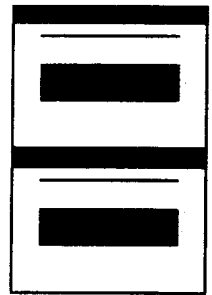

Amana[®]

Double Gas Wall Oven

Use & Care Manual



**Model:
AO27DG**

When you know exactly what you want.

Amana[®]

Please Read Before Operating Oven

CONTENTS

Important Precautions	3
Oven Placement and Installation	4
Amana Built-In Double Gas Oven Features	5
Oven Controls	6
Symbol Key	7
How to Set the Clock	8
How to Set the Timer	8
Oven Hints	9
Baking	10
Planning Automatic Meals	10
Automatic Timed Baking	10
Broiling	12
Self-Cleaning the Ovens	13
Before Operating the Self-Clean Cycle	13
How to Start the Self-Clean Cycle	14
To Start the Self-Clean Cycle Now	14
To Start the Self-Clean Cycle Later	14
Care and Cleaning of Other Parts	15
Before Calling for Service	16
When Service Is Required	16
ASURE	17
Amana Consumer Information Line	17

Record in the space below the Model No., Manufacturing (Mfg.) No., and Serial No. recorded on the nameplate of your oven. To locate nameplate, open lower oven door and look on left edge of frame.

Model No. AO27DG

Mfg. No. _____

Serial No. _____

Date Installed _____

Selling Dealer _____

Retain these numbers and your Sales Receipt for proof of purchase should warranty questions arise. Your Sales Receipt is required should warranty service be needed. Complete the registration card, which is included with the packet that comes with the oven. This must be filled out and returned to Amana Refrigeration, Inc.

SAFETY INSTRUCTIONS

IMPORTANT PRECAUTIONS

Read and follow these rules for safe operation.

As with all appliances, there are certain rules to follow for safe operation. Make sure everyone who cooks with this appliance is familiar with this product's operation and with these precautions.

CAUTION - TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE FOLLOW THESE INSTRUCTIONS

CAUTION:

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

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Do not touch electrical switches.
3. Extinguish any open flames.
4. Immediately call your gas supplier.

FOR YOUR SAFETY

DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

SAVE THESE INSTRUCTIONS

1. Do not use oven or broiler during electrical power outage.
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.
6. Storage in or Near Appliance - Flammable materials should not be stored in or near oven.
7. Do Not Use Water on Grease Fires — Smother fire or flame by closing oven door and turning oven off or using dry chemical or foam-type extinguisher.
8. Use Only Dry Potholders — Moist or damp potholders on hot surfaces result in steam burns. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
9. Do not mix household cleaning products. Cleaning mixtures can interact with objectionable or even hazardous results.
10. Gas supply pressure 8 inch wcp for Natural gas. Max. 14 and min. 11 inches wcp for LP gases.

The appliance pressure regulator is set at 5 inches wcp for Natural gas and 10 inches wcp for LP gases.

OVENS:

1. Use Care When Opening Door — Let hot air or steam escape before removing or placing food.
2. Do Not Heat Unopened Food Containers — Build-up of pressure can cause container to burst and result in injury.
3. Keep Oven Vent Ducts and Openings 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 oven or broiler burner in oven.

SELF-CLEANING OVEN:

1. 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.
2. 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.
3. Clean Only Parts Listed in Manual.
4. Before Self-Cleaning the Oven — Remove broiler pan, racks and other utensils.
5. Listen for Fan — A fan noise should be heard sometime during the clean cycle. If not, call for service before self-cleaning again.

⚠ CAUTION: TO AVOID THE RISK OF BURNS, PERSONAL INJURY OR PROPERTY DAMAGE:

DO NOT TOUCH OVEN OR BROILER BURNERS OR INTERIOR SURFACES OF OVEN — Oven and broiler burners may be hot even though they do not look hot. Interior surfaces of an oven become hot enough to cause burns. During and after each use, do not touch, or let clothing or other flammable materials contact oven or broiler burners or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance can become hot enough to cause burns — among these surfaces are oven vent openings and surfaces near these openings, oven door and window of oven door.

In case of grease fires:



YES!



NO!

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:

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 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 oven(s) again.

OVEN PLACEMENT AND INSTALLATION

Refer to the detailed installation instructions included with your appliance for complete information.

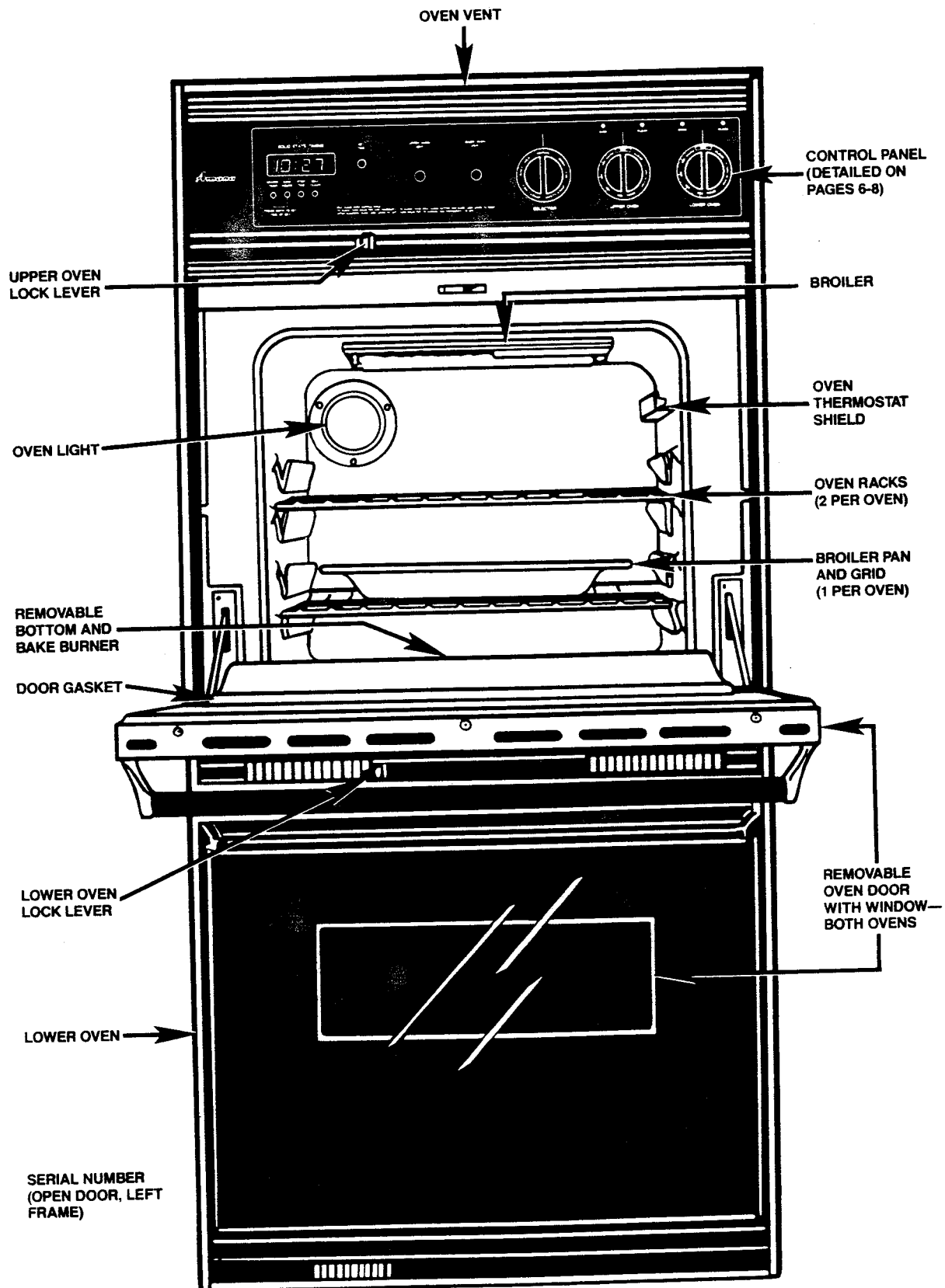
TO INSTALL:

Your oven 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 units connected to a properly grounded circuit in accordance with the National Electric Code.

