



Model ADM-1B

Please read before operating

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2 Important Precautions for Safe Cooking

ELECTRICAL WARNING:

All Amana ranges 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.

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 units or adjacent surfaces, oven elements, or interior surfaces—surface units 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 surface units 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 and the front edge of the cooking surfaces.

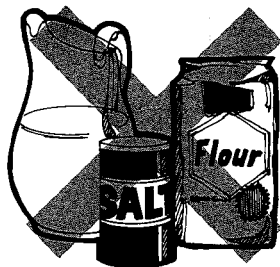
General cooking precautions:

- Don't use your range for warming or heating the room.
- Don't leave small children unattended near a range when it is in use. Never allow them to sit or stand on any part of the range.
- Don't repair or service any part of the range. Our warranty applies only when repairs are made by an authorized Amana Service Center.
- Don't store flammable materials near surface units.
- Don't use water on grease fires. Smother (with a non-flammable lid) or use dry chemical baking soda) or foam type extinguisher. Not salt. Not flour.
- Don't use damp potholders or dishtowels when touching hot utensils to avoid steam burns. Don't let potholder or towel touch hot elements.
- Don't mix household cleaning products. Chemical mixtures may interact with objectional or even hazardous results.
- Don't put plastic items on warm surface units. They will melt and stick.
- Do 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.
- Do remember your range is a cooking device and will get hot. Train yourself and your family to avoid hot surfaces.

Rangetop precautions:

- Don't touch surface units until they have cooled sufficiently. Heating elements may be hot even though they are dark and look cool.
- Do choose pans having flat bottoms 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 element.
- Don't leave rangetop cooking unattended (especially food cooking on higher heat settings and fats). Boilovers can smoke and ignite.
- Don't use earthenware, pottery, glass ovenware, stoneware or china on the rangetop. They may break due to sudden change of temperature unless their manufacturer states otherwise.
- Don't use utensils which extend more than 1 inch over edge of surface unit. Damage to the rangetop and inefficient cooking result.
- Never leave surface units at high heat settings. Boilover causes smoking greasy spillovers that may ignite. On conventional element modules make sure the drip pans are in place. Absence of these pans during cooking may subject wiring or components underneath to damage.

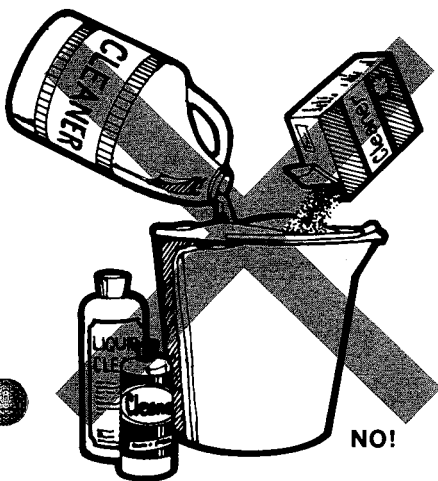
NO!



YES!



When cleaning ...
NEVER mix
cleaning products



- Do not use aluminum foil to line surface unit drip pan or burner box bottom. Installation of these liners may result in a shock or fire hazard.
- Utensil handles should be turned inward and not extend over adjacent surface heating elements in order to prevent ignition of flammable materials and spillage due to unintentional contact with the utensil.
- Do not soak or immerse removable heating elements in water.
- Do not cook on a broken glass-ceramic smoothtop. Cleaning solutions and spillovers may penetrate the broken smoothtop and create a shock hazard. Contact a qualified service technician immediately.
- Clean glass ceramic smoothtops with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to hot surfaces.

Cautions for 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 long-handled fork or tongs.
 - 2) Turn surface switch off.
 - 3) Keep exhaust fan on.
 - 4) Cover grille with griddle or other metal cover.
- Before removing grille pan, allow any grease to cool to a solid to avoid spilling.

Oven precautions:

- Do open oven door slowly. Let hot air or steam escape before removing or replacing food.
- Don't heat unopened food containers. Pressure build-up may cause container to burst and result in injury.
- Keep oven vent ducts unobstructed.
- Do 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.
- Do not clean door gasket — it is essential for a good seal. Take care not to rub, damage or move the gasket.
- Don't use harsh abrasives, chemicals, commercial chemical-type oven cleaners or liner protective coatings 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.

- Clean only parts listed in this manual.
- Do not remove broiler pan, and any other utensil before self-cleaning the oven.
- 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.

Installation and Ventilation

Installation

1. Be sure that the installer has observed all the instructions in the installation instructions and that the rangetop is level.
2. Be sure rangetop is properly grounded to avoid shock hazard.
3. Check to see if electrical power to the rangetop is turned on.

Ventilation

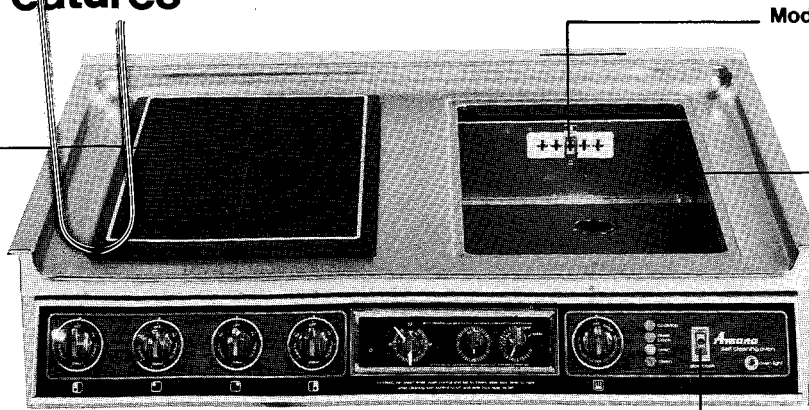
Your new Amana rangetop allows you the pleasure of grilling and open roasting of food inside your home. However, such open cooking requires proper ventilation to remove cooking vapors, odors, and smoke.

