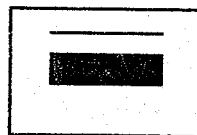


Amana®

Slide-In Gas Range

Use & Care Manual




Models:
AGS745E
AGS745W

Please Read Before Operating Range

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To insure safety for yourself and your home, please read your Use & Care Manual carefully. Keep it handy for quick, easy reference.

Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the  symbol or the word safety.

Record in the space below the Model No., Manufacturing (Mfg) No. and Serial No. found on the nameplate of your range. To locate the nameplate, open the oven storage drawer and look on right side. The nameplate is on the lower oven frame.

Model No. AGS745

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 if warranty service is needed. Complete the registration card, which is included with the packet that comes with the range. This must be filled out and returned to Amana Refrigeration, Inc.

IMPORTANT INSTRUCTIONS FOR SAFE COOKING

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

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

 **WARNING:** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

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

— WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

— Installation and service must be performed by a qualified installer, service agency or the gas supplier.

SAVE THESE INSTRUCTIONS

1. Top burners may be lit with a match. Do not use oven or broiler during electrical power outage (see instructions on page 9.)
2. For your safety, top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.
3. The appliance must not be used for space heating.
4. Gas supply pressure max. 8 and min. 6 inch wcp for Natural gas. Max. 12 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.
5. Do not store items on the rangetop during baking, broiling or self-cleaning since the oven vents over this area.

Surface Cooking Units:

1. Use Proper Pan Size — Select utensils large enough to properly contain food and avoid boilovers or spillovers. This will prevent hazardous accumulations of food (especially grease), since heavy splattering or spillovers left on a range can ignite. Pan size is especially important in deep fat frying.
2. Never Leave Surface Burners Unattended at High Heat Settings — Boilovers cause smoking and greasy spillovers which can ignite.
3. Glazed Cooking Utensils — Only certain types of glass, glass/ceramic, earthenware, or other glazed utensils are suitable for rangetop use. Some are not suitable and will break due to the sudden change in temperature.
4. Type of Utensils — Avoid pans that are unstable and tip easily. In choosing pans, look for easy-to-grip handles that will stay cool. Pans that are too heavy when filled with food can also be a hazard. If pan handles twist and cannot be tightened, discard the pan.
5. Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Burners — To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.

CAUTION:

To Avoid the Risk of Personal Injury:
Do not store items of interest to children in cabinets above your cooktop — children climbing on the range to reach items can be seriously injured.

FOR YOUR SAFETY

DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

Know where your main gas shut off valve is located.

FOR YOUR SAFETY

Do not attempt to clean the oven or broiler burner ignitor assembly, the ignitors are electrically operated and the danger of electric shock is present.

IMPORTANT INSTRUCTIONS CONT.

6. Do not mix household cleaning products. Chemical mixtures can interact with objectionable or even hazardous results.
7. Clean rangetop with caution. To avoid steam burns — do not use a wet sponge or cloth to wipe up spills on a hot cooking area.
8. Grease — Grease is flammable and should be handled carefully. Never leave any cooking operation unattended. Let fat cool before attempting to handle it. Do not allow grease to collect around the rangetop. Wipe up spills immediately.

Use this appliance only for its intended purpose as described in this manual.

1. 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.
2. Wear Proper Apparel — Loose-fitting or hanging garments should never be worn while using the appliance.
3. Use Only Dry Potholders — Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating surfaces. Do not use a towel or other bulky cloth.
4. 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.
5. Storage in or on Appliance — Flammable materials should not be stored on or near surface burners.
6. Do Not Use Water on Grease Fires — Smother fire or flame with a nonflammable lid or use dry chemical or foam-type extinguisher.

Ovens:

1. Use Care When Opening Door — Let hot air or steam escape before removing or replacing food.
2. Do Not Heat Unopened Food Containers — Build-up of pressure 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 Ovens:

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 oven racks, broiler pan and other utensils. Wipe up excessive spillage and grease.

Ventilating Hoods:

1. Clean Ventilating Hoods Frequently — Grease should not be allowed to accumulate on hood or filter.
2. When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.



WARNING:

ELECTRICAL SHOCK HAZARD

The electrode of the spark igniter is exposed when the top of the burner is removed. The spark igniter sparks anytime a control knob is turned on and the gas from the burner is not ignited. Be careful not to push in any rangetop controls while the top of the burner is removed. Electrical shock might result.



WARNING:

This product contains or produces a chemical or chemicals which may cause serious illness or death and which are known to the State of California to cause cancer, birth defects or other reproductive harm.

FOR SAFETY'S SAKE

- Do not put plastic items on warm cooking areas. They will stick and melt.
- Do not use aluminum foil or place foods packaged in aluminum foil directly on the rangetop for cooking. Use of foil can damage the rangetop.
- Do not leave fat heating unless you remain nearby. Fats can ignite if overheated by spilling onto hot surfaces.
- Do not allow pots to boil dry on high settings as this can cause damage to the cooking surface and the pan.
- NEVER use your rangetop or oven for storage space.
- The broil and bake burners cannot be operated during a power failure and no attempt should ever be made to do so.

⚠ CAUTION: TO AVOID THE RISK OF BURNS:

DO NOT TOUCH SURFACE BURNERS, BURNER GRATES, OR AREAS NEAR BURNERS — Areas near surface burners can become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact surface burners or areas near burners until they have had sufficient time to cool. Among these areas are the rangetop and the surfaces facing the rangetop.

DO NOT TOUCH BAKE OR BROIL BURNERS OR INTERIOR SURFACES OF OVEN — Bake and broiler burners may be hot even though they don't 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 bake 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, window of oven door, and oven racks.

RANGETOP GREASE FIRE

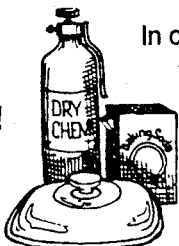
Never use water on a grease fire — it will only spread the flames.

Never pick up a flaming pan... Instead:

1. If possible, turn off the burner.
2. Smother the fire with a tightly fitting pan lid, baking soda or with a dry chemical or foam type extinguisher.

In case of grease fires:

YES!



NO!



⚠ CAUTION:

Due to the Nature of Cooking, Fires can Occur as a Result of Overcooking, Excessive Grease, or Component Failure. Though a Fire is Unlikely, if One Occurs Proceed as Follows:

SURFACE BURNER FIRES

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

OVEN FIRES

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

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

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

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

INSTALLATION INFORMATION

For detailed instructions on proper installation, refer to the installation instructions included with the range.

You can install an optional vent hood ventilation system above your range. Consult your Amana dealer for more information about Amana vent hoods. Remember, it is important to clean a vent hood frequently to prevent the risk of fire.

TO INSTALL RANGE:

WARNING:

To Avoid the Risk of Electric Shock, Personal Injury, or Death:

Your range must be properly grounded and installed by a qualified installer. It is the personal responsibility and obligation of the customer to contact a qualified electrician/installer and have the unit connected to a properly grounded circuit in accordance with the National Electric Code.

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

It is the responsibility of the installer to see that this appliance is installed in accordance with the recommended installation procedure.

CAUTION:

We recommend that the range 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 range to improper use.