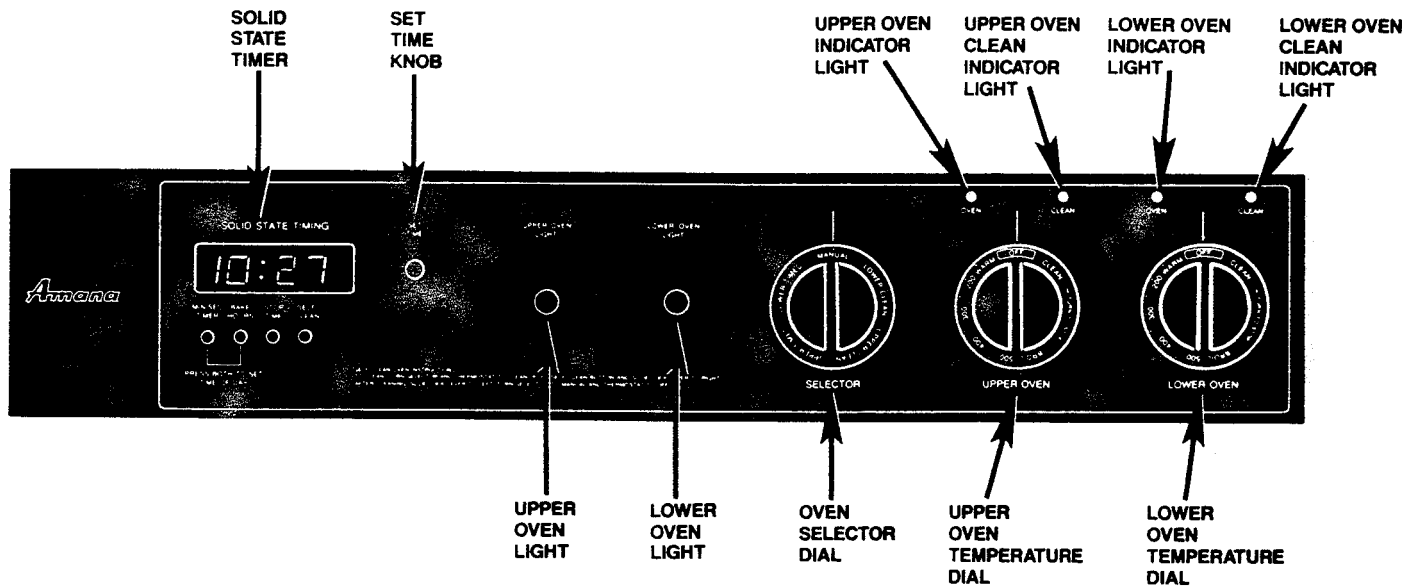
You can be assured that your Amana oven has been certified by the American Gas Association as being in compliance with safety standards established by the American National Standard Institute.

For your safety we recommend that the oven be secured to the house structure. Information regarding anchoring is contained in the Installation Instructions and it is the responsibility of the installer to see that this appliance is installed in accordance with the recommended installation procedure. Anchoring is required in order to prevent tipping while subjecting the oven(s) to improper use.

AMANA BUILT-IN DOUBLE GAS OVEN FEATURES



OVEN CONTROLS



Solid State Timer Control

The Solid State Timer is used to program and control all timing functions. The control has five display and programming modes that are activated by the four push buttons.

Time-of-day. The present time-of-day is displayed or programmed by pressing the minute/second timer button and bake hours button simultaneously. After programming, the display will show the present time-of-day. AM and PM are not indicated since this is a 12 hour clock.

Minute/second timer. Convenient for timing kitchen tasks. See page 8 for instructions on setting the timer.

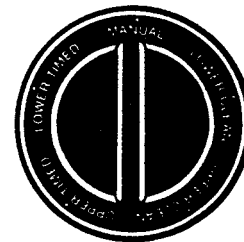
Bake hours and stop time buttons allow you to bake automatically by starting and stopping the oven for you. The stop time button can also be used to program your oven for a delayed self-clean cycle.

Self-clean button is used to set the self-clean cycle in both ovens. The 3 hour cycle is already preprogrammed for you. See pages 13-15 for detailed instructions on the self-clean cycle.

Set time knob. Located just to the right of the electronic display, the set time knob is used to program desired times.

Interior Oven Lights

The upper and lower ovens each have interior oven lights that are controlled by separate knobs on the control panel. Turn the knob to the *right* only to turn the individual interior oven lights on and off.



Oven Selector Dial

This selector dial has the following five settings.

- **MANUAL.** Use this setting when ovens are not in use, when broiling, or when operating an oven or ovens without an automatic timing or self-cleaning function.
- **LOWER TIMED.** Use this setting to automatically time bake or roast in the lower oven.
- **UPPER TIMED.** Use this setting to automatically time bake or roast in the upper oven.
- **LOWER CLEAN.** Use this setting when running the lower oven through a self-cleaning cycle.
- **UPPER CLEAN.** Use this setting when running the upper oven through a self-cleaning cycle.



Oven Temperature Dials

Each oven has a separate oven temperature dial. The dials can be set at any temperature from 150°F (KEEP WARM) to 550°F. Each dial has a separate BROIL position. To help in setting the BROIL position, you will feel a slight catching action when you reach the BROIL position. The oven indicator light comes on and remains on during broiling.

The oven temperature dials are turned past the BROIL position to the CLEAN setting when using the self-cleaning feature. The dial must be turned completely to the right until it stops to reach the correct CLEAN setting for self-cleaning.

SYMBOL KEY

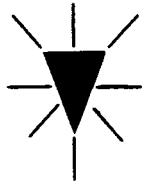
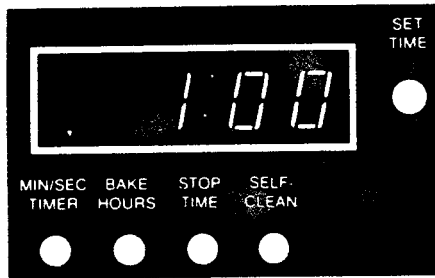
The symbols shown below are used in this Use and Care Manual and are a part of the clock/display on the oven control. Read through the following descriptions and become familiar with the symbols.

NOTE: The buttons and knobs which you will be instructed to use will be shaded.



