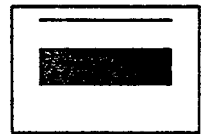


Amana[®]

Electric Wall Oven

Use & Care Manual



Models:
AO24SE 1
and
AO24SEW

When you know exactly what you want.

Amana[®]

Please Read Before Operating Oven

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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 oven door and look on left edge of frame.

Model No. AO24SE1 or AO24SEW

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., Amana, Iowa 52204.

SAFETY INSTRUCTIONS

IMPORTANT PRECAUTIONS

CAUTION — IMPORTANT INSTRUCTIONS TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE

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

1. Proper Installation — Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never Use Your Appliance for Warming or Heating the Room.
3. Do Not Leave Children Alone — Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear Proper Apparel — Loose-fitting or hanging garments should never be worn while using the appliance.
5. User Servicing — Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
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 can result in steam burns. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

OVENS:

1. Use Care When Opening Door — Stand away from oven to let hot air or steam escape before removing or replacing food. Steam can cause burns to hands, face, and/or eyes.
2. Do Not Heat Unopened Food Containers — Build-up of pressure may cause container to burst resulting in injury.
3. Keep Oven Vent Ducts Unobstructed.
4. Placement of Oven Racks — Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

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 broiler pan, racks and other utensils.

CAUTION

To Avoid the Risk of Burns or Personal Injury:
DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN

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

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.

CAUTION

To Avoid the Risk of Burns, Personal Injury or Property Damage:

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 OFF.
3. As an added precaution, turn off the power at the main circuit breaker or fuse box.
4. 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 again.

Remember, excessive grease is always a fire hazard. The best prevention is to keep your oven clean and free of excess grease build-up.



NO!



YES!

IMPORTANT PRECAUTIONS

- Do not mix household cleaning products. Chemical mixtures may interact, with objectionable or even hazardous results.
- Do not put plastic items on warm cooking areas or store plastic items in the oven.
- Stand to the side of the oven when opening the oven door. Slowly open the door to allow hot air or steam to escape before removing or replacing food.
- Always use offset rack in lower position.

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 unit connected to a properly grounded circuit in accordance with the National Electric Code.

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 to improper use.

This wall oven is not for mounting under a counter or any closer to the floor than indicated in the Installation Instructions.

Oven Vent

The oven is vented on the top of the control panel trim. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results. Never obstruct the vent.

Oven Placement

The AO24SE1/SEW wall oven may be installed with one of many Amana Radarange® Microwave Ovens by using a

special trim kit. Use only an Amana Model "MS", "RO" or "RS" trim kit that has a label identifying which Amana Radarange Oven Model Series may be used. Trim kits can be purchased from your Amana dealer.

NOTE: See the Radarange Oven Trim Kit Installation Instructions for correct cabinet cut-out dimensions.

CAUTION

We recommend that the Radarange® microwave oven not be used while the oven is operating in a self-clean or an open-door broiling mode. Usage of the Radarange® microwave oven while the electric wall oven is at elevated temperatures for extended periods of time may result in damage to components of the Radarange® microwave oven.

