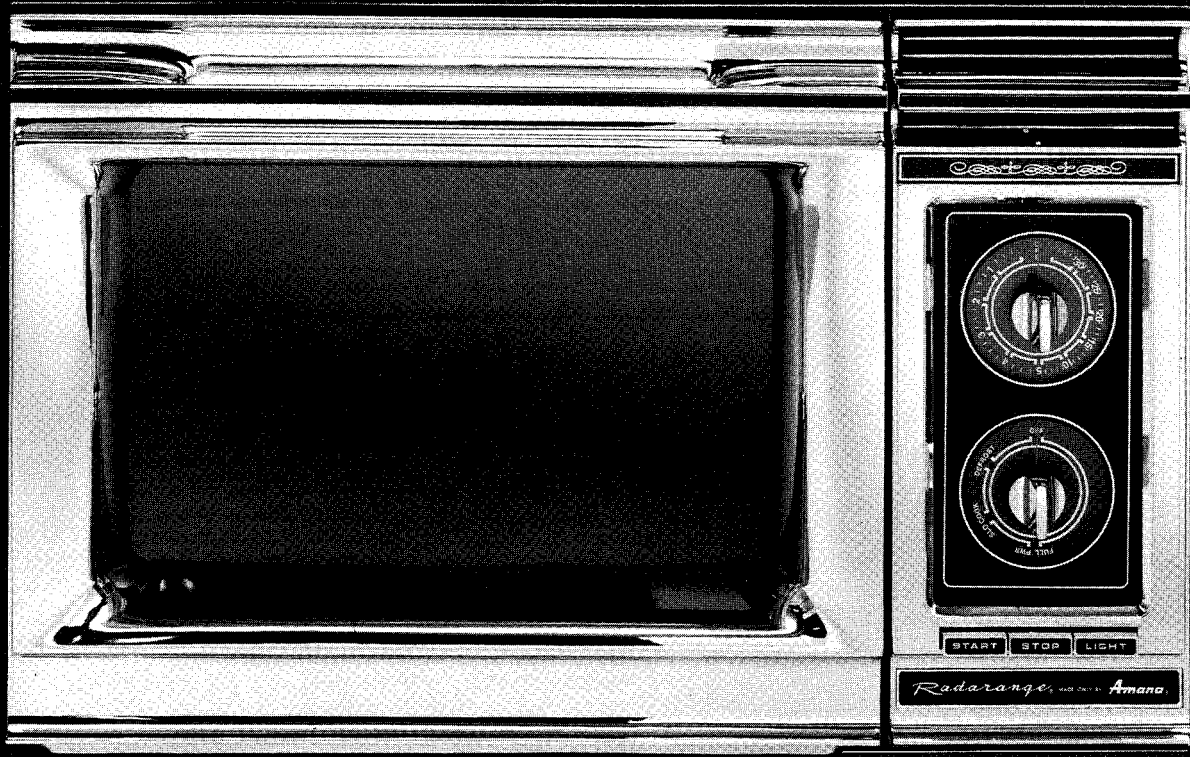


Amana Radarange

MICROWAVE OVEN

Use & Care Manual



Model RR-7D

Contents

Radarange
MICROWAVE OVEN

Record in space below the Serial No. and Model No. recorded on the nameplate of your range. The Serial nameplate is located on the back of the unit.

Serial No. _____

Model No. _____

Retain these numbers for future reference.

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20 Session 1

Installing and Learning the Correct Use of Your Microwave Oven

In this session you'll install your microwave oven and learn the rules and precautions for using the Radarange Oven.

Installation — Follow these easy steps:

1. Unpack and visually check the unit. After the oven is uncrated, all packing material must be removed from the oven cavity.

Inspect the oven for any damage such as damaged gasketing around the door, dents or holes in the screen of the door or dents inside the oven cavity.

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

2. On the back of the oven is a metal serial plate. Record the model number and serial number stamped on the plate in the space provided on page 1 of this book.
3. Complete the warranty registration. Included with the packet that comes with the oven is a punched registration card.

This must be filled out and returned to Amana Refrigeration, Inc., Amana, Iowa 52203. Federal regulations require that all manufacturers of microwave ovens have a permanent record of the owners of each oven.

4. Connect the oven to electrical power source. The Radarange Oven is designed to operate on 115 volt, 60 cycle current. It should be plugged into a 15 amp. circuit that does not have any other appliances or lights on it. If a microwave oven is on a circuit with other appliances, cooking times can be increased and fuses can be blown. If the oven is on a circuit with lights, the room lights will dim when the oven is in use.

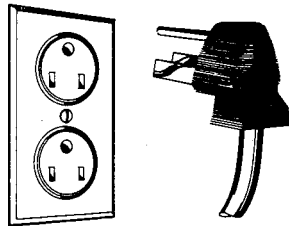
This appliance is equipped with a three-prong (grounding) plug for your protection against possible shock hazards. Where a two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to contact a qualified electrician and have it replaced with a properly grounded three-prong wall receptacle in accordance with the National Electrical Code.

Do not use a two-prong adaptor in Canada.

Do not under any circumstances cut or remove the round grounding prong from this plug.

The unit must be grounded at all times. If you move the oven from area to area, the receptacle you use must be fully grounded.

