

Amana

Self-Cleaning Electric Range Owner's Manual

ART6610*

ARH6710*

* Additional alphanumeric characters representing other models in series may follow each model number.

Please Read Manual Before Operating Range

Installer

Leave this manual for consumer's and local electrical inspector's use.

Customer

Keep these instructions for future reference. If appliance changes ownership, be sure this manual accompanies range.

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Model Identification

Complete enclosed registration card and promptly return. If registration card is missing, call Consumer Affairs Department at 1-800-843-0304 inside U.S.A. 319-622-5511 outside U.S.A.

When contacting Amana, provide product information. Find product information on rating label located on oven frame behind front of storage drawer. Record following information:

Model Number: _____
Manufacturing Number: _____
Serial or S/N Number: _____
Date of purchase: _____
Dealer's name and address: _____

Keep a copy of sales receipt for future reference or in case warranty service is required. Any questions or to locate an authorized servicer, call 1-800-NAT-LSVC (1-800-628-5782) inside U.S.A. 319-622-5511 outside U.S.A. Warranty service must be performed by an authorized servicer. Amana also recommends contacting an authorized servicer if service is required after warranty expires.

Asure™ Extended Service Plan

Amana offers long-term service protection for this new range. Asure™ Extended Service Plan is specially designed to supplement Amana's strong warranty. Asure™ provides budgetable protection for up to 3 additional years. This plan covers parts, labor, and travel charges. Call 1-800-528-2682 for information.

Important Safety Information



WARNING

To reduce the risk of the appliance tipping, it must be secured by a properly installed anti-tip bracket(s). To make sure bracket has been installed properly, remove the storage drawer and look under the range with a flashlight. Bracket(s) must be engaged in the rear corner of the range.



- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT



- INSTALL ANTI-TIP BRACKET(S) PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS



WARNING

To avoid personal injury, do not sit, stand or lean on oven door or oven drawer.



WARNING

To avoid risk of electrical shock, personal injury, or death, make sure your range has been properly grounded and always disconnect it from main power supply before any servicing.



WARNING

This appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated, and maintained according to the instructions in this booklet.

All Appliances

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 alone or unattended in the area where the 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 appliance.
5. User servicing — Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
6. Storage in or on appliance — Flammable materials should not be stored in an oven or near surface units.
7. Do not use water on grease fires — Smother fire or flame, 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 elements. Do not use a towel or other bulky cloth.

Surface Cooking

1. Use proper pan size — This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
2. Never leave surface units unattended at high heat settings — Boilover causes smoking and greasy spillovers that may ignite.
3. Protective liners — Do not use aluminum foil to line oven bottoms except as suggested in the manual. Improper installation of these liners may result in a risk of electrical shock, or fire.
4. Glazed cooking utensils — Only certain types of glass, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to sudden change in temperature.

-
5. Utensil handles should be turned inward and not extend over adjacent surface units — To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

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 — Buildup 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 is removed while oven is hot, do not let potholder contact hot heating element in oven.

Self-Cleaning Oven

1. Do not clean door gasket — The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
2. Do not use oven cleaners — No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the liner.
3. Clean only parts listed in manual.
4. Before self-cleaning the oven — Remove broiler pan, oven racks, and other utensils.
5. Remove all items from range top and backguard.

Glass/Ceramic Cooking Surface

1. Do Not Cook on Broken Cooktop - If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.
2. Clean Cooktop With Caution - If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

Ventilation Hood

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

In Case of Fire

Fires can occur as a result of over cooking or excessive grease. Though a fire is unlikely, if one occurs, proceed as follows:

Surface Element Fire

1. Smother the fire with a nonflammable lid or baking soda, or use a Class ABC or BC extinguisher. Not water. Not salt. Not flour.
2. As soon as it is safe to do so, turn the surface controls to "OFF".

Oven Fires

1. If you see smoke from your oven, do not open oven door.
2. Turn oven control to "OFF".
3. As an added precaution, turn off power at main circuit breaker or fuse box.
4. Turn on vent to remove smoke.
5. Allow food or grease to burn itself out in oven.
6. If smoke and fire persist, call fire department.
7. If there is any damage to components, call an authorized servicer before using range.

Precautions

- Do not cook food directly on range top surface, always use cookware.
- 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 may stick and melt.
- Do not slide rough metal objects across range top surface. Scratching or metal marking can result.
- Do not use cookware with rough bottoms. They may scratch smoothtop surface. Glass and ceramic cookware can be used on coil elements.
- Do not use damp sponge or dishcloth to clean range top. A film of soil-laden detergent water may collect on range top. If this should happen, Amana Cleaning Conditioning Cream removes this type of stain.
- Do not leave fat heating unless you remain nearby. Fat can ignite if overheated by spilling onto hot surfaces.
- Do not allow pots to boil dry as this can cause damage to cooking surface and pan.
- Do not use range top surface as a cutting board.
- Do not use range for storage or as a display counter.

Installation

Packing Material

Remove protective packing materials from range. Tape residue can be cleaned with a soft cloth and alcohol.

Range Location

Underwriter's Laboratories, Inc. specifies that range can be installed flush against right and left base cabinets, and rear vertical wall. Range can also be installed flush against left or right vertical wall extending above 36 inch standard counter top height.



WARNING

To avoid risk of burns or fire by reaching over heated surface units, cabinet storage space located above range should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

Cabinet Opening

Range should extend approximately 2 inches from cabinet front to oven door handle. Using dimensions below, prepare cabinet opening.

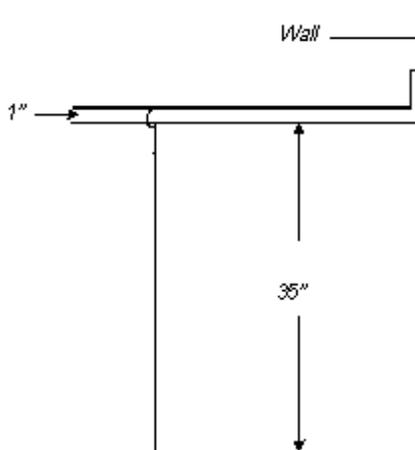
Range Dimensions:

Width - 30 inches

Depth - 25½ inches (Rear panel to side panel front)