A solid arrow indicates which function (**timer, bake hours, stop time, or self-clean**) you are using. When you set the timer for one minute the solid arrow shows you that you are using the **minute/second timer** function.

DISPLAY WILL SHOW:



A flashing arrow shows you the functions you can check while you are using another function. Example: When you set timed bake for 2½ hours.

DISPLAY WILL SHOW:



To find out what the stop time is, push the button below the flashing arrow (**stop time button**).

DISPLAY WILL SHOW:



Always be sure the oven temperature dials are in the OFF position when the ovens are not in use.

Indicator Lights

Both the upper and lower ovens are equipped with the oven and clean indicator lights located above their oven temperature dials.

Oven indicator lights. Anytime the temperature control for an oven is turned to a setting other than OFF, the oven indicator light glows until the oven reaches the selected temperature. The light comes on and goes off as the gas burner cycles to maintain the set oven temperature. When set on BROIL the light remains on constantly.

Clean indicator lights. This light functions during the self-cleaning program. When lighted, it indicates that the oven has reached the high temperature needed for self-cleaning. The light will go out when the oven has cooled to a safe temperature for opening the door after the cleaning cycle is complete.

To return to the amount of cooking time remaining, push the button under the flashing arrow (**bake hours button**).

DISPLAY WILL SHOW:



If you want to check the time of day, push the **minute/second timer** and **bake hours** buttons at the same time.

DISPLAY WILL SHOW:



Both arrows will flash when you return to or check the time of day. This is to remind you that you have programmed your oven for **TIMED BAKE** or **CLEAN**.

You can check the **bake hours, stop time, or time of day** throughout the cooking time by following the steps given above.



The heated casserole dish indicates that the oven is operating.



The "C" indicates the self-cleaning function has been programmed.

HOW TO SET THE CLOCK

Immediately after your oven is powered 88:88 will flash in the display until time of day is set.

To set the time of day: Push in and hold **minute/second timer** button and **bake hours** button at the same time while turning **set time** knob to select the clock time desired.

DISPLAY WILL SHOW:



The time of day is now set. To change the time of day, repeat the procedure given.

NOTE: Time of day cannot be changed when the "TIMED BAKE" or "CLEAN" functions have already been programmed. The clock must be set before any other program can be used. This is a 12 hour clock which does not distinguish between AM and PM.

To check the time of day whenever another function has been programmed: Push in both the minute/second timer button and the bake hours button at the same time.

Power Failure

Power interruptions greater than 1 second result in the loss of programmed information and a flashing 88:88 in the display. **Do not attempt to use the oven during power outages:** it requires electric ignition. Never attempt to light burners manually.

HOW TO SET THE TIMER

The minute/second timer can be used to precisely time bake, roast, broil or warm in either the upper or lower oven. Minute/second timing is ideal for the delicate baking of items such as biscuits, cookies, popovers, and muffins. It can be used for timing up to 99 minutes.

The display will increase in one-second increments as you turn the set time knob for settings of up to one-minute; by ten-second increments for settings from one minute to ten minutes; and by one-minute increments for settings over ten minutes.

To set the Minute/Second Timer: Push in and hold the **minute/second timer** button while turning **set time** knob to select the length of time desired.

DISPLAY WILL SHOW:



NOTE: The solid arrow (▼) indicates you are using the timer function. The time is shown as "minute:seconds" in the display.

After a short pause, your entry will begin to count down. When the time has elapsed, an intermittent tone will sound for two minutes.

To turn off the tone, push the minute/second timer button once. The display will show "0:00" momentarily then return to time of day. Note that this tone is fast beeping whereas the tone at the end of bake hours or stop time is a slow beeping tone. The minute/second timer can be used by itself, as well as, when "BAKE," "TIMED BAKE," "BROIL," or "CLEAN" functions are being used.

To change the timer: Turn the **set time** knob clockwise to increase the time or counterclockwise to decrease the time.

To cancel the timer: Turn the **set time** knob counterclockwise (to the left) until "0:00" shows in the display. Time of day will return to display.

To check remaining time on the timer (when you have another function programmed): Push in the **minute/second timer** button and remaining time will show in the display.

To change back to the time of day: Push in both the **minute/second timer** and **bake hour** buttons at the same time. Notice that the arrow above the minute/second timer button will flash slowly to show that the timer feature is programmed.

Alarm Clock Feature

The stop time mode can be set to act as an alarm clock. Use it as a handy reminder that it's time to run an errand. The alarm clock feature is also great for timing marinades or the waiting period needed for dough to rise.

To use the timer as an alarm clock, set the stop time by pressing the stop time button and turning the SET KNOB until the desired alarm clock time is displayed. The timer is now programmed to sound the alarm at that time of day.

You will notice that the bake hours arrow is flashing rapidly. This is a signal that a duration time has not been programmed into the bake hours mode. Since a duration time is not needed for the alarm clock function, press the bake hours button and release it. The timer will revert to the present time-of-day, and there will be a flashing arrow above the stop time knob to indicate the alarm clock has been set.

An intermittent tone will sound when the alarm clock time has been reached. To turn off the tone, push the stop time button once. The display will show "0:00" momentarily then return to time of day.

The program can be changed simply by resetting the stop time. An alarm clock program can be canceled by turning the set time knob until the stop time "0:00" appears in the display. The alarm clock feature cannot be used when another timed function has been programmed.

OVEN HINTS

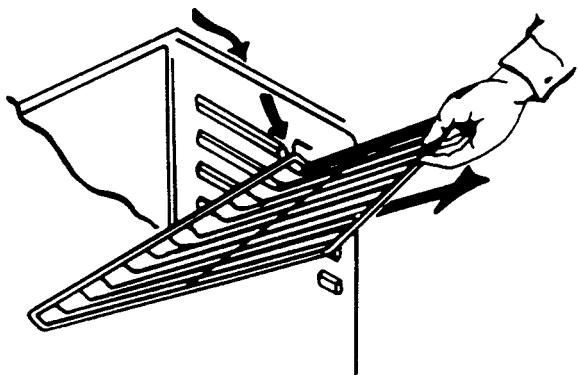
The Oven Racks

The oven racks are designed with stop-locks so that when placed correctly on the rack supports, they will stop before coming completely out from the oven, and will not tilt when removing food from or placing food on them.

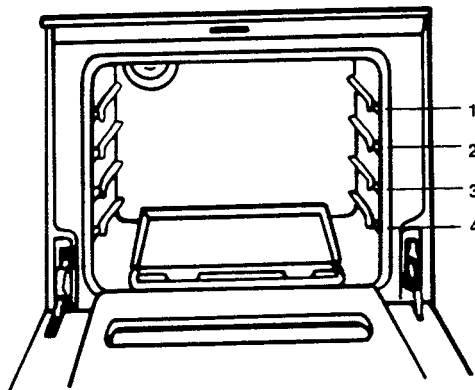
Pulling out rack to stop-lock position is convenient when lifting heavy foods. It is also a precaution against burns from touching hot surfaces of door or oven walls.

TO REMOVE oven racks from the oven, pull rack to the front of the oven, lift front edge upward and lift rack out. Be certain that the oven racks are cool before touching.

TO REPLACE racks in oven, insert racks by holding front edge slightly upward while sliding rack toward rear of oven; it will slide into place. Note that the raised edge of the racks should be to the back of the oven.



