

# Model AO24-SC & Model AO24-DC Built-In Electric Ovens Use & Care Manual



# Contents

**Amana.**

**Built-in Electric Wall Oven**

Record in space below the Model No., Serial No. and Manufacturing No. recorded on the nameplate of your range. To locate nameplate, look on frame behind oven door.

Model No. \_\_\_\_\_

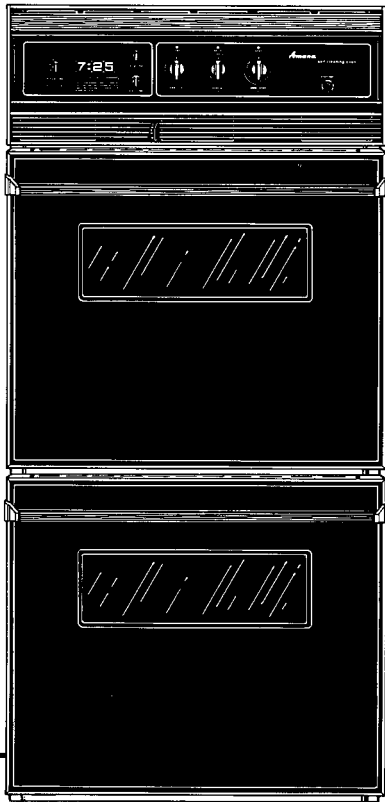
Serial No. \_\_\_\_\_

Manufacturing No. \_\_\_\_\_

Date Installed \_\_\_\_\_

Selling Dealer \_\_\_\_\_

Retain these numbers and your sales receipt for proof of purchase should warranty questions arise. Your Sales Receipt is required should warranty service be needed.



Serial Number

<b>Important precautions for safe cooking:</b>	<b>2, 3</b>
<b>Oven features and controls:</b>	<b>4, 5</b>
<b>How to use the oven:</b>	<b>6, 7</b>
Baking	8
Broiling	9
Setting automatic timing to start "now"	10
Setting automatic timing to start "later"	11
Planning automatic oven meals	12
<b>How to care for the oven:</b>	
Oven care and cleaning	13
Before you start the self-clean cycle	14
Setting self-cleaning cycle to start "now"	15
What happens during self-cleaning cycle	16
How to cancel self-cleaning cycle	17
How to return oven to regular use	17
Normal care and cleaning	18-19
Cleaning Chart	20
<b>Oven light bulb replacement:</b>	21
<b>If you need service:</b>	22

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**ELECTRICAL WARNING:**

All Amana ovens must be properly grounded by a qualified electrician/installer to avoid shock hazard. It is the personal responsibility and obligation of the customer to have a qualified electrician/installer do the following:

- (1) Assure the household supply wiring, electrical protection and connections are adequate for oven power requirements;
- (2) Install the unit as described in the installation instructions;
- (3) Connect the unit to a properly grounded circuit in accordance with the National Electrical Code.

# IMPORTANT PRECAUTIONS FOR SAFE COOKING

## 1. Precautions about **general use**

- (a) Your oven should not be used for **warming or heating the room**.
- (b) **Small children** should not be left unattended near an oven when it is in use. Do not store items of interest to children in cabinets above your oven. Children climbing on the oven to reach items could be seriously injured. Never allow them to sit or stand on any part of the oven.
- (c) **Dress appropriately** — don't risk burns — fasten long hair, avoid wearing synthetic wigs and loosely hanging clothing or accessories that might accidentally contact hot surfaces.
- (d) Contact an authorized Amana Service Center or your Amana Dealer should your oven require service. **Do not attempt to perform service yourself.**
- (e) **Flammable materials** should not be stored in an oven.
- (f) **Smother grease fires** with a non-flammable lid or dry chemical (baking soda) or foam type extinguisher. Not water. Not salt. Not flour.
- (g) **Use dry** (never damp) hot pads when touching hot utensils or oven racks to avoid steam burns. Don't let hot pad touch hot elements.
- (h) **Household cleaning products** should never be mixed. Chemical mixtures may interact with objectionable or even hazardous results.
- (i) **Do not touch** oven elements or interior surfaces — they may be hot enough to cause burns even though they look cool.
- (j) **Plastic items** should not be placed on warm heating areas. They could melt and stick.

## 2. Precautions about **oven use**

- (a) Open **oven door** slowly. Let hot air or steam escape before removing or replacing food.
- (b) **Unopened food containers should not be heated.** Pressure build-up may cause container to burst and result in injury.
- (c) Keep **oven vent ducts** unobstructed. (see page 4.)
- (d) Place **oven rack** in desired position while oven is cool. If you must move rack while oven is hot, do not let potholder contact hot heating elements in oven.

In case of grease fires



- (e) **Door gasket** should not be cleaned — it is essential for a good seal. Take care not to rub, damage or move the gasket.
- (f) Only **parts listed** in this guidebook should be cleaned as directed.
- (g) **Oven shelves, broiler pan and any other utensil should be removed before cleaning the oven.**
- (h) **Sides of oven shelves** should be lubricated with cooking oil after cleaning the oven. This will help to avoid damaging the oven shelf.
- (i) **Do not use commercial oven cleaners or oven liner protective coating** in or around any part of the oven.

