

# IMPORTANT INSTRUCTIONS FOR SAFE COOKING

## GENERAL COOKING:

1. Proper Installation — Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never Use Your Appliance for Warming or Heating the Room.
3. Do Not Leave Children Alone — Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear Proper Apparel — Loose-fitting or hanging garments should never be worn while using the appliance.
5. User Servicing — Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician. Our warranty applies only when repairs are made by an authorized Amana service center.
6. Storage in or on Appliance — Flammable materials should not be stored in an oven or near surface units.
7. Do Not Use Water on Grease Fires — Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use Only Dry Potholders — Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

## RANGETOP:

1. Use Proper Pan Size — This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
2. Never Leave Surface Units Unattended at High Heat Settings — Boilover causes smoking and greasy spillovers that may ignite.
3. Make Sure Reflector Pans or Drip Bowls Are in Place — Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
4. Protective Liners — Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
5. Glazed Cooking Utensils — Only certain types of glass, glass/ceramic, ceramic, earthenware,

or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.

6. Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units — To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
7. Do Not Soak Removable Heating Elements — Heating elements should never be immersed in water.
8. Do Not Cook on Broken Cook-Top — If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.
9. Clean Cook-Top With Caution — If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
10. Don't Use Utensils Which Extend More Than 1 Inch Over Edge of Surface Unit — Damage to the rangetop and inefficient cooking could result.
11. Don't Put Plastic Items On Warm Surface Units — They will melt and stick.

## OVENS:

1. Use Care When Opening Door — Let hot air or steam escape before removing or replacing food.
2. Do Not Heat Unopened Food Containers — Build-up of pressure may cause container to burst and result in injury.
3. Keep Oven Vent Ducts Unobstructed.
4. Placement of Oven Racks — Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
5. Do Not Clean Door Gasket — The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
6. Do Not Use Oven Cleaners — No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
7. Clean Only Parts Listed in Manual.
8. Before Self-Cleaning the Oven — Remove broiler pan and other utensils.
9. Don't Mix Household Cleaning Products — Chemical mixtures may interact with objectional or even hazardous results.

10. Do Lubricate Sides of Oven Shelves With Cooking Oil After Self-Cleaning the Oven — This will help to avoid damaging the oven shelf guides and let the shelf slide easier.

#### **GRILLE USAGE:**

- Always use an exhaust fan when cooking on the grille.
- Trim excessive fat from meat cooked on the grille.
- Do not leave grille unattended.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- Should grease cause a sustained flame up:
  - 1) Remove food from the grille with a long-handled fork or tongs.
  - 2) Turn surface switch off.
  - 3) Turn exhaust fan off.
  - 4) Cover grille with griddle or other metal cover.
- Before removing grille pan, allow any grease to cool to a solid to avoid spilling.

Due to the nature of cooking, fires can occur as a result of overcooking, excessive grease, or component failure. Though a fire is unlikely, if one occurs proceed as follows:

#### **SURFACE ELEMENT FIRES**

1. **DO NOT** turn on a range vent hood. The flames could be drawn into the hood where more damage could result.
2. Smother the fire with a non-flammable lid or baking soda, or use a Class "ABC" or "BC" extinguisher. Not water. Not salt. Not flour.
3. As soon as it is safe to do so, turn the surface element controls to "OFF".

#### **OVEN FIRES**

1. If you see smoke from your oven, **do not open the door**.
2. Turn the oven controls to "OFF".
3. As an added precaution, turn off the power at the main circuit breaker or fuse box.
4. Turn on the range vent hood or exhaust fan, if you have one, to remove smoke.
5. Allow food or grease to burn itself out in the oven.

#### **OF COURSE, IF SMOKE AND FIRE PERSIST, CALL THE LOCAL FIRE DEPARTMENT.**

If there is any damage to components, call your repair service before using the range or cooktop again.

Remember, excessive grease is always a fire hazard. The best prevention is to keep your range or cooktop clean and free of excess grease.

## **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 HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN —**

Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns — among these surfaces are oven vent openings and surfaces near these openings, oven door and windows of oven door.

### **CLEAN VENT HOOD FREQUENTLY**

Grease should not be allowed to accumulate on hood or filter. When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.

### **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS —**

Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the cook-top and surfaces facing the cook-top.

## **TO INSTALL:**

Your Counterange Modular Range must be properly grounded and installed by a qualified installer. 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 Electric Code.

# Installation and Ventilation

## Installation

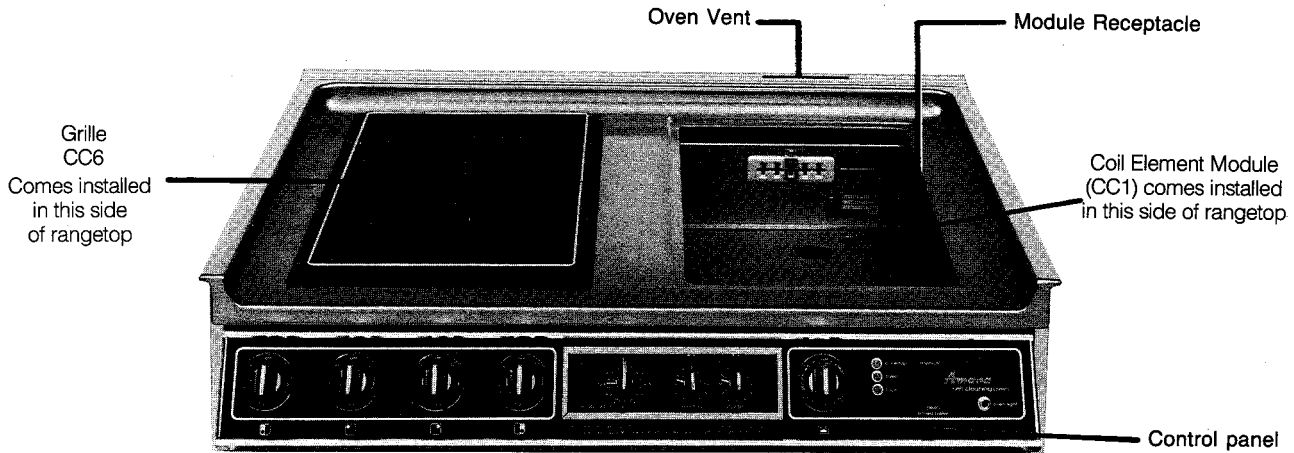
1. Proper Installation — Be sure your appliance is properly installed and grounded by a qualified technician.
2. Be sure that the installer has observed all the instructions in the installation instructions and that the rangetop is level.
3. Check to see if electrical power to the rangetop is turned on.