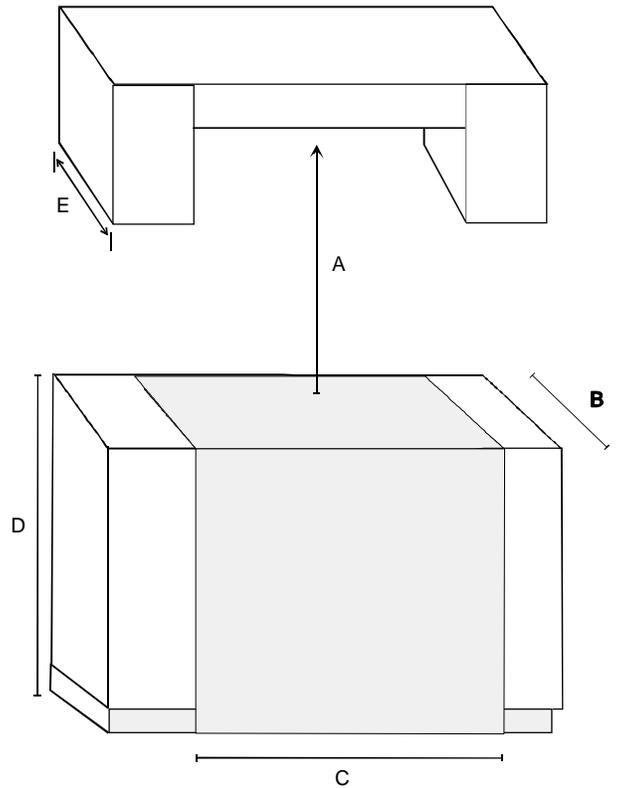
Height - 36 inches

Standard Cabinet and Counter top Height



Minimum Clearances to Combustible Surfaces

- Minimum clearance to rear wall is 0 inches.
- Minimum clearance to a vertical right or left side wall is 0 inches.
- Minimum clearance to counter top/cabinet on each side is 0 inches.
- Minimum of 30 inches between top of cooking surface and bottom of an unprotected wood or metal cabinet.
- 24 inches between cooking surface and protected wood or metal cabinet above range. Cabinet bottom must be protected by at least ¼ inch thick millboard with not less than No. 28 MSG sheet steel, .015 inch thick stainless steel, .024 inch thick aluminum, or .020 inch thick copper.



- A—30 inches unprotected/24 inches protected minimum
- B—25 inches maximum
- C— 30⅞ inches minimum
- D—36 inches maximum
- E—13 inches maximum

Special Counter Top Conditions

Irregular Cabinet and Counter top Heights

Counter tops such as ceramic tile tops cause cabinet and counter top to be higher than 36 inches. Follow instructions below when counter top is higher than 36 inches.

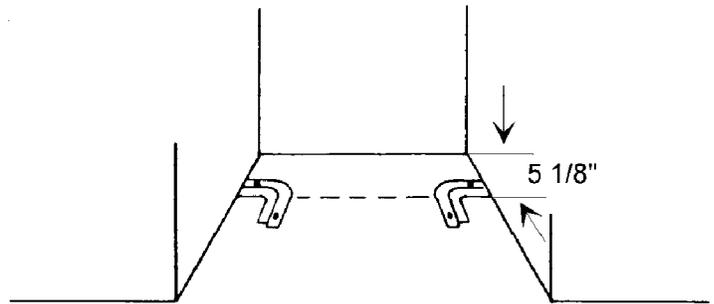
1. Raise leveling legs to maximum level.
2. Measure from floor to range top. If measurement is less than height of counter top floor must be shimmed.
3. Shim floor using a piece of plywood same size as range opening. Secure plywood to floor. Plywood must be as secure as original flooring.
4. Install anti-tip bracket and slide range into place.

Anti-tip Bracket Installation

To reduce risk of range tipping, secure range with a properly installed anti-tip bracket. Use either rectangular or L-shaped anti-tip bracket packed with range. Follow appropriate instructions.

L-shaped Anti-tip Bracket

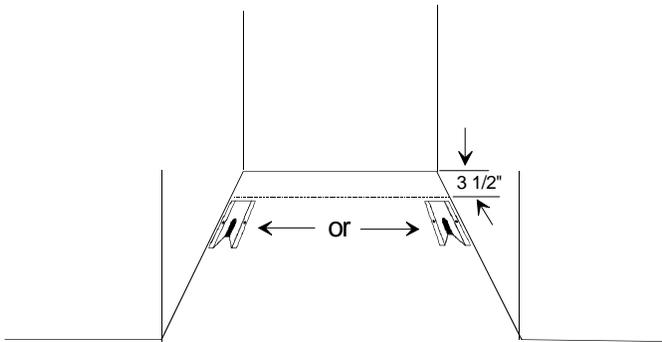
1. Measure $5\frac{1}{8}$ inches from back wall on right and left side of cabinet cutout. Mark measurements on floor and draw a straight line connecting marks.
2. Position anti-tip bracket with inside edge over line drawn on floor and end of bracket against cabinet.
 - If range is not installed beside cabinet(s), position range where it will be installed. Draw a line along side of range on floor from front to back. Remove range. Place anti-tip bracket with inside edge over line drawn $5\frac{1}{8}$ inches from back wall and end of bracket over line drawn along side of range on floor.
 - Anti-tip bracket must be installed on right and left side.



3. Mark 2 hole locations in anti-tip bracket.
4. Drill 2 holes.
 - If drilling into wood, use a $\frac{3}{32}$ inch drill bit.
 - If drilling into concrete, use a $\frac{3}{16}$ inch masonry drill bit and insert plastic anchors.
5. Secure bracket to floor using screws supplied. Install second anti-tip bracket.
6. Slide range into position.
7. Remove range storage drawer and confirm anti-tip bracket is engaged with range leveling leg.

Rectangular Anti-tip Bracket

1. Measure 3½ inches from back wall on right and left side of cabinet cutout. Mark measurements on floor and draw a straight line connecting marks.
2. Position anti-tip bracket.
 - If range is installed beside cabinet(s), place anti-tip bracket with back edge on line drawn on floor and side of bracket against cabinet.
 - If range is not installed beside cabinet(s), position range where it will be installed. Draw a line along side of range on floor from front to back. Remove range. Place anti-tip bracket with back edge over line drawn 3½ inches from back wall and side of bracket over line drawn along side of range on floor.
 - Anti-tip bracket can be installed on either right or left side.



3. Mark 2 hole locations in anti-tip bracket.
4. Drill 2 holes.
 - If drilling into wood, use a 3/32 inch drill bit.
 - If drilling into concrete, use a 3/16 inch masonry drill bit and insert plastic anchors.
5. Secure bracket to floor using screws supplied.
6. Slide range into position.
7. Remove range storage drawer and confirm anti-tip bracket is engaged with range leveling leg.

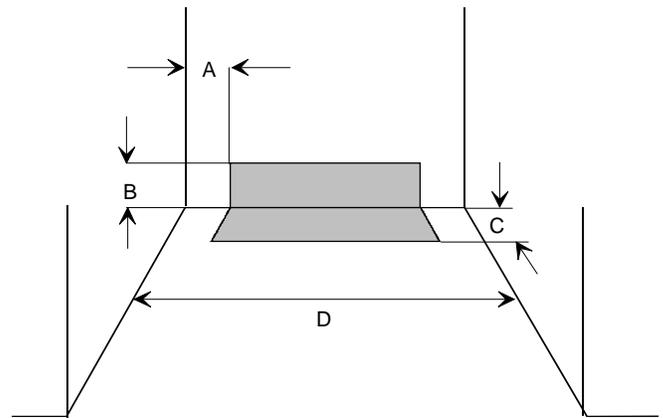
Line Voltage Requirements

Line voltage must not exceed rated voltage. Line voltage less than rated voltage will result in slow heating. Wiring system must conform to Underwriters Laboratories, Inc. standards and National Electrical Code. Installation must conform to all local, municipal and state building codes, and local utility regulations. Range must be connected only to a supply circuit as specified on rating plate of range.

This range requires 3 wires, 120/240 Volts, 60 Hertz A.C. See rating plate attached to range for kilowatt rating. House wiring and fusing must comply with local wiring codes. If no codes apply, wire according to National Electrical Codes.