We strongly recommend that a quality, high air flow ventilation system, such as Amana Model RVH-4B rangehood, be installed in conjunction with your new modular range. This over head 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

5

Grille
CC-6
A second
grille is optional.

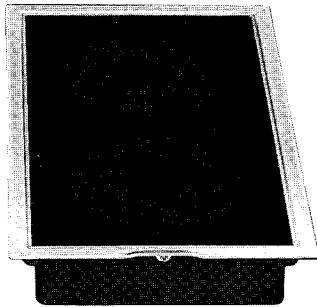


Module Receptacle

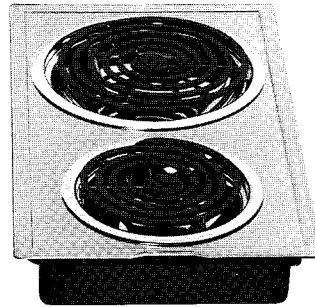
Opening for optional
module (both sides)

Control panel

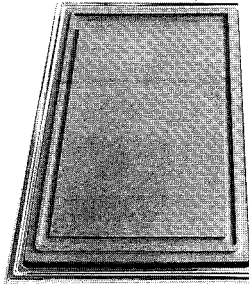
Optional Modules



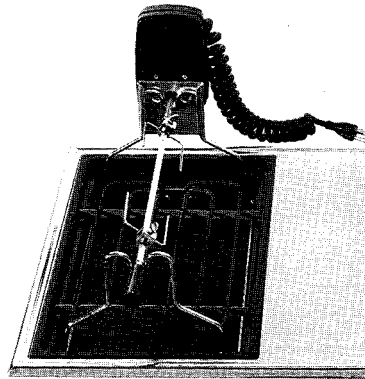
Glass Ceramic Module
CC-2



Coil Module
CC-1

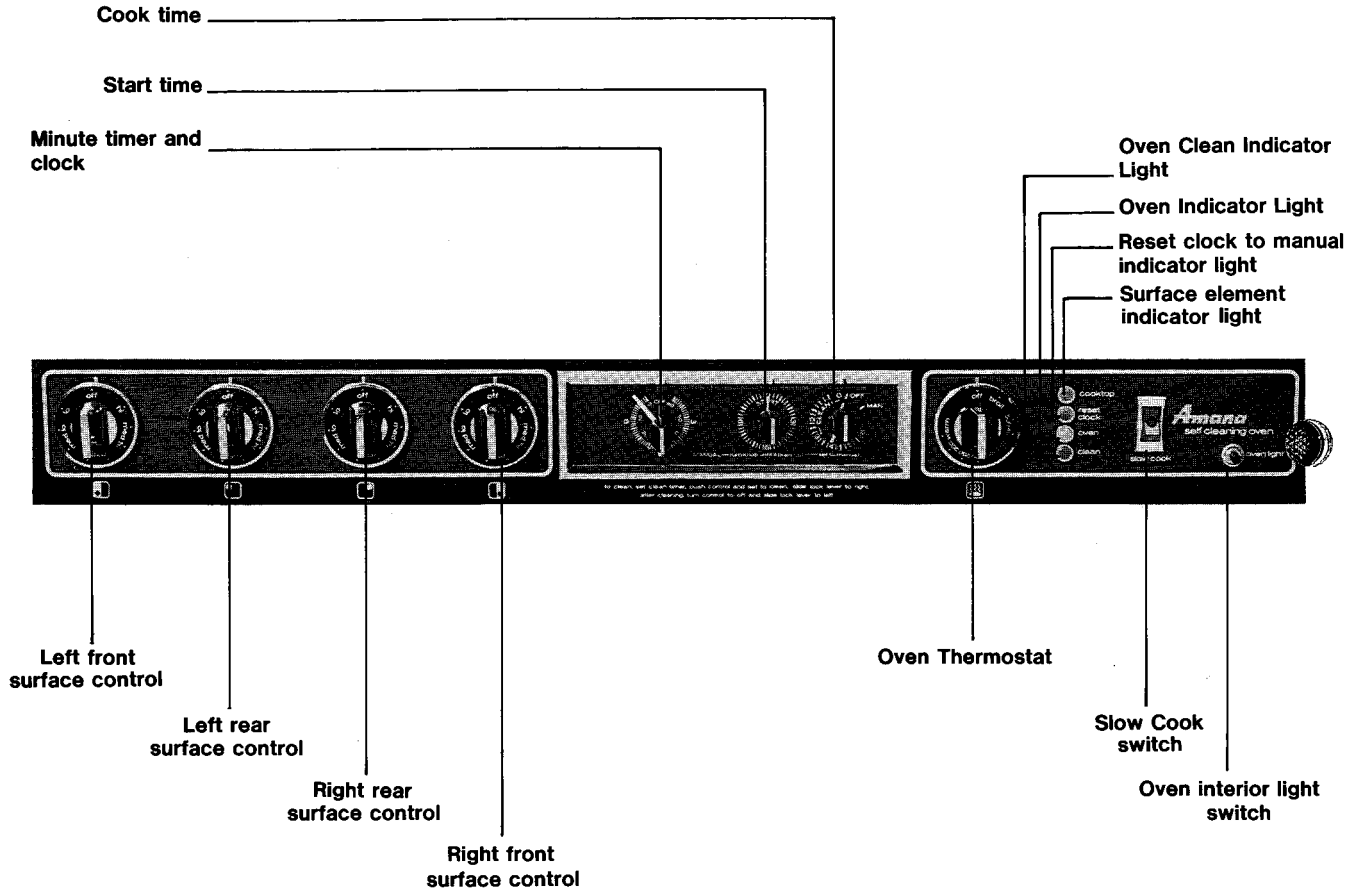


Griddle
CC-4

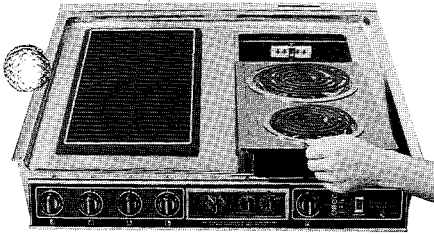


Rotisserie
CC-5

6 Controls



Coil and Glass Ceramic Modules

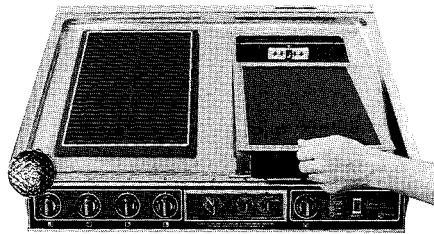


Your rangetop is equipped with a grille unit on the left side and an opening on the right side. You can purchase any or all of five different cooking modules for installation on either side of the rangetop.

If you purchased the optional coil element module or the glass-ceramic module, follow these simple installation instructions.

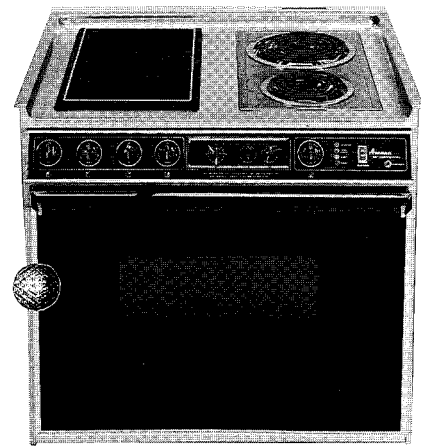
TO INSTALL MODULES:

1. To install either the coil element or glass-ceramic module, position the terminal plug to the rear of the rangetop as shown in the picture. Surface switches must be in the off position.