## Ventilation

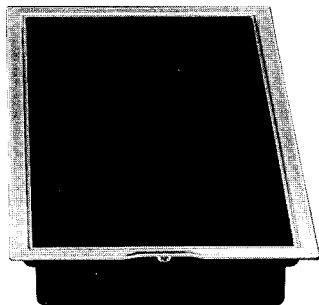
Your new Amana rangetop allows you the pleasure of grilling and open roasting of food inside your home. However, such open cooking requires proper ventilation to remove cooking vapors, odors, and smoke.

We strongly recommend that a quality, high air flow ventilation system, such as Amana Model RVH-4C rangehood, be installed in conjunction with your new modular range. This overhead vent should be capable of removing at least 400 cubic feet of air per minute (400 CFM). If you currently have a vent, please consult your Amana dealer to determine whether it is adequate.

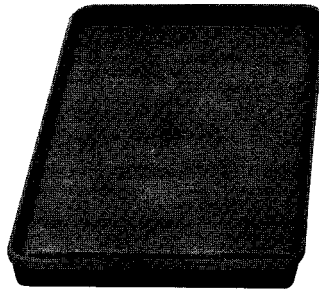
## Rangetop Features



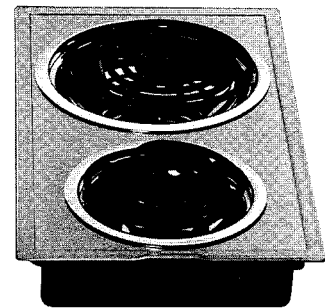
## Optional Modules



Glass Ceramic Module (CC2)

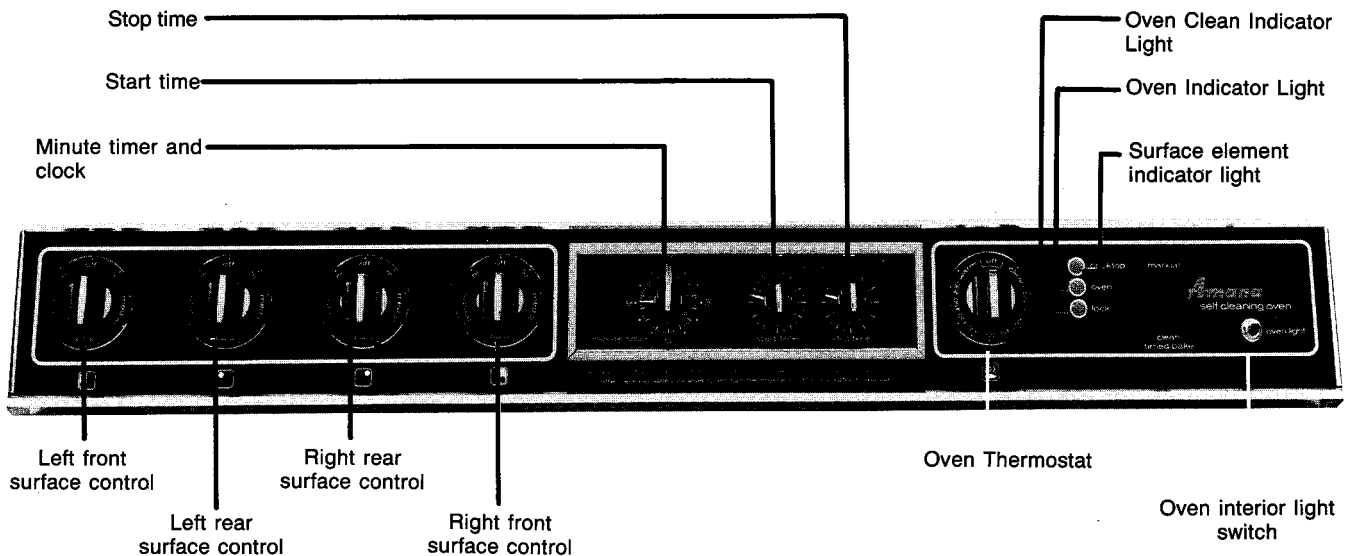


Griddle (CC7)



Coil Element Module (CC1) (shipped with range)

## Control Panel



# How to Install and Remove Modules

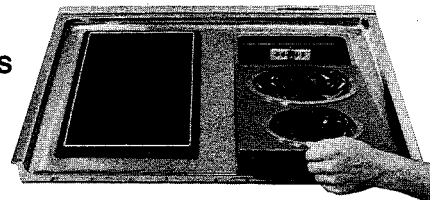
Your rangetop is shipped with a grille module in the left side and a coil element module in the right side. You can purchase any or all of four different cooking modules for installation on either side of the rangetop.

Follow these simple instructions to install the coil element module or the optional glass-ceramic module.

## TO INSTALL MODULES:

1. Rangetop switches must be in the off position.
2. Position the terminal plug of the module at the rear of the rangetop as shown in the picture.
3. Slide the module toward the rear of the rangetop until the terminal plug is completely inside the receptacle.
4. Lower the front end of the module into the rangetop until it is flush with the surface. Your rangetop is now ready for use.

## Coil and Glass Ceramic Modules



## TO REMOVE MODULES:

1. All surfaces switches must be in the off position and the modules cool.
2. Lift up on tab at front of module until base of module clears the opening at the front of the rangetop. Lifting the module too high, while still engaged, could damage the terminal.
3. To disengage terminals, hold module by the side edges and slide toward the front of the rangetop. Lift out when fully unplugged.
4. When storing modules do not stack them where they may fall or be damaged. Never store materials on top of the glass-ceramic module. This could damage or mar the surface finish.

## TO INSTALL GRILLE:

1. Install grille pan with opening to the rear of rangetop cavity. Place grille pan insert in grille pan.
2. With all the controls in the off position, place the grille element with the terminals facing the rear of the rangetop and level with the surface, insert the terminals into the rangetop receptacle as far as they will go. (Do not force.) The grille element should now rest on the ledge of the grille pan.
3. Place the grille grates in position on the grille pan. The grille grates should be seated properly on the grille pan to prevent grease from leaking into burner box area.

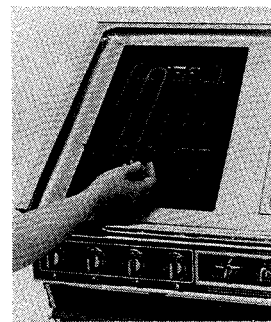
## TO REMOVE GRILLE:

1. All switches must be in the off position and the grille cool. Lift the two grille grates off as shown.
2. To remove grille element, pull forward until it is unplugged from the receptacle at the rear of rangetop and lift out. Lifting the element, while still engaged in the receptacle, could damage the terminal.
3. Remove insert in the bottom of the grille pan.
4. Remove grille pan from rangetop.

