

Warning

These precautions should be read to avoid any possible exposure to microwave radiation or electrical shock.

The Amana Radarange microwave oven is designed to give you long, safe and peak performance. As with all electrical appliances, there are some things that you must follow to avoid potential personal hazards and give you the performance you expect.

1. Visual check after uncrating.

After the oven is uncrated, all packing material must be removed from the oven cavity.

Inspect the oven for any damage, such as misaligned door, damaged

gasketing around the door, dents or holes in the screen in the door or dents inside the oven cavity.

Any dents or breakage should be reported to your Amana Dealer immediately and the delivering carrier. Your Amana Dealer will tell you if the oven will operate correctly.

2. Supply Voltage


The oven was set at the factory for 220 volt operation. If the supply voltage is higher, then the adjustment for 240 volt operation can be made by an authorized Amana Servicer.

3. WARNING: THIS APPLIANCE MUST BE EARTHED

The wires in this main lead are colored in accordance with the following code.

Green and Yellow:	Earth
Blue:	Neutral
Brown:	Live

As the colors of the wires in the main lead of this appliance may not correspond with the colored markings identifying the terminals in your plug proceed as follows:

The wire which is colored green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or colored green and yellow.

The wire which is colored blue must be connected to the terminal which is marked with the letter N or colored black.

The wire which is colored brown must be connected to the terminal which is marked with the letter L or colored red.

In other sections of the Owner's Manual and/or Cooking Guide mention is made of "Grounding." Grounding means connecting to earth.

4. You can check the operation of the electric lock and interlock switch systems.

The Radarange oven Model RR5-6 contains a solenoid operated electric lock that engages when the oven is operating, and disengages when the oven is turned off. In addition, hidden back-up interlocks are activated by the door as it is opened. Here is how you may check the operation of the electric lock and interlocks:



First, when the oven is in operation, the electric lock is engaged.

Second, press the stop (middle) button. The oven will shut off immediately. The cooking light on the control panel will go off; the sound of the cooling motor will cease. The electric lock is now disengaged and the door should open freely. If the oven shuts off by other means such as the timer running out, the plug being disconnected, or if slight door motion opens a back-up interlock switch, the electric lock is also disengaged.

Third, to check the operation of the back-up safety switch (interlock switch), you must have an operative oven light. If the oven light is working, press the light button (right) to turn light OFF. Open door fully. The light should come ON when door is opened. If the oven light does not

come on, the back-up safety switch is inoperative.

If under any of the preceding conditions the oven does not operate properly, do not use the oven. Call your Amana dealer or authorized service man.

5. Do not remove the outer case, door, or control panel at anytime, so that you are not exposed to dangerous, high voltages.

Be sure to read completely the operating instructions which follow.

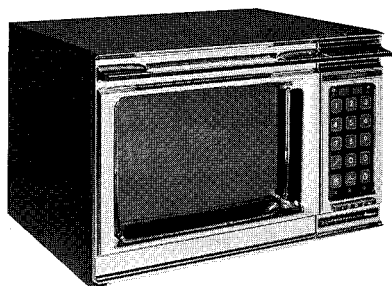
**PRECAUTIONS TO AVOID
POSSIBLE EXPOSURE TO
EXCESSIVE MICROWAVE ENERGY**

(a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) Door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.

(d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.



Amana
Touchmatic
Radarange
- MICROWAVE OVEN

Model RR5-6

About your new **Amana** Touchmatic™ *Radarange*® MICROWAVE OVEN

Safety Features

Your Radarange Oven has a Stop-switch. When it is pushed, the oven stops cooking instantly. To resume cooking, the Start-Switch must be pushed. When the oven is operating, the electric lock is engaged and the door cannot be opened.

Your oven has two safety features which keep the microwaves inside. First, the primary door seal keeps microwaves from passing around the door.

Second, the door gasket is made from a special vinyl with large amounts of carbon black. If any microwaves should pass by the door seal, this gasket will absorb them.

In addition to the stop-start switch, this model has back-up interlock switches that operate from door motion. These switches are located internally behind the door hinge arms.

Introduction to Radarange Cooking

There are many recipes in the Radarange Cookbook covering a wide variety of foods.

Of equal importance, it is designed so that you will be able to follow, step-by-step, the actual use of the Radarange Oven with a "do-it-yourself" demonstration.

If you follow these steps you will be using the Radarange Oven almost immediately for most of your food preparation.

To learn what not to do: Be sure to read the sections about the types of cooking utensils you should and should not use.

