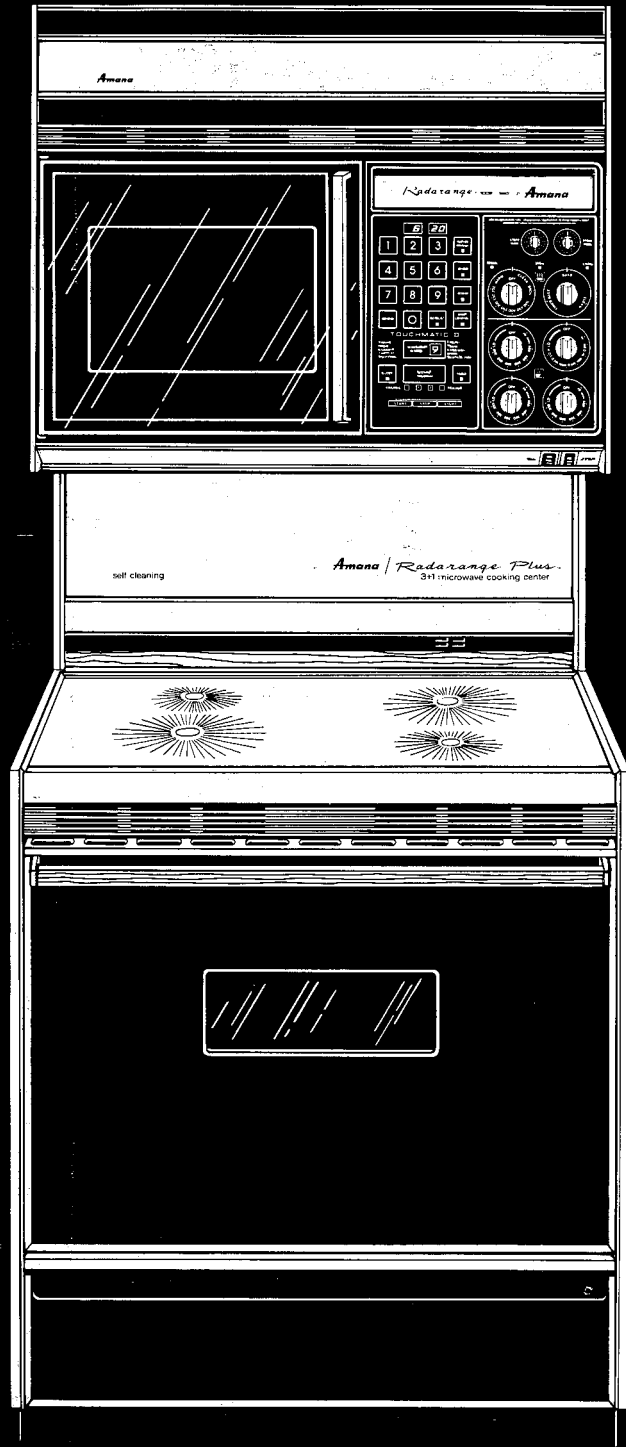


Amana

Radarrange Plus™

3+1 microwave cooking center

Use & Care Manual



Model RCC-10

Shown with optional (extra cost) hood

Radarange Plus™
3+1 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 _____

Retain these numbers and your sales receipt for future reference.

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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 3+1 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) **Always touch the  pad twice before programming the oven.**

This is especially important whenever electrical power has been interrupted.

- (c) **Extreme overcooking**, as in conventional cooking, can cause food to smoke or possibly ignite. In the rare event this happens, push the  switch, keep the oven door closed and the fire will self extinguish.
- (d) **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.
- (e) **Water** must never be poured into the bottom of the oven.
- (f) **Do not remove the outer case, door or control panel at any time.** Doing so would expose you to extremely high voltage. **All service and repair should be performed by a qualified service technician.**

(g) **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.

(h) 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.)

3. Precautions regarding **specific features**

(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 both the **Temp Control** and **Hold** features on your Radarange Oven, are used, always select a temperature of 140° F or above to prevent the growth of bacteria and toxins.

(e) When using the **Start Time** feature on your Radarange Oven, do not hold foods longer than three (3) hours unless the food is frozen when placed in the oven. Foods which are highly perishable (e.g. milk, eggs, fish, stuffing) must not be held for use with the automatic start time feature. This precaution is to prevent the growth of bacteria and toxins.

(f) When using the **Start Time** feature on your Radarange Oven, be very careful that the correct cooking sequence is programmed. If mistakenly programmed to cook at too high power for too long a time in an unattended home, there is a remote chance a fire could occur inside the oven.

(g) When using the **Start Time** feature on your Radarange Oven, caution children and others in the home not to touch the control panel after it is programmed. If several pads are touched, there is a possibility the cooking instructions could be altered.

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

5

- (a) **WARNING: Do not heat liquids in a microwave oven without first stirring. 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," malfunction, and/or damage to 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** must 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 must not be used because the heated synthetics could cause the paper to ignite.

Check to be sure the light works.

Locate this switch on your Radarange Oven:

LIGHT





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

Check operation of the latch and interlock switch systems.

The Radarange Oven contains latch and interlock switches to assure no microwave energy is generated when the oven door is open. When the oven door is opened, hidden interlock switches sense the motion of the door and automatically turn the oven off.

1. **Put a glass of water in the Radarange Oven.**
2. Locate these switches on the Radarange Oven:

START STOP LIGHT

3. Touch  twice.
4. Touch  then .
5. Push the **START** switch. The oven should now be operating.
6. Push the **STOP** switch. The oven should shut off immediately and the sound of the motor should cease.
7. **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 oven door.
8. Touch  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 servicer.

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.

CAUTION
Do not use
interior
cabinet
— children
range top
be serious
Do not use
heating
surface
interior
Heating
surface
interior
enough
though
During
touch
flammable
heating
surface
interior
have
cool. Of
appliance
enough
among
top of top
above top
front edge
surface.

CAUTION
Don't use
cracked
can penetrate
broken
shock hazard
authorized
immediately

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.

Important Precautions for Safe Conventional 7 Oven and Smoothtop Range Cooking:

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 even 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) If a **wet paper towel** is used to wipe spills on a warm heating area, be careful to **avoid steam burns**.
- (b) **Allow heating areas to cool** before cleaning. Fumes could be hazardous.
- (c) **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 with exposed part of the heating area.
- (d) When **heating fat** remain nearby. While the heating areas are cooler during cooking than most rangetops, fats can smoke and ignite if they boil over or spill onto hot surfaces.
- (e) **Earthenware, pottery, glass ovenware, stoneware or china** should not be used on the rangetop. They may break due to sudden change of temperature unless their manufacturer states otherwise.

In case of grease fires

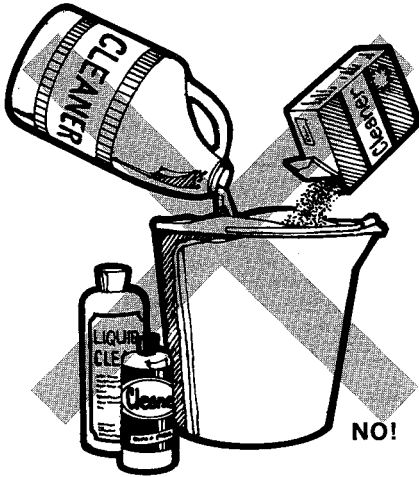
NO!



YES!



When cleaning ...
NEVER mix
cleaning products



NO!

- (f) **Utensils which extend** more than one inch over the edge of a surface unit should not be used. Damage to the range top and inefficient cooking result.
 - (g) **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.
 - (h) **Use Cleaner-Conditioner** with paper towel regularly. If abrasive cleansing powders are used over a period of time (approximately 6 months) they will roughen the surface of the glass-ceramic rangetop.
 - (i) **Wipe up spillovers containing sugar immediately** (while still hot) with several wadded paper towels. Scrape with razor blade. Clean thoroughly. If not done immediately, pitting or flaking of the rangetop will result.
 - (j) **Cookware with rough bottoms** should not be used. Avoid sliding rough metal objects across the cooking surface. Scratching or metal-marking may result.
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 use and care manual should be cleaned as directed.
 - (h) **Broiler pan, Cookmates® cookware,** 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.

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Radarange Cooking Center Features and Controls

Optional Vent Fan Housing
(RVH-6)

Radarange Microwave Oven

Radarange Oven Removable Grill
Radarange Oven Controls

Rangetop Cooking Areas

- 1 **Multipan**^(TM) conventional element (no inner circles)
- 3 **Temp-Assure**^(TM) thermostatically controlled elements (with inner circles)

Mounting Rim completely seals the rangetop panel to prevent liquids from seeping inside

Nameplate with Model, Serial and Manufacturing Nos.

Broiler Element

Oven Gasket

Bake Element

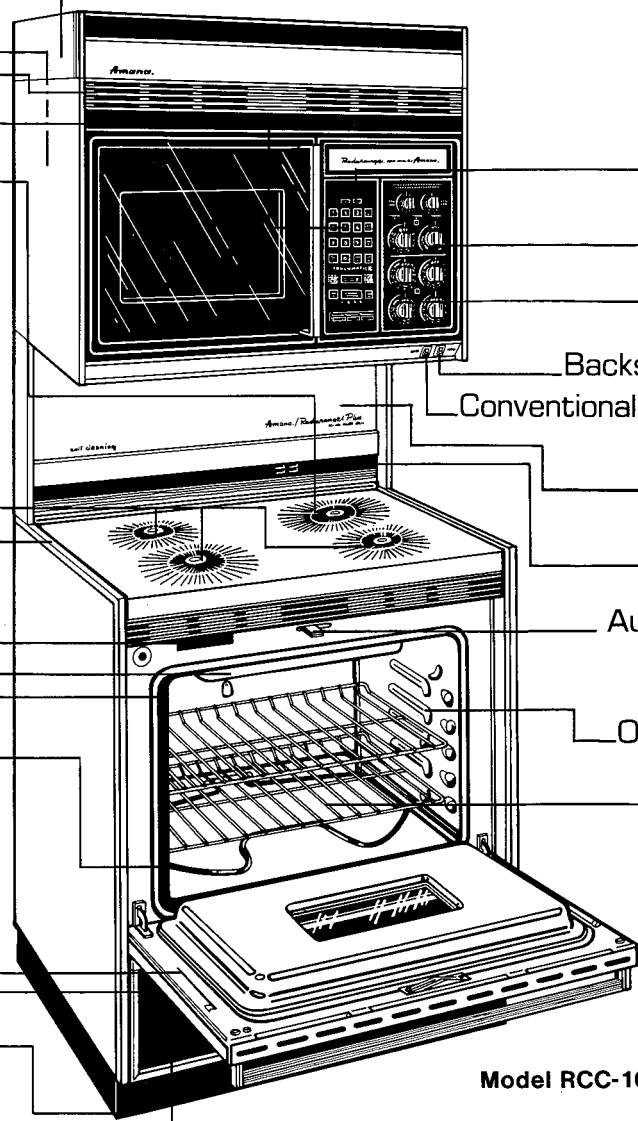
Broiler Pan and Grid (not shown)

