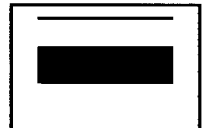

Amana®

Electric Wall Oven

Use & Care Manual

Error on pg 5 -
oven light does
not come on
automatically
when the oven door
is opened 7-31-90



**Models:
AO27SE
and
AO27SEW**

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 lower edge of frame.

Model No. AO27SE and AO27SEW

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.

CAUTION

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 and surfaces near those openings, oven door and window of oven door and oven racks.

IMPORTANT SAFETY INSTRUCTIONS

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 the Appliance — Flammable materials should not be stored in or near oven.
7. Do Not Use Water on Grease Fires — Smother fire or flame with a non-flammable lid, or use dry chemical or foam-type extinguisher.
8. Use Only Dry Potholders — Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

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 may cause container to burst and result 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.
5. Listen For Fan — A fan noise should be heard sometime during the cleaning cycle. If not, call a serviceman before self-cleaning again.

CAUTION

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

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:

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.

In case of grease fires:



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. They will stick and melt.

OVEN PLACEMENT AND INSTALLATION

Oven Placement

The AO27SE/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.

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.

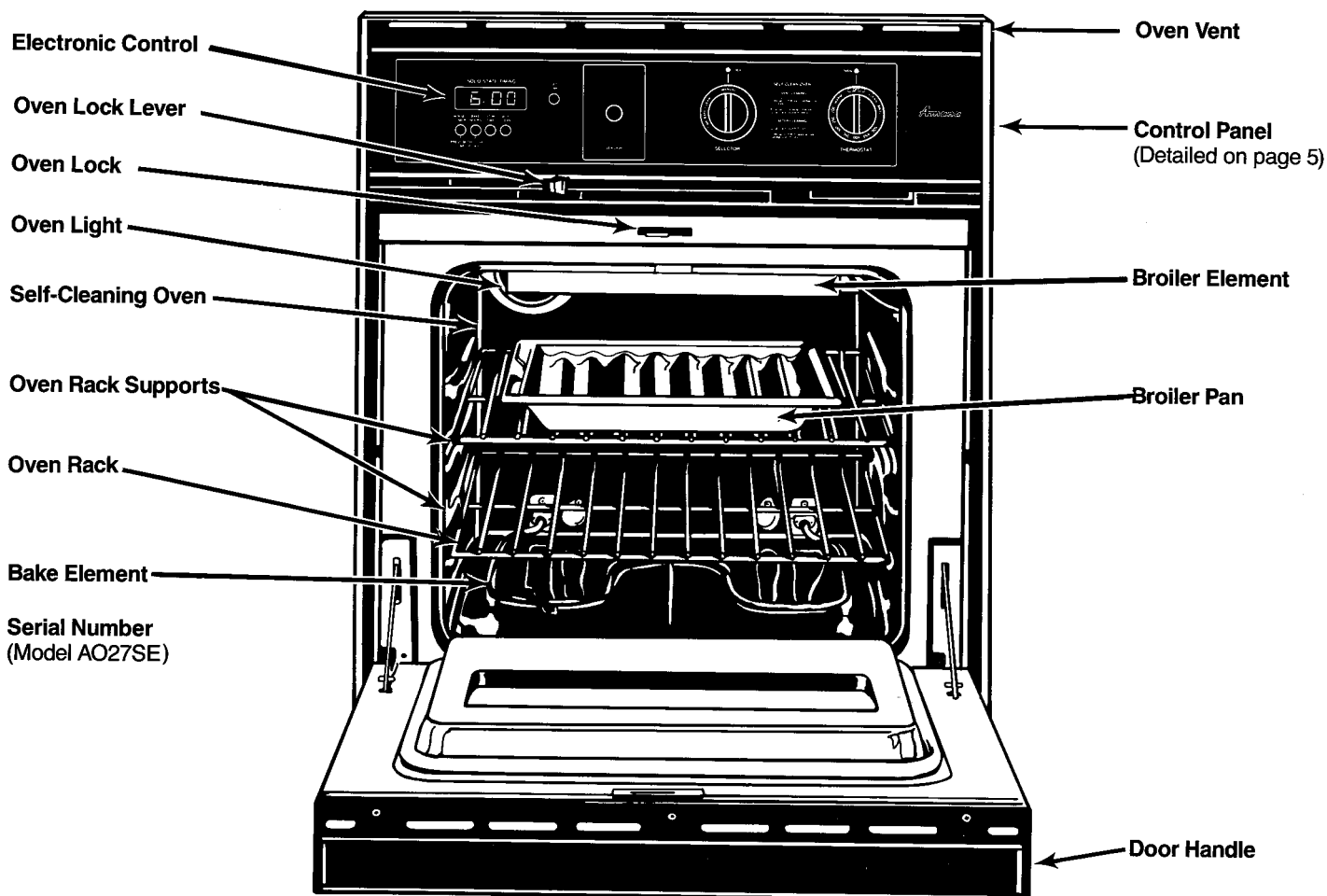
CAUTION

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.

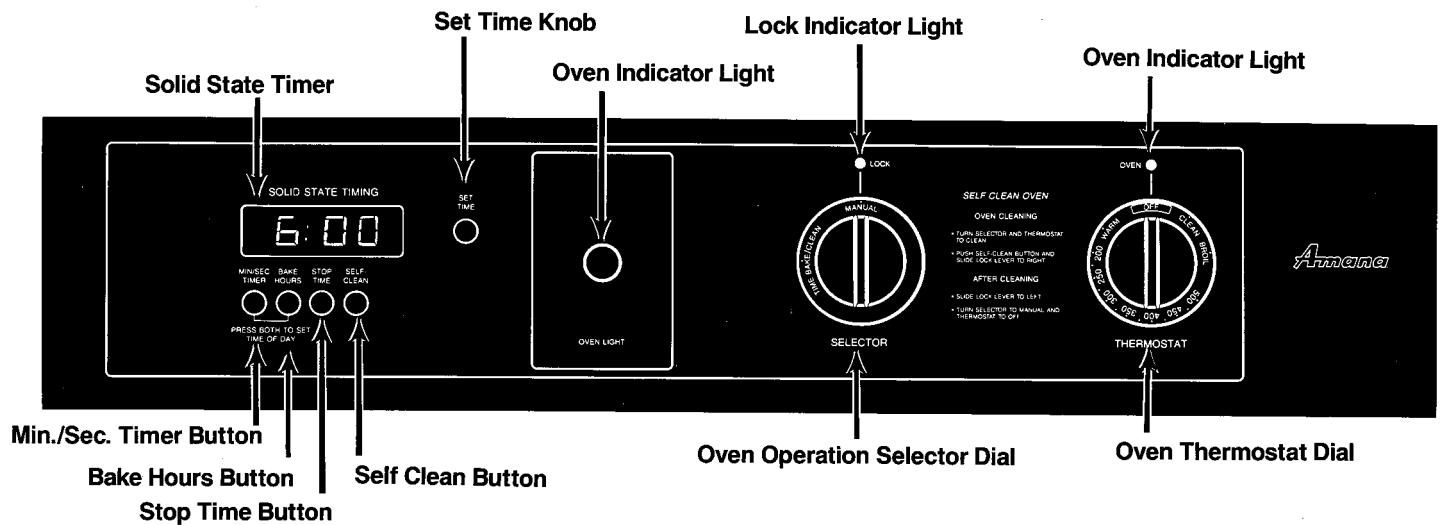
This caution does **not** apply to Amana "RO" series built-in Radarange® microwave ovens mounted above the AO27SE and AO27SEW wall ovens.

See page 6 for instructions on setting the electronic clock.

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 bake hours button simultaneously. After programming, the display will show the present time-of-day. AM and PM are not indicated since this is a 12 hour clock.

Minute/second timer. Convenient for timing kitchen tasks. See page 7 for instructions on setting the timer.

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

Self-clean button is used to set the self-clean cycle. The 3 hour cycle is already preprogrammed for you. See pages 12-14 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: Turn on when you wish to check food without opening the oven door. ~~This light will also turn on automatically when the oven door is opened.~~ *The light does not come on automatically.*

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

Oven Indicator Light: This glows until the oven reaches the selected thermostat 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 — a **thermostat dial** and a **selector dial**. These must both be set for the oven to operate.