2. Slide the module toward the rear of the rangetop until the terminal plug completely engages the receptacle.
3. Lower the front end of the module into the rangetop until it is flush with the surface. Your rangetop is now ready for use.



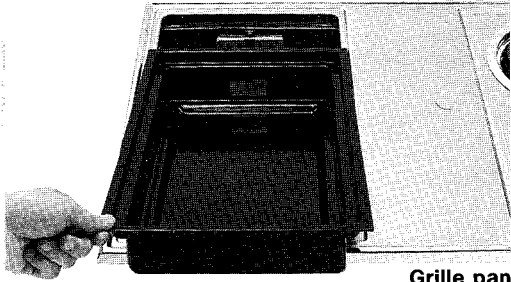
TO REMOVE MODULES:

1. All surface 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.

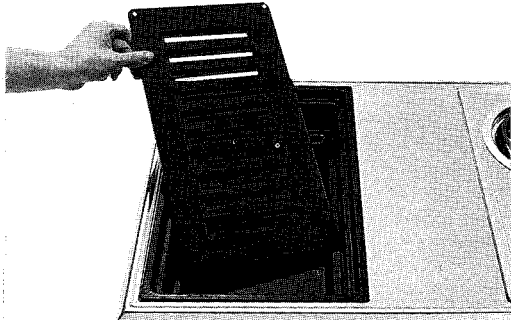


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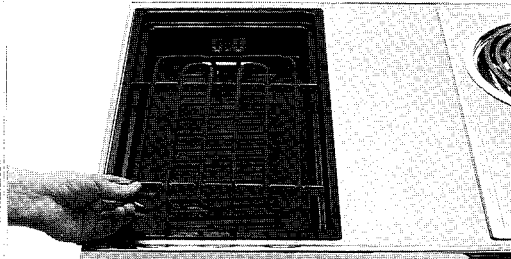
Grille



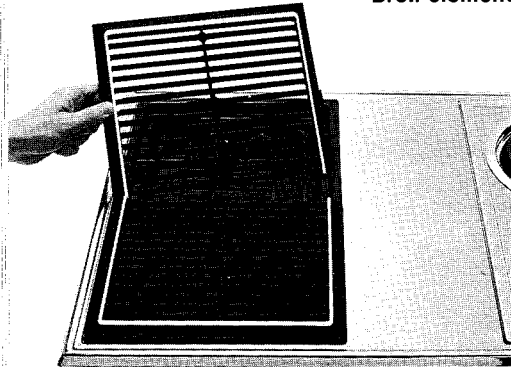
Grille pan



Grille pan insert



Broil element



Grille grates

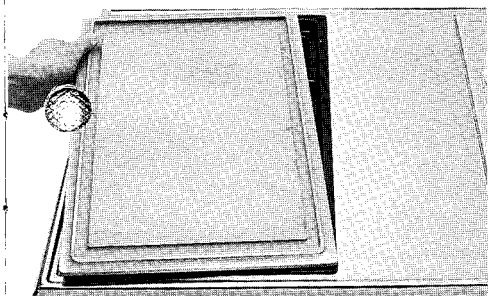
TO INSTALL GRILLE:

1. Install grille pan and insert with opening to the rear of rangetop cavity.
2. With all the controls in the off position, place the broil 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 broil element should now rest on the ledge of the grille pan.
3. Place the grilles in position on the grille pan. The grilles 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 broil element, pull forward until it is unplugged from the receptacle at the rear of rangetop and lift out.
3. Lifting the element while still engaged in the receptacle, could damage the terminal.
4. Remove insert in the bottom of the grille pan as shown.
5. Remove grille pan from rangetop as shown.