WARNING:

Improper installation, alteration, service or maintenance can cause injury, property damage or death. Refer to this manual. For assistance or additional information consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.

A gas pressure regulator is supplied and *must be installed* when appliance is connected to gas supply.

The range is factory set for use with Natural Gas. If you wish to use L.P. Gas, detailed instructions are provided in the Installation Instructions. It is recommended by the manufacturer that the conversion be done by a qualified servicer.

TOP BURNER SETTINGS

Low burner flame may be adjusted by turning adjustment screw in center of valve stem. Normally, the low flame should be adjusted to the minimum steady blue flame. (Approx. 1/4" flame length).

Check the adjustment by turning from high to low several times to see that the burner does not go out.

REMOVAL AND REPLACEMENT OF RANGE

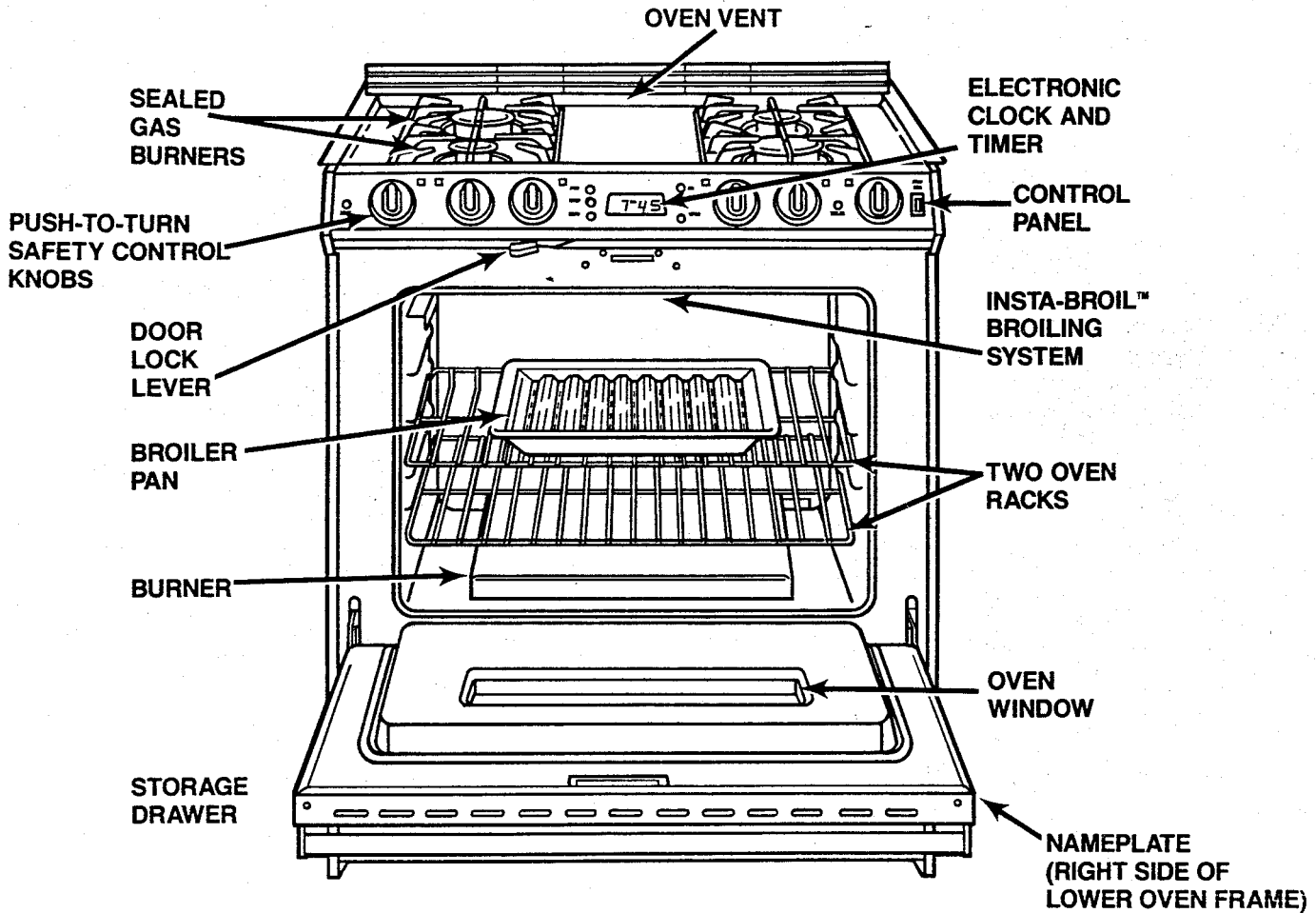
If the unit must be removed at any time after installation, the following procedures must be followed:

1. Remove storage drawer (See page 17).
2. Shut off main gas supply valve to range.
3. Disconnect 120V. supply plug.
4. Disconnect the range from the main gas supply connection above the shut off valve mentioned in Step 2. It is essential that Step 2 has been carried out prior to disconnecting the supply from the range.
5. Your range is secured to the floor using (2) screws and an anti-tip bracket.
6. Slide range forward. When re-installing the range, follow the directions given in the Installation Instructions.

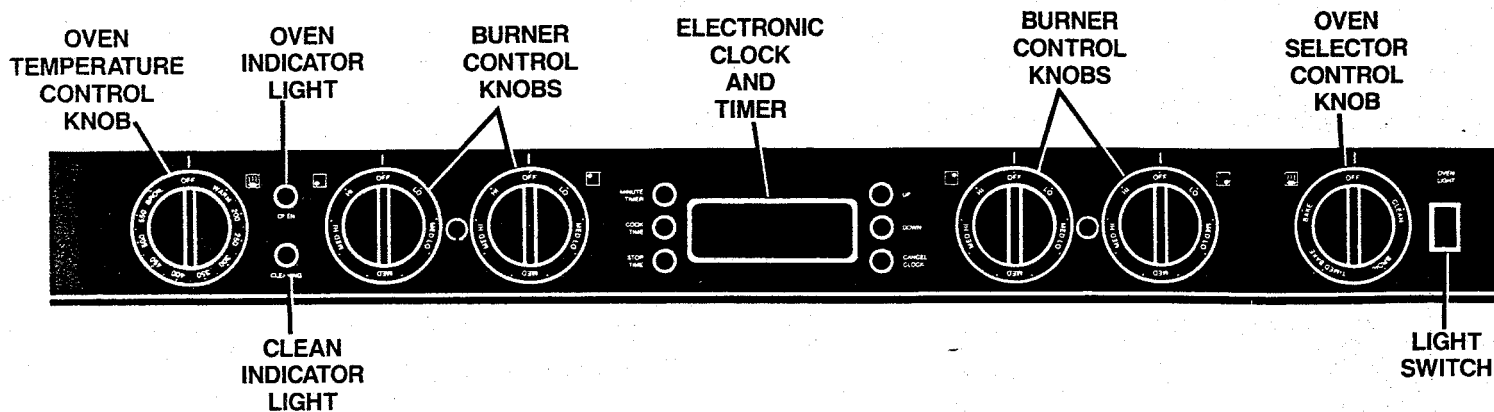
SLIDE-IN RANGE FEATURES

Your Gas Slide-In Range features an easy-to-use electronic clock and timer. The sealed gas burners provide even heat distribution. The range also features an automatic re-ignition system that will sense when a burner flame has gone out and will automatically relight that burner. The push-to-turn control knobs are designed with safety in mind to prevent accidental operation. The control knobs and burner grates are removable for easy cleaning.

