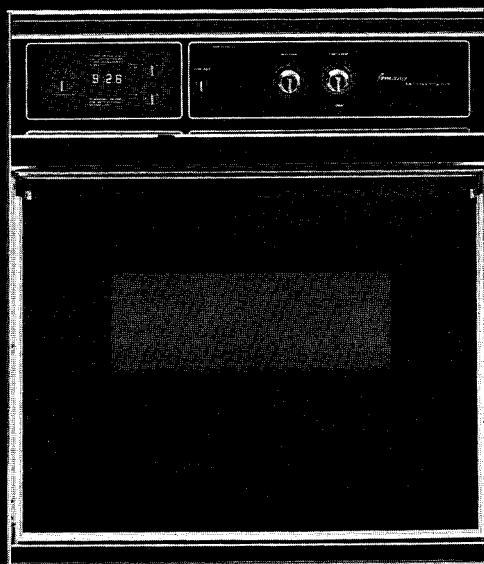
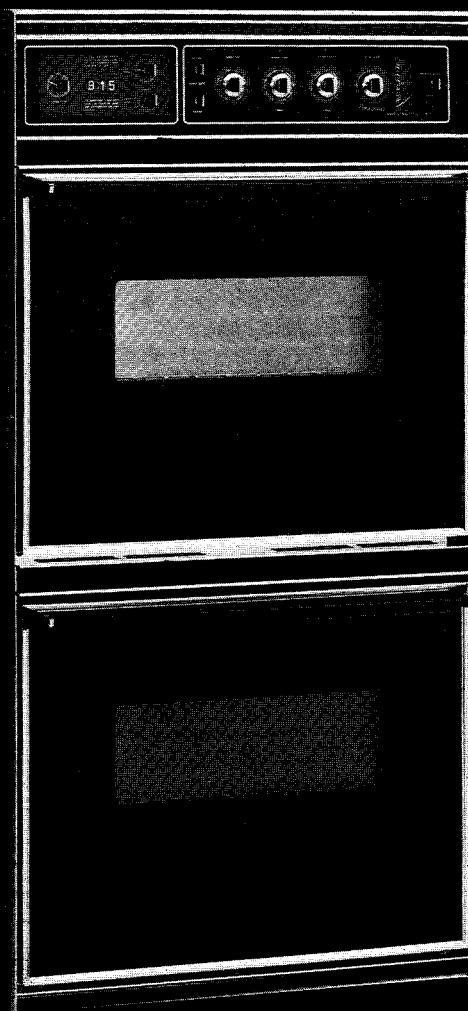


Built-in Electric Ovens

Models AO27-SB & AO27-DB

Use & Care Manual



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IMPORTANT PRECAUTIONS FOR SAFE COOKING

ELECTRICAL WARNING:

All Amana ovens 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 oven — children climbing on the oven to reach items could be seriously injured.

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

We designed our product to be **safe** and **reliable**. Now we ask you to do your part. As with all appliances, there are certain rules to follow, some that apply to **all** ranges and some which are unique to Amana's appliances. Make sure everyone who cooks is familiar with this product's operation and with these precautions.

General Cooking Precautions:

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

Do be sure your oven is properly installed and grounded by a qualified technician.

Don't use your oven for warming or heating the room.

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 the 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 doors, and oven windows or the oven door.

Don't leave small children unattended near an oven when it is in use. Never allow them to sit or stand on any part of the oven. 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.

Don't repair or service any part of the oven. Our warranty applies only when repairs are made by an authorized Amana Service Center.

Don't store flammable materials in an oven.

Don't use water on grease fires. Smother (with 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 or oven racks to avoid steam burns. Don't let potholder or towel touch hot oven elements.

Don't mix household cleaning products. Chemical mixtures may interact with objectionable or even hazardous results.

Do remember your oven is a cooking device and will get hot. Train yourself and your family to avoid hot surfaces.

In case of grease fires

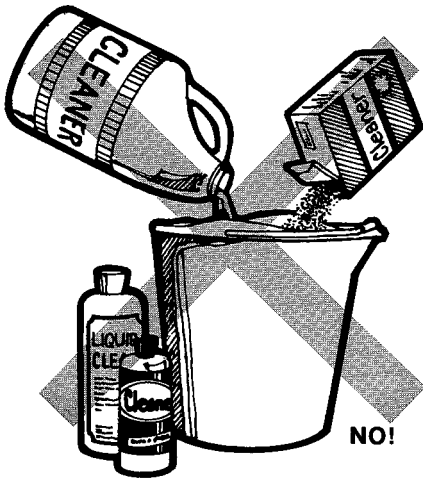
NO!



