
Caloric®

ELECTRIC RANGE Use and Care Manual

Model: EST399

To the Installer: Leave this manual and other literature with the consumer for future use.

To the Consumer: Keep this manual for future reference.

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Model Identification

Please read this Use and Care Manual thoroughly. This manual provides proper maintenance information.

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

When contacting Caloric, provide product information. Product information is located on the appliance nameplate. The nameplate is on the lower oven frame. It can be seen by opening the storage drawer. Record the following information:

Model Number: _____
 Serial Number: _____
 Manufacturing Number: _____
 Date of purchase: _____
 Name and address of Dealer: _____

Keep a copy of sales receipt for future reference or in case warranty service is required.

To locate an authorized servicer, call **1-800-NATLSVC (1-800-628-5782)**. If outside U.S.A. call 1-319-622-5511. Warranty service must be performed by an authorized servicer. Caloric also recommends contacting an authorized servicer if service is required after the warranty expires.

Caloric offers a complete line of appliances...freezers, gas and electric ranges, refrigerators, wall ovens, cooktops, microwave ovens, dishwashers, washers and dryers. Caloric also manufactures a complete selection of high efficiency gas furnaces plus both central and room air conditioners. When buying one of these products, choose Amana for quality.

Enjoy this new Caloric range.

Important Safety Instructions



Recognize this symbol as a safety precaution.

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

WARNING



- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT



- INSTALL ANTI-TIP BRACKET PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

WARNING

To avoid the possibility of electrical shock: disconnect the power supply before servicing this unit.

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

For your safety, do not obstruct the flow of ventilation air to the range.

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 generated during self-cleaning make sure this appliance is installed, operated, and maintained according to the instructions in this book and the installation instructions.

Important Safety Instructions

WARNING

General

1. The range must be installed and properly grounded by a qualified installer or service technician.
2. Never use the range for warming or heating the room.
3. Do not store items on the rangetop. Items stored on the rangetop can become hot and melt.
4. Wear proper apparel. Loose fitting or hanging garments should never be worn while using the range.
5. Do not repair or replace any part of the range yourself unless it is recommended in this manual.
6. Gasoline, or other flammable vapors or liquids and combustible materials should not be stored near the range. They may ignite causing a fire.
7. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let a potholder touch an element. Do not use a towel or a bulky cloth as a potholder.
8. Do not leave children unattended in an area where the range is in use.
9. Never sit, stand, or lean on any part of the range.

Surface Cooking

1. Use the proper pan size. Select utensils with flat bottoms large enough to cover the element. Undersized utensils will expose the element to direct contact with clothing.
2. To reduce the risk of burns, ignition of flammable materials or spillage due to contact with the utensil, utensil handles must be turned inward and must not extend over adjacent surface elements.
3. Do not touch areas near surface elements during or immediately after use. These areas can become hot enough to cause burns.

WARNING

4. Do not store items of interest to children above the range. Children climbing on the range to reach the items may be injured.
5. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop use. Unsuitable utensils may break due to the sudden temperature change.
6. Never leave surface elements unattended at high heat settings. Boilovers can cause smoking and may ignite.
7. Clean the rangetop with caution. To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on a hot cooking area.
8. Do not place aluminum foil or foods packaged in aluminum foil directly on the element.
9. Avoid unstable pans that are easily tipped. Handles should not be loose or twist and should remain cool.
10. Do not use the surface elements without the burner bowls in place. If burner bowls are not in place components under the range may be damaged.
11. Do not soak removable surface elements. The surface elements should never be immersed in water or cleaning solutions.

Oven

1. Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.
2. Do not heat unopened food containers in the oven. Buildup of pressure may cause a container to burst and result in an injury.
3. Keep the oven vent ducts unobstructed.
4. Place oven racks in desired location while the oven is cool. If a rack must be moved while the oven is hot, use a dry potholder.

Important Safety Instructions

WARNING

5. Do not use aluminum foil to line the oven bottom. Aluminum foil can cause a fire and will seriously affect baking results.
6. Do not touch the interior surfaces of the oven during or immediately after use. Do not let clothing or other flammable materials contact the bake or broil elements. Although these surfaces may be dark in color, they can still be hot enough to burn.
7. Other areas of the oven can become hot enough to cause burns, such as vent openings, window, oven door and oven racks.
8. Do not use the oven cavities for storage space.
9. Never use strong abrasives, gritty cleaners, oven liners, commercial oven cleaners or steel wool to clean any part of the range exterior or the lower oven interior.
10. Do not drape towels or other materials on the oven door handle. These items may contact a element or become too hot and ignite.
11. Do not use aluminum foil to cover the broiler grid. The foil can trap grease on top of the grid causing it to ignite.
12. Do not attempt to clean the lower oven door gasket located on the inside of the oven door. Cleaning the gasket may cause damage. This gasket is required to seal the oven.

WARNING

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

Surface Element Fires

1. Do not turn on the vent hood. The fan can spread the flames.
2. If it is safe to do so, turn the surface element to OFF.
3. Smother the fire with a non-flammable lid or use a Class "ABC" or "BC" fire extinguisher.

Oven Fires

1. Do not open the oven door.
2. Turn all controls to OFF.
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box.
4. Allow the food or grease to burn itself out in the oven.