The Radarange Oven will be one of your most prized kitchen appliances and will help you prepare faster, more nutritious meals for your family.

Things not to do

We do not recommend operating the oven empty. When there is no food to absorb it, microwave energy can damage the Magnetron tube.

We do not recommend the use of metal cookware of any kind in the oven. The use of metal cookware, trays or foil will increase cooking time and decrease energy efficiency. It usually causes uneven cooking and can cause "arcing". With extended use, metal cookware can damage the Magnetron tube.

Do not operate oven when door gasket or door seal is damaged. To do so would allow microwave energy to escape. The gaskets must be replaced with a special type from your Amana Dealer. Do not substitute other materials or gaskets.

Do not allow anyone to service oven except an Authorized Servicer. This will void the warranty.

Do not build the oven into the walls or cabinet with the sides, top or bottom air flow restricted. The Magnetron must have sufficient air flow around it. Your Amana Dealer has an accessory kit you may purchase for built-in uses.

Do not use a regular meat thermometer to check food when the oven is operating. Most meat thermometers contain metal and can cause arcing and malfunction and/or damage to the oven.

Do not rest food or cookware on the door. This can misalign the door and destroy the positive seal.

Do not cook or reheat eggs in the shell. Do not cook or reheat eggs with an unbroken yolk. It may result in a pressure buildup and sudden eruption. Instead, gently pierce the yolk with a fork before cooking or heating. Do not place boiled eggs in a microwave oven unless finely chopped before reheating.

Do not reheat liquids in a microwave oven without first stirring or pouring.

Prior to microwave heating, mix air into the liquid or break up the surface film (that forms on soups, for example) to prevent pressure buildup and eruption.

Do not bake potatoes, tomatoes, or apples unless the skin has been pierced. You should be sure that all foods with an outer skin or membrane are pierced to allow steam to escape during cooking.

Do not cook vegetables in a plastic bag (or air tight container) unless the bag has been pierced. This allows steam to escape during cooking.

Do not cook in a container with a restricted opening such as a pop bottle, or salad oil bottle.

Do not make popcorn in the Radarange Oven. Popping corn in a microwave oven can damage the Magnetron tube and present a fire hazard.

SAFETY FEATURES:

The Radarange oven does not emit X-ray radiation. All Radarange Ovens are safety and performance tested according to standards of Underwriters Laboratories and the U.S. Government.

You cannot operate the oven with the door open.

When you release the Electric Lock, the oven shuts off before the door can be opened. In effect, the microwaves are extinguished as quickly as a light bulb is controlled by a light switch.

Also, there are interlock or "safety" switches that back up the Electric Lock system. Any one of three switches stops the oven from operating, allowing the lock to disengage and the door to open.

Glass tray must be in place.

The fluted glass removable oven tray must be in place when operating the oven. This allows the microwaves to be reflected up into the bottom of food that is being cooked. The tray is a special type of glass. If it is accidentally broken, it must be replaced with the same type of glass from your Amana Dealer.

Dishes you may use

Heat-proof glass utensils such as those pictured at right may be used. Check dishes with decorations to see that they contain no metal.

Ceramic utensils such as Corning Ware® may be used.

Plastic containers may be used. Hot foods may distort the container of some types of plastic. Oily or greasy foods may remove glaze on some plastics.

China dishes without metal trim may be used.

Paper products, such as paper plates, toweling to cover foods that might splatter, or used to absorb grease, may be used in the oven.

If in doubt, use this dish test:

If you are questioning the type of dishes you have, this simple dish test will help you determine whether to use them in the Radarange Oven.

1. Place a cup filled with water in the particular dish to be tested.
2. Place them in Radarange Oven.
3. Set timer for 1¼ (one and one-quarter) minutes.

Test results: If the water is very warm and the dish cool, you may use the dish. If dish is slightly warm around the edges use it for short term cooking. If water is cool and the dish hot do not use dish.

Cooking Bags, Pouch Packs and Plastic Wraps

Cooking bags. Be sure to use a



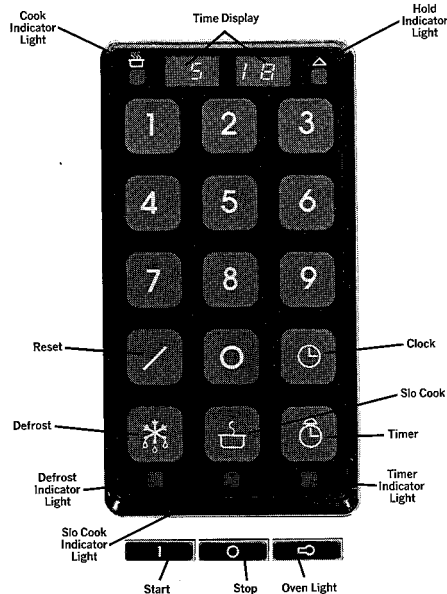
string tie instead of the small metal tie which is packed with cooking bags. Pierce a hole in the bag for steam to escape or it may expand and burst.

