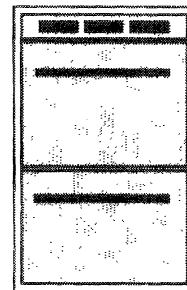




# Self-Cleaning Convection Oven Use & Care Manual

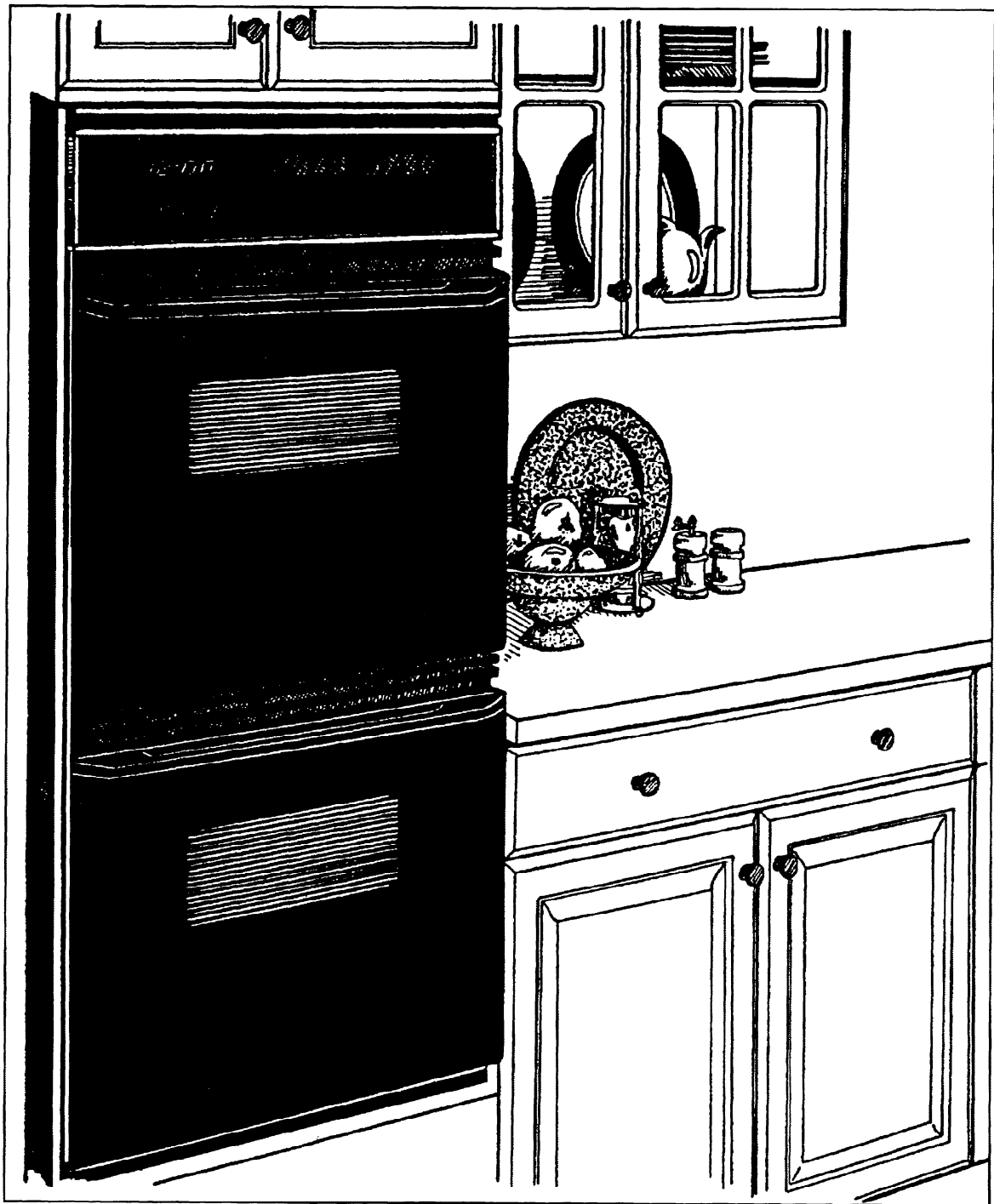
## TABLE OF CONTENTS

IMPORTANT SAFETY INSTRUCTIONS .....	1-2
QUICK REFERENCE INSTRUCTIONS .....	3
OVEN FEATURE AND DESCRIPTIONS .....	4-7
SETTING THE CLOCK AND TIMER .....	8
USING THE OVEN .....	9
SETTING THE OVEN FOR COOKING .....	10-13
SELF-CLEANING THE OVEN .....	15-16
CARE AND MAINTENANCE .....	17-18
COOKING GUIDES AND CONVERSION CHARTS...	19-23
CONVECTION DEHYDRATION .....	24



Model  
ACO27DE/DEW  
ACO27SE/SEW

Please Read Before Operating Oven



# CONGRATULATIONS

You have purchased an appliance that, when operated correctly, should give you years of top quality performance. Your Convection Oven was designed with safety in mind to give you cooking convenience and enjoyment. The safety instructions contained in this book will help you operate your oven in a safe and efficient manner. It is important that you follow the safety instructions closely. They are labeled throughout the book and can be easily recognized. Read this book carefully before operating your new oven and keep it nearby to refer to when necessary.

## OWNER'S REFERENCE

1. Model Number \_\_\_\_\_ Serial Number \_\_\_\_\_  
Color \_\_\_\_\_ Code \_\_\_\_\_
2. Dealer's Name \_\_\_\_\_ P-Number \_\_\_\_\_  
Address \_\_\_\_\_  
Phone \_\_\_\_\_
3. Date Purchased \_\_\_\_\_ Date Installed \_\_\_\_\_
4. Installer's Name \_\_\_\_\_  
Address \_\_\_\_\_  
Phone \_\_\_\_\_
5. Dealer Recommended Service Center:  
Name \_\_\_\_\_  
Address \_\_\_\_\_  
Phone \_\_\_\_\_

**NOTE:** The model, serial, and Manufacturing Numbers are located on the front frame of your oven. They can be seen by opening the oven door.

### **WARNING**

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 CREATED DURING SELF-CLEANING THE OVEN MAKE SURE THIS APPLIANCE IS INSTALLED, OPERATED AND MAINTAINED ACCORDING TO THE INSTRUCTIONS IN THIS MANUAL.

# SAFETY INSTRUCTIONS

## Read before operating your oven

Accidents are always tragic, especially because so many of them could be prevented using a little care and judgment. To reduce the risk of fire, electrical shock or personal injuries while using your oven follow the important safety instructions listed below.

1. Be sure your oven is installed by a qualified technician and is properly grounded.
2. Never use your oven for warming or heating the room. This may cause burns, injuries or a fire.
3. Do not wear loose fitting or hanging clothing while using the oven.
4. Do not repair or replace any oven part unless it is specifically recommended in the manual. All other servicing should be referred to a qualified service technician.
5. Flammable materials should not be stored near your oven. They may ignite and cause a fire.
6. Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or other bulky cloth. It may touch a burner and ignite.
7. Do not use water on grease fires. Smother the fire or use dry chemicals (such as baking soda) or a foam fire extinguisher.
8. Do not leave children alone or unattended in an area where the oven is in use. They should never be allowed to stand, sit or lean on any part of the oven.
9. **DO NOT TOUCH THE INTERIOR PORTIONS OF THE OVEN.** They can remain hot enough to burn several minutes after cooking.
10. Do not heat food in unopened containers. Pressure will build up in an unopened container causing it to burst.
11. Keep all vent ducts unobstructed.
12. Do not use aluminum foil to line the oven. Improper use of aluminum foil may result in an electrical shock or fire.
13. All glass, glass-ceramic, ceramic, earthenware or other glazed cooking utensils are not made to handle sudden changes in temperature. Make sure your utensils are approved for sudden temperature changes.
14. To avoid steam burns, do not wipe a hot surface area with a wet cloth. Some cleaners can produce toxic fumes if applied to a hot surface.
15. Do not clean your oven door gasket located on the back of the door. The gasket is necessary to seal the oven and can be damaged as a result of rubbing or being moved.
16. Do not use oven cleaners, or an oven liner protective coating. A self-cleaning oven does not need a chemical cleaner.
17. Remove the broiler pan and any other utensils from the oven before you begin the self-cleaning process.
18. You should hear a fan at some time during the self-cleaning process. If you do not hear the fan at anytime during the process call a service person before you clean the oven again.
19. Open your oven door carefully. Let any hot air or steam escape before removing or replacing any food.
20. Adjust the oven racks when the oven is cool. If you must move a rack while the oven is hot, do not let the potholder touch a hot heating element.
21. Do not drape towels or any materials on the oven door handles. These items may ignite causing a fire.
22. **CAUTION -- Do not store items of interest to children in cabinets above the oven. Children may climb on the oven to reach these items and become seriously injured.**

# QUICK REFERENCE INSTRUCTIONS

Congratulations on the purchase of your new convection oven. We have made every effort to make this oven easy to learn and easy to use. To insure the maximum performance from your oven it should be installed and used according to the safety instructions. The instructions below have been prepared as a quick reference. If you should have any problems or unanswered questions while using these directions, refer to the detailed sections in your use and care guide.

