on under side of transition piece. See figure below.



2. Place round end of transition piece into floor. Secure transition piece using 8 screws provided in kit.
 - Lift edge of rubber gasket to install screws.
 - Make sure round edge of gasket is facing up.
3. Insert floor plate into elbow duct.
 - When installed, wide flange of floor plate should face toward back of range. If gap exists in front of cutout, rotate transition piece 180°.
4. Attach floor elbow duct to floor plate using 2 screws provided.
 - Tighten only front screw.
5. Attach floor elbow duct to blower using 2 screws provided.
 - Floor elbow duct should be inside blower.
6. Connect electrical supply.
7. Push range into position.
 - Tilt range slightly while pushing in range. Tilting range allows floor plate to clear gasket.
 - Make sure that floor elbow duct is directly over transition piece and rubber gasket.
 - Rubber gasket provides a seal between floor elbow and transition piece. See figure below.



8. Loosen front screw attaching floor elbow duct plate and floor elbow duct.
9. Slide floor plate down tight against rubber gasket and tighten screw.
10. Seal joint between blower and elbow transition piece with duct tape.
 - Check under range to ensure anti-tip bracket is engaged.
11. Install storage drawer.

Level Range

Carefully level range using legs provided. Range must be level to cook and bake uniformly.

- Place a level on top oven rack or on top of range when leveling.
- Leveling legs must be extended out ¼ inch to engage anti-tip bracket.

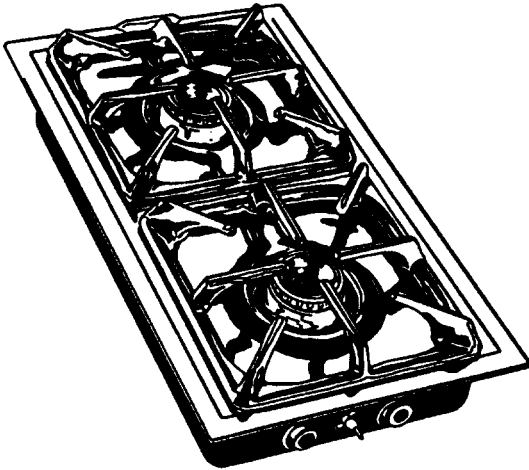
Removal and Replacement of Range

1. Disconnect electrical supply at house circuit breaker.
2. Disconnect range venting.
3. Disconnect power supply cord.
4. Remove anti-tip bracket.
5. Install anti-tip bracket into new location using instructions provided with bracket.
6. To reinstall range follow instructions in *Installation* section of this manual.

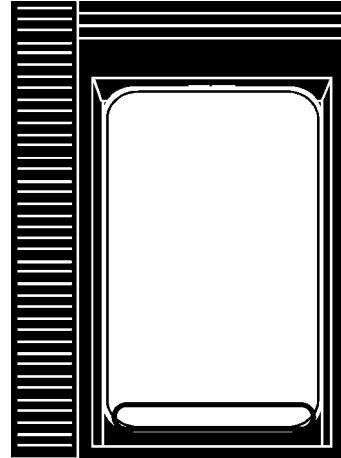
Modules

This range features a choice of 4 different modules, shown below. Grill, griddle, and rotisserie module must be installed on right side of range. Burner module may be installed on either side. Information on how to purchase modules can be obtained by calling your local authorized dealer.

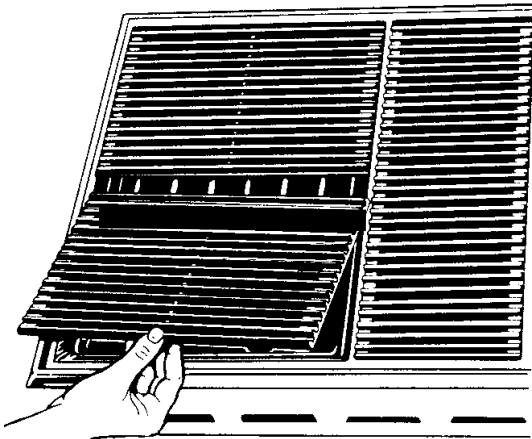
Two Burner Module



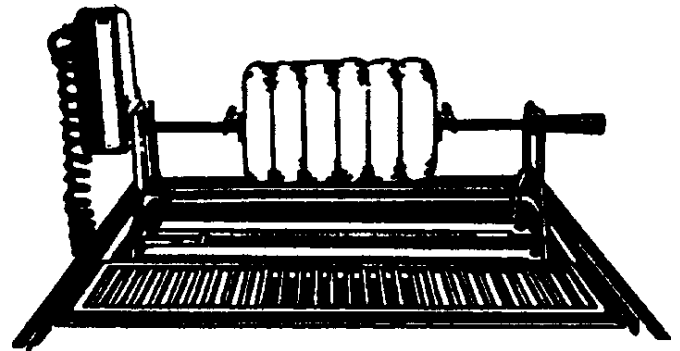
Griddle Module



Grill Module



Rotisserie Module



Installing Two- Burner Module



WARNING

To avoid risk of personal injury, all controls must be in off position before removing or installing modules.

1. Turn all control knobs to *OFF* position.
2. While holding module with air shutter openings towards rear, push module onto orifices.
 - Module must cover orifices completely.
3. Place module into module reservoir.
 - When module is installed correctly, it should not slide.

Removing Two - Burner Module

1. Turn all control knobs to *OFF* position.
2. Locate tab on front of module.
3. Lift module up and slide out while holding by front tab.
4. After module clears orifices, remove module from range.