Place racks in position before turning oven(s) on. Each oven has two racks and four rack positions. Rack position #1 is the top rack while rack position #4 is the lowest or bottom rack position.



OVEN RACK POSITIONS

NOTE:

Do not move the door lock levers to the "Clean" position (far right) for normal bake or broil operation. Moving the levers to the right may cause the lock mechanism to lock the doors in the closed position at normal bake temperatures.

If a door lock lever is accidentally locked and the oven door cannot be opened, turn off the oven controls and wait until the oven has cooled before attempting to move the door lock lever.

Do not force the door lock lever as this may cause permanent damage to the door lock.

NOTE: The oven is vented through the vent grill areas around the control panel and above the lower oven so moisture from normal oven cooking may appear on the underside of the oven vent areas.

Energy-Saving Tips

- Preheat the oven only when necessary. Some foods will cook satisfactorily without preheating. If preheating is necessary (for most baked goods) keep an eye on the Oven Indicator Light, and put food in the oven promptly after the light goes out.
- Always turn oven OFF before removing food.
- Avoid opening the oven door when baking. Every time the door is opened heat is lost, which leads to poor baking results. Use the interior oven light and oven window to check on baking progress. Wait until the shortest recommended baking time is over before checking the food with the oven door open.
- Cook complete oven meals instead of just one food item. Potatoes, other vegetables and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same amount of time.

Pan Placement

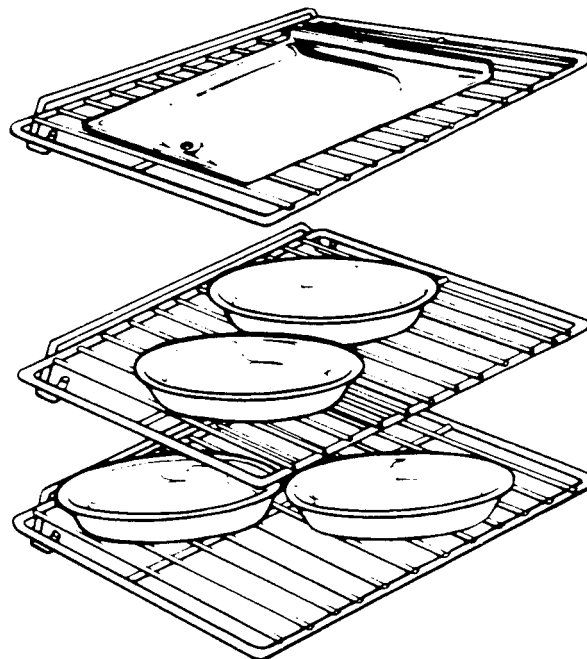
- When using a large, flat pan that covers most of the oven rack, use only one pan at a time, for best results.
- When using two racks and several pans, stagger the pans so no pan is directly above another. Place racks so that 1½ inches of air space is left above, below, and around all sides of each pan. Baking and browning evenly depend on proper air circulation in the oven, and proper circulation requires air space. If possible, place racks in bottom position and second-from-top position when baking on both racks.
- For mixes, prepackaged 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 rack below food item.
- Never bake directly on the bottom of the oven; always use a rack.



CAUTION:

To Avoid the Risk of Fire:

Do not place aluminum foil directly on oven bottom or cover entire oven rack with foil. Air circulation is needed for proper baking.



BAKING

Before baking, always slide racks into desired position while oven is cool.

To Use For Regular Baking:

1. Set the **lower oven** and/or **upper oven temperature dial(s)** to the desired temperature(s).
2. Turn the **selector dial** to "MANUAL".
3. When baking is completed, turn temperature dial(s) to "OFF". The selector control remains at "MANUAL".

You may use the oven for regular baking while automatic time baking or self-cleaning the other oven. Note that the selector dial will be turned to "TIMED" or "SELF-CLEAN" instead of "MANUAL".

For best results, always preheat the oven unless the recipe states otherwise. Set the temperature and selector dials and allow the oven to heat until the oven indicator light goes out. A cold start—without preheat—may be used for meats, oven meals, clock-controlled operations and when the recipe specifies.

The Oven Indicator Light glows until the oven reaches the selected temperature and will cycle off and on as the selected temperature is maintained.

PLANNING AUTOMATIC OVEN MEALS

The suggestions below will give you an idea of the types of foods to use when planning an automatic oven meal (see "Automatic Timed Baking" section below for programming instructions). The different foods must cook in the same length of time and at one oven temperature.

Foods that work most successfully are those commonly done in the oven:

MEATS	Those usually baked or roasted.
BREADS	Those made with baking powder.
FRUITS	Those usually baked, such as pies or cobblers.
TOMATOES	Stuffed, breaded or scalloped.
POTATOES	Baked or scalloped.
VEGETABLES	Most yellow vegetables and beets work well. Use 1 cup of water, 2 Tbsp butter in covered casserole for 1 lb. fresh or 1 pkg. frozen vegetables.

AUTOMATIC TIMED BAKING

You can program the oven to come on now and automatically turn off later, or automatically turn on later in the day, and then turn off automatically. Read previous section "Planning Automatic Oven Meals" for food suggestions.

CAUTION:

To Avoid the Risk of Fire or Property Damage:

Never attempt to broil using the automatic setting. Inaccuracies in setting dials could result in overcooking. Broiling should NEVER be done unattended.

Setting Automatic Oven To Start "Now":

Recommended for foods of highly perishable nature, such as milk, eggs, fish, stuffings, poultry and pork.

1. Place food in oven.
2. Check to see that clock is set at correct time of day (see instructions on page 8).

NOTE: Do not slide the door lock lever to the right for normal baking. This is ONLY used during the self-clean cycle.

NOTE: Your new ovens may smoke for the first half hour of operation burning off light protective oil on some parts.

Keeping Food Warm

Your ovens have a manual WARM setting that is helpful in many ways. This temperature keeps food warm until you are ready to serve. When using the warm feature immediately after baking, roasting or broiling, remove the food from the oven and open the oven door for about 10 minutes to allow excess heat to escape. Be sure the oven has cooled from higher temperatures.

Moist foods such as cooked vegetables, mashed potatoes, gravy and yeast rolls should be wrapped or covered tightly in aluminum foil when keeping them warm.

Foods to avoid: custards, cream fillings, cream sauces, yeast breads, vegetables of cabbage type (cabbage, cauliflower, broccoli, brussels sprouts).

CAUTION:

To Reduce the Risk of Food Poisoning Due to Bacterial Growth and Production of Toxins

Never hold meat, poultry, milk, eggs, or fish products more than 2 hours.

The safest foods to use are frozen casseroles and main dishes, or non-frozen soups or casseroles which do not contain meat, milk, eggs or fish.

3. Set controls as follows:
 - Push in and hold **bake hours** button while turning **set time** knob to the amount of time needed to cook your food. (The display timer will increase in one-minute increments up to 11 hours 59 minutes.) Allow for preheating, if required.
 - Turn **selector** dial to "UPPER TIMED" or "LOWER TIMED" depending on which oven you wish to use.
 - Turn **upper oven** or **lower oven temperature** dial to correct cooking temperature.
 - The oven indicator light will glow.

NOTE: The solid arrow (▼) indicates you are using the bake function. The baking time is shown as "hours:minutes:" in the display.