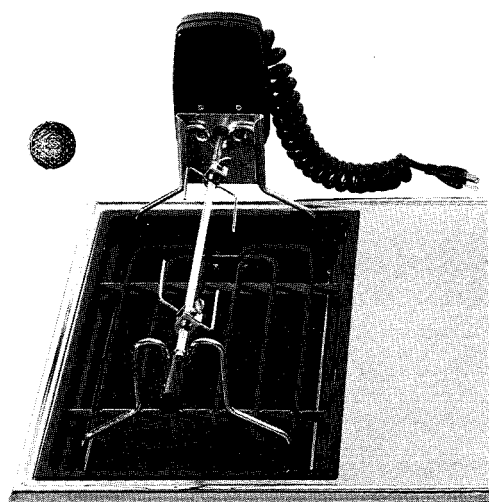
Griddle



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 rear.

Rotisserie



TO INSTALL ROTISSERIE:

First, assemble rotisserie as follows: Screw the handle on the end of the spit. Next insert one of the skewers, so the points face away from the handle on the spit and lock in place with thumbscrew. Install second skewer on spit with points facing handle and lock in place with thumbscrew. Now your rotisserie spit is assembled and ready for use.

Slide the rotisserie motor assembly on rack as shown. Insert spit in rack guides and into motor drive.

INSTALL THE ASSEMBLED ROTISSERIE AS FOLLOWS:

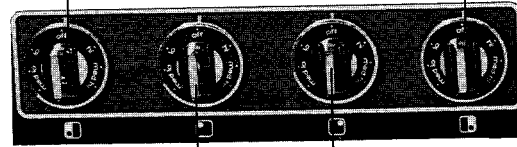
1. All switches must be in the off position and grille and broil element cool.
2. If the grille assembly is not installed, install the grille pan and insert. (Refer to page 8)
3. If the grille assembly is already installed, remove the two grille grates and broil element. (Refer to page 8)
4. Place the rotisserie rack and motor in grille pan on top of insert with motor at rear of rangetop as shown in picture.
5. Re-install the broil element in position.
6. Your rotisserie is now installed and ready to use. When using the rotisserie, the two grille grates should be removed. If left in place, cooking time will be considerably increased.

The use of a meat thermometer is recommended when possible.

Surface Cooking

Left front heating
element or left
broil element

Right front heating
element or right
broil element



Left rear heating
element

Right rear
heating element

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 broil element, when installed.

An indicator light glows when any surface element is on.

Cooking Guide for Using Heat Settings

HI—Quick start for cooking, bring water to boil. (See page 26 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 simmer of soups, melting butter, chocolate etc.

At HI and MED. HI, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.

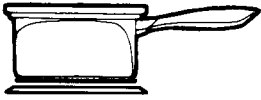
Different utensils and different amounts of foods being prepared will affect your choice of heat settings, however, experience will soon acquaint you with these characteristics.

Retained Heat

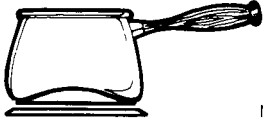
All glass ceramic smoothtops retain heat over the cooking area for longer periods than conventional heating elements — consequently if you bring water to a boil at the HI setting, it will continue to boil rapidly for a minute or so after being turned to a lower heat setting. In the event of a potential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

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.

Which Utensils to Use



this



not this



not this



not this

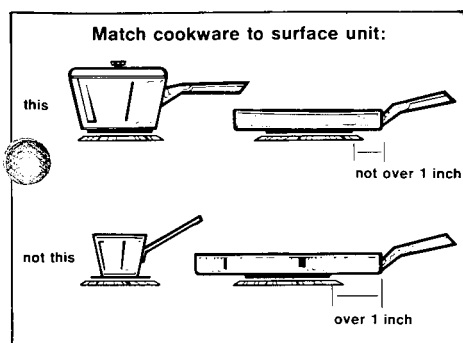


not this

For 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

- Always select utensils with flat bottoms such as Cookmates® cookware, available from your Amana dealer. They are the fastest and best conductors of heat and provide the most consistent and satisfactory results.
- 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 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 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 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 module only. The canner should be flat on the bottom and should match the size of the surface element, not overlapping more than one inch on each side.

Follow these points when canning:

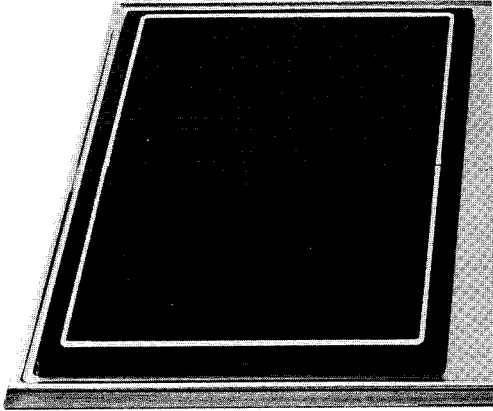
- Bring water to boil on HI heat, then after boiling has begun, adjust heat to lowest setting to maintain boil. This saves energy and best uses surface element. (See page 26 for precautions regarding HI setting).
- Be sure canner fits over center of surface element. If your rangetop does not allow canner 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.