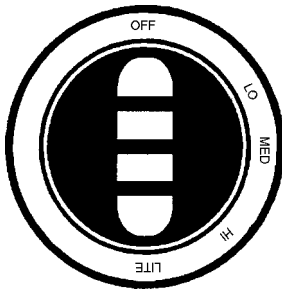
Operating Two Burner Module



WARNING

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

1. Push in and turn control knob counterclockwise to *LITE* position.



2. After gas ignites, turn control to the desired setting.
 - Each control knob can be set to any required cooking temperature. Burner settings do not have distinct clicks.

- See burner settings below.

LO

Use to prepare food at less than boiling temperatures or to simmer.

MED

Use to maintain boiling of larger amounts of food, low temperature frying and to maintain correct pressure in a pressure cooker.

HI

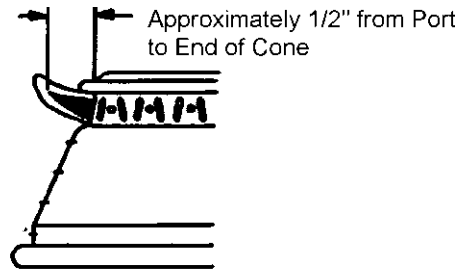
Use to bring food to boiling temperatures. When food is boiling temperature, burner control setting should be reduced.

3. Turn control knob to *OFF* position when finished cooking.

Adjusting Burner Flame

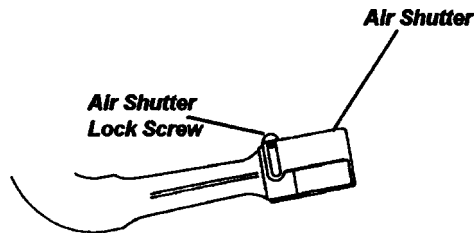
Properly adjusted burner flames are clean and blue with a distinct inner cone approximately $\frac{1}{4}$ " to $\frac{1}{2}$ " long.

- If burner flame is too large or small, See *Adjusting Low Burner Flame Size* section.
- If burner flame is blowing or noisy, reduce airflow to burner. See *Adjusting Airflow to Burner* section.
- If burner flame is soft and lazy, increase airflow to burner. See *Adjusting Airflow to Burner* section.



Adjusting Airflow to Burner

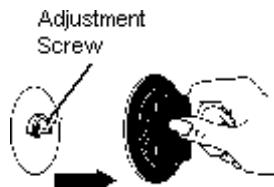
1. Remove grates.
2. Remove module from range.
 - See *Removing Two Burner Module* section.
3. Remove module top by pressing on two release buttons on the side of the module simultaneously while lifting up module top.
4. Replace module without top in module reservoir.
 - See *Installing Two Burner Module* section.
5. Loosen air shutter lock screw.
 - See *Operating Two Burner Module* section.



6. Open or close air shutter depending on appearance of burner flame.
7. After burner flame is properly adjusted, tighten air shutter lock screw.
8. Remove module from range, replace module top, and reinstall in range.

Adjusting Low Burner Flame Size

1. Push and turn burner control knob to *LITE* position.
 - Burner sparks until gas ignites.
2. Set flame to low position.
3. Remove burner control knob.



4. Turn screw in center of burner control stem using small standard screwdriver until flame is adjusted.
5. Replace control knob.
6. Push and turn burner control to test burner flame.

Installing Grill Module

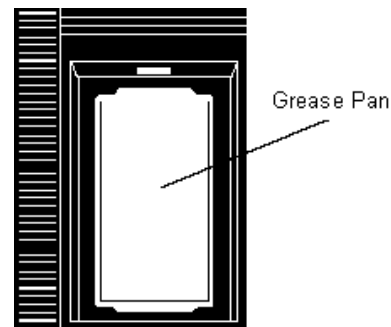
Grill module must be installed in right module reservoir. Before operating grill module for first time, lightly coat top of grill grates with cooking oil to prevent sticking.



WARNING

To avoid risk of personal injury, all controls must be in off position before removing or installing modules.

1. Turn all control knobs to *OFF* position.
2. Place grease pan into module reservoir as shown below.



3. Remove grill grates from grill module.
4. While holding module with air shutter openings towards rear, push module onto orifices.
 - Module must cover orifices completely.
5. Place module into module reservoir.
 - When module is installed correctly, it should not slide.
6. Replace grill grates.

Removing Grill Module

1. Turn all control knobs to *OFF* position. Allow grill module to cool.
2. Remove grill grates.
3. Locate tab on front of module.
4. Lift module up and slide out while holding by front tab.
5. After module clears orifices, remove module from range.

Operating Grill Module



WARNING

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



CAUTION

To avoid risk of property damage, do not use metal cooking utensils on grill.

1. Before operating grill module, lightly coat top of grill grates with cooking oil to prevent sticking.
2. Trim excess fats from meats.
3. Push in and turn right front control knob to *LITE* position.
4. After right side module burner ignites, turn control to desired setting.
5. Push in and turn the right rear control knob to *LITE* position.
6. After left side module burner ignites, turn control to desired setting.
 - Fan automatically comes on at low speed.
7. Preheat grill for approximately 10 minutes to improve charbroiled flavor and to decrease food sticking.
8. When finished cooking, turn control knob to *OFF* position.
9. Wait 15 minutes for grill pan and grill accessories to cool before cleaning.

Installing Griddle

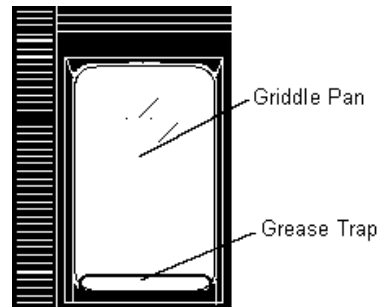
Griddle must be installed in right module reservoir.