Do not build the oven in with the sides, top or bottom air flow restricted. The oven must have sufficient air flow around it. If you wish to build in the Radarange Oven, a special built-in kit (MS-1TK) can be ordered through your Amana dealer.



5. Read and follow these Rules for Safe Operation

3

The Amana Radarange Oven is designed to be **safe** and **reliable**. Now we ask you to do your part. As with all appliances, there are certain rules to follow, some that apply to **all** microwave ovens and some which are unique. Make sure everyone who cooks is familiar with this product's operation and with these precautions.

A. PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- 1) 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.
- 2) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- 3) 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: (a) door (bent), (b) hinges and latches (broken or loosened), (c) door seals and sealing surfaces.
- 4) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

B. Precautions regarding **specific types of foods, etc.**

- 1) **Eggs** should not be cooked or reheated in the shell. Eggs should not be cooked with an unbroken yolk. To do so may result in a pressure build-up and eruption. Pierce the yolk with a fork or knife before cooking.

Do not reheat previously cooked eggs in the microwave oven unless finely chopped or scrambled.

- 2) **Potatoes, tomatoes, or other foods with a "skin"** should only be cooked in the microwave oven after 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.
- 3) **Popcorn** should only be popped in the Radarange Oven if the popcorn and package are specifically designed for microwave oven use and are labeled as such. Popping ordinary popcorn in a microwave oven could cause the oven to overheat and can be a fire hazard.
- 4) **Liquids** should be briskly stirred or poured (to mix in air) before being heated in a microwave oven. If air is not mixed into a liquid, it can erupt in the oven or when removed.
- 5) **Newspapers** should never be placed in a microwave oven. Some types of printers' ink can absorb microwave energy and could cause the paper to ignite.

C. Precautions regarding **utensils**

- 1) **Containers with restricted openings** such as pop bottles and salad oil bottles should not be used for cooking. Food or liquid could expand quickly and cause the container to break.
- 2) **Regular cooking thermometers** should not be used in the Radarange oven. Most cooking thermometers contain mercury and may cause "arcing", malfunction, and/or damage to the oven.
- 3) **Plastic bags (and other air-tight containers)** should always be pierced or opened before heating in a microwave oven. This is needed to allow steam to escape during cooking.
- 4) **Metal cookware** is not recommended for use in the microwave oven. Do not wrap food in aluminum foil except when recommended in the recipe (as poultry). The use of metal cookware, "TV" dinner trays or foil will increase cooking time and decrease energy efficiency. It usually causes uneven cooking and can cause "arcing". Also, with extended use, metal cookware could damage the magnetron tube of any microwave oven designed for home use.
- 5) **Avoid using recycled paper products** in microwave ovens. Recycled paper can contain small bits of metal which could cause the paper to catch on fire.

D. Precautions about **general use**

- 1) **Extreme overcooking**, as in conventional cooking, can cause food to smoke or possibly ignite. In the rare event this happens, push the **STOP** switch, keep the oven door closed and the fire will self extinguish.
- 2) We do not recommend **operating the oven when it is empty**. Microwave energy can damage the magnetron tube if the oven is operated empty for an extended period of time.
- 3) **Food and cookware** should not be rested on the oven door. It could misalign the door.
- 4) **Water** should never be poured into the bottom of the oven.
- 5) **Do not remove the outer case, door or control panel at any time**. Doing so would expose you to extremely high voltage. **All service and repair should be performed by a qualified service technician.**

6) **Check to be sure the light works.**

Locate this switch on the bottom right hand corner of your Radarange Oven:

LIGHT

This switch turns the interior light "on" and "off" when the oven door is closed. (The interior light will always be on when the oven door is open.) **Close the door. Push the switch to turn the light on. Push again to turn it off.**

7) **Check operation of the latch and interlock switch systems.**

The Radarange Oven Model RR-7D contains latch and interlock switches to assure no microwave energy is generated when the oven door is open.

When the door is closed, the timer set, and the start switch pushed, a latch automatically locks the door before microwave energy is generated. As long as the oven is cooking (with time left on the timer and the start switch pushed) the door is latched. In addition, hidden back-up interlocks sense motion of the door if it is opened, and automatically turn the oven off.

Here is how you may check the operation of the latch:

- A. **Put a glass of water in the Radarange Oven.**
- B. Turn the Cooking Power Control Dial to **FULL PWR.**
- C. Locate these switches on the Radarange Oven.

