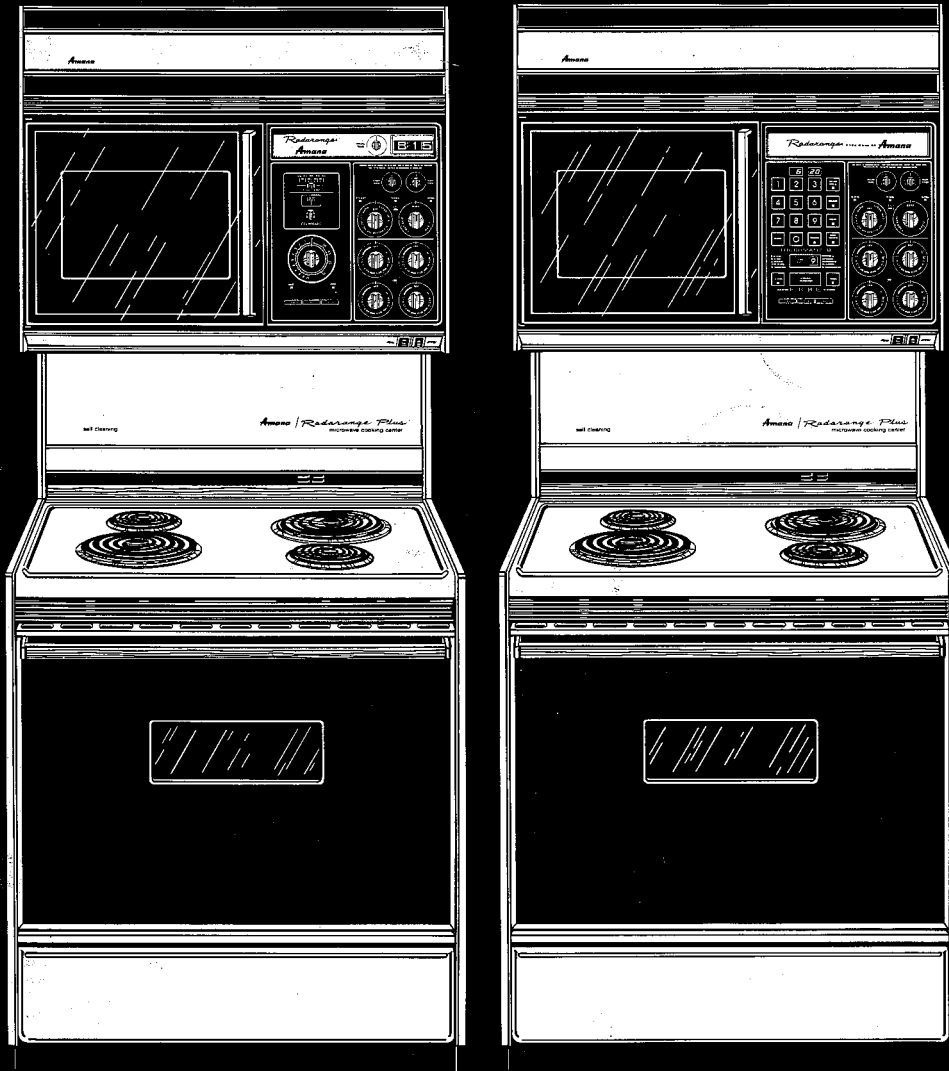


Amana®

Radarange Plus™

microwave cooking center

Use & Care
Manual



Radarange Plus
microwave cooking center

Record in space below the Model No., Serial No. and Manufacturing No. recorded on the nameplate of your Cooking Center. To locate nameplate, open lower oven door and look on frame above door.

Model No. _____

Serial No. _____

Manufacturing No. _____

Date Installed _____

Selling Dealer _____

Retain these numbers and your sales receipt for future reference.

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Part 1- Before² You Cook

How to use this Manual

This manual has been written to provide you with information on the proper operation and care of the range portion of your Amana Radarange Plus Microwave Cooking Center. For information on the operation and care of the Radarange Microwave Oven portion of your cooking center, refer to the separate Radarange use and care manual packaged in the Radarange oven cavity.

IMPORTANT RULES FOR SAFE OPERATION

Inspection and Preparation for Use

- A. Unpack and visually check the unit. After the Cooking Center is uncrated, all packing material must be removed.

Inspect the Radarange Oven for any damage such as misaligned door, damaged gasketing around the door, dents or holes in the screen of the door or dents inside the oven cavity. Inspect the entire Cooking Center.

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.

After removing packing material from around the glass microwave oven tray, replace tray in microwave oven. Do not operate the Radarange Oven without glass tray in place.

- B. Record the model number, serial number and manufacturing number stamped on the metal nameplate in the space provided on page 1 of this manual. To locate the nameplate, open the lower oven door and look on the frame above the oven.

We suggest you also retain for future reference your Sales Receipt, or any document prepared by your selling dealer, which states model number, serial number, manufacturing number and purchase or delivery date.

- C. Complete the registration card, which is included with the packet that comes with the Cooking Center.

This must be filled out and returned to Amana Refrigeration, Inc., Amana, Iowa 52204. Federal regulations require that all manufacturers of microwave ovens have a permanent record of the owners of each oven.

ELECTRICAL WARNING: The entire Radarange Plus Microwave Cooking Center must be properly grounded by a qualified installer to avoid shock hazard. It is the personal responsibility and obligation of the customer to contact a qualified electrician/installer and have the unit connected to a properly grounded circuit in accordance with the National Electrical Code.

Read and follow these Rules for Safe Operation of the Radarange Microwave Oven:


The Amana Radarange Cooking Center 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 ranges plus some which are unique. Make sure everyone who cooks is familiar with this product's operation and with these precautions.

1. 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 closes 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 personnel.

2. Precautions about general use

- (a) **Do not operate oven without glass tray in place.**
- (b) **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.
- (c) **Do not operate 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.
- (d) **Water** must never be poured into the bottom of the oven.
- (e) **Do not remove the oven's outer case, door or control panel at any time.** Doing so would expose you to extremely high voltage. All service and repair must be performed by a qualified service technician.
- (f) **Do not leave the oven unattended when drying anything.** Foods, or other items, can become too dry and can ignite. If anything does ignite, press the **STOP** switch. **Do not open the door** until after the fire stops.
- (g) This microwave cooking center is designed **for home use only; do not use this oven commercially.** (Amana manufactures a full line of microwave ovens designed for use in restaurants, factories, offices and other commercial areas.)
- (h) **Always touch the**  **pad twice before programming oven model RCR-8.**

3. Precautions regarding use of the **Temperature Probe**

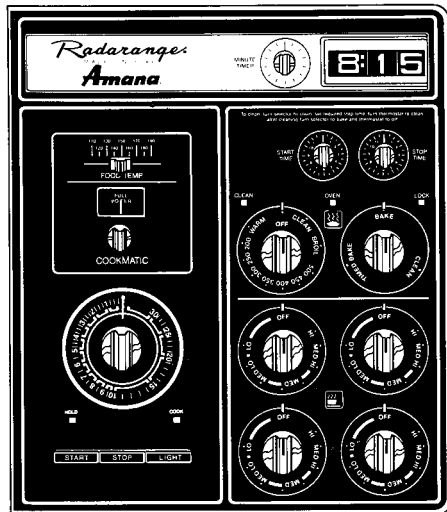
- (a) The **temperature probe** must always be stored outside the oven when not in use.
- (b) The **temperature probe** must always be securely inserted into food. If the probe should fall out, it will sense air temperature and the food will overcook.
- (c) The **temperature probe plug** must not be immersed in water for cleaning, and should not be washed in a dishwasher. Wash the probe with hot, soapy water. Rinse and dry thoroughly.
- (d) When **holding a food at temperature** in your Radarange Oven, you must always select a temperature at 140°F or above to prevent the growth of bacteria and toxins.
- (e) The **Amana Touchmatic™ Candymaker** must not be used in model RCR-7, even though it has a probe receptacle. The Candymaker is designed for use in Touchmatic Ovens only. Unacceptable results will occur if the Candymaker is used in model RCR-7. The Candymaker may be used with model RCR-8.

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

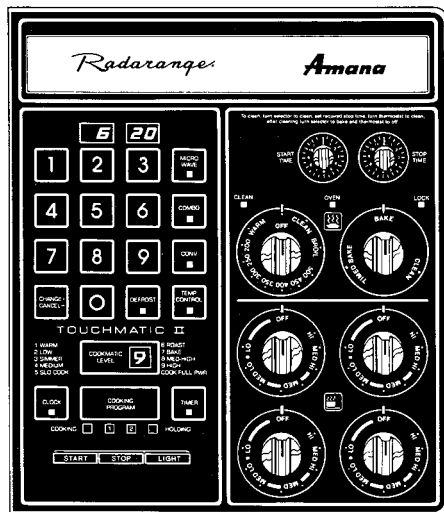
- (a) **WARNING: Do not heat liquids in a microwave oven without stirring first.** Liquids must be briskly stirred or poured (to mix in air) before being heated in a microwave oven. If air is not mixed into a liquid, it can erupt in the oven or when removed.
- (b) **Eggs** must not be cooked or reheated in the shell or with an unbroken yolk. To do so may cause a pressure build-up and eruption. Always 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.
- (c) **Potatoes, tomatoes, or other foods with a "skin"** must only be cooked in the microwave oven after the skin has been pierced. You must be sure that all foods with an outer skin or membrane are pierced to allow steam to escape during cooking.
- (d) **Ordinary popcorn** must only be popped in the Radarange Microwave Oven in the specially designed Radarange Microwave Oven Popcorn Popper. Special popcorn in bags designed and labeled **for microwave only** may also be used.
- (e) **Home canning** must not be done in a microwave oven. Home canning is generally done with metal lids. Since metal lids reflect microwaves, you cannot be assured that the food product will be heated uniformly to 212°F or above, and there is a probability of deterioration of the food. USDA extension specialists do not recommend home canning in microwave ovens.

5. Precautions regarding utensils

- (a) **WARNING: Do not heat sealed containers in any microwave oven. Containers with restricted openings** such as syrup bottles must not be used for cooking. Food or liquid could expand quickly and cause the container to break.
- (b) **Regular cooking thermometers** must not be used in the Radarange Oven. Most cooking thermometers contain mercury and may cause "arcing" in the oven.
- (c) **Plastic bags and other air-tight containers** must always be pierced or opened before heating in a microwave oven. This is needed to allow steam to escape during cooking.
- (d) **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.
- (e) **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.
- (f) **Paper towels** which contain nylon or other synthetic fibers woven through them should not be used because the heated synthetics could cause the paper to ignite.