WARNING

To avoid risk of personal injury, all controls must be in off position before removing or installing modules.

1. Turn all control knobs to *OFF* position.
2. Remove grill grates from grill module.
3. Insert grease pan and grill module according to *Installing Grill Module* section.
4. Place griddle pan on top of grill module with grease trap toward front of range. Do not place griddle on grill grates.



Operating Griddle



WARNING

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



CAUTION

To avoid risk of property damage, do not use metal cooking utensils on griddle.

1. Before using griddle, lightly coat griddle with cooking oil to prevent sticking.
3. Push in and turn right front control knob to "LITE" position.
4. After right side module burner ignites, turn control to desired setting.
5. Push in and turn the right rear control knob to "LITE" position.
6. After left side module burner ignites, turn control to desired setting.
 - Fan automatically come on at low speed.
7. Preheat griddle for approximately 10 minutes to flavor and decrease food sticking.
8. When finished cooking, turn control knob to "OFF" position.
9. Wait 15 minutes for griddle to cool before cleaning.

Installing Rotisserie

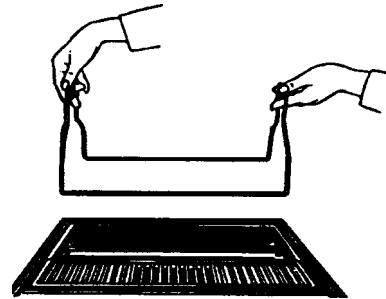
Rotisserie must be installed in right module reservoir.



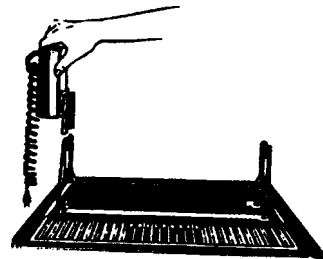
WARNING

To avoid risk of personal injury, all controls must be in off position before removing or installing modules.

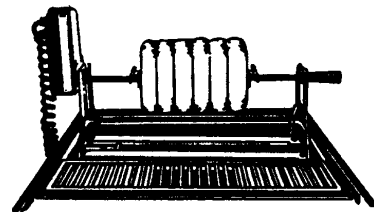
1. Turn all control knobs to "OFF" position.
2. Remove grill grates from grill module.
3. Insert grease pan and grill module according to *Installing Grill Module* section.
4. Place rotisserie rack on grill module as shown below.



5. Slide rotisserie motor on rack as shown below.

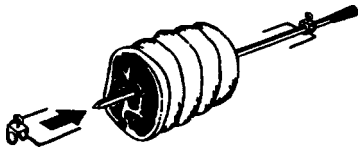


6. After meat is put on spit and spit is placed on rack, plug rotisserie into 120 volt AC outlet.
 - See *Placing Meat on Spit* section.



Placing Meat on Spit

Cook 3 to 3½ pound portions of meat for best results.



1. Slide small fork on spit so points face away from handle.
2. Push meat onto spit so meat is centered on spit.
 - Spit must be through center of meat so weight is balanced as meat turns.
3. Slide second small fork onto spit so points face towards handle.
4. Push small forks into meat and tighten down set screw on both forks.
5. Push end of spit into socket on rotisserie motor.
6. Rest handle on the rotisserie rack.

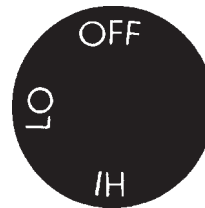
Operating Rotisserie

1. Trim excess fats from meats
2. Plug rotisserie into 120 volt AC outlet and move switch to *ON* position.
3. Push in and turn right front control knob to *LITE* position.
4. After right side module burner ignites, turn control to desired setting.
5. Push in and turn the right rear control knob to *LITE* position.
6. After left side module burner ignites, turn control to desired setting.
 - Fan automatically comes on at low speed.
7. When finished cooking, turn control knob to *OFF* position.
8. Wait 15 minutes for rotisserie to cool before cleaning.

Exhaust Fan

Two speed fan is built into center of range top. Fan is located beneath vent area. Fan operation is necessary to remove cooking vapors, odors, and smoke.

- Fan automatically turns on at low speed when using grill or griddle. Fan can be manually turned to high speed.
 - Fan cannot be turned off while grill, griddle, or rotisserie are operating.
 - Fan can be used during any cooking operation or to ventilate cooking area.
1. Turn fan knob to desired setting.
 2. Turn fan to *OFF* when you are finished using it.