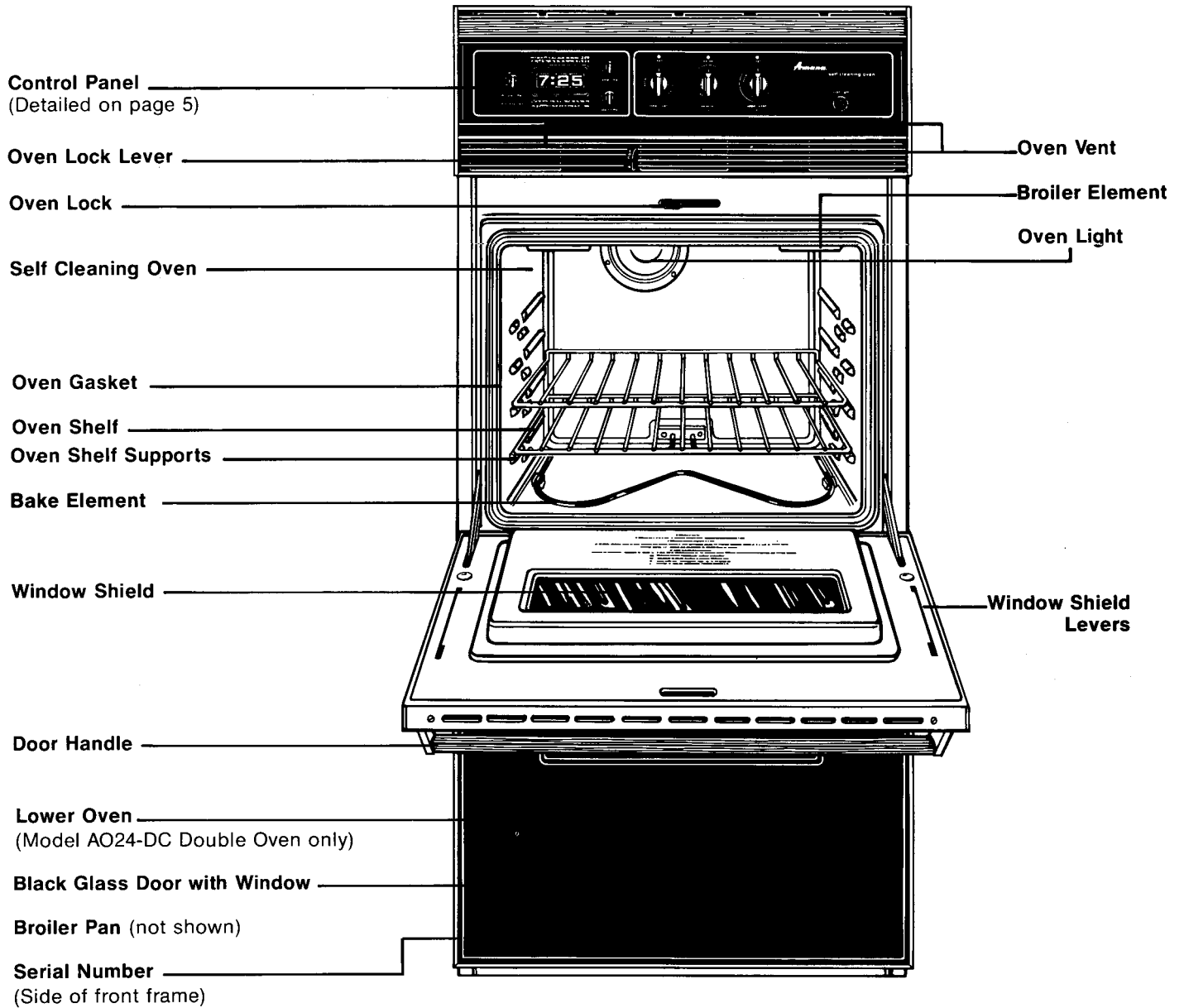
**Caution:**

The AO24-SC wall oven may be installed in conjunction with an Amana "MS" Series trim kit and any "RR" series Radarange®. We recommend that the Radarange® Microwave Oven not be used while the oven is operating in a self clean or an open door broiling mode. Usage of the Radarange® Microwave Oven while the electric wall oven is at elevated temperatures for extended periods of time may result in damage to components of the Radarange®.

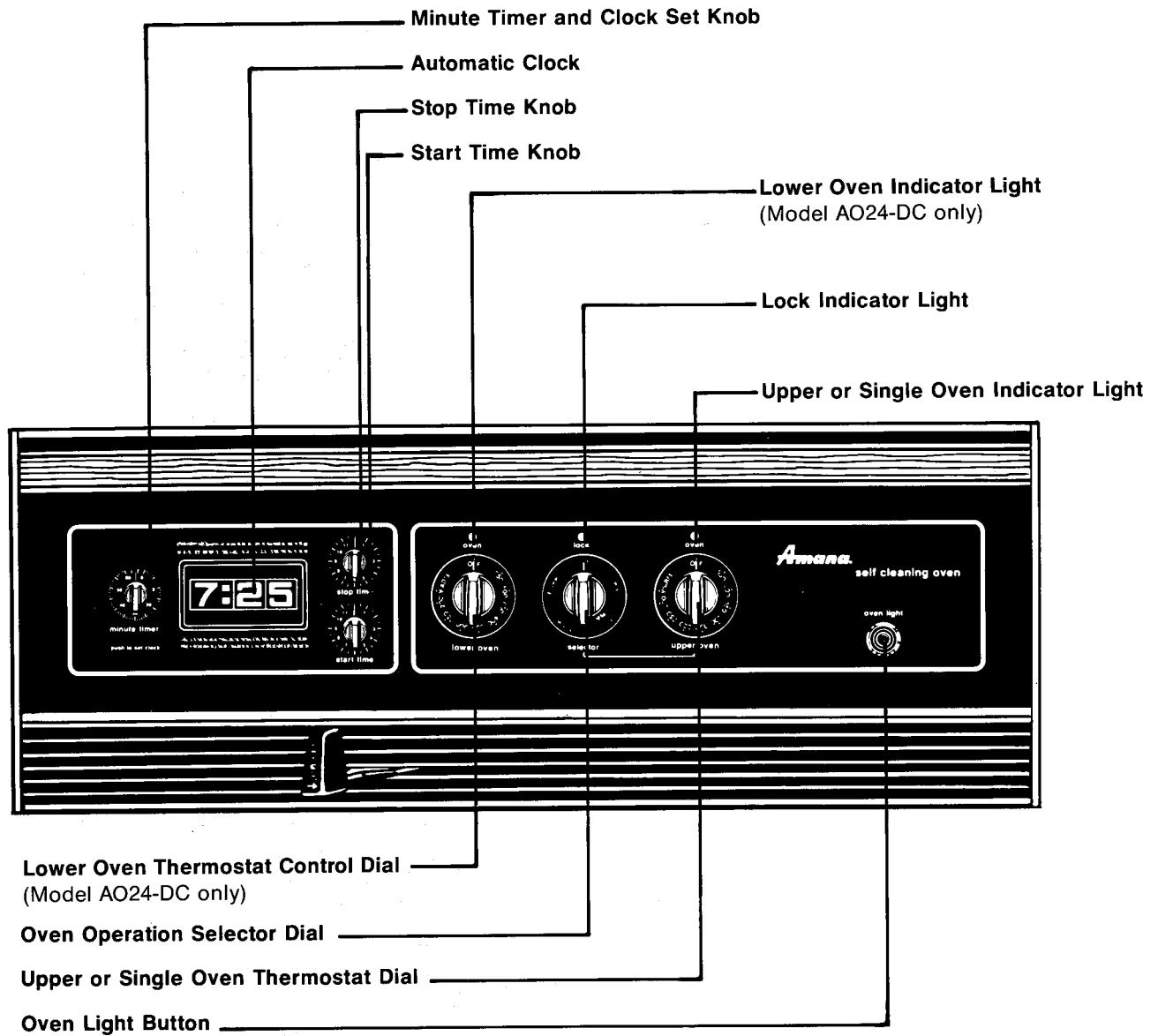
This caution does **not** apply to Amana "RO" series built-in Radarange® wall ovens mounted above the AO24-SC.