START

STOP

LIGHT

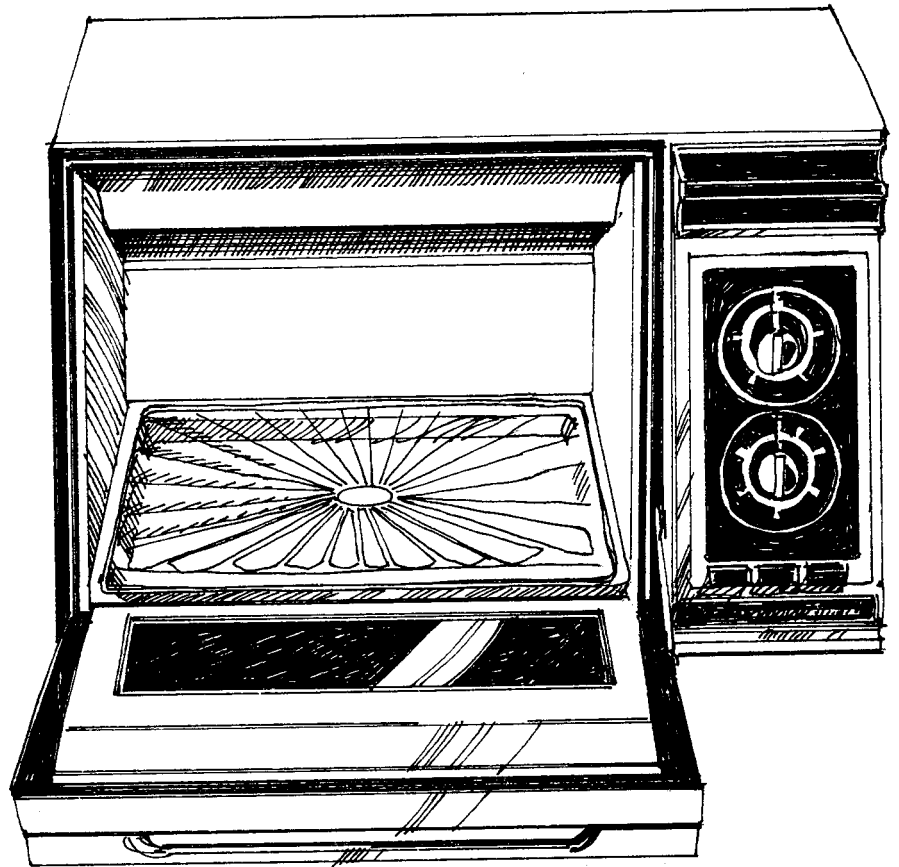
- D. **Turn the timer dial clockwise.**
- E. **Push the **START** switch.** The oven should now be operating.
- F. **Push the **STOP** switch.** The oven should shut off immediately. The sound of the motor should cease. The latch should now be disengaged and the door should open freely.

G. **Open the door fully.** The light should come on when the door is opened.

H. **Turn the timer dial counterclockwise until OFF is lined up with the red timer setting mark above it.**

If under any of the preceding conditions the oven does not operate as stated, do not use it. Call your Amana dealer or authorized service agency.

Your Radarange Oven is now ready to use and you're familiar with the basic precautions for its safe use. In Session #2 you'll read the introductory chapter of your Radarange® Microwave Oven cook book.