Window Shield Glides

Storage Drawer

Leveling Screws (all four corners)

Optional Wood Grain Trim Kit (WDK-2)



Digital Clock

Conventional Oven Controls (see details on page 36)

Rangetop Controls (see details on page 24)

Backsplash Light Switch

Conventional Oven Light Switch

Backsplash Light

Lower Oven Vent

Automatic Door Lock for Self-cleaning Oven

Oven Shelf Supports

Oven Shelves

Oven Light (upper right rear corner — not shown)

Model RCC-10

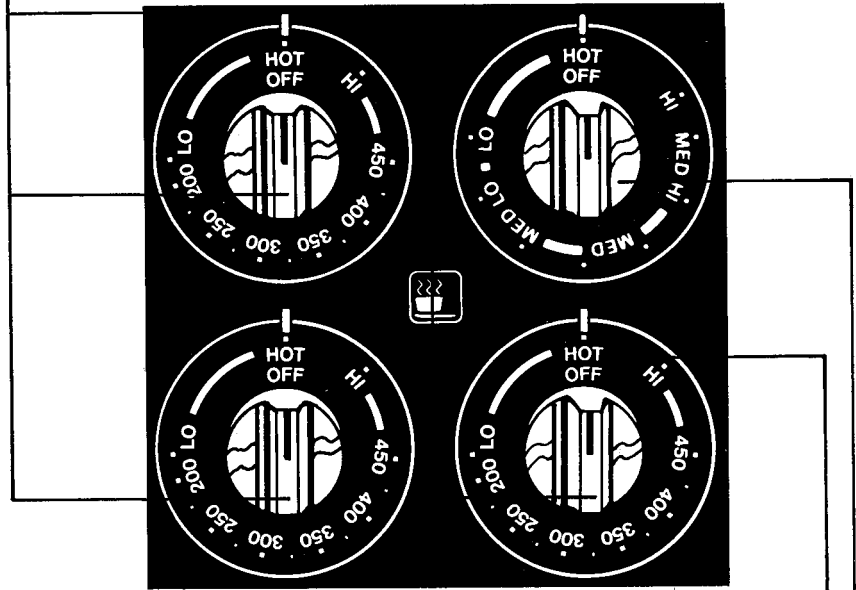
Part 2 - Rangetop and Conventional Oven Cooking

10

Rangetop Controls

Beneath the glass ceramic top of your Amana Radarange Cooking Center are three grid-like Temp-Assure™ heating elements, each with its own exclusive built-in thermostat to give you more precise cooking than any other smoothtop design—or any range. There's also one conventional Multipan™ element for cooking foods that don't require critical temperatures. You enjoy precise temperature control, even heating, fast heat-up and cooler cooking. For a full explanation of how the elements work, see pages 18-19.

TEMP-ASSURE™ RANGETOP CONTROL KNOBS AND INDICATOR LIGHTS—Push in and turn control knobs to turn on rangetop cooking areas. (Knobs are arranged to match the location of rangetop area they control.) Light glows continuously when the corresponding knob is turned on and illuminates the setting.



“HOT” LIGHTS—remain on after each rangetop heating area is turned off until burst area cools to a safe temperature.

MULTIPAN™ RANGETOP COOKING AREA CONTROL KNOB AND INDICATOR LIGHT—Push in and turn control knob to turn on proper rangetop cooking area. Light glows continuously while the knob is turned on and illuminates the setting.

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.

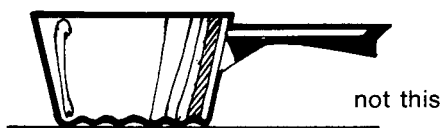
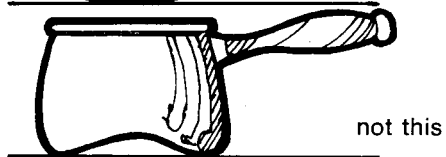
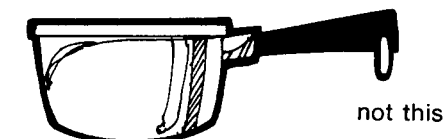
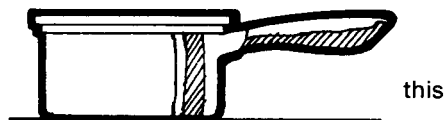
The Backsplash light is turned on by depressing the backsplash light switch and holding it until the fluorescent light energizes.

How to Start Rangetop Cooking 11

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, thoroughly clean and coat the surface with Amana Cleaner-Conditioner (see page 34) and follow these basic steps:

1. Make sure bottom of cookware and cooking area are **clean, dry, and smooth**. In regions where there is abundant sand or dust, use a damp paper towel to remove surface particles before using.
2. Use one of the 3 **Temp-Assure™** units or the **Multipan™** unit depending on the size and type of pot you are using and the cooking you plan to do (see below and page 13).
3. Center cookware on a cooking area which most nearly matches the size of the bottom of the cookware.
4. Turn **control knob** to start cooking. As a safety feature, all knobs must be pushed in before they can be turned. A chart of suggested settings is on pages 15-16.
5. Reset the **control knob** as necessary for required changes in cooking.
6. Use Amana Cleaner-Conditioner and follow cleaning instructions (page 34) when cooking is finished and the top has cooled sufficiently.
7. Read information on "HOT" lights on page 14.



Which pots to use:

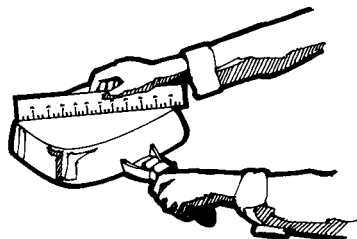
For best cooking results, always use cookware which is:

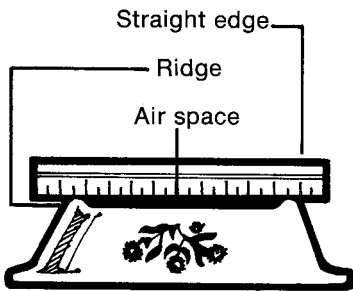
1. **Flat**
2. **Stays flat when heated**
3. **Most nearly matches the size of the heating area**

This is particularly important with the three **Temp-Assure** heating areas since the thermostats directly under the surface actually read the temperature of the bottom of flat pans. If pans that aren't perfectly flat are used on these three units, a higher setting will generally be required.

On the **Multipan** area most any pot or pan may be used. However, the flatter the pan, the more efficient the cooking will be.

when we say flat, we mean all-over flatness without grooves, recessed bottoms, other dents or warpage. One check of flatness is to place a straight edge ruler parallel to the bottom as shown. Rotate the straight edge a full 360° around the bottom, checking for flatness in all directions. If there is no gap between the ruler and the bottom of the pan, it will cook satisfactorily. Some bottoms of metal pans may become "flat" when heated, so the best guideline is: **TRY THE PAN.**





Corning Ware® cookware:

When using Corning Ware® cookware, use the **Multipan** heating area and a "LO" heat setting. Corning Ware pans will not work efficiently on the 3 **Temp-Assure** areas because the cookware has a slight ridge on the bottom and foods will take longer to cook. The glass-ceramic material is identical to that used in Cookmates® cookware, but the latter have smooth, flat-ground bottoms to give best cooking results. Remember, all of your Corning Ware cookware may be used in the oven or as serving pieces.

Remember:

Corning Ware cookware and Cookmates cookware are NOT the same. Although they're made from the same material, Cookmates bottoms are flat. Corning Ware pans are not.

Cookmates® cookware:

Cookmates cookware is made of a white glass-ceramic material and is especially designed to match the flat rangetop. Precision-ground bottoms remain flat when heated. They give the best possible contact with the smooth cooking area for best heat transfer and they allow predictable cooking results every time you cook on the 3 **Temp-Assure** heating areas.

Of course, Cookmates cookware may be used on the **Multipan** unit, too. And in fact, because they are perfectly flat, they'll be more efficient and use less heat than warped metal pans.

You can use Cookmates® cookware in a variety of ways:

- **On the top:** Cookmates cookware retain heat so they help keep food warm for serving.
- **In the oven:** Cookmates cookware may be used under the broiler or in the oven. The detachable handle may be used with some smaller Cookmates pieces. Use the handle to remove Cookmates skillets or saucepans from broiler or oven. Plastic cover on Cookmates cookware are for storage only and should never be used in the presence of heat.
- **For microwave cooking:** Cookmates cookware without metal parts can be used for microwave cooking and are marked under the lug "good for microwave." Those with metal parts or made of metal should not be used (beverage server, the fry pan with non-removable handle, 8-quart saucepot and the aluminum griddle).
- **For refrigerator or freezer storage.**
- **For food preparation:** Good for marinating meats in acid based foods. (e.g. tomato sauces, wine, vinegar.)
- **For serving:** Special cradles are available.

(CAUTION: Don't attempt to use handle with 3 or 5-qt. saucepans. The handle could break resulting in injury from spilled hot foods.)

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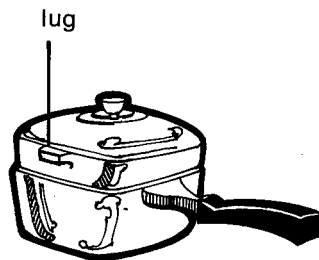
U. S. Dept
Washingt

Ball Broth
Consumer
1509 S. M
Muncie, In

Kerr Glass
Research
Consumer
Sand Sprin

Sizes of Cookmates® cookware: Located on underside of lug.

To order additional Cookmates cookware: See pages 20-21 for the complete selection available for all cooking needs. Available locally or direct from Corning.



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

About double boilers:

Because the 3 **Temp-Assure™** units evenly distribute low heat, most sauces, custards and other "heat-sensitive" foods can be successfully cooked without a double boiler. See suggested settings on pages 15-16.

Of course, you can use a Pyrex® brand or a metal double boiler (the flatter the better) on the **Multipan™** unit and by alternating lugs on two sizes of Cookmates saucepans, a double-boiler can be improvised. (See sketch.)