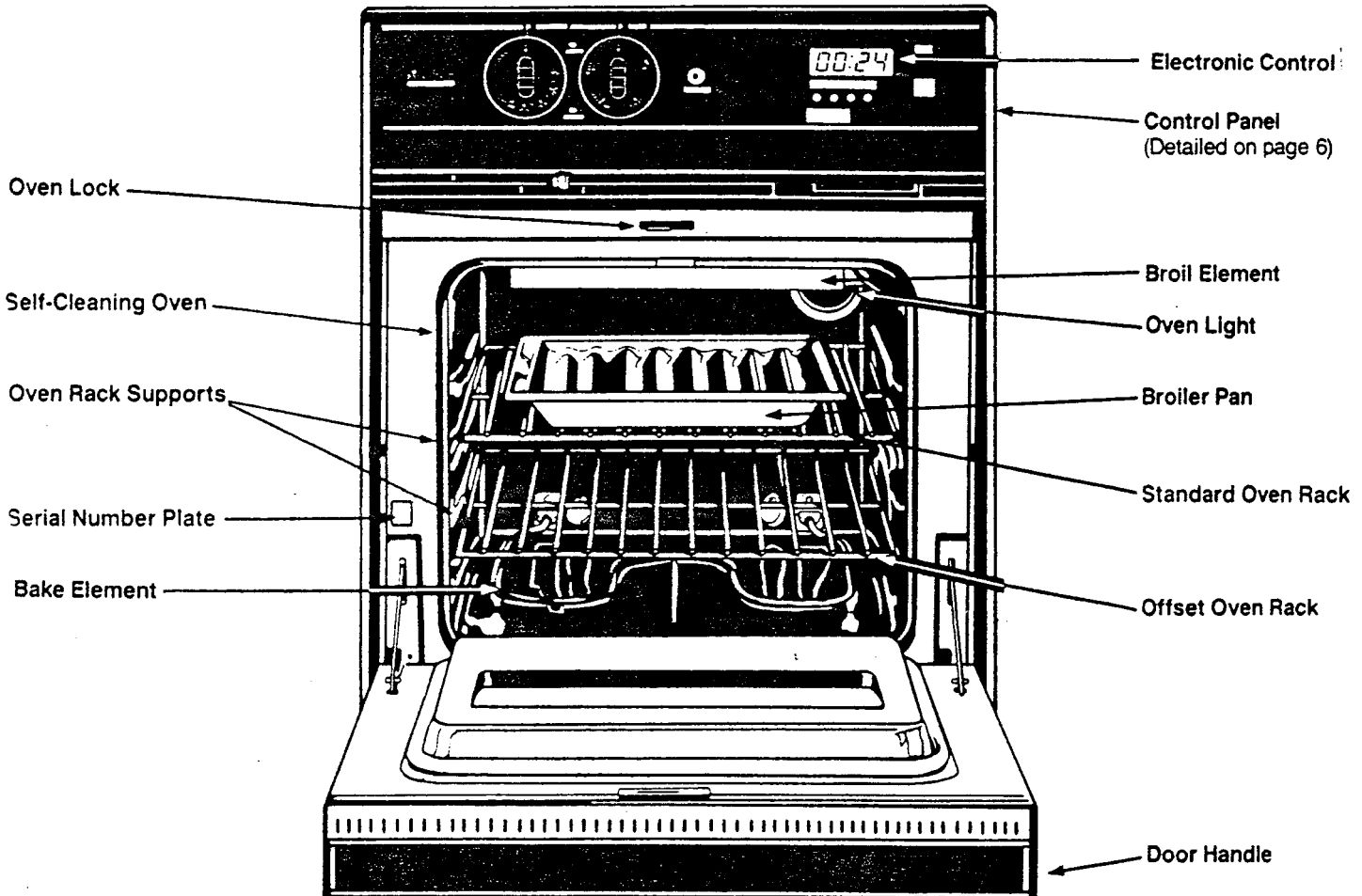
This caution does **not** apply to Amana "RO" series built-in Radarange® microwave ovens mounted above the AO24SE1 and AO24SEW wall ovens.

See page 7 for instructions on setting the electronic clock.

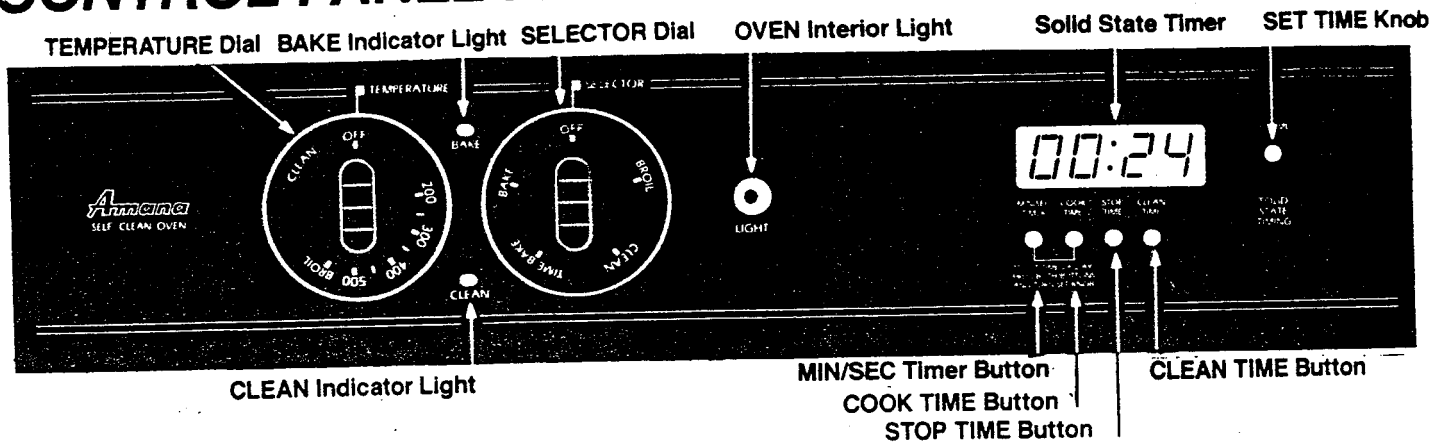
Energy-Saving Tips

- Preheat the oven only when necessary. Some foods will cook satisfactorily without preheating. If preheating is necessary, as for most baked goods, keep an eye on the Bake Indicator Light, and put food in the oven promptly after the light goes out.
- During baking, avoid frequent door openings. Keep door closed as much as possible. Use the oven light and check food through the oven window.
- 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.
- Turn the oven OFF immediately after use. Develop the habit of turning the controls to OFF before removing foods from the oven.

AMANA BUILT-IN OVEN FEATURES



CONTROL PANEL FEATURES



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 cook time 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. See page 7 for instructions on setting the clock.

MINUTE/SECOND TIMER. Convenient for timing kitchen tasks. See page 8 for instructions on setting the timer.

COOK TIME 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.

CLEAN TIME button is used to set the self-clean cycle. The 3 hour cycle is already preprogrammed for you. See pages 12-15 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.