Model RCR-7



Model RCR-8

Check operation of the latch and interlock switch systems on the Radarange Oven

The Radarange Oven 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:

For model RCR-7:

- Put a glass of water in the Radarange Oven.
- Turn the Cookmatic Power Level Dial to Full Power.
- Locate these switches on the Radarange Oven control panel:

START

STOP
- Turn the Timer dial clockwise. The timer dial light will come on.
- Push the **START** switch. The oven should now be operating.
- Push the **STOP** switch. The oven should shut off and the sound of the motor should cease.
- Open the door fully. The light should come on when the door is opened. To easily open the oven door, push the door handle to the right and pull toward you. Push straight in to shut door.
- Turn the timer dial counterclockwise until OFF is lined up with the red timer setting mark. A bell will ring and the timer light will go off.

For model RCR-8:

- Put a glass of water in the Radarange Oven.
- Locate these switches on the Radarange Oven:

START

STOP
- Touch **CHANGE-CANCEL** twice.
- Touch **5**, then **0**.
- Push the **START** switch. The oven should not be operating.
- Push the **STOP** switch. The oven should shut off and the sound of the motor should cease.
- Open the door fully. The light should come on when the door is opened. To easily open the oven door, push the door handle to the right and pull toward you. Push straight in to shut door.
- Touch **CHANGE-CANCEL** twice.

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.

Refer to the manual packed inside the microwave portion of your cooking center for complete instructions on the use and care of your Radarange Microwave Oven.

Important Precautions for Safe Conventional Oven and Rangetop Cooking: 7

CAUTION:

Do not store items of interest to children in cabinets above your range — children climbing on the range to reach items could be seriously injured.

Do not touch surface heating areas or adjacent surfaces, oven elements, or interior surfaces—

Heating areas and adjacent surfaces, oven elements, and interior surfaces may be hot enough to cause burns even though they look cool.

During and after use, do not touch or let clothing or other flammable materials contact heating areas and adjacent surfaces, oven elements, and interior surfaces until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns— among these surfaces are the top of the oven door, the grill above the oven door, and the front edge of the cooking surface.

CAUTION:

Don't use a broken or cracked rangetop. Liquid can penetrate through the broken rangetop to create a shock hazard. Call your authorized service agency immediately.

1. Precautions about general use

- (a) Your range or oven should not be used for **warming or heating the room.**
- (b) **Small children** should not be left unattended near a range when it is in use. Never allow them to sit or stand on any part of the range.
- (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 Cooking Center require service. **Do not attempt to perform service yourself.**
- (e) **Flammable materials** should not be stored in an oven or near surface heating areas.
- (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 oven elements.
- (h) **Household cleaning products** should never be mixed. Chemical mixtures may interact with objectionable or ever hazardous results.
- (i) **Remember your range is a cooking device** and will get hot. Train yourself and your family to avoid hot surfaces.
- (j) **Plastic items** should not be placed on warm heating areas. They could melt and stick.

2. Precautions regarding rangetop use

- (a) **Allow heating areas to cool** before touching. Heating elements (coils) may be hot even though they are dark and look cool.
- (b) **Choose flat-bottomed pans large enough** to cover the heating area. This assures most effective energy utilization. If you must use a small pan on a large heating area, be careful of loose clothing, potholders, paper towels, etc., which can burn on contact when exposed to part of the heating areas.
- (c) **Rangetop cooking should not be left unattended**, especially foods cooking on high heat settings, as well as fats. Boilovers can smoke and ignite.
- (d) **Earthenware, pottery, glass ovenware, stoneware and china** should not be used on the rangetop. They may break due to sudden change of temperature, unless the manufacturer states otherwise.

In case of grease fires

NO!



YES!



When cleaning ...
NEVER mix
 cleaning products

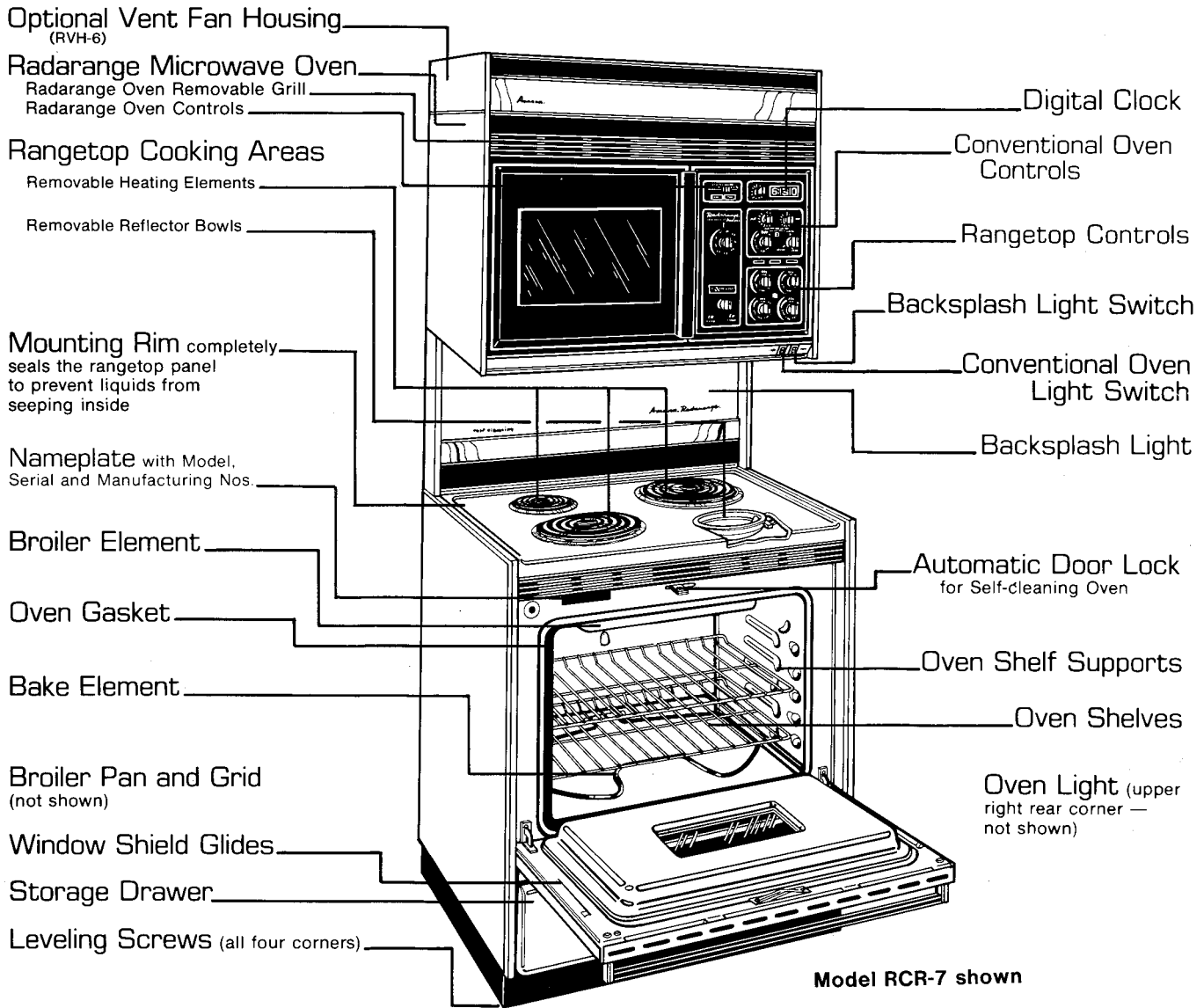


- (e) **Utensils which extend** more than one inch over the edge of a surface unit should not be used. Damage to the rangetop and inefficient cooking result.
- (f) **Turn pot handles away from outer edge** and don't extend them over adjacent heating area. This minimizes your risk of burns, ignition of flammable material and spillage due to accidentally hitting the handle.
- (g) **Milk or acid spills (fruit juices, vinegar, tomato, etc.) should be mopped** from the rangetop immediately with a dry cloth or paper towel. Be careful not to touch hot rangetop units. Acid spills could possibly damage the porcelain top. Wash and rinse properly when the rangetop has cooled.
- (h) **Rangetop heating elements (coils) should not be immersed in water or detergent.** Do not put rangetop heating elements in dishwasher or oven clean cycle. This will create a shock hazard and damage rangetop units.
- (i) **Reflector bowls and rangetop heating elements (coils) must be properly in place** when using the rangetop. Reflector bowls increase cooking efficiency and protect electrical and porcelain parts.
- (j) **Reflector bowls should not be lined with aluminum foil.** Aluminum foil can melt.
- (k) **Reflector bowls and rangetop heating elements should not be placed in oven clean cycle.** High temperature will discolor nickel chrome-plated reflector bowls and damage rangetop elements.

3. Precautions regarding **conventional 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.
- (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.
- (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) **Harsh abrasives, chemicals, commercial chemical-type oven cleaners or liner protective coatings should not be used** on the interior of the range. If cleaners are not entirely removed (they are not always visible) a reaction may result with the oven interior at the high temperature of the self-cleaning cycle, causing etching of oven interior.
- (g) Only **parts listed** in this guidebook should be cleaned as directed.
- (h) **Broiler pan and any other utensil should be removed before self-cleaning the oven.**
- (i) **Sides of oven shelves** should be lubricated with cooking oil after self-cleaning the oven. This will help to avoid damaging the oven shelf guides and let the shelf slide easier.