A stop time is automatically calculated for you. You may check it by pushing the **stop time** button and display will show the time of day cooking will be completed.

- An intermittent tone will sound when time has elapsed. **To turn off the tone**, push either **bake hours** or **stop time** button once. The display will show "0:00" momentarily then return to time of day.
- **To check the amount of baking time remaining**, push the **bake hours** button.

- To return to time of day, push both minute/second timer and bake hours buttons at the same time. The arrows above the bake hours and stop time buttons will flash slowly to indicate that the automatic timed baking feature has been programmed.

NOTE: The length of the cooking time may be changed at any time by pushing in and holding the bake hours button, while turning the set time knob to desired baking time.

For example:

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

- Push in bake hour button while turning set time knob to "2:30" (2 hours and thirty minutes.)
- Turn selector dial to "UPPER TIMED."
- Turn upper oven temperature dial to 325°F.



DISPLAY WILL SHOW:

Here Is What Happens:

- The oven comes on and the oven indicator light will glow.
- When the selected temperature of 325°F is reached, the oven indicator light cycles off and on indicating oven temperature is being maintained.
- At 4:30 the oven turns off automatically, the oven indicator light turns off, and a tone sounds.

After Timed Cooking Is Complete:

1. Turn temperature dial to "OFF"
2. Turn selector dial to "MANUAL".

Food should be removed when cooking time has expired or it will tend to overcook. When you remove the food, turn the temperature dial to OFF and the selector dial to MANUAL.

To Stop Or Interrupt Automatic Oven Cooking:

1. Push in and hold bake hours button while turning set time knob to "0:00". The display will return to time of day after a few seconds.
2. Turn temperature dial to "OFF"
3. Turn selector dial to "MANUAL".

NOTE: The automatic timed bake feature can not be used when self-cleaning the other oven, since only one timed feature can be used at a time.

Setting Automatic Oven To Start "Later":

Recommended for cured or frozen meats and most fruits and vegetables (such as baked potatoes) and other foods when there is no danger of spoilage during the time the oven is not on.

1. Place food in oven
2. Check that clock is set at correct time of day (see instructions on page 8).
3. Set controls as follows:
 - Push in and hold **bake hours** button while turning **set time** knob to the amount of time needed to cook your foods. (The display timer will increase in one-minute increments up to 11 hours 59 minutes.)

- Push in and hold **stop time** button while turning **set time** knob to the time of day you wish the food to be finished cooking. The oven control automatically calculates the time of day when the oven will turn on.
- Turn **selector dial** to "UPPER TIMED" or "LOWER TIMED" depending on which oven you wish to use.
- Turn upper oven or lower oven temperature dial to correct cooking temperature.
- When the time of day for the oven to start arrives, the oven will turn on and the oven indicator light will glow.
- An intermittent tone will sound when the cooking time has elapsed. **To turn off the tone**, push either bake hours or stop time button once. The display will show 0:00 momentarily then return to time of day.
- **To check the amount of baking time remaining**, push the bake hours button.
- **To check the stop time**, push stop time button.
- **To return to time of day**, push both minute/second timer and bake hours buttons at the same time. **NOTE:** Both arrows will flash until baking time has elapsed to indicate that the automatic timed baking feature has been programmed.

Food should be removed when cooking time has expired, or it will tend to overcook. When you remove the food, turn the temperature dial to OFF and the selector dial to MANUAL.

For example:

If the time of day of 3:00 p.m., and food is to be cooked at 350°F for 2 hours and should be ready to serve at 6:00 p.m. — here's what to do:

- Push in and hold bake hours button while turning set time knob to "2:00" (two hours).
- Push in and hold **stop time** button while turning **set time** knob to 6:00 p.m.
- Turn selector dial to "LOWER TIMED".
- Turn lower oven temperature dial to 350°F.



DISPLAY WILL SHOW:

Here Is What Happens:

- At 4:00 p.m., start time setting will turn lower oven on and the oven indicator light will glow.
- When the selected temperature at 350°F is reached, the oven indicator light begins cycling on and off indicating that temperature is being maintained.
- At 6:00 p.m. the oven will turn off automatically, the oven indicator light turns off, and a tone sounds.

After Timed Cooking Is Complete:

1. Turn oven temperature dial to "OFF".
2. Turn oven selector dial to "MANUAL".

BROILING

Broiling is a quick-cook method that is done with fast, searing heat. It produces meats that are browned or lightly charred on the outside and moist and juicy on the inside.

Each oven is equipped with the Insta-Broil broiling system. You can broil in both ovens at the same time. The Insta-Broil is faster than conventional broilers, so follow the suggested times given in the broiling guide until you familiarize yourself with its operation.

Each oven is supplied with its own porcelain broiler pan and chrome broiler grid. **YOU MUST ALWAYS USE THE BROILER PAN AND GRID SUPPLIED WITH THE OVENS.**

Broiling Tips

- Always use grid with broiler pan as it allows fat to drain away from meat as it cooks. A small amount of water ($\frac{1}{8}$ to $\frac{1}{2}$ cup) placed in the broiler pan (under the grid) also helps to reduce spattering and smoking.
- Always start broiling on a cold broiler grid to ensure even broiling.
- Do not pierce meat with a knife or fork. This allows the juices to escape.
- Trim the outer layer of fat from steaks and chops and slit fatty edges to prevent the meat from curling.
- Broil food on one side, then season and turn it. Season the second side just before you remove it from the broiler. Do not season meats with salt before broiling. Salt will draw juices from the meat.
- Brush food with butter or margarine, if desired. Brush top of chicken or fish several times as it broils. Spray broiler grid with non-stick cooking oil spray to help prevent sticking of fish and poultry. Do not grease a hot tray. Thin fish filets do not require turning, and fish should always be broiled skin side down.
- Always broil poultry skin side down first, and split and break joints so the meat will lie as flat as possible.
- If putting barbeque or other sauces on the food, do so in the last 5 to 7 minutes of broiling to prevent burning.
- Always remove the broiler pan and grid from the oven after broiling is complete. Never leave the pan and tray in a hot oven. Rinsing or soaking the grid and pan while it is still warm will make cleanup much easier.

CLOSE THE DOOR COMPLETELY FOR ALL BROILING. The Insta-Broil broiler consumes most smoke and spatter. The burner(s) lights automatically in 50 to 60 seconds.

Rack Positions

The Insta-Broil system uses infrared rays to help cook the food. Because these rays can travel only in straight lines, the effective cooking area of the broiler is reduced when you use the higher rack positions. At high rack positions, the rays cannot reach all corners of the broiler grid, so larger pieces of meat might not broil sufficiently at the outer edges.

CAUTION

To Avoid the Risk of Fire, Never Place Foil Over the Broiler Grid.

To minimize clean-ups, the broiler pan may be lined with foil, but foil should NEVER be placed to cover top of the grid during broiling; it will trap grease near the heating element and may cause it to smoke or catch fire.

NOTE: Do not use abrasive cleaners to clean the broiler pan or grid since these may scratch the finish.

The time and rack suggestions in the Broil Chart (page 13) are guidelines for standard broiling. If a more rare interior with a more char-broiled exterior is desired for beef steaks, you can move the food to a higher rack position and decrease the broiling time accordingly.