OVEN LIGHT button: Push in to turn on the oven light when you wish to check food without opening the oven door. The light will also turn on automatically when the oven door is opened.

CLEAN Indicator Light: This light glows when the oven reaches the self-cleaning temperature. The oven door will lock automatically. Following the self-clean cycle, the clean light turns off after the oven temperature has dropped to a safe temperature.

BAKE Indicator Light: This glows until the oven reaches the selected temperature setting and will cycle off and on as the selected temperature is maintained.

The oven is used for baking, broiling and offers self-cleaning. It has two controls — the TEMPERATURE dial and the SELECTOR dial. These must both be set for the oven to operate.

TEMPERATURE Dial: Use to select the desired oven temperature by turning the temperature dial.

SELECTOR Dial: The selector dial has the following positions:

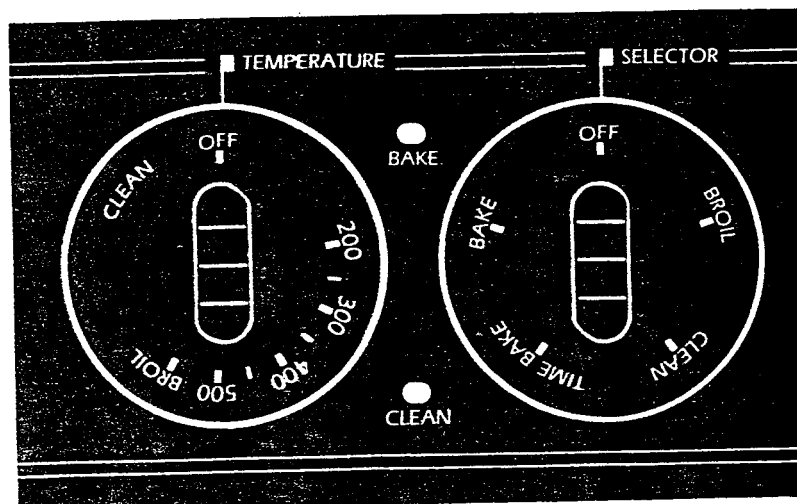
“BAKE” — Use for baking, roasting, broiling and oven meals. Bake and broil elements heat.

“TIME BAKE” — Use for automatic cooking controlled by the clock.

“CLEAN” — Use this when setting the oven for the self-clean cycle.

“BROIL” — Use for broiling operation. Only broil (upper) element will heat during broiling.

“OFF” — Turn dial to this position whenever oven is not in use.



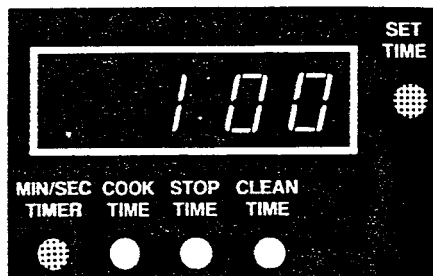
SYMBOL KEY

The symbols shown below are used in this Use and Care Manual and are a part of the clock/display on the oven control panel. To get the most from your oven, read through the following descriptions and become familiar with the symbols.



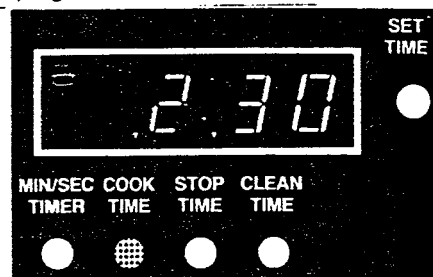
A solid arrow indicates which function (min/sec timer, cook time, stop time, or clean time) is being shown in the display. When you set the timer for one minute the solid arrow shows you that you are using the **minute/second timer function**.

DISPLAY WILL SHOW:



A flashing arrow shows you the functions you can check while you are using another function. Example: When you program time 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:



HOW TO SET THE CLOCK

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

DISPLAY WILL SHOW:



To return to the amount of cooking time remaining, push the button under the flashing arrow (COOK TIME button).

DISPLAY WILL SHOW:



If you want to check the time of day, push the MIN/SEC TIMER and COOK TIME 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 TIME BAKE or CLEAN.

You can check the **cook time, stop time, or time of day** throughout the cooking time by following the steps given previously.



The heated casserole dish indicates that the oven is operating.



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

Throughout the rest of this manual, these control symbols will be used to help you program the oven control. The buttons and knobs which you will be instructed to use will be shaded.

To set the time of day: Push in and hold MIN/SEC TIMER button and COOK TIME button at the same time while turning SET TIME knob until the correct time of day is displayed. Then release both buttons.

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 "TIME BAKE" or "CLEAN" functions have already been programmed. 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 MIN/SEC TIMER button and COOK TIME button at the same time.

HOW TO SET THE TIMER

The minute/second timer can be used by itself, as well as, when "BAKE," "TIME BAKE," "BROIL," or "CLEAN" functions are being used.

To set the Minute/Second Timer: Push in and hold the MIN/SEC TIMER button while turning SET TIME knob to select length of time desired.