Radarange Cooking Center Features and Controls

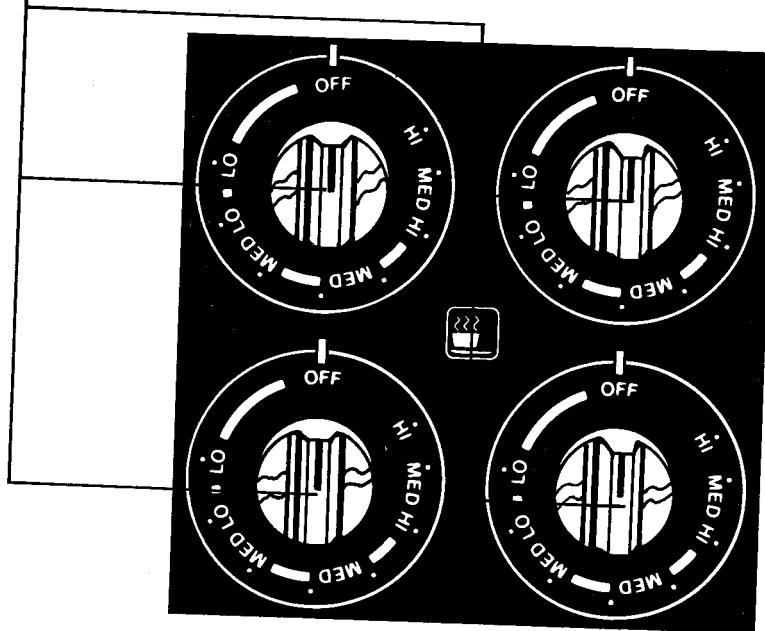


Part 2 - Rangetop and Conventional Oven Cooking

Rangetop Controls

The rangetop on your Cooking Center features deluxe slim-style, sheathed heating elements that heat up faster and provide more energy efficient operation than wider elements. Because they have an extra coil length, Amana elements last longer and heat more evenly than "economy" elements. And underneath each element is a reflector bowl covered with extra heavy nickel-chrome plating that reflects heat toward the pan for energy efficient cooking.

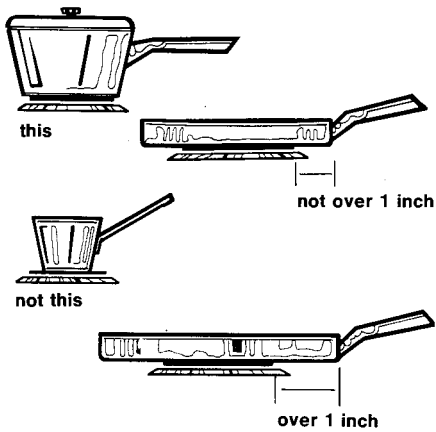
RANGETOP CONTROL KNOBS WITH ILLUMINATED SETTINGS — Knobs are arranged to match the locations of the rangetop areas they control. Push in and turn knobs clockwise or counterclockwise to turn on rangetop elements. Each control is illuminated from the back to show your heat setting and to remind you that the control is turned on. When each control is turned to "OFF", its light goes out.



The Backsplash light and conventional oven light switches are located below the Rangetop Controls. The oven light is turned on by depressing the conventional oven light switch. The Backsplash light is turned on by depressing the backsplash light switch and holding it until the fluorescent light energizes.

How to Start Rangetop Cooking 11

Match cookware to surface unit:

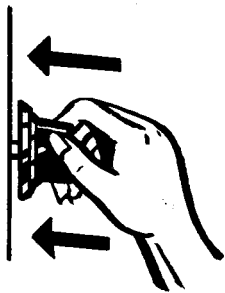


You will find that your rangetop will serve you best if you remember some of its special features when you start to cook, and follow the suggested steps that appear below. They can help you **avoid unnecessary cleaning, prevent over-cooking and save on electrical power.**

Before using the rangetop for the first time, it is best to clean it thoroughly.

To use the surface units, follow these basic steps:

1. Make certain reflector bowls and surface heating elements are properly in place.
2. Choose appropriate cookware with tight-fitting lids (see page 12).
3. Make sure bottoms of cookware are clean, dry and smooth to absorb full heat output.
4. Center cookware on surface unit which most nearly matches the size of the bottom of the cookware. (Diameter of large surface units is 8 inches, while small units are 6 inches across.)
5. Push in and turn the control knob in either direction to start cooking. A chart of suggested heat settings is on page 13.
6. Reset the control knob as necessary for required changes in cooking.
7. When cooking is completed and entire rangetop has cooled, remove surface heating elements and reflector bowls. Wash reflector bowls with dishes. Wipe rangetop with clean cloth or sponge dampened with detergent water, rinse with dampened cloth, and dry. Do not immerse or dampen heating elements. Reassemble surface units (For detailed cleaning instructions, see page 27).



Push in control knob . . .



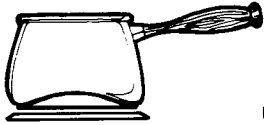
and turn in either direction.
Selected heat setting will
be illuminated.

Important:

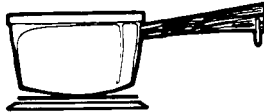
Flat-bottomed utensils are necessary for good heat conduction, your safety, and prolonged life of the range. Unusual gourmet equipment without flat bottoms is not recommended. High temperatures essential to such cookery can shorten life of surface units and damage the porcelain enamel rangetop.



this



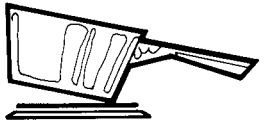
not this



not this



not this



not this

Which pots and pans to use

For best cooking results, energy conservation, and safety, always use cookware which is:

1. **Flat**
2. **Stays flat when heated**
3. **Most nearly matches the size of the heating area**
4. **Well balanced**
5. **Has a tight-fitting lid**
6. **Of a material which conducts heat well**

Some materials conduct heat well, meaning they respond quickly to changes in temperature. Utensils made of such materials are ideal for frying, braising, egg cookery, and certain gourmet operations.

Other materials heat slowly and stay hot once heated. Cookware made of these materials is most suitable for long, low temperature cooking with water.

Match the utensil material to the cooking method:

1. **Aluminum** — Excellent heat conductor. Distributes heat quickly and evenly. Lightweight yet durable. Won't rust, but is affected by food acids and alkalies which turn it dark. Versatile. Good choice for frying, braising, pot roasting.
2. **Cast Iron** — Heats slowly, retains heat well. Heavy, brittle, rusts without proper care. Good for slow, low-heat cooking, pan broiling.
3. **Copper** — Excellent heat conductor. Must be lined with another material (usually tin or stainless steel) to prevent toxic reactions with foods. Often used for gourmet and egg cookery.
4. **Enamelware** — Porcelain enamel over base metal. Characteristics and best uses depend upon base metal.
5. **Class-Ceramic** — Absorbs heat slowly, retains heat well. Not affected by acids or alkalies. Follow manufacturer's instructions and be certain the utensil is suitable for rangetop cookery. Many must be used at lower heat settings and with a protective metal grid between the utensil and surface unit. Best use is long, low temperature cooking with liquids.
6. **Stainless Steel** — Easy to clean and keep clean. Resistant to most food acids and alkalies. Usually combined with other metals (e.g. copper bottoms or copper and iron cores) for more even and faster heating. Best use depends upon other materials with which it is combined.

What Rangetop Heat Settings To Use

Cooking Method	Foods	Setting to Start Cooking	Setting to Finish
Blanching	Fruits, Vegetables, Nuts	Hi	Hi
Boiling	Cereals Pastas	Hi — to boil water Hi — to boil water	Low — to cook Hi or Med Hi — to cook
Braising & Fricasseeing	Meats & Poultry	Hi or Med Hi — to melt fat, brown surface	Low — to cook
Deep Fat Frying	Vegetables, Meats, Pastry, etc.	Hi — to bring fat to temperature	Med Hi — or setting to maintain temperature
Frying, Grilling	Eggs Meats Pancakes	Med — to melt butter Hi — to preheat skillet Med — to heat skillet	Low — to cook Med Hi or Med — to cook Med — to cook
Melting	Butter, Cheese, Chocolate	Low	Low
Percolating	Coffee	Hi — to bring to fast perk	Med Low or Low — to maintain perk
Pressure Cooking	Meats, Poultry, Vegetables	Hi — to bring to pressure	Med Hi or Med — to maintain pressure
Simmering	Eggs, Gravies, Sauces, Stews, Vegetables, etc.	Hi or Med Hi	Med or Low

For Canning Instructions Contact:

Your local extension office

U. S. Dept. of Agriculture
Washington, D.C. 20250

Ball Brothers Company
Consumer Service Dept.
1509 S. Macedonia Ave.
Muncie, Indiana 47302

Kerr Glass Mfg. Corp.
Research and Development Dept.
Consumer Products Division
Sand Springs, Okla. 74063

Remember:

- Do not use aluminum foil or place foods packaged in aluminum foil directly on the rangetop for cooking. Aluminum foil can melt.
- Do not use rangetop as a cutting board
- Do not put plastic, paper, or cloth items on rangetop. Such items can burn or melt on contact with hot surfaces.

Hints for using the rangetop:

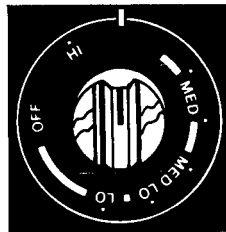
- When bringing to boil use "Hi" setting and cover cookware.
- A major cause of damage to coil elements, impossible to clean spots, and blue reflector bowl discoloring is the excessive use of the HI heat setting. The HI heat setting should be used sparingly to bring food to a quick boil. Beyond that, lower heat settings do the job just as well and are more efficient.
- Whenever possible, start liquids boiling before adding other ingredients. This will keep starchy foods, such as potatoes, from sticking.
- If a boilover is developing, remove the cover or take the cookware off the cooking area.
- It's wise to start with a lower setting and increase heat gradually if needed. Quicker changes in cooking action can be observed when settings are turned up than when settings are turned down due to the retained heat.
- When turning setting down to slow the rate of cooking, allow time for the retained heat in the cookware and surface unit to be used.
- When cooking is almost completed, make use of the heat retained in the cookware and surface unit to finish the cooking. Turn the **control knob** to "OFF" and leave the cookware in place until cooking is finished.
- Some foods, such as eggs, are more sensitive to heat than others and cook in a short period. With foods that tend to scorch or burn easily, start with the lowest recommended setting. For example, the suggested setting for sauce indicates Hi or Med Hi, so start with Med Hi. Setting can then be increased if more heat is needed.
- The surface indicator light(s) were designed for safety and convenience. Whenever a cooking operation is completed, take a second glance at the controls to make certain no red indicators are glowing.

How the surface indicator lights work:

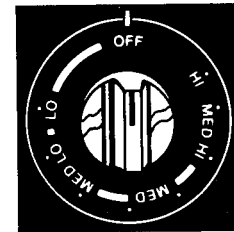
- Each surface element control is illuminated from the back to show your heat setting and to remind you that the control is turned on. When each control is turned off, its individual light goes out.

Important:

Even though a surface unit has been turned "OFF" and is dark in color, it may still be much too hot to handle.



- When control is on, heat setting is illuminated from the back.