# Amana Built-in Oven Features 4

Throughout this manual, we illustrate Model AO24-DC. However, Model AO24-SC is similar in design and function.



# Control Panel Features



# How to Use the Single or Upper Oven 6



## The upper oven

The single or upper oven is used for baking, broiling; and it's self-cleaning. It has two controls — a **thermostat** and a **selector**. These must both be set to operate the oven.

### Thermostat:

Set the **thermostat** for the oven temperature desired from LO to BROIL. The temperatures from WM to 200°F. are "keep warm" temperatures and are convenient for holding cooked foods and warming foods for short periods of time.

### Selector:

The **selector** has five settings:

"CLEAN" Use for the self-cleaning cycle only.

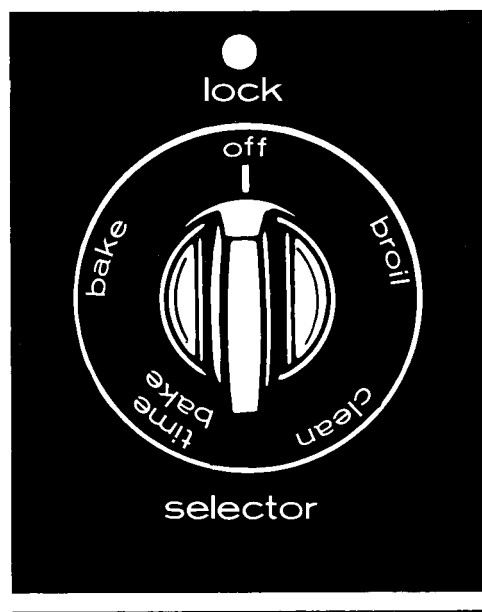
"BAKE" Use for baking, roasting and oven meals. Bake and broil elements heat.

"TIME BAKE" Use whenever the oven is controlled by the clock. Bake and broil elements heat.

"BROIL" Use for broiling. Only the broil element heats.

"OFF" No power is generated.

In "BAKE," "TIME-BAKE," and "CLEAN" the broil element heats at one fourth power.



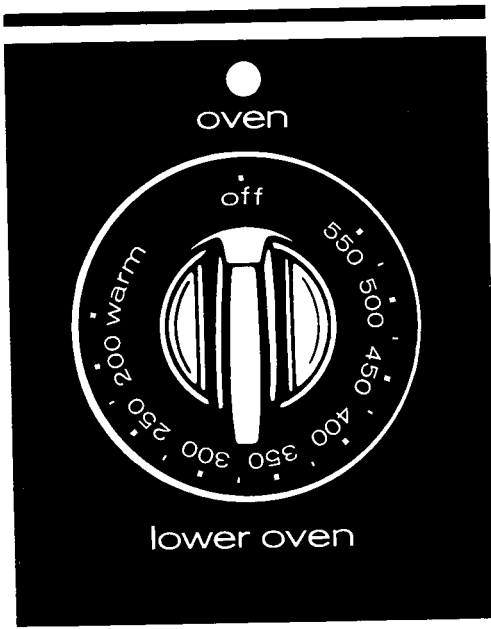
## Preheating the oven

For best results, always preheat the oven unless the recipe states otherwise. Set the **thermostat** and **selector** and allow the oven to heat until the signal light goes out. A cold start—without preheat—may be used when the recipe specifies, for meats, oven meals and clock controlled operations.

## How to Use the Lower Oven

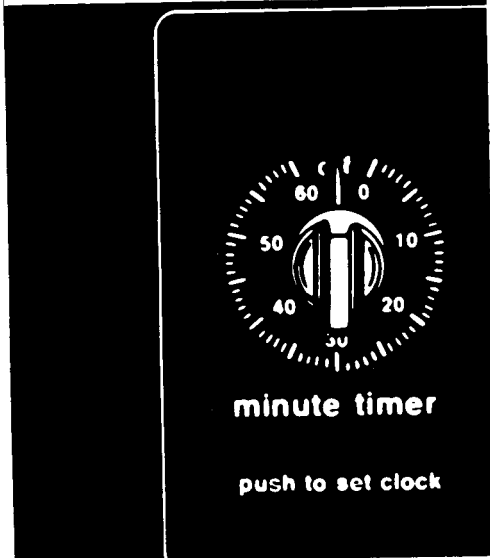
(Model AO24-DC Double Oven only)

The lower oven is used for baking. It is controlled only by a **thermostat** with settings from "WARM" to 500°F. Use the minute timer for added convenience.