Session 2

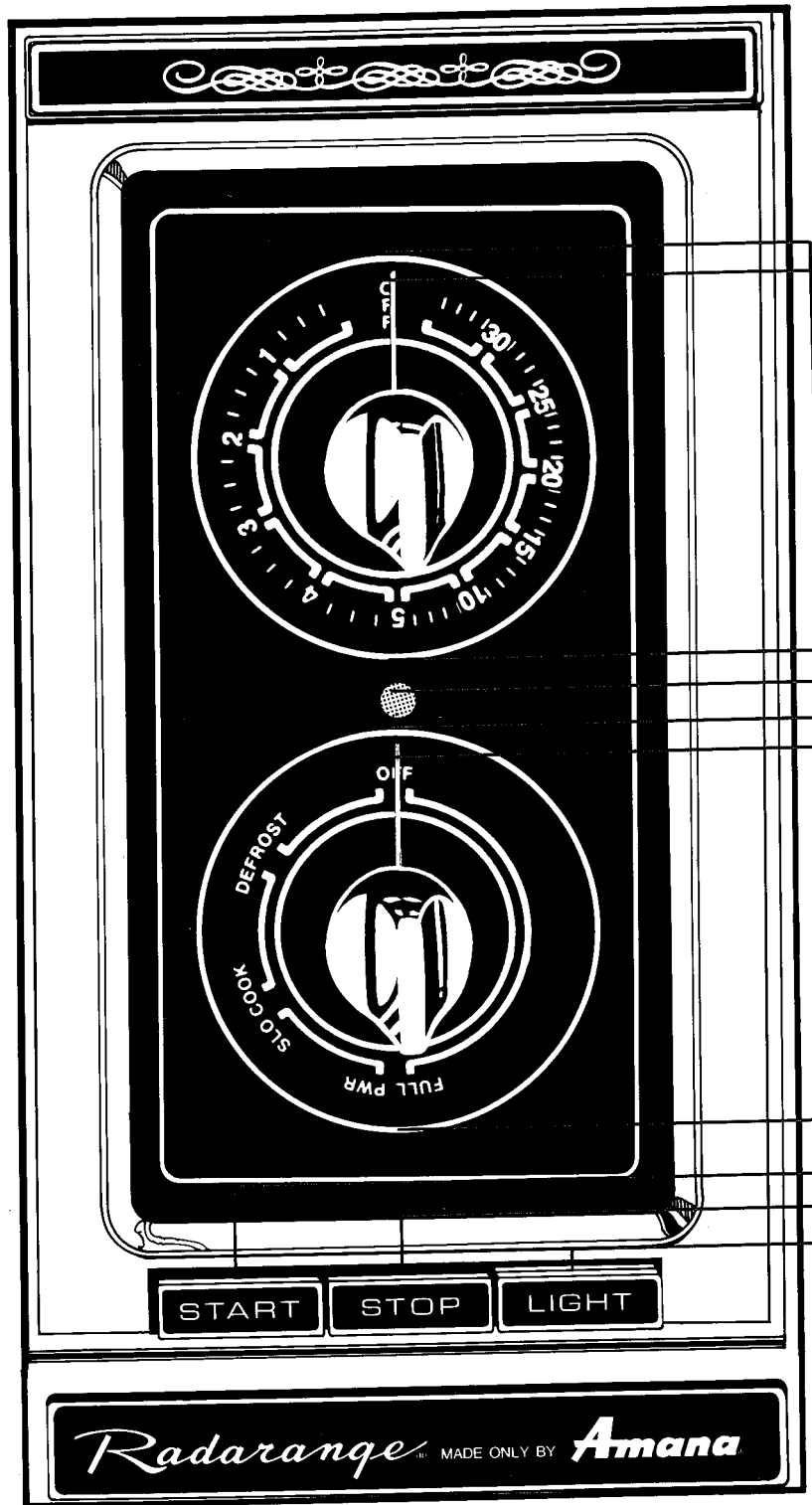
Introduction to Microwave Cooking 7

Read the opening pages of your Radarange® Microwave Oven cook book. In reading this chapter you'll learn:

- the meanings of microwave cooking terms
- types of accessories and utensils recommended for use in your microwave oven
- many microwave cooking techniques
- how to adapt your favorite conventional recipes for the microwave oven.



Session 3



Learning the Controls

Cooking with Full Power

Slo Cooking

The control panel on your Radarange Microwave Oven looks like the picture at left:

TIMER SETTING MARK

TIMER DIAL. Turned (clockwise) to select the amount of cooking time desired.

COOK LIGHT. Glows red when the oven is cooking. Light will flash on and off when defrosting or slo cooking.

COOKING POWER SELECTION MARK

COOKING POWER CONTROL DIAL. Turned (in either direction) to select the cooking power setting desired.

START SWITCH. Pushed to start cooking operation. You must select cooking time before pushing start switch.

STOP SWITCH. Pushed any time you want to stop cooking. When there is time remaining on the cooking timer, you **must** push stop before door can be opened.

LIGHT SWITCH. Pushed to turn the interior oven light on or off. Light will always be on when the oven door is open.

Locate each of these controls on your Radarange Oven.

TRY IT! Cooking With Full Power

There are three basic cooking cycles on your RR-7D Radarange Microwave Oven:

- 1) **FULL POWER** (marked **FULL PWR** on the cooking power control dial).
- 2) **SLO COOK.**
- 3) **DEFROST.**

FULL POWER means that full microwave power is delivered to the oven cavity. Cooking with **FULL POWER** is the fastest and easiest way to cook in a microwave oven. When at **FULL POWER** your RR-7D will provide approximately 675 watts of cooking power. It's **very** fast!

Unless the **SLO COOK** or **DEFROST** cycle is specified in the recipe, all recipes in your **Amana Radarange Microwave Oven Cook Book** assume you're using **FULL POWER**.

- A. **Put a casserole dish filled with water in the Radarange Oven.** This is to absorb the microwaves as you experiment with the controls. When there is no food, water or other "load" to absorb the microwave energy being produced, parts of the microwave oven could be damaged.

- B. **Look at the timer dial.** Notice it is numbered from "1" to "30". These numbers represent minutes of cooking time. Notice there are 3 small marks between each of the numbers from "1" to "5". These each represent 15 second intervals. For example, the middle mark between "4" and "5" means 4 minutes, 30 seconds. To cook for 4 minutes, 30 seconds, you'd set the timer dial at this mark.

The marks between the "5" and **OFF** each represent one minute. If, for example, you wanted to cook something for 11 minutes, you'd set the timer dial at the 1st mark to the left of the **10**. The next mark is for 12 minutes, etc. The next numbered minute is 15.

The very last mark (just to the right of **OFF**) is the 35-minute setting. This means that the longest cooking time you can set is 35 minutes. That's as much as you'll need for cooking most foods. And if you want to cook longer, all you do is reset the timer to the amount of additional time required after the first 35 minutes is up and start the oven again.

- C. **Set the timer for 10 minutes by turning the timer dial clockwise until the red timer setting mark is directly in front of the "10".**
- D. **Turn the Cooking Power Control dial until FULL PWR is directly behind the red cooking power selection mark.**

- E. **Push the **START** switch.** The oven is now cooking. Notice the timer dial move counterclockwise as the time expires. You can estimate the amount of cooking time remaining by looking at the setting directly behind the red timer setting mark. Also notice a red light is on between the two dials. This red light will be on any time microwave power is going into the oven cavity. Since you are cooking with **FULL POWER**, the red light will remain on until the time you set on the timer dial has elapsed.

- F. Occasionally you may make a mistake when setting a cooking time. Or you may decide to change the time setting after you've started cooking. If so, it's easy to change the time setting on your Radarange Oven. For example, suppose you decide you only want to cook 5 minutes more. **Turn the dial counterclockwise to the 5-minute setting. Easy!**

You may also want to stop the oven at some time to check the cooking,

to stir, etc. If so, it's easy. **Just push the **STOP** switch.** The oven will turn off immediately. **Open the door, check the water,**

then close it again. Now, **push the **START** switch.** The oven will start cooking again from the point where it stopped when you pushed the STOP switch.