Your self-cleaning oven features the versatile Insta-Broil™ broiling system and a deluxe broiler pan set. The oven window and oven light allow you to conveniently view food inside without opening the oven door. The two oven racks are adjustable to any of the five rack positions. The storage drawer is a handy place to store your cookware.



SLIDE-IN RANGE CONTROLS



ELECTRONIC CLOCK AND TIMER

The convenient electronic clock and timer control is used to program and control all the timing functions.

CLOCK/CANCEL Button: The present time of day is displayed and has a PM designation. Use to cancel programmed functions.

MINUTE TIMER Button: Convenient for timing kitchen tasks.

COOK TIME AND STOP TIME Buttons: Allow you to automatically cook or self-clean.

UP and DOWN Buttons: Allow for easy programming.

"PM": Designates PM time when shown in display.

"  **"** The oven symbol indicates when oven is operating during a timed bake or self-clean program.

"  **"** The timer symbol indicates when the timer feature has been programmed.

"A" The AUTO symbol indicates that the control has been set for a timed bake or self-clean program.

T
O

OVEN SELECTOR CONTROL KNOB

- "OFF" — use this setting to turn oven off. Always reset to OFF when oven is not in use.
- "BAKE" — use this setting for all normal baking.
- "TIMED BAKE" — use this setting to operate oven automatically as described on pages 11-12.
- "BROIL" - use this setting for broiling. See broiling instructions on pages 12-13.
- "CLEAN" — see oven self-cleaning instructions on pages 14-16.

Oven Temperature Control Knob is the basic heat control for all oven cooking operations (baking, roasting and broiling).

Burner Control Knobs are arranged to match the locations of the rangetop areas they control. Push in and turn knobs counter-clockwise to the "LITE" position to light range surface burners and then clockwise to adjust the flame height.

Oven Light Switch: Use the oven light and oven window to check the progress of cooking. Doing this instead of frequently opening the oven door will help save energy and ensure even baking results.

OVEN Indicator Light: This indicator light glows until the oven heats to the desired temperature setting. Light cycles on and off during baking to indicate oven burner is cycling on and off to maintain oven temperature. In recipes calling for the oven to be "preheated" wait for this light to turn off before placing food in the oven.

CLEAN Indicator Light: This light glows when the oven is in the self-cleaning cycle. This light turns on and the oven door cannot be opened when the oven reaches self-cleaning temperatures. The light turns off as soon as the oven has cooled enough for door lock lever to be moved.

TO SET THE ELECTRONIC CLOCK

When the oven is powered, or power is interrupted, the clock will flash "12:00" (a.m.).

1. Push the CANCEL/CLOCK button once.
2. Push in and hold the UP or DOWN button until you have selected the correct time of day. When it is "PM" time, "PM" is displayed, otherwise it is AM.
3. Repeat steps above to change the time displayed on the clock or when power has been disconnected.

TO SET THE MINUTE TIMER

The convenient minute timer allows you to time kitchen or cooking tasks from 1 minute to 9 hours 59 minutes.

1. Push MINUTE TIMER button once.
2. Push and hold UP button to select length of time. (For example, thirty minutes is "0.30.")
3. After a short pause, the display will show the present time of day and the timer symbol (lighted dot below "PM").
4. To check remaining time on timer, push MINUTE TIMER button.

To cancel timer, push MINUTE TIMER button once, then push and hold DOWN button until "0 00" shows in display. Time of day will return to display.

5. When time has elapsed, the oven control will beep and timer symbol (dot) will flash. To cancel beeping, push MINUTE TIMER button. Time of day will return to display.

Your oven's electronic clock can also display military time. For example, to set your clock for 1:00 p.m., you can display 13:00 hours.

1. Push COOK TIME, STOP TIME, and CANCEL/CLOCK buttons simultaneously.
2. Push CANCEL/CLOCK button once.
3. If it is necessary to adjust the clock time, push CANCEL/CLOCK button once, then push UP or DOWN button to select the time of day.
4. Repeat steps 1 and 2 to return display to standard time.

HOW TO START COOKING

BURNER CONTROLS

The control panel is marked to show which of the four burners each knob controls. These controls have distinct click positions for setting the flame at High, Medium, or Low. This instant flexibility is one of the reasons why good cooks prefer gas. They know that temperatures must adjust exactly and that instant changes are necessary for cooking perfection.

The burner control knobs may also be turned to any position in between the settings indicated to achieve the desired flame settings.

Use the large burners for cooking large quantities of food and the small burners for smaller quantities of food and simmering. Make sure bottom of cookware is clean and dry before placing it over the burner.

Covering cookware can improve cooking efficiency; less fuel is needed and the kitchen stays cooler and cleaner. Also, remember that boiling temperature is fixed by altitude. Food will therefore not cook any faster when more than the amount of heat needed to maintain a gentle boil is applied. The water temperature is the same for a gentle or a vigorous boil. A vigorous boil should be used only when a recipe specifically requires it, otherwise select a heat setting which allows for a gentle boil for more efficient cooking.

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. Do not cook without burner grates in place. Always cook with burner grates installed properly.

REMEMBER:

- Do not use aluminum foil or place foods packaged in aluminum foil directly on the rangetop for cooking.
- Do not put plastic, paper, or cloth items on the rangetop. Such items can burn or melt on contact with hot surfaces.

NOTE:

Never allow a pot or pan to boil dry as this can damage both the cookware and the rangetop.

When using woks with ring stands, be certain ring stand sits securely on top of the burner grate. Use the ring which is eight inches in diameter or less. Rings larger than this may not sit securely on top of the burner grate. Flat bottomed woks and stir-fry pans work well on the gas burners and eliminate the need for a ring stand.

We recommend you try the controls before you cook to get a better idea of the flexibility of flame control.

1. To light the burner: Select the appropriate control knob, push the control knob down and turn it fully to the left to the "LITE" position. Listen for a "sparking" sound.
2. When the burner is lit, slowly turn the dial clockwise, stopping occasionally to notice the infinite and precise control you have over the flame height. This is perfect temperature control — the secret of good cooking. Note the height of the flame at each basic "click" position — HIGH, MEDIUM, and LOW.
3. Reset the control knob to adjust flame height as necessary for required changes in cooking. The flame should be just high enough to maintain the cooking speed desired. The flame should NEVER extend beyond the bottom of the pan since it is not safe.

When using high flame, never leave the range unattended. Fat is particularly hazardous since it can become hot enough to ignite.

The electric ignitor feature allows the burner to relight automatically should the flame go out.

4. When cooking is completed and entire cooktop has cooled, remove burner grates. Clean rangetop as described on page 10.

Spills such as vinegar, lemon juice, tomato juice and other acidic foods should be wiped up immediately when cool enough to handle; they may leave a light stain if left on a heated surface. Cleaning the rangetop frequently will prevent burn-on of food, stains, and maintain the appearance of the range.