14 How to Use the Grille/Griddle/Rotisserie

Grille

1. Be sure grille section is assembled correctly as noted on page 8.
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 an exhaust fan 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.
5. The broil element should glow 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 all 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 consistent flaming indicates a need to clean the grille interior or that excessive amounts of fat are used.



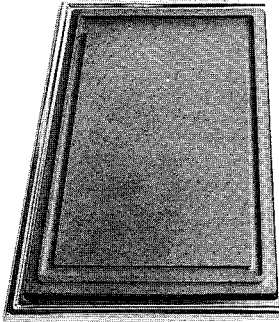
Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.

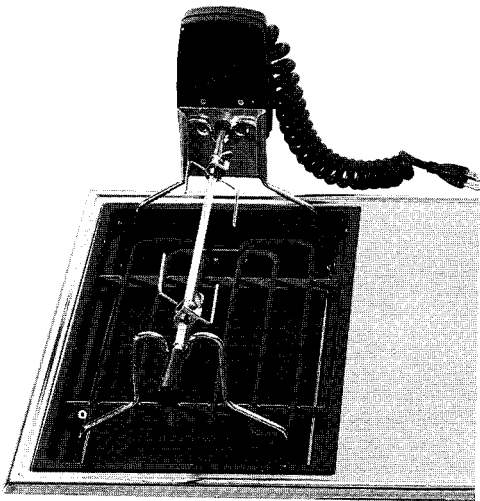
Should grease cause sustained flame up:

1. Turn surface switch to off.
2. Remove food from the grille with long handled fork or tongs.
3. Keep exhaust fan on.
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 grille completely with meat. Leave some air space between each steak, etc. to allow ventilation system to remove vaporized drippings.

Griddle

1. Be sure the grille section is assembled correctly as noted on page 8.
2. Before using griddle wash with hot soapy water, using a sponge or dishcloth to remove any manufacturing oils. Rinse and dry thoroughly.
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 rear.
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.
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.

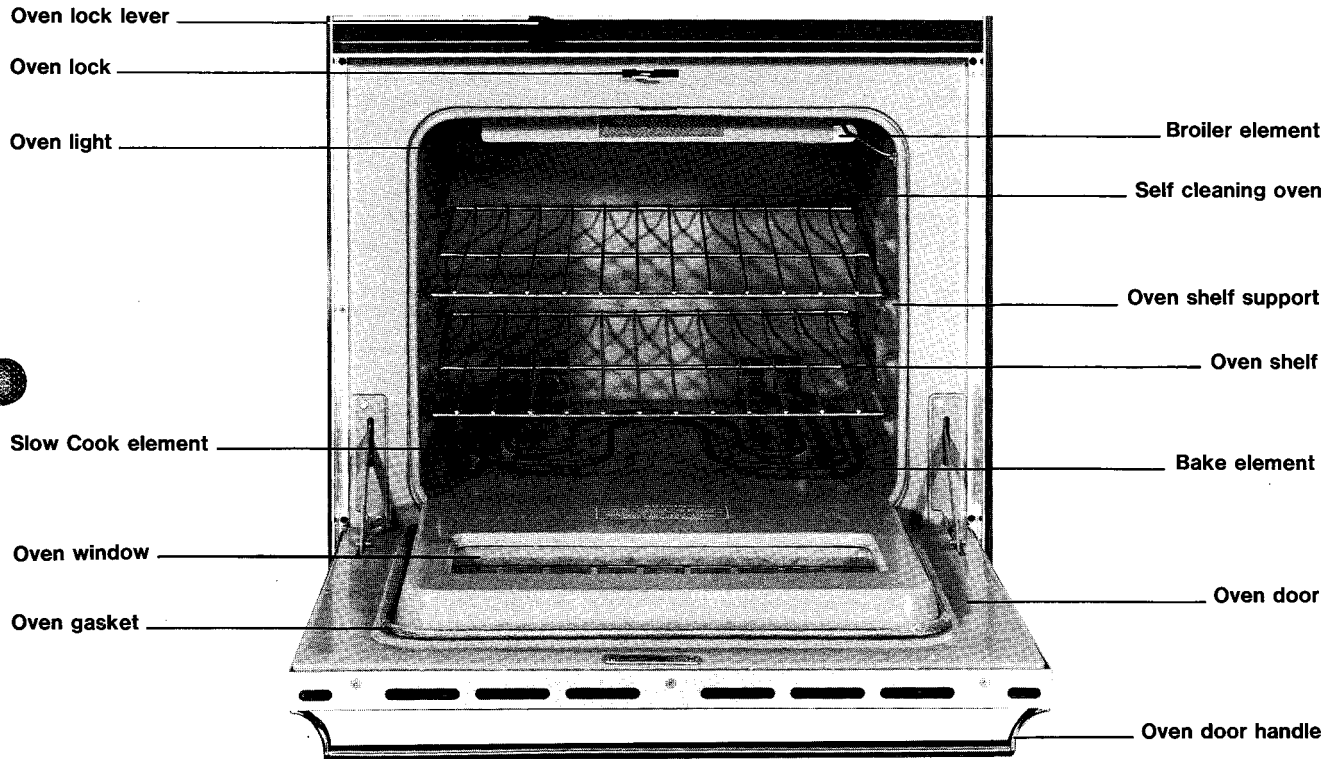




Rotisserie

1. Remove all the components in the grille section except the grille pan and insert. Surface switch for that position should be in the off position.
2. Place the rotisserie rack with motor in grille pan so rack rests on top of insert with motor at rear of rangetop.
3. Install broil element in grille pan. (Refer to page 9 for complete rotisserie assembly and installation instructions.)
4. After spit has been inserted through meat and meat skewers tightened, place spit in position on supporting rack. The rotisserie motor should now be plugged into a 120 volt A.C. outlet.
5. The rotisserie is controlled by turning the on-off switch on the back of the motor housing. Rotissing should be done with the grille grates removed. If left in place, cooking time will be considerably increased. The use of a meat thermometer is recommended when possible.
6. Do not allow grille pan to become overloaded with grease. Clean after each use.