YES!



When cleaning ...
NEVER mix
cleaning products



Oven Precautions

3

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.

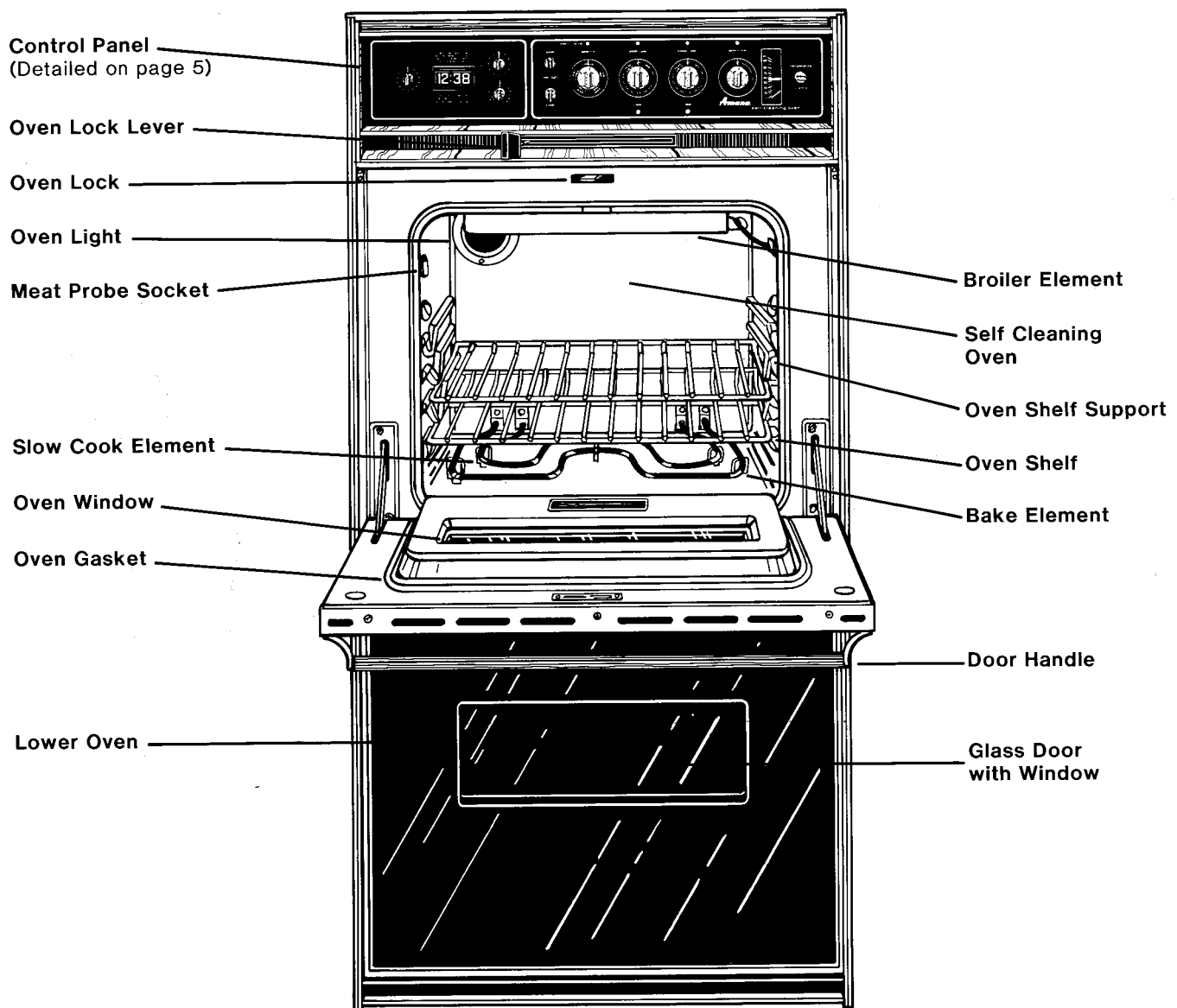
Clean only parts listed in this manual.