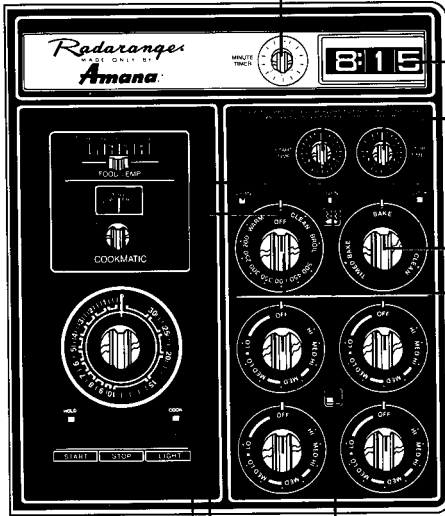


- When control is off, light goes out.

Conventional Oven Controls 15

Locate the conventional oven controls on your Radarange Plus Cooking Center:

RCR-7



MINUTE TIMER (model RCR-7 only): times short cooking operations up to 60 minutes. It does not control any cooking. Turn dial to the desired timing. A buzzer will sound when the time has elapsed. To stop buzzer, turn dial to "OFF." The Radarange Touchmatic control on model RCR-8 can be used as a minute timer for timing cooking operations up to 99 minutes. Refer to the use and care manual packed inside the microwave oven for instructions on using the minute timer.

DIGITAL CLOCK (model RCR-7 only): Linked to the **start time** and **stop time knobs** to aid in automatic oven operation (see pages 23-25). The Radarange Touchmatic control on model RCR-8 has an electronic digital clock. Refer to the use and care manual packed inside the microwave oven for instructions on setting and operating the clock.

START TIME KNOB and **STOP TIME KNOB**: used in automatic oven operation.

OVEN OPERATION CONTROL KNOB: the three settings are as follows:

- "BAKE"—use this setting for all normal baking and broiling operations.
- "TIMED BAKE"—use this setting to operate oven automatically.
- "CLEAN"—see oven self-cleaning instructions on pages 29-32.

OVEN TEMPERATURE CONTROL KNOB: the basic heat control for all oven cooking operations (baking, roasting and broiling). Settings range from "WARM" to "500", "BROIL", and "CLEAN."

OVEN OPERATING LIGHT: this light glows until the oven heats to the desired temperature setting. It then cycles on and off during baking to indicate power is cycling on and off to maintain oven temperature. In recipes calling for the oven to be "preheated" wait for this light to turn off before placing food in the oven. It also operates during oven self-cleaning.

OVEN INDICATOR LIGHT: this light glows continuously (behind set temperature) whenever the oven is "on" during baking or broiling.

OVEN CLEAN LIGHT and **OVEN LOCK LIGHT**: these lights glow only when the oven is self-cleaning (see pages 29-32).

Set the clock, start time and stop knob

Model RCR-7

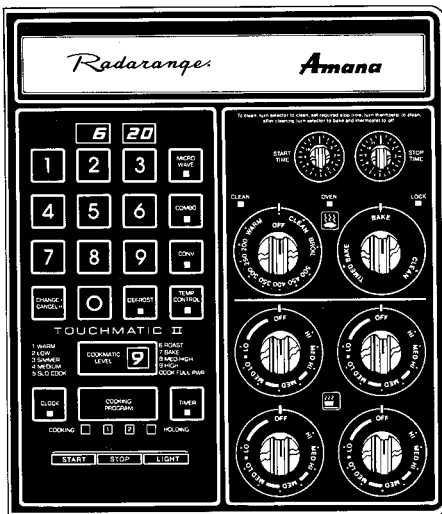
Set the digital clock to the time of day by pushing in and turning **minute timer knob**. Minute timer will also move. Return minute timer to "OFF" position. On Model RCR-7, the **start and stop time knobs** are mechanically linked to the digital clock. To set the **start and stop time knobs** on model RCR-7, push in and turn to desired times.

Model RCR-8

Set the clock on the Radarange Control Panel as follows:

1. Touch  twice.

RCR-8



2. 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 **5**.
3. Touch **CLOCK** twice. The clock is now set.

On model RCR-8, the **start and stop time knobs** contain their own clock mechanism. They are not connected to the electronic digital clock on the Radarange Oven control. Therefore, when using the **start and stop time knobs** on model RCR-8, you must first synchronize the **start time knob** to the correct time of day. To do this, rotate the **start time knob** to the correct time of day (do not push in on knob). This synchronizes the **start time knob** to the current time. Then, push in and turn **start time and stop time knobs** to the times desired.

Baking without automatic timing*:

*For automatic oven timing, see pages 23-25. Use the **minute timer** for manual oven operations. It does not control oven operation, but can be used as an audible reminder when oven times are finished.

For model RCR-7, turn minute timer to desired time. A buzzer will sound when the time has elapsed. To stop buzzer, turn timer to "OFF."

For model RCR-8, set timer on Radarange oven control panel:

1. Touch **CHANGE-CANCEL** twice.
2. Touch in desired time. (To time 30 minutes, touch **3**, **0**, **0**, **0**.)
3. Touch the **timer pad**. Note: You **don't** push the start switch. The start switch is used only when you want to cook in the microwave oven.
4. When the time up, a signal will sound.

Prior to baking:

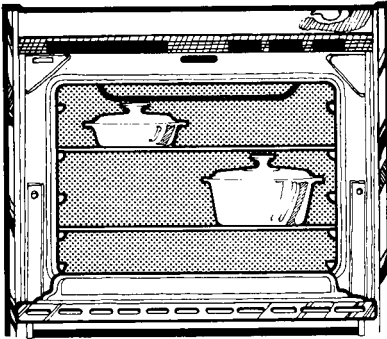
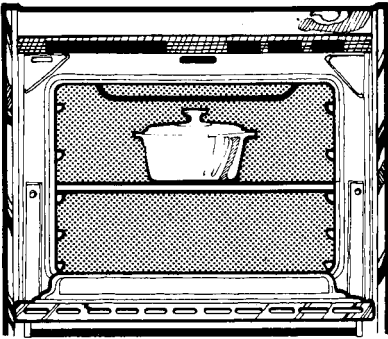
1. Place oven shelves in proper position (see baking hints page 17).
2. Check that **oven vent** is not covered.

To bake:

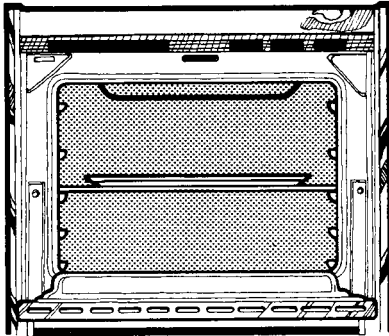
1. Check that **oven operation control knob** is on "BAKE."
2. Turn **oven temperature control knob** to desired temperature. The **oven indicator light** will glow. The **oven operating light** will go on and off during baking to indicate power is cycling on and off to maintain oven temperature.
3. Place food in oven when **oven operating light** goes off. Oven is then pre-heated.
4. Turn **oven temperature control knob** to "OFF" when food is done.



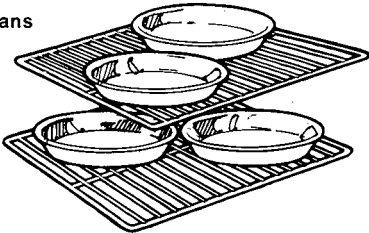
Spacing shelves



Cookie sheet, jelly roll pan, etc. Use one rack at a time for best results.



Spacing pans



This is how oven operates during baking — 17

Bake element comes on at full power and cycles off and on during baking. The broiler element cycles on one-fourth power to help maintain even distribution of heat for best baking results.

NOTE: Only the bake element will glow red.

Baking hints:

- Follow recipe instructions.
- Choose and use correct bakeware.
- Use size pans as recommended in recipe.
- Use flat bottom pans. Warped or dented pans may cause uneven browning.
- Spacing shelves:
 1. If foods are to be baked on one shelf, use one of the middle shelf positions.
 2. If foods are to be baked on two oven shelves, place shelves in the second and fourth from top shelf positions of oven, if possible.
- Spacing pans:

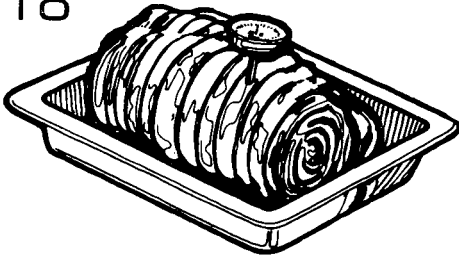
To allow for proper circulation of heat:

 1. Pans should never touch each other or any side of the oven. Allow at least one inch of space between pans, oven walls and oven door.
 2. Stagger pans so that one is not placed directly above another.
 3. Cookie sheets should be at least two inches smaller than the oven.
- Only open oven after minimum baking time has elapsed. For example, if recipe suggests baking for 20-30 minutes, set timer for 20 minutes to check.

Note: Cookmates® cookware, CORNING WARE® cookware and PYREX® ware can be used for oven baking. If glass or glass-ceramic cake dishes are used, temperature settings should be lowered about 25°F as glass absorbs heat faster than metal.

Remember:

1. Do not place aluminum foil on oven bottom, oven unit or cover entire oven shelf as this will interfere with proper heat circulation.
2. Do not place anything directly on heating unit in the oven or in front of oven vent holes in backsplash.



Roasting without automatic timing*

*For automatic oven timing see pages 23-25.

Prior to roasting:

- Place meat with fat side up in an open shallow container.
- To reduce spattering, select container as close to the size of the meat as possible.
- Use a small rack or trivet under the meat unless bones form a natural rack, as on a standing rib roast.
- Do not add water or cover meat, unless recommended by recipe.
- A meat thermometer is the most accurate means of judging the degree of doneness. Insert it so:
 - point is in the center of thickest part of lean meat.
 - it does not touch bone, gristle or fat.

For unstuffed poultry, insert meat thermometer so that point is in center of inside thigh muscle, or the thickest part of the breast.

To roast:

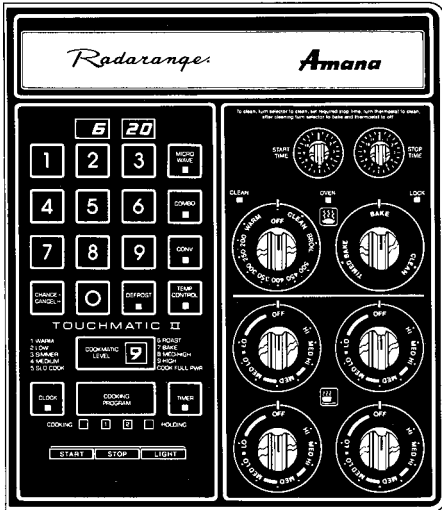
Before turning **oven temperature control knob**, check that:

- **Oven vent** is not covered.
- **Oven operation control knob** is on "BAKE."
- Place oven shelf on lowest oven shelf support.
- Consult time and temperature chart for roasting.

