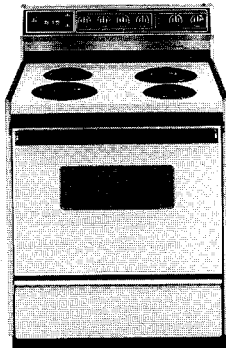
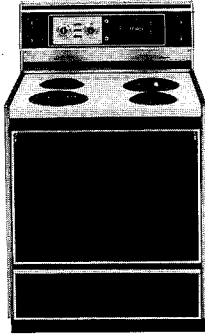


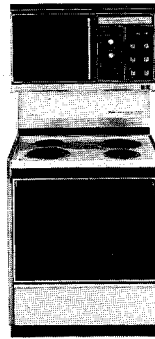
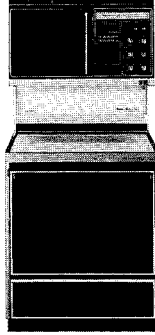
ELECTRIC RANGE

Amana[®] Conventional Ranges



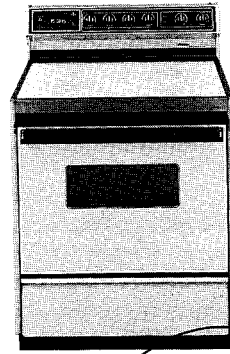
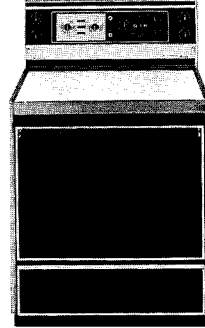
Models: ARR-405
ARR-402
ARR-401
ARR-201

Amana[®] Cooking Centers



Models: RCC-1010
RCR-1010
RCR-700

Smoothtop Ranges

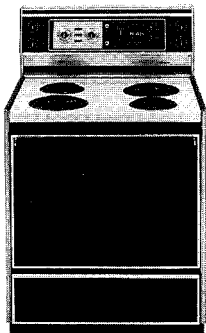


Models: ARC-506
ARC-505
ARC-502

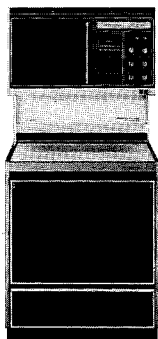
*See
finder*

How to use this manual

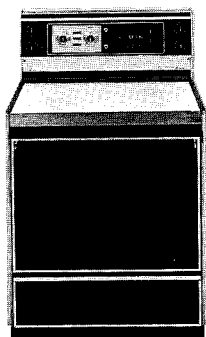
This manual covers the use and care of Amana conventional range models, the range (lower) section of Amana Radarange Plus Microwave Cooking Center models and Amana 3+1™ Smoothtop Range models — all of which are listed on the front cover. Where operation differs, separate instructions are provided and clearly identified. For example, color-coded borders along the edges of some pages indicate sections on conventional coil rangetops (black border) and smoothtop rangetops (red border). Be sure to refer to the sections that apply to your range model.



Amana® Conventional Ranges. These models feature conventional coil element cooktops designed for fast, efficient cooking, self-cleaning or non-self-cleaning ovens and glide-out storage drawers.



Amana® Radarange Plus™ Microwave Cooking Centers. These models offer a microwave oven, conventional oven and cooktop cooking in a single kitchen appliance. Cooktops may be conventional coil or 3+1™ smoothtop, depending on the model. This manual covers only the cooktop and conventional oven portions of your cooking center. REFER TO THE SEPARATE MANUAL, PACKED IN THE MICROWAVE OVEN INTERIOR, FOR INSTRUCTIONS CONCERNING THE USE AND CARE OF THE MICROWAVE OVEN PORTION OF YOUR COOKING CENTER.



Amana® 3+1™ Smoothtop Ranges. These models feature a smooth glass-ceramic cooktop with the exclusive Amana 3+1 cooking system. You get 3 grid-like Temp-Assure™ heating elements with exclusive thermostats pressed flat against the cooktop for precise temperature control and fast heating, PLUS 1 conventional Multipan™ element for cooking when automatic temperature control isn't important. All smoothtop models have self-cleaning ovens.

Contents

Record in space below the Model No., Manufacturing (MFG) No. and Serial No. recorded on the nameplate of your range. To locate nameplate, open oven door and look on frame above oven.

Model No. _____
 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.

CONVENTIONAL

SMOOTHTOP

Important precautions for safe cooking	2
Precautions about general use	3
Precautions about general rangetop use	4
Precautions about conventional rangetop use ...	4
Precautions about smoothtop rangetop use	4
Precautions about oven use	4
Precautions about self-cleaning oven	5
How to set the clock	5
Range features	6
Conventional range features	6
Microwave cooking center features	6
3+1™ smoothtop range features	6
Conventional rangetop	7-9
Conventional rangetop controls	7
Conventional rangetop cooking	8
Which pots and pans to use	8
How to care for and clean the conventional rangetop	9
Smoothtop rangetop	10-20
Smoothtop range controls	10
How the "HOT" lights safety feature works	10-11
Smoothtop rangetop cooking	12
Which pots to use	12-14
Which smoothtop rangetop area to use	14
How the 3+1™ glass-ceramic rangetop works ...	15-16
How to care for and clean the smoothtop rangetop	17-18
Smoothtop rangetop cleaning chart for special problems	19
What rangetop heat settings to use	19

General oven controls	21
Baking or roasting without automatic timing	22
Automatic baking and roasting	23-24
Setting automatic timing to start "now"	23
Setting automatic timing to start "later"	24
Broiling	25
How to care for and clean the non-self-cleaning oven	26
How to care for and clean the self-cleaning oven	27-30
Before operating self-cleaning cycle	27
Setting self-cleaning cycle	28
To interrupt self-cleaning cycle	29
After self-cleaning cycle	29
Care and cleaning of other parts	30
How to replace the lights	31
Before calling for service	32
Performance test for Temp-Assure™ heating units	32

Important precautions for safe cooking:

ELECTRICAL WARNING:

All Amana ranges must be properly grounded by a qualified installer to avoid shock hazard. It is the personal responsibility and obligation of the customer to contact a qualified electrician/installer and have the unit connected to a properly grounded circuit in accordance with the National Electrical Code.



1. Precautions about general use

- (a) Your range or oven should not be used for **warming or heating the room**.
- (b) **Small children** should not be left unattended near a range when it is in use. Do not store items of interest to children in cabinets above your range. Children climbing on the range to reach items could be seriously injured. Never allow them to sit or stand on any part of the range.
- (c) **Dress appropriately** — don't risk burns — fasten long hair, avoid wearing synthetic wigs and loosely hanging clothing or accessories that might accidentally contact hot surfaces.
- (d) Contact an authorized Amana Service Center or your Amana Dealer should your range require service. **Do not attempt to perform service yourself.**
- (e) **Flammable materials** should not be stored in an oven, in an oven drawer, or near surface heating areas.
- (f) **Smother grease fires** with a non-flammable lid or dry chemical (baking soda) or foam type extinguisher. Not water. Not salt. Not flour.
- (g) **Use dry** (never damp) hot pads when touching hot utensils or oven racks to avoid steam burns. Don't let hot pad touch hot elements.
- (h) **Household cleaning products** should never be mixed. Chemical mixtures may interact with objectionable or even hazardous results.
- (i) **Do not touch** surface heating areas or adjacent surfaces, oven elements, or interior surfaces — they may be hot enough to cause burns even though they look cool.
- (j) **Plastic items** should not be placed on warm heating areas. They could melt and stick.

2. Precautions about general rangetop use

- (a) **Choose flat-bottomed pans large enough** to cover the heating area. This assures most effective energy utilization. **Utensils which extend more than one inch over the edge of a surface unit should not be used.** Damage to the rangetop and inefficient cooking result. If you must use a small pan on a large heating area, be careful of loose clothing, potholders, paper towels, etc., which can burn on contact when exposed to part of the heating areas.
- (b) **Rangetop cooking should not be left unattended**, especially foods cooking on high heat settings, as well as fats. Boilovers can smoke and ignite.
- (c) **Earthenware, pottery, glass ovenware, stoneware and china** should not be used on the rangetop. They may break due to sudden change of temperature, unless the manufacturer states otherwise.

- (d) **Turn pot handles away from outer edge** and don't extend them over adjacent heating area. This minimizes your risk of burns, ignition of flammable material and spillage due to accidentally hitting the handle.

3. Precautions about **conventional range use**

- (a) **Milk or acid spills (fruit juices, vinegar, tomato, etc.) should be mopped** from the rangetop immediately with a dry cloth or paper towel. Be careful not to touch hot rangetop units. Acid spills could possibly damage the porcelain top. Wash and rinse properly when the rangetop has cooled.
- (b) **Rangetop heating elements (coils) should not be immersed in water or detergent.** Do not put rangetop heating elements in dishwasher or oven clean cycle. This will create a shock hazard and damage rangetop units.
- (c) **Reflector bowls and rangetop heating elements (coils) must be properly in place** when using the rangetop. Reflector bowls increase cooking efficiency and protect electrical and porcelain parts.
- (d) **Reflector bowls** should not be lined with aluminum foil. Aluminum foil can melt.
- (e) **Reflector bowls and rangetop heating elements should not be placed in oven clean cycle.** High temperature will discolor nickel chrome-plated reflector bowls and damage rangetop elements.

4. Precautions about **smoothtop rangetop use**

- (a) **Use Amana Cleaner-Conditioner** with paper towel regularly. If abrasive cleansing powders are used over a period of time (approximately 6 months) they will roughen the surface of the glass-ceramic rangetop.
- (b) **Wipe up spillovers containing sugar immediately** (while still warm) with several wadded paper towels. Scrape with razor blade. Clean thoroughly. If not done immediately, pitting or flaking of the rangetop will result.
- (c) **Cookware with rough bottoms** should not be used. Avoid sliding rough metal objects across the cooking surface. Scratching or metal-marking may result.
- (d) If a **wet paper towel** is used to wipe spills on a warm heating area, be careful to **avoid steam burns.**
- (e) **Allow heating areas to cool** before cleaning. Fumes could be hazardous.

5. Precautions about **oven use**

- (a) Open **oven door** slowly. Let hot air or steam escape before removing or replacing food.
- (b) **Unopened food containers should not be heated.** Pressure build-up may cause container to burst and result in injury.