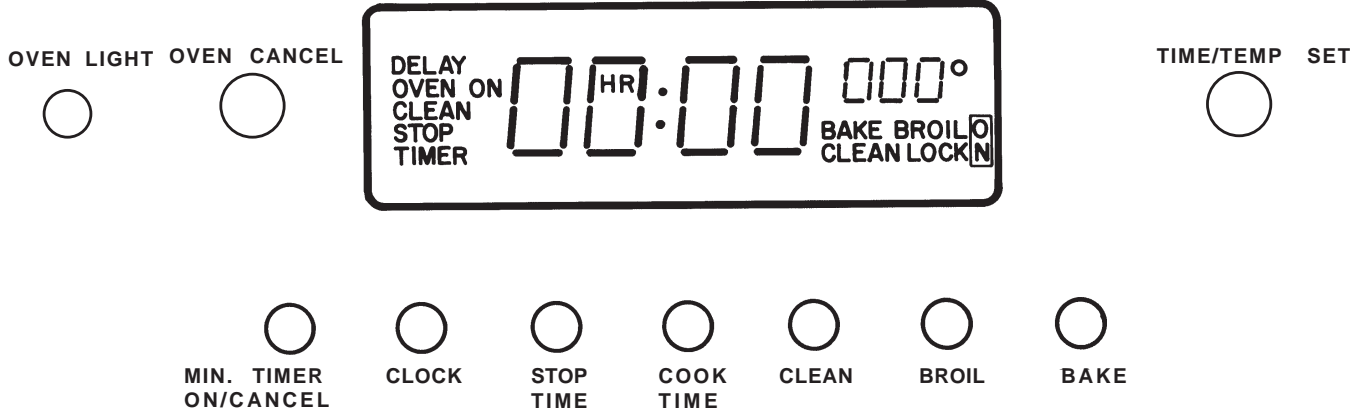


Oven Light

- Used to light inside of oven.
- Switch is located on control panel.

Operation

Electronic Oven Control



Quick Reference Instructions

Read *Important Safety Information* before using *Quick Reference Instructions*. If there are unanswered questions refer to detailed sections of this manual.

Setting Clock

1. Push CLOCK pad.
2. Turn TIME/TEMP SET knob until correct time of day is displayed.
3. Press MIN. TIMER ON/CANCEL pad.

Setting Minute Timer

1. Push MIN. TIMER ON/CANCEL pad.
2. Turn TIME/TEMP SET knob until desired amount of time is displayed. Timer can be set from 5 seconds to 9 hours and 55 minutes.

Canceling Minute Timer

1. Push and hold MIN. TIMER ON/CANCEL pad for 3 seconds.
 - When canceling minute timer do not press MIN. TIMER ON/CANCEL pad. Pressing OVEN CANCEL pad cancels cooking function.

Baking or Broiling

1. Push BAKE or BROIL pad.
2. Turn TIME/TEMP SET knob until desired temperature is displayed, HI or Lo for broil.
3. Oven begins baking or broiling within 5 seconds.

Canceling Bake or Broil

1. Press OVEN CANCEL pad.

Self-Cleaning

1. Remove oven racks and all utensils from oven and range top. Clean excess spills from oven bottom.
2. Push CLEAN pad.
3. Turn TIME/TEMP SET knob to adjust clean time. Clean can be set from 2 to 4 hours.
4. Lock oven door.
5. Oven begins cleaning within 5 seconds.

Canceling Self-Cleaning Cycle

1. Push MIN. TIMER ON/CANCEL pad.
2. When oven has cooled to a safe temperature, door can be unlocked.

Electronic Oven Control Pads

OVEN CANCEL

- Cancels any cooking or cleaning function except timer.

MIN. TIMER ON/CANCEL

- 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 self-clean.

COOK TIME

- Use to set timed baking.

CLEAN

- Use to select self-clean cycle.

BROIL

- Use to select broil.

BAKE

- Use to select bake.

OVEN LIGHT Used to turn oven light on and off. Light automatically turns on when oven door is opened.

TIME/TEMP SET Used to select temperature or time.

Oven Signals

Preheat Signal — After setting oven to bake and selecting a temperature, oven preheats. When oven reaches set temperature, 1 second signal sounds.

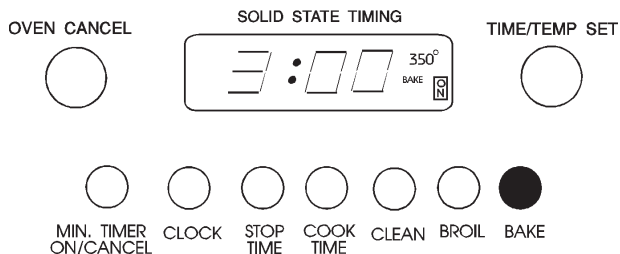
End of Cycle Signal — When a timed cooking or cleaning cycle is complete, three long signals sound. End of cycle signal continues to sound until OVEN CANCEL pad is pushed.

If minute timer end of cycle signal is sounding push MIN. TIMER ON/CANCEL pad.

12 Hour Automatic Cancel — This is a safety feature that 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.

Baking

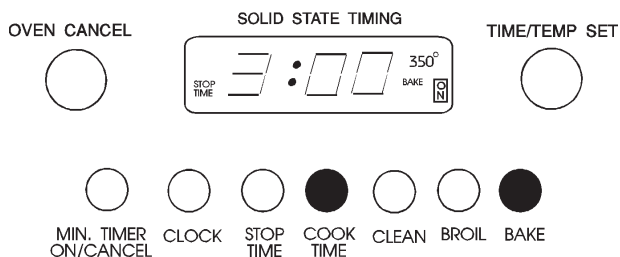
1. Push BAKE pad.
 - Last baking temperature used is displayed.
2. Turn TIME/TEMP SET knob until desired temperature is displayed.



- Temperature can be set from 170° to 550°F. Preheat approximately 10 minutes before placing food inside oven.
 - Temperature display increases in 5°F increments starting at 100° until reaching set temperature. Some minor smoking is normal when using oven for first time.
3. Push OVEN CANCEL pad when finished.
 - Remove food from oven when cooking time has elapsed. Food left in oven may overcook.