### How to use the minute timer (on single and double oven models)

**Minute timer:** times cooking operations for up to 60 minutes. It does NOT control any cooking. To start, turn the knob to the desired time. At the end of the time set the hand will point to "0" minutes and a signal will buzz until knob is turned to "OFF."





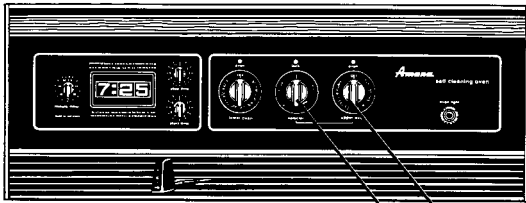
## Single or upper oven

### To use for regular baking:

1. Set the **thermostat** at the desired temperature.
2. Turn the **selector** to "BAKE."

## Lower oven

To use for regular baking, set the **thermostat** to the desired temperature.



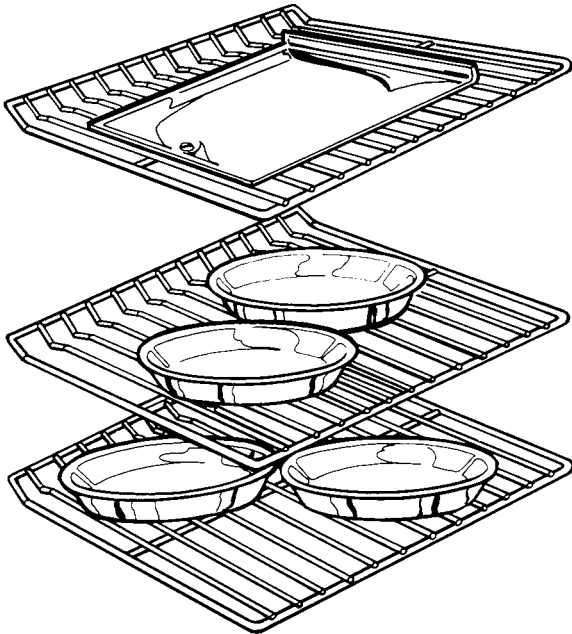
Oven Operation Selector Dial

Upper or Single Oven Thermostat Dial

## Helpful hints

### Pan placement:

- When using a large, flat pan that covers most of the oven shelf, use only one shelf at a time, for best results.
- When using two shelves, and several pans, stagger the pans so no pan is directly above another. Place shelves so that 1½ inches of air space is left above, below, and around all sides of each pan. Baking and browning evenly depends on proper air circulation in the oven; and proper circulation requires air space. If possible, place shelves in bottom position and second-from-top position when baking on both shelves.
- For mixes, pre-packaged and frozen foods, follow label directions. Remember, however, that cooking times are approximate and can be adjusted to suit personal preferences.
- For possible pie or casserole overflow, cut a piece of aluminum foil slightly larger than the utensil, turn up edges and place on the shelf below.



### Caution:

Don't place aluminum foil directly on oven bottom, on oven heating element, or cover entire oven shelf. Air circulation is needed for proper baking.

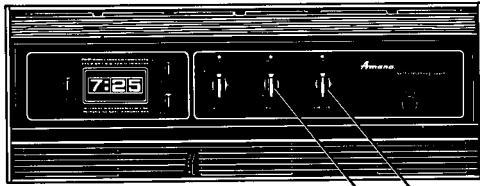
**NOTE:** The oven is vented through grill area so moisture from normal oven cooking may appear on the underside of the oven vent area.

# Broiling

Only the single or upper oven can be used for broiling.  
The lower oven has no broil unit.

## To use the oven for broiling:

1. Slide oven shelf into correct position. Place food on grid on broiler pan and set on oven shelf.
2. Turn the oven **thermostat** to "BROIL" (upper oven of Model AO24-DC).
3. Turn the **selector** to "BROIL."
4. Open door to broil stop position.