DISPLAY WILL SHOW:



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

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. The timer can be programmed for up to 99 minutes.

After you set the time, a lapse of a couple of seconds will occur before your entry actually begins to count down.

An intermittent tone will sound for about 2 minutes when the time has elapsed.

To turn off the tone, push the MIN/SEC TIMER button once. The display will show "0:00" momentarily then return to time of day.

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 until "0:00" shows in the display. Time of day will return to display.

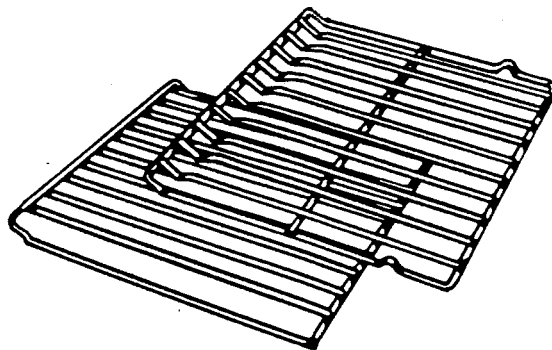
To check remaining time on the timer (when you also have another oven function programmed): Push the MIN/SEC TIMER button and the time remaining will show in the display.

OVEN HINTS

Oven Racks

Arrange the oven racks while the oven is cool. To remove, pull rack forward until it stops. Lift up at front and slide out. To replace, fit rack onto guides. Tilt front upward and slide into place. **There is one flat and one offset rack.** Place the offset rack in the lower position. When changing locations, be sure to reinsert the offset rack with its rungs in the raised position.

To bake on one rack, place rack on the second or third guide from the bottom of the oven. To bake on two racks, place one rack on the second guide from the top and the other on the bottom guide. **NOTE: Always use the offset rack in the bottom (lowest) position.**



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 are 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.

CAUTION

To Avoid the Risk of Fire:

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

NOTE: The oven is vented through the vent above the control panel so this area may become warm during oven use.

BAKING

Before baking, always slide oven racks into desired position while oven is cool. Use the minute timer to help make baking easier.

To Use For Regular Baking:

1. Set the TEMPERATURE dial to the desired temperature.
2. Turn the SELECTOR dial to "BAKE."
3. When baking is completed turn TEMPERATURE dial and SELECTOR dial to "OFF".

Preheating the Oven

If a recipe recommends using a preheated oven, set the TEMPERATURE and SELECTOR dials and allow the oven to heat until the BAKE indicator light goes out. A cold start — without preheat — may be used for meats, oven meals, clock-controlled operations and when the recipe specifies.

AUTOMATIC TIME BAKE

You can program the oven to come on now, or automatically turn on later in the day and then turn off automatically.

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.

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. 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, 1 Tbsp. butter in covered casserole for 1 lb. fresh or 1 pkg. frozen vegetables.

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

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

How Oven Operates During Baking:

The air within the oven is heated by the bake element, located at the bottom of the oven and the broil element at the top of the oven. The heated air moves around the oven to heat the food within the pans.

Note: Only the bake element will glow red during baking.

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

CAUTION

To Reduce the Risk of Food Poisoning Due to Bacterial Growth and Production of Toxins: Never hold meat, poultry, 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.

Setting Time Bake to Start "Now":

Recommended for foods of highly perishable nature, such as milk, eggs, fish, stuffings, poultry and pork. The oven will turn on immediately, bake for the selected length of time then turn off automatically.

1. Place food in oven.
2. Check to see that clock is set at correct time of day. (See instructions on page 7).
3. Set controls as follows:
 - Push in and hold COOK TIME button while turning SET TIME knob to the amount of time needed to cook your food. The display time will increase in one-minute increments. The baking time is shown as "hours:minutes" in the display.
 - Turn SELECTOR dial to "TIME BAKE."
 - Turn TEMPERATURE dial to correct cooking temperature.
 - The BAKE indicator light will glow.

NOTE: The solid arrow (▼) indicates you are using the time bake function.

A stop time is automatically calculated for you. You may check it by pushing the STOP TIME button.

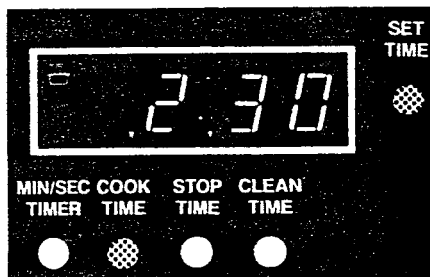
- An intermittent tone will sound when time has elapsed. **To turn off the tone**, push either COOK TIME or STOP TIME button once. The display will show "0:00" momentarily then return to time of day.
- **To return to time of day**, push both MIN/SEC TIMER and COOK TIME buttons at the same time.
- **To check the amount of baking time remaining**, push the COOK TIME button.
- The length of the cooking time may be changed at any time by pushing in and holding the COOK TIME button while turning the SET TIME knob to adjust cooking time.

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 COOK TIME button while turning SET TIME knob to 2:30 (2 hours and thirty minutes).
- Turn SELECTOR dial to "TIME BAKE."
- Turn TEMPERATURE dial to 325°F.