CAUTION: Don't use a broken or cracked smoothtop rangetop. Liquid can penetrate through the broken rangetop to create a shock hazard. Call your authorized service agency immediately.

- (c) Keep **oven vent ducts** unobstructed. (see page 6.)
 - (d) Place **oven rack** in desired position while oven is cool. If you must move rack while oven is hot, do not let potholder contact hot heating elements in oven.
 - (e) **Door gasket** should not be cleaned — it is essential for a good seal. Take care not to rub, damage or move the gasket.
 - (f) Only **parts listed** in this guidebook should be cleaned as directed.
 - (g) **Oven shelves, broiler pan and any other utensil should be removed before cleaning the oven.**
 - (h) **Sides of oven shelves** should be lubricated with cooking oil after cleaning the oven. This will help to avoid damaging the oven shelf guides and let the shelf slide easier.
6. Precautions about **self-cleaning oven**
- (a) **Do not use commercial oven cleaners or oven liner protective coating** in or around any part of the oven.

IMPORTANT PRECAUTION

Due to the nature of cooking, fires can occur as a result of overcooking, excessive grease, or component failure. Though a fire is unlikely, if one occurs proceed as follows:

SURFACE ELEMENT FIRES

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

OVEN FIRES

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

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

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

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

How to set the clock

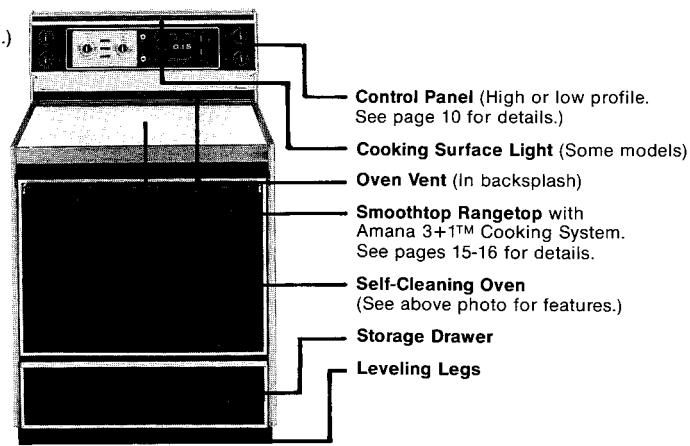
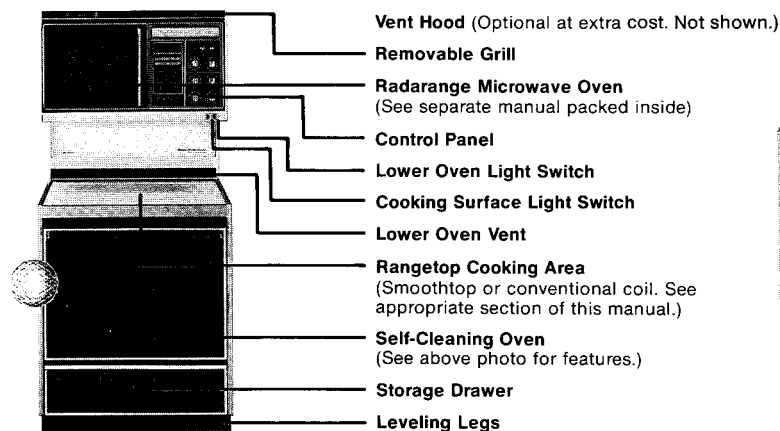
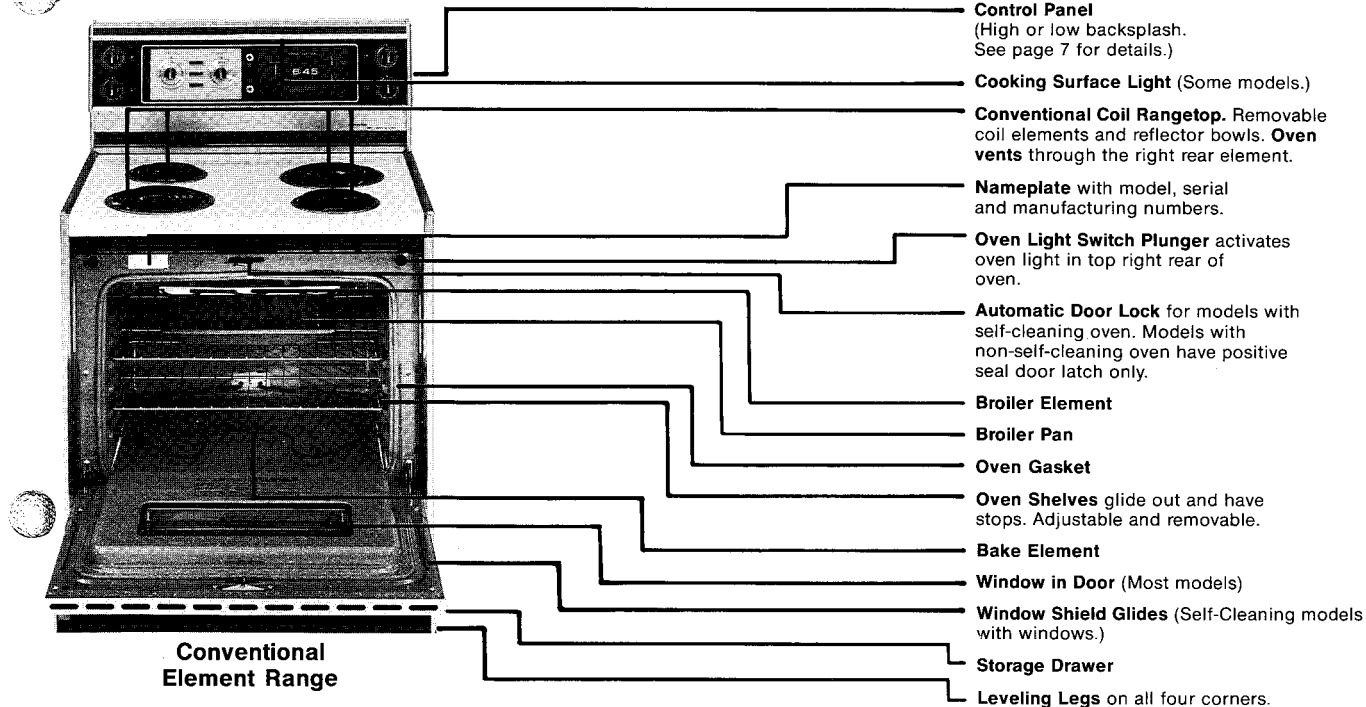
Sweep hand dial clock: Push in and turn clock knob.

Digital clock: Push in and turn minute timer dial.

Amana Radarange Touchmatic™ Control: See instructions in microwave use and care manual.

Range features

NOTE: Use the photographs below to become familiar with your range. Features may vary, depending on which model you have.

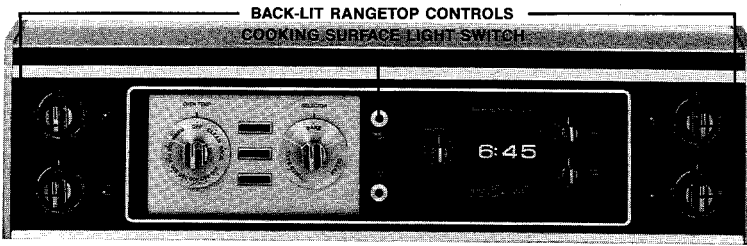


Amana Microwave Cooking Center

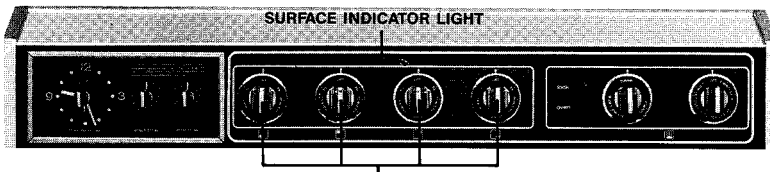
Amana 3+1™ Smoothtop Ranges

7 Conventional rangetop controls

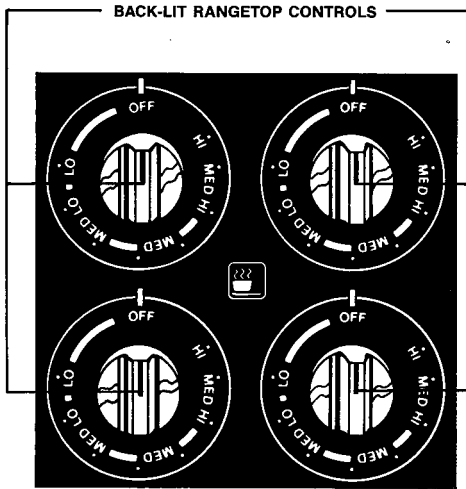
NOTE: Use the photographs below to become familiar with the rangetop controls on your range. Features may vary, depending on your model.



HIGH BACKSPLASH MODELS



LOW BACKSPLASH MODELS



COOKING CENTER MODELS

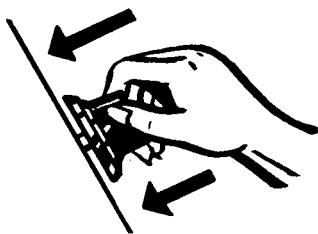
Rangetop Control Knobs are arranged to match the locations of the rangetop areas they control. Push in and turn knobs clockwise or counterclockwise to turn on range elements.

Surface Indicator Light

- Models with backlit controls: Each surface element control is illuminated from the back to show your heat setting and to remind you that the control is turned on. When each control is turned off, its individual light goes out.
- Other models: A single central indicator light is lit whenever one or more of the controls is turned on. When all controls are turned off, the indicator light goes out.

Cooking Surface Light. Microwave cooking centers and high backsplash models have a light to illuminate the cooktop area. The microwave cooking center light switch is located beneath the control panel. On high backsplash models, the light is turned on by pushing the light switch located at the center of the control panel, and releasing when the light is energized.