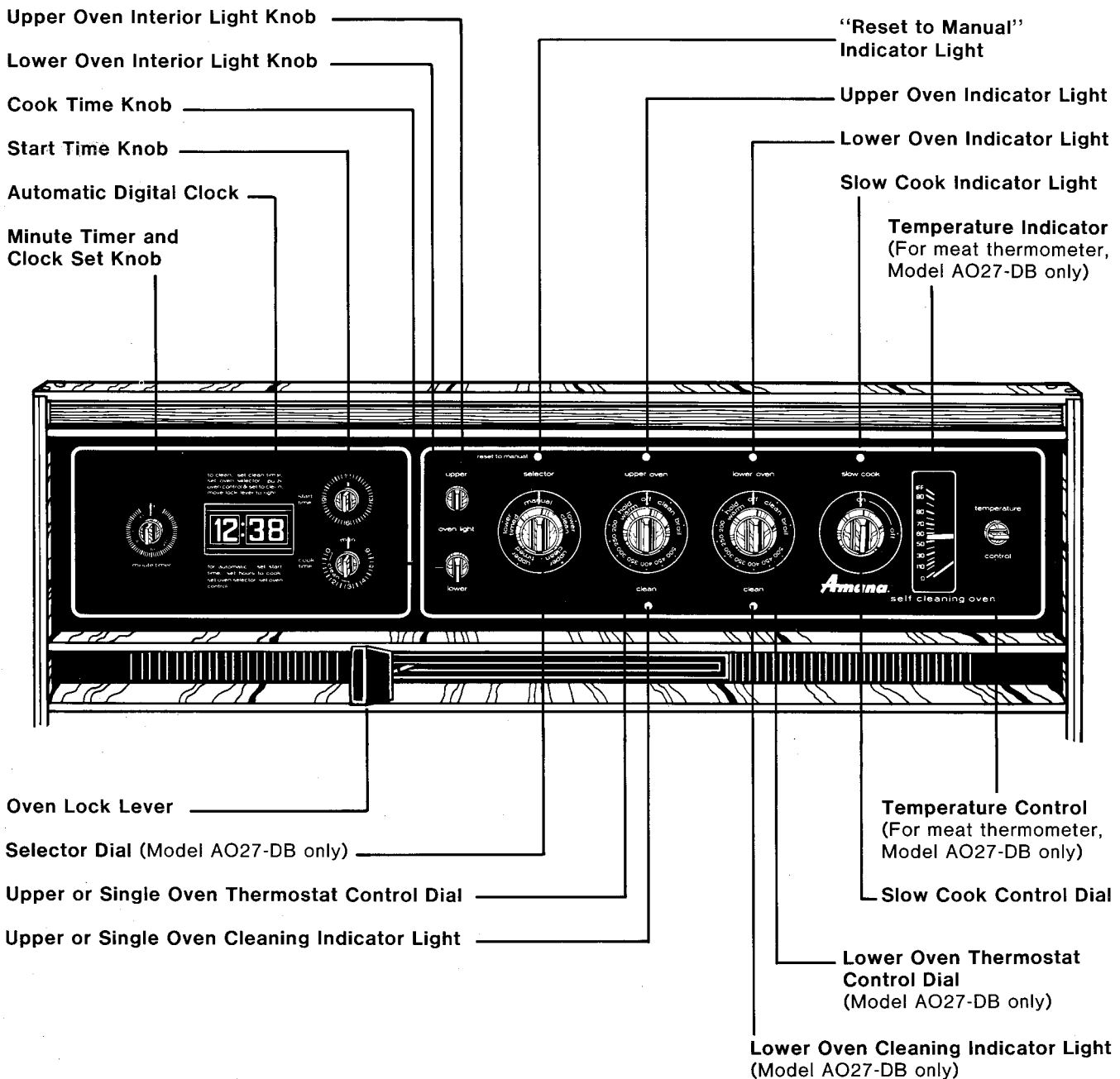
Do remove broiler pan, and any other utensil before self-cleaning the oven.

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.

Amana Built-in Oven Features

Throughout this manual, we illustrate double oven model AO27-DB. However, single oven model AO27-SB is similar in design and operation.

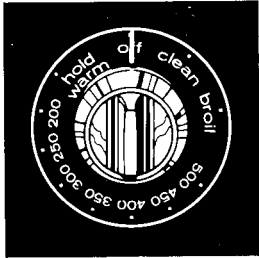




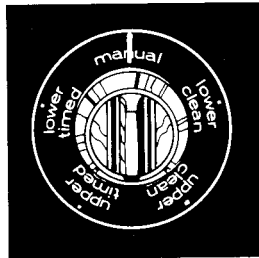
How to Use the Single or Upper Oven

The upper oven

The single or upper oven is used for baking, broiling, slow cook, and is self cleaning. It has four controls — a **thermostat**, **selector**, **slow cook control**, and a **meat thermometer-temperature control**. The **selector** and **meat thermometer** controls are found only on the double oven.