Power Supply Location

Shaded areas show range clearance for electrical connection.



- A—3 inches
- B—7 inches
- C—6 inches
- D—30⅞ inches minimum

Power Cord Requirements

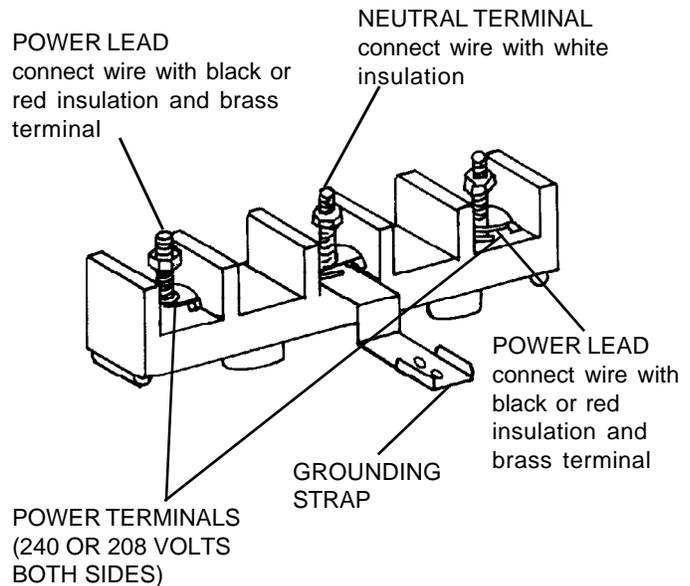
Power cord is not supplied with range. Power cord must be U.L. Listed and meet NEC and Mobile Home Manufacturers Association Standards. Cord must be rated at a minimum 250V, 50 AMP, equipped with a plug configuration in accordance with NEMA and conductors must end with closed loop (ring) terminals at the range.

- Three-conductor cord plug NEMA 10-50P allowed for residential.
- Four-conductor cord plug NEMA 14-50P required for most mobile home installations but can be used for residential.

Range has been grounded at the factory to the center (nickel plated) terminal of the terminal block in accordance with the National Electrical Code (section 2560). When a separate ground is required by local code, disconnect the grounding strap from the terminal block. Ground frame by connecting a grounding wire to range frame using **only** the grounding screw removed from the grounding strap.

Range Terminal Block

Connection block is located at bottom rear of range behind rear cover panel. Remove rear cover screw. Directly below terminal block is a hole for a power supply service cord. Power cord is not supplied with range.



Terminal block is approved for copper wire connection only, NOT aluminum wiring. If aluminum house wiring is to be connected, the following procedure is suggested.

1. Connect length of copper building wire to range terminal block with ring terminals.
2. Splice copper wires to aluminum wiring using connectors which are designed certified by Underwriters Laboratories and recognized for joining copper to aluminum. Follow the connector manufactures recommended procedure.
3. Wire used, location and enclosure of splices must conform to local codes.

NOTE: Only a power cord suitable for use with ranges may be used. For installation in a mobile home, or area where local codes do not permit grounding through the neutral terminal, a 4-wire cord must be used.

Installing 3 Wire Power Cord

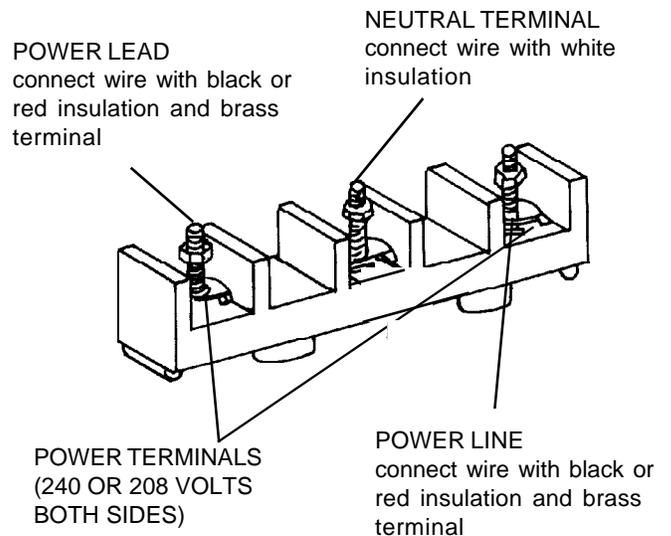
1. Remove rear wire cover.
2. Place strain relief (winged clamp) in cord access hole below terminal block.
 - Place wings through hole, entering from bottom.
 - Screw holes in clamp should be below mounting panel.
3. Place cord through strain relief.
 - Attach neutral (center) or white wire to center terminal on terminal block.
4. Attach power lead, red wire or black wire to left side power terminal.
5. Attach power lead, red wire or black wire to the right side power terminal.
6. After wires have been placed on terminals, attach with hex nuts provided.
 - Firmly tighten to insure proper electrical connection.
7. Place screw through strain relief and tighten.
8. Replace rear wire cover.

Installing 4 Wire Power Cord



WARNING

To avoid the risk of severe electrical shock or death, ground wire must be attached to frame of range, using ground screw provided. Ground wire must not contact any other terminal.



1. Remove rear wire cover.
2. Place strain relief (winged clamp) in cord access hole below terminal block.
 - Place wings through hole entering from bottom.
 - Screw holes in clamp should be below mounting panel.
3. Remove grounding strap attached to center terminal on terminal block.
 - Strap is not needed for this installation.
 - Remove green ground screw and retain for use in step 7.
4. Place cord through strain relief.
 - Attach cord neutral (center) or white wire to center terminal on terminal block.
5. Attach power lead, red wire or black wire to left terminal.
6. Attach power lead, red wire or black wire to right terminal.
7. Attach green or bare wire to back of range using green ground screw previously removed in step 3.
8. Attach wires using hex nuts provided.
 - Firmly tighten to insure proper electrical connection.
9. Place screw through strain relief, tighten, and replace rear wire cover.

Operation

Converting 3-Wire to 4-Wire Power Cord

1. Remove rear wire cover.
2. Remove bottom strain relief screw and retain for further use.
3. Remove screw/hex nuts from terminal block and retain for further use.
4. Remove all 3-wire or cable leads from the terminal block and proceed to remove the power cord from the unit by pulling in a downward motion so that cord is removed from strain relief.
5. Remove the grounding strap attached to the center terminal on the terminal block.
 - Grounding strap is not needed for this installation.
 - Remove green ground screw and retain for future use.
6. To install the 4-wire cord, please follow step 4 through step 9 of *Installing 4 Wire Cord*.
7. Reinstall rear cover and secure it with screw removed earlier.

Level Range

Carefully level range using legs provided. Range must be level to cook and bake uniformly.

- Place a level on top oven rack or on top of range when leveling.
- Leveling legs must be extended out ¼ inch to engage anti-tip bracket.

Removal and Replacement of Range

1. Disconnect power to range.
2. Slide range forward.
3. Unplug range cord and place range aside.
3. Remove anti-tip bracket.
4. Install anti-tip bracket into new location using instructions provided with bracket or see *Anti-tip Bracket Installation* section in this manual.
5. To reinstall range, follow instructions in *Installation* section of this manual.