Make sure you have read ALL of the safety instructions before you begin to operate your oven.

## SETTING THE CLOCK

1. Push the Clock button once.
2. Turn the Set Knob to the desired time, "A.M." or "P.M."
3. After 5 seconds without movement the time will be accepted.

## SETTING THE MINUTE TIMER

1. Push the Minute Timer button once.
2. Turn the Set Knob to the desired time.
3. To clear the timer, hold down the minute timer button for 5 seconds.

## BAKE, CONV. BAKE, BROIL, CONV. BROIL, CONV.

1. Push the button that corresponds with the function you desire.
2. Turn the Set Knob to adjust the temperature.
3. After 5 seconds the oven will start.

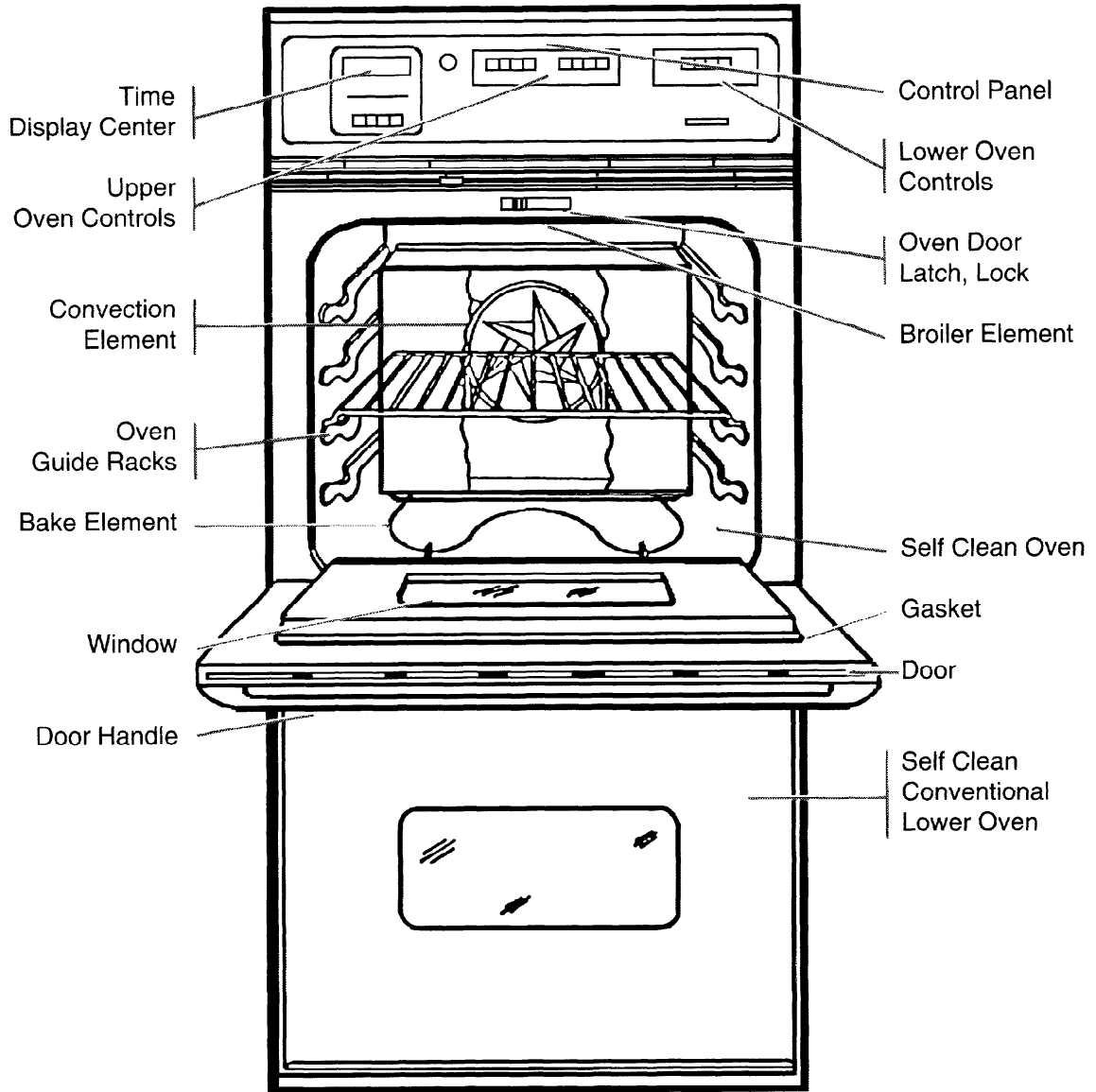
## SETTING A DELAYED FUNCTION

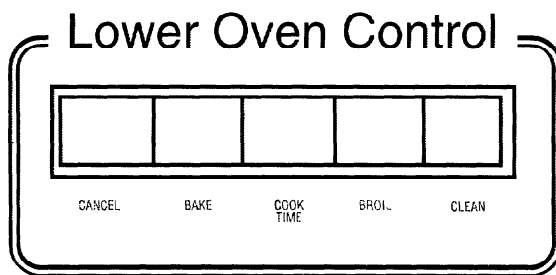
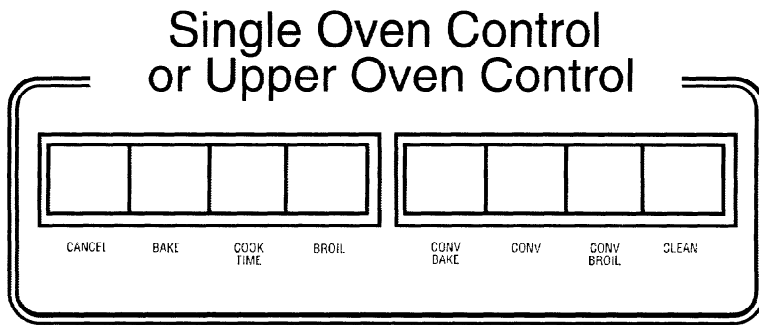
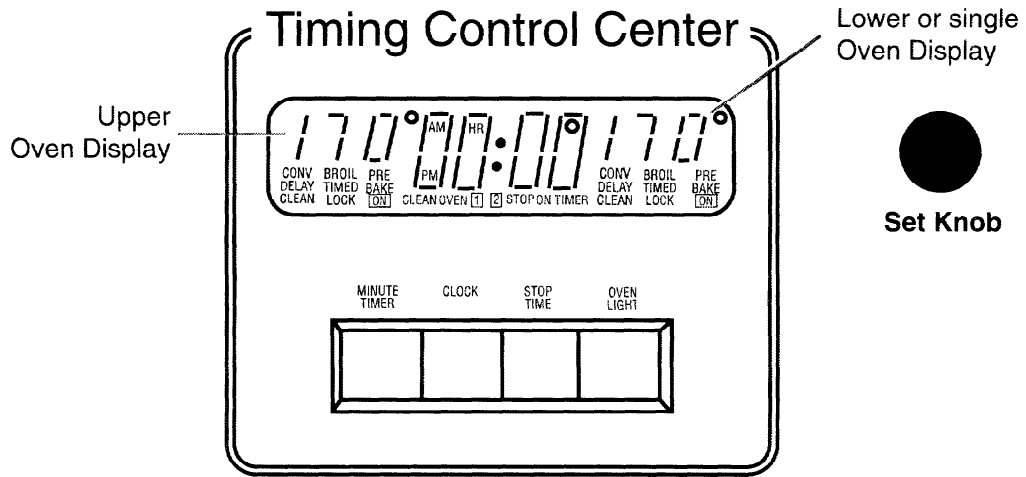
1. Push the Cook Time button.
2. Turn the Set Knob to the required length of cooking time.
3. Push the Stop Time button.
4. Turn the Set Knob to the desired stopping time. The start time is automatically calculated.
5. Push the cooking function you desire. ( for example Bake, Conv. Bake, Conv.)
6. Turn the Set Knob to the desired temperature.