Roasting hints:

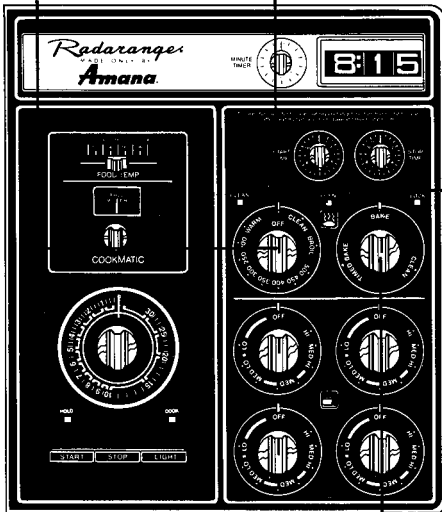
- Defrosted meat takes less electricity to cook. However, when roasting meat that is still frozen:
 - allow about 1/3 to 1/2 more cooking time for unthawed meat, depending on size and shape of meat.
 - insert meat thermometer after meat has cooked long enough for easy insertion of thermometer.
- Allow meat to stand 15 to 30 minutes after removing from oven before carving. This sets the juices and makes carving easier.
- Use meat drippings in Cookmates® skillet to make gravy while meat is standing.

RCR-8



OVEN TEMPERATURE CONTROL KNOB

OVEN INDICATOR LIGHT



OVEN OPERATING LIGHT

OVEN OPERATION CONTROL KNOB

RCR-7

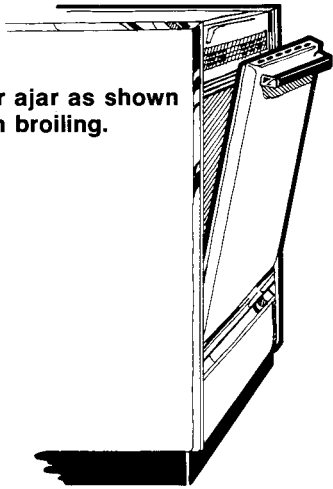
Roasting time and temperature chart:

Roasting times and temperatures given are guides only. Size, shape, fat-covering, and initial temperature of roast influence the total cooking time. Roasting times are based on refrigerated meat. Thaw frozen meat before following this chart.

Food	Pounds Approx.	Oven Temperature	Internal Temperature	Approx. Min. Per Pound
BEEF ROASTS				
Standing Rib — Rare	3 to 4	300°F	140°F	22 to 26
Medium			160°F	26 to 30
Well-done			170°F	33 to 35
Standing Rib — Rare	6 to 8	300°F	140°F	22 to 28
Medium			160°F	25 to 30
Well-done			170°F	33 to 37
Rolled Rib — Rare	5 to 7	300°F	140°F	25 to 30
Medium			160°F	30 to 33
Well-done			170°F	35 to 40
VEAL ROASTS				
Loin	4 to 5	300°F	180°F	35 to 40
Shoulder, Whole	3 to 5	300°F	180°F	35 to 40
Shoulder, Boned	4	300°F	180°F	40 to 45
LAMB ROASTS				
Leg	5 to 6	300°F	180°F	30 to 35
Shoulder, Rolled	3 to 5	300°F	180°F	40 to 45
PORK ROASTS, FRESH				
Loin, Center	5	325°F	170°F	35 to 40
Boston Butt	4	325°F	170°F	45 to 50
Picnic Shoulder, Whole	5	325°F	170°F	40 to 45
PORK ROASTS, SMOKED				
<i>Cook-Before-Eating</i>				
Ham, Piece	4 to 5	300°F	160°F	30 to 35
Ham, whole	8 to 10	300°F	160°F	20 to 25
Picnic Shoulder, Whole	5 to 7	300°F	170°F	30 to 35
<i>Fully-Cooked</i>				
Ham, Whole	8 to 10	300°F	130°F	12 to 15
POULTRY, STUFFED				
Chicken	4 to 5	325°F	185°F	25 to 35
Turkey	6 to 12	325°F	185°F	30 to 35
	12 to 16	325°F	185°F	24 to 27
	16 to 20	325°F	185°F	23 to 26

For Poultry — If thermometer is placed in center of stuffing, roast to 165°F. Unstuffed turkeys require about 5 minutes per pound less time than stuffed.

Note:
Leave door ajar as shown
for all oven broiling.



Broiling:

Prior to broiling:

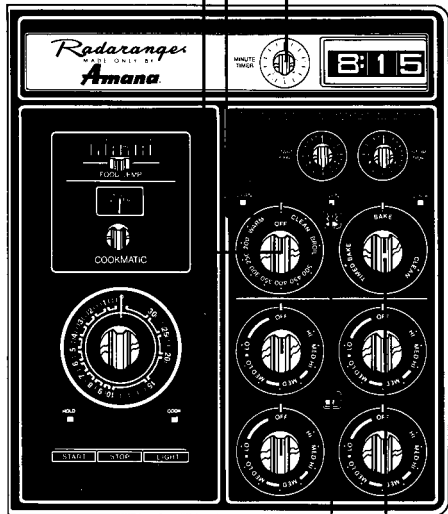
- Prepare meat:
- Allow frozen meat to thaw before broiling to save energy.
- Meats for broiling should be tender cuts and preferably at least ¾ inch thick.
- Cut excess fat from meats and slash remaining fat edge of meat to prevent curling while broiling.
- Arrange food on grid of broiler pan. Always use grid as it allows fats to drip away from the meat as it cooks, thus reducing smoking. A small amount of water in the bottom of the broiler pan (under rack) also helps cut down on smoke.

To broil:

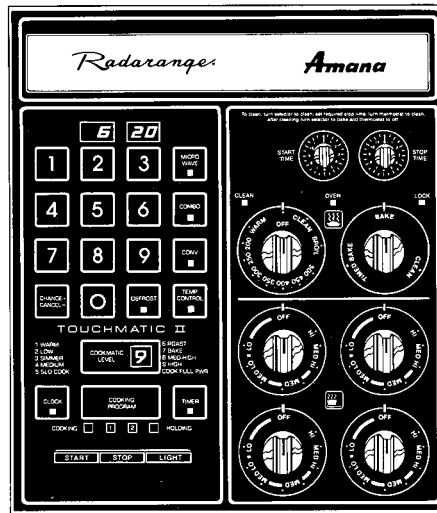
Before turning oven temperature control knob to "BROIL," check that:

- Oven operation control knob is on "BAKE."
- Oven vent is not covered.
- Consult time and shelf position chart for broiling.
- Turn oven temperature control knob to "BROIL." The oven indicator light and oven operating light will stay on during broiling.
- Broiler element (upper oven element) operates alone for broiling.
- Center broiler pan under the broiler element on even shelf. Use minute timer for convenience in timing. (Use timer on Radarange Control Panel for model RCR-8).
- Leave door partly open at the "stop" position for all broiling. A spring mechanism in the door will hold it ajar. This helps to reduce spattering.
- Turn oven temperature control knob to "OFF" when broiling is completed. Remove broiler pan from oven...if pan and grid are left in heated oven they will be more difficult to clean.

OVEN INDICATOR LIGHT
OVEN TEMPERATURE CONTROL KNOB
MINUTE TIMER
RCR-7



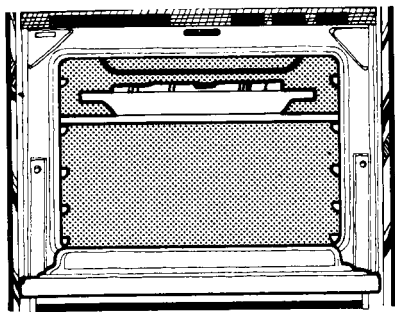
OVEN OPERATING LIGHT
OVEN OPERATION CONTROL KNOB



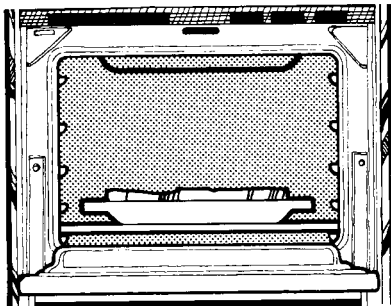
RCR-8

Close:

Quick brown, rare meat e.g. rare steaks

**Farther away:**

Slow brown, well done e.g. chicken

**General broiling rule:**

The closer the meat is placed to the broiler unit the faster the surface browns and the rarer the meat will be . . . and . . . the farther away the meat is placed, the slower the surface browns and the more well done the meat will be. For very rare meat, preheat broiler unit and place food close to unit.

Broiling hints:

- For rare, brown steaks, select cuts 1½" or thicker.
- Turn meat with tongs to avoid piercing and loss of juices.
- Test meat for doneness by cutting a slit in the meat near the bone and noting the inside color.
- Remove meat just before it reaches the degree of doneness desired. Cooking will continue after removing from heat.
- As soon as broiling is completed, remove broiler pan from oven.
 - drain drippings from pan.
 - for easier cleaning sprinkle grid and pan with undiluted detergent or cleanser.
 - place dampened paper towels on detergent.
 - when cool, wash pan and grid.
- Cookmates® saucepans and skillets can be used under the broiler for browning, or melting foods.

Remember:

- Do not use Teflon II® coated griddle or fry pan with non-removable handle for broiling.
- Don't cover broiler rack with foil. It prevents fat from draining and can cause fire or smoke.
- Do use the broiler rack in the proper position. If it is put in upside down grease will collect in the rim and could be hazardous.

Broiling time and temperature Chart:

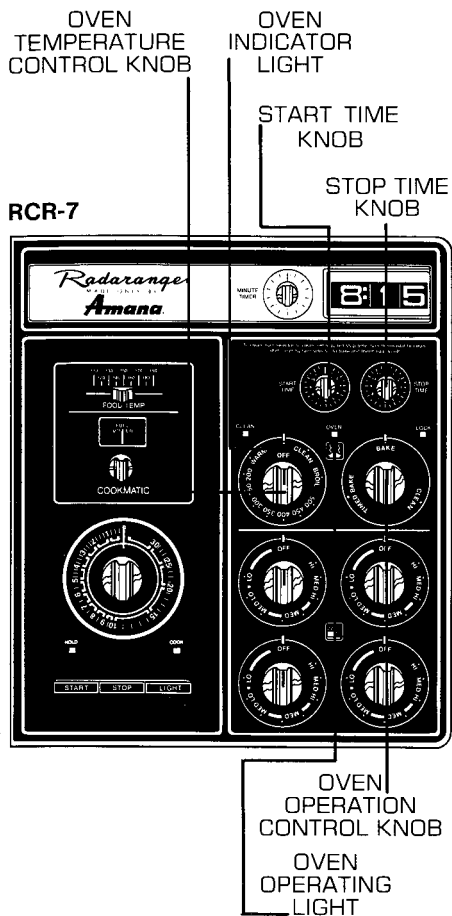
Broiler times given are guides only. Individual preferences vary greatly in meat broiling. Raise or lower shelf position and adjust time to suit personal preference. Meat temperature also influences broil time.