Conventional rangetop cooking



Push in control knob
and turn in either
direction

Remember:

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

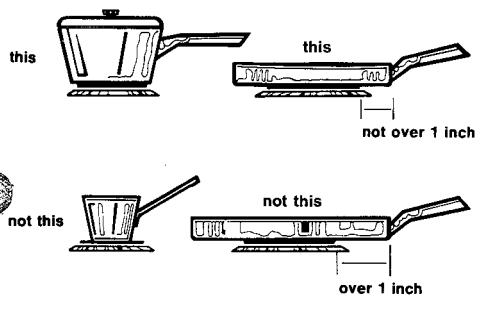
You will find that your rangetop will serve you best if you remember some of its special features when you start to cook, and follow the suggested steps that appear below. They can help you **avoid unnecessary cleaning, prevent over-cooking and save on electrical power.**

Before using the rangetop for the first time, it is best to clean it thoroughly.

To use the surface units, follow these basic steps:

1. Make certain reflector bowls and surface heating elements are properly in place.
2. Choose appropriate cookware with tight-fitting lids.
3. Make sure bottoms of cookware are clean, dry and smooth to absorb full heat output.
4. Center cookware on surface unit which most nearly matches the size of the bottom of the cookware.
5. Push in and turn the control knob in either direction to start cooking. A chart of suggested heat settings is on page 20.
6. Reset the control knob as necessary for required changes in cooking.
7. When cooking is completed and entire rangetop has cooled, remove surface heating elements and reflector bowls. Wash reflector bowls in detergent water. Wipe rangetop with clean cloth or sponge dampened with detergent water, rinse with dampened cloth, and dry. Do not immerse or dampen heating elements. Reassemble surface units (For detailed cleaning instructions, see page 9.)
8. **Hi setting:** A major cause of damage to coil elements, impossible-to-clean spots and blue reflector bowl discoloring is the excessive use of the Hi heat position. The Hi heat position should be used sparingly to bring food to a quick boil. For other uses, lower heat positions work just as well and are more efficient.

Match cookware to surface unit:

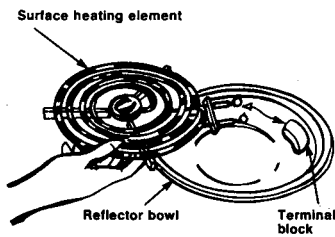


Which pots and pans to use

For best cooking results, energy conservation, and safety, always use cookware which is:

1. **Flat**
2. **Stays flat when heated**
3. **Most nearly matches the size of the heating area**
4. **Well balanced**
5. **Has a tight-fitting lid**
6. **Of a material which conducts heat well**

How to care for and clean the conventional rangetop



Amana Stain Remover is available from your local Amana retailer.

Do not use:

Avoid abrasive, heavy-duty powders such as: AJAX® cleanser, COMET® cleanser — these can scratch and dull, depending on their abrasiveness and the cleaning pressure applied in use.

Avoid chemical oven cleaners — these can etch the porcelain enamel surface and are caustic.

Avoid metal pads such as CHORE GIRL® pot cleaners, KURLY KATE pot cleaners, S.O.S.® soap pads, PADDY® soap pads — these can scratch the porcelain enamel, gloss, and painted areas.

Remember:

Do not use harsh abrasives, chemicals or any of the commercial chemical-type oven cleaners on the interior or exterior of the range.

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

It is easiest to maintain a clean rangetop if these guidelines are followed:

1. Save on clean-up time:

- Before cooking, make sure bottom of cookware, reflector bowl, heating element, and rangetop are clean and dry.
- Eliminate boilovers and spatters by selecting correct heat settings and using cookware large enough to accommodate food and liquid.
- Use a spatter shield when shallow frying.

2. Daily Care:

Prevent soil build-up: **After the rangetop has cooled**, remove grease and moisture deposits before using the rangetop again.

- To remove surface units: grasp the cooled **element** firmly, tilt the unattached portion slightly upward, and pull straight out from the **terminal block**.
- Do not immerse or attempt to clean **elements** with any product or water. This will damage the elements and create electrical hazard. (Elements may be wiped with a clean cloth to remove any dust, etc.) Elements clean themselves during cooking.
- Lift out **reflector bowls** and wash with soap and water or in dishwasher.
- Wipe porcelain rangetop and area beneath surface units with a sponge or cloth dampened with soap and water. Rinse and dry.
- **Control knobs** on control panel are removable for cleaning. Faces of knobs can be cleaned with a clean cloth rinsed in a detergent and water solution. Dry with a clean cloth.

Cleaning materials you can use:

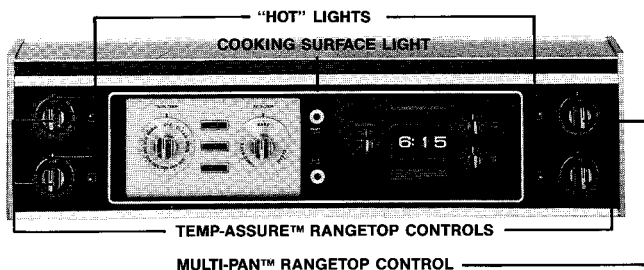
In general, the following products can be used for cleaning the conventional rangetop (except the heating elements and reflector bowls).

Do use:

1. Dishwashing Liquid.
2. Baking soda as a cleaning powder.
3. A fine-polishing cleansing powder such as BON AMI® polishing powder.
4. Non-impregnated plastic and nylon pads, some examples are: DOBIE® scouring pad, SKRUFFY scouring brush, TUFFY® plastic mesh ball.
5. PAN DANDY.
6. Amana Stain Remover. Specifically formulated to clean hard water spots.
7. BAR KEEPERS FRIEND.

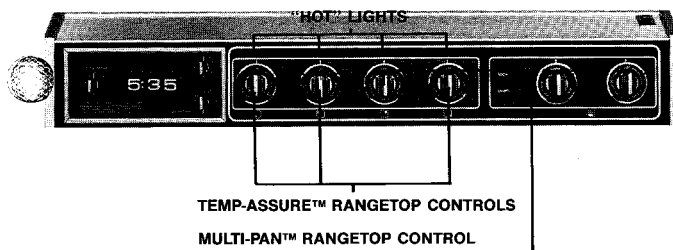
Smoothtop rangetop controls

Beneath the glass-ceramic top of your Amana range are three grid-like Temp-Assure™ heating elements, each with its own exclusive built-in thermostat to give you more precise cooking than any other smoothtop design — or any range. There's also one Multipan™ element for cooking foods that don't require critical temperatures. You enjoy precise temperature control, even heating, fast heat-up and cooler cooking. For a full explanation of how the elements work, see pages 15-16.



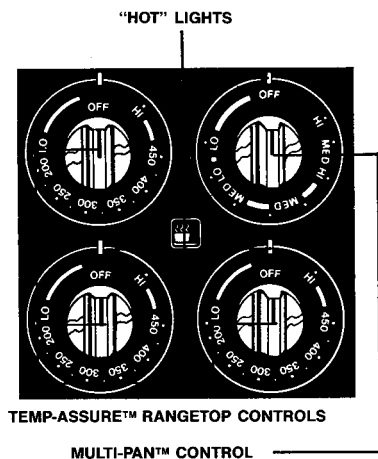
TEMP-ASSURE™ RANGETOP CONTROL KNOBS AND INDICATOR LIGHTS — Push in and turn control knobs to turn on rangetop cooking areas. (Knobs are arranged to match the location of the rangetop areas they control.)

"HOT" LIGHTS — remain on after each rangetop heating area is turned off until the patterned area cools to a safe temperature.



MULTIPAN™ RANGETOP COOKING AREA CONTROL KNOB AND INDICATOR LIGHT — Push in and turn control knob to turn on proper rangetop cooking area.

Cooking Surface Light. Microwave cooking centers and high backsplash models have a light to illuminate the cooktop area. The microwave cooking center light switch is located beneath the control panel. On high backsplash models, the light is turned on by pushing the light switch located at the center of the control panel, and releasing when the light is energized.



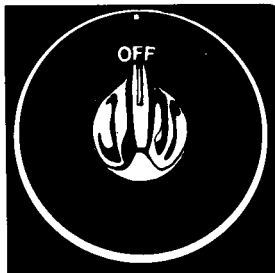
How the "HOT" lights safety feature works:

Amana 3+1™ smoothtop ranges have a safety "HOT" light for each surface area. The "HOT" light will come on when a surface unit is turned on.

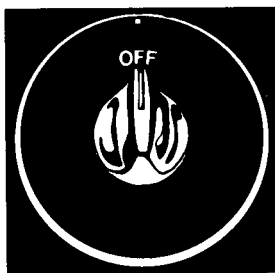
WHEN ANY SURFACE UNIT IS TURNED OFF, THE "HOT" LIGHT REMAINS ON UNTIL THE CORRESPONDING SURFACE HEATING AREA IS AT A SAFE TEMPERATURE.



When surface unit is ON,
indicator light glows



When surface unit is OFF but
still HOT, light still glows



When surface unit is OFF and
safely cooled, light goes off

For high backsplash and microwave cooking center smoothtop range models:

- When surface unit is on, light glows behind dial to illuminate dial setting. When surface unit is off, but still hot, light glows to illuminate the word "HOT" on the dial. When surface unit is off and safely cooled, light goes off.

For low backsplash smoothtop range models:

- An individual indicator light above each control lights up to tell you that the element is turned on. When the control is turned off, the indicator light remains lit until the surface unit has safely cooled.

Note:

- The amount of heat in any surface heating area is determined by the length of time the unit is on and the type of pan used as well as the dial setting. *Therefore, the length of time each "HOT" light remains "on" will vary.* Do not expect the lights for two different heating areas to go off at the same time even if the units are turned off simultaneously.
- The **Multipan™** unit's "HOT" light will usually remain "on" longer than the **Temp-Assure™** unit's. Why? Because the **Multipan** unit develops a higher temperature and takes longer to cool down.
- White glass-ceramic smooth surfaces: When you turn on a cooking area, it will glow yellow at medium to high settings. However, when you turn off the heating area, the surface will return to its original whiteness before it has safely cooled.

Important:

For the "HOT" light to activate, the surface unit must have been turned on for a minimum of two to five minutes.

In other words, if you turn the surface unit "OFF" after a brief time period the surface could be at an elevated temperature without the "HOT" light indicator glowing.