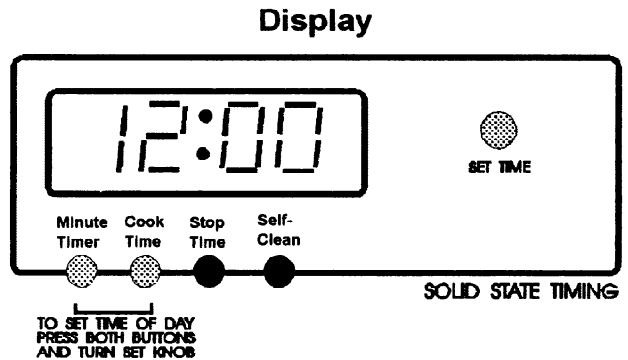
If smoke or fire persist call your local fire department!

Clock and Timer

Setting Time of Day

Press and hold both the Minute Timer button and the Cook Time button. Turn the Set Time knob to the correct time of day.

The clock only displays 12 hours. am and pm will not be indicated.

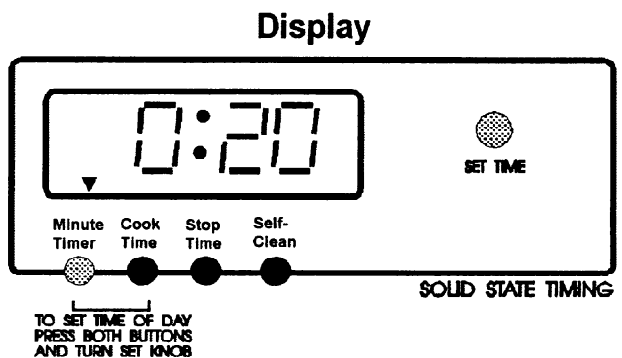


Setting The Timer

Push the Minute Timer button. Turn the Set Time knob to the desired time.

The timer can be set for up to 99 minutes. An arrow will appear above Minute Timer in the display indicating timer is in use. When the time has elapsed a signal will sound and the arrow will disappear from the display.

The timer can be used during any cooking function.



Cancel the Timer Signal

Press the Minute Timer button. Turn the Set Time knob until the clock displays 0:00. Time of day will return to the display.

Cancel the Timer With Time Remaining

Turn the Set Time knob until the clock displays 0:00. Time of day will return to display.

Change Display to Time of Day While Using the Timer

Push Minute Timer and Cook Time buttons at the same time. Display will show time of day. The arrow will remain in the display above the Minute Timer indicating the timer is in use. When the time has elapsed a signal will sound and the arrow will disappear from the display. To check time remaining on Minute Timer press the Minute Timer button.

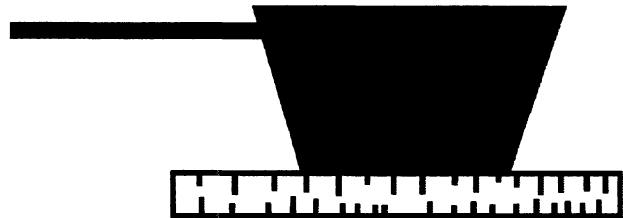
Choosing Cooking Utensils

Cooking Utensils

1. Use the proper pan size. Do not use a pan that has a bottom smaller than the element. Do not use a pan that overhangs the element by more than 1".
2. Care should be taken when using glazed cooking utensils. Some glass, glass\ceramic, earthenware or other glazed utensils will break due to sudden temperature changes.
3. Select utensils without broken or loose handles. The handle should not be heavy enough to tilt the pan.
4. Select utensils with flat bottoms.

Determining If a Pan Has a Flat Bottom

1. Rotate a ruler along the bottom of the pan. If the pan is not flat there will be gaps between the bottom of the pan and the edge of the ruler.
2. A small groove or mark on a pan will not effect cooking times. However, if a pan has a large gap or an extremely uneven bottom, it will not be energy efficient.



Cooking Utensil Specifications

Type	Response To Temperature Changes	Recommended Usage
Aluminum	Heats and Cools Quickly	Frying, Braising, Roasting
Cast Iron	Heats and Cools Slowly	Low Heat Cooking, Frying
Copper, Tin Lined	Heats and Cools Quickly	Gourmet Cooking, Wine Sauces, Egg Dishes
Enamelware	Response Depends on Base Metal	Low Heat Cooking
Glass Ceramic	Heats and Cools Slowly	Low Heat Cooking
Stainless Steel	Heats and Cools at Moderate Rate	Soups, Sauces, Vegetables, General Cooking

Operating Surface Elements

Operating the Surface Elements

Push in and turn the surface element control to the desired setting.

When Finished

Turn the control to OFF.

WARNING

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

Surface Element Settings

Cooking Guide

LO should be used for food that is prepared at less than boiling temperatures or to simmer.

2 through 4 can be used to maintain boiling in moderate amounts of liquid.

5 through 6 should be used to maintain boiling of 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.