DISPLAY WILL SHOW:



Here is what happens:

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

After Time Bake is Complete:

1. Turn TEMPERATURE dial and SELECTOR dial to "OFF".
2. Promptly remove food from oven.

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

To Stop or Interrupt Automatic Time Bake:

1. Push in and hold COOK TIME 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 and SELECTOR dial to "OFF".

Setting Time Bake to Start "Later":

Recommended for cured or frozen meats and most fruits and vegetables. The oven will turn on automatically later in the day, bake for the selected length of time and then turn off automatically.

1. Place food in oven.
2. Check that clock is set at correct time of day. (See instructions on page 7.)
3. Set controls as follows:
 - Push in and hold COOK TIME button while turning SET TIME knob to the amount of time needed to cook your food. The display time will increase in one-minute increments.
 - Push in and hold STOP TIME button while turning SET TIME knob to the time of day you wish the food to stop cooking.
 - Turn SELECTOR dial to "TIME BAKE."
 - Turn TEMPERATURE dial to correct cooking temperature.

The start time for the delayed baking is automatically calculated for you. The oven will turn on when the start time is reached, bake for the selected length of time, and then shut off automatically when the selected stop time is reached.

- An intermittent tone will sound when the time has elapsed. **To turn off the tone**, push either COOK TIME 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 COOK TIME button.
- **To check the stop time**, push STOP TIME button.
- **To return to time of day**, push both MIN/SEC TIMER and COOK TIME buttons at the same time. (Both arrows will flash until baking time has elapsed if time of day is displayed.)

Note: The oven control can be set for delayed automatic cooking up to eleven hours, fifty-nine minutes.

Example:

If the time of day is 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 COOK TIME 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 (six o'clock).
- Turn SELECTOR dial to "TIME BAKE."
- Turn TEMPERATURE dial to 350°F.

DISPLAY WILL SHOW:



Here is what happens:

- At 4:00 p.m., start time setting will turn oven on and the BAKE indicator light will glow.
- When the selected temperature at 350°F is reached, the BAKE 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 BAKE indicator light will turn off and a tone will sound.

After Time Bake is Complete:

1. Turn TEMPERATURE dial and SELECTOR dial to "OFF"

BROILING

Helpful Hints:

- 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.
- For best results, use rack position recommended in chart on page 12.
- For even cooking on both sides, always start meat on a cold broiler grid.
- Trim the outer layer of fat from steaks and chops and slit fatty edges to prevent the meat from curling.
- To retain juices, avoid piercing meat with fork or knife, use tongs instead.
- Broil food on one side, then season and turn it. Season the second side just before you remove it from the broiler. Also, season foods after broiling since salt, etc. can dry out the meat by drawing juices from the meat.
- Broil element (upper oven element) operates alone for broiling.
- Brush food with butter or margarine, if desired. Brush top of chicken or fish several times as it broils. When broiling fish, spray broiler grid with non-stick cooking spray to avoid sticking.
- When broiling is completed, remove broiler pan from oven...if pan and grid are left in heated oven they will be more difficult to clean.
- Always broil poultry skin side down first, 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.



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.

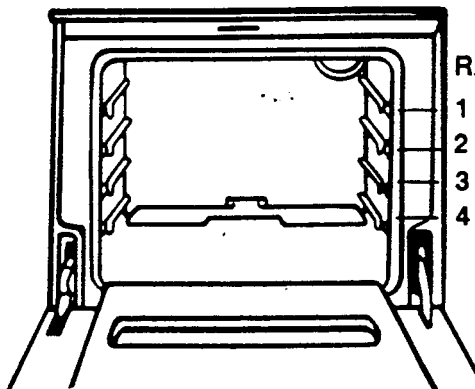
NOTE: Do not use abrasive cleaners to clean the broiler pan or grid since these may scratch the finish.

2. Promptly remove food from oven.

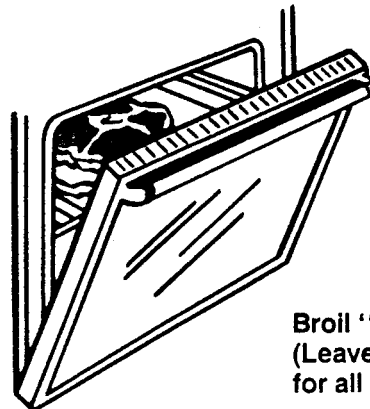
Food should be removed when cooking time has expired, or it will tend to overcook. When you remove the food, turn the TEMPERATURE dial and the SELECTOR dial to OFF.

To Stop or Interrupt Automatic Time Bake:

1. Push in and hold COOK TIME 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 and SELECTOR dial to "OFF"



RACK POSITIONS



Broil "Stop" Position
(Leave door ajar as shown
for all oven broiling.)