**NOTE:** All cooking functions are set using the same method. In the instructions the set functions begin with capital letters and the words in red will appear in the display.

**NOTE:** If you have the double oven model, a delayed timed function may only be used in one oven at a time.

# OVEN FEATURES AND DESCRIPTIONS

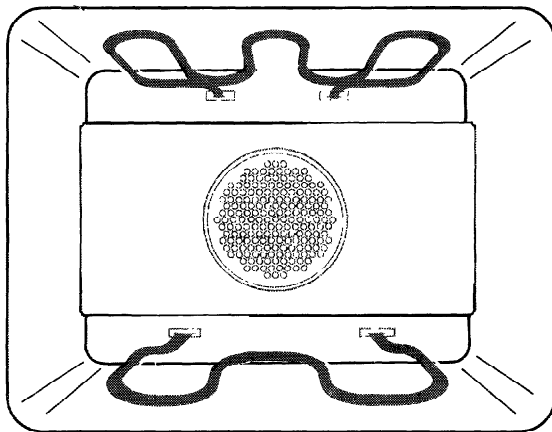




# CONVECTION OVEN

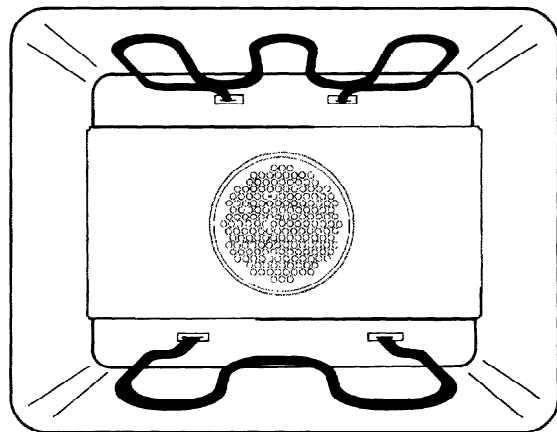
Great restaurant chefs and bakers have enjoyed the use of convection cooking for more than twenty years. Now with your new Convection Oven, convection cooking is available to you in your home. You will be able to create bakery style breads, flawless casseroles, and meats that are consistently juicy and tender. The Convection Oven also saves money by cooking your food in less time and at lower temperatures using continuously circulating hot air. The hot air circulating through the oven seals in the

natural juices of meats and creates a beautiful browning effect on delicate pastries. You will find that convection cooking is an art that anyone can master. As you become familiar with convection cooking you will see that even an occasional cook has the ability to prepare a perfect meal. The following illustrations will show how the Convection Oven operates. There are cooking tips listed below each picture and convection cooking guides in the back of the manual.



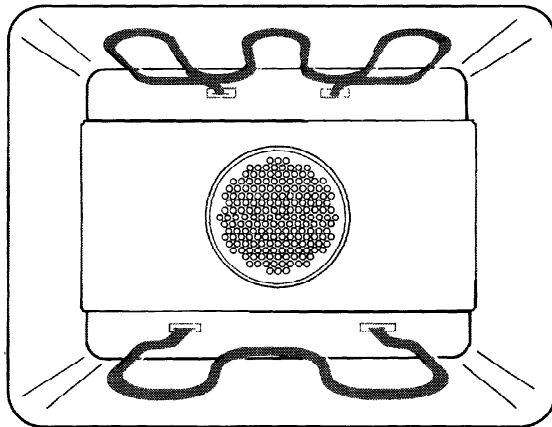
## CONVECTION BAKE

The bottom element and fan operate at full power and the top element operates at 25%. Convection Bake requires pre-heating. Convection bake is best for cooking casseroles, roasting meats, and timely baking.



## CONVECTION

The rear Convection element and the fan operate at full power. Convection requires pre-heating. This setting should be used for foods which require delicate cooking such as pastries, souffles, yeast bread, cakes, and cookies. Convection is also recommended for cooking large amounts of cookies, cakes, or bread at one time.

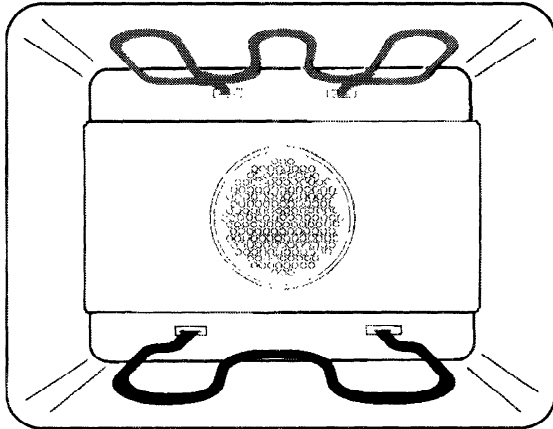


## NORMAL BAKE

**NORMAL BAKE**  
The top and bottom elements are the only elements that operate during normal bake. If you choose to use normal bake, pans must be staggered. Preheating is required.

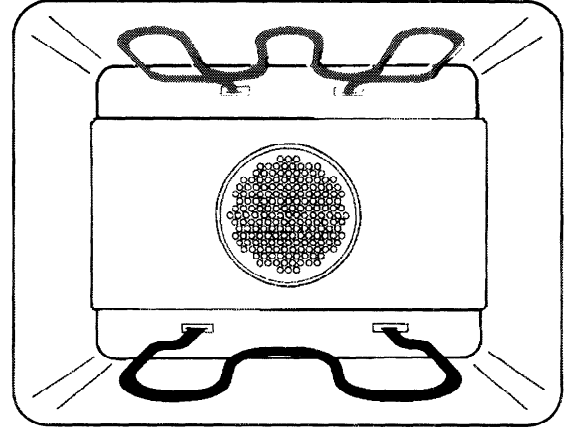


## CONVECTION OVEN cont.



### CONVECTION BROIL

The top element and fan operate at full power. The door should be closed while convection broiling. A pre-heat is not required when broiling. This setting should be used for cooking meats and toasting foods. Convection Broil works especially well on large cuts of meat. It is not necessary to turn any foods cooked on convection broil if you are using the Convection broiling rack.



### NORMAL BROIL

The top element is the only element that operates during normal broil. If you choose to use normal broil you must turn your food after approximately 2/3 of the cooking time has elapsed. The door should be open to the first stop position.

## GENERAL CONVECTION RULES TO FOLLOW

### 1. Cooking Temperatures :

Convection temperatures should generally be set 50 degrees lower than temperatures required by conventional cooking methods.

### 2. Cooking Time :

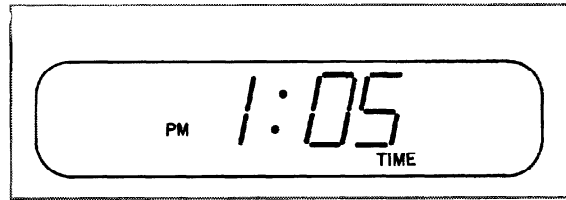
The cooking time is reduced when using a convection mode. The reduction amount depends on the type of food. You will find several convection cooking charts in the back of the manual. The cooking charts can be used to establish guidelines for your oven.

## SETTING THE CONTROLS

### SETTING THE CLOCK

When the oven is initially turned on (or if your power has been interrupted), the clock will flash the time displayed before the interruption.

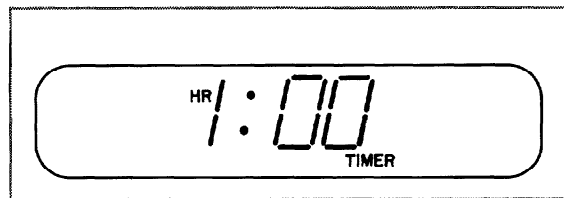
1. Push the Clock button. The time digits will stop flashing and TIME will flash on the display.
2. Turn the Set Knob to adjust the time. It is a 24 hour standard time clock and "AM" or "PM" must be set with the time.
3. After 5 seconds, without movement, the time will automatically be accepted. When the time has been accepted, AM, PM and TIME will disappear.



### SETTING THE MINUTE TIMER

The Minute Timer can be used to time any kitchen functions. The minute timer does not affect any cooking functions. When setting the minute timer, it will display minutes and seconds until you reach 59 minutes and 55 seconds. After 59:55 the minute timer will display hours and minutes until it reaches 11 hours and 50 minutes.