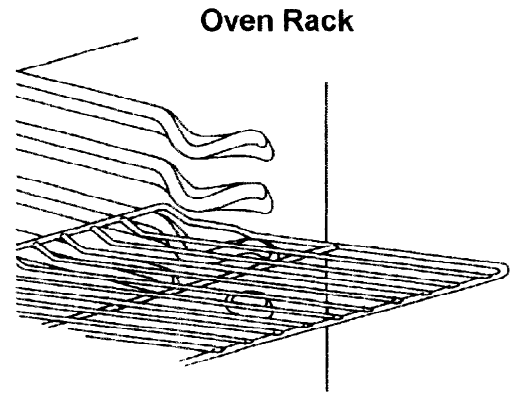
HI should be used to bring food to boiling temperatures. When the food is boiling the temperature should be reduced to 4, 5 or 6.

Oven Rack Placement

Oven racks should be positioned before the oven is turned on.

1. Pull rack forward to the stop position.
2. Raise the front edge and pull it out of the oven.
3. Place rack in desired location.

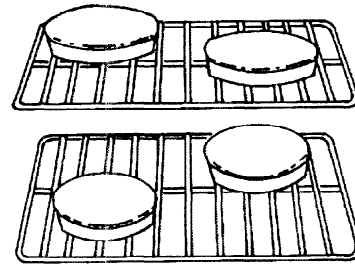
Note: The curved edge of the rack must be toward the rear of the oven.



Pan Placement

Baking pans and cookie sheets should be kept two inches from the side and rear walls. If baking pans are placed on different racks, they should be staggered so that one is not located directly under another. This will prevent uneven browning of foods.

Correct Pan Placement



NOTICE

Smoking and odor is normal when using the oven the first few times. To eliminate the initial smoking and odor, set the oven to bake at 350° for approximately 2 hours. After baking, any residue collected around the range vent area can be cleaned using Soft Scrub® and a dampened cloth.

Lower Oven Baking

Baking

1. Turn the Lower Oven control knob to the desired temperature.
2. Set Auto/Manual switch to Manual.

If needed oven can be preheated approximately 10-15 minutes before placing food inside. Some minor smoking is normal when using the oven for the first time. A non-toxic protective coating applied to the inside of the oven cavity will burn off.

When Finished

Turn the Lower Oven control knob to OFF.

Automatic Baking

1. Set the Auto/Manual switch to Auto.
2. Place food in the oven.
3. Push the Cook Time button. Turn the Set Time knob to the amount of time the food should cook. The time can be set up to 11 hours and 59 minutes.
5. Turn the Lower Oven control knob to the desired temperature.

An arrow will flash over the Stop Time button. A solid arrow over the Cook Time button and the heated casserole dish symbol will light in the display. Cooking time can be adjusted by rotating the Set Time knob. When the cooking time has elapsed, a signal will sound and the oven will automatically turn off. To return to time of day press both the Minute Timer and Cook Time buttons.

Canceling the Signal

Push the Cook Time button.

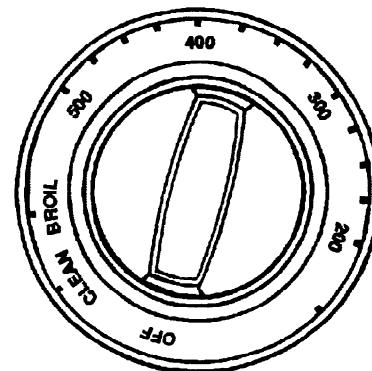
When Finished

Turn the Lower Oven control knob to OFF and set Auto/Manual switch to Manual.

To Cancel Remaining Cooking Time

Turn Set Time knob until display reads 0:00.

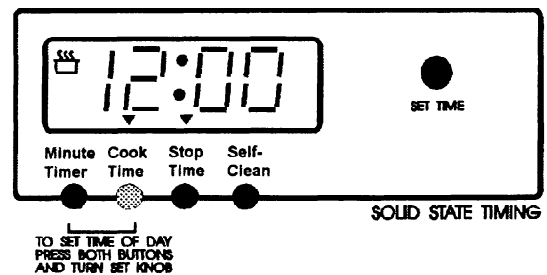
Lower Oven Control Knob



CAUTION

To reduce the risk of food poisoning due to bacterial growth and production of toxins, never hold meat, poultry, milk, eggs, or fish products in the oven for more than 2 hours before cooking.

Automatic Bake Display



NOTICE

Do not lock door lever during baking. The oven door may lock at normal bake temperatures. If the door is accidentally locked, turn the oven off and wait for it to cool. Do not force the door lock lever open. Forcing the lever can damage the locking mechanism.

Delayed Baking

1. Set the Auto/Manual switch to Auto.
2. Place food in oven.
3. The clock must display the correct time of day.
4. Push in the Cook Time button. Turn the Set Time knob to the desired amount of cooking time. The time can be set up to 11 hours and 59 minutes.
5. Push in the Stop Time button. The earliest possible stop time will appear in the display. Turn the Set Time knob to set desired stopping time.
6. Turn the Lower Oven control knob to the desired temperature.

The clock will display the stop time. When the oven begins heating the heated casserole dish symbol will light in the display. An arrow will flash over the Cook Time. A solid arrow will remain over Stop Time until the set cooking time has elapsed. When the cooking time has elapsed, a signal will sound and the oven will automatically shut off. To return to the time of day, press both the Minute Timer and Cook Time buttons.

Canceling the Signal

Push the Cook Time button.