- G. **Push the **STOP** switch again.** Suppose now that the food is done and needs no more cooking. **Just move the timer dial back to the OFF position.**

1. Turn timer dial clockwise to desired setting. (To cook 3 minutes, set at "3".)
2. Check to be sure the Cooking Power Selector Dial is at the **FULL PWR** position.
3. Push **START** switch.

TRY IT! Slo Cooking

Many foods cook very well at full microwave power (FULL PWR). However, just as some foods cook better at lower rather than higher conventional oven temperatures, some foods cook better at lower rather than higher microwave power levels. Your Amana Radarange® Microwave Oven has three cooking power levels to choose from. These power levels are attained by cycling the microwave power on and off at various time intervals. Each power level is particularly well suited for cooking different types of foods.

If a recipe in your Radarange Microwave Oven cook book is designed to be cooked at a lower power level, the recipe will specifically tell you to use the **SLO COOK** or **AUTOMATIC DEFROST** cycle. If no specific cycle is mentioned in the recipe, it should be cooked at **FULL POWER**, following the recipe cooking times and other instructions exactly as written.

You can also adapt any of the recipes in your **Amana Radarange Microwave Oven Cook Book** for cooking on the **SLO COOK** or **DEFROST** cycles. **FULL POWER** is the fastest way to cook in a microwave oven. But, if you're not in a big hurry, you can use the **SLO COOK** or **DEFROST** cycles.

With a conventional range, the faster you cook, the more you need to watch the food to be sure you don't overcook or scorch it. It's the same with microwave cooking. The faster you cook, the more stirring and turning food requires. So, if you cook at the lower power levels, you don't need to stir and turn food as often as suggested in a recipe written for **FULL POWER**. You'll also find meats will be more tender and stews will be more flavorful. Cakes, cookies, and breads will be lighter and more tender if cooked on **SLO COOK**. If you decide to use the **SLO COOK** to cook a recipe developed for **FULL POWER**, you must cook it approximately 1½-2 times as long as stated in the recipe. That's because **SLO COOK** provides only about 60% as much microwave power as **FULL POWER**. Since cooking power is less, cooking time must be more. (But you'll still cook much faster than you could with a conventional range.)

For example, suppose you decide to cook beef on **SLO COOK** rather than **FULL POWER**. The cookbook says to cook beef 7½ minutes per pound for Medium. The cookbook assumes you're cooking with **FULL POWER** so, if you use **SLO COOK**, you need to cook the beef 1½-2 times as long. So, you'll want to cook the beef about 12-15 minutes per pound.

To see how the **SLO COOK** cycle works:

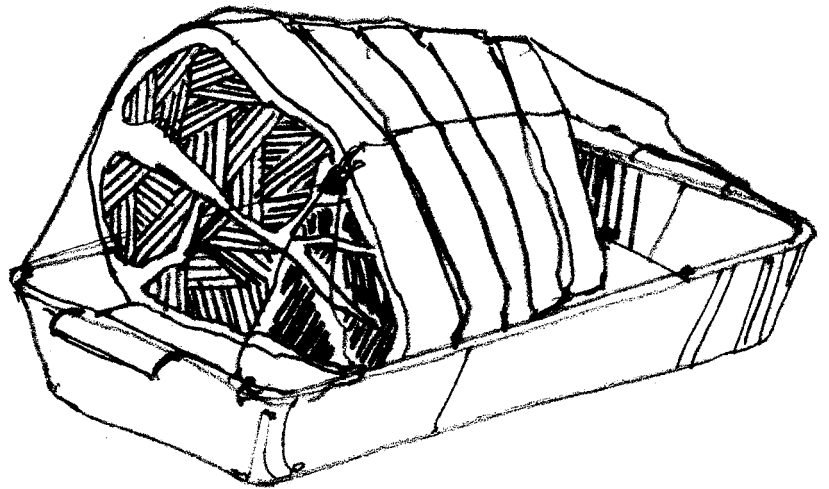
- A. Place a cup of fresh, cool water in your Radarange Oven.
- B. Set the timer for 1 minute, 45 seconds. (Remember — each mark between the numbers “1” and “5” represents 15 seconds.)
- C. Turn the Cooking Power Control Dial until **SLO COOK** is directly behind the red cooking power selection mark.
- D. Push **START** switch. The oven is now cooking on the **SLO COOK** cycle. In the **SLO COOK** cycle the microwave power cycles on for 36 seconds then off for 24 seconds. Watch the Cook Light. It will cycle on and off as the microwave power cycles on and off, indicating you're cooking at less than full microwave power. Electric ranges operate in this same way — cycling electric energy on and off to maintain a slower cooking speed.

When the cooking time has elapsed a bell will ring. (**Note:** the bell will not ring if less than 1½ minutes is set on the timer dial. If you want the bell to ring, turn the dial past 1½ minutes, then back to the shorter time setting.) **Notice the timer dial** — it will not be at **OFF** but at the first mark to the left of **OFF**. If desired, turn the dial counterclockwise until you hear a “click” and the dial is at the **OFF** position. This safety feature assures the timer will not be turned accidentally.

SUMMARY — To Slo Cook

1. Turn timer dial clockwise to desired time setting.
2. Turn Cooking Power Control Dial to **SLO COOK** setting.
3. Push **START** switch.