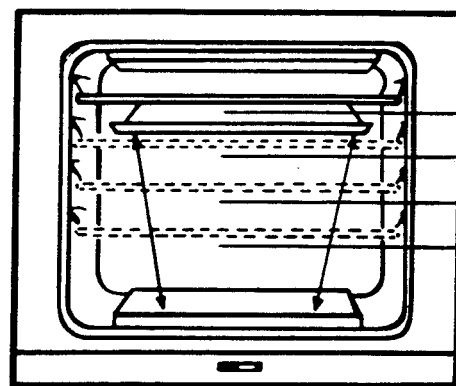
Effective
Cooking
Area

25%

35%

65%

95%



Rack
Positions

1

2

3

4

The proper distance from the burner is determined by the degree of "doneness" desired, the amount of food being broiled and the overall broiling time. In general, meats are placed closer to the broiler and broiled for shorter periods of time for rare to medium doneness. For medium-well to well-done meats, lower rack positions and slightly longer broiling times are used. Remember, the closer the meat is to the broiler, the more charred the exterior of the meat will be.

Refer to the Broil Chart for suggestions on rack positions and broiling times. Do not preheat the broiler(s) unless instructed to do so in the Broil Chart.

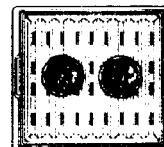
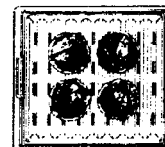
To Use The Oven For Broiling:

1. Slide oven rack into correct position. (Other racks should not be between the rack you are using and the oven broiler.)
2. Center food on the broiler grid and set broiler pan on oven rack.
3. Close oven door completely.
4. Turn selector dial to "MANUAL".
5. Turn upper oven and/or lower oven temperature dial(s) to "BROIL". (The dial is designed with a slight catch at the BROIL position to ensure that the control is properly set.) The oven indicator light will come on. See broil chart on page 13 for rack and time suggestions.
6. Use the timer and oven interior light to assist you when broiling. Never leave broiler unattended.
7. Turn temperature dial(s) to "OFF" when broiling is completed. Remove broiler pan from oven... if pan and grid are left in the heated oven they will become more difficult to clean.

To Use The Oven For Preheated Broiling:

1. Slide rack into correct position. (Other racks should not be placed between the rack you are using and the oven broiler.)
2. Close oven door completely.
3. Turn selector dial to "MANUAL".
4. Turn upper oven and/or lower oven temperature dial(s) to "BROIL". The oven indicator light will come on. The oven is now preheating. Use the chart on page 13 for preheat times. Use the timer for convenience.
5. When oven has preheated for suggested length of time, center food on broiler grid and set broiler pan on oven rack.
6. Close oven door. Use timer and oven interior light to assist you when broiling. Never leave broiler unattended.
7. Turn temperature dial(s) to "OFF" when broiling is completed. Remove broiler pan from oven since it will become more difficult to clean if left in the heated oven.

Broiler Pan Position



Position broiler pan with long sides parallel to the back of the oven so that it is directly lined up with the broiler burner.

Broiling Chart

Food	Rack	Preheat (minutes)	Side 1 (minutes)	Side 2 (minutes)
Hamburgers	3	—	5-8	4-6
Beef Steaks (1/2-1-inch)	Rare	3	4-5	4-5
	Med.	2	5-7	4-5
	Well	3	10-12	8-9
Beef Steaks (1 1/4-1 1/2-inch)	Rare	3	7-9	4-6
	Med.	3	8-10	6-8
	Well	3	10-12	8-10
Pork Chops (1-inch)	3	—	12-13	8-10
Pork Chops (1/2-3/4-inch)	2	—	6-8	3-5
Ham Slice (1/2-inch)	2	—	3-4	3-4
Chicken Breasts (boneless, skinless)*	2	—	7-8	4-6
	4	—	14-15	6-8
Chicken Breasts (split, with ribs)*	2	—	4-5	3-5
Fish Fillets (1/2-3/4-inch)*	2	—	2-3	1-2
Fish Fillets (1/4-inch)*	2	—	2-3	1-2
Grapefruit & Tomato halves	4	—	8-9	—

Spray broiler grid with non-stick cooking spray to prevent sticking.

SELF-CLEANING THE OVENS

During the self-cleaning cycle, extremely high temperatures are generated inside the oven that cause food spills and spatters to decompose into tiny particles of ash that are easily wiped away with a damp cloth.

Self-cleaning is done in one oven at a time.

Cleaning can begin and end whenever you choose — even when you are away from home or at night. You can also clean one oven while you bake, roast, or broil in the other.

Before Operating Self-Cleaning Cycle:

- 1. Remove all articles from oven.**
Remove all pots, pans, broiler pans and anything else that may be stored in the oven.

Remove oven racks. If the oven racks are left in the oven during self-cleaning, they will permanently discolor and warp. Therefore, it is recommended that oven racks be removed during cleaning cycle.
- 2. Wipe up large spillovers and excessive grease.**
Wipe excessive grease and spillovers from bottom of oven. Heavy spillovers that can be readily wiped up should be removed from the oven before the cleaning cycle is started. These thick spillovers keep the cleaning heat from reaching the bottom of the spillover and could leave small dark uncleaned spots. Removing the heavy spillovers also helps eliminate excessive smoking during the self-cleaning cycle. The oven bottom panels are removable for ease in removing these spillovers (see page 15 for instructions on removing oven bottom panels).
- 3. Wipe soil from oven frame and oven door surrounding gasket while the oven is cool.**

The oven front frame and the edge of the oven door that is outside the door seal may not be cleaned by the heat. Do not scrub or clean oven door gasket (D). Clean spatters or spills on oven front frame (A) and oven door surrounding the gasket (B) using a cloth dampened with detergent and hot water. Also clean the mouth of the oven cavity which is the area up to 2 inches inside the door frame. Rinse off well, being careful not to allow water to run into openings in top of door (C). (See diagram at right.) It's easiest to clean these areas before the self-clean cycle. Use detergent and hot water or a non-scratch scouring pad, and rinse well. Never use a commercial oven cleaner on or around the self-clean oven. Be careful not to wet down or damage the door gaskets in any way.

Wipe entire surface even though it may not appear dirty. The reason is that heat will cause sometimes unnoticeable soil and spatters to bake on and they will be more difficult to remove after the self-cleaning cycle.

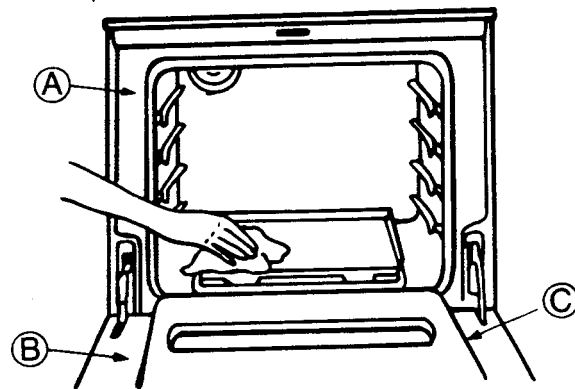
IMPORTANT: Do not clean the broiler pan, broiler grid or cooking utensils in the oven self-clean cycle. Heavy grease buildup on these items can produce smoke and fumes which can be discharged into

Oven Fan

The oven fan will operate during the self-clean cycle. This fan may also operate during normal bake and broil operations since it is thermostatically controlled (for example, the fan might operate on high when you are broiling in both ovens at the same time). The purpose of the fan is to keep air flowing over and around the control components, providing for longer life expectancy of these parts.

the kitchen. Also, high cleaning temperatures can cause damage to cooking utensils.