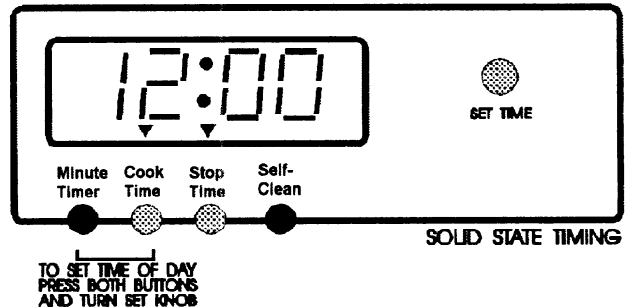
When Finished

Turn Lower Oven control knob to OFF and set the Auto/Manual switch to Manual.

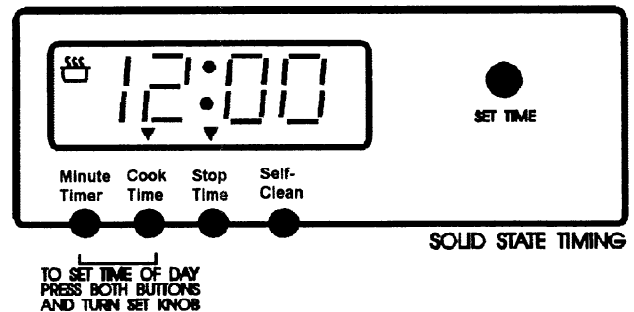
Canceling Remaining Cooking Time

1. Push Cook Time button. Turn Set Time knob until display reads 0:00.
2. Turn the Lower Oven control knob to OFF.
3. Set the Auto/Manual switch to Manual.

Delayed Bake Display Before Oven Is Cooking



Delayed Bake Display When Oven Begins Cooking



NOTICE

Food should be removed from the oven when the cooking time has expired. Food left in the oven may overcook.

Do not lock door lever during baking. The oven door may lock at normal baking temperatures. If the door is accidentally locked, turn the oven off and wait for it to cool. Do not force the door lock lever open. Forcing the lever can damage the locking mechanism.

Upper Oven Baking

Baking

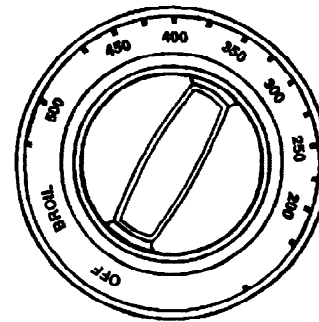
Turn the Upper Oven control knob to the desired temperature. The upper oven cannot be operated using an automatic setting.

If needed oven can be pre-heated approximately 10-15 minutes before placing food inside. Some minor smoking is normal when using the oven for the first time. A non-toxic protective coating applied to the inside of the oven cavity will burn off.

When Finished

Turn Upper Oven control knob to OFF.

Upper Oven
Control Knob



Baking Chart

Baking time and temperature will vary with temperature of ingredients and size and type of utensil being used. For best results always check food at minimum time. Follow this chart only as a guide for time and temperature.

Oven Baking Chart

Food	Oven Temp. Degrees F.	Minutes
Yeast Rolls	375°	25-30
Baking Powder Biscuits	450°	10-12
Muffins	400°	20-25
Popovers In Muffin Cup	450°	20-25
Nut Bread	350°	55-65
Corn Bread	400°	25-30
Rolled Cookies	375°-400°	8-12
Drop Cookies	375°	8-10
Sliced Cookies	350°	7-9
Brownies	350°	30-35
Pastry Pie Shells	350°	8-10
Graham Cracker Pie Shell	350°	10-12
Berry Pie	425°	35-45
Apple Pie	425°	40-50
8" Layer Cake	350°	35-40
9" Layer Cake	350°	30-35
Cup Cakes	350°	20-25
Loaf Cakes	350°	65-70
Jeweled Fruit Cake (Loaf)	300°	1-3/4 to 2 Hours
Angel Food Cake	350°	40-50

Roasting Charts

Roasting time and temperature will vary with temperature of meat and size and type of utensil being used. Follow these charts only as a guide for time and temperature.

Poultry Oven Roasting Chart

Food	Oven Temp. Degrees F.	Hours
Whole Chicken (4 lbs to 5 lbs)	375°	1-1/2 to 1-3/4
Whole Chicken (Over 5 lbs)	375°	1-3/4 to 2
Turkey (6 lbs to 8 lbs)	325°	3-1/2 to 4
Turkey (8 lbs to 12 lbs)	325°	4 to 4-1/2
Turkey (12 lbs to 16 lbs)	325°	5-1/2
Turkey (16 lbs to 20 lbs)	325°	5-1/2 to 7
Turkey (20 lbs to 22 lbs)	325°	7 to 8-1/2
Duck (3 lbs to 5 lbs)	325°	1-1/2 to 2
Goose (6 lbs to 8 lbs)	325°	3 to 3-1/2