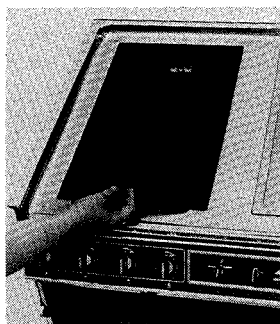
## Grille



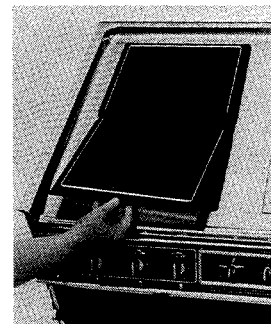
Grille pan



Grille element



Grille pan insert



Grille grates

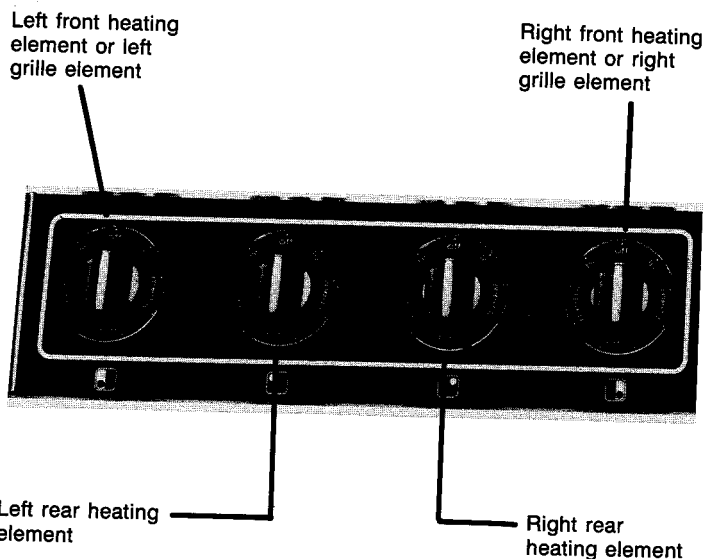
## Griddle



## TO INSTALL GRIDDLE:

The griddle is assembled in the same manner as the grille. The grille pan, insert and element should be in place as explained in the preceding section. Simply replace the grille grates with the griddle (drain sump to the front).

# Surface Cooking



## Surface controls for rangetop modules

Your surface controls are designed to give you an infinite choice of heat settings for cooking.

Controls are safety type and must be pushed down before turning.

### Control settings

To set your surface unit control, grasp control knob and push down ... turn either clockwise or counterclockwise to desired heat setting.

Control must be pushed down to set only from the off position. When control is in any position other than off, it may be rotated without pushing down.

Controls for the front elements on each side also regulate the grille element, when installed.

An indicator light glows when any surface element is on.

## Cooking Guide for Using Heat Settings on Coil Modules

**HI**—Quick start for cooking, bring water to boil. (See page 12 for precautions regarding use of HI setting).

**MED. HI**—Fast fry, pan broil, maintain fast boil on large amount of food.

**MED.**—Saute and brown; maintain slow boil on large amount of food.

**MED. LO**—Cook after starting at HI; cook with little water in covered pan.

**LOW**—Steam rice, cereal, maintain serving temperature of most foods. Use for simmering soups, melting butter, chocolate, etc.

When cooking at HI or MED. HI, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.

Different utensils and different amounts of foods being prepared will affect your choice of heat settings; however, experience will soon acquaint you with these characteristics.

## Retained Heat

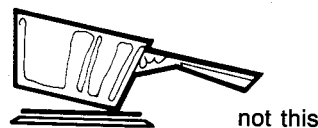
All glass ceramic smoothtops retain heat over the cooking area for longer periods than conventional heating elements — consequently if you bring water to a boil at the HI setting, it will continue to boil rapidly for a minute or so after being turned to a lower heat setting. In the event of a potential boilover, move the utensil to a cool element or a non-element area of the cooktop.

A benefit of the retained heat feature is that you can turn off the heating element several minutes before foods are finished, allowing the retained heat to finish the cooking.

For the best cooking results, energy conservation, and safety, always use cookware which is flat, well balanced, and has a tight fitting lid. Utensils should match the size of the heating area and be made of a material which conducts heat well.

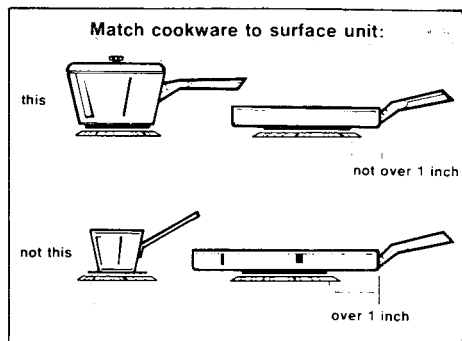
## Glass-Ceramic Module

### Which Utensils to Use



- Always select utensils with flat bottoms.
- To determine if the utensil is flat on the bottom, place the edge of a ruler on the bottom of the utensil and hold it up to the light. No light should be observed between the bottom of the utensil and the edge of the ruler.
- Avoid the use of utensils with convex, concave or irregular bottoms. These shorten the life of the rangetop and can result in heat stains that are not removable.
- The glass-ceramic material does not break easily, however, there are limits to what any material will withstand. Although the glass-ceramic passes the falling pot test, a heavy blow with a sharp instrument might crack it. But this is hardly likely in normal practice.
- Do not use utensils of a diameter that permits either side or bottom to rest on any rim portion of the rangetop cooking module.
- Never allow aluminum foil, foil wrapped packages, and disposable aluminum cooking utensils to come in contact with the hot glass-ceramic surface. It will permanently damage it.
- Pots should not be allowed to boil dry on high settings as this may damage the glass-ceramic plate and cause degrading of the surface.

## Coil Element Module



- Utensils should be flat on bottom and should match the size of the surface element. (Large pans on large elements, small pans on small elements.) In either case, the utensil should not overlap more than one inch on each side of the element.
- Aluminum utensils of medium weight are recommended for surface cooking because they heat evenly and quickly. Skillets do a good job of browning foods and saucepans (with a tight fitting lids) are ideal for nutritious cooking with little water. Use regular and non-stick type surfaces.
- Use heat settings no higher than medium or follow manufacturer's directions when using utensils of the following materials: cast iron, glass-ceramic, (pyroceram), and stainless steel. Also, some types of enamelware which under certain conditions could melt and fuse to surface unit when higher heats are used.
- For good heat conduction it is important that utensils with flat bottoms be used. Special cooking equipment without flat bottoms, such as the oriental wok, are not recommended. Life of the surface unit can be shortened and rangetop damaged due to high temperatures required in this type of cooking.