To Use the Oven for Broiling:

1. Slide oven rack into correct position. Place food on grid of broiler pan and set broiler pan on oven rack. See broil chart on page 12 for time and rack suggestions.
2. Turn TEMPERATURE dial to "BROIL."
3. Turn SELECTOR dial to "BROIL."
4. Open door to broil "stop" position.
5. When broiling is completed, turn TEMPERATURE dial and SELECTOR dial to "OFF"

To Use the Oven for Preheated Broiling:

Most foods do not need preheated broiling. However, if broiling instructions indicate preheating, set oven control dials as described in steps 2 and 3. Close oven door and allow oven to preheat. If recipe does not indicate length of preheat time, try three minutes. Then place broiler pan with food on oven rack and leave door open to broil "stop" position.

Use the minute timer and these broil chart suggestions to assist you in broiling. Position broiler pan so that it is centered directly underneath the broil element.

The broil chart features suggested rack positions and time guidelines for broiling which can be adjusted accordingly to suit personal preferences. Times will vary with thickness of meats and doneness desired.

Use the standard oven rack for broiling. Leave the offset oven rack in the lowest rack position.

BROIL CHART

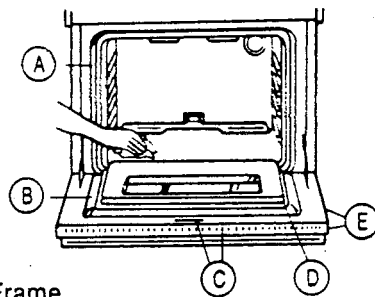
Food	Rack	Side 1 (minutes)	Side 2 (minutes)
Hamburgers	2	5-8	3-5
Beef Steaks (1/2 - 1-inch)	Rare	5-7	3-5
	Medium	7-9	4-6
	Well	12-14	9-10
Beef Steaks (1 1/4 - 1 1/2-inch)	Rare	5-7	3-5
	Medium	8-10	4-6
	Well	10-12	6-8
Pork Chops (3/4 - 1-inch)	3	12-14	8-10
Pork Chops (1/2-inch)	2	7-9	4-6
Ham Slice (1/2-inch)	2	3-4	3-4
Chicken Breasts (boneless, skinless)*	2	7-9	4-6
Chicken Breasts (split, with ribs)*	3	14-16	6-8
Fish Fillets (1/2 - 3/4-inch)*	2	5-7	3-5
Fish Fillets (1/4-inch)*	2	2-3	1-3
Lamb Chops	2	5-7	3-5

*Spray broiler grid with non-stick cooking spray to prevent sticking, if desired.

OVEN CARE AND CLEANING

The self-clean feature is designed to eliminate the necessity for scrubbing and scouring soil baked onto the oven interior. Food soils on the oven walls become harder and harder to remove with each heating in the normal range of oven temperatures. The self-clean cycle heats these soils to a very high temperature, where soil is incinerated or "burned-off." (See self-cleaning instructions on pages 13-15.)

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 heating elements). This can be done to minimize overall 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)** Vent Openings in Door
- (D)** Oven Door Gasket (Do not clean.)
- (E)** Oven Door Frame

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.

Before You Start the Self-Clean Cycle:

1. Remove all articles from inside the 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. Therefore, it is recommended that oven racks be removed before starting the self-clean 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-clean cycle. The lower heating element lifts up for ease in removing these spillovers.

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 just inside the oven cavity (about 2 inches) where the door will rest inside the oven. Rinse well, being careful not to allow water to run into openings in top of door (C). (See diagram at left.) 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.

For Model A024SEW only. Be sure to clean the oven door frame (E) both before and after the self-clean cycle and as soils occur to prevent discoloration of the white frame surface. Always wait until oven has cooled before cleaning. Use a mild detergent in warm water (or mild cleanser such as Bon Ami® or Soft Scrub®) and a soft sponge or cloth (or non-abrasive cleaning pad such as

O-Cel-O® scrub and Tuffy® Plastic mesh ball). Be sure to rinse the area well. Use care to prevent liquids from running into vent openings. Do not use harsh detergents or abrasives.

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-clean 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 the kitchen. Also, high cleaning temperatures could cause damage to cooking utensils.

A smoke eliminator in the oven vent converts most of the soil into an essentially colorless vapor. However, if heavy spillovers are not wiped up before cleaning, they may cause more smoke and odor than usual. This is normal and safe and should not cause alarm. If available, use an exhaust fan during the self-cleaning cycle.

HOW TO START THE SELF-CLEAN CYCLE

To Start Self-Clean Cycle Now:

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

1. Close oven door.
2. Turn TEMPERATURE dial to "CLEAN."
3. Turn SELECTOR dial to "CLEAN."
4. To start cleaning now: Push CLEAN TIME button once.

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.

A three-hour self-cleaning cycle has automatically been programmed for a moderately soiled oven. The length of time can be changed, if you desire, by turning the SET TIME knob to select the length of time desired. Recommended cleaning time is 3-4 hours depending on the amount of soil in the oven.

NOTE: The maximum length of time for self-cleaning is 4 hours.

The oven is now set for self-cleaning. The BAKE indicator light will glow. When cleaning is finished or interrupted, the BAKE indicator light will turn off.

The motor-driven lock begins to close as soon as the controls are set. It takes about 15 seconds for the lock to close. The door can be opened before the oven temperature reaches 560°F (see page 14). After the oven reaches this temperature and the CLEAN light comes on, it cannot be opened until the oven cools below 560°F.