In this session you've learned to cook with **FULL POWER** and **SLO COOK** in your Radarange Oven. We suggest you try these things before going on to Session #4. In Session #4 you'll learn to defrost with your RR-7D Radarange Oven. Plus, you'll learn to use its automatic timer feature.



Your Radarange Microwave Oven is designed to allow quick defrosting of frozen foods. Most foods are defrosted using the **DEFROST** cycle. The **DEFROST** cycle pulses microwave energy on and off automatically. During the "on" periods (approximately 40% of the time set on the timer dial) microwave energy is produced, heating the exterior of the frozen food. During the "off" periods (approximately 60% of the time set on the timer dial) the heat is conducted to the interior of the food. This allows the food to be evenly defrosted, with little or no cooking of the exterior before the interior is completely thawed.

General Hints for Defrosting Foods

1. Defrosting times can vary, depending upon the sizes, shapes, weights, and densities of the foods.
2. The amount of defrosting time can vary due to how solidly the food is frozen. (For example, foods are frozen more solidly in a freezer than in the freezer portion of a refrigerator-freezer.)
3. Foods can be defrosted in their original wrappings. Loosen boxes or lids, and pierce plastic bags. **Remove all metal parts.** However, it is permissible to leave the metal clamp on turkey legs at the start of defrosting, but it should be removed as soon as possible. **Remove foods from metal containers before defrosting.**
4. Pierce the skins of foods such as frozen frankfurters before defrosting and heating.
5. For the best results, some larger foods may need to be turned over during defrosting.
6. For faster defrosting, separate foods frozen in pieces as they thaw. For example, meat patties frozen together can be separated. Hamburger can be broken apart with a fork and stirred. Thawed hamburger should be removed as it thaws, so it will not start to cook.
7. Some foods are easier to defrost and will not require using the automatic Defrost Cycle. Foods such as cakes, breads, frozen vegetables, cookies and other small volume items can be cooked using **FULL POWER** from frozen to serving temperatures.
8. It's very important that most other foods, especially meats, be totally defrosted before they begin to cook. If some foods, such as meats, **aren't** totally defrosted before cooking, then the cooking will be uneven.

To determine whether foods such as meats are totally defrosted, insert a sharp knife in the center of the food to check for remaining ice crystals.

How to Defrost Foods

It's quick and easy to defrost foods using the **DEFROST** cycle on your Radarange Oven. Just follow these steps:

1. Prepare the food for defrosting as described on the previous page.
2. Determine the total defrost time required (using the chart on the following page or the following general rules):
 - a. **For roasts, turkeys or other large, bulky items: weight of product times 5 equals total defrost time in minutes.**
 - b. **For ribs, chops, steaks and other flatter, less-bulky items: weight of product times 3½ (3.5) equals the total defrost time in minutes.**
3. Set the Timer Dial for the total defrost time.
4. Set the Cooking Power Control Dial at **DEFROST**.
5. Push **START** switch.
6. When approximately ⅔ of the defrost time has expired, push the **STOP** switch.
7. Let the food "rest" in the oven for a period of time. The "resting" or standing time helps to equalize food temperatures so that defrosting is as even as possible.

The amount of standing time needed for the temperature to equalize is based on the weight of the product.

1 - 2 lbs.	3 minute standing time in oven
3 - 5 lbs.	5 minute standing time in oven
5 - 7 lbs.	10 minute standing time in oven
7 lbs. or more	15 minute standing time in oven
8. If possible turn food **over** in oven.
9. Restart the automatic defrost by pushing the **START** switch to complete the time left on the Timer Dial.
10. Check to be sure the food is totally defrosted.
11. If the food is not totally defrosted, let it stand at room temperature 5-10 minutes to equalize the food temperatures.