Operating Smoothtop Elements



WARNING

To avoid risk of serious personal injury, property damage, or fire, do not leave surface elements unattended while in operation. Grease and spills can ignite causing a fire.

Single Radiant Elements

1. Push in and turn the control knob to the desired setting.
 - The glass top range has four hot indicator lights one located above each knob. Hot indicator lights will glow red when the corresponding element is turned on. Light will remain on until surface element has cooled to a safe temperature.
 - Element will cycle on and off to maintain desired heat setting.
2. When finished cooking, turn control to *OFF* position.

Settings

LO

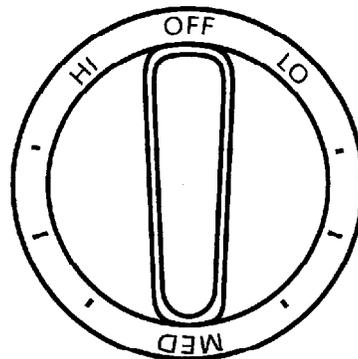
Use to prepare food at less than boiling temperatures or to simmer.

MED

Use to maintain boiling of larger amounts of food, low temperature frying and to maintain correct pressure in a pressure cooker.

HI

Use to bring food to boiling temperatures. When food is boiling temperature setting should be reduced to MED through HI.

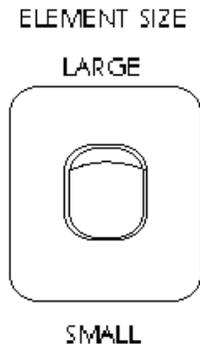


Dual Radiant Element

Dual Element can be operated using inner element only or both elements.

To use inner element

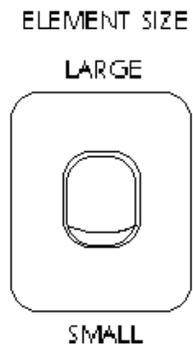
1. Depress *Element Size* switch downward. Dual Element switch is located in upper right corner of control panel.
2. Push in and turn surface element control to desired setting.
 - Element will cycle on and off to maintain desired heat setting.



3. When finished cooking turn control to *OFF* position.

To use both inner and outer element

1. Depress *Element Size* switch upward.

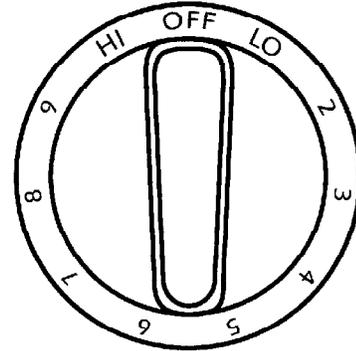


2. Follow steps 2-3 above.

Haloring® Element (ARH6710)

Haloring® element is able to provide constant non cycling power. *LO* setting allows excellent simmer and keep warm capabilities.

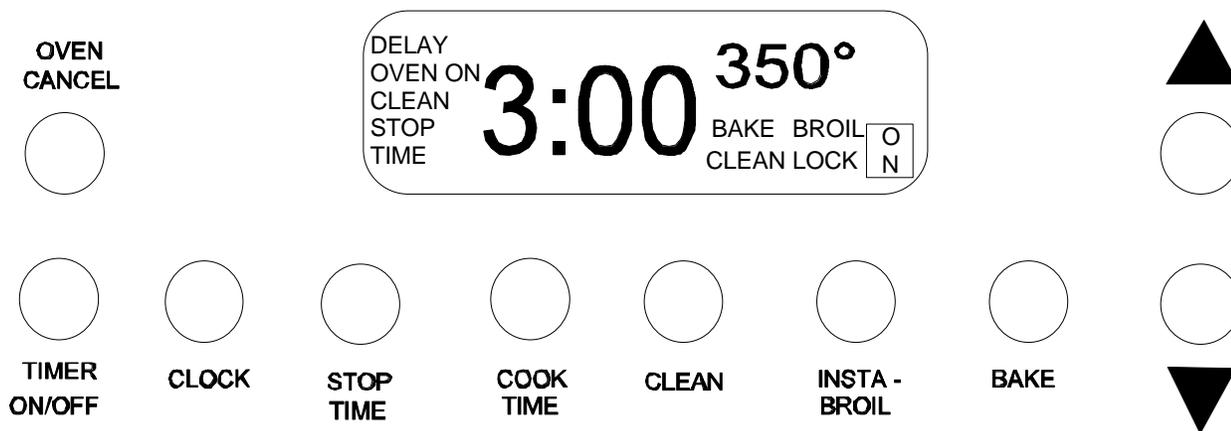
1. Push in and turn control knob to the desired setting.
 - LO through 3 should be used for food that is prepared at less than boiling temperatures or to simmer. When using settings LO through 3 the element will not be illuminated.
 - 4 through 5 can be used to maintain boiling in moderate amounts of liquid.
 - 6 through 7 should be used to maintain boiling or larger amounts of food, low temperature frying and to maintain correct pressure in a pressure cooker.
 - 7 through 9 can be used to fry meat and poultry or to maintain deep-fat frying temperatures.
 - HI should be used to bring food to boiling temperatures. When food is boiling temperature should be reduced to 4,5,6,7.



2. When finished cooking, turn control to *OFF* position.

Electronic Oven Control

SELF CLEAN OVEN



Electronic Oven Control Pads

OVEN CANCEL

- Cancels any cooking or cleaning function except timer.

TIMER ON/OFF

- Use to time any kitchen function or cancel timer.
- Does not control bake, broil, or clean function.

CLOCK

- Use to set time of day.

STOP TIME

- Use to set delayed or timed bake and self-clean.

COOK TIME

- Use to set delayed or timed baking.

CLEAN

- Use to select self-clean cycle.

BROIL

- Use to select broil.

BAKE

- Use to select bake.

Oven Signals

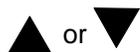
Timer signal—When time elapses, timer beeps 3 times, then once every 6-8 seconds for approximately 5 minutes.

Preheat signal — After setting oven to bake and selecting a temperature, oven preheats. When oven reaches set temperature, 1 second signal sounds.

End of cycle signal — When a timed cooking or cleaning cycle is complete, three long signals sound. End of cycle signal continues to sound for approximately 5 minutes or until *OVEN CANCEL* pad is pushed.

If minute timer end of cycle signal is sounding push *MIN. TIMER ON/OFF* pad.

12 hour automatic cancel — This is a safety feature that prevents oven from continuing to operate if it has been left on for over 12 hours. If a cooking function continues longer than 12 hours without any options on oven control being touched, this feature turns oven off. Any time an option is touched, 12 hour automatic cancel is reset.



Used to select temperature or time.

Quick Reference Instructions

Read *Important Safety Information* before using *Quick Reference Instructions*. If there are unanswered questions refer to detailed sections of this manual.

Setting Clock

1. Push *CLOCK* pad.
2. Push ▲ or ▼ until correct time of day is displayed.
3. Press *OVEN CANCEL* pad.

Setting Minute Timer

1. Push *TIMER ON/OFF* pad.
2. Push ▲ or ▼ until desired amount of time is displayed. Timer can be set from 5 seconds minimum.

Canceling Minute Timer

1. Push and hold *TIMER ON/OFF* pad for 3 seconds.
 - When canceling minute timer do not press *OVEN CANCEL* pad. Pressing *OVEN CANCEL* pad cancels cooking function.
 - Cancel minute timer to get back to time of day mode.