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.
- If oven racks do not glide easily after the self-clean cycle, lightly wipe sides of oven racks with cooking oil after cleaning cycle is completed. This helps racks slide easily and avoids damaging the porcelain oven interior. Use only a small amount of oil, too much can soil the oven.

To check the stop time, push the STOP TIME button.

To return to time of day, push in and hold both MIN/SEC TIMER and COOK TIME buttons. (Both arrows will flash until cleaning time has elapsed if time of day is being displayed.)

To check the amount of cleaning time remaining, push CLEAN TIME button ONCE. (IF CLEAN TIME BUTTON IS PUSHED MORE THAN ONCE, THE FUNCTION WILL BE CANCELLED.)

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

See pages 14-15 for further self-clean information.

To Start Self-Clean Cycle Later:

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

1. Close oven door.
2. For delayed start: Push CLEAN TIME button once. If cleaning time other than 3 hours is desired, turn SET TIME knob to desired clean time.
3. Push in and hold STOP TIME button while turning SET TIME knob to time of day you want the self-clean cycle to stop. For example, if you want the self-clean cycle to finish at 8 o'clock, turn set time knob until "8:00" appears in display. (The self-clean cycle can be delayed up to eleven hours, fifty-nine minutes.)
4. Turn TEMPERATURE dial to "CLEAN".
5. Turn SELECTOR dial to "CLEAN."

DISPLAY WILL SHOW:



A three-hour self-cleaning cycle has automatically been programmed for a moderately soiled oven. The length of time can be changed, if you desire, by pushing in CLEAN TIME button while turning the SET TIME knob to select the length of time desired. Recommended cleaning time is 3-4 hours depending on the amount of soil in the oven. The maximum length of time for self-cleaning is 4 hours.

The oven is now set for delayed self-cleaning. The oven control automatically locks the oven door as well as automatically calculates the time of day when the oven will turn on. At this time the self-clean cycle will operate for the selected length of time and then automatically turn off at the stop time you selected.

To check the stop time, push the STOP TIME button.

To return to time of day, push in and hold both MIN/SEC TIMER and COOK TIME buttons. (Both arrows will flash until cleaning time has elapsed if time of day is being displayed.)

To check the amount of cleaning time remaining, push CLEAN TIME button ONCE. (IF CLEAN TIME BUTTON IS PUSHED MORE THAN ONCE, THE FUNCTION WILL BE CANCELLED.)

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

What happens during the self-clean cycle:

- When the procedure for self-cleaning "now" has been followed, the BAKE indicator light will light to show that the heating element is in operation. (For delayed start, the BAKE indicator light will turn on when calculated start time is reached.) The BAKE indicator light will cycle as the self-clean temperature is being maintained. The door will automatically lock, a safety measure which prevents the oven door from being opened under high temperature conditions.

- The CLEAN indicator light will come on when the oven reaches the cleaning temperature. Do not try to open the door when the CLEAN indicator light is on.

(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.

The BAKE indicator light will turn off as soon as the self-cleaning time has elapsed (indicating that the oven element is no longer on). The oven must cool for about an hour or until the interior temperature has dropped below 560°F before the door can be opened.

To Interrupt or Cancel Self-Clean Cycle:

1. If the cleaning time is showing in the display, push CLEAN TIME button once. If cleaning time is not currently showing in display, push in and hold CLEAN TIME button while turning SET TIME knob counter-clockwise until current time of day returns to display.

2. Turn TEMPERATURE dial and SELECTOR dial to "OFF."

If CLEAN indicator light has not come on yet:

- Wait 15 seconds for door-locking system to automatically unlock the door. Carefully open oven door and allow oven to finish cooling.

If CLEAN indicator light is currently on:

Wait until CLEAN indicator light goes off before attempting to open the oven door. When CLEAN indicator light goes off, carefully open oven door and allow oven to finish cooling.

NOTE: Be sure to turn the SELECTOR and TEMPERATURE dials to "OFF" when the clean cycle is completed.

After Self-Clean Cycle:

1. Approximately one hour after self-cleaning, the oven temperature will fall to about broiling temperature. When the oven cools below 560°F, the CLEAN light will turn off.
2. Turn TEMPERATURE dial and SELECTOR dial to "OFF."
3. Wait about 15 seconds after turning controls off before opening the oven door allowing door to unlock completely. Carefully open oven door. 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.

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 cannot be removed during the self-clean cycle.

5. Remove any baked-on soil from around oven door and oven frame with damp cloth and cleanser.

Remember:

Do not try to force the oven door open or closed. This can damage the automatic door-locking system.

Special Information

If the door has been opened or closed before the door-locking mechanism was completely finished moving, the door may not be able to be opened or closed properly.

If the door won't open:

1. Turn the TEMPERATURE dial and SELECTOR dial to CLEAN.
2. Wait about 15 seconds for the door to completely lock.
3. Turn the SELECTOR dial to "OFF." Wait for the CLEAN light to go off. The door will not unlock until the oven temperature drops below 560°F.
4. After the door is unlocked, turn the TEMPERATURE dial to "OFF."