Which rangetop area to use:

You can use both kinds of heating areas on your rangetop for general cooking. When using flat pans you'll enjoy the precise temperature control of the **Temp-Assure** units. For favorite pots which aren't perfectly flat, use the **Multipan** area.

Using the 3 **Temp-Assure** heating areas for:

- All heat sensitive foods such as melting butter or chocolate, or for sauces such as hollandaise, cream or cheese.
- For long slow cooking and when you want to keep a simmer a simmer.
- For just right browning without watching.

Use the **Multipan** heating area for:

- Canning
- Pressure cooking
- Any high temperature cooking: frying, browning, boiling quantities of water, etc. While it may take a little longer to heat up than the 3 **Temp-Assure** areas, it will reach a higher temperature on "Hi."

Cooking directly on the surface: Although it is possible to cook directly on the heated cooking area, it is not recommended. Best results are obtained when food is cooked in cookware. Besides, it is always easier to wash the cookware than to clean the entire cooking surface.

Please Note: If you have a favorite pan you would like to use, TRY IT! You can experiment using the **Temp-Assure** units and if you don't get the performance you expect, shift the pan to the **Multipan** unit. It will not damage the rangetop so long as the bottom is smooth. Because of the many different metals available on the market and their various cooking characteristics, no hard and fast instructions can be given. For more explicit details on the mechanical functioning of the **Temp-Assure** and **Multipan** heating areas see page 19.

How the "HOT" Lights Safety Feature Works:

When you turn on any glass-ceramic cooking area, each will glow yellow at medium to high settings. However, when you turn off the heating area, the surface will return to its original whiteness before it has safely cooled. For this reason, Amana 3+1 ranges have a safety "HOT" light for each surface area above the control knob for that area.

WHEN ANY SURFACE UNIT IS TURNED OFF, THE "HOT" LIGHT REMAINS ON UNTIL THE CORRESPONDING SURFACE HEATING AREA IS AT A SAFE TEMPERATURE.

Note:

- The amount of heat in any surface heating area is determined by the length of time the unit is on and the type of pan used as well as the dial setting. *Therefore, the length of time each "HOT" light remains "on" will vary.* Do not expect the lights for two different heating areas to go off at the same time even if the units are turned off simultaneously.
- The **Multipan™** unit's "HOT" light will usually remain "on" longer than the **Temp-Assure™** unit's. Why? Because the **Multipan** unit develops a higher temperature and takes longer to cool down.

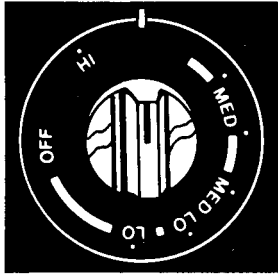
Important:

For the "HOT" light to activate, the surface unit must have been turned on for a minimum of two to five minutes.

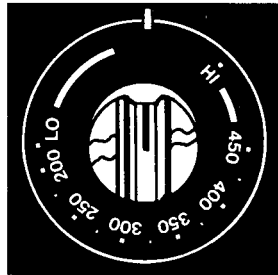
In other words, if you turn the surface unit "OFF" after a brief time period the surface could be at an elevated temperature without the "HOT" light indicator glowing.

Save energy:

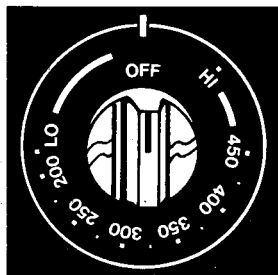
- If a "HOT" light is on when starting to cook again, use that area to speed cooking and save energy.
- Use retained heat indicated by "HOT" light to hold foods for serving.



When surface unit is ON, indicator light glows



When surface unit is OFF but still HOT, light still glows



When surface unit is OFF and safely cooled, light goes off

What

(Temp-Ass

Beverage

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Blanching

Breads

- French
- Pancake
- Sandwic

Candy

- Fondant
- Fudge
- Hard Ca
- Peanut l

Canning

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Desserts

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Melting

- Butter
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Pastas

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What Rangetop Heat Settings To Use

(Temp-Assure settings were developed using Cookmates® cookware. You may adjust them to suit other cookware.)

	Temp-Assure™	Multipan™	Tips for Cooking
Beverage Coffee Percolator • bring to fast perk • to maintain perk Hot chocolate	→ 350-375	Hi Med Med	After lowering heat, maintain one perk per second. Pyrex brand percolator may be used on Multipan unit without wire grid. Stir occasionally.
Blanching	→	Hi	
Breads French Toast Pancakes Sandwiches, grilled	350-375 375-400 350	Med Med Hi ←	To test temperature drop a little cold water onto skillet; water should "dance" on it. For pancakes, grease skillet lightly after pre-heated. For grilled sandwiches, brush bread with melted butter.
Candy Fondant Fudge Hard Candy Peanut Brittle	325-350 300-350 Hi 400	Lo-Med Lo Lo-Med Lo Hi Med Hi	Use candy thermometer for accuracy. Heat adjustments may be necessary depending on recipe, quantity and cookware.
Canning Pressure cooker canners or water bath canners	→	Hi	See page 27 for sources of canning instructions.
Cereals Regular and quick cereal • to boil water • to cook cereal	Hi 250-275	Hi Lo	
Desserts Pudding and Pie Fillings, packaged	350	Med	Stir constantly.
Deep Fat Frying (In the interest of safety, we do not recommend that deep fat frying be attempted in any glass or glass-ceramic vessel such as Cookmates® or Corning Ware® cookware.)	→	Hi Use metal utensil only	For safety's sake never fill utensil more than 1/3 full with fat or oil. This allows space for foaming when food is added without dangerous spattering or foaming over. Use deep fat thermometer. Let fat cool before moving utensil.
Eggs Fried, Scrambled, Omelet, Fried, crispy brown edges Poached, hard and soft cooked • to boil water • to poach or cook	275-300 375 Hi Lo or Off	Med Lo Med Hi OFF	Skillet will heat to correct temperature. No need to start on Hi. Retained heat can finish cooking eggs.
Jellies, Jams, Preserves	→	Hi	Use large metal utensil to allow sufficient space for boil ups.
Melting Butter Chocolate	250-275 Lo	← ←	Stir while melting.
Pastas • to boil water • to cook	Hi Hi	Hi Hi	Add pasta slowly to boiling water to prevent sticking.

16 What Rangetop Heat Settings To Use (cont'd)

	Temp-Assure™	Multipan™	Tips for Cooking
Poultry and Meats			
Bacon	325-350	Med Lo	For frying or browning meat, preheat skillet.
Hamburgers	375-400	Med-Med Hi	To reduce spattering, dry meat before adding to hot fat.
Browning (uncovered)	350-400	Med-Med Hi	
Braising (covered)	250-275	Med Lo	Use spatter shield if desired.
Simmering (covered)	250-275	Med Lo	
Popcorn			
• to heat fat	375-400	Hi	Heat oil with two kernels of corn in Dutch oven until they pop. Add corn and pop shaking occasionally until regular popping ceases. Remove from heat until all popping ceases, shaking several times.
• to pop corn	Hi	OFF	
Pressure Cookers			
• to bring to pressure	Hi	Hi	For best results use Multipan area with pressure cookers which are not flat or do not remain flat when heated.
• to maintain pressure	375-400	Med-Med Hi	
Rice			
• to boil water (covered)	Hi	Hi	Follow package instructions but turn to OFF last 10 minutes.
• after adding rice	300-325	Med Lo	
Cold start			When turned OFF, fluff rice lightly, cover again and let stand on area 10 minutes.
Add rice to cold water (uncovered)	Hi	Hi	
When water boils: cover; turn to After 14 minutes turn to	250-275 OFF	Med Lo OFF	
Sauces			
Fruit	300-325	←	No double boiler needed. Use Cookmate® cookware with suggested setting.
Hollandaise	200-250	←	
Tomato base	250-275	←	
White			Stir occasionally.
• to melt butter	250-275	←	
• to cook	300-325	←	
Slow Cooker Recipes			
• to brown meats	350-400	←	Heat may be increased to speed cooking. To thicken gravy use 300-325.
• to slow cook	225-250	←	
Soups			
Heating creamed soups	250	Lo-Med Lo	Heat covered.
Heating clear soups	350	Med	Stir creamed soups occasionally.
Steaming			
All foods (covered)			For a steamer, use rack in Cookmate Dutch Oven or in 8-quart aluminum kettle. Correct heat obtained for steaming when droplets run down, leaving cover clear.
• to boil water	Hi	Hi	
• to steam cook	325-350	←	
Vegetables			
Fresh			Starchy vegetables — bring water to a boil in covered pan, add vegetables slowly, stir and cover. Finish cooking on lower heat.
• to boil water	Hi	Hi	
• to cook	250-275	Lo to Med Lo	
Frozen			Frozen vegetables require only 2 to 4 tablespoons water. Substitute 1 tablespoon butter for added flavor. Cook covered. For 5 minute vegetables, turn to OFF after water boils — do not raise cover.
• to bring to boil	Hi	Hi	
• to cook	250-275 OFF	Lo to Med Lo	
Warming — Holding			
Leftovers (covered)	Lo-200	←	For safety — meat, milk, poultry, eggs, fish and items made from them should never be held more than two hours
Holding foods and beverages (covered)	Lo-200	←	

Remember

- In the rangetop part of service

- Do not place food on aluminum rangetop will damage

- If a vapor is to wipe area, burn.

- Do not cutting

- Do not warm

- Do not across metal

- Wipe sugar i surface paper t burn o

Remember:

- In the unlikely event the **rangetop breaks, do not use any part of it. Call your authorized service agency immediately.**
- Do not use aluminum foil or place foods packaged in aluminum foil directly on the rangetop for cooking. Use of foil will damage the rangetop.
- If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn.
- Do not use rangetop as a cutting board.
- Do not put plastic items on warm cooking areas.
- Do not slide oven shelves across surface. Scratching or metal marking may result.
- Wipe up spillovers that contain sugar immediately (while cooking surface is still warm) with wadded paper towels. If sugar is allowed to burn on, it may pit the surface.

Hints for using the rangetop:

- When bringing to boil use "Hi" setting and cover cookware.
- Remember, the three **Temp-Assure™** cooking areas always heat up with full power until the selected setting is reached on the rangetop surface. To enjoy the full benefit of this controlled heat cooking system, **use "Hi" setting only when necessary — boiling water, for example.**
- 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 Cookmates® cookware and cooking area to be used.
- When cooking is almost completed, make use of the heat retained in the cookware and cooking area 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 cereal indicates 250-275, so start with 250. Setting can then be increased if more heat is needed.