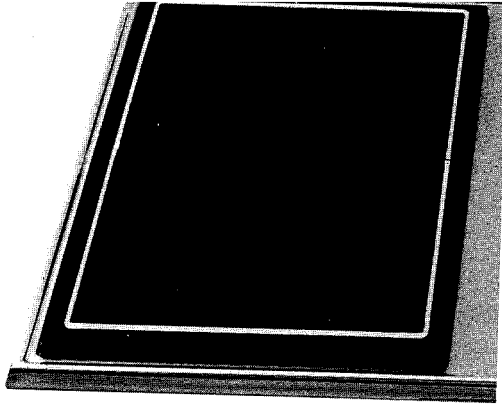
## Home Canning

Canning should be done on the coil element module only. The canner should be flat on the bottom and should match the size of the surface element.

Follow these points when canning.

- Bring water to boil on HI heat, then after boiling has begun, adjust heat to lowest setting to maintain boil. This saves energy and best uses surface element. (See page 12 for precautions regarding HI setting.)
- Be sure canner fits over center of surface element. If your rangetop does not allow canner to be centered on surface element, use smaller diameter containers for good canning results.
- Flat bottom canners give best results. Be sure bottom of canner is flat and fits snugly over surface element. Canners with flanged or rippled bottoms (often found in enamelware) are not recommended.
- Remember, in following the recipes, canning is a process that generates large amounts of steam. Be careful when canning to prevent burns from steam or heat.

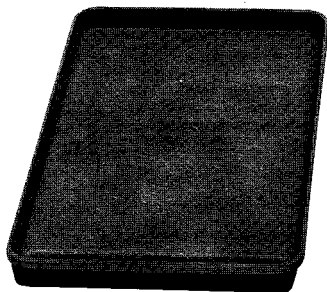
**Note:** If your rangetop is being operated on low power (voltage) canning may take longer than expected, even though directions have been carefully followed. The process may be improved by: 1) using a pressure canner, and 2) beginning with hot tap water for faster heating of large water quantities.



## How to Use the Grille/Griddle

### Grille

1. Be sure grille section is assembled correctly as noted on page 5.
2. Pre-condition new grilles by brushing with salad oil or any of the new non-stick coatings to prevent meat from sticking.
3. Always use a vent hood for exhaust when cooking on the grille.
4. Preheat grille on HI for 10 minutes. Preheating improves the charbroiled flavor of meat and makes more attractive grille marks on meat.



### Griddle

1. Be sure the grille section is assembled correctly as noted on page 5.
2. Before using griddle wash with hot soapy water, using a sponge or dishcloth to remove any manufacturing oils. Rinse and dry thoroughly.

5. The grille element should glow slightly red to produce the fine flavor of charbroiling and to cook steaks rare or medium rare. The radiant heat makes meats taste better, look better, and seals in the natural juices.
6. Excessive amounts of fat should be trimmed from meats—as only a normal amount is needed to produce the smoke needed for that “outdoor flavor”.
7. Do not leave grille unattended.
8. Excessive amounts of grease or drippings resulting in constant flaming indicates a need to clean the grille interior or that excessive amounts of fat are present.

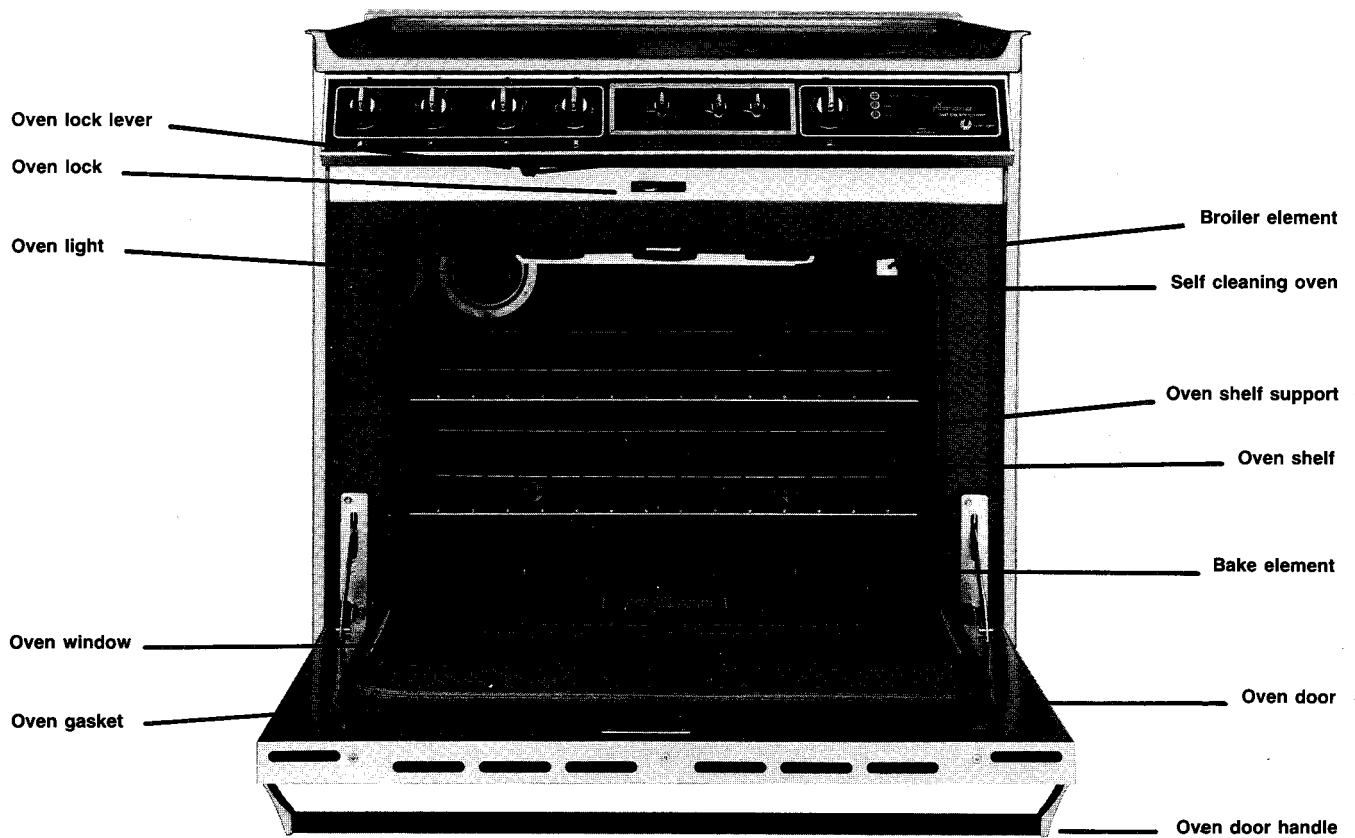
Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.