Baking or Broiling

1. Push *BAKE* or *INSTA-BROIL* pad.
2. Push ▲ or ▼ until desired temperature is displayed, 1 thru 5 or Hi for broil.
3. Oven begins baking or broiling within 5 seconds.

Canceling Bake or Broil

1. Press *OVEN CANCEL* pad.

Self-Cleaning

1. Remove oven racks and all utensils from oven and range top. Clean excess spills from oven bottom and glass oven door.
2. Push *CLEAN* pad.
3. Push ▲ or ▼ to adjust clean time. Clean can be set from 2 to 4 hours.
4. Lock oven door.
5. Oven begins cleaning within 5 seconds.

Canceling Self-Cleaning Cycle

1. Push *MIN. TIMER ON/CANCEL* pad.
2. When oven has cooled to a safe temperature, door can be unlocked.

Baking

Open oven door to confirm nothing is stored in oven cavity and set racks to proper height before baking. Preheat approximately 10 minutes before placing food inside oven.

1. Press *BAKE* pad.
 - “BAKE” and “---°” display.
2. Press ▲ or ▼ pad until desired temperature is displayed.
 - Temperature begins at 350°F and can be set from 170° to 550°F in 5 degree increments.
 - “OVEN”, “BAKE”, and “°” display.



3. Press *OVEN CANCEL* pad when finished.
 - Temperature starts at 100°F and increases in 5° increments until reaching set temperature. Some minor smoking is normal when using oven bake for first time. When cook temperature is reached oven signal sounds for approximately 1 second.
 - Remove food from oven when cooking time has elapsed. Food left in oven can overcook.

Timed Baking

1. Place food in oven.
2. Press *COOK TIME* pad.
 - “OVEN”, “TIME”, and “HR” display.
3. Press ▲ or ▼ pad until cooking time is displayed.
 - Cook time can be set up to 11 hours and 55 minutes.
 - 10 minutes minimum cooking time.
 - If cook time is entered and temperature not entered “BAKE” and “---°” flashes and signals.
 - To view cook time later, press and hold *COOK TIME* pad.
4. Press *BAKE* pad.
 - “BAKE” and “---°” displays.
5. Press ▲ or ▼ pad until desired temperature is displayed.
 - Temperature begins at 350°F and can be set from 170° to 550°F in 5 degree increments.

- “OVEN”, “TIME”, “BAKE”, “”, and “HR” display.



- Temperature display increases in 5°F increments starting at 100° until reaching set temperature. Some minor smoking is normal when using oven bake for first time. When cook temperature is reached oven signals.
 - To view cook time, press and hold COOK TIME pad.
 - To view stop time, press and hold STOP TIME pad.
 - When cooking time has elapsed, an end of cycle signal sounds, oven automatically turns off and display returns to time of day. Oven signal sounds 3 times, then once every 3 seconds for 5 minutes or until OVEN CANCEL pad is pressed.
6. Press OVEN CANCEL pad when finished.
 - Remove food from oven when cooking time has elapsed. Food left in oven can overcook.

To Cancel Remaining Cooking Time

Press OVEN CANCEL pad.

Delayed Baking

1. Place food in oven.
2. Press BAKE pad.
 - “BAKE” and “---°” displays.
3. Press  or  pad until desired temperature is displayed.
 - Temperature begins at 350°F and can be set from 170° to 550°F in 5 degree increments.
4. Press STOP TIME pad.
 - Current time of day appears in display.
 - To view stop time later, press and hold STOP TIME pad.
5. Press  or  pad until desired stop time displays.
 - Stop time can be set 11 hours 55 minutes ahead of current time of day.
6. Press COOK TIME pad.
 - “OVEN”, “TIME”, and “HR” display.
 - To view cook time later, press and hold COOK TIME pad.
7. Press  or  pad until desired time cooking displays.
 - 10 minutes minimum cooking time.

- “DELAY”, “OVEN”, “TIME”, and “BAKE” display. When start time is reached “DELAY” no longer displays and “” displays.



- To view cook time, press and hold COOK TIME pad.
- To view stop time, press and hold STOP TIME pad.
- When cooking time has elapsed, end of cycle signal sounds, oven automatically turns off and display returns to time of day. Oven signal sounds 3 times, then once every 3 seconds for 5 minutes or until OVEN CANCEL pad is pressed.

To Cancel Remaining Cooking Time

Press OVEN CANCEL pad.

Broiling

- Open oven door to first stop while broiling.
- Remove excess fat from meat before broiling. Cut edges of meat to prevent curling.
- Place food on a cold ungreased broiling pan. If pan is hot, food sticks.
- All food should be turned at least one time. Begin broiling with skin side down.
- Season meat after it has browned.
- Broiling does not require preheating.
- Begin cooking using suggested rack levels in *Broiling Guide* section to test broiler results. If food is not browned enough, cook on a higher rack position. If food is too browned, cook on a lower rack position.

WARNING

- To avoid risk of fire, do not line the broiler grid with foil. Foil may trap grease on top of grid close to burner causing a fire.
- Never leave oven unattended while broiling. Overcooking may result in a fire.

1. Center food on broiling grid and pan, and place in oven.
 - Open oven door to first stop.
2. Press BROIL pad.
 - “BROIL” and “---” displays.

- Press ▲ or ■ to set from HI to settings 5 thru 1.
 - Oven begins to broil within 5 seconds. “BROIL”, “ ” and “HI” or “5 thru 1” setting display.

Setting	Use
HI	Cooking red meats
5	Cooking pork
4	Cooking poultry
3	Cooking seafood
2	Cooking fruit or vegetables
1	Toasting breads



- Press OVEN CANCEL pad when finished.

Self-Cleaning

- A small amount of smoke is normal when cleaning. Excessive smoke may indicate there is a faulty gasket or too much food residue has been left in oven.
- Clean oven before it gets too dirty. Wipe up large spills before self-cleaning.
- Do not use cleaning cycle if oven light cover is not properly in place.

WARNING

To avoid risk of fire, clean excess spills from oven interior.

CAUTION

To avoid risk of personal injury, do not touch oven vents or areas around vents during self-cleaning. These areas can become hot enough to cause burns.

- Prepare oven for self-cleaning.
 - Remove oven racks and all cooking utensils from oven.
 - Clean excess spills from oven interior.
 - Remove items from range top and backguard. These areas can become hot during self-cleaning cycle.
- Press CLEAN pad.
 - “CLEAN”, “TIME”, and “— — — —” display.

- Press ▲ or ■ pad to adjust cleaning time..
 - “3:00” displays when ▲ or ■ is pressed.
 - Increase or decrease cleaning time by 5 minute increments.
 - Clean can be set from 2 to 4 hours. Minimum recommended cleaning time is 3 hours.
 - Oven begins to clean at calculated time. “CLEAN”, “TIME” and “ ” lights. “LOCK” flashes in display when automatic door latch is locking.



- When cleaning time has elapsed, end of cycle signal sounds, oven automatically turns off and display returns to time of day. Oven signal sounds 3 times, then once every 3 seconds for 5 minutes or until OVEN CANCEL pad is pressed.

- Press CANCEL/OFF pad when finished.