Save energy:

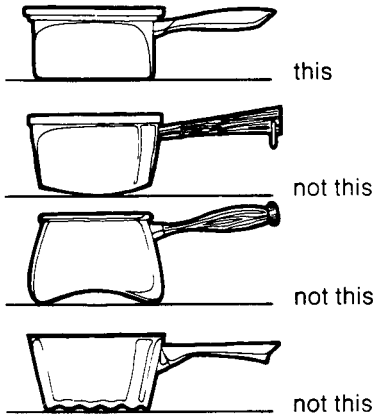
- If a "HOT" light is on when starting to cook again, use the hot area to speed cooking and save energy.
- Use retained heat indicated by "HOT" light to hold foods for serving.

Smooth rangetop cooking

You will find that your rangetop will serve you best if you remember some of its special features when you start to cook, and follow the suggested steps that appear below. They can help you avoid unnecessary cleaning, prevent over-cooking and save on electrical power.

Before using the rangetop for the first time, thoroughly clean and coat the surface with Amana Cleaner-Conditioner (see page 17) and follow these basic steps:

1. Make sure bottom of cookware and cooking area are **clean, dry, and smooth**. In regions where there is abundant sand or dust, use a damp paper towel to remove surface particles before using.
2. Center cookware on a cooking area which most nearly matches the size of the bottom of the cookware.
3. Turn **control knob** to start cooking. As a safety feature, all knobs must be pushed in before they can be turned. A chart of suggested settings is on page 20.
4. Reset the **control knob** as necessary for required changes in cooking.
5. Use Amana Cleaner-Conditioner and follow cleaning instructions (page 17) when cooking is finished and the top has cooled sufficiently.
6. Read information on "HOT" lights on pages 10-11.



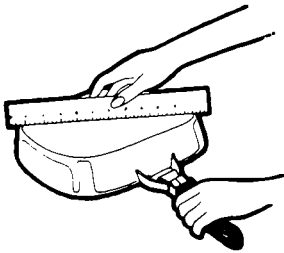
Which pots to use:

For best cooking results, always use cookware which is:

1. **Flat**
2. **Stays flat when heated**
3. **Most nearly matches the size of the heating area**

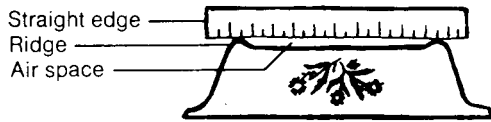
This is particularly important with the three **Temp-Assure** heating areas since the thermostats directly under the surface actually read the temperature of the bottom of flat pans. If pans that aren't perfectly flat are used on these three units, a higher setting will generally be required.

On the **Multipan** area most any pot or pan may be used. However, the flatter the pan, the more efficient the cooking will be. Pans should be flat all-over without grooves, recessed bottoms, other dents or warpage. One check of flatness is to place a straight edge ruler parallel to the bottom as shown. Rotate the straight edge a full 360° around the bottom, checking for flatness in all directions. If there is no gap between the ruler and the bottom of the pan, it will cook satisfactorily. Some bottoms of metal pans may become "flat" when heated, so the best guideline is: TRY THE PAN.



Corning Ware® cookware:

When using Corning Ware® cookware, use the **Multipan** heating area and a "LO" heat setting. Corning Ware pans will not work efficiently on the 3 **Temp-Assure** areas because the cookware has a slight ridge on the bottom and foods will take longer to cook. The glass-ceramic material is identical to that used in Cookmates® cookware, but Cookmates Cookware have smooth, flat-ground bottoms to give best cooking results. Remember, all of your Corning Ware cookware may be used in the oven or as serving pieces.



Remember:

Corning Ware cookware and Cookmates cookware are NOT the same. Although they're made from the same material, Cookmates bottoms are flat. Corning Ware pans are not.

Cookmates® cookware:

Cookmates cookware is made of a white glass-ceramic material and is especially designed to match the flat rangetop. Precision-ground bottoms remain flat when heated. They give the best possible contact with the smooth cooking area for best heat transfer and they allow predictable cooking results every time you cook on the 3 **Temp-Assure** heating areas.

To avoid scorching, always start with a low heat setting and increase temperature if needed.

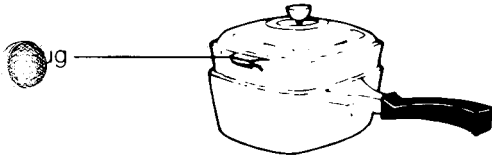
Of course, Cookmates cookware may be used on the **Multipan** unit, too. And in fact, because they are perfectly flat, they'll be more efficient and use less heat than warped metal pans.

You can use Cookmates® cookware in a variety of ways:

- **On the top:** Cookmates cookware retain heat so they help keep food warm for serving.
- **In the oven:** Cookmates cookware may be used under the broiler or in the oven. Plastic covers on Cookmates cookware are for storage only and should never be used in the presence of heat.
- **For refrigerator or freezer storage.**
- **For food preparation.** Good for marinating meats in acid based foods. (e.g. tomato sauces, wine, vinegar.)

Sizes of Cookmates® cookware: Located on underside of handle lug.

To order additional Cookmates cookware: See your local Amana dealer.



About double boilers:

Because the 3 **Temp-Assure™** units evenly distribute low heat, most sauces, custards and other "heat-sensitive" foods can be successfully cooked without a double boiler. See suggested settings on page 20.

Of course, you can use a Pyrex® brand or a metal double boiler (the flatter the better) on the **Multipan™** unit and by alternating lugs on two sizes of Cookmates saucepans, a double-boiler can be improvised.

Which smoothtop rangetop area to use:

You can use both kinds of heating areas on your rangetop for general cooking. When using flat pans you'll enjoy the precise temperature control of the **Temp-Assure** units. For favorite pots which aren't perfectly flat, use the **Multipan** area.

Using the 3 **Temp-Assure** heating areas for:

- All heat sensitive foods such as melting butter or chocolate, or for sauces such as hollandaise, cream or cheese.
- For long slow cooking and when you want to keep a simmer a simmer.
- For just right browning without watching.

Use the **Multipan** heating area for:

- Canning
- Pressure cooking
- Any high temperature cooking: frying, browning, boiling quantities of water, etc. While it may take a little longer to heat up than the 3 **Temp-Assure** areas, it will reach a higher temperature on "HI."

Cooking directly on the surface: Although it is possible to cook directly on the heated cooking area, it is not recommended. Best results are obtained when food is cooked in cookware. Besides, it is always easier to wash the cookware than to clean the entire cooking surface.

Please Note: If you have a favorite pan you would like to use, TRY IT! You can experiment using the **Temp-Assure** units and if you don't get the performance you expect, shift the pan to the **Multipan** unit. It will not damage the rangetop so long as the bottom is smooth. Because of the many different metals available on the market and their various cooking characteristics, no hard and fast instructions can be given. For more explicit details on the mechanical functioning of the **Temp-Assure** and **Multipan** heating areas see page 16.

Remember:

- In the unlikely event the rangetop breaks, do not use any part of it. Call your authorized service agency immediately.
- Do not use aluminum foil or place foods packaged in aluminum foil directly on the rangetop for cooking. Use of foil will damage the rangetop.
- If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn.
- Do not use rangetop as a cutting board.
- Do not put plastic items on warm cooking areas.
- Do not slide oven shelves across surface. Scratching or metal marking may result.
- Wipe up spillovers that contain sugar immediately (while cooking surface is still warm) with wadded paper towels. If sugar is allowed to burn on, it may pit the surface.

How the 3+1™ glass-ceramic rangetop works

Surface Cooking Panel — made of PYROCERAM® brand glass-ceramic material which is durable, nonporous and withstands any temperature change which occurs in cooking. The surface is flat to transfer even heat to the flat-bottomed cookware.

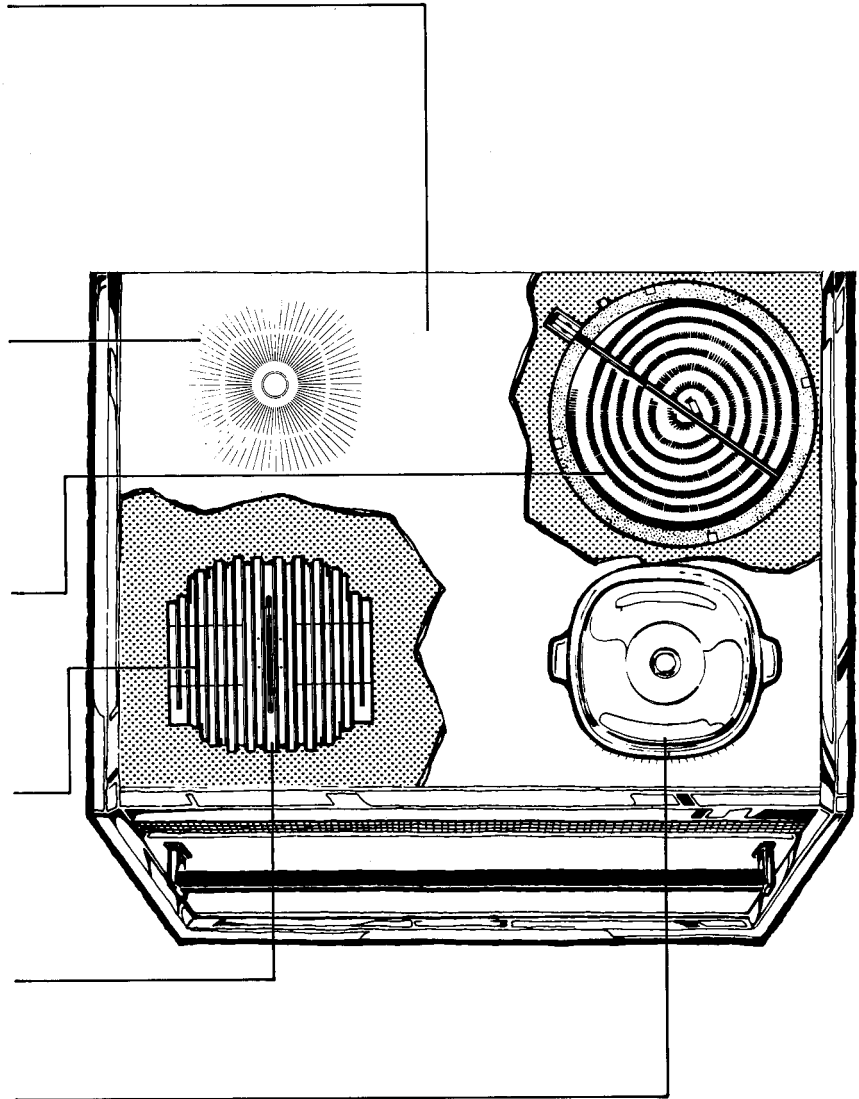
Surface Cooking Areas — each is marked by a burst design on the cooking panel. The entire surface of each cooking area heats at any setting. The rangetop has one large Temp-Assure cooking area (8-inch) and two small Temp-Assure areas (6-inch). These three areas are identified by the small inner circle within the burst design. There is one large Multipan conventional cooking area (9-inch).