1. Press the Minute Timer button. The clock will display 0:00 and TIMER will flash on the display.
2. Turn the Set Knob to the desired time. After 5 seconds, without movement, the timer will begin to count down.
3. When the time has elapsed the timer will "beep" three times.
4. **Do not press the cancel button. The cancel button will cancel all cooking functions.** The timer can be canceled at any time by holding down the Minute Timer button for 5 seconds.



**NOTE: To display the clock at any time during the process press the clock button.**

# USING THE OVEN

## OVEN SHELVES

The convection oven is provided with three oven shelves. If you have a double oven the lower conventional oven is provided with two racks. All shelves will pull to the "STOP" position without tipping. They can be removed by raising the forward edge and passing the "STOP" position formed in the oven wall.

## BROIL PAN

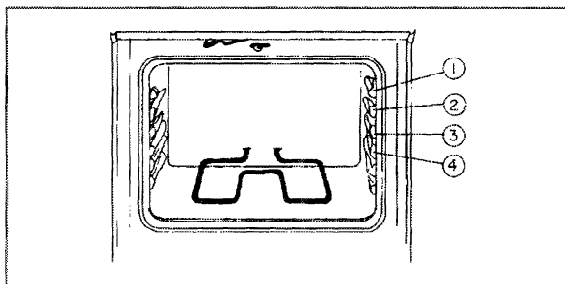
The oven is furnished with a porcelain broiling pan and grid. To minimize clean-ups, the pan may be lined with foil, but foil should never be placed on top of the grid during broiling. Foil will trap grease near the heating element and may cause it to smoke or catch on fire. The broiling pan without the grid may also be used for roasting.

### **⚠ CAUTION**

**NEVER COVER THE OVEN SHELVES WITH ALUMINUM FOIL. THIS WILL SERIOUSLY AFFECT BAKING RESULTS.**

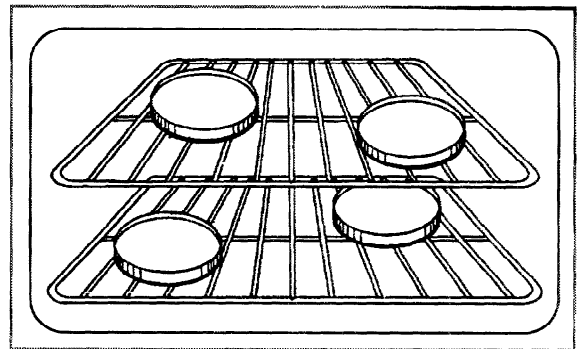
## SHELF ARRANGEMENTS

The oven provides four different shelf positions. The shelves should be arranged before preparing foods or turning the oven "ON". Position 4 is the lowest or closest to the oven bottom. Position 1 is the highest or furthest from the oven bottom. In general, when using one shelf, position 3 should be used. When using two shelves, positions 2 and 4 are used most often.



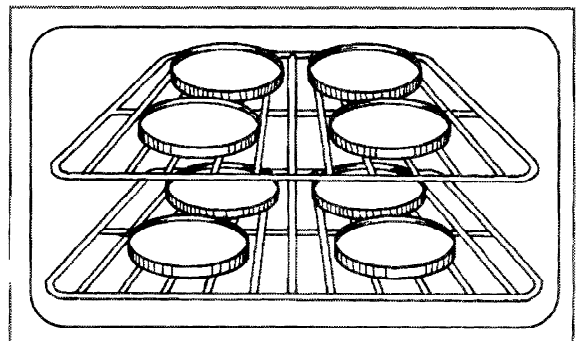
## CONVENTIONAL PAN PLACEMENT

When using conventional cooking methods, baking pans, cookie sheets, and other oven utensils should be placed at least two inches from the side and rear walls. If roasting or baking pans are placed on different shelves, they should be staggered so that one is not located directly under another. This will assure good heat distribution over all pans.



## CONVECTION PAN PLACEMENT

Unlike conventional cooking, convection allows you the freedom to cook a fully loaded oven with excellent results on all shelves. The hot air circulating in the oven during convection cooking will brown a full load as easily as one pan.



# OVEN RACK PLACEMENTS

The unique design of your convection oven has made it possible to provide you with three special oven racks. The racks have been designed to allow you even cooking results on all four shelf positions. If you have a double oven model you will notice the racks in the upper oven are shorter than the racks in the lower oven.

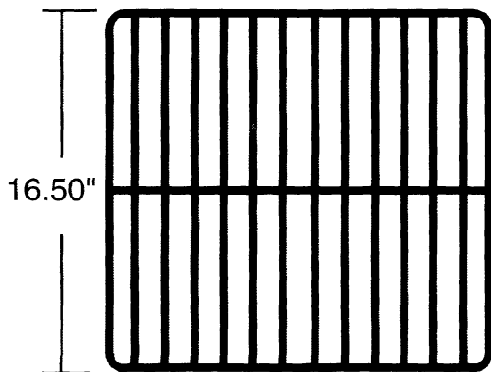
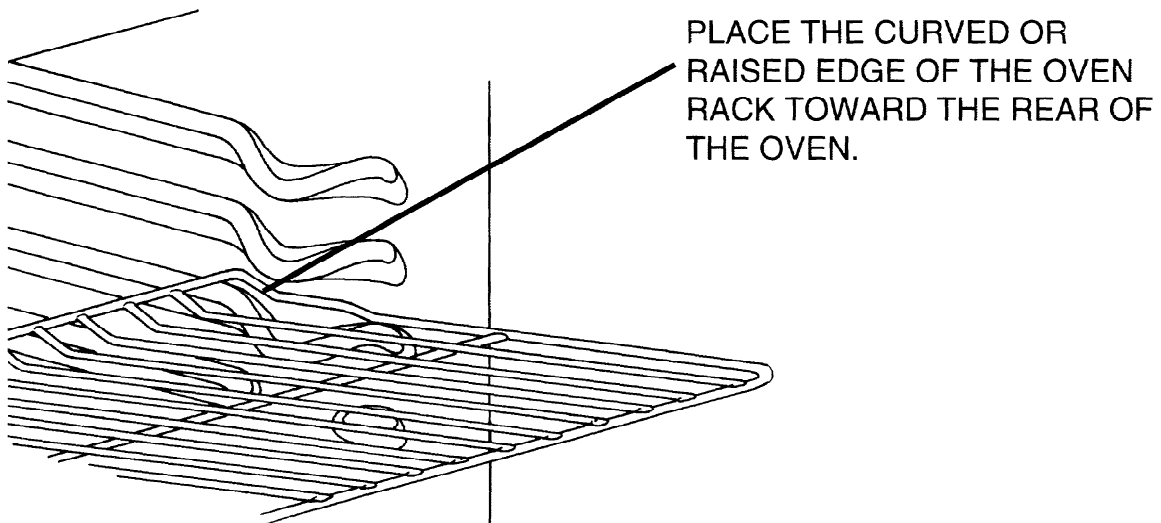
## **DO NOT USE THE UPPER OVEN RACKS IN THE LOWER OVEN.**

The racks in the convection or upper oven are designed specially for convection cooking. If the convection racks are placed in the lower oven it is possible to tip them forward during normal cooking.

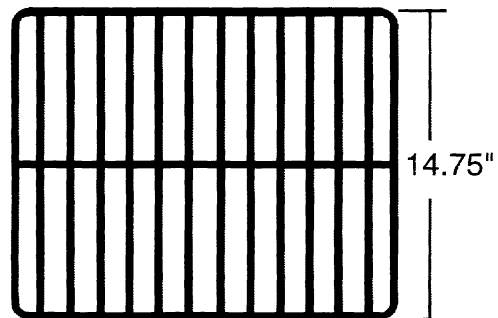
## **DO NOT USE THE LOWER OVEN RACKS IN THE CONVECTION OVEN.**

The racks in the lower oven are not designed for use in the convection oven. If the lower oven racks are placed in the convection oven they will extend slightly beyond the oven opening preventing the door from being closed.