Oven Operation Selector Dial

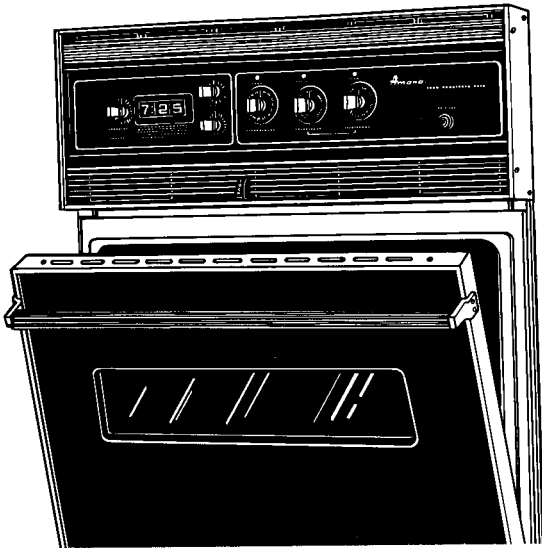
Upper or Single Oven Thermostat Dial

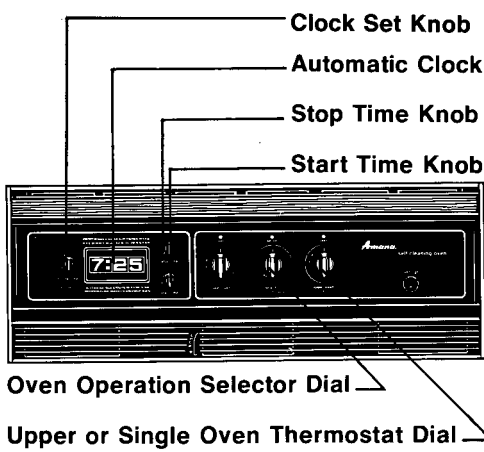
## Helpful hints

- For even cooking on both sides, always start meat on a cold broiler grid.
- Trim outer layer of fat from steaks and chops. A piece of aluminum foil, lightly crushed and placed in the broil pan below the grid, will reduce spatter.
- Allow approximately  $\frac{2}{3}$  of the recommended time for first side, then turn the food. It is not necessary to turn fish.
- To keep meat from curling, slit fatty edge.
- To retain juices, avoid piercing meat with fork or knife.
- Precooked or canned vegetables may be used for broiler meals. Allow approximately 10 minutes to heat through. Do not attempt to heat vegetables in a sealed container.
- Brush food with butter or margarine, if desired. Brush top of chicken or fish several times as it broils. When broiling fish, buttered foil may be placed on broiler grid to avoid troublesome sticking.

## Remember:

Pierce foil over drain holes in the broiler pan grid to allow for proper fat drainage.





- Operates the oven to come on now, or automatically turn on later in the day, and to turn off automatically.
- Only the single or upper oven can be used automatically.

### Check:

**Electric clock** is set to the correct time of day. To set clock push in the clock set knob and turn.

### To start now (automatically stop later)

- Recommended for foods of highly perishable nature, such as milk, eggs, fish, stuffings, poultry and pork.

#### 1. Check **start time clock**

If it does NOT correspond with the time on the oven clock then turn **start time knob** until it "pops out" and shows the same time as oven clock.

#### 2. Set **stop time clock**

Push in and turn knob to the time you wish the heating element to shut off.

#### 3. Set **thermostat**

Turn to desired cooking temperature.

#### 4. Set **selector**

Turn to "TIME-BAKE."

### This is what happens:

- The oven will come on immediately and will maintain the set temperature for the selected number of cook hours.
- **Food should be removed when cooking time has expired or it will tend to overcook.**

### When you remove the food:

1. Turn the **thermostat** to "LO."
2. Turn the **selector** to "OFF."

# Automatic Oven Cooking

## To start later (automatically stop later)

Recommended for cured or frozen meats and most fruits and vegetables.

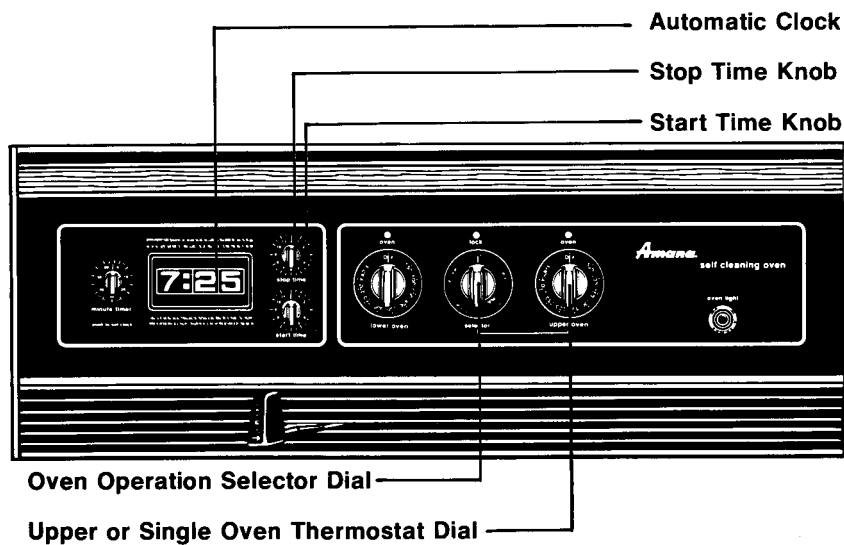
1. Set **start time clock**  
Push in and turn to the hour you want the oven to start.
2. Set **stop time clock**  
Push in and turn to the time you want the heating element to shut off.
3. Set **thermostat**  
Turn to desired cooking temperature.
4. Set **selector**  
Turn to "TIME-BAKE."

### This is what happens:

- The oven will come on at the future time set and will maintain the set temperature for the selected number of cook hours.
- **Food should be removed when cooking time has expired, or it will tend to overcook.**

### When you remove the food:

1. Turn the **thermostat** to "LO."
2. Turn the **selector** to "OFF."



# Planning Automatic Oven Meals 12

The suggestions below will give you an idea of the types of foods to use when planning an automatic oven meal. The different foods must cook in the same length of time and at one oven temperature. When breads, fruits or vegetables are included in the meal, meats must be confined to those that will cook in 1 to 1½ hours.

Foods that work most successfully are those commonly done in the oven:

**meats**

those usually baked or roasted

**breads**

those made with baking powder

**fruits**

those usually baked, such as pies or cobblers

**tomatoes**

stuffed, breaded or scalloped

**potatoes**

baked or scalloped

**vegetables**

most yellow vegetables and beets work well. Use 1 cup of water, 2 tbsp. butter in covered casserole for 1 lb. fresh or 1 pkg. frozen vegetables.

Foods to avoid: custards, cream fillings, cream sauces, yeast breads, vegetables of cabbage type (cabbage, cauliflower, broccoli, brussels sprouts).

# Oven Care and Cleaning

## Single or upper oven

The self-clean feature is designed to eliminate the necessity for scrubbing and scouring soil baked onto the oven interior. Food soil spatters on the oven walls become harder and harder to remove with each heating in the normal range of oven temperature (150°-BROIL). The self-clean cycle heats these soils to a much higher temperature (860°-900°F), where soil is incinerated or "burned-off."