Multipan™ Heating Unit — is mounted below the cooking panel beneath the right rear burst design. This unit develops a higher temperature and operates as conventional electric elements do.

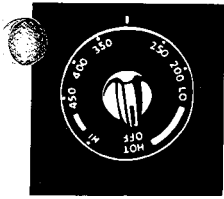
Temp-Assure™ Heating Unit — is mounted against the cooking panel beneath each of the three burst designs with inner circles. Each heating unit matches the size of the design. It consists of a mica card wound with closely spaced metal heating ribbon.

Temp-Assure™ Thermostatic Sensor — is centered within each of the three Temp-Assure heating units.

Cookmates® Cookware — see page 13.



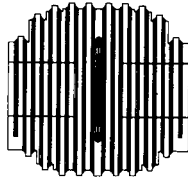
How the Temp Assure™ cooking system works:



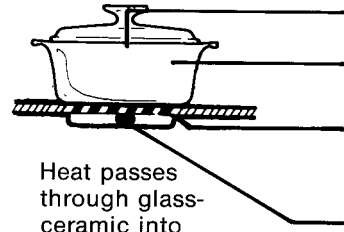
When the dial is set...



electricity comes on...



Unit heats rapidly until desired setting is reached. Thermostats cycle heat on and off to maintain exact setting.



Heat passes through glass-ceramic into Cookmates® cookware and food.

For example:

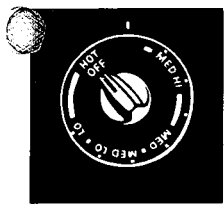
If cold food is added

Ingredients are cooled

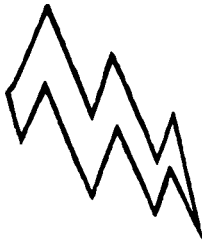
Temperature drops so more heat is needed

Temp-Assure™ sensor calls for more electricity (to maintain temperature)

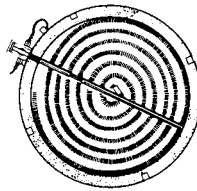
How the Multipan™ conventional unit works:



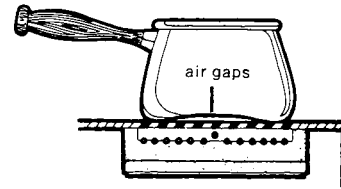
When the dial is set...



electricity comes on...



Unit heats more slowly by cycling on and off, on and off, etc., to reach desired setting.



Turn to HI for full power then back to desired setting as cooking starts.

For example:

To boil water in an uneven pan, you set the temperature on HI. Full heating power overcomes the "air gaps" and "heat leaks" of non-flat pans to bring water to a boil. Then, to prevent boilover, you must reset heat to lower level by hand.

Remember:

- When each unit is operating, the heat is generally confined to the area of the burst pattern.
- The glass-ceramic material readily absorbs heat directly above the heating unit, allowing little heat to spread outward. Therefore, when one unit is turned on, the adjacent cooking areas remain cool. Because the **Multi-pan™** unit (right rear) gets hotter than the 3 **Temp-Assure™** units there will be greater heat spread outside the burst area.
- The 3-digit numbers used on **Temp-Assure** dials are numbers only and do not indicate the temperature of the food. For instance, water will not boil at a 225 setting. Use "Hi" to bring water to a boil.

How to clean burned-on spots:

1. Make sure area to be cleaned is cooled. To cool quickly, you can put ice cubes directly on hot surfaces or place an ice-filled pan on the area.
2. Remove excess soil with a single edge razor blade.
3. Clean off remainder of burn-on with Cleaner-Conditioner.



Do use a razor blade to remove excess burn-ons. Hold blade so entire edge is at a 30° angle.

Other cleaning materials you can use:**Do use**

Amana Cleaner-Conditioner should be used regularly to clean and protect cooking surface. If you should run out, you may temporarily use one or more of these:

1. Baking soda as a cleaning powder.
2. A fine polishing cleansing powder such as Bon Ami polishing powder.
3. Non-impregnated plastic and nylon pads, some examples are: Dobie scouring pad, Skruuffy scouring brush, Tuffy plastic mesh ball.
4. White glass smoothtops only:
 - Pan Dandy
 - Delete cleaner: specially formulated to clean hard water spots.
 - Bar Keepers Friend
5. Black glass smoothtops only:
 - Soft Scrub
 - Comet Liquid

Do not use

Some cleaning materials recommended by manufacturers for general use on "glass" may contain an ingredient which can damage the cooktop. Use only the type of materials recommended above.


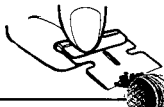


1. Avoid Delete or Amana Stain Remover on black glass smoothtops. It can remove the gloss.
2. Avoid abrasive-impregnated plastic, nylon and cloth pads such as: Rescue brand scouring pads, Scotch-Brite brand scouring pads, Golden Fleece pot cleaner and scour cloths — these can scratch.
3. Avoid metal pads such as: Chore Girl pot cleaners, Kirly Kate pot cleaners, S.O.S. soap pads, Paddy soap pads — these can etch the cooktop glass ceramic surface and are caustic.
4. Avoid abrasive, heavy-duty cleansing powders such as: Ajax cleaner, Comet cleanser — these can scratch, depending on their abrasiveness and the cleaning pressure applied in use.
5. Avoid chemical oven cleaners — these can etch the cooktop glass ceramic surface and are caustic.
6. Avoid rust stain removers containing hydrofluoric acid such as: Whink rust stain remover.
7. Avoid Zud rust stain remover.
8. Avoid Clorox and other bleaches.



Use non-abrasive cleaners

19 Smoothtop rangetop cleaning chart for special problems

SMOOTHTOP

Problem	Cause	To Prevent	To Remove
Brown streaks and specks.	<ul style="list-style-type: none"> • Cleaning with a sponge or dishcloth that has been used for other kitchen cleaning tasks and may contain soil-laden detergent water. 	<ul style="list-style-type: none"> • Use Cleaner-Conditioner only with clean, damp paper towel. 	<ul style="list-style-type: none"> • Use a light application of Cleaner-Conditioner with clean, damp paper towel. 
Blackened burned-on spots.	<ul style="list-style-type: none"> • Spatters or spillovers onto a hot cooking area. • Accidental melting of plastic film, such as a bread bag or similar items. • Sugar syrup boilovers — see "Pitting or flaking" below. 	<ul style="list-style-type: none"> • Select correct heat settings and large enough cookware to eliminate boilovers and spattering. • Whenever possible, wipe spatters and food spills as they occur. • Use an inexpensive spatter shield available in houseware departments and some supermarkets. • Don't put plastic items on warm cooking areas. 	<p>When area has cooled:</p> <ul style="list-style-type: none"> • Use Cleaner-Conditioner with damp paper towel to remove as much burn-on as possible. • Use Cleaner-Conditioner with non-impregnated plastic nylon pads such as: <ul style="list-style-type: none"> • DOBIE® scouring pad • SKRUFFY® scouring brush • TUFFY® plastic mesh ball • If burn-on persists, CAREFULLY scrape with a single edge razor blade. Hold blade so entire length of edge is on cooktop at a 30° angle. Use a blade holder if you have one. 
Fine "brown/gray lines" (tiny scratches or abrasions which have collected soil).	<ul style="list-style-type: none"> • Coarse particles (salt, sand, sugar or grit) caught between bottom of cookware and cooktop that are not removed before cooking • Using incorrect cleaning materials. 	<ul style="list-style-type: none"> • In areas where there is an abundance of sand or dust, be sure to wipe cooktop each time before using. • Daily use of Cleaner-Conditioner. 	<ul style="list-style-type: none"> • Tiny scratches are not removable but can be minimized by continual use of Cleaner-Conditioner. Such scratches do not affect cooking performance.
Metal marking (gray or black marks).	<ul style="list-style-type: none"> • Sliding or scraping metal utensils or oven shelves across cooktop. 	<ul style="list-style-type: none"> • Do not slide shelves or other sharp metal objects across cooktop. 	<ul style="list-style-type: none"> • Apply Cleaner-Conditioner with dampened paper towel to cooled surface.
Pitting or flaking.	<ul style="list-style-type: none"> • Boilover of sugar syrup and adherence of sugar syrup to hot cooktop. This can cause pitting if not removed immediately. 	<ul style="list-style-type: none"> • Select correct heat settings and large enough cookware to eliminate boilovers and spattering. • Watch sugar syrup carefully to avoid boilover. 	<ul style="list-style-type: none"> • Turn unit to LO; take several paper towels and <i>wipe hot cooktop immediately.</i> • Scrape off remainder of burn with a single edge razor blade held at 30° angle while unit is still warm. Use a blade holder if you have one. 
Hard water spots. (A gray or brown stain that does not seem to be removed using Cleaner-Conditioner.) White glass smooth-tops only.	<ul style="list-style-type: none"> • In cooking condensation often collects and drips from cookware covers removed during cooking. • The minerals found in the water supply and acids in foods may spill on the surface and cause gray or brown deposits. The layer is so thin it often seems to be in or under the cooking surface and cannot readily be felt. 	<ul style="list-style-type: none"> • Daily use of Cleaner-Conditioner applied with a clean, damp paper towel will help to keep the glass-ceramic surface free from hard water mineral deposits and food-caused discolorations. 	<ul style="list-style-type: none"> • Mix a small quantity of Amana Stain Remover or Bon Ami with tap water to form a thick wet paste. • Apply this mixture to stained area. • Scrub surface vigorously. • If stain is not removed make a new paste and let it stand for thirty minutes. Then rescrub if necessary. <p>After stain is removed:</p> <ul style="list-style-type: none"> • Clean remaining paste away with damp paper towel. • Apply dab of Amana Cleaner-Conditioner and polish with paper towel. 

What rangetop heat settings to use

(Temp-Assure settings were developed using Cookmates® cookware. You may adjust them to suit other cookware.)