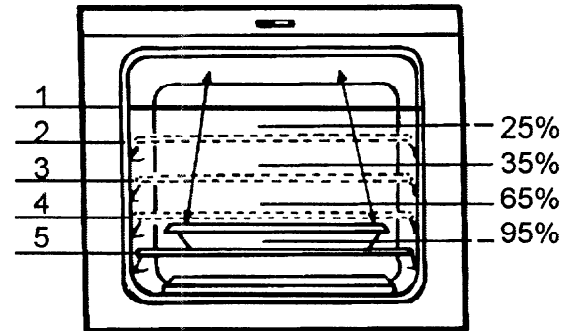
Beef and Pork Oven Roasting Chart

Food	Oven Temp. Degrees F.	Minutes Per Pound
Beef Roast (Rare)	325°	20-25
Beef Roast (Medium)	325°	26-30
Beef Roast (Well)	325°	33-35
Rolled Roast (Rare)	325°	32-36
Rolled Roast (Medium)	325°	36-40
Rolled Roast (Well)	325°	43-45
Fresh Whole Ham	325°	22-28
Pork Loin	325°	35-40
Pork Shoulder, Butt	325°	40-45
Pork Picnic Shoulder	325°	35-40
Mild Cured Ham Picnic, Shoulder	350°	30-35

Lower Oven Ultra-Ray™ Broil Cooking Area

The lower oven is equipped with an Ultra-Ray™ broiler. In the upper rack positions, the broiler rays will not reach the edges of the broiler grid. Use the illustration to the right as a reference for the effective cooking area. Begin cooking on the middle rack to test the broiler results. If the food is not browned enough, cook on the second rack. If the food is too browned, cook on the fourth or fifth rack.

Ultra-Ray™ Broil Effective Cooking Area



Lower Oven Broil Tips

1. Remove excess fat from meat before broiling. Cut the edges of the meat to prevent curling.
2. Place the food on a cold ungreased broiling pan. If the pan is hot the food will stick.
3. Fish should be broiled with the skin side down. All food except fish should be turned at least one time.
4. To maintain tenderness, season the meat after it has browned.
5. Broiling does not require preheating.
6. Ultra-Ray™ cooks approximately 30% quicker than a conventional broiler.

CAUTION

To avoid risk of fire, do not line the broiler grid with foil. Foil may trap grease on top of the grid close to the burner causing a fire. To avoid excess smoking, do not broil using the top rack.

Never leave the oven unattended while broiling. Over cooking could result in a fire.

Do not attempt to operate the broiler using an automatic setting.

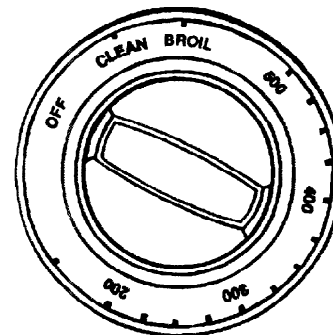
Operating the Lower Oven Broiler

1. Center the food on the broiling grid and pan and place in oven.
2. Door can be completely closed or open to the first stop position.
3. Auto/Manual switch must be set to Manual.
4. Push in and turn the Lower Oven control knob to BROIL.

When Finished

Turn Lower Oven control knob to OFF.

Lower Oven Control Knob



Broiling

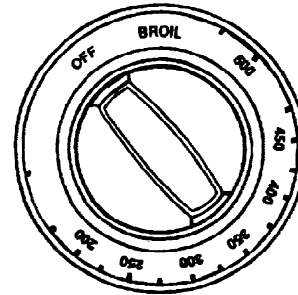
Ultra-Ray™ Broiling Chart

<u>Food</u>	<u>Approximate Broiling Time</u>	
	<u>Thickness (doneness)</u>	<u>Minutes</u>
Beef Steak	1" thick (med)	12-14
Beef Steak	1" thick (well)	20
Beef Steak	1 1/2" thick (med)	20-25
Beef Steak	1 1/2" thick (well)	30
Hamburgers	(3/4" to 1" thick)	10-15
Fish Fillets and Steaks		12-18
Pork Chops or Steak	1" thick	12-14
Pork Chops or Steak	1 1/2" thick	20-25
Bacon		10-15
Ham Slice (pre-cooked)	1/2" thick	19-20
Ham Slice (pre-cooked)	1" thick	20-30

Upper Oven Broil Tips

1. Remove excess fat from meat before broiling. Cut the edges of the meat to prevent curling.
2. Place the food on a cold ungreased broiling pan. If the pan is hot the food will stick.
3. Fish should be broiled with the skin side down. All food except fish should be turned at least one time.
4. To maintain tenderness, season the meat after it has browned.
5. Broiling does not require pre-heating.

Upper Oven Control Knob



Operating the Upper Oven Broiler

The upper oven is equipped with a standard electric broiler.

1. Center the food on the broiling grid and pan and place in oven on desired rack position.
2. The door should be open approximately 4". The size of the broiler grid and pan will not allow the door to be closed completely.
3. Push in and turn the Upper Oven control knob to BROIL.

CAUTION

To avoid the risk of upper oven door damage do not attempt to close the upper oven door when using the broiler pan and grid .

When Finished

Turn the Upper Oven control knob to OFF.

Self-Cleaning The Lower Oven

Self-Cleaning

(Upper oven is manual clean. See page 19 for upper oven cleaning instructions.)