## Lower oven

- **Will NOT operate while the upper oven is in the self-clean cycle.** The lower oven **thermostat** should be set at "OFF" when upper oven is in self-clean cycle. Both upper and lower oven interior lights are inoperative during the self-clean cycle.
- Does not have the self-clean feature and should be cleaned in the conventional fashion. Since it is a baking oven only, it will not accumulate the hard-to-remove soil and grease associated with broiling, and the occasional cleaning necessary will not be difficult.

# Before You Start the Self-Clean Cycle 14

## 1. Remove all articles from oven.

The oven shelves may be cleaned during the clean cycle, but will lose their luster and will not slide easily. To make the shelves slide easily after cleaning cycle is finished, wipe the sides with a small amount of vegetable oil.

## 2. Wipe up large spillovers with a paper towel.

Heavy spillovers left in the oven may cause more smoke than can be handled by the smoke eliminator.

**IMPORTANT:** Don't clean the broiler pan, broiler grid or cooking utensils in the oven self clean cycle. Heavy grease buildup on these items will produce smoke and fumes which can be discharged into the kitchen.

### Caution:

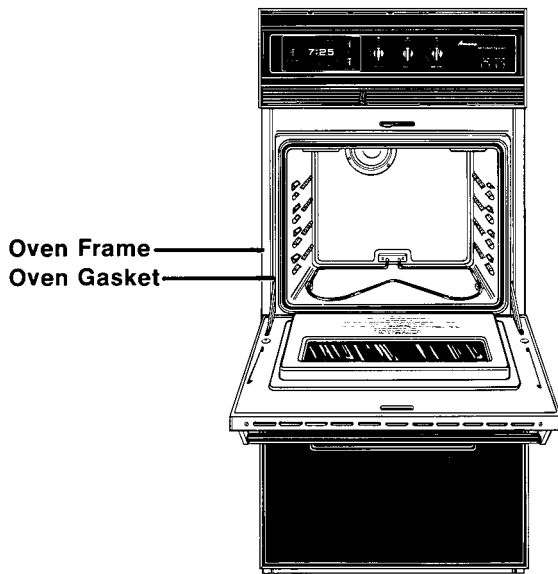
Do not use chemical oven cleaners. If cleaners are not entirely removed (they are not always visible) they may have a reaction with oven interior at the high temperature of the self-cleaning cycle, causing etching of oven interior.

## 3. Wipe soil from oven frame and door outside of fiberglass gasket.

The oven front frame and the edge of the oven door that is outside the door seal may not be heat cleaned. It's easiest to clean these areas before the Clean Cycle. Use detergent and hot water or a non-scratch scouring pad, and rinse well with a mixture of vinegar and water. Never use a commercial oven cleaner on or around the Self-Clean oven.

### Caution:

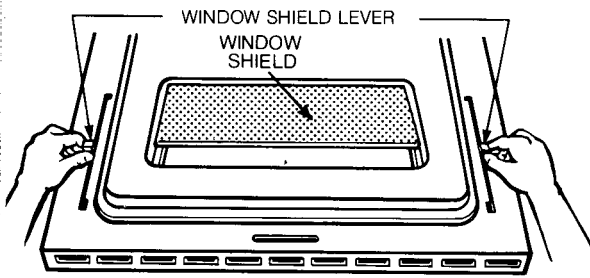
Do not scrub or clean oven door gasket.



# To Start the Self-Clean Cycle Now

**Check:**

- Previous page "Before you start the self-clean cycle."
- That the clock and the start time clock are set for correct time of day.



**1. Close the window shield.**

To close window shield, open door and grasp both window shield levers, one on each side of oven door. Slide both window shield levers to top of slot simultaneously. The self-clean cycle will not operate unless the window is fully covered.

**2. Close door.**

**3. Turn selector to "CLEAN." Turn thermostat knob clockwise until it stops at "CLEAN."**

**4. Check to see that the start time knob is set to the correct time of the day.** If it does not correspond with the time on the oven clock, turn the start time knob until it pops out and shows the same time as the oven clock.

**5. Push in and turn stop time knob ahead to the hour you want cleaning to stop.**

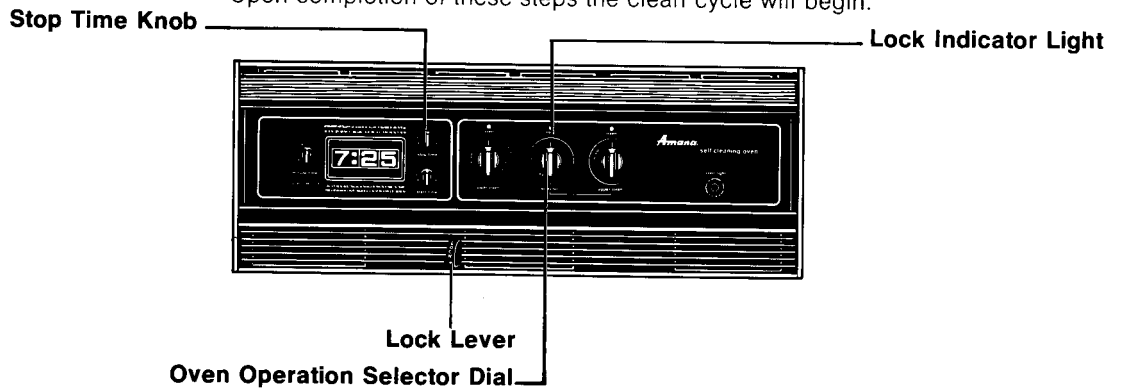
CLEAN TIME CHART	Soil Description	Set Stop Time Ahead
	Light Soil	1½ hrs.
	Moderate Soil	2 hrs.
	Heavy Soil	3 hrs.

Example: If the time is 8 p.m. and your oven has moderate soil set stop time to 10.