### Should grease cause sustained flame up:

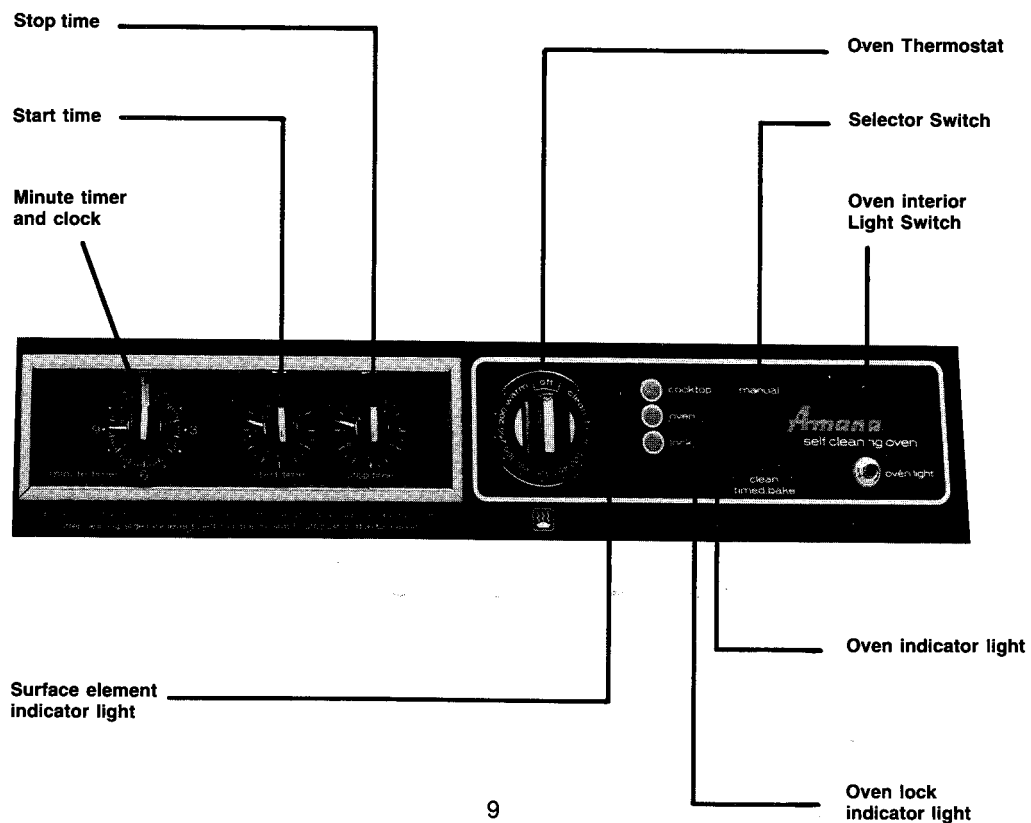
1. Turn surface switch to off.
2. Remove food from the grille with long handled fork or tongs.
3. Turn vent hood off. The flames could be drawn into the hood where more damage could result.
4. Cover grille with griddle, or other metal cover.
5. Do not allow grille pan to become overloaded with grease. Clean after each use.
6. Do not cover completely with meat. Leave some air space between each steak, etc., to allow ventilation system to remove vaporized drippings.

3. Pre-condition the griddle surface by lightly wiping a teaspoon of cooking oil with paper toweling or a soft cloth over entire surface. (Do not use shortening or butter). Let cooking oil remain on the surface.
4. Remove the two grille grates and replace with griddle (drain sump at the front).
5. Preheat griddle on HI for 10 minutes, then adjust setting to MED. HI or MED. for best results on almost all griddling. Foods such as pancakes, French toast, griddled sandwiches, cube steaks, hamburgers, and those requiring crisp exterior surfaces, are best cooked on a preheated griddle. Grease preheated griddle lightly before adding food.
6. Do not allow grille pan to become overloaded with grease. Clean after each use. **Before removing grille pan, allow grease to cool to a solid to avoid spilling.**
7. Always use nylon, hard rubber, or wooden kitchen tools on the griddle's non-stick surface. Do not use metal spoons, spatulas, or knives.

# Oven Features



# Oven Controls



# How to Use the Oven

## Manual operation

For non-automatic timed baking, the **selector switch** must be in the MANUAL position. (For automatic timed operation, see pages 23-24).

## Thermostat

Set the **thermostat** for the oven temperature desired, from HOLD WARM to 500°F. The HOLD WARM temperature is approximately 150°F and is useful for holding cooked foods, warming and thawing.

## Cooktop indicator light

Glow to indicate operation of any rangetop cooking module.

## Oven operating light

Glow until the oven heats to desired temperature setting. Cycles on and off during baking to indicate power is cycling on and off to maintain oven temperature. It also operates during self-cleaning.

## Oven lock indicator light

Glow when oven is at cleaning temperature during self clean cycle.

## Oven interior light switch

Operates the interior oven light.

## Minute timer and clock

Times cooking operations up to 60 minutes. It does NOT control any cooking. To start, turn dial (red indicator) to desired cooking time. At the end of the time set, the red hand will point to "0" and a signal will buzz until the knob is turned to OFF.

This dial also serves as a clock (white hands). The clock is linked to the **start time** and **stop time** knobs to aid in automatic oven operation (see page 11). To set the clock, push in the knob and turn.

## Preheating the oven

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

## Baking

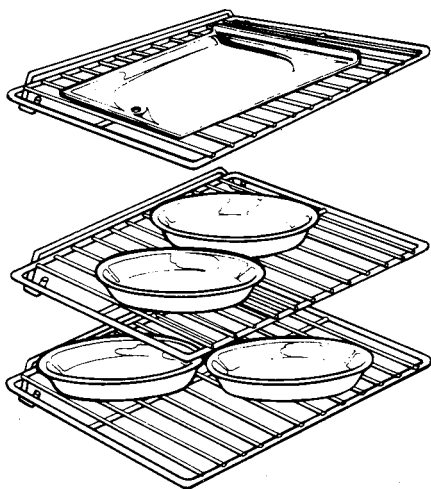
### To use for regular baking:

1. Set the **thermostat** to the desired temperature.
2. Note that the **oven selector switch** must be set on MANUAL.

### Helpful hints

#### Pan placement:

- When using a large, flat pan that covers most of the oven shelf, use only one pan at a time, for best results.