1. Remove oven racks and cooking utensils from the oven. The oven must be empty.
2. Wipe up large spillovers. This will limit the amount of smoking. Foods with a high acid content should be cleaned immediately after cooking, when the oven is cool. These foods will cause permanent staining if they are left for an extended amount of time.
3. Wipe soil from around the outside of the interior oven door. Do not rub or clean the oven door gasket (see right).
4. Push the Self-Clean button. Adjust the clean time from 2 to 4 hours by turning the Set Time knob.
5. Turn the Lower Oven control knob clockwise to Clean.
6. Close and lock the oven door.

The Clean indicator will light when the oven reaches cleaning temperatures. A "C" and the heated casserole dish symbol will light in the display. An arrow will flash over Stop Time until the cleaning cycle is finished. A tone will not sound at the end of the cycle.

To Return Display To Time Of Day

1. Press Minute Timer and Cook Time buttons. An arrow will flash over the Stop Time and Self-Clean buttons.
2. To check the remaining cleaning time press the Self-Clean button.

When Finished

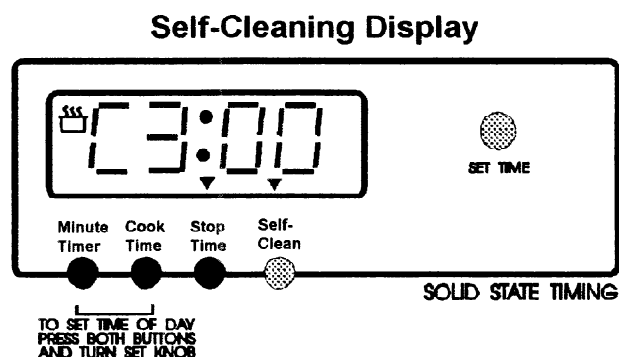
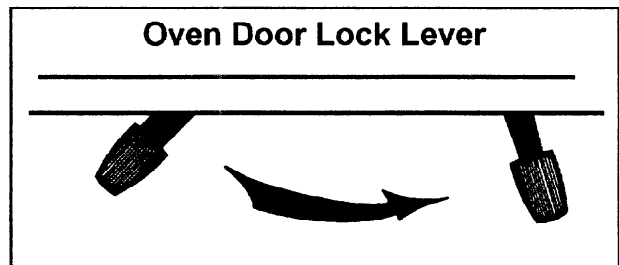
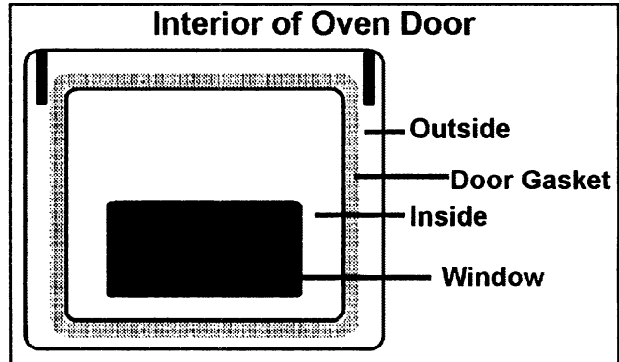
Turn Lower Oven control knob to OFF. When the oven has cooled to a safe temperature unlock the door.

To Cancel Remaining Cleaning Time

1. Push Self-Clean button.
2. Turn Lower Oven control knob to OFF.
3. When the oven has cooled to a safe temperature unlock the door.

Suggested Cleaning Time

Light to Moderate Soil	2-3 Hours
Heavy Soil	3-4 Hours



Self-Cleaning The Lower Oven

Delayed Self-Cleaning

1. Set Auto/Manual switch to Auto.
2. Remove oven racks and cooking utensils from the oven. The oven must be empty.
3. Wipe up large spillovers. This will limit the amount of smoking.
4. Wipe soil from around the outside of the oven door. Do not rub the oven door gasket (see page 17).
5. The clock must be set at the correct time of day (see page 6).
6. Push the Self-Clean button. Adjust the clean time from 2 to 4 hours by turning the Set Time knob.
7. Push the Stop Time button. Turn the Set Time Knob to the desired stopping time.
8. Turn the Lower Oven control knob clockwise to Clean.
9. Close and lock the oven door.

Clock will display the stop time. The oven will begin to clean automatically and finish at the preset stop time. The oven indicator, casserole dish and an arrow over Stop Time will light. An arrow will flash over the Self-Clean until the cleaning cycle is finished. When the oven reaches cleaning temperatures, the Clean indicator will light. To check the remaining clean time push the Self-Clean button.

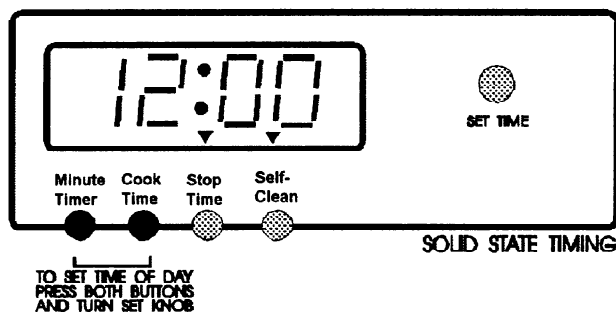
When Finished

Turn the Lower Oven control knob to OFF. Set the Auto/Manual switch to Manual. When the oven has cooled to a safe temperature, unlock the door.