## **WHEN YOU INSERT YOUR OVEN RACKS MAKE SURE THE RAISED OR CURVED END IS PLACED TOWARD THE REAR OF THE OVEN.**



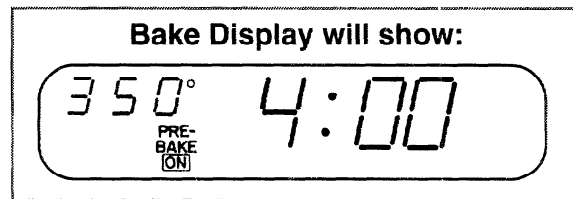
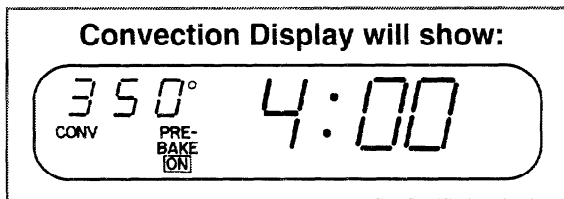
**LOWER OVEN RACK**



**CONVECTION OVEN RACK**

## SETTING THE OVEN FOR CONVECTION BAKE OR BAKE

1. Push the Conv. Bake or Bake button. CONV BAKE or BAKE and  $350^{\circ}$  will light in the display.
2. Turn the Set Knob to adjust the temperature. The temperature can be set from  $170^{\circ}$  to  $550^{\circ}$ .
3. The oven will automatically begin to heat five seconds after you finish programming and ON will light in the display.
4. To turn the oven OFF Push the Cancel button.



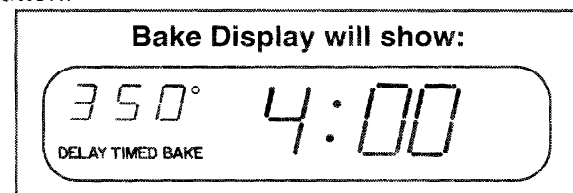
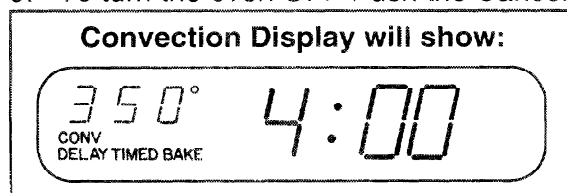
**Note:** You can not change cooking modes without pressing the Cancel button and re-setting the controls.

### What to expect:

When the oven begins to heat the temperature display will start at  $170^{\circ}$ . PRE-BAKE will light in the display and the oven will begin to pre-heat. As the oven starts to heat, the temperature will rise on the display. When the oven reaches the set temperature it will beep once and PRE will disappear from the display. If you want to adjust the oven temperature Press Conv. Bake or Bake and turn the Set Knob to the desired temperature.

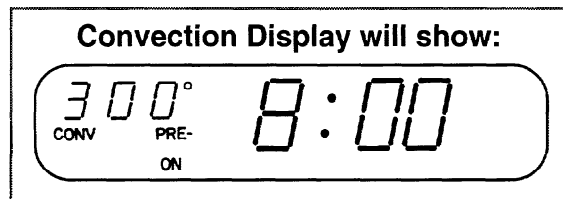
## SETTING THE OVEN FOR DELAYED BAKING FUNCTION

1. Push the Conv. Bake or Bake button. CONV BAKE or BAKE and  $350^{\circ}$  will light in the display.
2. Turn the Set Knob to adjust the temperature. The temperature can be set from  $170^{\circ}$  to  $550^{\circ}$ .
3. Press the Cook Time button. OVEN 1 and TIME will light in the display.
4. Turn the Set Knob to adjust the cooking time.
5. Press the Stop Time button. OVEN 1, STOP TIME and the earliest possible stopping time will automatically light in the display.
6. Turn the Set Knob to adjust the desired stop time. The start time is automatically calculated.
7. The oven will display DELAY, TIMED, CONV BAKE or BAKE.
8. The oven will begin cooking at the calculated time and ON will light in the display.
9. To turn the oven OFF Push the Cancel button.



## SETTING THE OVEN FOR CONVECTION

1. Push the Conv button CONV and \_\_\_ ° will light in the display.
2. Turn the Set Knob to adjust the temperature. The temperature can be set from 170° to 550°.
3. The oven will automatically begin to heat 5 seconds after you finish programming. ON and PRE will light in the display.
4. To turn the oven OFF Press the Cancel button.



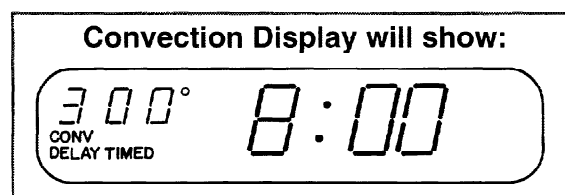
**Note:** You cannot change cooking modes without pressing the Cancel button and resetting the controls.

### What to expect:

When the oven begins to heat the temperature display will start at 170°. PRE will remain on the display until the oven reaches the set temperature and "beeps". If you want to adjust the oven temperature Press Conv and Turn the Set Knob to the desired temperature.

## SETTING THE OVEN FOR DELAYED CONVECTION

1. Push the Conv button. CONV and \_\_\_ ° will light in the display.
2. Turn the Set Knob to adjust the temperature. The temperature can be set from 170° to 550°.
3. Press the Cook Time button. OVEN 1 and TIME will light in the display.
4. Turn the Set Knob to adjust the cooking time.
5. Press the Stop Time button. OVEN 1, STOP TIME and the earliest possible stopping time will automatically light in the display.
6. Turn the Set Knob to adjust the desired stop time. The start time is automatically calculated.
7. The oven will display CONV. DELAY, TIMED.
8. The oven will begin cooking at the calculated time and ON will light in the display.



# BROILING

## BROILING

Broiling will provide the best results when you start with a tender cut of meat. Hamburgers, sausage, bacon, sliced ham and fish will also give good results when broiled. Broiling cooks with an intense heat and should never be left unattended. If you are using convection broil the door should be in the closed position. If you are using the conventional broil method the door should be opened to the first stop position.

### Tips to follow before broiling:

1. For even results start with a cold broiling pan and oven.
2. Lightly greasing the broiler pan before cooking will aid in clean up.
3. In order to retain natural juices do not pierce meats.
4. You may trim or slit the fatty edges around meat to prevent curling.
5. The food should never be closer than 3 inches to the broil element.

## ⚠ CAUTION

**DO NOT LINE THE BROILER GRID WITH FOIL. FOIL WILL NOT ALLOW GREASE AND LIQUIDS TO DRAIN FROM THE FOOD CAUSING SMOKING OR FIRE.**

## BROILER PAN POSITION

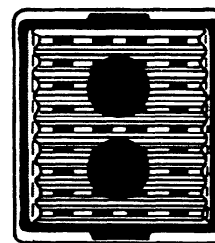
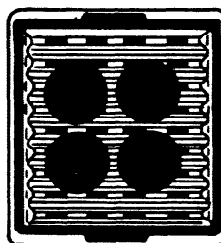
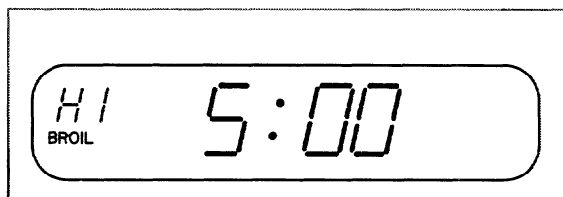
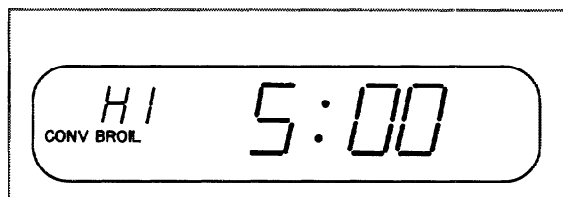
Position broiler pan with short sides parallel to the back of the oven so that it is directly lined up under the broiler.

## SETTING THE OVEN FOR CONVECTION BROIL OR BROIL

1. Push the Conv. Broil or Broil button. BROIL or CONV BROIL and will light in the display.
2. Turn the Set Knob to adjust the oven to "HI".
3. The oven will automatically begin in 3 seconds.
4. When you are finished cooking Press Cancel to turn OFF the oven.

### CONVECTION BROIL

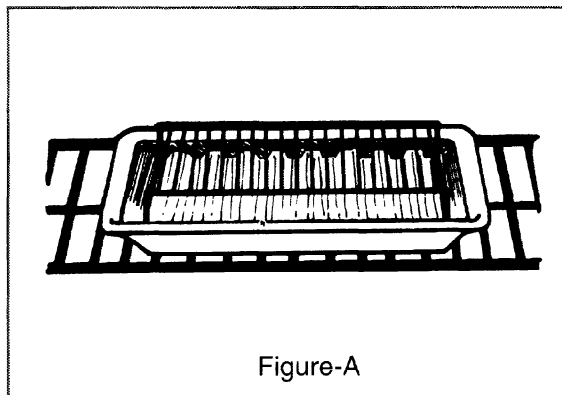
Display will show:



# BROILING

## CONVECTION BROILING RACK

The convection oven is provided with a special broiling rack. The broiling rack should be placed on top of the broiler pan and grid (see Figure-A). The unique style of the convection broiling rack will allow foods to be cooked evenly on both sides without turning. For the best results the convection broiling rack should be used each time you use convection broil.