- When using two shelves, and several pans, stagger the pans so no pan is directly above another. Place shelves so that 1½ inches of air space is left above, below, and around all sides of each pan. Baking and browning evenly depends on proper air circulation in the oven, and proper circulation requires air space.
- For mixes, pre-packaged and frozen foods, follow label directions. Remember, however, that cooking times are approximate and can be adjusted to suit personal preferences.
- For possible pie or casserole overflow, cut a piece of aluminum foil slightly larger than the utensil, turn up edges and place on the shelves below.

### Caution:

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

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

# Broiling

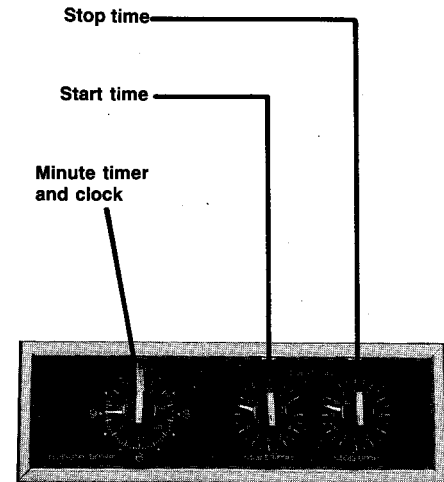
## To use the oven for broiling:

1. Slide oven shelf into correct position. (See Broiling Chart page 17.) Place food on grid on broiler pan and set on oven shelf.
2. Set **oven selector switch** to MANUAL.
3. Set the **thermostat** to the BROIL position.
4. Leave door open to broil stop position.
5. For broiling times less than five minutes, the door may be left closed. This will result in smokeless broiling, because smoke is vented through the self cleaning smoke eliminator.

## Helpful hints

- For even cooking on both sides, always start meat on a cold broiler grid.
- Trim outer layer of fat from steaks and chops. A piece of aluminum foil, lightly crushed and placed in the broil pan below the grid, will reduce spatter.
- Allow approximately  $\frac{2}{3}$  of the recommended time for first side, then turn the food. It is not necessary to turn fish.
- To keep meat from curling, slit fatty edge.
- To retain juices, avoid piercing meat with fork or knife.

- Precooked or canned vegetables in oven-proof dishes may be used for broiler meals. Allow approximately 10 minutes to heat through. **Do not heat unopened food containers, such as cans.**
- Brush food with butter or margarine, if desired. Brush top of chicken or fish several times as it broils.
- To minimize clean-ups, the pan may be lined with foil, but foil should **never** be placed on top of the grid during broiling; it will trap grease near the heating unit and may cause it to smoke or catch fire.



# Automatic Timed Cooking

- Operates the oven to come on automatically now, or later in the day, and to turn off automatically.
- The Roasting Chart on page 17 is for regular automatic oven timing.

## To start now (automatically stop later)

- Recommended for foods of highly perishable nature, such as milk, eggs, fish, stuffings, poultry and pork.
1. Check **start time dial**.  
If it does not correspond with the time on the oven clock, turn **start time knob** until it pops out and shows the same time as the oven clock.
  2. Set **oven selector switch**.  
Turn to TIMED BAKE.
  3. Set **stop time dial**.  
Push in and set for the length of time food is to cook. Roasting chart is on page 17.
  4. Set **thermostat**.  
Turn to desired cooking temperature.

## This is what happens:

- The oven will come on immediately and will maintain the set temperature for the selected number of cooking hours.
- At the end of the cooking period, the oven will automatically shut off.
- Food should be removed at this time or it will tend to overcook.

## When you remove the food:

1. Turn the **thermostat** to OFF.
2. Set **oven selector switch** to MANUAL.

## To start later (automatically stop later)

- Recommended for cured or frozen meats and most fruits and vegetables.
1. Set **start time dial**.  
Push in and turn to the time you want the oven to come on.
  2. Set **oven selector switch**.  
Turn to TIMED BAKE.
  3. Set **stop time dial**.  
Push in and set for the time you wish food to stop cooking. See chart on page 17 for approximate cooking times for a variety of foods.
  4. Set **thermostat**.  
Turn to desired cooking temperature. See Roasting Chart on page 17.

## This is what happens:

- The oven will come on at the future time set and will maintain the set temperature for the selected number of cooking hours.

## When you remove the food:

1. Turn the **thermostat** to OFF.
2. Set **oven selector switch** to MANUAL.

# How to Care for the Rangetop

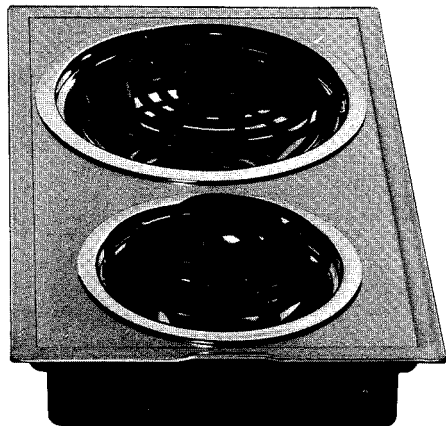
## Save on clean up time:

- Before cooking, make sure bottom of cookware, reflector bowl, heating elements, and cooking area are clean and dry.
- Eliminate boilovers and spatters by selecting correct heat settings and using cookware large enough to accommodate food and liquid.
- Use a spatter shield when shallow frying.
- Clean after each use to prevent stains and spatters from cooking on.

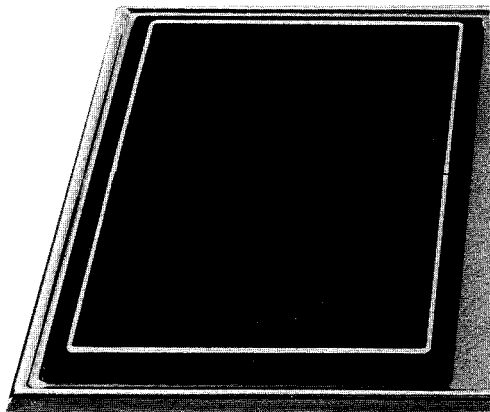
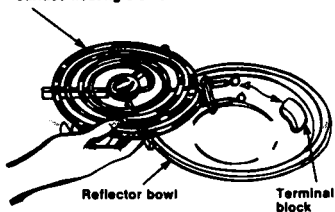
## COIL ELEMENT MODULE

The coil module does not normally need to be removed from the rangetop for cleaning. If it becomes necessary to remove the module for cleaning, all controls must be off and elements cool.