**6. Slide lock lever all the way to the right.**

When oven is self-cleaning, be sure to leave lever fully to right until **LOCK light** goes out.

Upon completion of these steps the clean cycle will begin.





# To Start the Self Clean Cycle Later 16

Read "Before You Start the Self-Clean Cycle, page 14.

1. **Close the window shield as explained before.**
2. **Close oven door.**
3. **Turn selector to "CLEAN." Turn thermostat knob clockwise until it stops at "CLEAN."**

4. **Set start time clock.**

Push in and turn to the later time of day the oven should come on.

5. **Set stop time clock.**

Push in and turn to the time you want the heating element to shut off.

6. **Slide lock lever all the way to the right.**

The oven will come on at the time set, heat to cleaning temperature, and shut off at the stop time set.

## Oven Self-Cleaning

### What happens during the self-clean cycle

#### After the controls are set:

- The **OVEN indicator light** will glow to tell you the oven is heating to the clean temperature and will cycle to maintain the "clean" temperature in the oven.
- The **LOCK indicator light** will go on when a temperature of approximately 550°F. has been reached (approximately 25-30 minutes). The oven door is locked.

#### At the end of the cleaning cycle:

- The **LOCK light** will continue to glow until the oven temperature drops below 550°F. (approximately 45 minutes). The oven door cannot be opened until **LOCK light** goes out.
- After a clean cycle any powdery residue can be wiped away with a damp cloth. If there are white spots in the interior of the oven, they should be removed with a non-scratching, scouring pad before the oven is used again. These spots are a salt residue which cannot be removed during the self-clean cycle.
- If the soil removal was not complete, simply increase the length of the clean time in the next cycle.

**Oven self-cleaning hints:**

- A convenient time to self-clean the oven is in the evening, when normal oven use is completed.
- It is normal to notice a slight amount of smoke escaping around upper part of door during self-cleaning when soil is heavy. **Excessive** smoke may indicate excessive spillovers have not been wiped up or there may be a faulty gasket which should be checked by an authorized service person.
- If oven shelves are left in during self-cleaning, shelves will change color after a few cleanings. This does not affect their performance.
- The oven should be cleaned before it gets "excessively dirty" — which means something different to every cook! If the oven is not clean after one cycle, repeat cleaning cycle.

**Suggested self-cleaning times:**

Light soil	1½ hours
Moderate soil	2 hours
Heavy soil	3 hours

## Oven Self-Cleaning

**To return oven to regular use:**

1. Slide **lock lever** all the way to the left. (**Selector** and **thermostat** must remain set at "CLEAN" for **lock lever** to move.)
2. Turn **selector** to "OFF." Turn **thermostat** counterclockwise to "LO."
3. Open door and lower the **window shield** by sliding the **window shield lever** towards the bottom of the window.

**To interrupt cleaning cycle:****Before LOCK light comes on:**

1. Turn **stop time dial** until it pops out.
2. Slide **lock lever** to left and open door. (**Selector** and **thermostat** must remain set at "CLEAN" for **lock lever** to move.)
3. Turn **selector** to "OFF." Turn **thermostat** counterclockwise to "LO."
4. Open door and lower **window shield** to use oven. (See caution on following page.)

**After LOCK light comes on:**

1. Turn **stop time dial** until it pops out.
2. Allow unit to cool so internal lock mechanism will allow you to move the **LOCK lever**. When the oven has cooled, the **LOCK light** will go out.
3. Slide **lock lever** all the way to the left. (**Selector** and **thermostat** must remain set at "CLEAN" for **lock lever** to move.)
4. Turn **selector** to "OFF." Turn **thermostat** counterclockwise to "LO."
5. Open oven door and lower **window shield** to use oven. (See caution below.)

**Remember:**

Oven door cannot be unlocked while **LOCK light** is on. **Selector** and **thermostat** must remain set at "CLEAN" for lock lever to move.

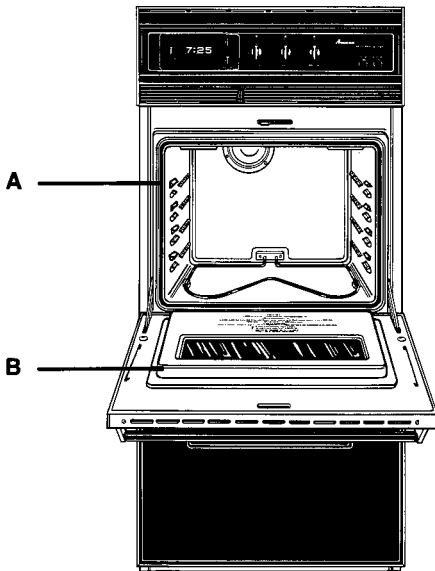
**Caution:**

Wait for oven to cool before touching window shield levers.

## Normal Care and Cleaning

On double oven models, the lower oven, which is not subjected to the heavy soil of broiling, can be cleaned with chemical oven cleaners, following directions on the container.

All surfaces can be washed safely with detergent and hot water. This should be done frequently to minimize over-all cleaning. To retain the original appearance, rinse and wipe the surfaces dry after washing.

**Caution:**

Never use chemical oven cleaners inside self-cleaning oven or on the raised portion of door. If necessary, chemical oven cleaners may be used on areas A and B, but should be entirely wiped off before oven is put into self-clean cycle.