### **⚠ WARNING**

TO REDUCE THE RISK OF FOOD POISONING DUE TO BACTERIAL GROWTH AND THE PRODUCTION OF TOXINS: NEVER HOLD MEAT, POULTRY, MILK, EGGS OR FISH PRODUCTS MORE THAN TWO HOURS.

THE SAFEST FOODS TO USE ARE FROZEN CASSEROLES AND MAIN DISHES, OR NON-FROZEN SOUPS OR CASSEROLES WHICH DO NOT CONTAIN MEAT, MILK, EGGS OR FISH.

### **⚠ CAUTION**

TO AVOID THE RISK OF FIRE OR PROPERTY DAMAGE: NEVER ATTEMPT TO BROIL USING THE AUTOMATIC SETTING.

BROILING SHOULD BE WATCHED CLOSELY AND SHOULD NEVER BE DONE UNATTENDED.



# SELF CLEANING THE OVEN

## STEPS TO FOLLOW BEFORE SELF CLEANING

1. Remove all pots, pans and oven racks from inside the oven. These things will become too hot during the cleaning cycle causing them to warp.
2. Wipe up the excess spills from the oven interior.
3. Remove soil from the oven frame, side of door and door liner.

## SUGGESTED SELF CLEANING TIMES

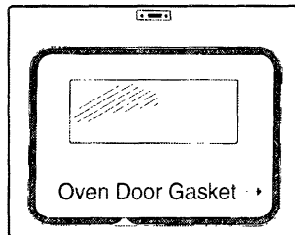
Light to moderate soil	2 hours
Heavy Soil	3-4 hours

## TIPS ON SELF-CLEANING

- The best time to clean your oven is in the evening, when you are finished using it for the day.
- A small amount of smoke is normal; excessive smoke may indicate that there is a faulty gasket or too much food has been left in the bottom of the oven.
- The oven should always be cleaned before it gets too dirty. If you cannot clean your oven in one cycle, repeat the cleaning cycle.
- Remember to listen for the fan that should come on during the self-cleaning cycle. If you do not hear the fan, do not use the cycle again until you have called a qualified service person.
- Never use a chemical oven cleaner. These chemicals may have a reaction in the oven interior at high temperatures.
- DO NOT use the cleaning cycle if the oven light cover is not properly in place.

### CAUTION

**DO NOT CLEAN THE OVEN DOOR GASKET. THE GASKET CAN BE DAMAGED AS A RESULT OF RUBBING OR MOVING**



### What to expect during self cleaning:

- OVEN LOCK and CLEAN will remain in the Display until the cleaning cycle is finished.
- The first few times the self-cleaning cycle is used, there may be some minor smoking and a slight odor as the oven insulation "cures." This will disappear after the first few cleaning cycles.
- Vapor and warm air will pass through the oven vent. Do Not Obstruct the Air Flow.
- The vapor and smoke that is generated during the self-cleaning cycle is cleaned before it is discharged into the room.
- The outer surfaces of the range will become hot. Do Not Touch The Outer Areas Of The Oven During Self-Cleaning.

### CAUTION

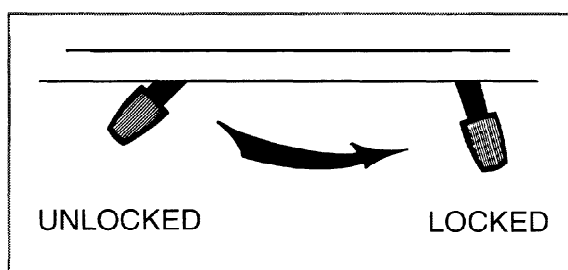
**TO AVOID BURNS DO NOT TOUCH AREAS NEAR THE VENTS OR ON THE OVEN SURFACE. THESE AREAS BECOME HOT DURING THE CLEANING CYCLE.**

**NOTE: Do not use the door lock lever when you are baking. Moving the lever to the right may cause the door to lock at normal bake temperatures. If you accidentally lock the door, turn off the oven and wait for it to cool before you attempt to move the lock lever and re-open the door.**

# SELF CLEANING THE OVEN

## SETTING THE SELF-CLEANING CYCLE

1. Lock the oven door as shown below.
2. Push the Clean button. CLEAN, LOCK and \_\_\_\_\_ will appear on the display.
3. Set the desired cleaning time using the Set Knob. You may clean from 2-4 hours.
4. The cycle will automatically begin 3 seconds after you finish programming.



### Steps To Follow

#### When Cleaning Is Complete:

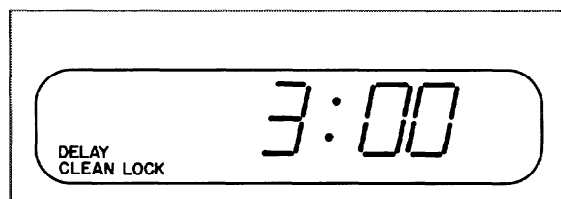
1. Approximately one hour after the cycle is complete, the oven temperature will drop to broiling temperatures and the door latch and door can be unlocked. DO NOT FORCE THE LATCH OPEN.
2. Leave the door open to the first stop position to finish cooling.
3. Remove any ashes from the oven interior with a damp cloth. If small dark spots remain on the inside of the door or oven, a mild abrasive can be used.
4. Remove any soil around the door frame with a damp cloth and mild abrasive.
5. Lightly Lubricate the sides of the oven rack with cooking oil. This will help the racks slide in with less friction.

## TO INTERRUPT THE SELF-CLEANING CYCLE

1. Push the Cancel button.
2. The door will remain locked until the oven has cooled to broiling temperatures.
3. Allow approximately one hour for the oven to cool before you attempt to unlock the door.

## SETTING THE SELF-CLEANING CYCLE TO START AND STOP AUTOMATICALLY

1. Lock the oven door.
2. Push the Clean button. CLEAN, \_\_\_\_\_ and \_\_\_\_\_ will appear on the display.
3. Use the Set knob to adjust the cleaning time.
4. Press the Stop Time button. The clock will automatically display the earliest possible stopping time.
5. Use the set knob to adjust the desired stop time. The start time is automatically calculated.
6. The oven will automatically begin at the calculated time.
7. The oven will "beep" when the cycle is complete.
8. Allow one hour for the oven to cool before you attempt to unlock the door.



### What to expect:

If you have programmed the oven correctly DELAY CLEAN and LOCK will light in the display. If the oven has not been programmed correctly, the clock will "beep" and flash any function entered incorrectly. When the oven begins cleaning at the pre-set time, DELAY will disappear from the display. If you want to check the remaining cleaning time during the cycle push the Clean button.

**NOTE:** You can double check or change any of the pre-set times by pressing their corresponding buttons. For example: To check the Stop Time press the Stop Time button. To adjust the StopTime use the Set Knob.

# CARE AND MAINTENANCE

## REPLACING THE OVEN LIGHT

### ⚠ CAUTION

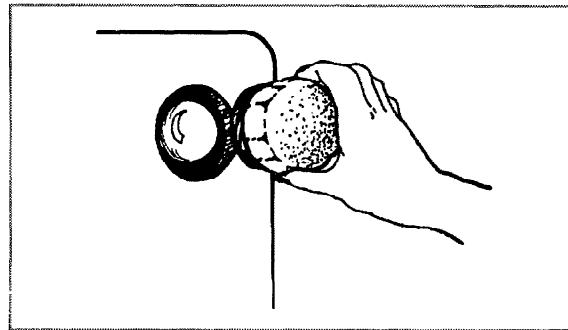
MAKE SURE THE OVEN, LIGHT COVER, AND BULB ARE COOL BEFORE YOU BEGIN. BE SURE THE OVEN POWER IS OFF. YOU CAN TURN IT OFF AT THE MAIN FUSE OR CIRCUIT BREAKER.

### ⚠ CAUTION

YOU MUST REPLACE THE COVER AFTER CHANGING THE BULB. THE COVER PROTECTS THE BULB FROM BECOMING TOO HOT. BE CAREFUL NOT TO DROP THE BULB OR COVER. THEY ARE MADE OF GLASS AND CAN CAUSE INJURIES IF BROKEN.