If the door won't close:

1. Turn the TEMPERATURE dial and SELECTOR dial to CLEAN.
2. Open the oven door and push in the oven light switch (upper left corner of oven frame) for about 15 seconds. The door locking latch will move to the closed (locked) position.
3. Release the oven light switch. Turn the SELECTOR dial to "OFF."

4. Push in and hold the oven light switch for another 15 seconds. The door locking latch will return to the open position. Wait until the latch is completely opened.
5. Close the oven door. Turn the TEMPERATURE dial to "OFF."

It is normal for some soil to remain at the bottom front and corners of the oven. This remaining soil may be difficult to remove because it was exposed to high heat. To remove, scrub with a new steel wool pad such as S.O.S. or Brillo. Or, for difficult spots, use a mild cleanser such as Bon Ami or Barkeeper's Friend.

CARE AND CLEANING OF OTHER PARTS

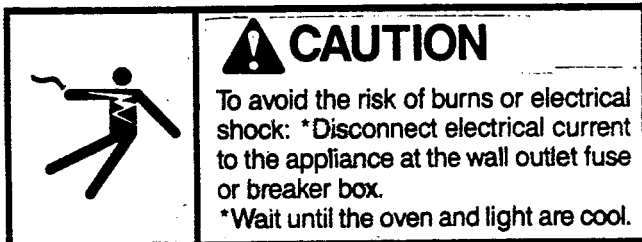
Wash all surfaces frequently with detergent and hot water to minimize overall cleaning. To preserve the original appearance, rinse and wipe the surfaces dry after washing.

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 and Grid	<ul style="list-style-type: none"> • Detergent and hot water. • Use non-abrasive plastic/nylon scouring pads.
Chrome	Oven Racks	<ul style="list-style-type: none"> • Detergent and hot water. • Cleaners recommended for use with chrome. • Chrome racks may be soaked in an ammonia solution of 1 cup ammonia to 2 gallons water to loosen soil.
Painted Aluminum	Vent Trim Control Panel Trim Door Trim Oven Frame	<ul style="list-style-type: none"> • Detergent and hot water. • Never allow commercial oven cleaners to contact aluminum parts. The aluminum will become permanently dulled or darkened by these products.
Glass, Plastic	Control Dials and Buttons Control Panel Oven Door	<ul style="list-style-type: none"> • To remove control knobs and buttons, pull off of control shaft (from the "OFF" position). • Detergent and hot water only. Avoid getting liquid into openings. Dry thoroughly before replacing.

SPECIAL INFORMATION

To replace oven light bulb:



- Make sure oven is cool before starting.
1. Hold hand under cover so it doesn't fall when released. With fingers of same hand, firmly push wire holder down until it clears cover. Lift off cover. Do not remove any screws to remove cover.
 2. Replace bulb with 40-watt appliance light bulb. This bulb is smaller than a 40 watt household bulb.
 3. Place cover into groove of lamp receptacle. Pull wire holder forward to center of cover until it snaps into place. When in place, wire holds cover firmly. Be certain wire is in depression in center of cover. The glass cover must be in place whenever the oven is in use.
 4. Reconnect power to oven.

Oven Temperature Adjustment:

The temperature in the oven has been set at the factory. When first using the oven, be sure to follow recipe times and temperatures. Then, if you think the oven should be hotter or cooler, the temperature control can be adjusted. Before adjusting the control, test a recipe by using a temperature 10°F higher or lower than the temperature recommended. The baking results should help you to decide how much of an adjustment is needed. The control should be adjusted in increments of 10°F at one time.

To adjust the TEMPERATURE control knob:

1. With the TEMPERATURE control in the OFF position, pull the knob straight off the shaft.
2. Look at the dial area behind the knob where the shaft is. There are a series of small indicator notches near the bottom. One of these notches is positioned on a pointer. Note the position of the pointer.
3. Using a screwdriver, loosen, but do not remove the two screws, located on the face of the dial.

- To increase or decrease the temperature, turn the dial, (using the tip of a pen or the tip of a screwdriver to move the plastic plate), moving the pointer in the direction of RAISE to increase the temperature or LOWER to decrease the temperature. Each notch increases or decreases the temperature approximately 10°F. The pointer will click into place on each notch as the dial is turned.

CALLING FOR SERVICE

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 serviceperson'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 light, 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 SELECTOR dial and the TEMPERATURE dial are set correctly.
- If the clock does not work properly do not use the self-clean cycle. Call your authorized serviceperson 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:

- When the desired adjustment is reached, tighten the screws.
- Replace the TEMPERATURE control knob onto the shaft on the control panel. Push the knob into place.

NOTE: Once an adjustment is made, the "OFF" position will vary slightly from the reference mark on the control panel depending on the amount of adjustment.

1. An accurate description of the trouble.
2. Complete model and serial numbers located on the left side of oven frame (open oven door to see the nameplate).
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 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 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)

Amana™ Asure™

EXTENDED SERVICE PLAN

For questions concerning product usage, installation and warranty.

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

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