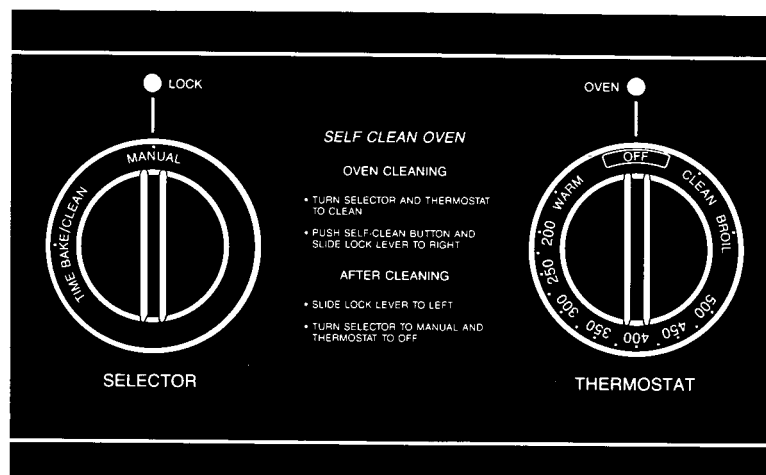
Thermostat Dial: Set the **thermostat dial** for the oven temperature desired from WARM to BROIL. The temperatures from WARM (approximately 140°F-170°F) to 200°F, are "keep warm" temperatures and are convenient for holding cooked foods and warming foods for short periods of time.

Selector Dial: The **selector dial** has two positions:

"MANUAL" — Use for baking, roasting, broiling and oven meals. Bake and broil elements heat.

"CLEAN" and "TIMED BAKE" — Use "TIMED BAKE" for automatic operation controlled by the clock. Use "CLEAN" for the self-cleaning cycle only.

During baking and self-cleaning, the broil element heats at one-fourth power. (Although the element is heating, it will not glow at this power.)



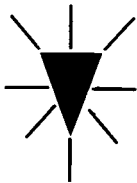
SYMBOL KEY

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

DISPLAY WILL SHOW:



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

DISPLAY WILL SHOW:



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

DISPLAY WILL SHOW:



DISPLAY WILL SHOW:



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

DISPLAY WILL SHOW:



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

You can check the **bake hours, 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.

HOW TO SET THE CLOCK

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

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

DISPLAY WILL SHOW:



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

NOTE: Time of day cannot be changed when the "TIMED BAKE" or "CLEAN" functions have already been programmed. This is a 12-hour clock which does not distinguish between AM and PM.

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

HOW TO SET THE TIMER

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

To set the Minute/Second Timer: Push in and hold the **minute/second 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.

OVEN HINTS

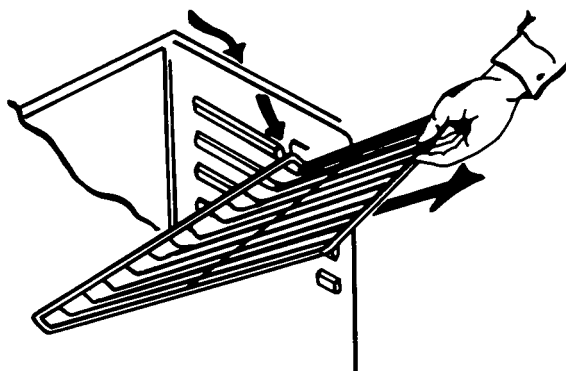
The Oven Racks

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

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

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

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



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 approximately 4 seconds will occur before your entry actually begins to count down.

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

To turn off the tone, push the minute/second timer button once. The display will show 0:00 momentarily then return to time of day.

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 in the minute/second timer and remaining time will show in the display.

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 Oven Indicator Light, and put food in the oven promptly after the light goes out.
- Always turn oven OFF before removing food.
- 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.

NOTE:

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 temperatures.