To Cancel Remaining Cleaning Time

1. Push Self-Clean button.
2. Turn the Lower Oven control knob to OFF.
3. Set the Auto/Manual switch to Manual.
4. When the oven has cooled to a safe temperature unlock the door.

Delayed Self-Cleaning Display



NOTICE

The oven should be cleaned before it gets excessively dirty.

It is normal to see a small amount of smoke escape from the oven while cleaning. This smoke is non-toxic.

The oven door cannot be unlocked if the clean light is illuminated. Do not try to force the lock. This may cause damage to the locking system.

Cleaning Other Range Parts

Part	Materials to Use	General Directions
Bake and Broil Element		Do not clean the bake element or broil element. Any soil will burn off when the element is heated. The bake element is hinged and can be lifted to clean the 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: scour if necessary. Rinse and dry. Option: The broiler pan and grid may also be cleaned in the dish washer.
Buttons On Electronic Clock	Mild Soap and Water	The buttons may be removed for cleaning. Wipe the buttons with a cloth dampened in soapy water. Dry buttons thoroughly and replace on range.
Control Knobs	Mild Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return knobs, making sure to match flat area on the knob to the flat area on the shaft.
Outside 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. The gasket should not be moved while cleaning. Avoid getting any cleaning materials on the gasket.
Lower Oven Interior Surfaces	Soap and Water	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly. DO NOT USE COMMERCIAL OVEN CLEANERS.
Upper Oven Interior Surface	Soap and Water, Ammonia and Scrub Pad, or Commercial Oven Cleaner	Cool before cleaning. Wash oven walls with warm soapy water. For dried on soil wash with ammonia and warm water. For Hard to remove soil use a commercial oven cleaner according to the directions provided. Rinse oven walls thoroughly with warm water.
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 the drawer is dry before replacing it.
Under Cooktop	Soap and Water, or Mild Abrasive	Cool before cleaning. Lift up top onto support rods and wipe soil with a cloth and warm soapy water. For dried on soil a mild abrasive can be used. Rinse area thoroughly with warm water. Dry and lower top.
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 the surface of glass while cleaning.

Removing Storage Drawer

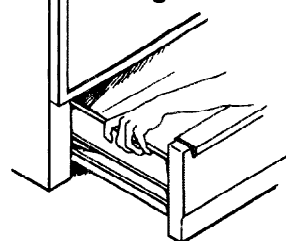
The storage drawer can be removed for cleaning or to make it easier to clean under the range.

1. Pull the drawer out to the first stop. Lift the front of the drawer and pull it out to the second stop.
2. Let the drawer rest on the floor. Place hands toward the back of the drawer and lift it out.

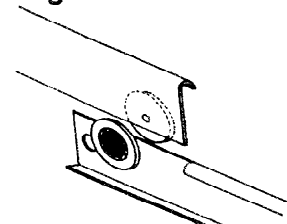
To Replace the Drawer

1. Place the set of rollers on the drawer behind the rollers on the range as shown at right.
2. Align the guides on the drawer with the guides on the range and push the drawer back into position.

Storage Drawer



Storage Guides & Rollers

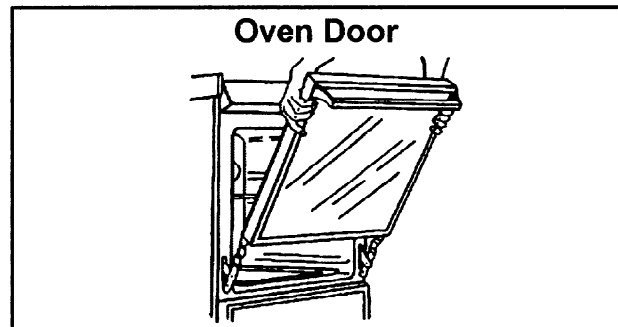


Maintenance

Removing the Lower Oven Door

The oven door can be removed for ease in cleaning.

1. Open the door to the first stop.
2. Grasp the door firmly on each side and lift it upward off the hinges. Do not push the hinges closed once the oven door is removed. The oven hinges are difficult to open without the door in place.



Replacing the Lower Oven Door

1. Make sure the hinges are open to the first stop position. If the hinges have been closed, carefully pull them open to the first stop. Align the door with the hinge arms.
2. Slide the door down and into place. Be sure the door is completely down on the hinges.

⚠ CAUTION

To avoid personal injury or property damage, handle the oven door with care. The door is heavy and can be damaged if it is dropped.

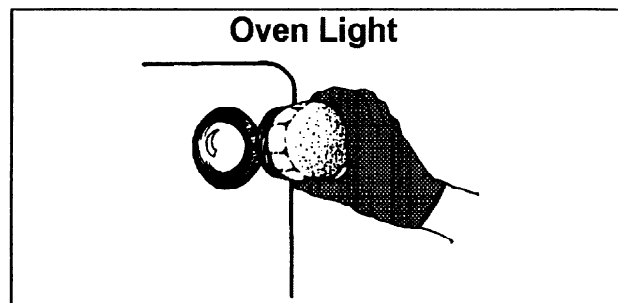
Do not place hands in hinge area when the door is removed. The hinge can snap closed and pinch your hands.

The door contains tempered glass. If the glass is scratched, chipped, twisted or impacted it may break suddenly. If the door glass appears damaged it should be replaced immediately.