Quick-Reference Defrosting Times

	STEP 1 Timer Control Setting	STEP 2 Standing "Resting" Time	STEP 3 Timer Control Setting for Final Defrosting	Total Time for Defrosting	Special Directions
BEEF					
Hamburger Pattie — 4 oz.	2 min.	—	—	2 min.	
Ground Beef — 1 lb. — 2 lb.	3 min. 15 sec. 6 min. 45 sec.	3 min. 3 min.	1 min. 45 sec. 3 min. 15 sec.	5 min. 10 min.	Remove thawed portion. Turn over after standing time.
Pot Roast — 2 lb. — 5 lb.	6 min. 45 sec. 16 min. 45 sec.	3 min. 5 min.	3 min. 15 sec. 8 min. 15 sec.	10 min. 25 min.	Turn over after standing time. Rest 5 min. after final defrost.
Rolled Rib Roast — 4 lb. — 7 lb.	13 min. 15 sec. 23 min. 15 sec.	5 min. 10 min.	6 min. 45 sec. 11 min. 45 sec.	20 min. 35 min.	Turn over after standing time. Rest 5 min. after final defrost.
Round Steak — 1 lb. — 5 lb.	3 min. 15 sec. 11 min. 15 sec.	3 min. 5 min.	2 min. 45 sec. 5 min. 30 sec.	6 min. 16 min. 30 sec.	Turn over after standing time.
T-Bone Steak — 8-16 oz.	2 min. 15 sec.	3 min.	1 min. 15 sec.	3 min. 20 sec.	Turn over after standing time.
Short Ribs — 3 lb. — 7 lb.	6 min. 45 sec. 15 min. 15 sec.	5 min. 10 min.	3 min. 15 sec. 8 min.	10 min. 23 min. 15 sec.	Turn over after standing time. On quantities over 3 lbs., rest 5 min. after final defrost.
PORK					
Bacon — ½ lb. — 1 lb.	1 min. 5 sec. 2 min. 15 sec.	1 min. 3 min.	45 sec. 1 min. 15 sec.	1 min. 50 sec. 3 min. 30 sec.	Turn over after standing time. Remove thawed portion.
Pork Chops (4) — 4 oz. ea. (6) — 4 oz. ea.	2 min. 15 sec. 3 min. 15 sec.	3 min. 3 min.	1 min. 15 sec. 2 min. 45 sec.	3 min. 30 sec. 6 min.	Turn over after standing time.
Pork Spareribs — 3 lb. — 5 lb.	6 min. 45 sec. 11 min. 15 sec.	5 min. 5 min.	3 min. 15 sec. 5 min. 30 sec.	10 min. 16 min. 30 sec.	Turn over after standing time. On quantities over 3 lbs., rest 5 min. after final defrost.
POULTRY					
Chicken (Cut-up Fryer) — 2½ lb.	9 min. 25 sec.	5 min.	4 min. 45 sec.	14 min. 10 sec.	Separate pieces after 1st defrosting time. Turn over after standing time.
Chicken (Whole Fryer) — 2½ lb.	8 min. 15 sec.	5 min.	4 min. 15 sec.	12 min. 30 sec.	Turn over after standing time. Rest 5 min. after final defrost.
Turkey — 8 lb.	26 min. 45 sec.	15 min.	13 min. 15 sec.	40 min.	Turn over after standing time. Rest 10 min. after final defrost.
Turkey Roll — 2 lb.	6 min. 45 sec.	3 min.	3 min. 15 sec.	10 min.	Remove from metal container. Turn over after standing time.
SEAFOOD					
Fish Fillets — 1 lb.	2 min. 15 sec.	3 min.	1 min. 15 sec.	3 min. 30 sec.	Turn over after standing time.
Lobster Tail (4) — 4 oz. ea.	2 min. 15 sec.	3 min.	1 min. 15 sec.	3 min. 30 sec.	Turn over after standing time.
Shrimp — 1 lb.	3 min. 15 sec.	3 min.	1 min. 45 sec.	5 min.	Turn over after standing time.
GAME					
Cornish Game Hen — 1 lb. 6 oz.	4 min. 45 sec.	3 min.	2 min. 30 sec.	7 min. 15 sec.	Turn over after standing time.

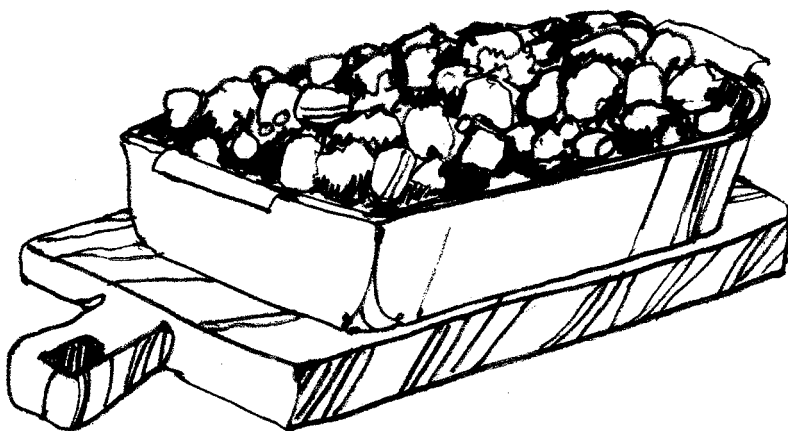
TRY IT! Defrosting!

A 10-oz. package of frozen fruit can be defrosted in your Radarange Oven in 3½-4½ minutes on the Automatic Defrost Cycle.

- A. **Unwrap and place 10 oz. frozen fruit in a 1-quart covered casserole.** If the fruit is packaged in a plastic bag, merely slit the bag to allow steam to escape. (If you do not have frozen fruit on hand, place 2 ice cubes in a cup in the Radarange Oven.)
- B. **Place fruit or cup of ice in Radarange Oven.**
- C. **Set the timer for 3½ minutes.** (Note: Start with the shortest amount of time and increase only if needed.)
- D. **Turn the Cooking Power Control Dial to the DEFROST setting.**
- E. **Push **START** switch.** Notice the red light between the two dials. It will flash on and off as the microwave power pulses on and off.
- F. **At the end of 3½ minutes, remove the casserole from the Radarange Oven. Remove cover, and stir fruit.**
- G. **If additional defrosting is necessary, set the timer for 1 minute; then push **START** switch.**

Summary — To Defrost

1. Turn timer dial clockwise to desired defrosting time setting.
2. Turn the Cooking Power Control Dial to **DEFROST**.
3. Push **START** switch.



You may often want to use the control panel of your Radarange Oven like a regular timer (for timing mixing, steeping or even phone calls!)