Food	Thickness	Shelf Position from Top of Oven	Approx. Minutes	
			1st Side	2nd Side
BEEF STEAKS				
Rare	1 inch	1st	5 to 6	4 to 5
Medium	1 inch	2nd	9 to 10	6 to 8
Well-done	1 inch	3rd	12 to 14	10 to 12
BEEF STEAKS				
Rare	1½ inch	2nd	8 to 10	6 to 8
Medium	1½ inch	2nd	12 to 14	9 to 11
Well-done	1½ inch	3rd	18 to 22	16 to 18
GROUND BEEF PATTIES				
Rare	¾ inch	1st	4 to 5	3 to 4
Medium	¾ inch	2nd	6 to 7	4 to 5
Well-done	¾ inch	3rd	8 to 9	6 to 7
LAMB CHOPS				
	1 inch	3rd	10 to 12	9 to 11
LIVER				
	½ inch	2nd	5 to 7	3 to 5
CHICKEN, Broiler				
	Split and flattened	4th or 5th	20 to 25	15 to 20
HAM SLICE, Precooked				
	1 inch	3rd	12 to 13	11 to 12
FISH				
Small Fish	—	3rd	18 to 22	—
Large Fish	—	3rd	25 to 27	—
Lobster Tails, Thawed	—	2nd	8 to 10	—
FRANKFURTERS				
	—	3rd	7 to 9	3 to 5
BACON				
	—	3rd	5 to 6	1 to 2
FRUITS & VEGETABLES				
Fruits, Canned	—	3rd	10 to 11	—
Grapefruit Halves	—	3rd	10 to 11	—
Tomato Halves	—	3rd	10 to 11	—
Mushrooms	—	2nd	6 to 8	—
Sweet or White Potatoes, Cooked	—	2nd	5 to 6	3 to 4

Frozen Foods — Allow about ⅓ to ½ more cooking time. Lower the oven shelf.

For Increased Browning — Preheat until broiler unit is red hot (about 5 minutes).

Setting automatic oven to start "now":



1. Place food in oven.
2. Check that **clock** is set at correct time of day.
3. Set controls as follows:
 - Rotate **start time knob** to the correct time of day. (Do not push in on knob).
 - **Push in** and turn **stop time knob** to time you wish food to stop cooking.
 - Turn **oven operation control knob** to "TIMED BAKE."
 - Turn **oven temperature control knob** to correct cooking temperature.

Example:

If the time of day is 2:00 p.m., and the food is to be cooked 2½ hours at 325°F, here's what you do:

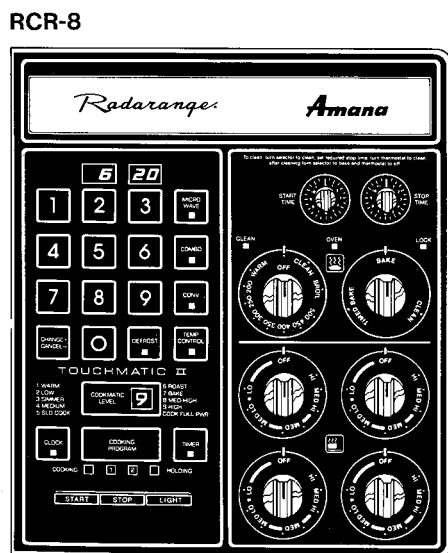
- Rotate **start time knob** to 2:00.
- Push in and turn **stop time knob** to 4:30 p.m.
- Turn **oven operation control knob** to "TIMED BAKE."
- Turn **oven temperature control knob** 325°F.

Here is what happens:

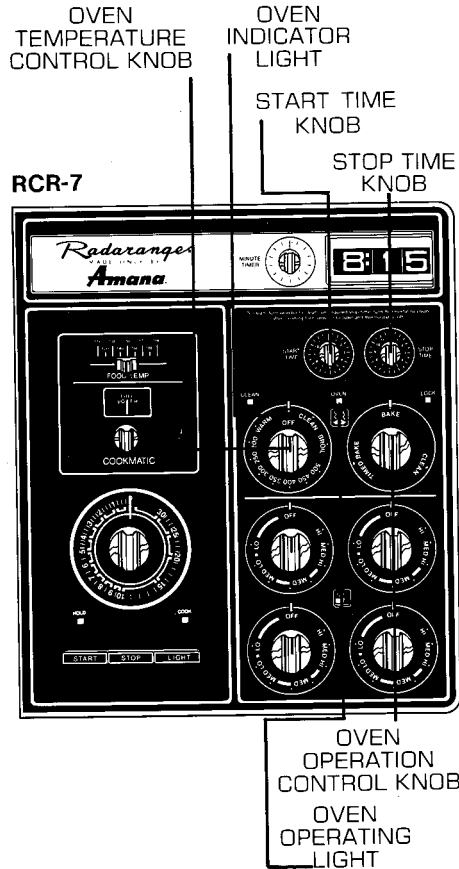
- The oven comes on immediately and both the **oven indicator light** and the **oven operating light** will glow at once.
- When selected temperature of 325°F is reached, **oven operating light** cycles off indicating oven temperature is being maintained.
- At 4:30 the oven turns off automatically. Both the **oven indicator light** and **oven operating light** turn off.
- Food is finished cooking.

When food is cooked and to reset oven for regular use:

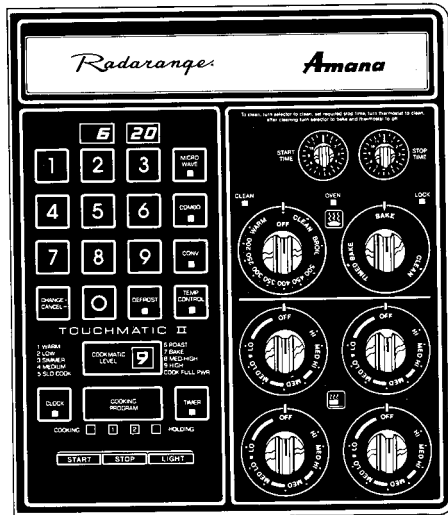
- Turn **oven temperature control knob** to "OFF."
- Turn **oven operation control knob** to "BAKE."



Setting automatic oven to start "later":



RCR-7



RCR-8

1. Place food in oven.
2. Check that **clock** is set at correct time of day.
3. Set controls as follows:

- Turn **oven temperature control knob** to correct cooking temperature.
- Turn **oven operation control knob** to "TIMED BAKE." (The oven temperature dial light, oven operating light, and oven indicator light will go out.)
- On model RCR-7, push in and turn **start time knob** to the time of day the food is to start cooking.
- On model RCR-8, rotate **start time knob** to current time (do not push in on knob). This synchronizes the start and stop time knobs to the correct time. Then, **push in** and turn **start time knob** to the time of day the food is to start cooking.
- Push in and turn **stop time knob** to time you wish food to stop cooking.

Example:

If the time of day now is 1:00 p.m., and food is to be cooked for 2 hours at 350°F, and should be ready to serve at 6:00 p.m. . . . here's what to do:

- Turn **oven temperature control knob** to 350°F.
- Turn **oven operation control knob** to "TIMED BAKE."
- On model RCR-7, push in and turn **start time knob** to "4" o'clock (three hours ahead).
- On model RCR-8, rotate start time knob to 1:00 (do not push in on knob). Then, **push in** and turn **start time knob** to "4" o'clock (three hours ahead).
- Push in and turn **stop time knob** to "6" o'clock.

Here is what happens:

- At 4:00 p.m., start time setting will turn oven on. Both the **oven indicator light** and the **oven operating light** will glow.
- When selected temperature of 350°F is reached, **oven operating light** begins cycling off and on indicating that temperature is being maintained.
- At 6:00 p.m., the **stop time knob** will turn oven off automatically.
- Both **oven indicator light** and **oven operating light** will turn off.
- Oven is now completely turned off until you are ready to reset it for another use.

To stop or interrupt automatic oven cooking:

- Turn oven temperature control knob to "OFF."
- Turn oven operation control knob from "TIMED BAKE" to "BAKE."

Automatic oven hints:

An excellent use of this feature is for a complete oven meal.

When setting automatic oven to start cooking later, choose foods that can stand at room temperature with no danger of spoilage, such as:

- Cured or frozen meats
- Most fruits and vegetables

Foods of highly perishable nature, such as milk, eggs, fish, stuffings, poultry and pork should be used in oven cooking that is "Start Now," not "Start Later."

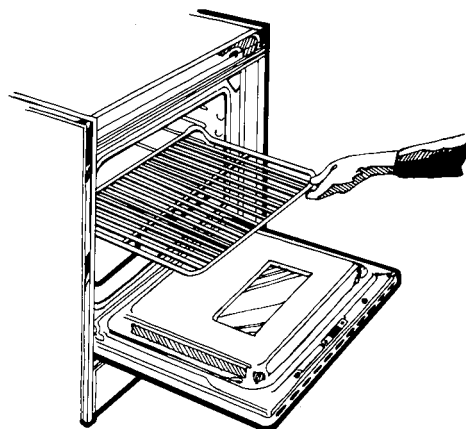
In all cases, choose foods which cook at the same temperature for about the same length of time.

Remember:

Set "stop time" as close to the time for serving as possible. Retained heat in the oven will continue to cook the food after the oven turns off.

Oven hints:

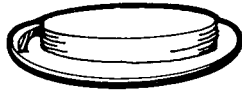
- Before oven is turned on and heats, check that oven shelves are correctly placed. Oven shelf supports on opposite sides of oven provide four shelf positions for easy adjustments to any baking or broiling operations.
- Oven shelves can be pulled forward to the shelf lock "stops" for safe, easy loading and unloading. Shelves should have the turned corners to rear.
- To remove shelves, pull out to "stop" position, then lift up and out.
- To replace shelves, place on selected shelf supports with turned up corners to the rear and push, lifting the front edge slightly to slide past lock "stop."