Caution: Use care to prevent the rotisserie motor electrical cord from coming in contact with hot surfaces on the rangetop.



18 Oven Controls



Manual operation

For non-automatic timed baking, the **cook time** dial must be in the MANUAL position and the **start time** dial rotated until it pops out. (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.

Reset Clock indicator light

Glow anytime that the cook time dial is not in the MANUAL position at the conclusion of a time baked or self-clean cycle.

Oven Clean indicator light

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

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.

Slow cook

Your new Amana oven features SLOW COOK, for a new way of cooking that promotes old time food taste, flavor, and ease in food preparation. The **slow cook** control operates a small element in the upper or single oven. This element is not thermostatically controlled. The element operates continuously, cooking meals in anywhere from 3½ to 10 hours. **Note that at the completion of slow cooking, this control must be turned off.**

Please see your Slow Cook Cookbook for additional information on recipes and food placement.

Oven interior light

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 **cook time** knobs to aid in automatic oven operation (see pages 23-24). 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.

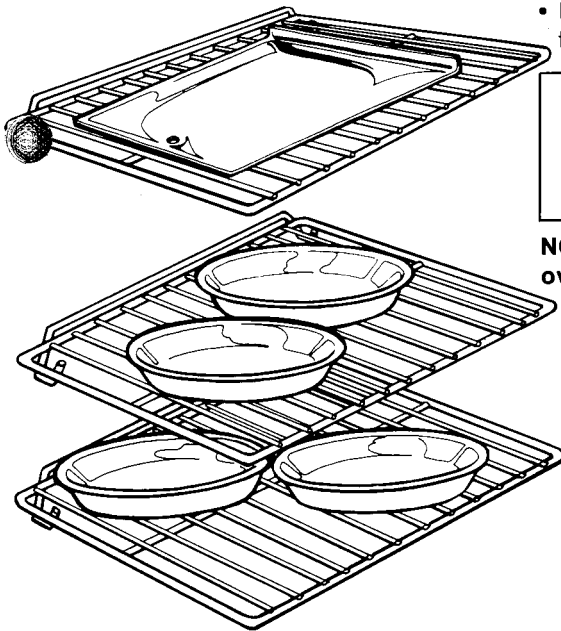
To use for regular baking:

1. Set the **thermostat** to the desired temperature.
2. Note that the **cook time dial** must be set on MANUAL and the **start time dial** rotated until it pops out.

Helpful hints

Pan placement:

- When using a large, flat pan that covers most of the oven shelf, use only one shelf at a time, for best results.
- When using two shelves, and several pans, stagger the pans so no pan is directly above another. Place shelves so that 1½ inches of air space is left above, below, and around all sides of each pan. Baking and browning evenly depends on proper air circulation in the oven, and proper circulation requires air space.
- 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 grill 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 37.) Place food on grid on broiler pan and set on oven shelf.
2. Set the **thermostat** to the BROIL position.
3. Leave door open to broil stop position.
4. 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 may be used for broiler meals. Allow approximately 10 minutes to heat through.
- Brush food with butter or margarine, if desired. Brush top of chicken or fish several times as it broils. When broiling fish, buttered foil may be placed on broiler grid to avoid troublesome sticking.

Remember:

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

- Operates the oven to come on automatically now, or later in the day, and to turn off automatically.
- The Roasting Chart on page 37 is for regular automatic oven timing.

Check:

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

To start now (automatically stop later)

- Recommended for foods of highly perishable nature, such as milk, eggs, fish, stuffings, poultry and pork.
1. Check **start time 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 **cook time dial**
Push in and set for the length of time food is to cook. Roasting chart is on page 37.
 3. Set **thermostat**
Turn to desired cooking temperature.

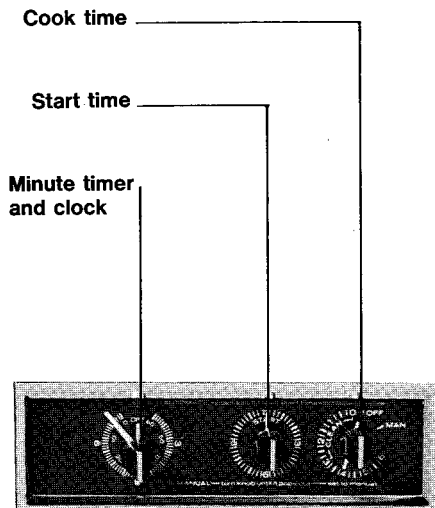
This is what happens:

- 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. Reset the **cook time** control to MANUAL.

Automatic Timed Cooking



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 **cook time dial**
Push in and set for the length of time food is to cook. See chart on page 35.
3. Set **thermostat**
Turn to desired cooking temperature. See Roasting Chart on page 37.

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.
- 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. Reset **cook time** to MANUAL.

How to Care for the Rangetop 25

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.