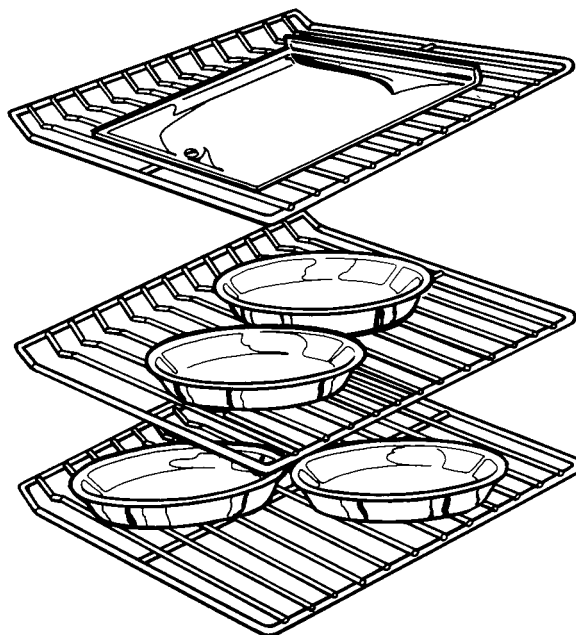
If the door lock lever is accidentally locked and the oven door cannot be opened, turn off the oven controls and wait until the oven has cooled before attempting to move the door lock lever.

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

NOTE: The oven is vented through the vent grill area below the control panel so moisture from normal oven cooking may appear on the underside of the oven vent area.

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.

BAKING

Before baking, always slide 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 **thermostat dial** to the desired temperature.
2. Turn the **selector dial** to "MANUAL."
3. When baking is completed turn thermostat dial to OFF and selector dial remains at MANUAL.

Preheating the oven

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

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

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

This is how oven operates during baking or roasting:

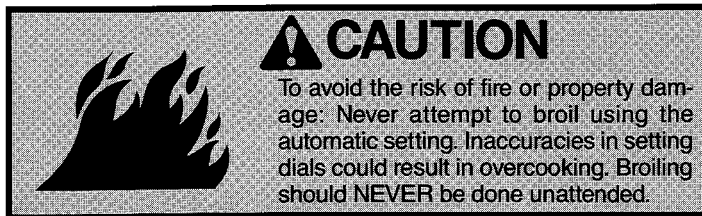
The air within the oven is heated by the bake element, located at the bottom of the oven and the broil element at the top of the oven. The heated air moves around the oven to heat the food within the pans.

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

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

AUTOMATIC TIMED BAKING

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



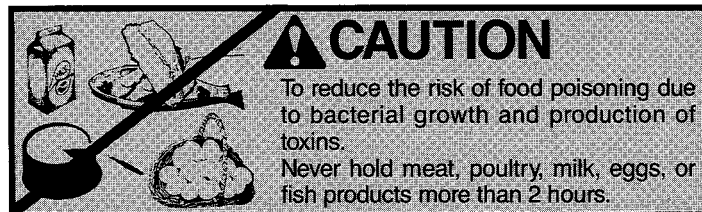
Planning Automatic Oven Meals

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 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 automatic oven to start "now":

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

1. Place food in oven.
2. Check to see that clock is set at correct time of day. (See instructions on page 6).
3. Set controls as follows:
 - Push in and hold **bake hours** button while turning **set time** knob to the amount of time needed to cook your food. The display timer will increase in one-minute increments.
 - Turn **selector dial** to "TIMED BAKE."
 - Turn **thermostat dial** to correct cooking temperature.
 - The oven indicator light will glow.

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

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

- An intermittent tone will sound when time has elapsed. **To turn off the tone**, push either bake hours or stop time button once. The display will show 0:00 momentarily then return to time of day.
- **To check the amount of baking time remaining**, push the bake hours button.
- **To return to time of day**, push both minute/second timer and bake hours buttons at the same time.
- The length of the cooking time may be changed at any time by pushing in and holding the bake hours button while turning the set time knob to 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 bake hour button while turning set time knob to 2:30 (2 hours and thirty minutes).
- Turn selector dial to "TIMED BAKE."
- Turn thermostat dial to 325°F.

DISPLAY WILL SHOW:



Here is what happens:

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

NOTE: Both arrows will flash until cooking time has elapsed.

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

To stop or interrupt automatic oven cooking:

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

Setting automatic oven to start “later”:

Recommended for cured or frozen meats and most fruits and vegetables.

1. Place food in oven.
2. Check that clock is set at correct time of day. (See instructions on page 6.)
3. Set controls as follows:

- Push in and hold **bake hours** button while turning **set time** knob to the amount of time needed to cook your food. The display timer will increase in one-minute increments.
- 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 “TIMED BAKE.”
- Turn **thermostat 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 bake hours or stop time button once. The display will show “0:00” momentarily then return to time of day.
- **To check the amount of baking time remaining**, push the bake hours button.
- **To check the stop time**, push stop time button.
- **To return to time of day**, push both minute/second timer and bake hours buttons at the same time. Both arrows will flash until baking time has elapsed.