Remember:

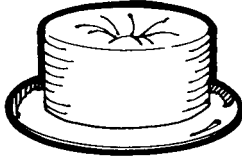
- Do not obstruct oven vent when oven is being used (baking, roasting, broiling) or while in self-clean process.
- Do not place aluminum foil directly on oven bottom, on oven unit or cover entire oven shelf.
- If oven shelves remain in oven during cleaning cycle, wipe shelf sides with cooking oil after cleaning to prevent damage to the porcelain oven interior.
- Use care when opening oven door — let hot air or steam escape before removing or replacing food.
- Don't let potholder contact hot heating elements in oven if oven shelves must be moved while oven is hot.

Solutions to baking problems:



Flat Cake

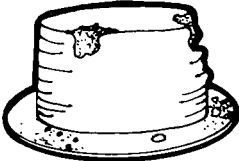
- Oven temperature too high or too low
- Pan too large
- Overmixing or undermixing
- Too much or too little liquid
- Improper placement of oven shelf



Fallen Cake

(or dipped in center)

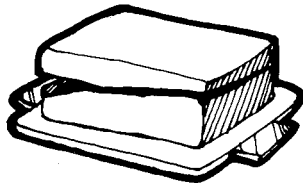
- Oven temperature too low
- Pan too small
- Baking time too short
- Oven door opened too soon
- Too much or too little liquid



Crumbly

(or dry)

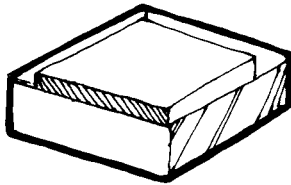
- Oven temperature too high
- Baking time too long
- Too little liquid



Uneven Layers

(or uneven browning)

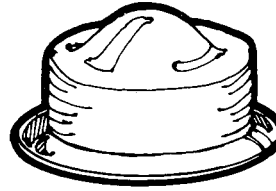
- Uneven heat circulation
- Bent or warped pans
- Pans too close together or too close to oven walls
- Range not level



Excessive Shrinkage

(from sides of pan)

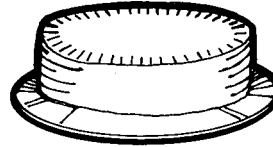
- Oven temperature too high
- Pans placed too close together or too close to oven walls
- Baking time too long
- Overmixing



Humped Cake

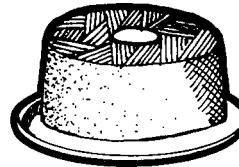
(or peaked in center)

- Oven temperature too high
- Pan too small
- Pans placed too close together or too close to oven walls
- Baking time too long
- Overmixing
- Too little liquid



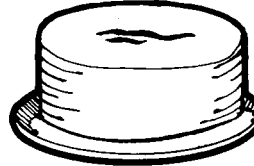
Pale Top Crust

- Oven temperature too low
- Pan too large
- Opening oven door too often
- Overmixing
- Too much liquid



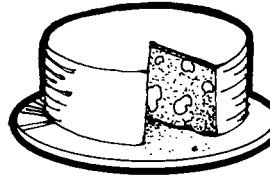
Uneven Texture

- Oven temperature too low
- Baking time too short
- Undermixing
- Too much liquid



Crack on Top

- Oven temperature too high
- Overmixing
- Too much leavening



Holes and Tunnels

- Oven temperature too high
- Baking time too long
- Overmixing or undermixing
- Improper placement of oven shelf

High altitude baking:

When baking at high altitudes, recipes and baking times vary. For accurate information write the Extension Service of your state college or university or Extension Service, Colorado State University, Fort Collins, Colorado 80521. There may be a cost for the bulletins . . . do specify the type of information you want (i.e. cakes, cookies, breads, etc.)

Refer to the manual packed inside the microwave portion of your cooking center for complete instructions on care and cleaning of the Radarange Oven.

How to Care For and Clean the Rangetop

Because a clean rangetop is an asset not only to an inviting kitchen, but also to an energy-wise pocket book, it is important to keep it clean.

It is easiest to maintain a clean rangetop if these guidelines are followed:

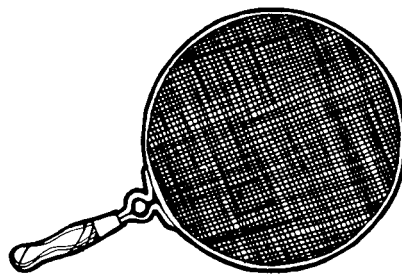
1. Save on clean-up time:

- Before cooking, make sure bottom of cookware, reflector bowl, heating element, and rangetop are clean and dry.
- Eliminate boilovers and spatters by selecting correct heat settings and using cookware large enough to accommodate food and liquid.
- Use a spatter shield when shallow frying.

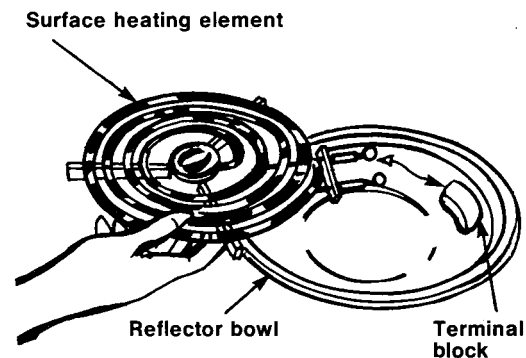
2. Daily Care:

Prevent soil build-up: **After the rangetop has cooled**, remove grease and moisture deposits before using the rangetop again.

- To remove surface units: grasp the cooled **element** firmly, tilt the unattached portion slightly upward, and pull straight back from the **terminal block**.
- Do not immerse or attempt to clean **elements** with any product or water. This will damage the elements and create electrical hazard. (Elements may be wiped with a clean cloth to remove any dust, etc.) Elements clean themselves during cooking.
- Lift out **reflector bowls** and wash with dishes in soap and water or in dishwasher.
- Wipe porcelain rangetop and area beneath surface units with a sponge or cloth dampened with soap and water. Rinse and dry.



Use a spatter shield



Cleaning materials you can use:

In general, the following products can be used for cleaning the rangetop (except the heating elements).

Do use:

1. Dishwashing Liquid.
2. Baking soda as a cleaning powder.
3. A fine-polishing cleansing powder such as BON AMI® polishing powder.
4. Non-impregnated plastic and nylon pads, some examples are: DOBIE® scouring pad, SKRUFFY scouring brush, TUFFY® plastic mesh ball.
5. PAN DANDY.
6. DELETE® cleaner. Specially formulated to clean hard water spots.
7. BAR KEEPERS FRIEND.

Do not use:

Avoid abrasive, heavy-duty powders such as: AJAX® cleanser, COMET® cleanser — these can scratch and dull, depending on their abrasiveness and the cleaning pressure applied in use.

Avoid chemical oven cleaners — these can etch the porcelain enamel surface and are caustic.

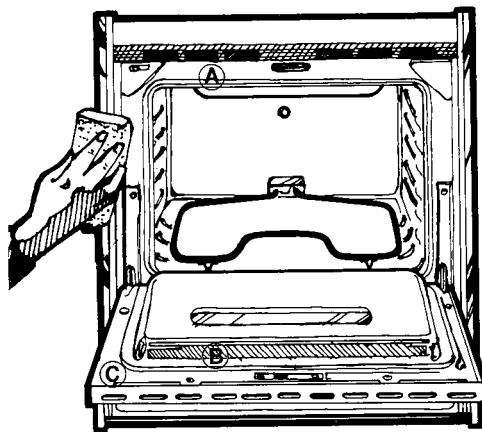
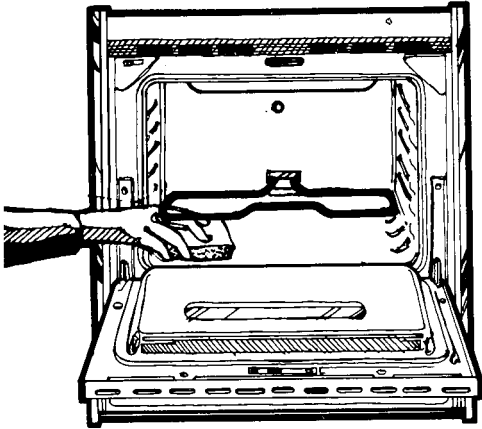
Avoid metal pads such as: CHORE GIRL® pot cleaners, KURLY KATE pot cleaners, S.O.S.® soap pads, PADDY® soap pads — these can scratch the porcelain enamel, glass, and painted areas.

Use non-abrasive
cleaners



Remember:

Do not use harsh abrasives, chemicals or any of the commercial chemical-type oven cleaners on the interior or exterior of the range.



What happens before self-cleaning cycle:

1. Remove all pots, pans, broiler pans, and anything else that may be stored in the oven.
2. Remove shelves unless they need cleaning. Shelves change color with heat and may stick after cleaning. Most color change occurs during the first few cleaning operations.
3. Wipe excessive grease and spillovers from bottom of oven (see upper drawing at left). *Heavy spillovers that can be readily wiped up should be removed from the oven before the cleaning cycle is started.* These thick spillovers keep the cleaning heat from reaching the bottom of the spillover and could leave small dark uncleaned spots. Removing the heavy spillovers also helps eliminate excessive smoking during the self-cleaning cycle. The lower oven unit lifts up for ease in removing these spillovers.
4. Remove all soil from (see lower drawing at left):
 - oven frame (area around gasket) A
 - side of raised portion on door B
 - door liner (area around raised section on door) C

Wipe entire surface even though it may not appear dirty. The reason — heat will cause sometimes unnoticeable soil and spatters to bake on and they will be more difficult to remove after self-cleaning cycle. If necessary, sponge areas (A, B, C) with detergent water or mild cleanser and use steel wool soap pads to remove soil.

Note: Surface cooking units may be used during self-cleaning cycle.

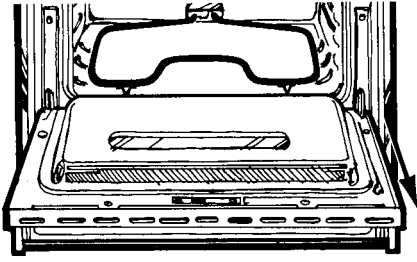
Remember:

- Wipe sides of oven shelves with cooking oil after cleaning cycle is completed. This helps shelves slide easily and avoids damaging the porcelain oven interior.
- 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.
- Do not scrub or clean oven gasket.