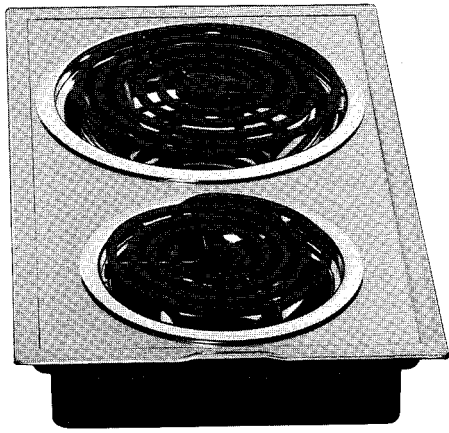
General care:

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.

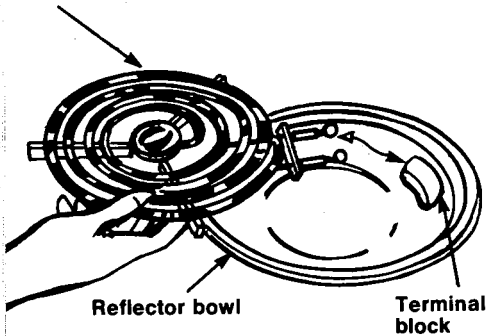
To clean the control panel glass, remove the knobs by pulling upward. Using a soft damp cloth, clean the control panel area. Wipe dry before installing the knobs.

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.



Surface heating element



COIL 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 necessary.

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. If necessary, rub lightly with a metal sponge such as Brillo® or S.O.S.® pads. 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, low heat positions do the job just as well and are more efficient.

GRILLE

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.

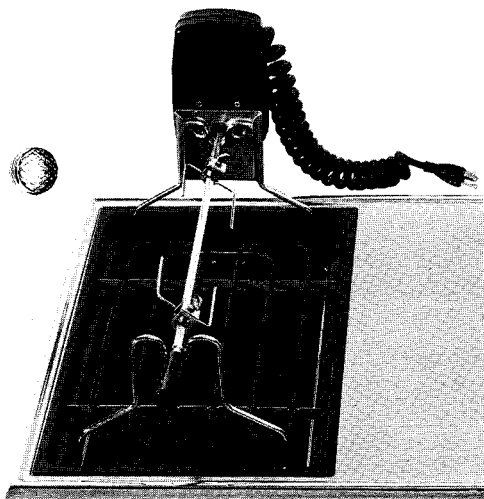
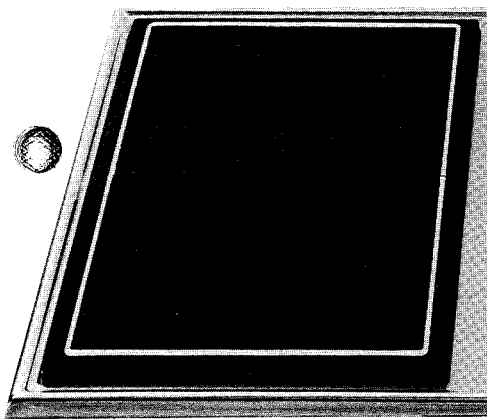
Most soil will burn off the broil element under normal conditions, however, the two support brackets can be wiped clean with a mild detergent. Never immerse broil element in water or wash in dishwasher.

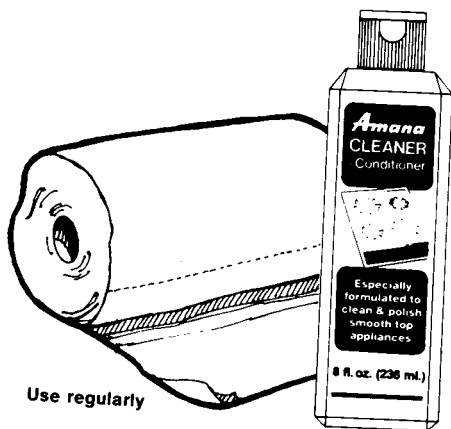
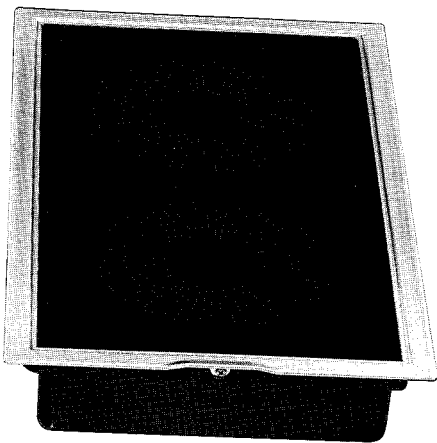
The grille pan, insert and griddle can be washed in the sink using a mild detergent and plastic scouring pad. Do not use metal scouring pads or allow the non-stick surfaces of the griddle to come in contact with objects that might scratch it. All three may also be washed in the dishwasher.

ROTISSERIE

The rotisserie spit and rack can be washed in the sink using a mild detergent and plastic scouring pad. (Remove motor before cleaning rack.)

The motor housing may be wiped with a damp cloth after it is unplugged. Do not immerse motor in water.





GLASS CERAMIC MODULE

Daily Care:

- Use Amana® Cleaner-Conditioner daily. It leaves a protective coating of silicone on the smooth surface which makes spillovers and burn-ons easier to remove.
- Apply a dab of Cleaner-Conditioner in center of each unit to be cleaned. (For normal cleaning, start with about 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.
- Soft Scrub may be substituted for daily use.

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, Cleaner-Conditioner will 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.