- When oven has cooled to a safe temperature, door latch opens and “LOCK” light flashes. When oven has cooled enough to open door “LOCK” light no longer displays and door can be opened.

Interrupt Self-Clean Cycle

- Press OVEN CANCEL pad.
- When oven has cooled to a safe temperature, door will unlock and can be opened.

Delayed Self-Cleaning

- A small amount of smoke is normal when cleaning. Excessive smoke may indicate there is a faulty gasket or too much food residue has been left in oven.
- Clean oven before it gets too dirty. Wipe up large spills before self-cleaning.
- Do not use cleaning cycle if oven light cover is not properly in place.

WARNING

To avoid risk of fire, clean excess spills from oven interior.

CAUTION

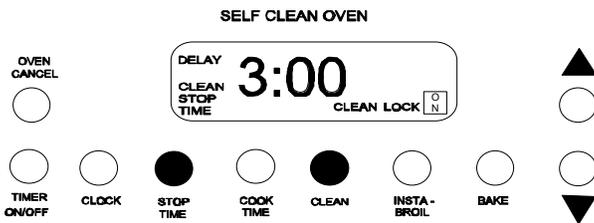
To avoid risk of personal injury, do not touch oven vents or areas around vents during self-cleaning. These areas can become hot enough to cause burns.

1. Prepare oven for self-cleaning.
 - Remove oven racks and all cooking utensils from oven.
 - Clean excess spills from oven interior.
 - Remove items from range top and backguard. These areas can become hot during self-cleaning cycle.
2. Press CLEAN pad.
 - “CLEAN”, “TIME”, and “— — — —” display.
3. Press ▲ or ■ pad until desired amount of cleaning time is displayed.
 - “3:00” displays when ▲ or ■ is pressed.
 - Increase or decrease cleaning time in 5 minute increments.
 - Clean can be set from 2 to 4 hours. Minimum recommended cleaning time is 3 hours.
4. Press STOP TIME pad.
5. Press ▲ or ■ pad until desired stopping time appears in display.
 - Starting time is automatically calculated based on amount of cleaning time and stop time.
 - “DELAY”, “CLEAN”, “STOP”, “TIME”, “CLEAN”, and “LOCK” display. “LOCK” flashes in display when automatic door latch is locking.

Child Lock

This feature disables oven control. Surface elements will heat when child lock is on.

1. Press and hold BAKE and CLOCK pad for approximately 5 seconds.
 - “OFF” displays.
2. Repeat step 1 to cancel child lock.



- To view remaining cleaning time, press and hold CLEAN pad.
 - To view calculated stop time, press and hold STOP TIME pad.
 - When cleaning time has elapsed, end of cycle signal sounds, oven automatically turns off and display returns to time of day. Oven signal sounds 3 times, then once every 3 seconds for 5 minutes or until OVEN CANCEL pad is pressed.
6. Press OVEN CANCEL pad when finished.
 - When oven has cooled to a safe temperature, door latch opens and “LOCK” light flashes. When oven has cooled enough to open door “LOCK” light no longer displays and door can be opened.

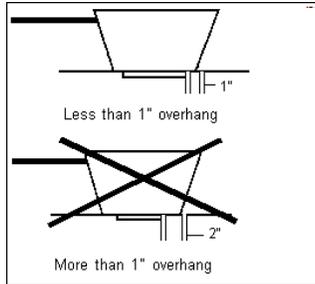
Interrupt Self-Clean Cycle

1. Press OVEN CANCEL pad.
2. When oven has cooled to a safe temperature, door will unlock and can be opened.

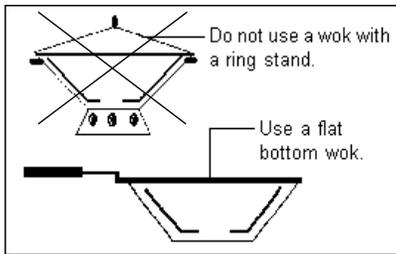
Utensils

Cooking Utensils

- Use proper pan size. Do not use a pan that has a bottom smaller than element. Do not use utensils that overhang element by more than 1 inch.



- Use care when using glazed cooking utensils. Some glass, earthenware, or other glazed utensils break due to sudden temperature changes.
- Select utensils without broken or loose handles. Handles should not be heavy enough to tilt pan.
- Select utensils with flat bottoms.
- Do not use a wok with a ring stand.



Utensils for Smoothtop

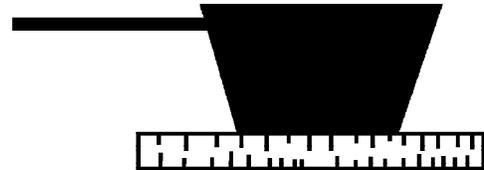


CAUTION

Using cast iron cookware can damage cooking surface. Cast iron retains heat which can cause damage.

For best cooking results, use a pan with a flat bottom. Determine if pan has a flat bottom.

1. Rotate a ruler along bottom of pan. If pan is not flat, gaps between bottom of pan and edge of ruler occur.
2. A small groove or mark on a pan does not effect cooking times. However, if a pan has a gap, formed rings, or an uneven bottom, it does not cook efficiently and in some cases may not boil liquid.



Cooking Utensil Specifications

Type	Response to temperature changes	Recommended usage
Aluminum	Heats and cools quickly	Frying, braising, roasting, may leave metal markings on rangetop
Cast iron	Heats and cools slowly	Not recommended, retains excessive heat and may damage rangetop
Cooper, tin lined	Heats and cools quickly	Gourmet cooking, wine sauces, egg dishes
Enamelware	Response depends on base metal	Not recommended, imperfections in enamel may scratch rangetop
Glass ceramic	Heats and cools slowly	Not recommended, heats too slowly imperfections in glass may scratch rangetop
Stainless steel	Heats and cools at moderate rate	Soups, sauces, vegetables, general cooking

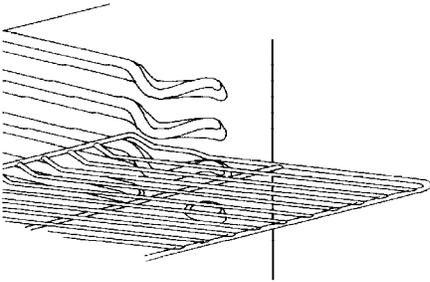
Cooking Guide

Follow these recommendations only as a guide for times and temperature. Times, rack position, and temperatures may vary depending on conditions and food type. For best results, always check food at minimum time. When roasting, choose rack position based on size of food item.

Oven Rack Placement

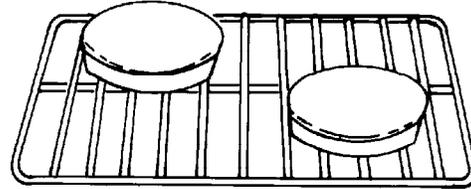
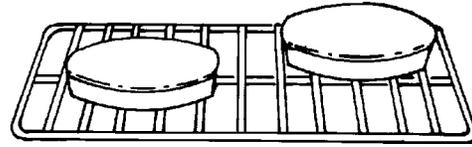
Position oven rack before turning oven on.

1. Pull rack forward to stop position.
2. Raise front edge of rack and pull until rack is out of oven.
3. Place rack in new rack position.
 - Curved edge of rack must be toward rear of oven.