Cooking Method	Foods	Temp-Assure™ Setting ¹	Conventional Element ² and Multipan™ Setting
Blanching	Fruits, Vegetables, Nuts	—	HI
Boiling	Cereals — boil water	HI	HI
	— cook	250 -275	LO
	Pastas	HI	HI
	Vegetables — boil water	HI	HI
	— cook	250 -275	LO-MED LO
Braising	Meats and Poultry	250 -275	Med Lo
Deep Fat Frying ³	Vegetables, Meats, Pastry, etc.	HI	HI
Frying, Grilling ⁴	Eggs	275 -300	Med Lo
	Meats — Bacon	325 -350	Med Lo
	— patties, chops, steaks	375 -400	MED-MED HI
	— sear roast	350 -400	MED-MED HI
	Pancakes, French Toast, Sandwiches	350 -400	MED-MED HI
Melting	Butter	250 -275	LO
	Chocolate, Cheese	LO	LO
Percolating	Coffee — bring to fast perk	—	HI
	— maintain perk		MED LO-MED
Pressure Cooking	Meats, poultry, vegetables		
	— bring to pressure	HI	HI
	— maintain pressure	375 -400	MED-MED HI
Simmering	Soups, Sauces, Meats	200 -300	MED
Slow Cooking	Meats, Stews, Sauces	225 -250	—
Steaming	All Foods (cover)		
	— boil water	HI	HI
	— steam	325 -350	MED HI
Warming — Holding	Leftovers (cover)	LO-200	—
	Holding foods ⁵	LO-200	—

¹ The Temp-Assure element is found only on Amana 3+1 smoothtop ranges.

² See Hi setting precaution under Conventional Rangetop Cooking (p. 8).

³ Use metal utensil only. Do not use Cookmates® Cookware for deep fat frying.

⁴ Preheat skillet for patties, chops, steaks, searing roasts, pancakes, French toast and grilled sandwiches.

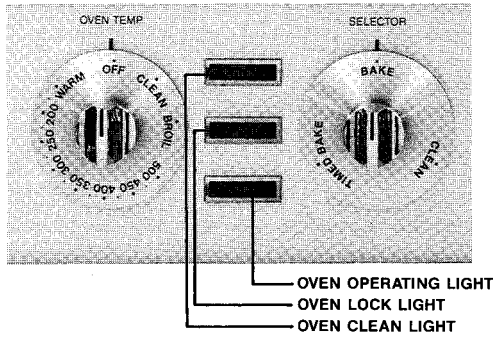
⁵ For safety, meat, milk, poultry, eggs and fish products should never be held more than two hours.

Oven controls

Locate the oven controls on your Amana range.

OVEN TEMPERATURE CONTROL

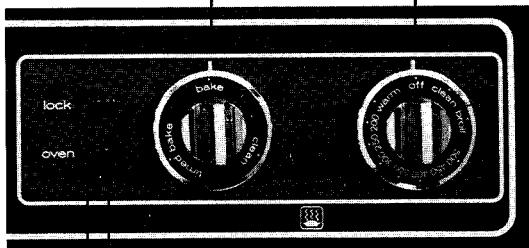
OVEN OPERATION CONTROL



Models ARR-405, ARC-505, ARC-506

OVEN OPERATION CONTROL

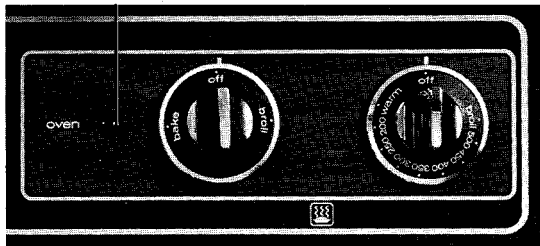
OVEN TEMPERATURE CONTROL



OVEN OPERATING LIGHT
OVEN LOCK LIGHT

Models ARR-401, ARR-402, ARC-502

OVEN OPERATING LIGHT



OVEN OPERATION CONTROL

OVEN TEMPERATURE CONTROL

Model ARR-201

Oven Operating Light: this light glows until the oven heats to the desired temperature setting. It then cycles on and off during baking to indicate power is cycling on and off to maintain oven temperature. In recipes calling for the oven to be "preheated" wait for this light to turn off before placing food in the oven.

Oven Clean Light (all highback and Cooking Center models): This light glows when the oven is self-cleaning.

Oven Lock Light (all self-cleaning models): This light glows when the oven reaches self-cleaning temperatures. The oven door cannot be opened when the oven reaches self-cleaning temperatures and the lock light glows.

Oven Operation Control Knob: the settings are as follows:

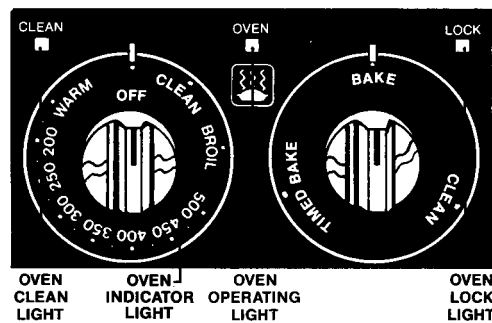
- "BAKE" — use this setting for all normal baking and broiling operations.
- "TIMED BAKE" — use this setting to operate oven automatically as described on pages 23-24.
- "CLEAN" (self-cleaning models) — see oven self-cleaning instructions on pages 27-30.
- "BROIL" (non-self-cleaning models) — use this setting for broiling.

Note: Self-cleaning models use "BAKE" settings for broil function.

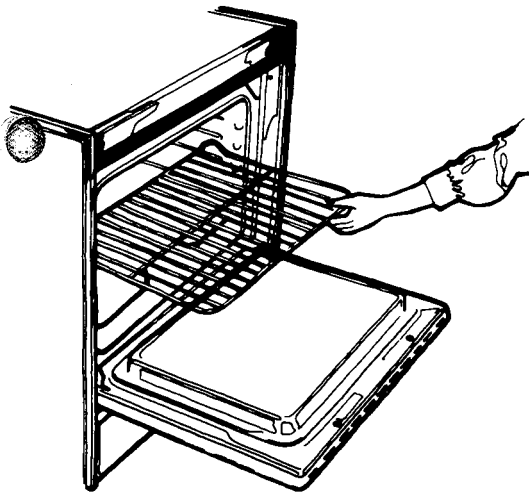
Oven Temperature Control Knob: the basic heat control for all oven cooking operations (baking, roasting and broiling). On Cooking Center models, the temperature control knob is illuminated from behind whenever it is turned on.

OVEN TEMPERATURE CONTROL

OVEN OPERATION CONTROL



Cooking Center
Models RCR-700, RCR-1010 and RCC-1010



Oven hints:

- Before oven is turned on and heats, check that oven shelves are correctly placed. Oven shelf supports on opposite sides of oven provide four shelf positions for easy adjustments to any baking or broiling operation.
- Oven shelves can be pulled forward to the shelf lock "stops" for safe, easy loading and unloading. Shelves should have the turned corners to rear.
- To remove shelves, pull out to "stop" position, then lift up and out.
- To replace shelves, place on selected shelf supports with turned up corners to the rear and push, lifting the front edge slightly to slide past lock "stop."

Remember:

- Do not obstruct oven vent when oven is heating.
- Do not place aluminum foil directly on oven bottom, on heating element or cover entire oven shelf. This will interfere with proper heat circulation.
- If oven shelves remain in oven during cleaning cycle, wipe shelf sides with cooking oil after cleaning to prevent damage to the porcelain oven interior.
- Use care when opening oven door — let hot air or steam escape before removing or replacing food.
- Don't let potholder contact hot heating elements in oven if oven shelves must be moved while oven is hot.
- Do not place anything directly on heating unit in the oven or covering oven vent holes (except cooking utensil).

Baking or roasting without automatic timing

Prior to baking or roasting:

1. Place oven shelves in proper position
2. Check that **oven vent** is not covered (except by cooking utensil on conventional rangetop).

To bake or roast:

1. Check that **oven operation control knob** is on "BAKE."
2. If your oven is **not** self-cleaning, make sure **stop time knob** is pushed **IN** for manual operation.
3. Turn **oven temperature control knob** to desired temperature. The **oven operating light** will go on and off during baking to indicate power is cycling on and off to maintain oven temperature. On Cooking Center models, the light will glow behind the temperature control knob.
4. Place food in oven when **oven operating light** goes off. Oven is then pre-heated.
5. Turn **oven temperature control knob** to "OFF" when food is done.

This is how oven operates during baking or roasting:

Bake element comes on at full power and cycles off and on during baking. The broiler element cycles on one-fourth power to help maintain even distribution of heat for best baking or roasting results.

Note: Only the bake element will glow red.

**Automatic baking and roasting****Setting automatic oven to start "now":**

1. Place food in oven.
2. Check that **clock** is set at correct time of day.
3. Set controls as follows:
 - Rotate **start time knob** to the correct time of day. (Do not push in on knob).
 - **Push in** and turn **stop time knob** to time you wish food to stop cooking.
 - Turn **oven operation control knob** to "TIMED BAKE."
 - Turn **oven temperature control knob** to correct cooking temperature.

**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:

- Rotate **start time knob** to 2:00.
- Push in and turn **stop time knob** to 4:30 p.m.
- Turn **oven operation control knob** to "TIMED BAKE."
- Turn **oven temperature control knob** 325°F.

Here is what happens:

- The oven comes on immediately and the **oven operating light** will glow. On Cooking Center models, the light will glow behind the **temperature control knob**.
- When selected temperature of 325°F is reached, **oven operating light** cycles off indicating oven temperature is being maintained.
- At 4:30 the oven turns off automatically and the **oven operating light** turns off.
- Oven is now completely turned off until you are ready to reset it for another use.

**When food is cooked and to reset oven for regular use:**

- Turn **oven temperature control knob** to "OFF."
- Turn **oven operation control knob** to "BAKE."

Setting automatic oven to start "later":

1. Place food in oven.
2. Check that **clock** is set at correct time of day.
3. Set controls as follows:
 - For all models (except Cooking Centers with Touchmatic Radarange Controls): Push in and turn **start time knob** to the time of day the food is to start cooking. For Cooking Center models with Touchmatic Radarange Controls: Rotate **start time knob** to current time (do not push knob). This synchronizes the start and stop time knobs to the correct time. Then, **push in** and turn **start time knob** to the time of day the food is to start cooking.
 - Push in and turn **stop time knob** to time you wish food to stop cooking.
 - Turn **oven temperature control knob** to correct cooking temperature.
 - Turn **oven operation control knob** to "TIMED BAKE."