Replacing the Lower Oven Light

Protective gloves must be worn when changing the light bulb.

1. Disconnect the electrical supply.
2. Remove the oven door if desired.
3. Unscrew the bulb cover counterclockwise.
4. Unscrew the light bulb counterclockwise.
5. Replace the light bulb with a 120-volt, 40 watt appliance bulb. Do not overtighten the bulb. A bulb that has been overtightened can become difficult to remove.
6. Replace the bulb cover. Do not overtighten the bulb cover. A bulb cover that has been overtightened can become difficult to remove.
7. Replace the oven door.
8. Reconnect the electrical supply.



⚠ WARNING

To avoid the risk of burns or electrical shock, disconnect the electrical supply to the oven, when replacing the oven light. Before attempting to replace the bulb make sure it is cool.

Wear protective gloves.

Do not operate the oven without the bulb cover in place.

Replacing The Fluorescent Backguard Light Bulb

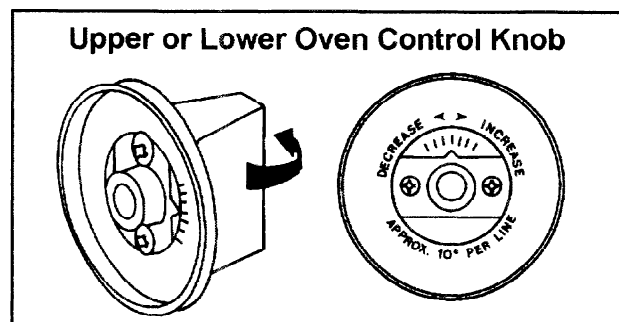
Protective gloves must be worn when changing the light bulb.

1. Disconnect electrical supply.
2. Locate chrome trim securing backguard glass on the underside of upper oven.
3. Using a Phillips head screwdriver, remove screw from each end of chrome trim. Trim will be released.
4. Carefully lift glass panel out of range backguard. Fluorescent bulb is exposed.
5. Grasp bulb on both ends and turn forward out of sockets.
6. Replace bulb with an 18 watt 27" fluorescent bulb.
7. Place backguard glass into slot on chrome trim removed in step 4.
8. Carefully place glass and trim assembly back into position on range backguard.
9. Replace two screws removed in step 3. Reconnect electrical supply.

Adjusting the Upper or Lower Oven Temperature

The oven temperature has been adjusted during manufacturing. However, if either oven consistently overcooks or undercooks food, make the following adjustment:

1. Remove the respective oven control knob depending on which oven needs adjusting.
2. Loosen the metal plate on the back of the knob using a Phillips head screwdriver.
3. Turn the adjustment plate to adjust the temperature. Each line is equal to 10°F. To avoid overadjusting, do not turn the plate more than one line at a time.
4. Tighten the screws and replace the knob.



Troubleshooting

Troubleshooting Guide

Problem	Things to Check
Fluorescent Backguard Light Not Working	Check bulb for proper installation. Check to see if bulb is burned out. If bulb is burned out, replace with a 18 watt 27" fluorescent bulb.
Lower Oven Light Not Working	Check bulb for looseness. Check to see if bulb is burned out. If bulb is burned out; replace it with a 40 watt appliance bulb.
Upper Oven Not Heating	Make sure range is connected to electrical power. Make sure Upper Oven control knob is set.
Lower Oven Not Heating	Make sure range is connected ot electrical power. Make sure Lower Oven control knob is set. Make sure Auto/Manual switch is set to Manual for normal operation or Auto for timed operation.
Self-Clean Cycle Not Working	Clock must be set to correct time of day. Oven door must be closed and latched. Make sure a delayed cycle has not been set.
The Lower Oven Door Will Not Open	Wait for oven to cool. Lock will automatically release. Unlock door latch and open door.
Rangetop Gets Warm During Use	This is normal.
Oven Element Cycles On and Off	This is normal when baking or roasting.
Oven Temperature Not Accurate	Do not try to measure temperature with a regular thermometer. Check for blocked air vents. Aluminum foil will alter oven temperature. Confirm correct utensil is being used.

When Service Is Required

Your dealer can provide the name of your nearest Authorized Service Center. Help them give you prompt service by giving them:

1. An accurate description of the trouble.
2. Complete model, serial, and manufacturing numbers are located on the name plate. The nameplate is located on the bottom of the cooktop.
3. Proof of purchase (sales receipt on request).

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

We have a vast network of Authorized Service Centers in the U.S.A. If you have a service problem that is not resolved please write:

**Consumer Affairs Department
Amana Refrigeration, Inc.
Amana, Iowa 52204**

To locate an authorized servicer call **1-800-NAT-LSVC (1-800-628-5782)**. For questions concerning product usage, installation, or warranty, call for consumer information:

1-800-843-0304

**OUTSIDE U.S.A. CALL
1-319-622-5511**

Asure

We are pleased to offer a long-term service protection on your new range. The Asure™ Extended Service Plan is specially designed to supplement your strong warranty. Asure provides budget protecting coverage on the appliance for up to five full years, covering parts, labor and travel charges.

Your participating Amana dealer has details or contact us using the address or numbers listed below.

**Write: Consumer Affairs Department
Amana Refrigeration, Inc.
Amana, Iowa 52204**

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