Pan Placement

- Keep pans and cookie sheets 2 inches from oven walls.
- Stagger pans placed on different racks so one is not directly over the other.



Baking Guide

Time and temperature will vary with meat temperature and size and type of utensil being used. Follow this chart only as a guide for time and temperature.

	Rack Position <i>1=Highest</i> <i>5=Lowest</i>	Oven Temperature <i>Fahrenheit</i>	Cooking Time <i>Minutes</i>
Angel Food Cake	5	350	28-50
Biscuits	3 or 4	375-400	8-16
Muffins	3 or 4	400-425	17-23
Cookies	3 or 4	350-400	8-20
Cupcakes	3 or 4	350-400	18-30
Brownies	3 or 4	350	25-38
Layer cakes	3 or 4	350-375	27-40
Pound Cake	3 or 4	325-350	45-70
Fresh Pies	3 or 4	400-450	35-60
Frozen pies	3	400	40-65

Roasting Guide

Time and temperature will vary with meat temperature and size and type of utensil being used. Follow this chart only as a guide for time and temperature.

	Oven Temp <i>Fahrenheit</i>	Cooking Time <i>Minutes/lb.</i>					
		3-5lbs.			6-8lbs.		
		<i>Rare</i>	<i>Med</i>	<i>Well</i>	<i>Rare</i>	<i>Med</i>	<i>Well</i>
Beef							
Tender Cuts	325	24-33	35-39	40-45	18-22	22-29	30-35
Ribs	325	24-33	35-39	40-45	18-22	22-29	30-35
Sirloin Tips	325	24-33	35-39	40-45	18-22	22-29	30-35
Rump/Top Round*	325	24-33	35-39	40-45	18-22	22-29	30-35
Chicken/Duck							
Pieces	350			35-45			30-35
Whole	325			35-45			30-35
Ham							
Precooked	325		17-20			17-20	
Lamb							
Leg, Bone-in	325	21-25	25-30	30-35	20-23	24-28	28-33
Shoulder, Bone-in	325	21-25	25-30	30-35	20-23	24-28	28-33
Pork							
Loin	325			35-45			30-40
Rib	325			35-45			30-40
Shoulder	325			35-45			30-40
Veal							
Leg	325			35-45			30-40
Loin	325			35-45			30-40
Turkey							
Whole	325		10-15lbs.	18-20		Over 15lbs.	15-20

* For boneless rolled roasts over 6 inches thick, add 5 to 10 minutes per pound to above times.

Internal Food Temperature Guide

When internal food temperature reaches specified temperature, food is done cooking.

	<i>Rare</i>	Internal Temp Fahrenheit <i>Med</i>	<i>Well</i>
Beef			
Tender Cuts	140-150**	150-160	170-185
Ribs	140-150**	150-160	170-185
Sirloin Tips	140-150**	150-160	170-185
Rump/Top Round*	140-150**	150-160	170-185
Chicken/Duck			
Pieces			185-190
Whole			185-190
Ham			
Precooked			130-140
Lamb			
Leg, Bone-in	140-150**	150-160	170-185
Shoulder, Bone-in	140-150**	150-160	170-185
Pork			
Loin			170-180
Rib			170-180
Shoulder			170-180
Veal			
Leg			170-180
Loin			170-180

** U.S.D.A. states in *Safe Food Book-Your Kitchen Guide*, "Rare beef is popular, but you should know that cooking it only to 140°F means some food poisoning organisms may survive."

Broiling Guide

Time and temperature will vary with meat temperature and size and type of utensil being used. Follow this chart only as a guide for time and temperature.

	Rack Position <i>1=Highest 5=Lowest</i>	Cooking Time <i>Minutes</i>	
		1st Side	2nd Side
Beef Ground (4) ¼ lb. patties ½-¾ inch thick	4	8	5
Beef Steaks, 1-1½ inch thick			
Rare	4	5	5
Medium	4	7	5
Well	4	10	9
Beef Steaks, 1½-2½ inch thick			
Rare	4	8	7-8
Medium	4	12	12
Well	4	13	12
Bread			
English Muffins	4 or 5	1-3	
Toast	4 or 5	1-2	30 sec.
Toaster Pastries	4 or 5	1-3	
Chicken			
2-2½ lbs. Bone-in	3 or 4	15-20	10-15
1-1½ lbs. Skinless, Boneless	4	8	8
Fish			
1lbs. Fillets, ¼-½ inch thick	4	4	5
Lobster Tails	3	10-13	
Mutton Chops			
(2) ½ inch thick, 10-12oz.	4	8	9
(2) 1½ inch thick, 1 lb.	3	10	10
Pork			
Ham Slices	3	6	7
Pork Chops, (2) ½ inch thick	4	8	10
Pork Chops, (2) 1 inch thick	3	11	11
Wieners, Sausages, and Brautwurst	4	5	1-2

Care and Cleaning

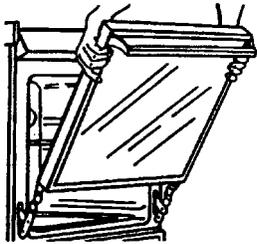
Removing Oven Door

CAUTION

To avoid personal injury or property damage, handle oven door with care.

- Door is heavy and can be damaged if dropped.
- Avoid placing hands in hinge area when door is removed. Hinge can snap closed and pinch hands.
- Do not scratch or chip glass, or twist door. Glass may break suddenly.
- Replace door glass if damaged.

1. Open door to first stop.
2. Remove screws if necessary.
 - Some oven doors are attached with a screw on each side of lower oven door. If no screws are apparent, go to next step.
3. Grasp door firmly on each side and lift upward until door is off hinges.
 - Do not lift door by handle. Glass can break.
 - Only push hinges closed once oven door is removed if necessary. Use both hands when closing hinge. Hinge snaps closed.



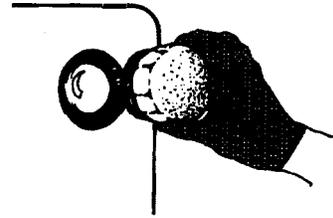
Replacing Oven Light

WARNING

To avoid risk of burns or electrical shock, disconnect electrical supply to oven before changing light bulb.

- Before replacing light bulb make sure bulb is cool.
- Wear protective gloves.
- Do not operate oven without bulb and cover in place.

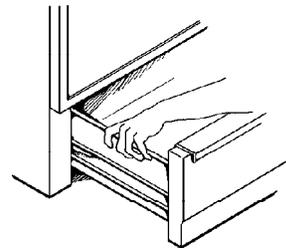
1. Disconnect electrical supply.
2. Remove oven door if desired. Unscrew light bulb cover and then light bulb counterclockwise.



4. Replace light bulb with 120 volt, 40 watt appliance bulb.
 - Do not overtighten bulb or it may be difficult to remove later.
5. Replace light bulb cover and oven door before use. Reconnect power supply.

Removing Storage Drawer

1. Slide drawer out until it stops.
2. Grasp drawer sides near back of drawer.
3. Lift up and out.
 - Reverse to reinstall.