Thermostat



Selector

Manual operation

For non-automatic timed baking, the **selector** (double oven only) and **cook time** dials must be in the MANUAL position, and the **start time** dial should be rotated until it pops out.

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.

Selector (Double oven only)

The **selector** has five positions:

LOWER CLEAN For cleaning the lower oven.

UPPER CLEAN For cleaning the upper oven.

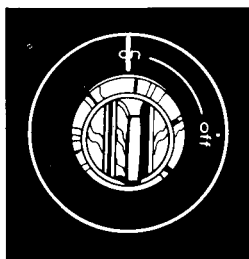
UPPER TIMED For automatic timed operation in the upper oven.

LOWER TIMED For automatic timed operation in the lower oven.

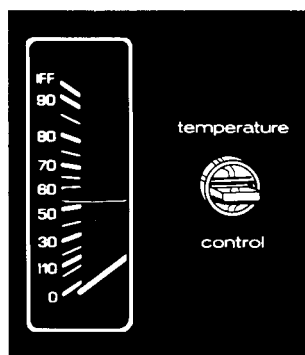
MANUAL For manual operation of the upper and/or lower oven.

When one oven is being cleaned, or used for timed baking, the other oven may be operated on manual. Both ovens cannot be used at the same time for timed baking or self cleaning.

Note that a "Reset to Manual" light will glow anytime that the **selector** and **cook time** dials are not in the MANUAL position at the conclusion of a timed baked cycle.



Slow Cook Control



Meat Thermometer-
Temperature Control

Slow cook

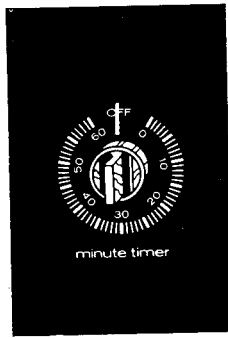
Your new Amana oven features SLOW COOK, for a new way of cooking that promotes old time food taste, flavor, and ease in food preparation. The **slow cook control** operates a small element in the upper or single oven. This element is not thermostatically controlled. The element operates continuously, cooking a meal 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.

Meat thermometer (Double oven only)

- 1) Set **selector** and **cook time** dials to MANUAL position.
- 2) Insert probe into thickest portion of the meat. Avoid fat, bone, and gristle when inserting probe. If probe is difficult to insert, make a slight cut in the surface of the meat with a knife.
- 3) Set the red dial to desired temperature setting by turning the **temperature control knob**. When the white indicator reaches the desired temperature, a buzzer will sound to indicate that the internal temperature of the meat has reached the setting. To turn the buzzer off, move the red dial to the top of the scale to the off position. The oven does not turn off automatically, and must be turned off at the **thermostat**.
- 4) **Note that the meat thermometer does not control oven temperature. You must still set the thermostat at the desired oven temperature.**

Remove probe and plug using handle only. Do not pull on the flexible cable. After use, clean probe and dry. Do not immerse probe in water.



How to use the minute timer (Single and double ovens)

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

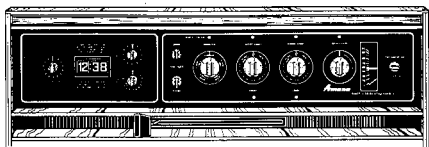
Preheating the oven

For best results, always preheat the oven unless the recipe states otherwise. Set the **thermostat** and **selector** (double oven only) 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.

How to Use the Lower Oven

(Model AO27-DB Double Oven only)

The lower oven has all the features of the upper oven except **slow cook** and the **meat thermometer**. Thus, the lower oven can be used for timed baking or it can be self cleaned. When one oven is being used for timed bake or is being cleaned, the other oven may be operated on manual. Both ovens cannot be used at the same time for timed bake or self-cleaning.



To use for regular baking:

1. Set the **thermostat** to the desired temperature.
2. Turn the **selector** to MANUAL. (Double oven only)
3. Note that the **cook time dial** must be set on MANUAL and the **start time dial** rotated until it pops out.