Automatic Baking

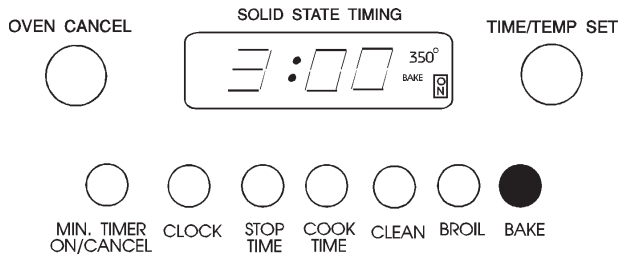
1. Place food in oven.
2. Push COOK TIME pad.
3. Turn TIME/TEMP SET knob until amount of time food should cook is displayed. Time can be set up to 11 hours and 55 minutes.
4. Push BAKE pad.
 - Last baking temperature used is displayed.
5. Turn TIME/TEMP SET knob until desired temperature is displayed.



- When oven begins cooking, "STOP", "TIME", "BAKE", and "ON" light in display. Set cooking time counts down in display. When cooking time has elapsed, an end of cycle signal sounds, oven automatically turns off and display returns to time of day. End of cycle signal continues to sound until OVEN CANCEL pad is pressed.
6. Push OVEN CANCEL pad when finished.
 - Remove food from oven when cooking time has elapsed. Food left in oven may overcook.

Delayed Baking

- Place food in oven.
- Push BAKE pad.
 - “BAKE” and “---°” displays.
- Turn TIME/TEMP SET knob until desired temperature is displayed.



- Temperature can be set from 170° to 550°F.
- Press in STOP TIME button.
 - Earliest possible stop time will appear in display.
 - To view stop time later, press and hold STOP TIME pad.
 - Turn TIME/TEMP SET knob until desired stop time is displayed.
 - Stop time can be set up to 11 hours 55 minutes.
 - Press COOK TIME pad.
 - “TIME”, “Hr.”, “OVEN”, display.
 - To view cook time later, press and hold COOK TIME pad.
 - Turn TIME/TEMP SET knob to set desired time cooking time.
 - 10 minutes minimum cooking time.
 - Within 5 seconds “DELAY”, “OVEN”, “BAKE”, and “ON” light in display.
 - When cooking time has elapsed, end of cycle signal sounds, oven automatically turns off and display returns to time of day. Oven sounds 3 times, then once every 3 seconds until OVEN CANCEL pad is pressed.

Broiling



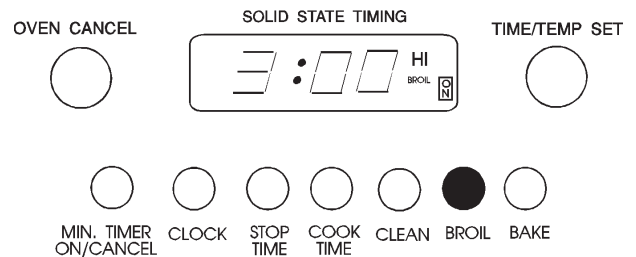
WARNING

- 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.

- Remove excess fat from meat before broiling. Cut edges of meat to prevent curling.
- Place food on a cool ungreased broiling pan. If pan is hot, food sticks.

- All food 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 browned enough, cook on a higher rack position. If food is over cooked, use a lower rack position.

- Center food on broiling grid with grid placed in the broiler pan, and place in oven.
 - Oven door should be completely closed.
- Push BROIL pad.
- Turn TIME/TEMP SET knob to set broiler to Lo or HI.
 - HI = 550°F. Lo = 450°F.
 - Oven begins to broil in approximately 30 seconds. “ON, BROIL” and “HI” or “LO” setting light in display.



- Push OVEN CANCEL pad when finished.

Self-Cleaning



CAUTION

- 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 damage to automatic locking system, do not try to force oven door latch open.

- A small amount of smoke is normal when cleaning. Excessive smoke may indicate there is a faulty gasket or too much food residue has been left in oven.
- Oven should be cleaned before it gets too dirty. Wipe up large spills before self-cleaning.
- Do not use cleaning cycle if oven light cover is not properly in place.

1. Prepare oven for self-cleaning.



WARNING

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

- Remove oven racks and all cooking utensils from oven.
 - Clean excess spills from oven interior.
 - Remove items from range top and backguard. These areas can become hot during self-cleaning cycle.
2. Push lever located above oven door to right to lock oven door.



3. Push CLEAN pad.
4. 3:00 hours of cleaning time is displayed.
 - Oven begins to clean in approximately 30 seconds. "CLEAN, TIME" and "ON" lights in display. When oven reaches clean temperatures, door cannot be opened and "LOCK" lights in display. When cleaning cycle is complete, oven automatically turns off and an end of cycle signal sounds.



5. Push OVEN CANCEL pad when finished.
 - When oven has cooled to a safe temperature, door can be unlocked and opened.

Interrupt Self-Clean Cycle

1. Push OVEN CANCEL pad.
2. When oven has cooled to a safe temperature, unlock and open oven door.

Note:

Do not force self-clean lock lever. Damage could be done to self-clean mechanism.

Delayed Self-Cleaning



CAUTION

- 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 damage to automatic locking system, do not try to force oven door latch open.
- A small amount of smoke is normal when cleaning. Excessive smoke may indicate there is a faulty gasket or too much food residue has been left in the oven.
 - Clean oven before it gets too dirty. Wipe up large spills before self-cleaning.
 - Do not use cleaning cycle if oven light cover is not properly in place.
1. Prepare oven for self-cleaning.



WARNING

To avoid the risk of fire, clean excess spills from oven interior.