### Steps To Change The Light:

1. Disconnect the oven power at the main circuit breaker.
2. Unscrew the bulb cover counterclockwise.
3. Unscrew the light bulb counterclockwise.
4. Replace the bulb with a 40-watt appliance bulb.
5. Replace the bulb cover
6. Reconnect the power to the oven.



**NOTE:** Do Not Over Tighten The Bulb Cover. Replace the cover so it is secure but not tight. After repeated use of the oven, a cover that has been over tightened will be very difficult to remove.

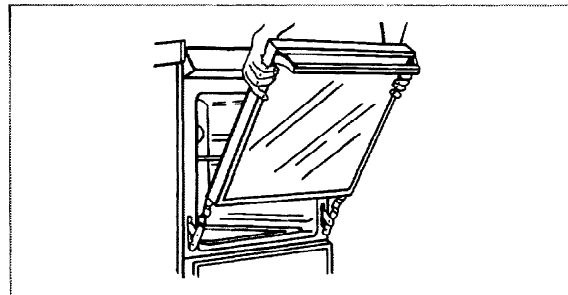
## REMOVABLE OVEN DOOR

The oven door is removable for more convenience when cleaning large spills or the back of the oven. Do Not immerse the oven door in water.

### ⚠ CAUTION OVEN DOOR IS HEAVY.

#### To remove oven door:

1. Open the door to the first stop position (approximately 5 inches).
2. Grasp the door firmly at each side and lift it upward and off the hinges.



# CARE AND MAINTENANCE

## CLEANING OVEN EXTERIOR

Exterior painted surfaces and trim can be cleaned with cloth and soapy water or a mild-abrasive cleaner. No harsh abrasives, gritty cleaners or steel wool should be used.

The glass on the control panel should be cleaned only with a damp cloth, never with scouring powder or steel wool. **DO NOT** use scouring pads to clean any part of the Control Panel. The numbers can be rubbed off of the

Panel by the abrasive action of the pad.

Remove oven racks and wash in hot, soapy water.

Broiling and roasting pans should be washed after every use. Pour off drippings and wash in hot, soapy water. Aluminum foil placed in the bottom of the broiling pan will simplify your clean-up. **DO NOT** cover the grid with foil.

## BEFORE YOU CALL A SERVICE PERSON

### **⚠ CAUTION**

**TO AVOID THE RISK OF PERSONAL INJURY, ELECTRICAL SHOCK OR DEATH, BE SURE THE MAIN POWER SUPPLY IS DISCONNECTED. THIS CAN BE DONE BY REMOVING A FUSE OR THROWING A CIRCUIT BREAKER SWITCH AT THE ELECTRICAL SERVICE PANEL TO THE HOUSE.**

### **SAFETY FEATURES**

This oven has been designed with a special self-diagnostic system. In the unlikely event that there is a malfunction within the oven, the system will automatically alert you. An alarm will sound, and a "F" followed by a number will appear on your display panel. If the system is activated, disconnect the power to your oven through the circuit breaker and contact a qualified service person.

**NOTE:** Pressing the cancel button will only stop the alarm and the F-code temporarily.

## REST ASSURED AGAINST UNEXPECTED REPAIR BILLS

Amana is pleased to offer an important opportunity for long-term service protection on your new Amana appliance. The Asure Extended Service Plan is specially designed to supplement the strong warranty that already accompanies your appliance, and it combines with this standard warranty to provide budget-protecting coverage on your appliance for up to five full years, covering parts, labor and travel charges.

# ***Amana***®

Amana Refrigeration, Inc.  
Consumer Affairs Department  
Amana, Iowa 52204  
1-800-843-0304  
Monday through Friday  
(Normal Business Hours)

# COOKING GUIDE AND CONVERSION CHARTS

COOKING GUIDE AND CONVERSION CHART



# BAKING CONVERSION GUIDE

FOOD	CONVENTIONAL		CONVECTION	
	OVEN TEMP.	TIME	OVEN TEMP.	TIME
<b>BEEF</b>	325°		275°	
<b>ROASTS</b> Rare Medium Well Done		20-25 per lb. 26-30 per lb. 33-35 per lb.		15-20 per lb. 25-30 per lb. 30-35 per lb.
<b>ROLLED ROAST</b> Rare Medium Well Done	325°		275°	
		32-36 36-40 43-45		20-25 25-35 35-45
<b>TENDERLOIN</b> Rare 3 lbs.	425°	45-50	375°	30-40
<b>MEAT LOAF</b> (1 1/2-2 lbs.)	350°	60-75	300°	45-50
<b>POT ROAST</b> (3-4 lbs.)	325°	3-3 1/2 hrs.	275°	2 3/4-3 hrs.
<b>PORK (Fresh)</b> Fresh Ham (whole) Loin Shoulder (Butt) Shoulder (Picnic) Ham (Smoked, Mild Cure) Picnic Shoulder Ham (Canned, 3-5 lbs.) Roast (6-7 lbs.) Ribs (3-4 lbs.) Tenderloin (3-4 lbs.)	325°     350° 325° 325° 325°	 22-28 per lb. 35-40 per lb. 40-45 per lb. 35-40 per lb.  30-35 per lb. 20-30 per lb. 30-40 per lb. 35-40 per lb. 35-40 per lb.	275°     275° 275°-300° 275°-300° 275°-300°	 20-25 per lb. 30-35 per lb. 35-40 per lb. 30-35 per lb.  20-35 per lb. 15-20 per lb. 20-30 per lb. 30-35 per lb. 25-35 per lb.
<b>LAMB</b> Leg (6-7 lbs. Med.) Roast (4-5 lbs. Med.) Rib Rack (3 lbs. Rare to Med.) Shoulder (3-4 lbs. Med. to Well)	325° 325° 325° 325°	25-30 per lb. 30-35 per lb. 25-35 per lb. 35-40 per lb.	275° 275° 275° 275°	15-20 per lb. 15-20 per lb. 20-30 per lb. 25-35 per lb.
<b>VEAL</b> Loin (5-6 lbs.) Rib Roast (3-5 lbs.) Rump (Rolled) Shoulder Roast	325° 325° 325° 325°	25-30 per lb. 35-40 per lb. 40-45 per lb. 40-45 per lb.	275° 275° 275° 275°	20-25 per lb. 30-35 per lb. 35-40 per lb. 35-40 per lb.
<b>FISH (Baked)</b> Whole (Stuffed 2-4 lbs.) Fillets or Steaks (1-2 lbs.)	350° 350°	20-30 per lb. 20-25 per lb.	300° 300°	15-25 per lb. 15-20 per lb.
<b>CHICKEN*</b> 4-5 lbs. Over 5 lbs.	375°	1 3/4 to 2 1/2 2 to 2 3/4	325°	1 1/2 to 2 2 to 2 1/2
<b>TURKEY**</b> 6-8 lbs. 8-12 lbs. 12-16 lbs. 16-20 lbs. 20-22 lbs.	325°	3 1/2 to 4 4 to 4 1/2 5 1/2 to 7 5 1/2 to 7 7 to 8 1/2	275°	3 to 3 1/2 3 1/2 to 4 1/2 5 to 7 5 to 7 7 to 8
<b>DUCK**</b> 3-5 lbs.	325°	1 1/2 to 2	275°	1 to 1 1/2
<b>GOOSE</b> 6-8 lbs.	325°	3 to 3 1/2	275°	2 1/2 to 3 1/2

- \* Small chickens can also be roasted at 375° for darker browning. If so, the cooking time should be shortened.
- \*\* For stuffed turkey or duck, increase the cooking time 15 to 20 minutes.
- \*\*\* Charts are guides to temperature and time, not hard and fast rules. Check food for proper doneness near end of first baking time.