Please note: Because they are so flat, Cookmates cookware can in rare instances actually "**stick**" to the rangetop (a vacuum is formed) or "**dance**" on the surface, if liquid is trapped between pot and rangetop. To prevent this make sure pot bottom and rangetop remain dry and avoid spillovers by using suggested settings.

The **spinning** of cookware also results when smooth, flat pans meet a smooth, flat cooking surface. Generally, the Cookmates' lugs stay cool during cooking so you can stir with one hand and grasp the pan's lug or handle with the other.

How the 3+1 Glass-Ceramic Rangetop Works

SURFACE COOKING

PANEL — made of PYROCERAM® brand glass-ceramic material which is durable, nonporous and withstands any temperature change which occurs in cooking. The surface is flat to transfer even heat to the flat-bottomed cookware.

SURFACE COOKING AREAS

— each is marked by a burst design on the cooking panel. The entire surface of each cooking area heats at any setting. The rangetop has one large Temp-Assure cooking area (8-inch, 2000 watts) and two small Temp-Assure areas (6-inch, 1200 watts). These three areas are identified by the small inner circle within the burst design. There is one large Multipan conventional cooking area (9-inch, 2200 watts).

MULTIPAN™ HEATING UNIT

— is mounted below the cooking panel beneath the right rear burst design. This unit develops a higher temperature and operates as conventional electric elements do.

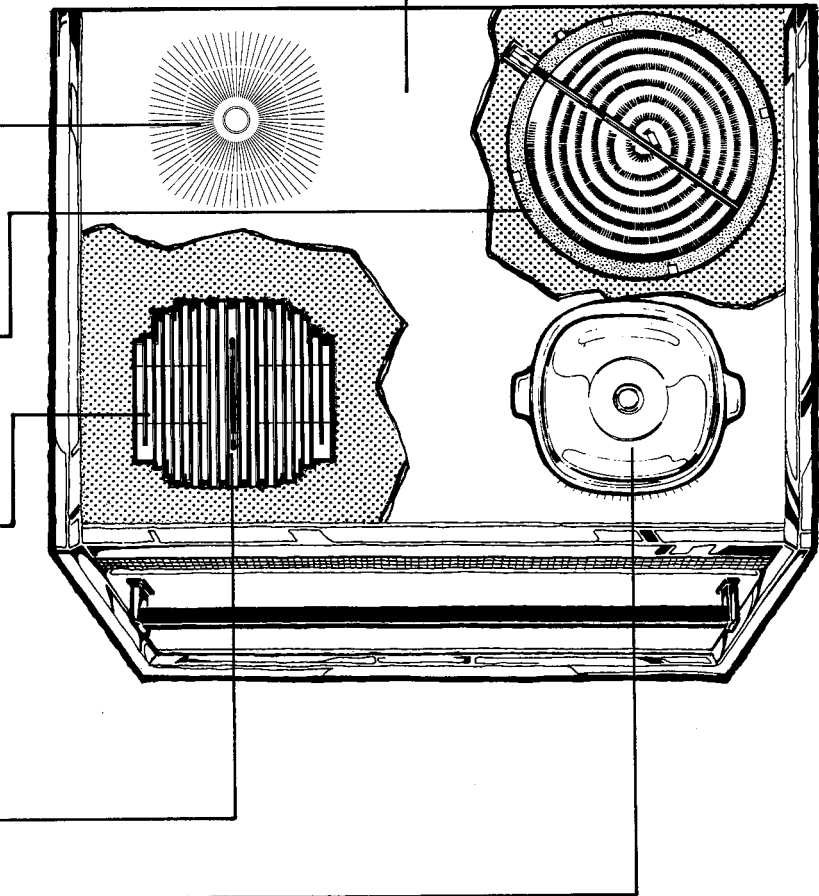
TEMP-ASSURE™ HEATING UNIT

— is mounted against the cooking panel beneath each of the three burst designs with inner circles. Each heating unit matches the size of the design. It consists of a mica card wound with closely spaced metal heating ribbon.

TEMP-ASSURE™ THERMOSTATIC SENSOR

— is centered within each of the three Temp-Assure heating units.

COOKMATES®
COOKWARE — see pages 20-21.

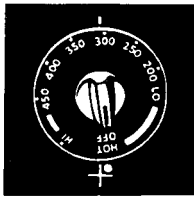


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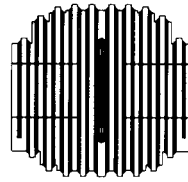
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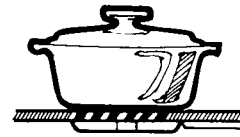
When the dial is set . . .



electricity comes on . . .



Unit heats rapidly until desired setting is reached. Thermostats cycle heat on and off to maintain exact setting.



Heat passes through glass-ceramic into Cookmates® cookware and food.

For example:

If cold food is added

Ingredients are cooled

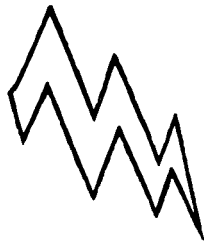
Temperature drops so more heat is needed

Temp-Assure™ sensor calls for more electricity (to maintain temperature)

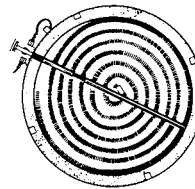
How the Multipan™ conventional unit works:



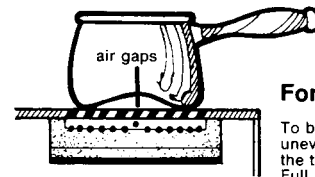
When the dial is set . . .



electricity comes on . . .



Unit heats more slowly by cycling on and off, on and off, etc., to reach desired setting.



Turn to HI for full power then back to desired setting as cooking starts.

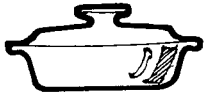
For example:

To boil water in an uneven pan, you set the temperature on HI. Full heating power overcomes the "air gaps" and "heat leaks" of non-flat pans to bring water to a boil. Then, to prevent boilover, you must reset heat to lower level by hand.

Remember:

- When each unit is operating, the heat is generally confined to the area of the burst pattern.
- The glass-ceramic material readily absorbs heat directly above the heating unit, allowing little heat to spread outward. Therefore, when one unit is turned on, the adjacent cooking areas remain cool. Because the **Multi-pan™** unit (right rear) gets hotter than the 3 **Temp-Assure™** units there will be greater heat spread outside the burst area.
- The 3-digit numbers used on **Temp-Assure** dials are numbers only and do not indicate the temperature of the food. For instance, water will not boil at a 225 setting. Use "HI" to bring water to a boil.

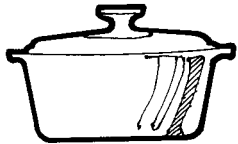
Cookmates® Cookware for All Special Needs



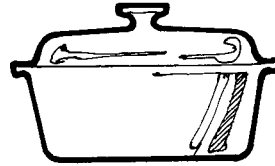
1-Quart
Covered Saucepan
No. KA-SP-1



1½-Quart
Covered Saucepan
No. KA-SP-1½



3-Quart
Covered Saucepan
No. KA-SP-3



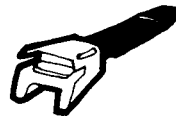
5-Quart Covered
Dutch Oven with Rack
No. KA-DO-5



10-inch Covered Skillet
No. KA-SK-10



7-Cup Beverage Server
No. K-TP-7



No. A-10-HG
Use with 1, 1½ qt.
saucepans
8, 10-inch skillets

IMPORTANT: Don't attempt to use with 3 or 5-qt. saucepans. This handle could break.



Use Amana Stain Remover and Cleaner-Conditioner regularly to protect and preserve the glass ceramic surface of your Amana 3+1 Counterange Electric range.

Replace



How to obtain Cookmates® cookware and accessories:

To purchase:

Cookmates cookware and accessories are available from your local Amana dealer.

Cookmates replacement parts and accessories:

A complete assortment of Cookmates **replacement** parts including Pyrex® brand covers and accessories (detachable handles and storage covers) are available locally from your Amana dealer or distributor.

For further information on where to purchase Cookmates replacement parts and accessories locally, contact: Customer Accessories Dept., Amana Refrigeration Inc., Amana, Iowa 52204.

Replacement Bowls



(Covers not included)

KA-SP-1-B 1 quart saucepan
KA-SP-1½-B 1½ quart saucepan
KA-SP-3-B 3 quart saucepan
KA-SK-10-B 10 inch skillet
KA-DO-5-B 5 quart Dutch Oven bowl
K-TP-7-BBH 7-cup beverage server

Replacement Covers

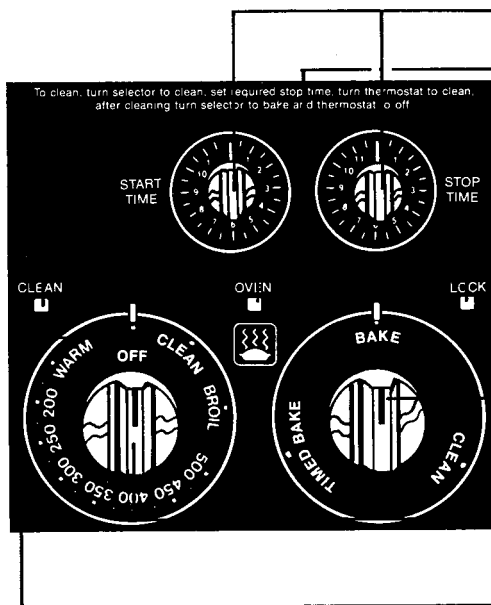


(Bowls not included)

A-7-C Fits KA-SP-1 and KA-SP-1½
A-9-C Fits KA-SP-3
A-12-C Fits KA-DO-5 and KA-SK-10
K-TP-7C Fits K-TP-7

Conventional Oven Controls

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



START TIME KNOB and **STOP TIME KNOB**: used in automatic oven operation (see pages 30-32).

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 CLEAN LIGHT and **OVEN LOCK LIGHT**: these lights glow only when the oven is self-cleaning (see pages 40-43).

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 as described on pages 30-32.
- "CLEAN"—see oven self-cleaning instructions on pages 40-43.

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 INDICATOR LIGHT: this light glows continuously whenever the oven is "on" during baking or broiling.

Set the clock, start time knob and stop time knob

Set the clock on the Radarange Control Panel:

1. Touch **CHANGE/CANCEL** twice.
2. Enter time of day by touching the numbers in sequence. For example, if it is 10:35 (a.m. or p.m.) touch the number pads in sequence beginning with the **1**, then the **0**, followed by the **3** and ending with the **5**.
3. Touch **CLOCK** twice. The clock is now set.