NOTE: The surface burners light automatically by an electric ignitor — no matches are necessary. If a power outage should occur, it is possible to use the surface burners, if care is used. To light the burner, hold a lighted match at the head of the burner (part projecting above the rangetop) and turn the control knob to the left to the "LITE" position. Once the burner is lit, adjust the flame to the height desired.

Never attempt to manually light the bake and broil burners!

HOW TO CLEAN THE RANGETOP

A clean rangetop is an asset not only to an inviting kitchen but also to an energy-wise pocket book. It is important to keep your rangetop clean.

A little regular care will keep your range 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.

TO SAVE ON CLEAN UP TIME:

- Before cooking, make sure bottom of cookware, burner grates, and rangetop 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.

CAUTION:

Do not use cleaners on any hot surface. Any resulting fumes can be hazardous. Wait until rangetop has cooled before cleaning.



When cleaning...
NEVER mix
cleaning products

NO!

CAUTION:

To avoid the risk of personal injury, all switches MUST be in the OFF position and rangetop cool before attempting the following:

DAILY CARE:

After the rangetop has cooled, remove grease and moisture deposits before using the rangetop again. This will help to prevent soil build-up. Wipe rangetop with a sponge or cloth dampened with soap and water. Rinse and dry.

To clean the burner grates and burner caps, remove by lifting off. Wash with mild detergent or cleanser such as Soft Scrub® (original, non-bleach formula) and nonabrasive plastic scouring pad such as a Tuffy® plastic mesh ball or Dobie® cleaning pad. Always rinse well and dry thoroughly with soft cloth before replacing.

Avoid abrasive cleansers and abrasive pads such as ScotchBrite® scour pads that may scratch any of the rangetop surfaces depending on their abrasiveness and the cleaning pressure applied in use.

Never use any chemical oven cleaners on the rangetop or oven surfaces.

NOTE: To prevent the possibility of stains (especially caused by acidic foods such as vinegar, sour milk, lemon juice, marinades and sauces with tomatoes) immediately wipe up spills with a dry cloth. Acids can stain even the most stain-resistant materials and finishes if left on a heated surface. When the surface is cool, wash thoroughly with warm soapy water.

Wipe the burner grates and caps following each use with warm soapy water to remove spillover deposits and grease splatters before they get a chance to harden on the surface. This will help prevent more "involved" cleaning later on. If that should become necessary, follow these instructions:

1. Burnt soil can be cleaned by soaking the burner caps in warm soapy water and a dishwashing liquid such as "Dove" or "Lux." A dishcloth or non-abrasive pad such as a Dobie® cleaning pads can be used to rub the burner caps after soaking. If stains still remain: Immerse the burner caps in a hot solution of 2 tablespoons of "Dip It" per quart of boiling water. Soak for 20 minutes (be sure the liquid covers the caps). Remove burner caps, cool slightly and rinse thoroughly with cold water. Be sure solution is completely rinsed off both sides of the burner caps. Dry thoroughly with soft cloth. Be sure the burner caps are dry, as water lodged in the burner parts may cause an uneven flame, or interfere with automatic lighting.
2. If poor top burner ignition is experienced, it may be due to blocked ignitor slot. When cleaning the burners, pay particular attention to cleaning the small slot above the ignitor. (See Figure 1.) This can be cleaned by inserting a tooth pick into the slot. Remember, do not change the size or shape of this part, or ignition may be affected.
3. To replace the burner caps, position them centrally over the burner body, make sure that the locating pegs fit into the recess in the underside of the caps. The caps must be correctly seated on the burner body for proper operation of the burner. (See Figure 2.)

The bottom area of the top burner grate is not covered by porcelain enamel and therefore should be dried thoroughly to prevent rusting of the prongs. Also, due to the glass-like nature of enamel, it may sometimes chip at the prong area; however, this does not affect the performance of the range.

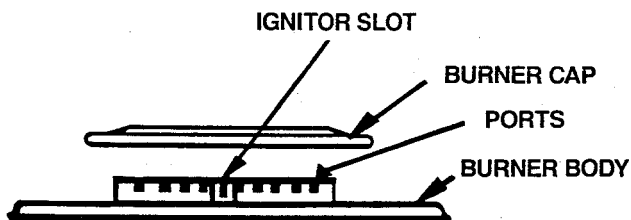


FIGURE 1



FIGURE 2

To clean the control knobs, gently pull them straight off. Wash in a mild detergent. For tougher soils, soak knobs in soapy water or use a soft toothbrush. Do not use abrasive cleansers or scouring pads as these can cause scratching. For greasy spatters, use a grease dissolving cleaner such as Dawn® Dishwashing Detergent. Rinse well and dry thoroughly before replacing knobs.

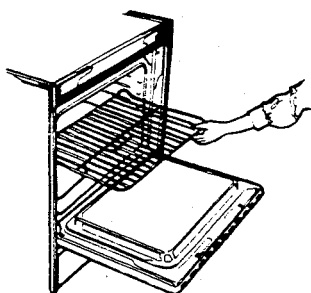
OVEN HINTS:

- Before oven is turned on and heats, check that oven racks are correctly placed. Oven rack supports on opposite sides of oven provide five rack positions for easy adjustments to any baking or broiling operation.
- Use care when opening oven door — let hot air or steam escape before removing or replacing food.
- Do not place anything directly on the oven bottom.
- Avoid frequent door openings. Use oven light and view food through oven door window to ensure even baking results.
- 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. Do not place aluminum foil directly on the oven elements or cover entire rack since this will prevent proper air circulation and the oven from functioning properly.
- Always keep in mind that heated air in the oven must be allowed to circulate freely. Leave at least 1½" between utensils and between utensils and the oven walls. For example, never place one cake layer directly over another — stagger them within the oven.

⚠ CAUTION:

To avoid damage to oven or uneven baking, do not place aluminum foil on oven bottom or cover entire oven rack.

- Use oven temperature setting recommended in recipe or cookbook.
- For PREHEATED BAKING, set oven control as described in following sections. Oven indicator light will go out when oven has reached selected temperature. After oven indicator light goes out, place food in oven and bake for desired amount of time.
- Oven racks can be pulled forward to the lock "stops" for safe easy loading and unloading. Racks should have the turned corners in rear.
- **To remove rack**, pull out to lock "stop" position, then lift up and out.
- **To replace rack**, place on selected rack supports with turned up corners to the rear and push, lifting the front edge slightly to slide past lock "stop."



TO SET OVEN FOR BAKE:

Follow these steps for normal baking. Always place oven racks in position while oven is cool. Use the minute timer as described on page 8, if desired.

1. Turn selector control knob to "BAKE."
2. Turn oven temperature control knob to desired oven temperature. The oven will light automatically after 50-60 seconds.
3. **For non-preheated baking:**
Place food in oven now.

For preheated baking:

When the oven indicator light goes out, the desired oven temperature has been reached and the oven is preheated. Place food in oven carefully.

Use the oven window and the oven light to check food doneness as this prevents heat loss and ensures more even baking.

The oven indicator light will cycle off and on during baking as the selected oven temperature is maintained.

4. When baking is completed, turn both the oven temperature control knob and the selector control knob to "OFF." Open door carefully to allow hot air or steam to escape, then remove food.