Setting self-cleaning cycle:

Prior to setting:

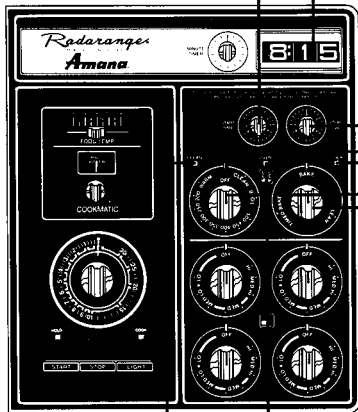
Open oven door and raise the window heat shield. Slide the two side glides to door top until both snap into holding position.



Prior to setting:

1. Check inside of oven (read: "What happens before self-cleaning" on page 29.)
2. Make sure the **clock** is set for correct time of day.
3. **Oven temperature control knob** is in "CLEAN" position.
4. **Oven vent** is not covered.
5. Close oven door tightly.

RCR-7



CLEAN LIGHT
OVEN OPERATING LIGHT

- START TIME KNOB
- CLOCK
- STOP TIME KNOB
- OVEN INDICATOR LIGHT
- LOCK LIGHT
- OVEN TEMPERATURE CONTROL KNOB
- OVEN OPERATION CONTROL KNOB

To set:

When you do this:

This happens:

1. Turn **oven operation control knob** to "CLEAN."

1. The door is automatically locked by the latch in top edge of the oven. You can hear a noise as door is locked.

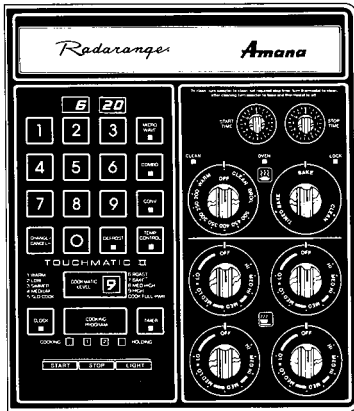
2. Push in and turn **stop time knob** to the time you wish the oven to stop cleaning. Recommended cleaning time is 2-3 hours depending upon the amount of soil in the oven.

1. The **oven indicator light** and **clean light** will come on.

3. Set **oven temperature control knob** to "CLEAN."

1. The **oven operating light** will come on.
2. The oven will begin heating.
3. When the oven reaches the temperature at which it starts to clean the **lock light** will come on.
4. The **oven operating light** will cycle on and off to indicate the power is cycling on and off to maintain oven temperature.

RCR-8



What happens during self-cleaning cycle:

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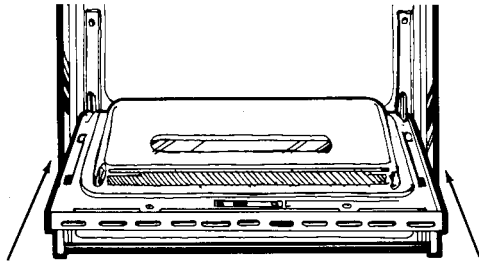
- Both the upper and lower oven units are on during cleaning.
- The temperature will continue to rise to about 900°F where it will stay for the remainder of the cleaning time. (**NOTE:** The first few times the self-cleaning system is used, there may be minor smoking and a slight odor as the oven insulation "cures". This will disappear after the first few cleaning cycles.)
- The vapor and smoke generated during the self-cleaning cycle is catalytically cleaned before discharge into the room.
- The **oven vent**, located on the right of the backsplash, exhausts vapor and warm air during self-cleaning cycle. It should always be left unobstructed. Air circulation around oven sides and back (double wall construction) helps to keep side panels at a safe temperature.
- You may notice some wisps of smoke from around the door or oven vent at the beginning of the cleaning cycle.
- The **clean light** will go out at the end of the cleaning time.

To interrupt self-cleaning cycle:

1. Before "**lock**" light goes on:
 - Turn **stop time knob** to correspond with the time on the **clock** (shaft will pop out). **Oven operating light** will go off.
 - Turn **oven temperature control knob** to "OFF".
 - Turn **oven operation control knob** to "BAKE."
2. After "**lock**" light has gone on:
 - Turn **stop time knob** to correspond with the time on the **clock** (shaft will pop out). **Oven operating light** will go off.
 - Allow oven to cool until "**lock**" indicator light goes out.
 - Turn **oven temperature control knob** to "OFF".
 - Turn **oven operation control knob** to "BAKE."

Safety features:

- The "locking system" during the self-cleaning cycle is designed so that the door can NOT be opened when oven is at self-cleaning temperatures (**lock light** is "on") even if the **oven operation control knob** is accidentally turned back to "BAKE" while the oven is in the self-cleaning cycle or before the oven has cooled to be at a safe temperature.
- Range has UL designation (located on the nameplate) which shows it has passed Underwriters' Laboratories, Inc. safety tests.



Lower window shield

Press in the two slide glides and slide towards door bottom until entire window is revealed.

What happens after self-cleaning cycle:

The oven temperature will drop to about 550°F and the **lock light** will go out.

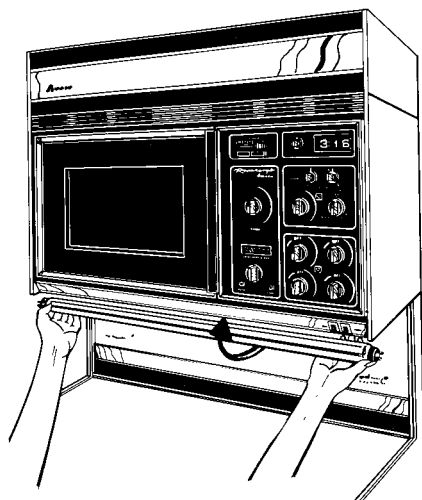
1. Turn **oven operation control knob** from "CLEAN" to "BAKE." This unlocks oven door.
2. Turn **oven temperature control knob** to "OFF."
3. Leave door ajar to finish cooling oven.
4. Remove any ash from bottom of oven with a damp paper towel. If small, dark burned-on spots remain they may require some manual cleaning.
5. Remove any baked-on soil from around oven door and oven frame with damp cloth and cleanser.
6. Lubricate sides of oven shelves with a little cooking oil. The shelves will slide more easily and the oil prevents friction and possible damage to oven shelf supports.

Oven self-cleaning hints:

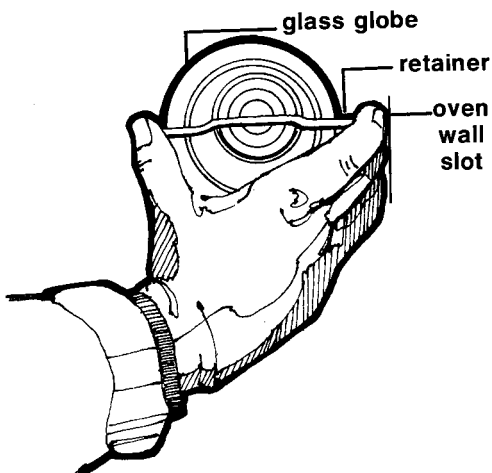
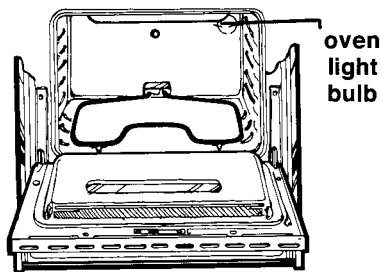
- A convenient time to self-clean the oven is in the evening, when normal oven use is completed.
- It is normal to notice a slight amount of smoke escaping around upper part of door during self-cleaning when soil is heavy. **Excessive** smoke may indicate excessive spillovers have not been wiped up or there may be a faulty gasket which should be checked by an authorized service man.
- 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



Rotate fluorescent tube upward to remove.



Important:

Before removing or replacing the lights:

1. Disconnect the electric current to the range at the fuse box or circuit breaker box.
2. Wait until the oven and/or light has cooled.

Refer to the manual packed inside the microwave portion of your cooking center for instructions on how to replace the Radarange Oven light bulb.

Backsplash Fluorescent Tube

(Located under the microwave oven at the top of the backsplash.)

To remove glass cover:

- The glass cover is secured with a metal retainer. Release the retainer by removing the three screws. Be careful to prevent the glass cover from falling.
- Lift the glass cover up and out.

To remove fluorescent light tube:

- Place fingers under tube on both sides. Rotate upward as pictured. Lift tube away.

To replace fluorescent light tube:

- Slide tube pins located at each end of tube into lamp holder slots. Push down slightly and roll away from you until you hear it click into socket.

To replace glass cover:

- Reposition glass cover in backsplash slot.
- Secure glass cover with metal retainer by replacing the three screws.

Oven Light Bulb:

To remove glass globe:

- Hold hand under glass globe to prevent its falling when freed.
- With the fingers and thumb of your other hand, press the retainer wire toward the globe until the wire slips out of the oven wall slot and frees the globe.

To replace the light bulb:

- Turn the bulb counterclockwise to remove. (A dry oven mitt or cloth will protect against broken glass.)
- Replace with a 40-watt appliance bulb, rotating it clockwise.
- Secure the glass globe over the bulb by reinserting the retainer wire into the oven wall slots.

Before You Call for Service

Be sure you have followed all instructions. Avoid unnecessary service calls for difficulties that are not the result of defective workmanship or materials. You will be charged for a servicer'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: glass microwave oven tray, temperature probe, oven shelves, oven interior lights, backsplash light, rangetop elements, reflector bowls, and control knobs that can be removed by pulling off the control shaft.

Microwave Oven

Refer to the manual packed inside the microwave portion of your cooking center for Radarange Oven Service Information.

Rangetop and Conventional Oven

If the rangetop or conventional oven will not heat . . .

- Is the Cooking Center properly wired to the power source?
- Is a fuse blown or circuit breaker open?
- Are you using the control panel properly? (Review instructions.)

When Service is Required:

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Call nearest authorized service agency. (The dealer from whom you purchased your Radarange Plus™ Microwave Cooking Center 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, serial and manufacturing numbers recorded on the nameplate of your Cooking Center. (To locate, open conventional oven door and look on frame above oven.)
3. Date of installation. (We also suggest you retain your sales slip.)

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.

When You Move:

Your Amana Radarange Plus Microwave Cooking Center was delivered from the factory in packing material specially designed to prevent damage during shipping. If the Cooking Center is moved as part of a household move, **insure that:**

1. Loose parts such as the microwave oven tray, conventional oven shelves, etc., are properly packed to prevent loss or damage.
2. The upper oven is properly supported so its supports are not strained or deformed during the move.