You will notice a great deal of moisture collecting in the bag. This moisture may slow cooking somewhat. Remove excess moisture using a spoon or baster.

Pouch packs that you fill and seal at home may be used. Pierce bag before heating for steam escape, or it may expand and burst.

Plastic wraps. Use to cover foods you are reheating. Some wraps, because of the type of plastic, will become sticky and difficult to remove after being heated. Some may shrink around the dish or food. Use plastic wrap for short time reheating only. Be sure to pierce plastic wrap.

Simple, easy to use Touchmatic™ Control Panel



The operation of the Touchmatic Radarange® oven is very simple. All you do is lightly touch the desired number and function cycle pads and the solid-state "brain" takes over.

Setting the clock

When the oven is first plugged into a suitable grounded power outlet, there is an approximate 20-second delay before the first programming of the "brain" — setting time of day on the clock — can be accomplished.

First, touch the "Reset" pad, then touch the Clock pad. This will cause all the indicator lights (Cook, Hold, Defrost, Slo Cook and Timer) to light up. Next, enter the time of day by touching the numbers in sequence.

For example, if it is 10:35 (a.m. or p.m.), touch the number pads in sequence beginning with the 1, then the 0, followed by the 3 and ending with the 5. Touch the Clock pad again and the clock is now set and will keep the time of day. All indicator lights should turn off.

If power to the oven is interrupted and causes the wrong time of day to be displayed, repeat the steps to correct it.

Cooking Cycles

With the Touchmatic system, you have the choice of three levels of heat. Regular cooking is at 100% power, Slo Cook is at 50% of power and Defrost is at 33%.

Regular Cooking

For cooking at regular microwave cooking speed or time, you put the food in the oven, touch the appropriate time and depress the Start Switch.

For example, to bake a 7-ounce potato (cooking time 4 minutes): wash it, then pierce the skin several times. Put it on a plate and place it in the center of the oven on the glass tray and close the door. Touch number 4 pad once and the 0 pad twice. As soon as you press the Start Switch, the cooking indicator light comes on and the amount of cooking time on the display board will appear as: 4 00. It will count down until 0 00 seconds appears, the oven shuts off and a pleasant 2 second "beep" announces the end of the cooking cycle. At this time, the time of day reappears and the cooking time indicator once again becomes a digital clock.

Slo Cook Pad

This function reduces the cooking power by 50% so that you can achieve Gourmet Cooking techniques effortlessly. Briefly, the Slo Cook

cycle is a 1/2-power cycle. Any Radar-ange oven recipes in the cookbook that you wish to slo cook should have the cooking time doubled. This cycle is best for simmering soups, stews, or food items that have a high liquid content. Also, highly seasoned items such as spaghetti sauce have a "spicier" flavor if cooked more slowly to give the spices more time to travel through the food.

To use Slo Cook, you should almost double the regular **microwave** cooking times for tougher meat cuts, stews, etc. Decrease **conventional** cooking times by half for Slo Cook.

Defrost Pad

Setting the Defrost program is similar to the others. For example, to defrost an item for 6 min. and 15 sec., first, touch the 6, then the 1 and then the 5. The display board will read: 6 15. Then, touch the Defrost pad. The oven will not operate until you press the Start Switch, when time will start counting down to 0 00. At this point the 2 second "beep" will sound and the oven will shut off. The time of day will once more be displayed.

Timer Pad

You can use the Touchmatic Radar-ange control to time tasks other than cooking. All you do is enter the time desired, touch the Timer pad and the entered time will be displayed. Time will count down to zero, when the 2 second "beep" will signal the end of the time. When used as a Timer, you do not need to press the Start Switch. If the Start Switch is pressed, no microwave energy will be

produced and the magnetron tube will not be damaged.

Reset Pad

The Reset pad is used to clear the "brain" of any instructions already given but not completed. If the Start Switch has been pushed, and a cooking operation is occurring, you will have to press the Stop Switch before you can use the Reset pad to cancel the instructions. After you touch it, the time of day is displayed until you "touch in" new instructions.