If the power to the oven is interrupted (for example, if the Cooking Center is disconnected or if there is a power failure) the time of day may become erased or appear wrong. To reset the clock, complete steps "1", "2", and "3" above. If the correct time does not appear, deactivate supply circuit (breaker or fuse), reconnect it and then set the clock.

The start time and stop time knobs are mechanically operated clocks, independent of the Touchmatic electronic digital clock. Therefore, it is necessary to synchronize them to the actual time of day before using the oven for automatic timed operation. To do this, rotate the start time to the current time of day. Then to set the oven for automatic operation, **push in** and turn the start time knob to the time the oven should begin operation (if setting the oven to start "later"). Then **push in** and turn the stop time knob to the time of day you wish the oven to stop heating. (See pages 30-32 for complete instructions.)

Baking without automatic timing*:

*For automatic oven timing, see pages 30-32. Use the **touch panel timer** for manual oven operations up to 99 minutes. It does not control oven operation, but can be used as an audible reminder when oven times are finished.

To set timer on Radarange Oven control panel:

1. Touch  twice.
2. Touch in desired time. (To time 30 minutes, touch  ,  ,  ,  .)
3. Touch the  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 is up, a signal will sound.

Prior to baking:

1. Place oven shelves in proper position (see baking hints page 24).
2. Check that **oven vent** is not covered.

To bake:

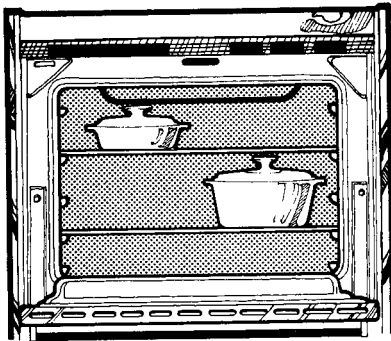
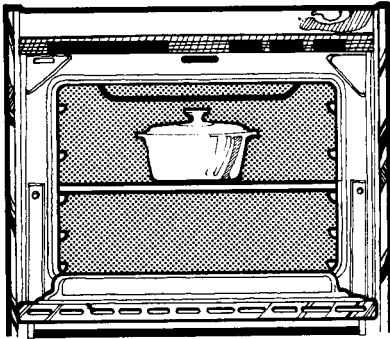
1. Check that **oven operation control knob** is on "BAKE."
2. Turn **oven temperature control knob** to desired temperature. The **oven indicator light** will glow. The **oven operating light** will go on and off during baking to indicate power is cycling on and off to maintain oven temperature.
3. 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.

This is how oven operates during baking

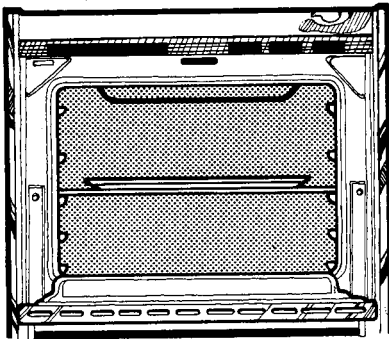
Bake element comes on at full power and cycles off and on during baking. The broiler element cycles on one-fourth power to help maintain even distribution of heat for best baking results.

Note: Only the bake element will glow red.

Spacing shelves



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



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:

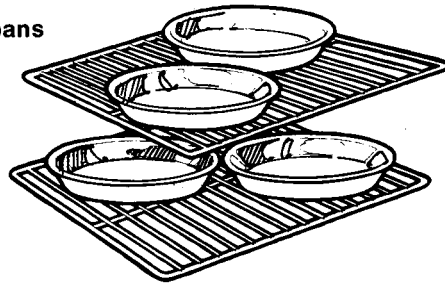
 1. Pans should never touch each other or any side of the oven. Allow at least one inch of space between pans, oven walls and oven door.
 2. Stagger pans so that one is not placed directly above another.
 3. Cookie sheets should be at least two inches smaller than the oven.
- Only open oven after minimum 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 backslash.

Spacing pans



Roasting without automatic timing*:

*For automatic oven timing see pages 30-32.

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.

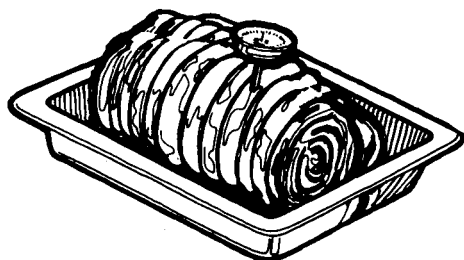
To roast:

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 on page 41.

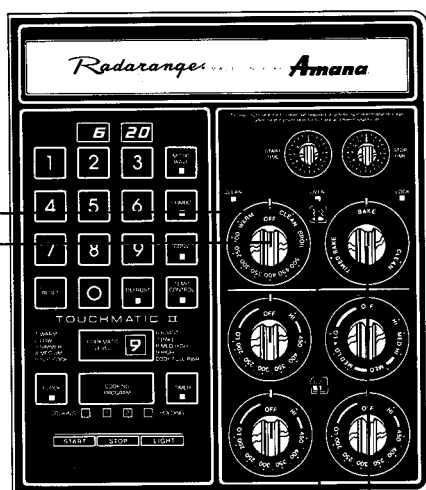
Roasting hints:

- Defrosted meat takes less electricity to cook. However, when roasting meat that is still frozen:
 - allow about $\frac{1}{3}$ to $\frac{1}{2}$ 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.



OVEN
TEMPERATURE
CONTROL KNOB

OVEN
INDICATOR
LIGHT



OVEN
OPERATING
LIGHT

OVEN
OPERATION
CONTROL KNOB

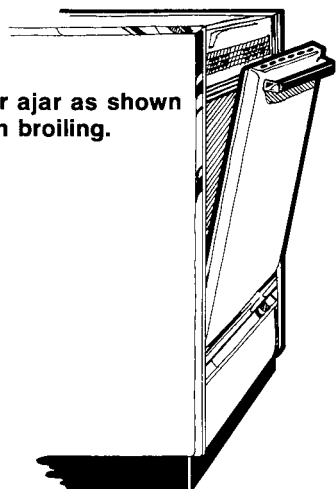
Roasting time and temperature chart:

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:

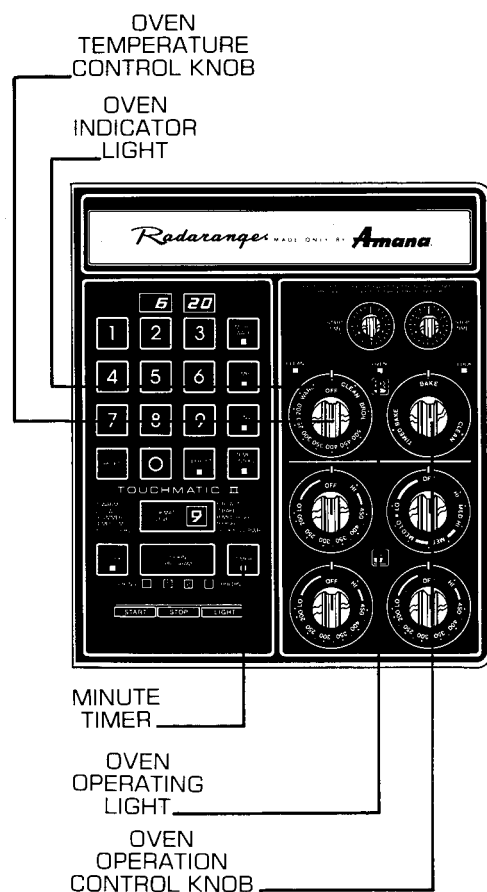
Prior to broiling:

- Prepare meat:
- Allow frozen meat to thaw before broiling to save energy.
- Meats for broiling should be tender cuts and preferably at least $\frac{3}{4}$ 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:

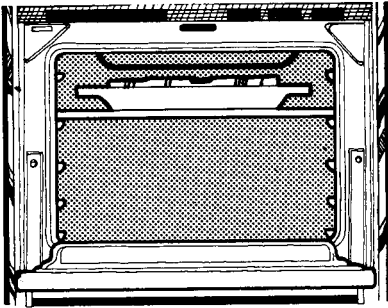
Before turning **oven temperature control knob** to "BROIL," check that:

- **Oven operation control knob** is on "BAKE."
- **Oven vent** is not covered.
- Consult time and shelf position chart for broiling (page 29).
- 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 unit on oven shelf. Use **minute timer** on Radarange oven control panel for convenience in timing.
- 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.

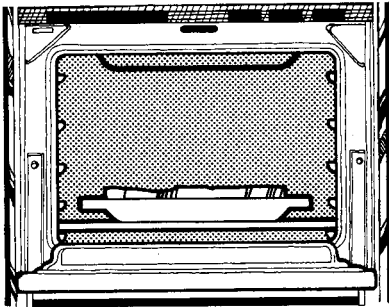


Close:

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.

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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 1/3 to 1/2 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. Set controls as follows:
 - Rotate **start time knob** to current 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 **start time knob** is set at 2:00 p.m., and the food is to be cooked 2½ hours at 325°F, here's what you do:

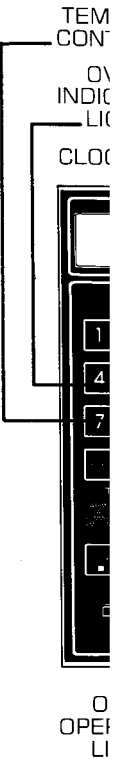
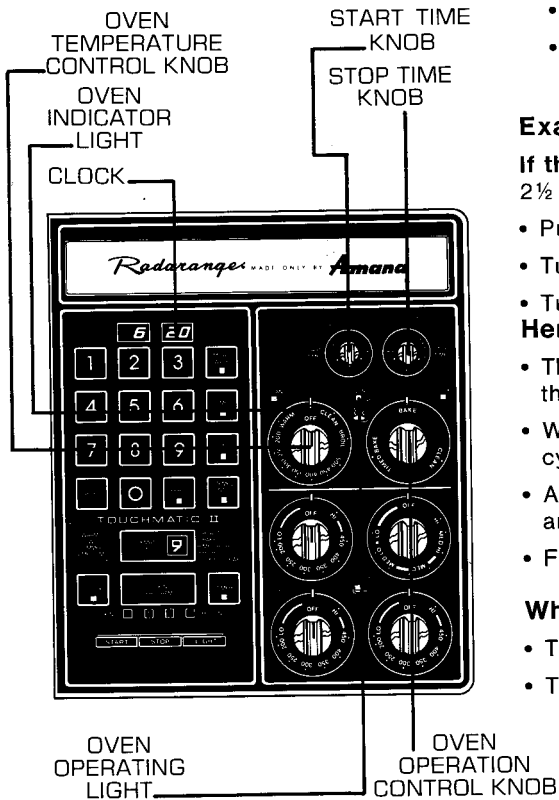
- Push in and turn **stop time knob** to 4:30 p.m.
- Turn **oven operation control knob** to "TIMED BAKE."
- Turn **oven temperature control knob** to 325°F.