Helpful hints

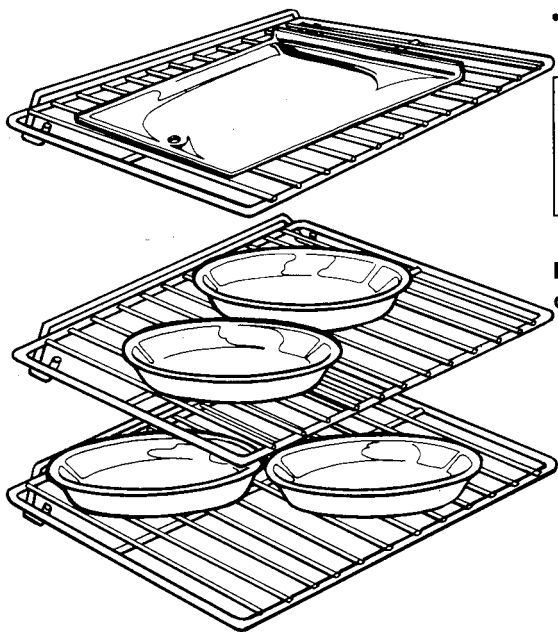
Pan placement:

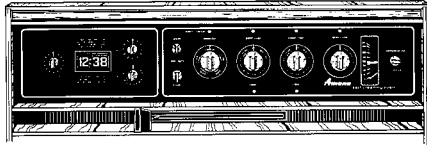
- When using a large, flat pan that covers most of the oven shelf, use only one shelf at a time, for best results.
- When using two shelves, and several pans, stagger the pans so no pan is directly above another. Place shelves so that 1½ inches of air space is left above, below, and around all sides 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 20.)
Place food on grid on broiler pan and set on oven shelf.
2. Set the upper oven **thermostat** to the BROIL position.
3. Turn the **selector** to MANUAL. (Double oven only)
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 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:

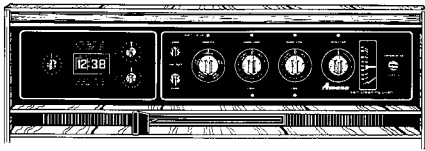
Pierce foil over drain holes in the broiler pan grid to allow for proper fat drainage.

Caution:

The A027-SB wall oven may be installed in conjunction with an Amana MS Series trim kit and any "RR" series Radarange®. We recommend that the Radarange® Microwave Oven not be used while the oven is operating in a self clean or an open door broiling mode.

Usage of the Radarange® Microwave Oven while the electric wall oven is at elevated temperatures for extended periods of time may result in damage to components of the Radarange®.

This caution does not apply to Amana "RO" series built in Radarange® wall ovens mounted above the A027-SB.



- Operates the oven to come on automatically now, or later in the day, and to turn off automatically.
- Both ovens (double oven) can be used automatically, but not simultaneously.
- The Roasting Chart on page 21 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 21.
 3. Set **thermostat**
Turn to desired cooking temperature.
 4. Set **selector** (double oven)
Turn to LOWER TIMED or UPPER TIMED depending on which oven will be used.

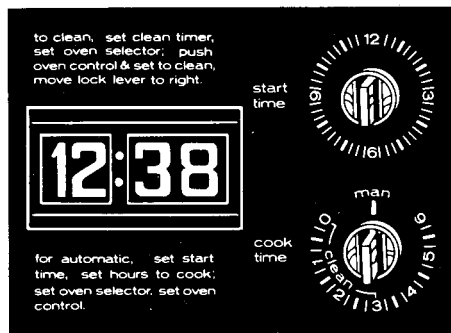
This is what happens:

- 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 **selector** and **cook time** controls to MANUAL.

Note that on double ovens, one oven may be used for manual baking or broiling while the other is used for automatic timed baking. Both ovens cannot be used for automatic timed baking simultaneously.



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 21.
3. Set **thermostat**
Turn to desired cooking temperature. See Roasting Chart on page 21.
4. Set **selector (Double oven only)**
Turn to LOWER TIMED or UPPER TIMED depending on which oven will be used.

This is what happens:

- The oven will come on at the time set on the **start time dial** 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** and **selector** (double oven only) to MANUAL.

Note that on double oven models, one oven may be used for manual baking while the other is being used for automatic timed baking.

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.

Note that on double oven models, one oven may be used for manual baking or broiling while the other is being cleaned. Both ovens are self cleaning, but cannot be cleaned at the same time.