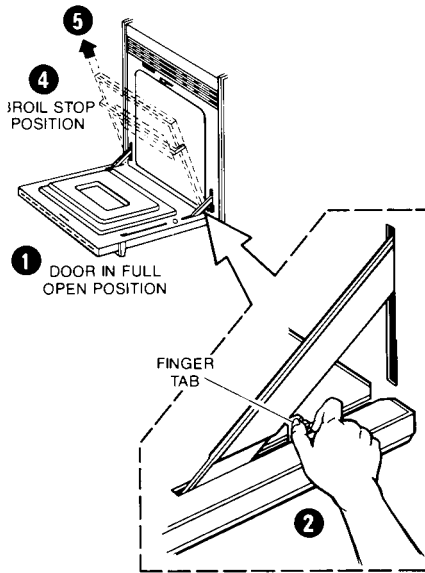
**To disassemble for thorough cleaning:**

- Remove oven racks.
- Remove oven door. (See next page.)
- Remove knobs. Grasp each knob and pull until the knob is off the stem. Clean with detergent and hot water. To replace, simply slide knob on stem and gently rotate until knob is firmly seated.

### Removing the oven door (See Illustration)

Use caution as oven doors are heavy.

1. Open door completely.
2. Depress finger tab in oven door hinge area, push tab toward oven. Lift tab away from door lining and slide toward top of oven door.
3. Repeat step 2 on opposite side of door.
4. Close door to stop position (door will be open 6 inches).
5. Lift the door off the hinge arm assemblies.



### Replace door by using the opposite procedure.

1. Replace door on hinge arm assemblies.
2. Open door completely.
3. Push finger tabs toward oven. Depress the tabs and slide toward top of door.
4. Close and open the door slowly to make sure it is replaced properly.

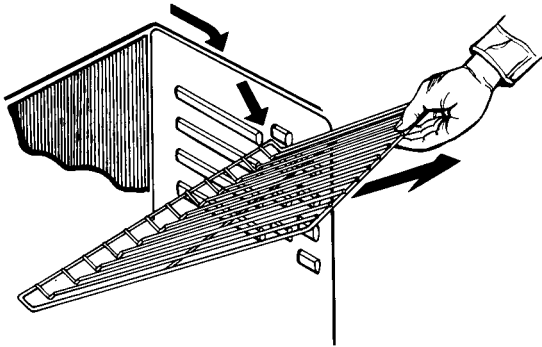
**If oven is hot, use protective hand covering such as oven mitts or potholders when removing racks.**

### To remove oven rack

Slide rack out until it stops. Lift front of rack and pull out, guiding back of rack under the raised wall support "bumps".

### To replace oven rack

Place curved end of rack at desired level on support "bumps" located closest to oven front. Guide curved end under raised "bumps" on both sides of oven, then slide rack to rear of oven.



Several different materials have been used in the construction of your oven. Each material is well suited to its specific purpose, but care and cleaning of these materials differ. Some materials are harmed by cleaning agents that work well on others.

<b>Material or Finish</b>	<b>Where Used</b>	<b>To Remove Soil</b>
<b>Porcelain Enamel</b>	Broiler Pan & Grid	Detergent and hot water.
<b>Chrome</b>	Oven Shelves Oven Frame	Detergent and hot water. Commercial oven cleaners recommended for use with chrome. All removable chrome parts may be soaked in ammonia solution of 1 cup ammonia to 2 gallons water to loosen the soil.
<b>Aluminum</b>	Vent Trim (brown) Control Panel Trim Door Trim	Detergent and hot water. Never allow commercial oven cleaners to contact aluminum parts. The aluminum will become permanently dulled or darkened by these products.
<b>Glass, Plastic</b>	Control Knobs Control Panel	Detergent and hot water only.

## Special Information



### To replace oven light bulb

- Make sure oven is cool before starting.
- Remove three screws in lens holder.
- Lift holder, glass lens and gasket out.
- Unscrew oven light bulb and replace with a 40 watt appliance bulb. **This bulb is smaller than a 40 watt household bulb and can be obtained from your Amana dealer. Ask for Amana Part Number A2828-3.**
- Replace gasket, lens and holder, making sure to tighten screws.

### Oven vent fan

A small oven vent fan is located above the oven behind the oven vent. The fan is thermostatically controlled and will come on automatically after the oven has been operating for about 5-10 minutes. The oven vent fan will remain on while the oven is turned on and will continue to operate until the oven has sufficiently cooled.

- Make sure you have followed instructions in your Use and Care Manual. Avoid unnecessary service calls for difficulties that are not the result of defective workmanship or materials. You will be charged for a service-person's travel expenses and labor, even though the product may be in warranty, if the difficulty is not caused by workmanship or materials, or if that component is considered customer replaceable. The following items are considered customer replaceable: oven shelves or racks, interior oven lights, and control knobs which can be removed by pulling off the control shaft.
- If oven does not heat, check the power source (fuse and circuit breaker).
- Check the suspected defect a second time.
- If an oven does not come on, check to see that the **oven operation selector dial** is set on BAKE and the **thermostat dial** is set — and **start time knob** is "popped out."

### When service is required:

Call nearest authorized service agency and help him give you prompt service by giving him:

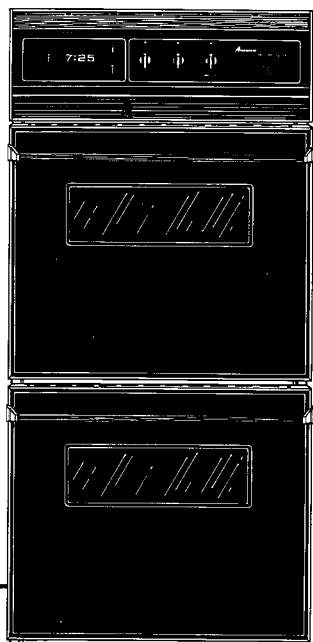
1. An accurate description of the trouble.
2. Complete model, serial and manufacturing numbers located under the oven door.
3. Proof of purchase (sales receipt on request).

The Amana Warranty covers the cost of defects in materials and workmanship, but not other types of service charges. Repair by an unauthorized serviceman that results in subsequent failure will void the warranty.

### If you cannot resolve the problem locally:

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** Monday through Friday (8 a.m.-5 p.m., Central Time Zone) and ask for Customer Relations.



Serial Number