Note: The oven control can be set for delayed automatic cooking up to twelve hours only.

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 **bake hours** button while turning **set time** knob to “2:00” (two hours).
- Push in and hold **stop time** button while turning **set time** knob to 6:00 (six o’clock).
- Turn **selector dial** to “TIMED BAKE.”
- Turn **thermostat dial** to 350°F.

DISPLAY WILL SHOW:



Here is what happens:

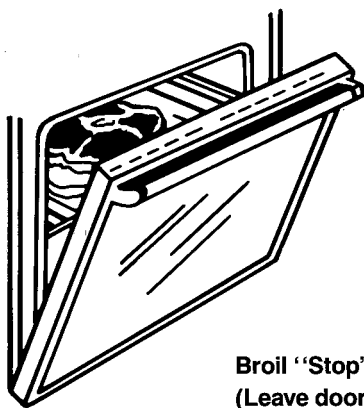
- At 4:00 p.m., start time setting will turn oven on and the oven indicator light will glow.
- When the selected temperature at 350°F is reached, the oven indicator light begins cycling on and off indicating that temperature is being maintained.
- At 6:00 p.m. the oven will turn off automatically, the oven indicator light will turn off and a tone sounds.
- Turn **thermostat dial** to “OFF.”
- Turn **selector dial** to “MANUAL.”

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

To stop or interrupt automatic oven cooking:

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

BROILING



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.
2. Turn **thermostat dial** to "BROIL."
3. Turn **selector dial** to "MANUAL."
4. Open door to broil "stop" position.
5. When broiling is completed, turn **thermostat dial** to "OFF" and **selector dial** remains at "MANUAL".

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. Oven Indicator Light will shut off when oven is preheated. Place broiler pan with food on oven rack and leave door open to broil "stop" position.

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

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 recommended rack position. Use second-from-top rack for most broiling.
- For even cooking on both sides, always start meat on a cold broiler grid.
- Trim outer layer of fat from steaks and chops. To keep meat from curling, slit fatty edge.
- Allow approximately $\frac{1}{2}$ - $\frac{2}{3}$ of the recommended time for first side, then turn the food. It is not always necessary to turn fish.
- To retain juices, avoid piercing meat with fork or knife, use tongs instead. Also, season foods after broiling since salt, etc. can dry out the meat by drawing juices from the meat.
- Broiler 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 troublesome 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.



CAUTION:

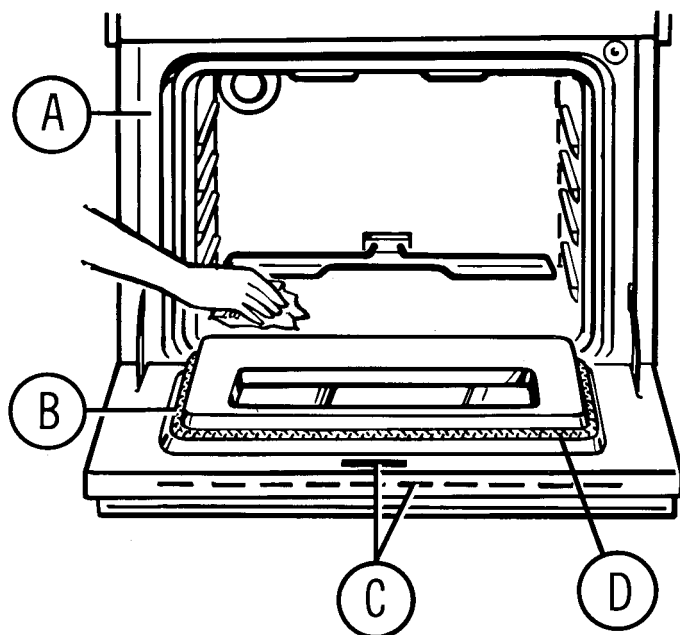
To Avoid the Risk of Fire, Never Place Foil Over the Broiler Grid.

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.