Never immerse the module in water. This can damage the wiring. The interior and bottom of the module may be wiped clean with a detergent solution if necessary.



Surface heating element



## General care:

A little regular care will keep your rangetop like new. Daily care will prevent stains from becoming cooked on and will avoid a major cleaning job. For best results, clean after each use. All surfaces can be safely washed with mild detergent and hot water. To retain the original appearance, rinse and wipe surfaces dry after washing.

To clean the control panel glass, remove the knobs by pulling upward. Using a soft damp cloth, clean the control panel area. Wipe dry before installing the knobs.

To clean the knobs, wash in a mild detergent and rinse with clear water. Wipe dry before installing on cooktop.

To clean metal surfaces, wash with a mild soap or detergent, then wipe dry. Do not use commercial oven cleaners, steel wool, abrasive powders, or acids on any aluminum, chrome, or plastic parts of the rangetop, as they may damage finish.

## Plug in coil elements

Most soil will burn off the elements under normal conditions. Do not immerse or attempt to clean elements with any cleaning product or water. This will damage the elements and create electrical hazard. (Elements may be wiped with a clean cloth to remove any dust.)

Lift out reflector bowls and wash with dishes in soap and water or in dishwasher. If, after washing, spots burned on during cooking do not come off, try to remove them with a soapy cloth and chrome cleaner or ammonia water. Do not use abrasive powders or cleaners.

## Hi setting

A major cause of damage to coil elements, impossible to clean spots, and blue reflector bowl discoloring is the excessive use of the HI heat position. The HI heat position should be used sparingly to bring food to a quick boil. Beyond that, lower heat positions do the job just as well and are more efficient.

## GRILLE/GRIDDLE

Before starting, be sure all control switches are off and all grille components cool.

To clean the two grates, remove from rangetop by lifting off. The grilles can be washed in the sink with a mild detergent and plastic scouring pad. Do not use oven cleaners. Wipe dry before reinstalling on rangetop.

Most soil will burn off the grille element under normal conditions; however, the two support brackets can be wiped clean with a mild detergent. Never immerse element in water or wash in dishwasher.

The grille pan, insert and griddle can be washed in the sink using a mild detergent and plastic scouring pad. Do not use metal scouring pads or allow the non-stick surfaces of the griddle to come in contact with objects that might scratch it. All three may also be washed in the dishwasher.

## GLASS-CERAMIC MODULE

### Daily Care:

- Use only Amana ASAP, BON AMI®, SOFT SCRUB® or baking soda to clean smoothtops. Do not use other cleaners.
- Dampen clean paper towel and clean unit.
- Wipe off this application with another clean, damp paper towel and wipe dry.

### How to deal with burned-on spots:

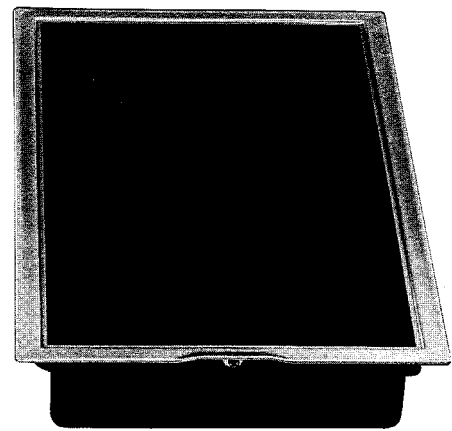
1. Make sure area to be cleaned is cooled. To cool quickly, you can put ice cubes directly on hot surfaces or place an ice-filled pan on the area.
2. Remove excess soil with a single edge razor blade or Widget®. (See illustration.)
3. Clean off remainder of burn-on using Amana ASAP, BON AMI®, SOFT SCRUB® or baking soda.



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

### 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 objectional or even hazardous results.
- Do not use sponge or dishcloth. They may leave film or soil-laden detergent water on heating area which may turn brown and resemble a discoloration next time area is heated. If that should happen, Amana ASAP, BON AMI® or SOFT SCRUB® should remove it.
- Wait until rangetop has cooled before cleaning. 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.



Use non-abrasive cleaners

### Do Use

Amana ASAP, BON AMI®, SOFT SCRUB® or baking soda should be used regularly to clean and protect cooking surface. Also use non-impregnated plastic and nylon pads when cleaning. Some examples are: DOBIE® scouring pad, SKRUFFY scouring brush and TUFFY® plastic mesh ball.

### Do Not Use

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

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 your smoothtop.
2. Avoid metal pads such as CHORE GIRL® pot cleaners, KURLY KATE pot cleaners, S.O.S. soap pads, PADDY® soap pads—these can cause metal marks and scratches.

# Oven Care and Cleaning

The self-clean feature is designed to eliminate the necessity for scrubbing and scouring soil baked onto the oven interior. Food soil spatters on the oven walls become harder and harder to remove with each heating in the normal range of oven temperature

(150°-550°F). The self-clean cycle heats these soils to a much higher temperature (850°-875°F), where soil is incinerated or "burned-off." The heating and cooling is done very slowly (more slowly than for normal oven use) to protect the porcelain finish.

## Before You Start the Self-Clean Cycle

### 1. Remove all articles from oven.

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

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

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

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

#### Caution:

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

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

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

#### Caution:

Do not scrub or clean oven door gasket.

### 4. Turn oven light off.

## To Start Self-Clean Cycle Now

#### Check:

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

1. Close door.
2. Set **thermostat** to CLEAN.
3. Push in and turn **stop time knob** to the desired stop time.
4. Set **oven selector switch** to CLEAN/TIMED BAKE.

	Soil Description	Cleaning Time
<b>CLEAN TIME</b>	Light to Moderate Soil	2 hrs.
<b>CHART</b>	Heavy Soil	3 hrs.

5. Slide **lock lever** all the way to the right.  
Upon completion of these steps, the clean cycle will begin.

## To Start Self-Clean Cycle Later

1. Close door.
2. Set thermostat to CLEAN.
3. Push in and turn **stop/time knob** to the desired stop time.
4. Set oven selector switch to CLEAN/TIMED BAKE.
5. Set **start time dial** for desired starting time by pushing in and turning to the desired time.
6. Slide **lock lever** all the way to the right.  
Upon completion of these steps the clean cycle will automatically begin at the time set.