TO SET OVEN FOR TIMED BAKE:

You can set the oven to automatically start baking **now**, cook for a selected length of time and automatically shut off at end of cooking cycle. This timed baking is recommended for foods of highly perishable nature, such as milk, eggs, fish, stuffings, poultry and pork.

1. Check to see that oven clock is set correctly. Set correct time if necessary (page 8).
2. Place food in oven.
3. Turn selector control knob to "TIMED BAKE."
4. Turn oven temperature control knob to desired temperature.
5. Push STOP TIME button, then push and hold UP button until time of day you wish oven to shut off appears in display.

For example, if the food needs to cook for thirty minutes and the present time of day is 11:30 a.m., set the stop time for "12:00 p.m."

6. After you have selected the desired stop time, the present time of day will return to the display. "AUTO" and "☐" will show in display also. The oven will turn on and oven indicator light will glow.

To check the amount of cooking time remaining, push COOK TIME button once.

7. When the set stop time is reached, the oven control will sound one long beep and "AUTO" will flash in the display. The oven automatically shuts off.
8. Remove food from oven promptly or it may overcook.
9. Push CANCEL/CLOCK button once. Turn both oven temperature and selector control knobs to "OFF."

To cancel the timed bake program, push CANCEL/CLOCK button and present time of day will return to display. Turn both oven temperature and selector control knobs to "OFF."

⚠ CAUTION:

To reduce the risk of food poisoning due to bacterial growth and the production of toxins: never hold meat, poultry, milk, eggs, or fish products more than two 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.**

TO SET OVEN FOR DELAYED TIMED BAKE:


You can set the oven to automatically turn on **later**, cook for a selected length of time and then turn off at the time you want the food ready. This method of timed baking is not recommended for highly perishable foods such as meat, poultry, milk, eggs, and fish products since this may create a health hazard.

1. Check to see that oven clock is set correctly. Set correct time if necessary (page 8).
2. Place food in oven.
3. Turn selector control knob to "TIMED BAKE". Turn oven temperature control knob to desired oven temperature.
4. Push COOK TIME button once. Display will show "0:00". Push and hold UP button until selected length of cooking time is displayed. (Time is displayed in hours:minutes.) For example: one and a half hours would be "1:30".
5. Immediately push STOP TIME button once then push and hold UP button until time of day you wish the food to be finished appears in the display. (If you wait more than 5 seconds and time of day returns to display before you have stop time programmed, push CLOCK/CANCEL button and start again at Step 4.)

For example, if the current time of day is 9:30 a.m. and you want the food to cook for 1½ hours and be ready at noon, then you would set the stop time for "12:00" p.m.

6. After you have selected the desired stop time, the present time of day will return to the display. "AUTO" will show in display also.

The oven control will automatically calculate the time of day when the oven will turn on.

7. The oven is now set for delayed timed bake. When the calculated start time is reached, the oven will turn on as indicated by the oven indicator light and the oven symbol  in the display.
8. When the set stop time is reached, the oven control will sound one long beep and "AUTO" will flash in the display. The oven shuts off automatically.

9. Remove food from oven promptly or it may overcook.
10. Push CANCEL/CLOCK button once. Turn oven temperature and selector control knobs to "OFF".


To cancel the timed bake program, push "CANCEL/CLOCK" button and present time of day will return to display. Turn both oven temperature and selector control knobs to "OFF".

IMPORTANT:

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

If the 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.

 **The oven burner must not be used during a power failure. Do not bake when there is a power outage.**

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.

Your oven is equipped with the Insta-Broil system. The Insta-Broil is faster than conventional broilers, so follow the suggested times given in the broiling chart until you familiarize yourself with its operation.

Your oven is supplied with its own porcelain broiler pan and broiler grid. **YOU MUST ALWAYS USE THE BROILER PAN AND GRID SUPPLIED WITH THE OVEN WHEN BROILING.**

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 (about ½ to 1 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 grid. Thin fish filets may not require turning, and fish should always be broiled skin side down.

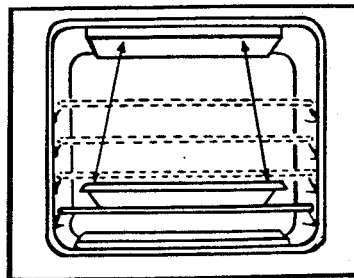
- Always broil poultry skin side down first, and split and break joints so the meat will lie as flat as possible.
- If putting barbecue or other sauces on the food, do so in the last 5 minutes of broiling to prevent burning.
- Always remove the broiler pan and grid from the oven after broiling is complete. Never leave the pan and grid in a hot oven. Rinsing or soaking the grid and pan while they are still warm will make cleanup much easier.

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.

Effective
Cooking
Area

25%
35%
65%
95%



Rack
Positions

1
2
3
4
5

The proper distance from the broil 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, the rack position is lowered 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. Preheating the broiler is not usually necessary. The time and rack positions in the Broil Chart (below) are guidelines for standard broiling performance. If a more rare interior with a more charred exterior is desired for beef steaks, you can move the food to a higher rack position.

⚠ 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 broiler element and may cause it to smoke or catch fire.

- Oven door should be closed for all broiling. The Insta-Broil system consumes most smoke and spatter, leaving the kitchen cleaner and cooler.
- Center broiler pan under the broiler on oven rack. Use minute timer for convenience in timing.
- Check to see that the oven vent is not covered. Do not set or store items in front of the oven vent on top of range.
- If you have a vent hood, turn it on during broiling if desired.

BROIL CHART

The following chart contains suggestions for broiling foods. Times are approximate since factors such as food thickness and initial food temperature affect length of broiling. Be sure to center food and broiler pan underneath broiler for even heating. Watch broiling carefully to prevent overcooking.

Food	Quantity and/or Thickness	Doneness	Rack Position*	First Side (Minutes)	Second Side (Minutes)	Comments
Hamburgers	4 patties 1/4 to 1/2-inch thick	Medium to Well Done	3	5-7	3-4	
Beef Steaks	2 Ribeye steaks 1/2 to 1-inch thick	Rare	2	4-5	3-4	Slash fat to prevent edges from curling. Salt meat after broiling to prevent drying meat out.
		Medium Well Done	3	6-8	3-5	
	2 T-bone steaks 1 1/4 to 1 1/2-inch thick	Rare	3	6-8	2-4	
		Medium Well Done	3 4	8-10 10-12	4-6 7-9	
Chicken Breasts	2 Chicken breasts (skinless, boneless)	Well Done	2	5-7	3-4	Spray grid with non-stick cooking spray, if desired.
Fish	Fillets (1/4-inch thick) Fillets (1/2 to 3/4-inch thick)	Well Done	2	2-3	1-2	Spray broiler grid with non-stick cooking spray to prevent sticking. Handle and turn carefully.
			2	3-6	3-4	
Pork Chops	2 (1/2 to 3/4-inch)	Well Done	3	6-8	3-5	Slash fat to prevent curling. Meat is done when it is no longer pink and juices run clear.
Lamb Chops	2 lamb chops	Medium to Well Done	4	10-12	4-6	Slash fat to prevent curling.
Ham Slice	2 (1/4 to 1/2-inch thick)	Serving Temperature	2	2-4	2-3	Spray broiler grid with non-stick cooking spray to prevent sticking.
Grapefruit and Tomato Halves	1 or 2 grapefruits or tomatoes, halved (at room temperature)	Serving Temperature	4	7-9	—	Top grapefruit with brown sugar. Top tomato with grated parmesan cheese.