Example:

If the time of day is 1:00 p.m., and food is to be cooked for 2 hours at 350°F, and should be ready to serve at 6:00 p.m. . . . here's what to do:

- **Push in** and turn **start time knob** to "4" o'clock. (3 hours ahead.) (For Cooking Center models with Touchmatic Radarange Controls, first rotate start time knob to 1:00 without pushing in.)
- **Push in** and turn **stop time knob** to "6" o'clock.
- Turn **oven operation control knob** to "TIMED BAKE."
- Turn **oven temperature control knob** to 350°F.

Here is what happens:

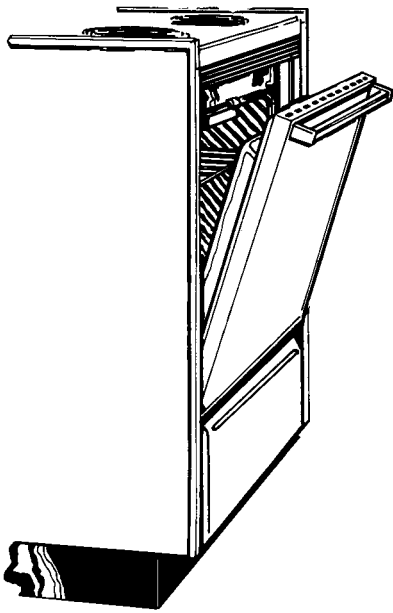
- At 4:00 p.m., start time setting will turn oven on and the **oven operating light** will glow. On Cooking Center models, the light will glow behind the temperature control knob.
- When selected temperature of 350°F is reached, **oven operating light** begins cycling off and on indicating that temperature is being maintained.
- At 6:00 p.m. the **stop time knob** will turn oven off automatically.
- The **oven operating light** will turn off.
- Oven is now completely turned off until you are ready to reset it for another use.

To stop or interrupt automatic oven cooking:

- Turn **oven temperature control knob** to "OFF."
- Turn **oven operation control knob** from "TIMED BAKE" to "BAKE."

To reset oven for regular use:

- Turn **oven temperature control knob** to "OFF."
- Turn **oven operation control knob** to "BAKE."



Note:
Leave door ajar as shown
for all oven broiling.

Broiling:

Prior to broiling:

- Arrange food on grid of broiled pan. Always use grid as it allows fats to drip away from the meat as it cooks, thus reducing smoking. A small amount of water in the bottom of the broiler pan (under rack) also helps cut down on smoke.

To broil:

Before turning **oven temperature control knob** to "BROIL," check that:

- **Oven operation control knob** is on "BAKE." (For non-self-cleaning models, set oven operation control knob on "BROIL.")
- **Oven vent** is not covered (except by cooking utensil on conventional rangetop).
- Turn **oven temperature control knob** to "BROIL." The **oven operating light** will stay on during broiling. The light behind the temperature control knob will stay lit on Cooking Center models.
- Broiler element (upper oven element) operates alone for broiling.
- Center broiler pan under the broiler element on even shelf. Use **minute timer** for convenience in timing.
- Leave door partly open at the "stop" position for all broiling. A spring mechanism in the door will hold it ajar. This helps to reduce spattering.
- Turn **oven temperature control knob** to "OFF" when broiling is completed. (For non-self-cleaning models, turn oven operation control knob to "BAKE".) Remove broiler pan from oven . . . if pan and grid are left in heated oven they will be more difficult to clean.

Remember:

- Do not use Teflon II® coated griddle or fry pan with non-removable handle for broiling.
- Don't cover broiler rack with foil. It prevents fat from draining and can cause fire or smoke.
- Do use the broiler rack in the proper position. If it is put in upside down grease will collect in the rim and could be hazardous.

Remember:

Do not use harsh abrasives, chemicals or any of the commercial chemical-type cleaners on the exterior of the range.

How to care for and clean the non-self-cleaning oven

Remove shelves. Be sure oven interior is cool before you start. Do not touch the thermostat tube at the top of the oven at any time.

1. Remove shelves and all other items from oven.
2. Lift up lower bake unit, which is hinged at back, to clean the bottom of the oven.

Clean shelves, porcelain enamel oven liner, inner door and broiler pan with ammonia solution, if desired. Use a solution of $\frac{1}{4}$ cup of ammonia to $\frac{1}{2}$ gallon of warm water. **Do not use ammonia on aluminum grid and broiler pan.**

For stubborn stains, use a mild abrasive cleanser, or a soap-filled steel wool scouring pad. If stain persists, use a chemical oven cleaner. Follow instructions on the container. Do not apply to warm shelves; damage may result.

If you use an aerosol oven cleaner, carefully direct the spray towards the cooled porcelain liner. Do not aim the spray directly at the oven light, oven door gasket, bake and broil units, or terminal; product damage may result.

Thoroughly rinse off all trace of chemical cleaner. If heated, these chemicals will damage the porcelain oven liner and shelf plating.

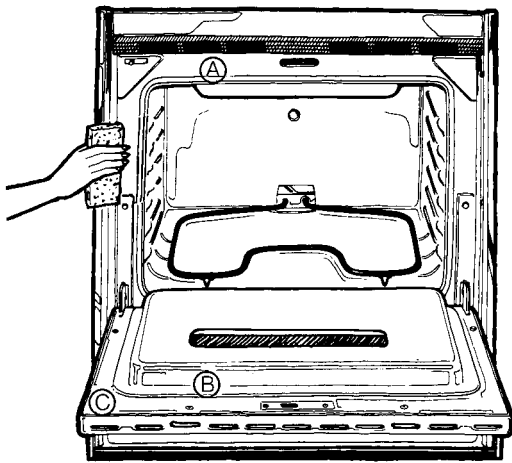
Do not clean oven heating units. Both bake and broil units are self-cleaning.

Replace all parts after they are dry.

Wipe sides of newly cleaned shelves with waxed paper or paper towel to which a light film of cooking oil or shortening has been applied. Repeat as needed to keep shelves moving freely.

Broiler-roaster pan and grid: Pour off liquid fat; soak pan in hot sudsy water; then wash thoroughly. Never return soiled pan to oven.

To avoid discoloration, do not use ammonia or chemical oven cleaners on aluminum grid and broiler pan. Cover warm grid with damp paper towels for a few minutes. Wash, using a mild abrasive if necessary.



How to care for and clean the self-cleaning oven

Before operating self-cleaning cycle:

1. Remove all pots, pans, broiler pans, and anything else that may be stored in the oven.
2. Remove shelves. Shelves may be left in the oven if they need cleaning, but will permanently change color with heat and may stick after cleaning. Most color change occurs during the first few cleaning operations and does not affect oven performance.
3. Wipe excessive grease and spillovers from bottom of oven. *Heavy spillovers that can be readily wiped up should be removed from the oven before the cleaning cycle is started.* These thick spillovers keep the cleaning heat from reaching the bottom of the spillover and could leave small dark uncleaned spots. Removing the heavy spillovers also helps eliminate excessive smoking during the self-cleaning cycle. The lower oven unit lifts up for ease in removing these spillovers.
4. Remove all soil from (see drawing at left):
 - oven frame (area around gasket) **(A)**
 - side of raised portion on door **(B)**
 - door liner (area around raised section on door) **(C)**

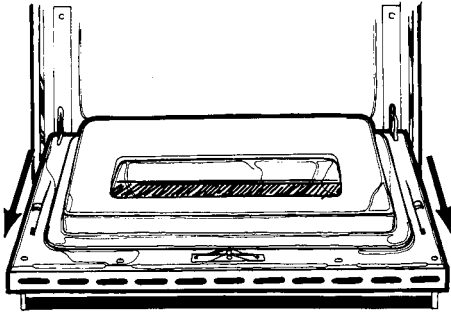
Wipe entire surface even though it may not appear dirty. The reason — heat will cause sometimes unnoticeable soil and spatters to bake on and they will be more difficult to remove after self-cleaning cycle. If necessary, sponge areas (A, B, C) with detergent water or mild cleanser and use steel wool soap pads to remove soil.

Note: Surface cooking units may be used during self-cleaning cycle.

Remember:

- Wipe sides of oven shelves with cooking oil after cleaning cycle is completed. This helps shelves slide easily and avoids damaging the porcelain oven interior.
- Do not use chemical oven cleaners. If cleaners are not entirely removed (they are not always visible), they may have a reaction with oven interior at the high temperature of the self-cleaning cycle, causing etching of oven interior.
- Do not scrub or clean oven gasket.

Prior to setting (for models with window):
Open oven door and raise the window heat shield. Slide the two side glides to door top until both snap into holding position.



Setting self-cleaning cycle: Prior to setting:

1. Check inside of oven (read: "Before self-cleaning" on page 27.)
2. Make sure the clock and **start time knob** (shaft in "out" position) are set for correct time of day.
3. **Oven temperature control knob** should be in "OFF" position.
4. **Oven vent** should not be covered (except by cooking utensil on conventional rangetop).
5. Close oven door tightly.

To set:

When you do this:

1. Turn **oven operation control knob** to "CLEAN."

2. Push in and turn **stop time knob** to the time you wish the oven to stop cleaning. Recommended cleaning time is 2-3 hours depending upon the amount of soil in the oven.

3. Set oven **temperature control knob** to "CLEAN."

This happens:

1. The door is automatically locked by the latch in top edge of the oven. You can hear a noise as door is locked.

1. The **oven indicator light** (Cooking Center models) will come on. The clean light (high back and Cooking Center models) will come on.

1. The **oven operating light** will come on.

2. The oven will begin heating.

3. When the oven reaches the temperature at which it starts to clean the **lock light** will come on.

4. The **oven operating light** will cycle on and off to indicate the power is cycling on and off to maintain oven temperature.

What happens during self-cleaning cycle:

- 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 discharge into the room.
- The **oven vent** exhausts vapor and warm air during self-cleaning cycle. It should always be left unobstructed. Air circulation around oven sides and back (double wall construction) helps to keep side panels at a safe temperature.