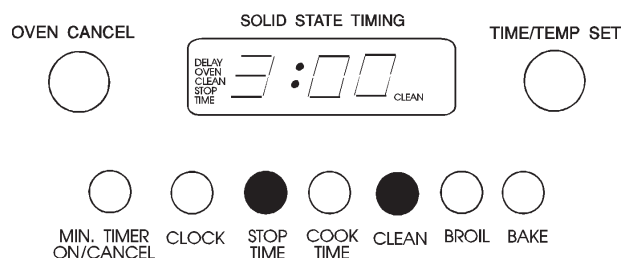
- Remove oven racks and all cooking utensils from oven.
 - Clean excess spill from oven interior.
 - Remove items from range top and backguard. These areas can become hot during self-cleaning cycle.
2. Push lever located above oven door to right to lock oven door.



3. Push CLEAN pad.
4. 3:00 hours cleaning time is displayed.
5. Push STOP TIME pad.
6. Turn TIME/TEMP SET knob until desired stopping time appears in display. Starting time is automatically calculated based on amount of cleaning time and stop time.

Utensils

- “DELAY, CLEAN, STOP,” and “TIME” lights in display. When oven reaches clean temperatures, door cannot be opened and “LOCK” lights in display. When cleaning cycle is complete, oven automatically turns off and an end of cycle signal sounds.



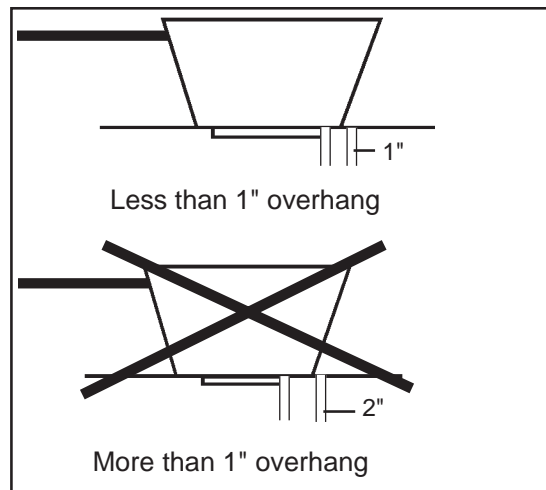
7. Push OVEN CANCEL pad when finished.
 - When oven has cooled to a safe temperature, door can be unlocked and opened.

Interrupt Delayed Self-Clean Cycle

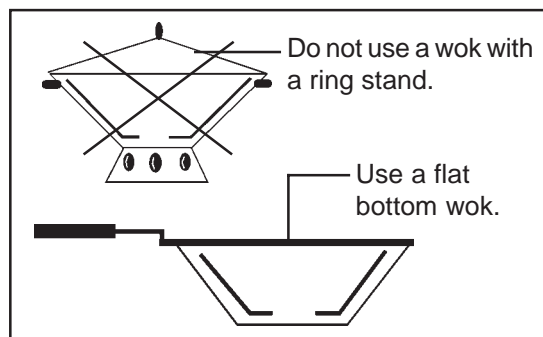
1. Push OVEN CANCEL pad.
2. When oven has cooled to a safe temperature, unlock and open door.
 - Do not force self-clean lock lever. Damage could be done to self-clean mechanism.

Cooking Utensils

- Use proper pan size. Do not use a pan that has a bottom smaller than element. Do not use utensils that overhang element by more than 1 inch.



- Use care when using glazed cooking utensils. Some glass, earthenware, or other glazed utensils break due to sudden temperature changes.
- Select utensils without broken or loose handles. Handles should not be heavy enough to tilt pan.
- Select utensils with flat bottoms.
- Do not use a wok with a ring stand.



Cooking Guide

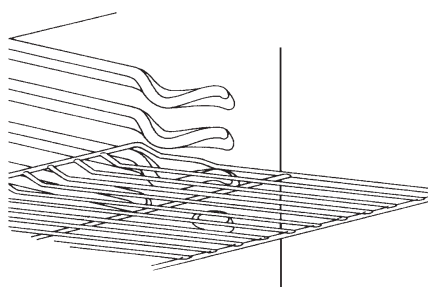
Utensil Material Characteristics		
Type	Temperature Response	Uses
Aluminum	Heats and Cools Quickly	Frying, Braising, Roasting
Cast Iron	Heats and Cools Slowly	Low Heat Cooking, Frying
Copper Tin Lined	Heats and Cools Quickly	Gourmet Cooking, Wine Sauces, Egg Dishes
Enamelware	Depends on Base Metal	Low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

Follow these recommendations only as a guide for times and temperature. Times, rack position, and temperatures may vary depending on conditions and food type. For best results, always check food at minimum time. When roasting, choose rack position based on size of food item.

Oven Rack Placement

Position oven rack before turning on oven.

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.



Pan Bottom Test

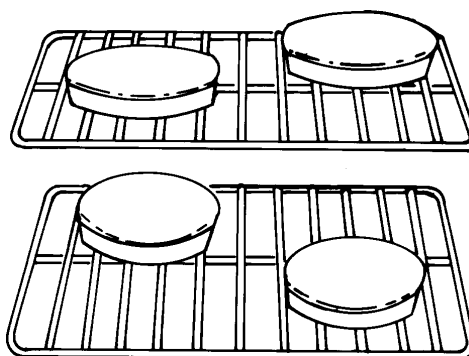
Determine if pan has a flat bottom. For best cooking results, use a pan with a flat bottom.

1. Rotate a ruler along bottom of pan. If pan is not flat, gaps between bottom of pan and edge of ruler occur.
2. A small groove or mark on a pan does not effect cooking times. However, if a pan has a gap, formed rings, or an uneven bottom, it does not cook efficiently and in some cases may not boil water.



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.