*Rack Positions — Rack 1 is at the top of oven and Rack 5 is at the bottom of the oven (as shown on page 12).

TO USE THE OVEN FOR BROILING:

1. Slide oven rack into correct position. (Other rack 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 so that it is centered underneath broiler.
3. Close oven door.
4. Turn selector control knob to "BROIL."
5. Turn oven temperature knob to "BROIL."
6. The broiler burner will light automatically after 50-60 seconds. The oven indicator light will glow. Use the chart suggestions below for approximate broil times. Use the minute timer to assist you when broiling. Never leave broiler unattended.
7. Turn selector and oven temperature control knobs 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. See page 16 for cleaning instructions for the broiler pan and grid.

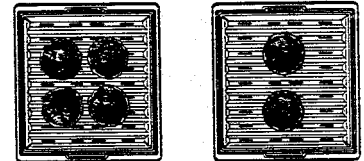
⚠ WARNING:

The broiler burner must not be used during a power failure. Do not broil when there is a power outage.

⚠ CAUTION:

To avoid the risk of fire never leave range unattended while broiling.

Broiler Pan Position



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

SELF-CLEANING THE OVEN

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. Cleaning can begin and end whenever you choose — even when you are away from home or at night.

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 may warp. Therefore, it is recommended that oven racks be removed during cleaning cycle.

Do not obstruct the oven vent located toward back of rangetop.

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 lower (bake) burner cover lifts out to make cleaning spillovers easier. Although the oven bottom is cleaned during the self-clean cycle, it's best to clean up heavy spills as they occur. To remove lower burner cover, grasp cover on each side near the front. Tilt front upward and pull cover toward you. Clean spills, rinse and dry cover thoroughly. To replace cover, insert the two tabs at the rear of the cover into the two slots behind burner area. Lower front of cover down until it is secured in place. Always replace cover before baking, broiling or self-cleaning oven.

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 will 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 dish soap and hot water. Also clean the mouth of the oven cavity which is the area up to 2 inches inside the door frame. It's easiest to clean these areas before the self-clean cycle. Use soap and hot water or a non-scratch scouring pad, and rinse well being careful not to allow water to run into vent openings in top of door (C) (See diagram at right). Never use a commercial oven cleaner on or around the self-clean oven. Be careful not to wet down or damage the door gasket in any way.

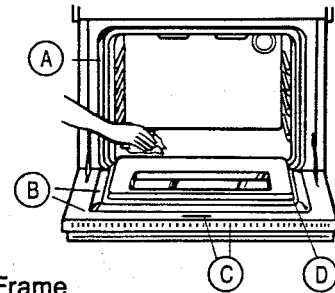
Wipe these surfaces even though they may not appear dirty. The reason is that heat will cause sometimes unnoticeable soil and spatters to bake on and they will be more difficult to remove after the self-clean cycle.

Do not attempt to clean the oven or broiler burner, ignitor assembly, the ignitors are electrically operated and the danger of electrical shock is present.

IMPORTANT: Do not clean the broiler pan, broiler grid or cooking utensils in the self-clean cycle. Heavy grease buildup on these items can produce smoke and fumes which can be discharged into the kitchen. Also, high cleaning temperatures can cause damage to cooking utensils.

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

Areas to clean before self-cleaning oven.



- (A)** Oven Front Frame
- (B)** Oven Door Outside of Gasket
- (C)** Vent Openings in Door
- (D)** 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-clean cycle, causing etching of oven interior.

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 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.
- Make sure oven light is off before setting oven for self-cleaning. Also, never self-clean oven if glass light cover is removed or broken.
- Keep the kitchen well ventilated during the self-clean cycle.

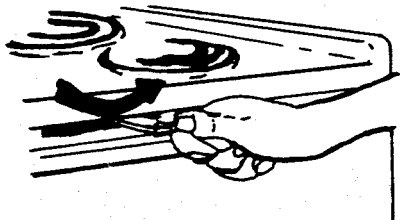
CAUTION:

To avoid the risk of burns, do not touch areas above the oven door and around the oven vent (located at the back of rangetop). These areas become hot enough to cause burns during the self-clean cycle. Do not store or set items in front of oven vent since this area can become extremely warm.

TO SET THE SELF-CLEAN CYCLE TO START NOW:


Make sure you have read and followed the instructions outlined in the previous section "Before Operating Self-Clean Cycle." Check to see that the clock is set at the correct time of day (see page 8).

1. Turn selector control knob to "CLEAN."
2. Turn temperature control knob all the way to the left (counter-clockwise) until the knob stops.
3. Slide the Door Lock Lever to the right as shown below. The lever must be all the way to the right for self-cleaning to take place.



4. Push STOP TIME button once then push and hold UP button until selected time of day you wish self-clean cycle to be finished is displayed. Suggested self-cleaning time is 3 to 4 hours depending on the amount of soil in the oven.

For example, if you wish the self-clean cycle to start now (7:00 p.m.) and be finished at ten o'clock at night, set the STOP TIME until "10:00 p.m." appears in the display (this would be a 3 hour self-clean cycle).

5. After you have selected the stop time, the present time of day will return to the display and "AUTO" and  will show also. The oven indicator light will come on immediately, however, the clean indicator light will not come on until the oven reaches self-cleaning temperatures.

To check the amount of cleaning time remaining, push COOK TIME button once.

6. When the selected stop time is reached, the control will sound one long beep and "AUTO" will flash in the display. Oven will shut off automatically and oven indicator light will go off. The clean indicator light will remain on until the oven temperature has dropped and the door lock lever can be moved back to the left. After the clean indicator light has turned off (about an hour after clean-cycle ends) move the door lock lever to the left. Never force the lever. If the lever does not move, wait 10 minutes and try again.
7. Push CANCEL/CLOCK button and "AUTO" will leave display. Turn selector and temperature control knobs to "OFF." See page 16 for instructions for after the self-clean cycle.

TO SET THE SELF-CLEAN CYCLE TO START LATER:

1. Turn selector control knob to "CLEAN."
2. Turn temperature control knob all the way to the left (counter-clockwise) until the knob stops.
3. Slide the Door Lock Lever to the right as shown above. The lever must be all the way to the right for self-cleaning to take place.

4. Push COOK TIME button.
5. Push and hold the UP button to set the length of time you wish to self-clean the oven. For example, if you wish to self-clean the oven for 3 hours, you would press and hold the UP button until "3:00" appears in the display.
6. Push STOP TIME button once then push and hold UP button until time of day you wish the self-clean cycle to stop appears in the display. (If you wait more than 5 seconds and the time of day returns to the display before you have the stop time programmed, push CLOCK/CANCEL button and start again at Step 4.) For example, if the current time of day is 6:00 p.m. and you have selected 3 hours of cleaning time and you wish the oven to finish the self-clean cycle at ten o'clock, then you would set the stop time for "10:00 p.m."