- You may notice some wisps of smoke from around the door or oven vent at the beginning of the cleaning cycle.
The **clean light** will go out at the end of the cleaning time.

To interrupt self-cleaning cycle:

1. Before "**lock light**" goes on:
 - Turn **stop time knob** to correspond with the time on the clock (shaft will pop out). Oven operating light will go off.
 - Turn **oven temperature control knob** to "OFF."
 - Turn **oven operation control knob** to "BAKE."
2. After "**lock**" light has gone on:
 - Turn **stop time knob** to correspond with the time on the clock (shaft will pop out). **Oven operating light** and **clean light** (high back and Cooking Center models) will go off.
 - Turn **oven temperature control knob** to "OFF."
 - Turn **oven operation control knob** to "BAKE."
 - Allow oven to cool until "lock" indicator light goes out.

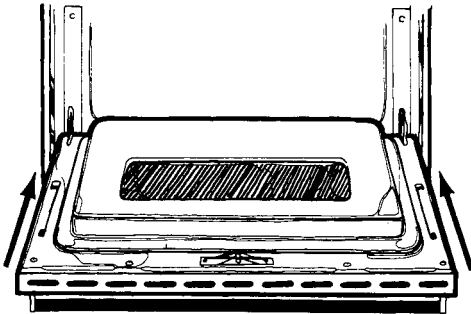
Safety features:

- The "locking system" during the self-cleaning cycle is designed so that the door can NOT be opened when oven is at self-cleaning temperatures (**lock light** is "on") even if the **oven operation control knob** is accidentally turned back to "BAKE" while the oven is in the self-cleaning cycle or before the oven has cooled to be at a safe temperature.
- The range has UL designation (located on the nameplate) which shows it has passed Underwriters' Laboratories, Inc. safety tests.

After self-cleaning cycle:

The oven temperature will drop to about 550°F and the **lock light** will go out.

1. Turn **oven operation control knob** from "CLEAN" to "BAKE." This unlocks oven door.
2. Turn **oven temperature control knob** to "OFF."
3. Leave door ajar to finish cooling oven.
4. Remove any ash from bottom of oven with a damp paper towel. If small, dark burned-on spots remain inside the door or oven they may require some manual cleaning.
5. Remove any baked-on soil from around oven door and oven frame with damp cloth and cleanser.
6. Lubricate sides of oven shelves with a little cooking oil. The shelves will slide more easily and the oil prevents friction and possible damage to oven shelf supports.



Lower window shield (for models with window). Press in the two slide glides and slide towards door bottom until entire window is revealed.

Oven self-cleaning hints:

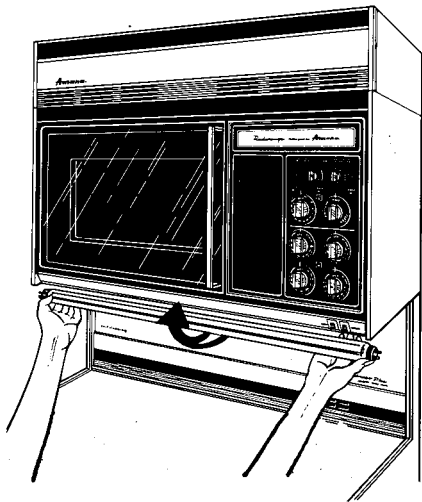
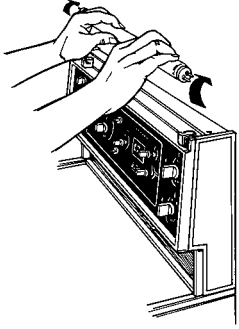
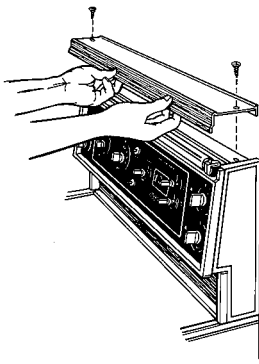
- A convenient time to self-clean the oven is in the evening, when normal oven use is completed.
- It is normal to notice a slight amount of smoke escaping around upper part of door during self-cleaning when soil is heavy. **Excessive** smoke may indicate excessive spillovers have not been wiped up or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

Suggested self-cleaning times:

Light soil	1½ hours
Moderate soil	2 hours
Heavy soil	3 hours

Care and Cleaning of Other Parts

Part	Cleaning Aids	How to Clean	Tips and Precautions
Glass Control Panel	<ul style="list-style-type: none"> • Glass cleaner, e.g. Windex® 	<ul style="list-style-type: none"> • Remove control knobs. • Clean with glass cleaner. • Wipe with lintless cloth or towel. 	<ul style="list-style-type: none"> • Be careful not to spray cleaner inside panel.
Painted & Brushed Aluminum & Glass Backsplash	<ul style="list-style-type: none"> • Soap and water 	<ul style="list-style-type: none"> • Wash, rinse, dry with soft cloth 	<ul style="list-style-type: none"> • Avoid abrasive cleansers which might scratch or dull the finishes.
Stainless Steel Trim Rim	<ul style="list-style-type: none"> • Soap and water 	<ul style="list-style-type: none"> • Clean regularly when range has cooled. 	
Painted Steel Range Sides			
Storage Drawer and Door Covering	<ul style="list-style-type: none"> • Soap and water 	<ul style="list-style-type: none"> • Remove storage drawer by pushing down to disengage 2 metal clips on runners. Lift out drawer for easier cleaning of drawer and floor. 	<ul style="list-style-type: none"> • Replace drawer by setting on runners. Clips will automatically realign when drawer is closed.
Filter for Optional Vent Fan (Cooking Center models)	<ul style="list-style-type: none"> • Soap and water 	<ul style="list-style-type: none"> • Remove aluminum mesh filter and wash in warm, soapy water. Rinse thoroughly and shake out excess water. Filter may be cleaned in dishwasher. • The charcoal filter (if used) should only be cleaned with a damp cloth. • Do not submerge or soak charcoal filter in water. • Replace by sliding back into original position. 	<ul style="list-style-type: none"> • For venting efficiency, clean periodically.



Rotate fluorescent tube upward to remove.

How to replace the lights

Important:

Before removing or replacing the lights:

1. Disconnect the electric current to the range at the fuse box or circuit breaker box.
2. Wait until the oven and/or light has cooled.

How to replace backsplash fluorescent lightbulb

Highback range models:

- Remove 2 screws from backsplash top cover and lift off.
- Hold tube on both ends and rotate top towards back of range. Lift out.
- Slide tube pins located at each end of replacement bulb tube into lamp holder slots. Push down slightly and roll towards you until it clicks into the socket. Replace backsplash top cover.

Cooking Center range models:

(Located under the microwave oven at the top of the backsplash.)

To remove glass cover:

- The glass cover is secured with a metal retainer. Release the retainer by removing the three screws. Be careful to prevent the glass cover from falling.
- Lift the glass cover up and out.

To remove fluorescent light tube:

- Place fingers under tube on both sides. Rotate upward as pictured. Lift tube away.

To replace fluorescent light tube:

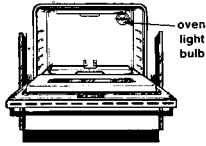
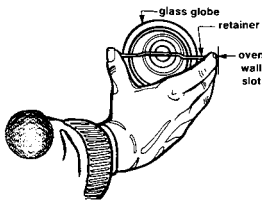
- Slide tube pins located at each end of tube into lamp holder slots. Push down slightly and roll away from you until you hear it click into socket.

To replace fluorescent lamp starter:

- The starter is located in the same compartment as the lamp. Twist the starter counterclockwise to remove.
- Replace starter with #FS-2 or Amana Starter Part #A10820. Position Starter in socket and twist clockwise until starter is connected.

To replace glass cover:

- Reposition glass cover in backsplash slot.
- Secure glass cover with metal retainer by replacing the three screws.



How to replace oven lightbulb:

To remove glass globe:

- Hold hand under glass globe to prevent its falling when freed.
- With the fingers and thumb of your other hand, press the retainer wire toward the globe until the wire slips out of the oven wall slot and frees the globe.

To replace the light bulb:

- Turn the bulb counterclockwise to remove. (A dry oven mitt or cloth will protect against broken glass.)
- Replace with a 40-watt appliance bulb, rotating it clockwise.
- Secure the glass globe over the bulb by reinserting the retainer wire into the oven wall slots.

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 service person's travel expenses and labor, even though the product may be in warranty, if the difficulty is not caused by workmanship or materials, or if that component is considered customer replaceable. The following items are considered customer replaceable: oven shelves or racks, lightbulbs, control knobs which can be removed by pulling off the control shaft, burner bowls and rangetop heating elements (coils).

- If range does not heat, check the power source (fuse or circuit breaker).
- Review use and care instructions.
- Check the suspected defect a second time.
- If oven does not come on, check to see that the oven operation control knob is on "BAKE".
- **For conventional rangetop models:** If any coil fails to heat, switch the coil to the other side of the rangetop. If it operates on that side, then the surface switch may be at fault. If it does not heat on either side, this indicates a malfunction in the coil.
- **For smoothtop range models:** If any surface unit fails to heat, follow the appropriate performance test below.

Performance test for small Temp-Assure™ heating unit:

1. Turn to "Hi" heat and allow to preheat 5 minutes.
2. Fill 3 qt. (KA-SP-3) Cookmates® Saucepan with 1 qt. 60°F tap water.
3. Cover saucepan.
4. Place on small cooking area.
5. Time the number of minutes until water comes to complete rolling boil. Water should take about **7-9 minutes to boil**.

Performance test for large Temp-Assure heating unit:

1. Turn to "Hi" heat and allow to preheat 5 minutes.
2. Fill a large flat bottom ceramic container (Such as the Cookmates KA-DO-5 5-quart Covered Dutch Oven) with 3 quarts for 60°F tap water.
3. Cover the container.
4. Place on large cooking area.
5. Time the number of minutes until water comes to a complete rolling boil. Water should take about **13-15 minutes to boil**.

When service is required

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

1. An accurate description of the trouble.
2. Complete model and serial numbers located on 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 booklet.

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

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

Write:

**Customer Relations Department
Amana Refrigeration, Inc.
Amana, Iowa 52204**

or Dial:

**(319) 622-5511
Monday through Friday
(8 a.m.-5 p.m., Central Time Zone)
and ask for Customer Relations.**

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