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 temperature (150°-BROIL). The self-clean cycle heats these soils to a much higher temperature (860°-900°F), where soil is incinerated or "burned-off." (See self-cleaning instructions on pages 13-14.)

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 over-all cleaning. To retain the original appearance, rinse and wipe the surfaces dry after washing.



- (A) Oven Front Frame
- (B) Oven Door Outside of Gasket
- (C) 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-cleaning cycle, causing etching of oven interior.

Before operating self-cleaning cycle:

1. Remove all articles in oven.

Remove all pots, pans, broiler pans and anything else that may be stored in the oven.

Remove oven racks. If the oven racks are left in the oven during self-cleaning, they will permanently discolor and warp. Therefore, it is recommended that oven racks be removed during cleaning cycle.

2. Wipe up large spillovers and excessive grease.

Wipe excessive grease and spillovers from bottom of oven. Heavy spillovers that can be readily wiped up should be removed from the oven before the cleaning cycle is started. These thick spillovers keep the cleaning heat from reaching the bottom of the spillover and could leave small dark uncleaned spots. Removing the heavy spillovers also helps eliminate excessive smoking during the self-cleaning cycle. The 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.

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

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

Oven self-cleaning hints:

- A convenient time to self-clean the oven is the evening, when normal oven use is completed.
- It is normal to notice a slight amount of smoke escaping around upper part of door during self-cleaning when soil is heavy. **Excessive** smoke may indicate excessive spillovers have not been wiped up or there may be a faulty gasket which should be checked by an authorized service person.
- The oven should be cleaned before it gets "excessively dirty" — which means something different to every cook! If the oven is not clean after one cycle, repeat cleaning cycle, or increase the length of clean time in the next cycle.
- 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.

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. **To start cleaning now:** Push **self-clean** button once.
3. Turn **selector dial** to "CLEAN."
4. Turn **thermostat dial** to "CLEAN."
5. Lock the oven door by moving the **Door Lock Lever** as far to the right as it will go. The oven door must be locked in order for self-cleaning to take place.

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 you. The length of time can be changed, if you desire, by turning the **set time** knob to the length of time desired. Recommended cleaning time is 2-4 hours depending on the amount of soil in the oven. Adjust cleaning time by turning time set knob to select desired time.

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

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

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

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

To return to time of day, push in and hold both minute/second timer and bake hours buttons.

NOTE: Both arrows will flash until cleaning time has elapsed.

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

See page 14 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. Lock oven door by moving the **Door Lock Lever** as far to the right as it will go. The oven door must be locked in order for self-clean cycle to operate.
3. Turn **selector dial** to "CLEAN."
4. Turn **thermostat dial** to "CLEAN".
5. **For delayed start:** Push **self-clean** button once. If cleaning time other than 3 hours is desired, turn set time knob to desired clean time. (Recommended cleaning time is 2-4 hours depending on the amount of soil in the oven.)
6. 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 twelve hours.)



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 you. The length of time can be changed, if you desire, by turning the **set time** knob to the length of time desired. Recommended cleaning time is 2-4 hours depending on the amount of soil in the oven. Adjust cleaning time by turning time set knob to select desired time.

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

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

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

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

To return to time of day, push in and hold both minute/second timer and bake hours buttons.

NOTE: Both arrows will flash until cleaning time has elapsed.

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

See page 14 for further self-clean information.

What happens during the self-clean cycle

- When this procedure for self-cleaning has been followed the “Lock” and “Oven” lights will light indicating that the heating elements are in operation and the oven is in “Clean”. For delayed start, indicator lights will turn on when calculated start time is reached. As the temperature increases, the door will automatically lock and the 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.
- Both the upper and lower oven elements are on during cleaning.
- The temperature will continue to rise to about 900°F where it will stay for the remainder of the cleaning time. (**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 vapor and smoke generated during the self-cleaning cycle is catalytically cleaned before being discharged into the room.
- 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 “Oven” light will turn off as soon as the self-cleaning time has elapsed (indicating that the oven elements are no longer on).

To interrupt self-cleaning cycle: (while “Lock” light is on)

1. Push **self-clean** button **once**. Display will return to the time of day after a few seconds. Or push **self-clean** button while turning **set time** knob to “0:00”. Display will return to time of day after a few seconds.