Start Switch

The Start Switch is used to activate Defrost, Cook, or Slo Cook cycles as described. If pressed when nothing has been programmed, no microwave energy is produced, and no damage will be done to the oven.

Stop Switch

The Stop Switch allows you to interrupt any of the cooking operations described so that you can open the door and stir, test or manipulate the food as you desire. When you close the door and press the Start Switch, the display board once again resumes the counting of the time at the exact second where you interrupted it. You never worry about losing track of the time unless you press the Reset pad, which cancels all instructions.

Light Switch

For a quick visual check of the cooking process, this switch turns the interior light on and off.

New Radarange® Automatic Defrost

Defrosting

Because thawing should be accomplished evenly throughout frozen food, the oven is designed to operate at only 33% of the normal power when in the defrost cycle. This allows large food, such as a turkey, to be completely thawed on the outside, yet retain some ice crystals on the inside. At the same time there will be little evidence of cooking on the outside.

Foods such as roasts, turkey, chicken, veal, lamb and bulk hamburger which contain a high water content take longer to defrost. We use a formula of 6.5 minutes times the total pounds to arrive at total defrosting time.

Some meat products such as ribs, steaks and pork chops contain a lesser volume of water and thus require a shorter defrosting period. We recommend a formula of 4.5 minutes times the total pounds as being sufficient for defrosting without cooking.

Standing Time

When a meat product is defrosted with the aid of the defrost cycle, we recommend a standing time, or resting period in the middle and/or at the end of the defrosting period. Standing time allows the temperature

to equalize throughout the product. During this standing time, you should take normal sanitary precautions and cover the foods loosely.

Hints for Successful Defrosting

The precision of your new Radarange oven makes defrosting easy. As with any cooking procedure, there are a few things that you can do to help the process along.

- Wrap meat items in material suitable for use in the Radarange oven so that moisture loss will be at a minimum.
- Puncture airtight wrappings to allow any build-up of steam to escape freely.
- Place item in glass cookware to catch excess juices that may develop during the thawing period.
- Check the food during the defrosting time — particularly meat products that are of uneven thickness — to prevent any cooking action on the edges.
- Should cooking begin on edges, turn the meat over and around (180° turns).

Some foods are easier to defrost and will not require use of the defrost cycle. Foods such as cakes, breads, frozen vegetables and other small volume items can and should be cooked from frozen to serving without a resting time. The **Radarange Cook Book** has charts covering various frozen items. These can be found under the headings: "Convenience Foods" and "Frozen Vegetables."

DEFROST CHART		
Item	Defrost Time	Standing Time
Hamburger Pattie	2 min. 30 sec.	2 min.
Ground Beef 1 lb. 2 lb.	6 min. 30 sec. 13 min.	7 min. 30 sec. 15 min.
Pot Roast 2 lb. 5 lb.	13 min. 32 min. 30 sec.	15 min. 35 min.
Rolled Rib Roast 4 lb. 7 lb.	26 min. 45 min. 30 sec.	28 min. 49 min.
Round Steak 1 lb. 5 lb.	8 min. 21 min.	7 min. 35 min.
T-Bone Steak 8-16 oz.	4 min. 20 sec.	5 min.
Short Ribs 3 lb.	13 min.	20 min.
Bacon 1/2 lb. 1 lb.	2 min. 20 sec. 4 min. 30 sec.	10 min. 15 min.
Pork Chops four 4 oz. six 4 oz.	4 min. 30 sec. 8 min.	10 min. 15 min.
Pork Spareribs 3 lb. 5 lb.	13 min. 21 min.	30 min. 50 min.
Chicken (cut-up) 2 1/2 lb.	18 min. 30 sec.	15 min.
Chicken (whole) 2 1/2 lb.	16 min. 15 sec.	15 min.
Turkey 8 lb.	52 min.	56 min.
Turkey Roll 2 lb.	13 min.	14 min.
Fish 1 lb.	4 min. 30 sec.	5 min.
Lobster Tail (four 4 oz.)	4 min. 30 sec.	5 min.
Shrimp 1 lb.	6 min. 30 sec.	5 min.
Cornish Game Hen 1 lb. 6 oz.	9 min. 30 sec.	12 min.
Leg of Lamb 4 lb.	30 min.	36 min.
Veal Rump Roast 3 lb.	19 min. 30 sec.	27 min.

Programmed Cooking

Many of the frozen convenience foods you use everyday, as well as the "planned overs" you freeze at home, are readily thawed and cooked utilizing the new concept of programmed cooking with your Touchmatic Radarange microwave oven.