Baking Guide

	Rack Position <i>1=Highest</i> <i>5=Lowest</i>	Oven Temperature <i>Fahrenheit</i>	Cooking Time <i>Minutes</i>
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	3 or 4	325-350	45-70
Fresh Pies	3 or 4	400-450	35-60
Frozen pies	3	400	40-65

Griddle Cooking guide

	Preheat	Control Setting	Cooking Time	
			<i>1st Side</i>	<i>2nd Side</i>
Bacon	None	MED	3 min.	3 min.
Pancakes	3 min. on HIGH	MED	1½ min.	1 min.
Pork Sausage Patty	None	MED	4	3½
Eggs	None	MED	1½	1
Grilled Sandwich	3 min. on HIGH	MED	3	3
French Toast	3 min. on HIGH	MED	3	3

Roasting Guide

	Oven Temp <i>Fahrenheit</i>	Cooking Time <i>Minutes/lb.</i>					
		<i>Rare</i>	3-5lbs. <i>Med</i>	<i>Well</i>	<i>Rare</i>	6-8lbs. <i>Med</i>	<i>Well</i>
Beef							
Tender Cuts	325	24-33	35-39	40-45	18-22	22-29	30-35
Ribs	325	24-33	35-39	40-45	18-22	22-29	30-35
Sirloin Tips	325	24-33	35-39	40-45	18-22	22-29	30-35
Rump/Top Round*	325	24-33	35-39	40-45	18-22	22-29	30-35
Chicken/Duck							
Pieces	350			35-45			30-35
Whole	325			35-45			30-35
Ham							
Precooked	325		17-20			17-20	
Lamb							
Leg, Bone-in	325	21-25	25-30	30-35	20-23	24-28	28-33
Shoulder, Bone-in	325	21-25	25-30	30-35	20-23	24-28	28-33
Pork							
Loin	325			35-45			30-40
Rib	325			35-45			30-40
Shoulder	325			35-45			30-40
Veal							
Leg	325			35-45			30-40
Loin	325			35-45			30-40
Turkey							
Whole	325		10-15lbs.	18-20		Over 15lbs.	15-20

* For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to above times.

** U.S.D.A. states in *Safe Food Book-Your Kitchen Guide*, "Rare beef is popular, but you should know that cooking it only to 140°F means some food poisoning organisms may survive."

		Internal Temp Fahrenheit	
	<i>Rare</i>	<i>Med</i>	Well
Beef			
Tender Cuts	140-150**	150-160	170-185
Ribs	140-150**	150-160	170-185
Sirloin Tips	140-150**	150-160	170-185
Rump/Top Round*	140-150**	150-160	170-185
Chicken/Duck			
Pieces			185-190
Whole			185-190
Ham			
Precooked			130-140
Lamb			
Leg, Bone-in	140-150**	150-160	170-185
Shoulder, Bone-in	140-150**	150-160	170-185
Pork			
Loin			170-180
Rib			170-180
Shoulder			170-180
Veal			
Leg			170-180
Loin			170-180

Broiling Guide

	Rack Position <i>1=Highest 5=Lowest</i>	Cooking Time <i>Minutes</i>	
		1st Side	2nd Side
Beef Ground (4) ¼ lb. patties ½-¾ inch thick	4	8	5
Beef Steaks, 1-1½ inch thick			
Rare	4	5	5
Medium	4	7	5
Well	4	10	9
Beef Steaks, 1½-2½ inch thick			
Rare	4	8	7-8
Medium	4	12	12
Well	4	13	12
Bread			
English Muffins	4 or 5	1-3	
Toast	4 or 5	1-2	30 sec.
Toaster Pories	4 or 5	1-3	
Chicken			
2-2½ lbs. Bone-in	3 or 4	15-20	10-15
1-1½ lbs. Skinless, Boneless	4	8	8
Fish			
1lbs. Fillets, ¼-½ inch thick	4	4	5
Lobster Tails	3	10-13	
Mutton Chops			
(2) ½ inch thick, 10-12oz.	4	8	9
(2) 1½ inch thick, 1 lb.	3	10	10
Pork			
Ham Slices	3	6	7
Pork Chops, (2) ½ inch thick	4	8	10
Pork Chops, (2) 1 inch thick	3	11	11
Wieners, Sausages, and Brautwurst	4	5	1-2

Care and Cleaning

Removing Oven Door

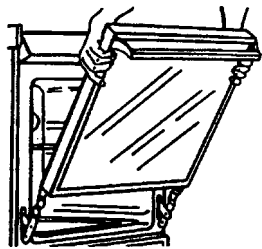


CAUTION

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.

1. Open door to first stop.
2. Remove screws if necessary.
 - Some oven doors are attached with a screw on each side of lower oven door. If no screws are apparent, go to next step.
3. Grasp door firmly on each side and lift upward until door is off hinges.
 - Only push hinges closed once oven door is removed if necessary. Use both hands when closing hinge. Hinge snaps closed.



4. Reverse steps 2 and 3 to install door.

Replacing Oven Light



WARNING

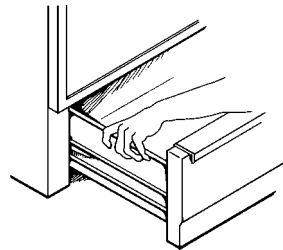
To avoid risk of burns or electrical shock, disconnect electrical supply to oven before changing light bulb.

- Before replacing light bulb make sure bulb is cool.
- Wear protective gloves.
- Do not operate oven without bulb and cover in place.

1. Disconnect electrical supply.
2. Remove oven door if desired.
3. Unscrew light bulb cover and then light bulb counterclockwise.
4. Replace light bulb with 120 volt, 40 watt appliance bulb.
 - Do not overtighten bulb or it may be difficult to remove later.
5. Replace light bulb cover and oven door before use.