The oven control will automatically calculate the time of day when the oven will turn on.

7. After you have selected the clean and stop times, the present time of day and "AUTO" will show in the display.
8. The oven is now set for a delayed start. When the calculated start time is reached, the oven will turn on as indicated by the oven indicator light and oven symbol shown in the display. The clean indicator light will come on when self-clean temperatures are reached. The oven will operate on self-clean for the amount of time you have selected. To check the amount of cleaning time remaining, push COOK TIME button once.
9. When the selected stop time is reached, the control will sound one long beep and "AUTO" will flash in the display. Oven will shut off automatically. Oven indicator light will go out. The clean indicator light will remain on until the oven temperature has dropped and the door lock lever can be moved over to the left. After the clean indicator light has turned off, (about an hour after the self-clean cycle ends), then move the door lock lever to the left to unlock the oven door. Do not attempt to force the lever to the left position as this may damage the locking mechanism. If lever does not move, wait another 10 minutes and try again.
10. Push CANCEL/CLOCK button and "AUTO" will leave display. Turn selector and temperature control knobs to "OFF." See page 16 for instructions after self-clean cycle.

WHAT HAPPENS DURING SELF-CLEAN CYCLE:

Once the oven has been programmed to start self-cleaning or when the calculated start time for a delayed self-clean cycle has been reached, the oven light will glow indicating that the oven is in operation. As the temperature increases to self-clean temperatures the clean indicator light will come on and the door lock lever will not be able to be moved. This is a safety measure which prevents the oven door from being opened under high temperature conditions.

During the cleaning cycle, the oven indicator light cycles on and off. When the self-clean cycle is finished, the oven indicator light will turn off indicating the oven is no longer operating.

- **NOTE:** The first few times the self-cleaning system is used, there may be minor smoking and a slight odor as the oven insulation "cures." This will disappear after the first few cleaning cycles.
- The **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. The vapor and smoke generated during the self-cleaning cycle is catalytically cleaned before being discharged into the room.

TO INTERRUPT SELF-CLEAN CYCLE:

1. Push CANCEL/CLOCK button once. Time of day will return to display. ("AUTO" will leave display).
2. Turn selector and temperature control knobs to "OFF."
3. Allow oven to cool approximately an hour before attempting to move door lock lever to left and open door. Never force the door lock lever since this can damage the lock mechanism.

AFTER SELF-CLEAN CYCLE:

1. At the end of the self-clean cycle, the oven indicator light will go off. Then approximately thirty minutes to one hour after self-cleaning cycle has finished, the oven temperature will fall to about broiling temperature and the door lock lever can be moved to the left to open the door. If the lock lever does not move, allow an additional 10 minutes cooling time.
2. Turn selector and temperature control knobs to "OFF."
3. Leave door ajar to finish cooling oven.
4. Remove any ash from bottom of oven with a damp paper towel. If small, dark burned-on spots remain inside the door or oven they may require some manual cleaning.
5. Remove any baked-on soil from around oven door and oven frame with damp soapy cloth.

6. If oven racks do not slide easily, very **lightly** wipe the sides of the racks with a small amount of vegetable oil after the cleaning cycle is completed. This helps the racks to slide more easily and avoids damaging the porcelain oven interior. Do not put too much oil on the rack sides since this can soil the sides of the oven cavity.

IMPORTANT:

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

If the 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.

CARE AND CLEANING OF OTHER PARTS

Wash all surfaces frequently with soap 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 range. 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.

Part	Materials to Use	General Directions
Glass Oven Door Front	<ul style="list-style-type: none"> • Glass cleaner, e.g. Windex® • Soap and Water 	Clean with glass cleaner or soap and water. Wipe with lintless cloth or towel.
Control Panel, Control Knobs and Control Buttons	<ul style="list-style-type: none"> • Soap and Water 	Remove control knobs and control buttons by gently pulling them off. Clean knobs and buttons in warm soapy water, rinse and dry well. To clean control panel surface use a cloth dampened with warm soapy water, rinse and dry. Or spray glass cleaner on a soft cloth and wipe control panel surface. Be careful not to allow liquids or cleansers to run into openings. After replacing control buttons, press CANCEL/CLOCK button and cancel any accidentally entered programs.
Painted & Brushed Aluminum, Porcelain Enamel, Stainless Steel and Chrome	<ul style="list-style-type: none"> • Soap and Water 	Wash, rinse, dry with soft cloth. Avoid abrasive cleansers which might scratch or dull the finishes. Clean regularly when range has cooled.
Storage Drawer	<ul style="list-style-type: none"> • Soap and Water 	Pull drawer out to open position and clean inside.
Bake Burner and Broil Burner		Do not clean the bake burner or broil burner.
Broiler Pan and Grid	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Plastic Scouring Pad 	Drain fat, cool pan and grid slightly. (Do not let soiled pan and grid stand in oven to cool.) Sprinkle on detergent. Fill the pan with warm water. Let pan and grid stand for a few minutes. Scour with non-abrasive pad if necessary. Rinse and dry.
Oven Gasket		Avoid getting ANY cleaning material on the gasket. Do not scrub woven gasket.
Oven Interior Surfaces*	<ul style="list-style-type: none"> • Soap and Water 	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly.
Oven Racks	<ul style="list-style-type: none"> • Soap and Water 	For heavy soil, clean by hand and rinse thoroughly.

***IMPORTANT:** To prevent the possibility of stains, spills of marinades, fruit juices, vinegar, sour milk and basting materials containing acids which may cause discoloration should be wiped up immediately. Use care not to touch any hot portion of the oven. When the surface is cool, clean and rinse. Acids can stain even the most durable materials and finishes.

REMOVABLE OVEN DOOR

The oven door is removable for more convenience when cleaning up large spills or cleaning the back of the oven. Do not immerse the oven door in water when cleaning.

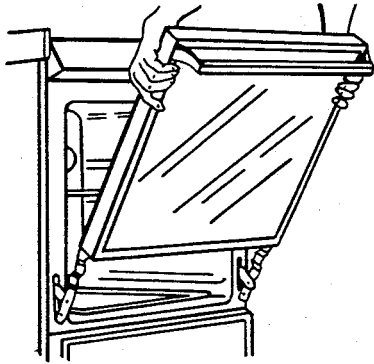
TO REMOVE OVEN DOOR:

CAUTION:
Oven door is heavy.

1. Open door to first stop position (open approximately 4 inches).
2. Grasp the door firmly at each side and lift upward and off the hinges.

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.