You will recall that "standing time" (time equal to the cooking time) is important to the proper reconstitution of frozen foods. With the Touchmatic system, the standing time is figured out for you by the "brain." To familiarize you with the process, we have prepared the accompanying chart which lists products in quantities for 1 and 2 people, as well as "family-sized portions" for 4-5 people. With experience, you will be able to expand upon the list and also be able to judge times needed for items not listed.

How to Program for Defrosting-Hold-Cook

To defrost and cook Stuffed Cabbage Rolls for 2 (see Chart), place in suitable microwave oven container. Put in oven and set time by touching pad 2, the 0 pad twice and then the Defrost pad. Now, touch pad 8, the 0 twice and then the Start Button. This sets the oven to defrost for 2 min., have an 8 min. "standing time," and then cook for 8 min. as soon as you press the Start Switch. When the total time is over (18 min.), there will be a 2-second "beep" and then the oven will once more show the time of day.

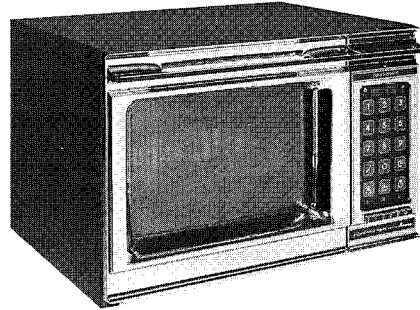
Defrost — Hold — Slo Cook

The same operation described above for defrosting at 33% power and cooking at 100% power can be accomplished for an item that you want to Slo Cook at 50% power. The only difference is that you touch the slo cook pad, then the start button.

Frozen Convenience Food Chart	Amount/Yield
MAIN COURSES	
Stuffed Cabbage Rolls	7 oz. (serves 1 or 2)
Stuffed Green Peppers	7 oz. (serves 1 or 2)
Lasagna	1 lb. 5 oz. (serves 1 or 2)
Spaghetti & Meat with Sauce	8 oz. (serves 1 or 2)
Fried Chicken	1 lb. (6 pieces)
FROZEN DAIRY & CREAM SAUCES	
Potatoes au Gratin in Cheddar Cheese	1½ servings
Scalloped Potato Casserole	12 oz.
Hungarian Cauliflower	12 oz.
Creamed Chipped Beef	11 oz.
Scalloped Corn	12 oz.
Macaroni & Cheese	8 oz.
SOUP 'N STEWS — HOME FROZEN	
Vegetable Soup	8 oz. (serves 1)
Beef Stew	8 oz. (serves 1)
Chili	8 oz. (serves 1)
Pork Chop Suey	8 oz. (serves 1 or 2)
MAIN COURSES — Home Frozen — Family Size	
Hamburger Helper	5 cup servings
Cheeseburger-Macaroni	5 cup servings

Container/Instructions	Programmed Cooking Time	Stirring Instructions
Remove from foil container. Place in 1 qt. covered casserole	Defrost 2 min.; Hold 8 min. Cook 8 min.	—
Remove from foil container. Place in 1 qt. covered casserole	Defrost 2 min.; Hold 12 min. Slo Cook 12 min.	—
Remove from foil tray. Place in 1½ qt. covered casserole	Defrost 5 min.; Hold 15 min. Slo Cook 15 min.	—
Remove from foil container. Place in sauce dish, cover with plastic wrap. Pierce.	Defrost 5 min.; Hold 5 min. Slo Cook 5 min.	Once, after cooking.
Remove from foil container to serving plate, arrange large pieces in middle. Cover with paper towel.	Defrost 2 min.; Hold 6 min. Cook 6 min.	—
Remove from foil container. Place in 1 qt. covered casserole	Defrost 2 min.; Hold 9 min. Slo Cook 9 min.	Once, after cooking.
Remove from foil container. Place in 1 qt. covered casserole	Defrost 2 min.; Hold 6 min. Slo Cook 6 min.	Once, after cooking.
Remove from foil container. Place in 1 pt. covered casserole	Defrost 2 min.; Hold 12 min. Slo Cook 12 min.	Once, after cooking.
Remove from foil container. Place in 1 pt. covered casserole	Defrost 1 min.; Hold 9 min. Slo Cook 9 min.	Once, after cooking.
Remove from foil container. Place in 1 pt. covered casserole	Defrost 1 min.; Hold 9 min. Slo Cook 9 min.	Once, after cooking.
Remove from foil container. Place in cereal bowl. Cover with plastic wrap. Pierce.	Defrost 5 min.; Hold 5 min. Slo Cook 5 min.	Once, after cooking.
Freeze in, or empty container into, a soup dish. Cover with plastic wrap. Pierce.	Defrost 5 min.; Hold 5 min. Slo Cook 5 min.	Once, after cooking.
Freeze in, or empty container into, a soup dish. Cover with plastic wrap. Pierce.	Defrost 5 min.; Hold 6 min. Slo Cook 6 min.	Once, after cooking.
Freeze in, or empty container into, a soup dish. Cover with plastic wrap. Pierce.	Defrost 5 min.; Hold 7 min. Slo Cook 7 min.	Once, after cooking.
Freeze in, or empty container into, a soup dish. Cover with plastic wrap. Pierce.	Defrost 1 min.; Hold 5 min. Slo Cook 5 min.	Once, after cooking.
e Casseroles Freeze in, or empty container into, 10" covered ceramic skillet	Defrost 20 min.; Hold 15 min. Slo Cook 15 min.	Once, after cooking.
Freeze in, or empty container into, 10" covered ceramic skillet	Defrost 20 min.; Hold 15 min. Slo Cook 15 min.	Once, after cooking.