2. Allow oven to cool **before** attempting to open door.
3. Turn **thermostat dial** to “OFF.”
4. Turn **selector dial** to “MANUAL.”

After self-cleaning cycle:

1. Approximately one hour after self-cleaning, the oven temperature will fall to about broiling temperature and the door latch can be moved to the left to open the door. If the Door Lock Lever does not move, allow an additional 10 minutes cooling time.
2. Turn **thermostat dial** to “OFF.”
3. Turn **selector dial** to “MANUAL.”
4. Leave door ajar to finish cooling oven.
5. 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.

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

Remember:

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

CARE AND CLEANING OF OTHER PARTS

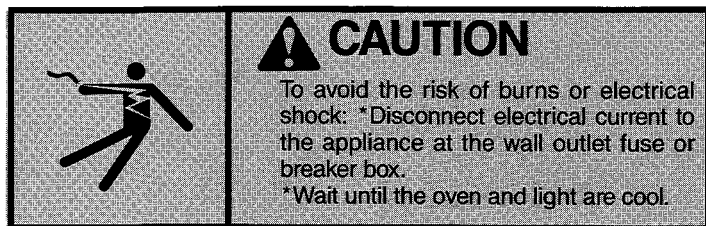
Wash all surfaces frequently with detergent and hot water to minimize overall cleaning. To preserve the original appearance, rinse and wipe the surfaces dry after washing.

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

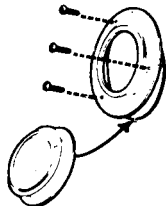
Material or Finish	Oven Part	To Remove Soil
Porcelain Enamel	Broiler Pan	• Detergent and hot water. • Use non-abrasive plastic/nylon scouring pads.
Chrome	Oven Racks Broiler Grid	• Detergent and hot water. • Cleaners recommended for use with chrome. • All removable chrome parts may be soaked in ammonia solution of 1 cup ammonia to 2 gallons water to loosen the soil.
Painted and Brushed Aluminum	Vent Trim Control Panel Trim Door Trim Oven Frame	• 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	• To remove control knobs and buttons, pull off of control shaft. • 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.
- Remove three screws in lens holder.
- Lift holder, glass lens and gasket out.



- Unscrew oven light bulb and replace with a 40 watt appliance bulb. **This bulb is smaller than a 40 watt household bulb and can be obtained from your Amana dealer. Ask for Amana Part Number A2828-3.**
- Replace gasket, lens and holder, making sure to tighten screws.

Oven vent fan

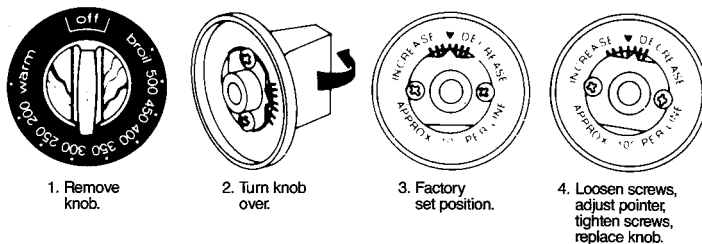
A small fan is located above the oven behind the oven vent. The fan is thermostatically controlled and will come on automatically after the oven has been operating. The oven vent fan will remain on while the oven is turned on and will continue to operate.

Anytime the oven is in the bake, clean and broil cycles, the fan will run at low speed.

When the temperature gets above 150°F the fan will run on high speed.

The purpose of the fan is to keep a flow of air passing over and around the control components, providing for a longer life expectancy of these parts.

Oven Temperature Adjustment



- If, after using oven for a period of time, you believe foods are consistently underdone or overdone, make the following adjustments:
 1. Gently pull **thermostat dial** 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 metal pointer plate. Each line above the plate represents a 10°F temperature change. The plate is factory set to point at the middle line.
 3. Turn 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!**

Oven Door

You may wish to remove the oven door to better allow you to clean up a large spill. Use care when following these instructions.

Removing oven door:

Use caution as oven door is heavy.

1. Open door to broil (first stop) position.
2. Grasp the door firmly at each side and lift upward and off.

To Replace oven door:

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

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 **oven selector dial** is set on "MANUAL" and the **thermostat dial** is set.
- 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:

1. An accurate description of the trouble.
2. Complete model and serial numbers located on the lower side of oven frame behind oven door.
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.