Before You Start the Self-Clean Cycle

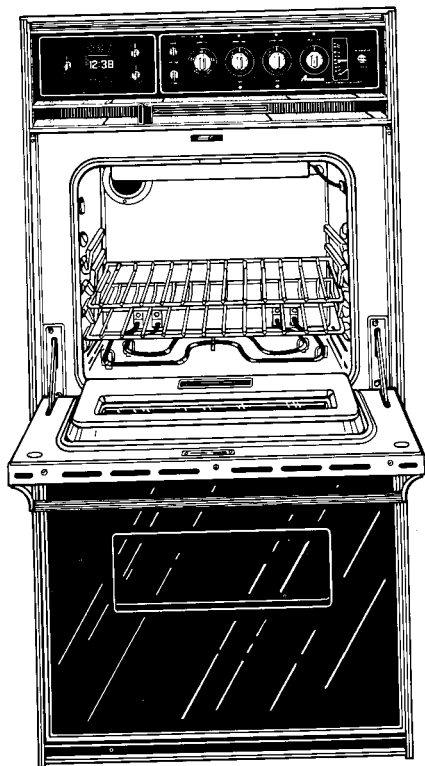
1. Remove all articles from oven.

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.

Caution:

The A027-SB wall oven may be installed in conjunction with an Amana MS Series trim kit and any "RR" series Radarange®. We recommend that the Radarange® Microwave Oven not be used while the oven is operating in a self clean or an open door broiling mode.

Usage of the Radarange® Microwave Oven while the electric wall oven is at elevated temperatures for extended periods of time may result in damage to components of the Radarange®.

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To Start Self-Clean Cycle Now 15

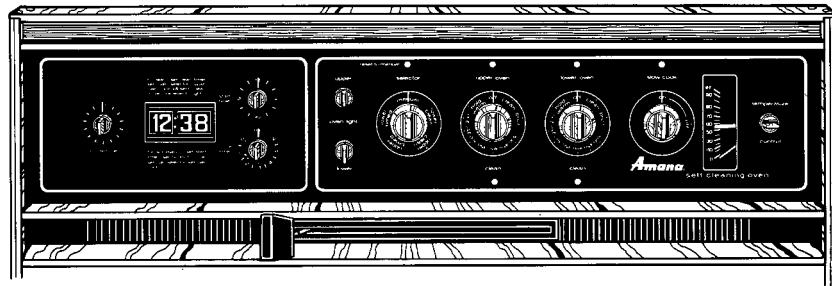
Check:

- 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. Set **selector** to UPPER CLEAN or LOWER CLEAN depending on which oven is to be cleaned. (Double oven only.)
 4. Push in and turn **cook time knob** to the desired cleaning time.

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

5. 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 on the preceding page.
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.

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 door lock 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 drops. The oven door cannot be opened until the **clean light** goes out.
- After a clean cycle any powdery residue can be wiped away with a damp cloth. If there are white spots in the interior of the oven, they should be removed with a 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.

Oven Self Cleaning

To return oven to regular use:

1. Reset **selector** (double oven only) and **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 **selector** (Double oven only) and **cook time knob** to MANUAL.
- Set **thermostat** to OFF.
- Slide **lock lever** to left and open door.

After clean light comes on:

- Set **selector** (Double oven only) and **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.

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:

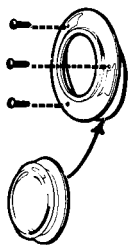
1. Align door with hinge arms.
2. Slide door down and into place. Be sure door is all the way down on hinges before closing, to prevent the possibility of chipping porcelain or scratching chrome.

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.

20 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
Beef, Steak				
Rare		Top	3	2
Medium	3/4"-1 1/4"	Top	5	3
Well		Middle	7	5
Rare		Top	6	4
Medium	1 1/4"-2"	Top	8	6
Well		Middle	12	12
Chicken	2 lb. Split	Middle	25-30	10-15
	Pieces	Middle	15	12
Fish	1/2" Fillet	Top	7-9	(Skin side down)
	1 1/2 lb. Whole	Top	10	5
Ham	1/2" Thick	Top	6	4
Lamb Chops	1/2" Thick	Top	6	4
Pork Chops	1/2" Thick	top	6	4

Bake and Roast Chart

Food	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.
	Fruit, Raw	425°	35-45 min.
PIES	Custard	425°	20 min.
	Potatoes, Baked	450°	50-60 min.
VEGETABLES	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.

Slow 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.

22 Cleaning Chart

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

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

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

When service is required:

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

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

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

If you cannot resolve the problem locally:

Amana has a large network of Authorized Service Centers in the U.S. However, if you should have a service problem that is not resolved locally, Write:

Customer Relations Department, Amana Refrigeration, Inc., Amana, Iowa 52204 or Dial: **(319) 622-5511** and ask for Customer Relations.