Do not use commercial oven cleaners on the self-cleaning oven since this could damage the porcelain finish. All surfaces can be washed safely with detergent and hot water (except gas burners). This can be done to minimize over-all cleaning. To retain the original appearance, rinse and wipe the surfaces dry after washing.



- A Oven Front Frame
- B Oven Door Outside of Gasket
- C Oven Door Gasket (Do not clean.)

CAUTION

To Avoid Damage to the Oven:

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

Oven Self-Cleaning Hints:

- A convenient time to self-clean the oven is 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 person.
- 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, or increase the length of clean time in the next cycle.

HOW TO START THE SELF-CLEAN CYCLE

The self-clean function will work only when there is no other automatic timing or alarm clock function programmed into the timer. If needed, cancel any other program in the timer by setting bake hours to "0:00".

Read previous section "Before You Start Self-Clean Cycle," before proceeding. Check that the clock is set to correct time of day.

To Start Self-Clean Cycle Now:

1. Close oven door.
2. **To start self-cleaning now**, enter the self-clean mode by pushing the self-clean button once. If desired, adjust clean time as described below.

DISPLAY WILL SHOW:



NOTE: The solid arrow indicates you are using the self-clean function. The cleaning time is shown as "hours:minutes" in the display.

3. Turn the selector dial to "UPPER CLEAN" or "LOWER CLEAN" position, depending on which oven is to be cleaned. The CLEAN indicator light for that oven will come on. The oven fan will turn on also.
4. Turn the temperature dial for that oven to the CLEAN position by turning it as far as it will go to the right. The CLEAN indicator light will go off, but it will come back on when the oven reaches the proper cleaning temperature.
5. Slide the **Door Lock Lever** as far to the right as it will go (as shown at right). The oven door must be locked in order for self-cleaning to take place.

A three-hour self-cleaning cycle has automatically been programmed for you. The length of time can be changed, if you desire, by turning the **set time** knob to the length of time clockwise up to 4 hours. Cleaning times less than 2½ hours are not recommended because the cycle would be too short to do an adequate job.

When the program is set, the exhaust fan will automatically turn on and remain on throughout the cleaning cycle. The oven indicator light will go on to show heating has begun. As the temperature increases, the clean indicator light will go on and the oven door will automatically lock. When the clean light is on, the door latch cannot be moved. This is a safety measure that prevents the door from being opened at very high temperatures. Do not attempt to open the oven during the self-cleaning cycle.

To check the amount of cleaning time remaining, push self-clean button ONCE. (IF SELF-CLEAN BUTTON IS PUSHED MORE THAN ONCE, THE FUNCTION IS CANCELLED.)

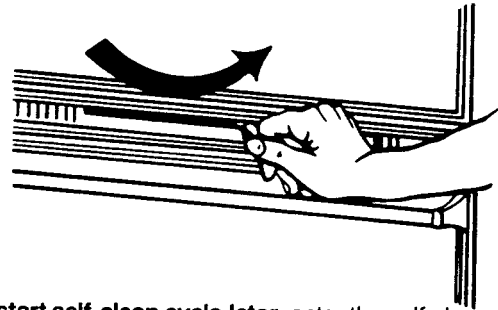
To check the stop time, push the stop time button once.

To return to time of day, push in and hold both minute/second timer and bake hours buttons. Both arrows will flash until cleaning time has elapsed.

Exterior surfaces of the oven will become hot during the self-clean cycle. Care should be taken to prevent possible burns.

To Start Self-Clean Cycle Later

You can program the timer to begin self-cleaning at a time most convenient to you, such as when the kitchen is not in use or at night. To do so, read previous section "Before You Start the Self-Clean Cycle", before proceeding. Check that clock is set to correct time of day.



1. **To start self-clean cycle later**, enter the self-clean mode by pushing the self-clean button once. If desired, adjust clean time as described at left.
2. Select stop time: push in and hold stop time button while turning set time knob to the time of day you wish to have the self-clean cycle finish. The oven control will automatically calculate the time of day when the oven needs to turn on to be finished self-cleaning by the stop time you have selected.

For example: If you want the self-clean cycle to stop at 8 o'clock, turn set time knob until "8:00" appears in display as shown below.



3. Turn selector dial to "UPPER CLEAN" or "LOWER CLEAN" depending on which oven is to be cleaned.
4. Turn temperature dial for that oven to the CLEAN position by turning it as far as it will go to the right.
5. Slide the Door Lock Lever as far to the right as it will go. The lock lever must be moved to the right in order for self-cleaning to take place. (See diagram above.)

Your oven is now set to turn on automatically, run the programmed self-clean cycle, then turn off at the selected stop time. There is no end-of-cycle tone when the self-clean cycle finishes. (When the oven turns on the fan will also operate.)

To Stop or Interrupt the Self-Clean Cycle:

If the CLEAN indicator light is off, unlatch the door, then set the selector dial to "MANUAL" and temperature dial to "OFF." Turn time set knob counterclockwise until clean cycle is cancelled and time of day returns to display.

If the CLEAN light is on, the oven temperature is too high for the door to be opened safely, and the latch will remain locked until the oven temperature is more safe. Do not attempt to open the oven when the clean light is on.

1. Push **self-clean** button while turning **set time** knob to "0:00". Display will return to time of day or if clean time is currently being displayed, push self-clean button once. Display will return to time of day after a few seconds.
2. Allow oven to cool **before** attempting to open door.
3. After oven has cooled, slide door lock lever to the left. Turn selector dial to "MANUAL" and temperature dial to "OFF."

NOTE: The door lock lever can only be operated when the temperature dial and selector dial are set to the proper CLEAN positions.

The **oven vent** exhausts vapor and warm air during self-cleaning cycle. It should **always** be left unobstructed. You may notice some wisps of smoke from around the door or oven vent at the beginning of the cleaning cycle.

During the first few times the self-cleaning function is used, there might be some odor and smoking from the curing of the binder in the high-density insulation used in the oven. This is normal and will disappear after a few self-cleaning cycles.

The self-cleaning system will dispose of any smoke generated in a normal cleaning cycle. However, if excessive spills have not been cleaned up or soil is allowed to build up and accumulate for a long time, some smoking can occur. This is a temporary condition.

After Self-Cleaning Cycle:

Approximately one to two hour(s) after self-cleaning, the oven temperature will fall to about broiling temperature and the door latch can be moved to the left to open the door. If the Door Lock Lever does not move, allow an additional 10 minutes cooling time.

2. Turn temperature dial to "OFF". Turn selector dial to "MANUAL".
3. Leave door ajar to finish cooling oven.
4. When the oven has cooled, remove any ash from bottom of oven with a damp paper towel. If small, dark burned-on spots remain inside the door or oven they may require some manual cleaning. If there are white spots in the interior of the oven, they should be removed with a non-scratching, scouring pad before the oven is used again. These spots are a salt residue which are not removed during the self-clean cycle.
5. Remove any baked-on soil from around oven door and oven frame with damp cloth and cleanser.
6. If oven racks do not slide easily on the rack supports, you may wish to apply a small amount of cooking oil to your fingers and lightly lubricate the sides of the oven racks. This will help to prevent friction and possible damage to the porcelain rack support. Be careful to use only a small amount of oil since too much oil will soil the oven.