# Oven Self-Cleaning

## What happens during the self-clean cycle

### After the controls are set:

- The **oven indicator light** will glow to tell you the oven is slowly heating to the clean temperature, and then cycle on and off during cleaning.
- The **clean light** will go on when the clean temperature has been reached.

### At the end of the cleaning cycle:

- The **oven indicator light** will go out.
- The **clean light** will continue to glow until the oven temperature is low enough for the oven door to be opened.
- After a clean cycle any powdery residue can be wiped away with a damp cloth. If there are white spots in the interior of the oven, they should be removed with a soap-filled steel wool pad before the oven is used again. These spots are a salt residue which cannot be removed during the self-clean cycle.
- If the soil removal was not complete, simply increase the length of the clean time in the next cycle.

### Oven self-cleaning hints:

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

- 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.

## To return oven to regular use:

1. Slide **lock lever** all the way to the left to open door.
2. Turn **thermostat** to OFF.
3. Turn **selector switch** to MANUAL.

## To interrupt cleaning cycle:

Before clean light comes on:

1. Slide **lock lever** to the left to open door.
2. Turn **thermostat** to OFF.
3. Turn **stop time knob** until it pops out.

After clean light comes on:

1. Turn **thermostat** to OFF.
2. WAIT for **lock light** to go out.
3. Slide **lock lever** to the left to open door.
4. Turn **stop time knob** until it pops out.

### REMEMBER:

Oven door cannot be unlocked while **lock light** is on.

# Normal Oven Care and Cleaning

## Removing oven door

Use caution as oven doors are heavy.

1. Open door to broil (first stop) position.
2. Grasp the door firmly at each side and lift upward and off.

### Replace door by using opposite procedure:

1. Align door with hinge arms.
2. Slide door down and into place. Be sure door is all the way down on hinges before closing, to prevent the possibility of chipping porcelain or scratching chrome.

## To remove oven rack:

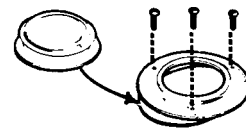
Slide rack to the front of the oven, lift front edge of rack and lift out.

## To replace oven rack:

Insert rack with raised edge upward and to the rear of the oven. This raised edge prevents the rack from being accidentally pulled off the track and out of the oven. Note that the front edge of the rack must be raised to insert the rack.

## To replace oven light bulb:

- Remove three screws in lens holder.
- Lift holder, glass lens and gasket out.
- Unscrew oven light bulb and replace with a 40 watt appliance bulb. This bulb is smaller than a 40 watt household bulb.
- Replace gasket, lens and holder, making sure to tighten screws.



# Rangetop Cooking Charts

## GRILLE

Preheat 10 minutes on "HI" for best flavor.

		Setting	Approximate Cooking Time (minutes)	
			First Side	Second Side
Steak (1/2-3/4")	Rare	HI	5	4
	Medium	HI	6	6
	Well	HI	8	8
Steak (1-1 1/2")	Rare	HI	5-7	5
	Medium	HI	9-11	10
	Well	HI	12-15	12
			Approx. Total Cooking Time (minutes)	
Hamburgers		HI	20-25	
Hot Dogs		HI	12-15	
Pork Chops		HI	25-30	
Barbecued* Spare Ribs		HI	50-60	
Lamb Chops		MED HI	25-35	
Chicken Pieces		HI	45-60	
Ham Slice		MED HI	20-25	
Lobster Tails		HI	20-25	
Garlic Bread		HI	2-3	

\*Baste with barbecue sauce last 15-20 minutes.

## GRIDDLE (1)

Preheat 10 minutes on HI

	Control Setting	Approximate Cooking Time (minutes)	
		First Side	Second Side
Sausage Patties	HI	8	4
Bacon	HI	3	1-2
Ham Slice	MED HI	6	5-6
Hamburgers	HI	6	5
Fish Sticks	MED	5	3-4
Hot Dogs	MED HI	5	5
Buns	MED HI	3	
French Toast	MED	3	2-3
Grilled Sandwiches	MED HI	3	3
Pancakes	MED HI	1 1/2-2	1-2
Eggs	MED HI	3	1

# Broiling Chart

Food	Size	Shelf Position	Time in Minutes	
			1st Side	2nd Side
Bacon	Thin	Top	4-6	
Beef, Ground	1" Thick	Top	6	4-7
Beef, Steak				
Rare		Top	3	2-4
Medium	¾"-1¼"	Top	5	3-5
Well		Middle	7	5-7
Rare		Top	6	4-6
Medium	1¼"-2"	Top	8	6-4
Well		Middle	12	12-15
Chicken*	2 lb. Split Pieces	Middle	25-30	10-15
		Middle	15	12-15
Fish	½" Fillet	Top	7-9	(Skin side down)
	1½ lb. Whole	Top	10	5-7
Ham	½" Thick	Top	6	4-6
Lamb Chops	½" Thick	Top	6	4-6
Pork Chops	½" Thick	Top	6	4-6

## Bake and Roast Chart\*

Category	Food	Temp.(°F)	Time
Bread	Biscuits	425° to 450°	10 to 15 min.
	Corn Bread	400° to 475°	30 to 40 min.
	Muffins	400° to 425°	20 to 25 min.
	Yeast Bread	400°	30 to 40 min.
Cakes	Layer	350° to 375°	20 to 35 min.
	Angel Food and Sponge	350° to 375°	30 to 45 min.
Pies	Custard	400° to 425°	30 to 40 min.
	Fruit, Raw	400° to 425°	45 to 55 min.
Vegetables	Baked Potatoes	425°	40 to 60 min.
	Scalloped Potatoes	350°	60 min.
Roasts	Beef Rib Roast (4 to 6 lb.)	325°	2 to 4 hrs.
	Veal Roast (3 to 5 lb.)	325°	2 to 3 hrs.
	Lamb Roast (3 to 5 lb.)	325°	2 to 3¼ hrs.
	Pork Loin Roast (4 to 6 lb.)	325°	2¼ to 4 hrs.
Poultry	Chicken, Broilers or Fryers (1½ to 2½ lb.)	325°	1 to 2 hrs.
	Turkey, Stuffed (8 to 16 lb.)	325°	3½ to 5½ hrs.
	Turkey, Stuffed (16 to 24 lb.)	325°	5½ to 7 hrs.

\*Information from the Handbook of Food Preparation, published by the American Home Economics Association (1980).

### 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.