OTHER GLASS-CERAMIC CLEANING MATERIALS

Do Use

Amana Cleaner-Conditioner 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 cleaning powder.
2. A fine polishing cleansing powder such as BON AMI® polishing powder. (Also recommended for particularly stubborn food stains.)
3. Non-impregnated plastic and nylon pads, some examples are: DOBIE® scouring pad, SKRUFFY scouring brush, TUFFY® plastic mesh ball.
4. PAN DANDY
5. SOFT SCRUB

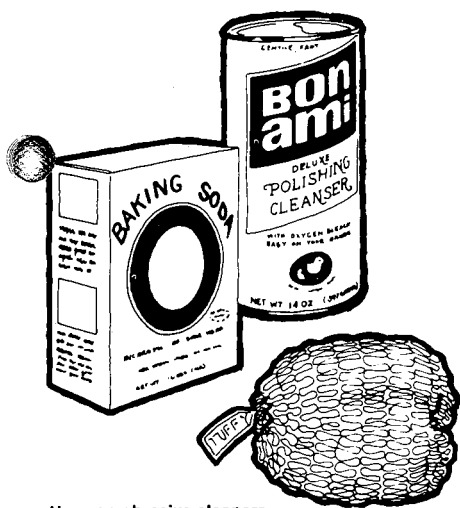
Do Not Use

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 DELETE®, Amana Stain Remover and Bar Keepers Friend cleaner for use on black glass-ceramic surfaces.
2. 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.
3. 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.
4. 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.
5. Avoid chemical oven cleaners—these can etch the rangetop glass-ceramic surface and are caustic.
6. Avoid rust stain removers containing hydrofluoric acid such as: WHINK® rust stain remover.
7. Avoid ZUD® rust stain remover.
8. Avoid CLOROX® and other bleaches.

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. (see illustration).
3. Clean off remainder of burn-on using Cleaner-Conditioner.



Use non-abrasive cleaners



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

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 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. 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 31

Check:

- Previous page "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 **cook time knob** to the desired cleaning time.

	Soil Description	Set Cook Time Knob
CLEAN	Light Soil	1½ hrs.
TIME	Moderate Soil	2 hrs.
CHART	Heavy Soil	3 hrs.

4. Slide **lock lever** all the way to the right to CLEAN.

Upon completion of these steps, the clean cycle will begin.

To Start Self-Clean Cycle Later

1. Repeat steps 1-4 above.
2. Set **start time dial** for desired starting time by pushing in and turning to the desired time.
3. Slide **lock lever** all the way to the right to CLEAN.

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. Reset **cook time knob** to MANUAL.
2. Set **thermostat** to OFF.
3. Slide **lock lever** all the way to the left and open door.

To interrupt cleaning cycle:

Before clean light comes on:

- Set **cook time knob** to MANUAL.
- Set **thermostat** to OFF.
- Slide **lock lever** to left and open door.

After clean light comes on:

- Set **cook time knob** to MANUAL.
- Set **thermostat** to OFF.
- WAIT for **clean light** to go out.
- Slide **lock lever** to left and open door.

REMEMBER:

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

Normal Oven Care and Cleaning 33

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:

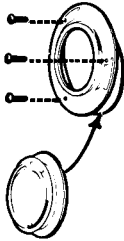
Slide rack to the front of the oven, lift front edge of rack and lift out.

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.



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 Dugs		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

ROTISSERIE (1)

	Setting	Time (minutes)	Meat Thermometer Temp.
Beef Roast (Well Done)(2)	HI	45 per lb.	170°
Pork Loin Roast (2)	MED HI	65 per lb.	185°
Leg of Lamb	HI	45 per lb.	180°
Chicken, Medium	HI	120 (total)	190°
Cornish Game Hen	MED HI	60 (total)	190°

(1) Above times are approximate (with grates removed).

(2) Roasts of approximately 3-3 1/2 lbs. are the most suitable for rotissing.

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

Bake and Roast Chart

Food	Temp.	Time
BREAD		
Bread, Rolls, Yeast	425°	15 min.
Corn Bread, Muffins	425°	20-30 min.
CAKES		
Angel Food, Pound	325°	60-75 min.
PIES		
Fruit, Raw	425°	35-45 min.
Custard	425°	20 min.
VEGETABLES		
Potatoes, Baked	450°	50-60 min.
Beef, Standing Rib 6-8 lb.	300°	Med. 22-25 min./lb.
Beef, Rolled Rib	300°	Med. 38 min./lb.
ROASTS		
Lamb, Leg or Shoulder	300°	30-35 min./lb.
Veal, Leg or Shoulder	300°	25 min./lb.
Pork, Loin	350°	30-40 min./lb.
POULTRY		
Chicken	325°	25 min./lb.
Turkey	300°	20-30 min./lb.

Cooking

For Slow Cook timing, please see separate cookbook.

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.

If You Need Repair Service

The dealer from whom you purchased the range can give you the name of the nearest Authorized Service Center.

Before calling for Service:

- Be sure you have read and understood the operating instructions provided with your range.
- Check the power source, fuse or circuit breaker.
- If either the coil or glass-ceramic module fails to heat—switch the module to the other side of the range. If it operates on that side, then the surface switch may be at fault. If it does not heat on either side, this indicates a malfunction in the module.
- If oven does not come on, check to see that the **cook time** dial is set on MANUAL.

When service is required:

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

- An accurate description of the trouble.
- Complete model and serial numbers from the serial plate located at the back of the burner box, right section. To see the serial plate you must remove the module on the right side.

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

Product identification

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For future reference, please retain a copy of your original sales receipt and record basic cooktop information here:

Model No.: _____

Serial No.: _____

Manufacturing No.: _____

Date purchased: _____

Dealer from whom purchased:

Name _____

Address _____

City _____ State _____

Telephone _____

Service Agency:

Name _____

Address _____

City _____ State _____

Telephone _____