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 knob** to "BAKE."



Setting automatic oven to start "later":

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.)
- Rotate **start time knob** to correct time of day. (Do not push in.) This synchronizes the mechanical start time clock to the correct time of day.
- **Push in** and turn **start time knob** to the time of day food is to start cooking.
- **Push in** 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."
- Turn **start time knob** to 1:00. Do not push knob in.
- Push in and turn **start time knob** to "4" o'clock. (3 hours ahead.)
- Push in and turn **stop time knob** to "6" o'clock.

Here is what happens:

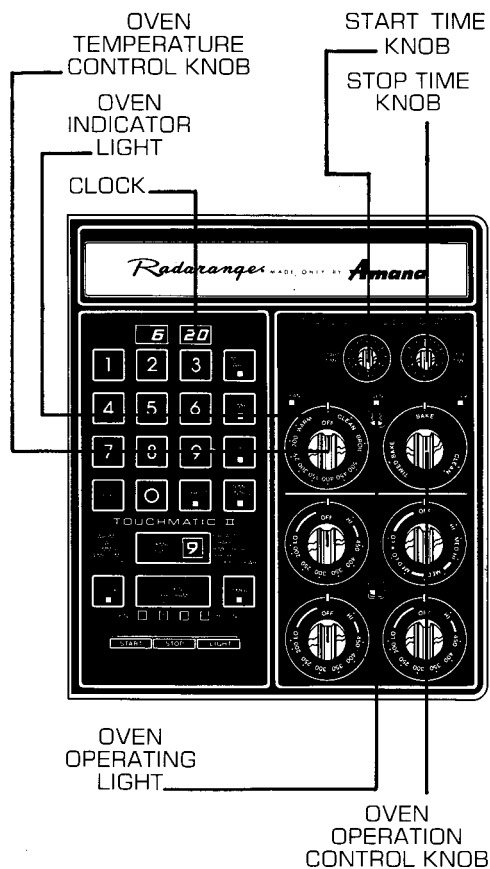
- At 4:00 p.m., start time setting will turn oven on. Both the **oven indicator light** and the **oven operating light** will glow.
- When selected temperature of 350°F is reached, **oven operating light** begins cycling off and on indicating that temperature is being maintained.
- At 6:00 p.m., the **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."

To reset oven for regular use:

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

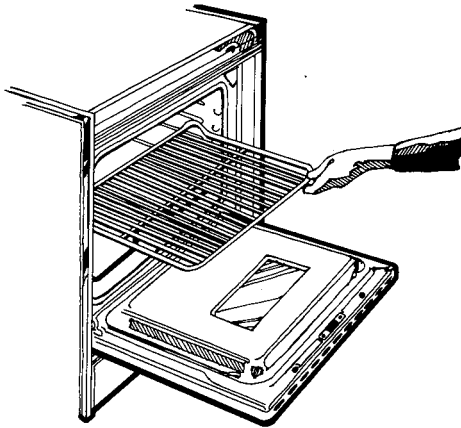
Set "stop time" as close to the time for serving as possible. Retained heat in the oven will continue to cook the food after the oven turns off.

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:

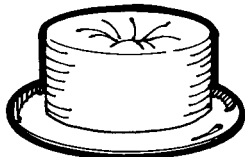
- Do not obstruct oven vent when oven is being used (baking, roasting, broiling) or while in self-clean process.
- Do not place aluminum foil directly on oven bottom, on oven unit or cover entire oven shelf.
- If oven shelves remain in oven during cleaning cycle, wipe shelf sides with cooking oil after 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.





Flat Cake

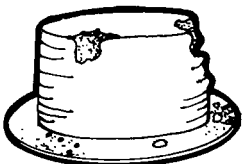
- Oven temperature too high or too low
- Pan too large
- Overmixing or undermixing
- Too much or too little liquid
- Improper placement of oven shelf



Fallen Cake

(or dipped in center)

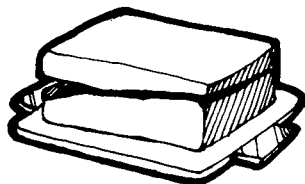
- Oven temperature too low
- Pan too small
- Baking time too short
- Oven door opened too soon
- Too much or too little liquid



Crumbly

(or dry)

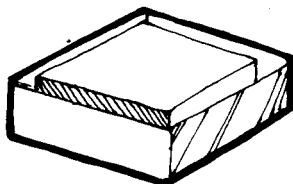
- Oven temperature too high
- Baking time too long
- Too little liquid



Uneven Layers

(or uneven browning)

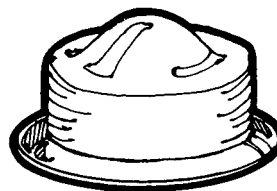
- Uneven heat circulation
- Bent or warped pans
- Pans too close together or too close to oven walls
- Range not level



Excessive Shrinkage

(from sides of pan)

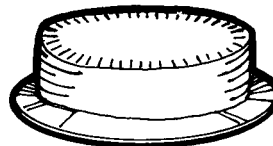
- Oven temperature too high
- Pans placed too close together or too close to oven walls
- Baking time too long
- Overmixing



Humped Cake

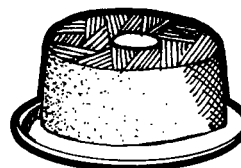
(or peaked in center)

- 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



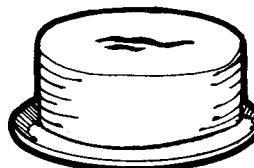
Pale Top Crust

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



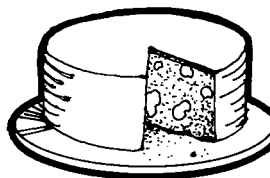
Uneven Texture

- 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.)

Part 3 - Cooking Center Care and Cleaning

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

Without messy drip pans or clumsy burners and grids to worry about, you'll want to keep your smoothtop gleaming. It's so much easier, you can clean it more often with less effort than ever before.

To save on clean-up time, follow these simple precautions:

- Make sure bottom of cookware and cooking area are clean and dry.
- Select correct heat settings and use cookware large enough to accommodate food and liquid to eliminate boilovers and spattering.
- If possible, wipe up food spills and spatters from adjacent heating areas before using such areas for cooking.
- Use a spatter shield when shallow frying.

Regular daily care:

Use Amana Cleaner-Conditioner daily. As it cleans, it leaves a protective coating of silicone on the smooth surface which helps prevent scratches and abrasions in which food particles can collect. It also helps prevent build-up of mineral deposits and will make future cleaning easier.

- Apply a dab of Cleaner-Conditioner in center of each unit to be cleaned. (For normal cleaning, start with about $\frac{1}{8}$ tsp. of Cleaner-Conditioner and apply more if needed.)
- Dampen clean paper towel and clean unit.
- Wipe off this application with another clean, damp paper towel, and wipe dry.

How to remove and prevent surface discoloration:

- Use Amana Stain Remover or Bar Keepers Friend routinely once or twice a week to prevent discoloration, especially in hard water areas. Directions for use are found on page

Other materials may be used for cleaning (see page 35). For special cleaning problems see page 37.



Amana Stain Remover and Amana Cleaner-Conditioner are available from your Amana dealer.



Use to remove
BAR KEEPERS
found at hard

Do use a razor
burn-ons. Hold
at a 30° angle

Use non-abrasive
cleaners





Use to remove discoloration

BAR KEEPERS FRIEND may also be used and may be found at hardware, houseware or food stores.



Do use a razor blade to remove excess burn-ons. Hold blade so entire edge is at a 30° angle.

Use non-abrasive cleaners



Remember:

- If a wet paper towel is used to remove spillovers from a warm cooking area, be careful to avoid steam burns.
- Never mix household cleaning products! Chemical mixtures may interact, with objectionable or even hazardous results.
- Do not use sponge or dishcloth. They may leave film of soil-laden detergent water on heating area which may turn brown and resemble a discoloration next time area is heated. If that should happen, Cleaner-Conditioner will remove it.
- Wait until rangetop has cooled before cleaning with Amana Stain Remover or other cleansers. Fumes could be hazardous.
- Make sure diamond ring is not in contact with glass-ceramic rangetop when cleaning or cooking. It could scratch the surface.

How to deal with burned-on spots:

1. Make sure area to be cleaned is cooled. To cool quickly, you can put ice cubes directly on hot surfaces or place an ice-filled Cookmates pan on the area.
2. Remove excess soil with a single edge razor blade (see illustration).
3. Clean off remainder of burn-on using Cleaner-Conditioner.

Other cleaning materials you can use:

Do use:

Amana Cleaner-Conditioner and Amana Stain Remover should be used regularly to clean and protect cooking surface. If you run out, you may temporarily use one or more of these:

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



Do not use:



Some cleaning materials recommended by manufacturers for general use on "glass" may contain an ingredient which can damage the surface. Use only the type of materials recommended on page 36.

1. Avoid abrasive impregnated plastic, nylon and cloth pads such as: RESCUE® brand scouring pads, SCOTCH-BRITE® brand scouring pads, GOLDEN FLEECE® pot cleaner and scour cloths — these can scratch.
2. Avoid metal pads such as: CHORE GIRL® pot cleaners, KURLY KATE pot cleaners, S.O.S.® soap pads, PADDY® soap pads — these can metal-mark and scratch.
3. Avoid abrasive, heavy-duty cleansing powders such as: AJAX® cleanser, COMET® cleanser — these can scratch, depending on their abrasiveness and the cleaning pressure applied in use.
4. Avoid chemical oven cleaners — these can etch the glass-ceramic surface and are caustic.
5. Avoid rust stain removers containing hydrofluoric acid such as: WHINK® rust stain remover.
6. Avoid ZUD® rust stain remover.
7. Avoid CLOROX® and other bleaches.