To time 2 minutes:

- A. **Set the Timer Dial for 2 minutes.**
- B. **Turn the Cooking Power Control Dial to OFF.**
- C. **Push the **START** Switch.** The oven door will latch, but no microwave power will be produced. You will hear a "click" and a soft "humming" noise. At the end of the 2 minutes, a bell will sound.

Note: If less than 1½ minutes is timed, the bell will not sound at the end of the timing period. If you want the bell to ring, turn the dial past 1½ minutes, then back to the shorter time setting.

Summary — To Use Timer

- 1. Set the Timer Dial for desired time setting.
- 2. Turn Cooking Power Control Dial to **OFF**.
- 3. Push the **START** switch.



Making Entire Meals In Your Microwave Oven

Read the Meal Planning section of your Radarange® Microwave Oven cook book. In Chapter 2 you'll learn how to make entire meals in your microwave oven.



Maintenance Tips/ Cleaning the Unit

To clean the oven interior

The inside walls and floor are made of stainless steel. If they should become splattered, all you do is wipe them with a paper towel or clean with a mild detergent in warm water using a soft sponge or cloth. If desired, a cup of water can be boiled in the oven to loosen soil before cleaning.

Do not use an abrasive to clean the inside. It might damage the stainless steel. Never pour water into the bottom of the oven.

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

To clean the discharge air vents

There will be a slight build-up of cooking vapors in the discharge vent located in the upper right hand corner, above the control panel. This vent should be cleaned occasionally. Do not attempt to remove the front of the control; it is an integral part of the oven. Clean the air vent with a damp cloth.

To clean the Splatter Shield inside oven

The Splatter Shield keeps the top of the oven and stirrer (a fanlike blade which reflects the microwaves inside the oven) from getting dirty. Normally, a damp cloth will remove any splatter from the shield. However, if you want to clean it more thoroughly, remove the splatter shield. Remove the screws at the front of the oven. Pull the shield toward front of the oven. Wash in hot soapy water. **Do not** wash in a dishwasher. When replacing be careful not to bend the blades of the stirrer fan. Also be sure the splatter shield fits snugly in clips at the back of the oven before replacing the screws.

How to Change the Oven Light in Model RR-7D

Always unplug the oven from the electric outlet 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 oven back is a metal plate with two screws. The light bulb is located behind this plate.

Follow these steps to change the bulb:

- a) Unplug the Radarange Oven from the electric outlet.
- b) Facing the oven back, loosen the right screw.
- c) Remove the left screw. This allows the plate to swing down.
- d) Remove the bulb, being careful not to burn fingers or break the bulb. To remove the bulb, press it into socket and turn clockwise.
- e) Replace the bulb with a 25 watt 25T8DC bayonet base bulb. To replace the bulb, press it into socket before turning.
- f) Replace the left screw, then tighten the right screw.
- g) Connect the Radarange Oven to the power outlet.

If the Glass Tray Should Break

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

Before You Call for Service

If microwave power won't come on:

- Did you push the **START** switch?
- Is the oven door securely closed?

If food is overcooked:

- Did you remember to set the correct cooking power level? (Review instructions, pages 9-12.)

If food is undercooked:

- Are there other energy-consuming appliances on the same circuit as the microwave oven? (Review installation instructions, page 2.)
- Is the line voltage to your home low or lower than usual? (The power company in your area should be able to tell you if there is low voltage to your home.)

If another feature doesn't appear to be operating correctly:

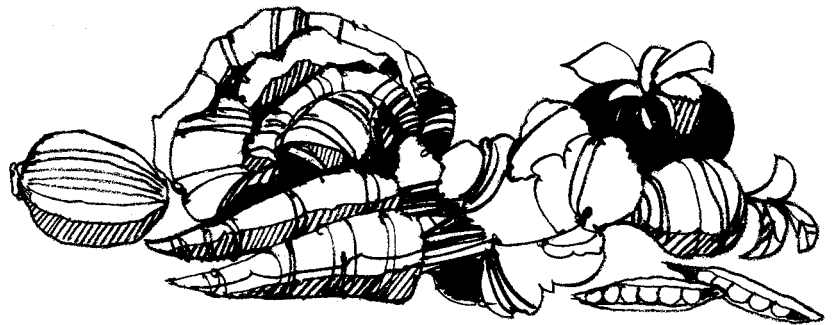
- Have you followed the use and care instructions exactly? Review them to be sure.

If the oven light pulses dimmer, then brighter:

- Is the line voltage to your home low or lower than usual? (The power company in your area should be able to tell you if there is low voltage to your home.)

If room lights dim or pulse dimmer, then brighter when the oven is in use:

- Is the microwave oven on a separate circuit? (Review installation instructions, page 2.)



When Service is Required

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Call nearest authorized service agency. (The dealer from whom you purchased your Radarange Oven can give you the name of your nearest authorized Service Center.) Help them give you prompt service by providing:

1. An accurate description of the trouble.
2. Complete model and serial numbers (located on metal plate on the back of the Radarange Oven).

Remember, repair by an unauthorized service person that results in subsequent failure will void the warranty promise.

Amana has a large network of Authorized Service Centers in the U.S. However, if you should have a service problem that is not resolved locally,

Write: Customer Relations Department
AMANA REFRIGERATION, INC.
Amana, Iowa 52204

Or Dial: (319) 622-5511 and ask for Customer Relations.