Take care of your *Amana* Touchmatic™ *Radarrange* MICROWAVE OVEN



Model RR5-6

End of Cycle "Beep"

When time runs out, a pleasant 2 second "Beep" signals that the time is complete.

Cleaning the oven

There is little to do to keep the Radarrange oven in tip-top condition. The door seals and gaskets can be wiped with a paper towel or cleaned with a mild detergent in warm water and a soft sponge or cloth. Do not use an abrasive cleaner.

To clean glass tray, lift up the tray and remove. Wash in warm water and detergent. Replace with drip tray pattern up. Do not operate without tray in position.

Never pour water into the bottom of the oven cavity.

Do not operate oven when empty. Whenever you operate the oven be sure that you have food in it. Otherwise, you might damage the Magnetron.

Do not rest food or cookware on door. The door is not designed to hold the weight of foods as you put them in or remove them from the oven. Additional weight might cause the door to become misaligned and result in improper operation.

Do not remove outer case at any time. The outer case and control panel should not be removed at any time, except by an Authorized Servicer. If it is removed by another person, the warranty is voided.

Maintenance Tips

How to change the oven light inside the Model RR5-6

Always unplug the oven from the power source before you change the oven light.

The light bulb for the inside of the oven can be changed only from the back. On the upper right hand side of the back is a metal plate with phillips head screws. The light bulb is located behind this plate. Remove the screws to remove the plate. Remove the bulb. When replacing the lamp use a 25 watt, 250V, 25T8DC bayonet base bulb. Reverse the procedure when putting cover plate in position.

Cleaning the discharge air vents

There will be a slight buildup of cooking vapors in the discharge vent. These should be cleaned occasionally with a damp cloth.

Nothing should be stored beneath the oven that will interfere with inlet air. Do not attempt to remove the front of the Timer Control module. It is an integral part of the oven.

How to clean the splatter shield inside oven

The Splatter Shield keeps the top of the oven cavity and stirrer (a fanlike blade that reflects the microwaves inside the oven cavity) from getting dirty. Normally, a damp cloth will remove any splatter on the shield. If you want to clean it more thoroughly, remove the splatter shield. Remove

the phillips screws at the front of the oven. Pull the shield towards the front of the oven. When replacing be sure it fits snugly in clips at the back of the oven cavity before replacing the screws.

Electrical

The Radarange is designed to operate on 220 volt or 240 volt, 50 cycle current. To reduce nuisance interruptions, it should be plugged into a circuit that does not have other appliances or lights on it. If your local area uses 240 volts, a serviceman can change a tap on the transformer to convert the oven to 240 volt operation.

The oven must be grounded. When the unit is installed we suggest that you contact an electrician or qualified serviceman to make sure that your receptacle is actually grounded.

If you move the oven from area to area, be sure the receptacle you use is fully grounded.

Before you call the serviceman

If the oven should become inoperative, we suggest that you check the following:

1. Does the light in the oven operate?
2. Does the Timer Control count down?
3. Is the oven plugged securely into the outlet?
4. Are the wall receptacle fuse(s) blown?

Then, if the oven still does not operate call your Authorized Serviceman. Do not attempt to make any adjustments or repairs yourself. It can be dangerous for an untrained person to make repairs.