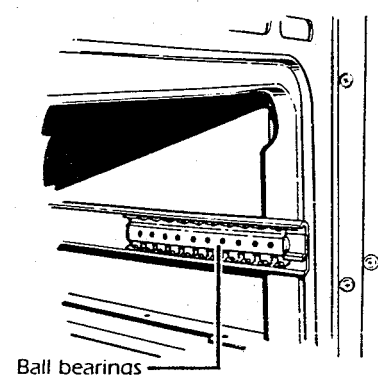
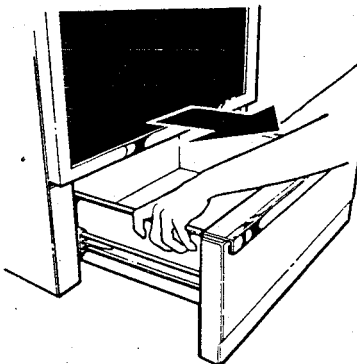
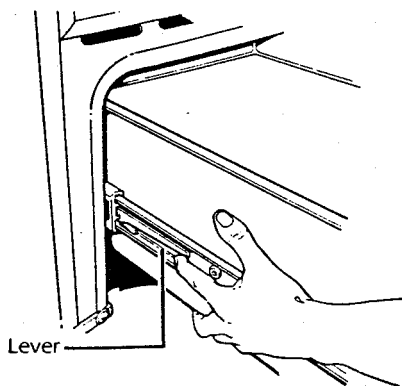


TO REPLACE OVEN LIGHT:

CAUTION:
To avoid the risk of burns or electric shock:
• Disconnect the electric current to the appliance at the wall outlet fuse or breaker box.
• Wait until the oven light bulb is cool.

USE CAUTION WHEN REPLACING THE OVEN LIGHT.

1. Turn the glass cover counterclockwise to remove. Remove the old bulb in the same manner. (A dry oven mitt or cloth will protect against broken glass.)
2. Replace with a 40-watt appliance bulb, rotating it clockwise.
3. Replace the glass cover by rotating it clockwise.



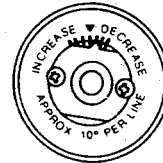
OVEN TEMPERATURE ADJUSTMENT:

The oven thermostat has been preadjusted at the time of manufacture to maintain an average temperature in close tolerance to the oven temperature control knob setting. It is normal for the average oven temperature to vary from the oven thermostat dial setting as much as $\pm 25^{\circ}\text{F}$ as the bake burner cycles off and on and recipes are written in consideration of the average temperature which is being maintained.

Food texture and ambient starting temperature of ingredients are also factors which may alter recommended completion time. It is also important to consider these same aspects when comparing your new appliance to the one you were previously using.

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 control knob** straight out from control panel.
2. Turn knob over and use a Phillips head screwdriver to loosen (but do not remove) the two screws in the 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 knob 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 knob on control panel. Use oven for a period of time, and repeat above procedure if necessary. **Move pointer plate only one line each time!**



STORAGE DRAWER

The storage drawer is for storing pots and pans. The drawer can be removed to make it easier to clean under the range. Use care when handling the drawer.

To Remove the Storage Drawer:

1. Empty drawer of any pots and pans before removing drawer. Pull drawer straight out until it stops.
2. Push down the pointed black plastic levers on both sides of drawer. The levers are located inside the drawer slide rails.
3. Holding the levers down, pull drawer out a little farther. Pull drawer the rest of the way out.

To Replace the Storage Drawer:

1. Make sure ball bearings on oven slide rail are positioned toward the front of the opening.
2. Fit ends of drawer slide rails into the oven slide rails on both sides of opening.
3. Slide drawer closed.

COMMONLY ASKED QUESTIONS

1. Q. What cookbook is suggested for use with my new range?

A. Range temperatures are standardized. For instance, 350°F will be consistent from one oven brand to another. We suggest consulting a basic cookbook such as *Betty Crocker* or *Better Homes and Gardens*. These cookbooks contain basic baking and cooking times and temperatures.

2. Q. I've put an oven thermometer in my oven and noticed it does not maintain a constant temperature. Do I have a problem?

A. To maintain a temperature for baking, your Amana oven will cycle off and on. You may see a "swing" in temperature of as much as $\pm 25^\circ\text{F}$, but the average will be the temperature desired. This temperature cycling is considered a normal procedure in range operation.

3. Q. Is it normal for my rangetop to get warm during use?

A. The rangetop may become warm to the touch while the range is being used to bake, broil, or self-clean. The longer the range is operated, the more the heat can be conducted to the rangetop. The oven vents out over the rangetop so do not set or store items in front of the oven vent.

4. Q. When broiling, is it necessary to always use a grid in the pan?

A. Yes. Using the grid suspends the meat over the pan. As the meat cooks, the juices fall into the pan. Drippings are protected under the grid and stay cooler, thus preventing excessive spatter and smoke.

5. Q. Must the clock be set on correct time of day when I wish to use the Timed Bake or Delayed Timed Bake features?

A. Yes. Set the clock for the correct time of day to ensure proper operation of timed functions.

6. Q. Can I use the Timer during oven cooking?

A. The Timer can be used during any cooking function and is especially handy when baking or broiling. The Timer can also be used to time other kitchen activities even while you are using the automatically timed functions.

7. Q. If my range clock is not working, can I still self-clean my oven?

A. No. Your oven control uses the oven clock to help start and stop your self-clean cycle.

8. Q. Should there be any odor during the self-clean cycle?

A. Yes. There may be a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause an odor when cleaning.

9. Q. What should I do if excessive smoking occurs during cleaning?

A. This is caused by excessive soil, and you should press the CANCEL/CLOCK button to shut oven off. Open windows to rid room of smoke. Allow the oven to cool and unlock before attempting to open the door. When oven has cooled, wipe up the excess soil and reset the self-clean cycle.

BEFORE CALLING FOR SERVICE

Make sure you have understood and followed instructions in your Use and Care Manual. Avoid unnecessary service calls for difficulties that are not a result of defective workmanship or materials. You will be charged for a service person'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: control knobs which can be removed by pulling off the control shaft, oven racks, light bulb, burner grates and burner caps.

- If range does not heat, check the power source (fuse or circuit breaker).
- Review use and care instructions.
- Check the suspected defect a second time.
- Check to see that the controls are properly set.
- **If self-clean cycle does not start:**
Check to see that oven is not set for a delayed start.

If the oven light does not come on, check the following:

- Is the power cord plugged in?
- Is the bulb loose? If necessary, replace the bulb with a 40-watt heat resistant appliance bulb. Do not use an ordinary light bulb.

If the oven does not heat, check the following:

- Is the temperature control knob set to the desired temperature?
- Is the selector control knob set to "Bake" or "TIMED BAKE"?

If the broiler burner does not light, check the following:

- Are the temperature and selector control knobs both set to "Broil"?

Electrical Failure

- If the top burners on the range will not light, there may be an electrical failure. To check electrical continuity to the range, be certain that the range power supply cord in the rear of the range is firmly seated in the wall socket and that a household fuse or circuit breaker has not blown.

If all electrical connections are all right and no sparking occurs, call your servicer since more than a simple electrical failure is involved. The problem would be that no sparking is occurring and the servicer would have to correct this problem.

Amana's warranty does not cover damage to the product caused by improper connection to an electrical or gas supply. Repair will be authorized only at the owner's and/or installer's expense.

WHEN SERVICE IS REQUIRED

The dealer from whom you purchased the range 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, serial and manufacturing numbers. To see nameplate open storage drawer. The nameplate is on the right hand side of lower oven frame.
3. Proof of purchase (sales receipt on request).

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

Keep an accurate record of any service calls: what was done, who serviced the range, 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 the model and serial numbers, date of purchase, and selling dealer.

For questions concerning product usage, installation or warranty, call:

CONSUMER INFORMATION LINE



AMANA TOLL FREE

1-800-843-0304

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)

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