Cleaning

Part	Materials to Use	General Directions
Bake and Broil, Element		Do not clean bake element or broil element. Any soil will burn off when element is heated. Bake element is hinged and can be lifted to clean oven bottom.
Broiler Pan and Grid	Soap and a Nonabrasive Plastic Scouring Pad	Drain fat, cool pan and grid slightly. (Do not let soiled pan and grid stand in oven to cool.) Sprinkle with soap. Fill the pan with warm water. Let pan and grid stand for a few minutes. Wash or scour if necessary. Rinse and dry. The broiler pan and grid may also be cleaned in the dishwasher.
Control Knobs	Mild Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return controls to oven, making sure to match flat area on the knob to the flat area on shaft.
Smoothtop	Soap and Water or Smoothtop Cleaner Conditioner	Allow top to cool before cleaning. Wash surface with a dampened cloth and soapy water. For extra dried on soil, scrub surface with smoothtop cleaner conditioner available from an Amana Dealer. A single edge razor blade can be used to scrap off dried on soil. Do not use a harsh cleanser or steel wool pad. Metal markings should be cleaned after each use. If metal markings are allowed to remain on the module they will become increasingly difficult to remove.
Inside Oven Door	Soap and Water	Clean the outside of the door and the window area with warm soapy water. Do not clean the oven door gasket. Gasket should not be moved while cleaning. Avoid getting any cleaning materials on gasket.
Outside Finish and Backguard	Soap and Water	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside surface while cleaning.
Oven Interior Surfaces	Soap and Water	Cool before cleaning. Frequent wiping with mild soap and water prolongs time between self-cleanings. Be sure to rinse thoroughly.
Oven Racks and Storage Drawer	Soap and Water	For heavy soil, clean by hand and rinse thoroughly. Remove the drawer and racks for ease in cleaning. Be sure drawer is dry before replacing.

Cleaning for Rangetop

Problem	Cause	To Prevent	To Remove
Brown Streaks and Specks	Cleaning with a sponge or cloth containing soil-laden detergent water.	Use Smoothtop Cleaner-Conditioner with clean damp paper towel.	Use light application of Smoothtop Cleaner-Conditioner with a clean damp paper towel.
Blackened burned-on spots	Spatters or spillovers onto a hot cooking area or accidental melting of a plastic film, such as a bread bag.	Wipe all spillovers as soon as it is safe and do not put plastic items on a warm cooking area.	Clean area with Smoothtop Cleaner-Conditioner and a damp paper towel, Non-abrasive nylon pad or scouring brush. If burn-on is not removed, cool cooktop and carefully scrape area with a single edged razor blade held at a 30 degree angle.
Fine brown/gray lines or fine scratches or abrasions which have collected soil	Coarse particles (salt, sugar) can get caught on bottom of cookware and become embedded into top. Using abrasive cleaning materials. Scratches from rough ceramic, glass or ceramic coated cookware.	Wipe bottom of cookware before cooking. Clean top daily with Smoothtop Cleaner-Conditioner. DO not use ceramic or ceramic coated cookware.	Fine scratches are not removable but can be minimized by daily use of Smoothtop Cleaner-Conditioner.
Smearing or Streaking	Use of too much cleaner or use of a soiled dishcloth.	Use a small amount of cleanser. Rinse area thoroughly before drying. Use only paper towels or nylon scrub pad or brush to clean top	Dampen paper towel with a mixture of vinegar and water and wipe surface. Wipe area with damp paper and dry with a paper towel or lint free cloth.
Metal marking or silver/gray marks	Sliding or scraping metal utensils across top.	Do not slide metal objects across top.	Remove metal marks as soon as it is safe before top is used again. Apply Smoothtop Cleaner-Conditioner with a damp paper towel and scrub with a nylon scrub pad or brush. Rinse thoroughly and dry.
Pitting or flaking	Boilover of sugar syrup on a hot rangetop. This can cause pitting if not removed immediately.	Watch sugar and syrups carefully to avoid boilovers.	Turn element to LO using several paper towels wipe the spill immediately. Cool cooktop and carefully scrape off remainder of burn-on with a single edge razor blade held at a 30 degree angle.
Hard Water Spots	Condensation from cooking may cause minerals found in water and acids in foods to drip onto top and cause gray deposits. Spots are often so thin they appear to be in or under rangetop.	Make sure bottom of cookware is dry before cooking. Daily use of Smoothtop Cleaner-Conditioner will help keep top free from hard water mineral deposits and food discoloration.	Mix Smoothtop Cleaner-Conditioner with water and apply a thick paste to stained area, scrub vigorously. IF stain is not removed, reapply cleaner and repeat process. Also try cleaning procedure for smearing and streaking.

Before Calling for Service

Problem	Check
Oven light not working	Check for loose bulb. Check for burned out bulb; replace with 40 watt appliance bulb.
Oven not heating	Confirm range is plugged in. Check for tripped circuit breaker.
Oven door will not open	Wait for oven to cool. Door latch will release automatically. Unlatch door when cool.
Rangetop gets warm during use	This is normal.
Oven temperature is not accurate	Store bought oven thermometers do not measure oven temperature accurately. A digital thermometer is necessary to calibrate oven. Check for blocked heat vents. Aluminum foil alters oven temperature. Confirm correct utensil is used for cooking.
Oven element cycles on and off	This is normal when baking or roasting.
Self-clean cycle not working	Confirm oven door latch is closed.

Common Questions

Should the oven maintain a constant temperature on an oven thermometer?

- To maintain a temperature for baking, the oven cycles on and off. The temperature may vary up to 25°F higher or lower than the oven temperature set on the control.

Is there a problem if the oven smokes the first few times it is turned on?

- Some minor smoking is normal when using oven first few times.

Should there be an odor or smoke while self-cleaning the oven?

- There may be some smoke and odor during the first few cleaning cycles. If there is excessive smoke or odor, too much soil remains in the bottom of the oven. If the oven smokes excessively, turn off the oven, wait for the oven to cool and wipe away the excess soil. Reset the clean cycle.

Adjusting Thermostat

Oven temperature has been factory calibrated and tested. In unlikely event that oven consistently overcooks or undercooks food, make following adjustment.

1. Push *BAKE* pad.
2. Push ▲ or ▼ until an oven temperature greater than 500°F displays.
3. Immediately push and hold *BAKE* pad until "00" displays, approximately 5 seconds.
4. To decrease oven temperature (for a cooler oven), Push ▲ or ▼ until negative numbers appear. Oven can be adjusted from -05° to -35° lower. To avoid over adjusting oven move temperature -5° each time.
5. To increase oven temperature (for a warmer oven), Push ▲ or ▼ until positive numbers appear. Oven can be adjusted from 5° to 35° higher. To avoid over adjusting oven move temperature 5° each time.
6. Push *OVEN CANCEL* button. Temperature adjustment will be retained even through a power failure.

Service Tones

Electronic range control is equipped with a self diagnostic system. Self diagnostic system will alert you if there is a error or problem in the control. If electronic range control sounds a series of short, rapid beeps for over 16 seconds and display shows a F-code, record the F-code shown. Disconnect electrical supply to range and contact an authorized servicer.

Some F-codes can be cleared by touching *CANCEL* or disconnecting power to the range. If code continues to reoccur call an authorized servicer

- Pressing cancel button may temporarily cancel F-code and allow a cooking function to be reset. However, failure code will continue to occur. An authorized servicer must be contacted to check range