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Problem	Cause	To Remove	To Prevent
Brown streaks and specks.	<ul style="list-style-type: none"> Cleaning with a sponge or dishcloth that has been used for other kitchen cleaning tasks and may contain soil-laden detergent water. 	<ul style="list-style-type: none"> Use a light application of Cleaner-Conditioner with clean, damp paper towel. 	<ul style="list-style-type: none"> Use Cleaner-Conditioner only with clean, damp paper towel.
Blackened burned-on spots.	<ul style="list-style-type: none"> Spatters or spillovers onto a hot cooking area. Accidental melting of a plastic film, such as a bread bag or similar items. 	<p>When area has cooled:</p> <ul style="list-style-type: none"> Use Cleaner-Conditioner with damp paper towel to remove as much burn-on as possible. Use Cleaner-Conditioner with non-impregnated plastic nylon pads such as: <ul style="list-style-type: none"> DOBIE® scouring pad SKRUFFY® scouring brush TUFFY® plastic mesh ball If burn-on persists, CAREFULLY scrape with a single edge razor blade. Hold blade so entire length of edge is on surface at a 30° angle. Use a blade holder if you have one. 	<ul style="list-style-type: none"> Select correct heat settings and large enough cookware to eliminate boilovers and spattering. Whenever possible, wipe spatters and food spills as they occur. Use an inexpensive spatter shield available in houseware departments and some supermarkets. Don't put plastic items on warm cooking areas.
Fine "brown lines" (tiny scratches or abrasions which have collected soil).	<ul style="list-style-type: none"> Coarse particles (salt, sand, sugar or grit) caught between bottom of cookware and rangetop that are not removed before cooking. Using incorrect cleaning materials. 	<ul style="list-style-type: none"> Tiny scratches are not removable but can be minimized by continual use of Cleaner-Conditioner. Such scratches do not affect cooking performance. 	<ul style="list-style-type: none"> In areas where there is an abundance of sand or dust, be sure to wipe rangetop each time before using. Daily use of Cleaner-Conditioner.
Metal marking (gray or black marks).	<ul style="list-style-type: none"> Sliding or scraping metal utensils or oven shelves across rangetop. 	<ul style="list-style-type: none"> Apply Cleaner-Conditioner with dampened paper towel to cooled surface. 	<ul style="list-style-type: none"> Do not slide shelves or other sharp metal objects across rangetop.
Pitting or flaking.	<ul style="list-style-type: none"> Boilover of sugar syrup and adherence of sugar syrup to hot rangetop. This can cause pitting if not removed immediately. 	<ul style="list-style-type: none"> Turn unit to LO; take several paper towels and <i>wipe hot cooktop immediately</i>. Scrape off remainder of burn with a single edge razor blade held at 30° angle while unit is still warm. Use a blade holder if you have one. 	<ul style="list-style-type: none"> Select correct heat settings and large enough cookware to eliminate boilovers and spattering Watch sugar syrup carefully to avoid boilover.
Hard water spots. (A gray or brown discoloration that does not seem to be removed using Cleaner-Conditioner.)	<ul style="list-style-type: none"> In cooking, condensation often collects and drips from cookware covers removed during cooking. The minerals found in the water supply and acids in foods may spill on the surface and cause gray or brown deposits. The layer is so thin it often seems to be in or under the cooking surface and cannot readily be felt. 	<ul style="list-style-type: none"> Mix a small quantity of Amana Stain Remover with tap water to form a thick wet paste. Apply this mixture to stained area. Scrub surface vigorously. After stain is removed: Clean remaining paste away with damp paper towel. Apply dab of Cleaner-Conditioner and polish with paper towel. If discoloration is not removed make a new paste. Rescrub if necessary. 	<ul style="list-style-type: none"> Daily use of Cleaner-Conditioner applied with a clean, damp paper towel will help to keep the glass-ceramic surface free from hard water mineral deposits and food-caused discolorations.

Cleaning hints:

- Deposits of moisture (dropped onto the rangetop while removing lid of a pan) or cleaning agents left from a previous cleaning may appear as soil on the flat, shiny-white surface when heated. Or if the cooking areas or the cookware have an invisible residue of soil-laden detergent water, discoloration or specks may appear when the surface is heated. This can occur when a dishcloth or sponge used for washing dishes has been used to wipe the rangetop.
- To eliminate "discoloration" or "specks" always finish cleaning by wiping with a clean damp paper towel. Remember, when the rangetop is clean, it's all clean — there is no hidden dirt beneath the sealed panel.
- Cleaner-Conditioner can be used for cleaning both the inside and the outside of Cookmates® cookware, CORNING WARE® cookware and other glass dishware. It is non-toxic and is not harmful. Do NOT use in vessels used for beating egg whites. Egg whites may not reach full volume.
- Control knobs on control panels are removable for cleaning. Metal mounting rims can be cleaned with clean cloth rinsed in a detergent and water solution. Dry with a clean cloth.

Remember:

If Cleaner-Conditioner is not used regularly or not used at all, and only heavy-duty abrasive cleansing powders are used, over a period of time (approximately 6 months) this will roughen the surface of the glass-ceramic rangetop. Cleaning may become progressively more difficult and discoloration may occur.

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Cookmates® cookware cleaning chart:

Cookmates cookware stays smooth and clean with regular care and the use of recommended cleaning materials.

For normal soil, use hot detergent water followed by thorough rinsing and drying. Wash either by hand or in automatic dishwasher.

For special problems, use chart below.

Cleaner-Conditioner will remove some difficult soil. It's non-toxic and is not harmful if used inside cookware.

Problem	To Remove	To Prevent
Burned-on or scorched-on food.	<ul style="list-style-type: none"> • Soak immediately in hot detergent water. Loosen soil with plastic or nylon pads (example: DOBIE® scouring pad, SKRUFFY® scouring brush, or TUFFY® plastic mesh ball) or wooden spoon. Use cleansing powders (example: BON AMI®) with damp cloth, paper towel or sponge. 	<ul style="list-style-type: none"> • Use lowest heat in cooking which will do the job.
Sugary or starchy burned-on food.	<ul style="list-style-type: none"> • Use baking soda as cleansing powder. • Soak with baking soda solution (3 tablespoons soda to 1 quart water). • Boil soda solution in cookware if necessary. 	<ul style="list-style-type: none"> • See above
Greasy burned-on food.	<ul style="list-style-type: none"> • Soak in hot water and detergent. • Soak in household ammonia. • Treat with a cleaner containing ammonia. 	<ul style="list-style-type: none"> • See above
Gray marks from soft-metal stirring utensils.	<ul style="list-style-type: none"> • Use plastic or nylon pads such as: DOBIE® scouring pad. • Use cleansing powders (example: BON AMI®) with damp cloth, paper towel or sponge. • Use Amana Stain Remover. • Avoid impregnated plastic or nylon pads such as RESCUE® brand soap pads, SCOTCH-BRITE® brand scouring pads, GOLDEN FLEECE® pot cleaner and scour cloths. • Avoid metal scouring pads. 	<ul style="list-style-type: none"> • Use plastic, wooden or coated stirring utensils. • Use recommended cleaning methods.
Discoloration as in beverage maker.	<ul style="list-style-type: none"> • Add one tablespoon of automatic dishwasher detergent, fill with hot water, stir until dissolved. Allow to stand over night, rinse thoroughly and dry. 	<ul style="list-style-type: none"> • After each use, wash and rinse thoroughly; dry. • Treat regularly for mineral deposits, if necessary.
Mineral deposits from water which may or may not be discolored.	<ul style="list-style-type: none"> • Fill with vinegar solution (1 part vinegar to 6 parts water) to cover the deposit. Boil about 20 minutes. Up to full-strength vinegar may be used. • Rinse. If some deposit remains, sprinkle with powdered cleanser and scrub with a plastic mesh ball. • Apply a wet paste of Amana Stain Remover and then scrub with a damp paper towel. Rinse thoroughly. 	<ul style="list-style-type: none"> • After each use, wash and rinse thoroughly; dry. • Beverage servers require regular treatment. • Avoid boiling dry. This leaves a heavy mineral deposit.

To clean PYREX® brand covers, use a powdered cleanser such as BON AMI® or baking soda. If a scouring pad is preferred use one like DOBIE®, SKRUFFY® or TUFFY®. Avoid using harsh, scratchy pads such as RESCUE®, SCOTCH-BRITE®, CHORE GIRL®, KEEN®, S.O.S., BRILLO® or GOLDEN FLEECE®.

CAUTION: Do not try to clean COOKMATES® cookware in oven during pyrolytic self-cleaning cycle. The glass-ceramic material will survive the cleaning cycle, but satisfactory cleaning of the cookware may not be accomplished.

The Self-Cleaning Oven

What happens before self-cleaning cycle:

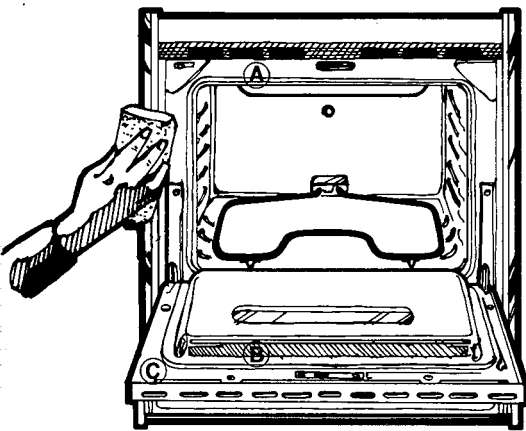
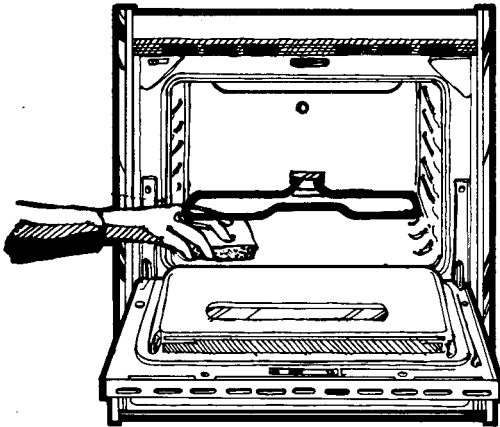
1. Remove all pots, pans, broiler pans, and anything else that may be stored in the oven.
2. Remove shelves unless they need cleaning. Shelves change color with heat and may stick after cleaning. Most color change occurs during the first few cleaning operations.
3. Wipe excessive grease and spillovers 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.



Prior to set
Open oven do
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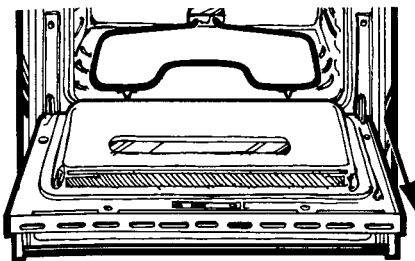


ST
CLOCK ___



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.