Removing Storage Drawer

1. Slide drawer out until it stops.
2. Grasp drawer sides near back of drawer.



3. Lift up and out.
 - Reverse to reinstall.

Adjusting Oven Temperature

Oven temperature has been factory calibrated and tested. If oven consistently over or under cooks food, adjust thermostat. Oven thermostat can be increased or decreased 35°F. To avoid over adjusting oven, move temperature 5°F each time.

1. Push BAKE pad.
2. Turn TIME/TEMP SET knob until an oven temperature greater than 500°F shows in display.
3. Immediately push and hold, approximately 5 seconds, BAKE button until "00" appears in display.
4. Turn TIME/TEMP SET knob to adjust oven temperature.
 - To increase oven temperature (for a hotter oven), turn TIME/TEMP SET knob clockwise until a positive number appears in display.
 - To decrease oven temperature (for a cooler oven), turn TIME/TEMP SET knob counterclockwise until a negative number appears in display.
5. Press MIN. TIMER ON/CANCEL pad to save adjustment.

Cleaning

Part	Materials to Use	General Directions
Grates for two burner module and grill	Soap and Water	Cool before cleaning. For heavy soil soak in warm soapy water. Never use strong abrasives, gritty cleaners or steel wool. The grates may be placed in the dishwasher.
Hard to Clean Burner Caps and Grates	½ Cup Ammonia	Place burner caps and grates in plastic bag with ½ cup ammonia. Do not pour ammonia into bag. Ammonia must remain in cup. To avoid rust, do not soak grates in ammonia. Close bag tightly and leave grate and caps overnight. Before bag is opened turn face away to avoid breathing or eye contact with fumes. Remove burner caps and grates from bag and rinse. Clean according to instructions above.
Control Knobs	Mild Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return controls to oven, making sure to match flat area on the knob to the flat area on shaft.
Grill Burner Pan and Two Burner Module	Soap and Water	Cool before cleaning. Wash the surface with a dampened cloth and soapy water. Never immerse the grill burner pan or two burner module in water. For extra dried on soil use a plastic or nylon brush. Never use strong abrasives or gritty cleaners. The burners should be dried completely. Make sure the holes on the side of the burners are not clogged. Holes can be cleaned with a pipe cleaner or paper clip.
Outside Finish and Control Panel	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 surface while cleaning.
Griddle and Grease Pan	Soap and Water	Wash with nylon brush, or plastic scrub pad and a dampened cloth in soapy water. Option: The griddle may also be cleaned in a dishwasher.
Fan Cover and Filter	Soap and Water	The fan must be off before attempting to remove the cover or filter. Wash the cover and filter in warm soapy water. For grease or dried on soil, soak before cleaning. Rinse and dry. Option: The cover and the filter may be washed in the dishwasher always replace the cover and filter before attempting to operate the range.

Before Calling for Service

Problem Solving

Oven Light Is Not Working

- Check bulb for loose fit. Tighten if loose.
- Check for burned out bulb. Replace with 40 watt appliance bulb if burned out.

Oven Not Heating

- Check circuit breaker and power supply connection.
- Confirm oven was programmed correctly.

Self-Clean Cycle Is Not Working

- Confirm clock is programmed to correct time of day.
- Confirm door is fully closed.
- Confirm that oven is not programmed for Delayed Self-Clean.

Oven Door Does Not Open

- Wait for oven to cool. Door lock releases automatically when oven cools.

Range top Becomes Warm During Use

- Normal operation.

Oven Burner Cycles On and Off During Use

- Normal operation.

Oven Temperature Is Not Accurate

- Do not measure temperature with regular thermometer. Special Equipment is required for accurate calibration.
- Check for blocked air vents.
- Use correct utensils. Aluminum foil can alter oven temperature.

Common Questions

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

- To maintain a temperature for baking, the oven cycles on and off. The temperature may vary 20° to 25°F higher or lower than oven 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 the first few times.

Should there be an 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 clean cycle.

Can the timer be used during automatic cooking?

- The timer can be used any time. The timer functions independently from the oven cooking functions. Always cancel the timer using MIN. TIMER ON/CANCEL pad to avoid cancelling the cooking function.

Service Tones and Codes

Electronic range control has a self-diagnostic system. Self-diagnostic system sounds a series of short, rapid beeps and shows a "F-code" in display when there is a problem. When electronic range control signals a problem, follow steps listed below.

1. Record "F-code" shown.
2. Disconnect electrical supply.
 - Pressing MIN. TIMER ON/CANCEL pad or disconnecting electrical supply may eliminate "F-code". If failure continues, contact an authorized servicer.
3. Contact an authorized servicer to check range.

Asure™ Extended Service Plan

Amana offers long-term service protection for this new range. Asure™ Extended Service Plan is specially designed to supplement Amana's strong warranty. Asure™ provides budgetable protection for up to 3 additional years. This plan covers parts, labor, and travel charges. Call 1-800-528-2682 for information.

Warranty

Amana® COOKING PRODUCTS (excluding wall ovens)

FULL ONE YEAR WARRANTY LIMITED SECOND YEAR WARRANTY ON ALL PARTS LIMITED THIRD THRU FIFTH YEAR WARRANTY ON GLASS/CERAMIC TOP, ELECTRIC SURFACE ELEMENTS, OR GAS SURFACE BURNERS

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.

THIRD THRU FIFTH YEAR

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

THIRD THRU FIFTH YEAR

Amana Appliances will provide replacement electric surface elements or gas surface burners, 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 and 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.