Remember:

Oven door cannot be unlocked while **clean light** is on. **Selector** and **temperature dials** must remain set at "CLEAN" for lock lever to move.

CARE AND CLEANING OF OTHER PARTS

Wash all surfaces frequently with detergent and hot water to minimize overall cleaning. To preserve the original appearance, rinse and wipe the surfaces dry after washing.

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	Oven Part	To Remove Soil
Porcelain Enamel	Broiler Pan Oven Bottom Panels	<ul style="list-style-type: none"> • Detergent and hot water. • Use non-abrasive plastic nylon scouring pads.
Chrome	Oven Racks Broiler Grid	<ul style="list-style-type: none"> • Detergent and hot water. • 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.
Glass	Oven Control Panel Oven Doors	<ul style="list-style-type: none"> • Glass cleaner and soft, lint-free cloth. • Never use abrasive cleaners on these surfaces.
Elastic	Control Buttons and Dials	<ul style="list-style-type: none"> • Remove buttons and dials for easier cleaning. (Be sure to cancel any programs accidentally activated when replacing control buttons.) • Detergent and hot water.

Removable Oven Doors

Both oven doors can be easily lifted off and removed for cleaning in a more convenient location. Do not immerse the door in water when cleaning.

Removing Oven Door:

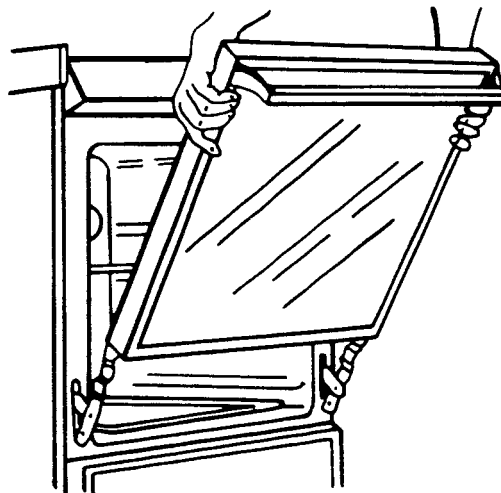
- 1. Use caution as oven doors are heavy:
- 1. Open door to first stop position.
- 2. Grasp the door firmly at each side and lift upward and off.

To Replace Oven Door:

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

Removable Oven Bottom

Both ovens have removable bottom panels that make cleanup of heavy spills easier. To remove, grasp the oven bottom on each side near the front. Slide the oven bottom toward the rear of the oven 1/4", then lift the front and slide out the bottom. Although the oven bottom is cleaned during the self-clean cycle, it's best to clean up heavy spills as they occur.



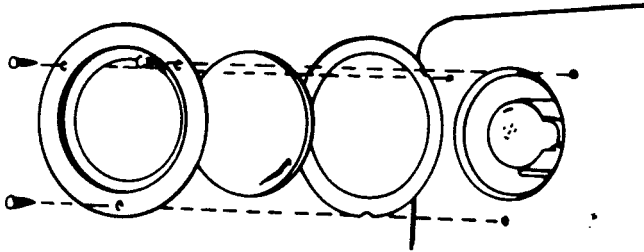
Replacing Oven Interior Lights

CAUTION

To Avoid the Risk of Burns or Electrical Shock:

*Disconnect electrical current to the appliance at the wall outlet fuse or breaker box.

*Wait until the oven and light are cool.



1. Remove the three screws holding the retainer light cover and gasket in place.
2. Use an oven mitt during bulb removal to protect your hand in case the bulb breaks.
3. Replace the bulb with a 120-volt, 40-watt appliance bulb.
4. Replace the gasket, light cover, and retainer.
5. Reconnect power at the main fuse or circuit breaker.

NOTE: Removing the oven door makes access to the oven light easier.

Oven Temperature Adjustments

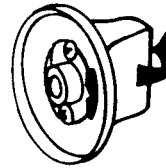
The oven thermostat has been preadjusted at the time of manufacture to maintain an average temperature in close tolerance to the oven temperature dial setting. It is normal to expect the average oven temperature to vary from the oven temperature dial setting and recipes are written in consideration of differences in the average temperature.

If, after using oven for a period of time, you believe foods are consistently underdone or overdone, make the following adjustments:

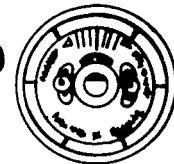
1. Gently pull **oven temperature dials** straight out from control panel.
2. Turn dial over and use a Phillips head screwdriver to loosen (but do not remove) the two screws in the metal pointer plate. Each line above the plate represents a 10°F temperature change. The plate is factory set to point at the middle line.
3. Turn dial handle to move pointer plate to the next line to increase or decrease oven temperature.
4. Tighten screws with pointer at new line and replace dial on control panel. Use oven for a period of time, and repeat above procedure if necessary. **Move pointer plate only one line each time!**



1. Remove dial.



2. Turn dial over.



3. Factory set position.



4. Loosen screws, adjust pointer, tighten screws, replace dial.

Serial Number Location

The serial number of your oven is located on the left side of the lower oven's frame (open door to see serial plate).

BEFORE CALLING FOR SERVICE

- 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 serviceworker's travel expenses and labor, even though the product may be under 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 racks, interior oven lights, 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.
- Review use and care instructions.
- If oven does not come on, check to see that the **oven selector dial** is set on "MANUAL" and the **temperature dial** is set properly.
- If the clock does not work properly do not use the self-clean cycle or any timed baking function. Call your authorized serviceworker for assistance.

When service is required:

The dealer from whom you purchased the appliance can give you the name of your nearest Authorized Service Center. Help them give you prompt service by giving them:

1. An accurate description of the trouble.
2. Complete model and serial numbers located on the left side of oven frame behind lower oven door.
3. Proof of purchase (Sales receipt on request).

Repair by an unauthorized serviceworker that results in subsequent failure will void the warranty. Warranty details are contained in the warranty certificate enclosed with this booklet.

Keep an accurate record of any service calls: what was done, who serviced the appliance, and the date.

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
Monday through Friday
(8 a.m. - 4:30 p.m., Central Time Zone)
and ask for Customer Relations.

Please include model and serial numbers, date of purchase, and selling dealer.

Amana™ Asure™

EXTENDED SERVICE PLAN

Amana is pleased to offer an important opportunity for long-term service protection on your new Amana appliance. The Amana Asure Extended Service Plan is specially designed to supplement the strong warranty that already accompanies your appliance, and it combines with this standard warranty to provide budget-protecting coverage on your appliance for up to five full years, covering parts, labor and travel charges.

Your participating Amana dealer has details. Or contact us:

**Amana Refrigeration, Inc.
Customer Service Department
Amana, IA 52204
(319) 622-5511
Monday through Friday
(8 a.m. - 4:30 p.m., Central Time Zone)**

For questions concerning product usage, installation and warranty.

 **CONSUMER INFORMATION LINE
AMANA TOLL-FREE NUMBER
1-800-843-0304**