Setting self-cleaning cycle:

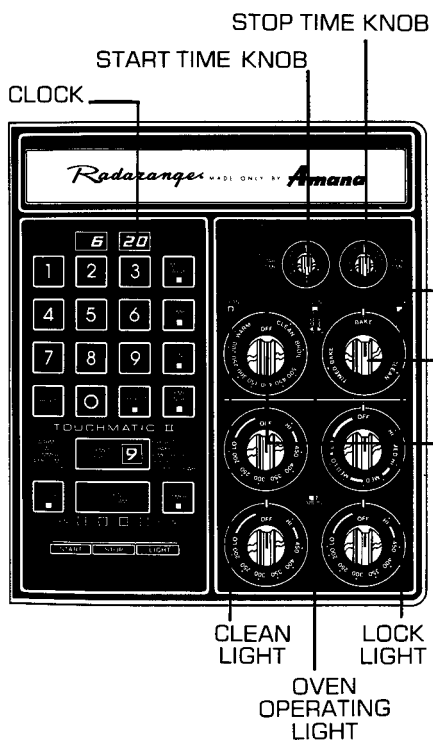
Prior to setting:

1. Check inside of oven (read: "What happens before self-cleaning" on page 40).
2. Make sure the **start time knob** (shaft in "out" position) is set for correct time of day.
3. **Oven temperature control knob** is in "OFF" position.
4. **Oven vent** is not covered.
5. Close oven door tightly.

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.

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.
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What happens during self-cleaning cycle:

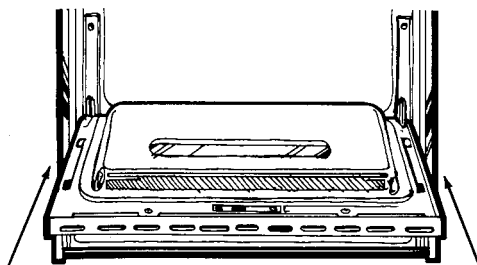
- Both the upper and lower oven elements are on during cleaning.
- The temperature will continue to rise to about 900°F where it will stay for the remainder of the cleaning time. (**NOTE:** The first few times the self-cleaning system is used, there may be minor smoking and a slight odor as the oven 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.
 - Turn **oven temperature control knob** to "OFF."
 - Turn **oven operation control knob** to "BAKE."
 - Allow oven to cool until "lock" indicator light goes out.

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

Care and Cleaning of Other Cooking Center Parts

Part	Cleaning Aids	How to Clean	Tips and Precautions
Chrome-Plated Control Knobs	<ul style="list-style-type: none"> • Soap and water • Bristle brush, if necessary 	<ul style="list-style-type: none"> • Be certain control is "OFF" • Remove knobs by pulling straight toward yourself. • Wash with dishes, rinse, dry. 	<ul style="list-style-type: none"> • Do not clean in Oven Clean Cycle. Chrome will discolor. Knobs will melt.
Control Panel	<ul style="list-style-type: none"> • Glass cleaner, e.g. Windex® or Amana Clean and Polish* 	<ul style="list-style-type: none"> • Remove control knobs. • Clean with glass cleaner. • Wipe with lintless cloth or towel. 	<ul style="list-style-type: none"> • Be careful not to spray cleaner inside panel. Shafts are gasketed to help prevent this.
Painted & Brushed Aluminum & Glass Backsplash	<ul style="list-style-type: none"> • Soap and water 	<ul style="list-style-type: none"> • Wash, rinse, dry with soft cloth. 	<ul style="list-style-type: none"> • Avoid abrasive cleansing powders which might scratch finish.
Stainless Steel Trim Rim	<ul style="list-style-type: none"> • Soap and water 	<ul style="list-style-type: none"> • Wash, rinse, dry with soft cloth. 	<ul style="list-style-type: none"> • Avoid abrasive cleansers which might scratch or dull the finishes.

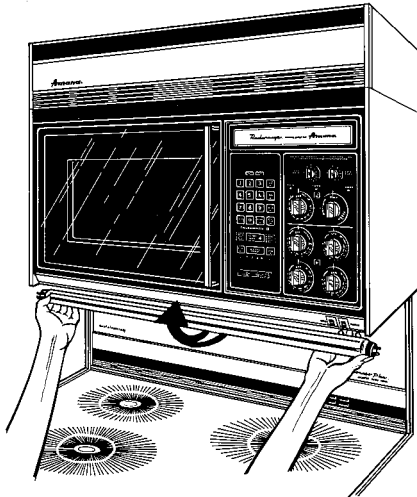
*Amana Clean and Polish is designed for use on all major appliances. This product also leaves a silicone film that protects the surface and makes the next cleaning easier.



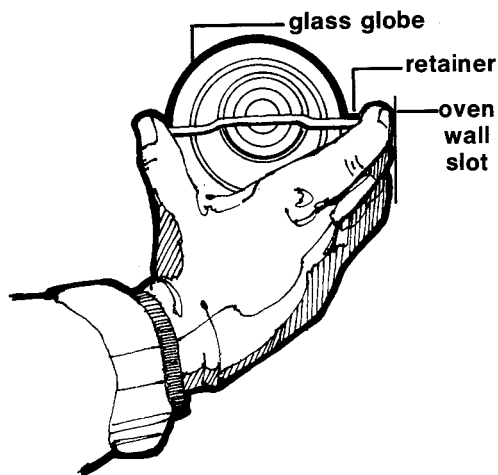
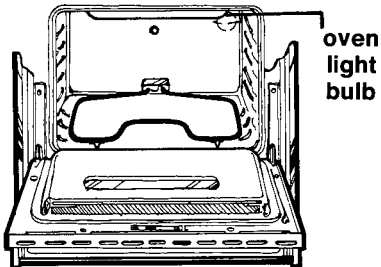
Care and Cleaning of Other Cooking Center Parts (cont'd)

Part	Cleaning Aids	How to Clean	Tips and Precautions
Painted Steel Range Sides	<ul style="list-style-type: none"> • Soap and water • Amana Clean and Polish 	<ul style="list-style-type: none"> • Clean regularly when range has cooled. 	
Chrome-Plated Oven Shelves	<ul style="list-style-type: none"> • Soap and water • Soap filled scouring pads 	<ul style="list-style-type: none"> • Wash, rinse, dry regularly. • For stubborn spots: use scouring pads. 	<ul style="list-style-type: none"> • May be cleaned in Oven Clean Cycle, but will discolor due to high temperatures. • Do not allow spills and splatters to "bake" on.
Fiberglass Oven Gasket	<ul style="list-style-type: none"> • None 	<ul style="list-style-type: none"> • Do not clean. 	<ul style="list-style-type: none"> • Do not scrub or clean gasket. Cleaning will deteriorate this special heat-saving seal.
Porcelain Enamel Oven frame, Oven interior, Door liner	<ul style="list-style-type: none"> • Soap and water • Non-abrasive cleaners • Self-cleaning cycle 	<ul style="list-style-type: none"> • Before setting self-cleaning cycle: <ol style="list-style-type: none"> 1. Remove any items in oven. 2. Wipe all interior areas noted to prevent burn on of heavy soils and excessive smoking. • Set Oven Clean Cycle. Review detailed instructions on pages 	<ul style="list-style-type: none"> • Lower oven heating unit lifts up for easier wiping of oven interior. • Do not clean range control knobs or utensils in self-cleaning cycle. • Clean oven before it becomes "excessively soiled."
Upper & Lower Conventional Oven Heating Units	<ul style="list-style-type: none"> • None 	<ul style="list-style-type: none"> • Bake and broil units clean themselves during operation and self-cleaning cycle. 	<ul style="list-style-type: none"> • Do not clean with any water or cleansers. Electrical parts can be damaged.
Glass Oven Door	<ul style="list-style-type: none"> • Soap and water • Non-abrasive cleaners • Glass cleaner • Amana Clean and Polish 		
Storage Drawer and Floor Covering	<ul style="list-style-type: none"> • Soap and water 	<ul style="list-style-type: none"> • Remove storage drawer by pushing down to disengage 2 metal clips on runners. Lift out drawer for easier cleaning of drawer and floor. 	<ul style="list-style-type: none"> • Replace drawer by setting on runners. Clips will automatically realign when drawer is closed.
Broiler Grid and Broiler Pan	<ul style="list-style-type: none"> • Soap and water • Undiluted detergent • Paper toweling 	<ul style="list-style-type: none"> • Remove from oven promptly after broiling and drain drippings. • Sprinkle grid & pan with detergent. • Place damp toweling on detergent. • When cool, wash, rinse dry. 	<ul style="list-style-type: none"> • Do not leave in oven after broiling. Soil will burn on, danger of grease fire. • Do not clean in Oven Clean Cycle.
Filter for Optional Vent Fan	<ul style="list-style-type: none"> • Soap and water 	<ul style="list-style-type: none"> • Remove aluminum mesh filter and wash in warm, soapy water. Rinse thoroughly and shake out excess water. Filter may be cleaned in dishwasher. • The charcoal filter (if used) should only be cleaned with a damp cloth. • Do not submerge or soak charcoal filter in water. • Replace by sliding back into original position. 	<ul style="list-style-type: none"> • For venting efficiency, clean periodically.

How to Replace the Lights



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.

Microwave Oven Light

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.

Be sure you have read and 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, and control knobs that can be removed by pulling off the control shaft.

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.)

How to tell if your heating units need service:

Each heating unit can be replaced individually. If you suspect you have a faulty unit, use the performance tests below to determine if service is necessary.

Performance test for small Temp-Assure heating unit:

1. Turn to "Hi" heat and allow to preheat 5 minutes.
2. Fill a flat bottom ceramic container (such as the Cookmates KA-SP-3 Cookmates Saucepan with 1 quart 60°F tap water.
3. Cover saucepan.
4. Place on small cooking area.
5. Time the number of minutes until water comes to a complete rolling boil. Water should take about **7-9 minutes to boil**.

Performance test for large Temp-Assure heating unit:

1. Turn to "Hi" heat and allow to preheat 5 minutes.
2. Fill a large flat bottom ceramic container (such as the Cookmates KA-DO-5 5 quart covered Dutch Oven) with 3 quarts of 60°F tap water.
3. Cover Dutch Oven.
4. Place on large cooking area.
5. Time the number of minutes until water comes to a complete rolling boil. Water should take about **13-15 minutes to boil**.

When Service is Required:

Call nearest authorized service agency. (The dealer from whom you purchased your Radarange Plus™ 3 + 1 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 3 + 1 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.