# CONVECTION CONVERSION GUIDE

FOOD	CONVENTIONAL		CONVECTION	
	TEMP. DEGREES	MINUTES	TEMP. DEGREES	MINUTES
<b>CAKES</b>				
Cupcakes	375°	20-25	300-325°	15-20
Loaf Cake	350°	45-60	300-325°	40-50
Angel Food	350-375°	40-50	325°	35-40
Sponge	350°	40-50	300-325°	35-45
Jelly Roll	425°	12-15	375°	12-15
Fruit	250-275°	2-4 hrs.	200-225°	2-3 hrs.
Ginger Bread	350°	30-50	300-325°	30-45
Pound	350°	45-50	300-325°	40-45
Upside Down	350°	35-60	300-325°	30-50
<b>DESSERT</b>				
Cheese Cake	325°	1 3/4-2 1/2 hrs.	275-300°	1 1/4-1 1/2 hrs.
Crisps/Cobblers	350°	35-45	300-325°	25-35
Pudding-Rice	350°	1 1/4-1 1/2 hrs.	300-325°	1-1 1/4 hrs.
Pudding Bread	350°	55-65	300-325°	45-55
<b>VEGETABLES</b>				
Baked beans, Canned	350°	1 1/2-2 hrs.	300-325°	1-1 1/2 hrs.
Navy beans	300°	4 1/2-5 hrs.	250-275°	3 3/4-4 1/2 hrs.
Corn, Scalloped	350°	40-45	300-325°	35-40
Potatoes, Baked	400-450°	50-65	350-400°	45-55
Potatoes, Scalloped	350°	1-1 1/4 hrs.	300-325°	1-1 1/4 hrs.
Sweet Potatoes, Whole	400-450°	50-65	350-400°	45-55
Squash, Acorn or Butternut	350°	1 3/4-2 hrs.	300-325°	1 1/2-1 3/4 hrs.
<b>YEAST BREADS</b>				
Breads	375°	45-60	325°	40-50
Rolls	375°	25-30	325°	25-30
<b>QUICKBREADS</b>				
Baking-powder Bisquits	450°	12-15	400°	10-12
Muffins	425°	20-25	375°	20-25
Nut Bread	400°	50-60	350°	45-55
Corn Bread	375-400°	30	325-350°	25-30
<b>COOKIES</b>				
Drop	350-375°	20-25	300-325°	15-20
Rolled	375-400°	8-12	325-350°	8-10
Sliced	375-400°	8-12	325-350°	8-10
Brownies	350°	25-30	300°	25-30
<b>PIES</b>				
Pie Shells	475°	10-15	400-425°	10-12
Custard	400°	35-45	350-375°	35-45
Pumpkin	400°	35-45	350-375°	35-45
Apple	400°	45-60	350-375°	40-50
Berry	425°	45-60	350-375°	40-50
Mince	425°	35-45	350-375°	35-45
<b>CAKES</b>				
8" Layer	375°	25-45	300-325°	25-30
9" Layer	350°	30-35	300-325°	25-30

## **OVEN COOKING PROBLEMS, REASONS WHY, WHAT TO DO:**

<b>PROBLEM</b>	<b>REASON WHY</b>	<b>WHAT TO DO</b>
Cookies, biscuits, burn on bottom	Oven preheat time too short.	Allow oven to preheat to desired temperature.
	Oven shelf overcrowded.	Select pan sizes that leave air-space on all sides of pan.
	Pan heats too fast.	Use light colored baking sheet.
Bread does not rise in oven.	Oven is too hot.	Reduced temperature or recheck oven setting.
Bread loaf bakes over pan, poorly shaped	Oven temperature too low.	Recheck oven temperature.
Cakes not baked in center.	Oven too hot.	Set oven temperature 25 degrees lower and bake recommended time.
	Type and size of pan.	Use suggested pan size, glass baking dishes usually bake at a lower temperature.
Cakes fell.	Underbaked, oven door opened too often.	Keep oven door closed. Bake recommended time.
Cakes not level.	Range or oven shelf not level.	Place a marked glass measuring cup, filled to one marking with water, in center of oven rack. If water level is uneven, refer to installation instructions for leveling range.
	Pan too close to oven wall.	Allow minimum of 1 1/2 inches clearance on all sides.
Foods undercooked after recommended cooking time has elapsed.	Oven not up to temperature.	Set oven temperature 25 degrees higher and bake recommended time.
	Improper use of foil.	Foil should not be placed on floor of oven, over a cooking shelf or over a thermostat bulb.



## BROILING GUIDES

1. Remove excess fat from the meat before broiling. Slash the fat around the edges of steaks and chops to prevent curling.
2. Do not pierce meats with sharp instruments during broiling.  
Season meats when brown — not before cooking.
3. To prevent over-cooking, check foods at minimum cooking time.
4. When cooking with Convection Broil use the broiling rack, pan and grid.

### CONVECTION BROIL GUIDE

FOOD	INCHES THICK	SHELF POSITION	TIME MINUTES*	COMMENTS
BEEF	1/4-1	2	9-15	
Steaks	1 1/4-1 3/4	3	16-18	Slash fat around the edges to prevent curling
	2-2 1/2	2	15-24	
Hamburgers	1/4-3/4	2	9-15	Do not turn
HAM	1	2	16-18	Do not turn
PORK CHOPS	3/4-1	3	18-25	Do not turn
CHICKEN	Broiler Halves	4	30-35	For crisper skin, brush with melted butter
LIVER	1/4-1/2	2	10-14	
SALMON STEAK	1/2-3/4	3	10-16	Do not turn
WHOLE FISH				
Small Splits	1-1 1/2	2	10-15	Do not turn
Fish Fillets	1/2	2	10-15	Do not turn
SAUSAGE				
Links		2	7-9	Do not turn
Patties	3/4	2	15-18	Do not turn
Weaners		2	8-12	Do not turn
SHELLFISH				
Lobster Tails		4	15-20	Do not turn
Scallops		3	12-14	Do not turn

### CONVENTIONAL BROIL GUIDE

FOOD	INCHES THICK	SHELF POSITION	MINUTES 1st SIDE	MINUTES 2nd SIDE
STEAKS	1/4-1	2	7-12	4-9
	1 1/4-1 3/4	2	15-18	9-12
	2-2 1/2	3	20-23	12-17
HAMBURGERS	1/4-3/4	1	4-8	3-7
BACON	Thin	2	4-8	3-7
HAM	1	2	12-16	7-10
CHICKEN	Broiler Halves	4	20-30	10-12
LIVER	1/4-1/2	2	7-13	3-4
SALMON STEAK	1/2-3/4	2	10-15	5-7
WHOLE FISH				
Small Split	1-1 1/2	2	7-10	5-8
FISH FILLETS	1/2	2	10-13	5-7

# CONVECTION DEHYDRATION

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Your Convection Oven can be used to dehydrate foods. Dehydration is an excellent way to preserve foods grown in your summer garden. The best way to experiment with dehydration is using fruits, vegetables, herbs and spices. If you have never dehydrated foods, here are some tips for you to follow:

**SETTING THE OVEN FOR DEHYDRATION: Push the Conv. Bake Button. Turn the Time/Temp Set knob to 170°. Open the door to the first stop.**

## FRUITS:

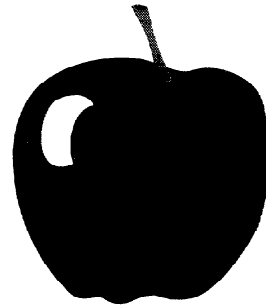
Always start with fresh fruit. Cut the fruit into equal pieces, about 1/8" thick. The thinner the pieces the quicker it will dry. Fruits need to be dipped into an antioxidant, either a color-keeping preservative or 2 parts water and one part lemon juice. Treating the fruit with an antioxidant will help it retain vitamins, color and flavor.

### APPLES:

Drying Time -- 4 to 6 hours  
Results -- Leathery, Soft

### BANANAS:

Drying Time -- 16 to 20 hours  
Results -- Leathery



## VEGETABLES:

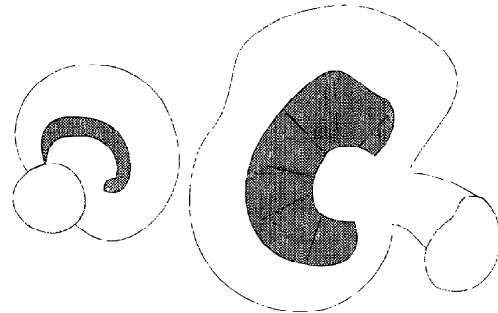
Most vegetables require blanching. The best method is steam blanching, to avoid losing vitamins or color.

### MUSHROOMS:

Drying Time -- 3 to 4 hours  
Results -- Leathery, Dry  
(No Blanching Required)

### CARROTS:

Drying Time -- 3 to 7 hours  
Results -- Dry, Brittle



## HERBS AND SPICES:

Herbs and spices have very quick drying times. Check them every 30 minutes to avoid over-drying. When drying herbs the leaf clusters should be separated from the stems.

### PARSLEY:

Drying Time -- 45 to 90 min.  
Results -- Dry, Crumbly

### ORANGE / LEMON PEEL:

Drying Time -- 1 to 2 hours  
Results -- Hard, Tough





