

Freestanding Electric Range Quick Start Guide

OPERATING INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury to persons, read the IMPORTANT SAFETY INSTRUCTIONS, located in your appliance's Owner's Manual, before operating this appliance.

Using Your Oven

- Step 1.** Select oven function.
 - Step 2.** Set the temperature.
 - Step 3.** Press Start.
 - Step 4.** Place food inside the oven once set temperature is reached. Close the oven door.
 - Step 5.** (Optional) Enter time to cook.
 - Step 6.** The Cancel button can be used to cancel the function during or after cook time.
- NOTE:** For more detailed instructions on specific functions, see the online Control Guide.

Using Your Range

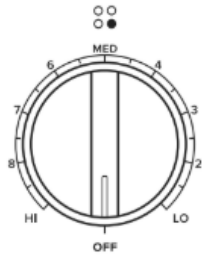
⚠ WARNING



Fire Hazard

Turn off all controls when done cooking.

Failure to do so could result in death or fire.



The control knobs can be set to anywhere between HI and LO. Push in and turn to setting.

OVEN VENT

The oven vent releases hot air and moisture from the oven and should not be blocked or covered. Blocking or covering the oven vent will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper, or other items that could melt or burn near the oven vent.

On coil element models, the element can be used when the oven is in use as long as the cookware does not extend more than 1/2" (1.3 cm) over the element.

OVEN LIGHT

The oven light is a 40 W halogen bulb. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the Off position.

To Replace:

1. Disconnect power.
2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
3. Remove bulb from socket.
4. Replace bulb, using tissue or wearing cotton gloves to handle bulb. To avoid damage to or decreasing the life of the new bulb, do not touch bulb with bare fingers.
5. Replace bulb cover by turning clockwise.
6. Reconnect power.

IMPORTANT: Do not use lamps rated higher than 40 W.

SABBATH MODE:







The Sabbath Mode sets the oven to remain on in a bake setting until disabled.

For guidance on usage and a complete list of models with Sabbath Mode, visit www.star-k.org or contact us as per the information given below.

Online Ordering Information

For detailed installation instruction and maintenance information, winter storage, and transportation tips, please see the Owner's Manual included with your machine.

For information on any of the following items, the full cycle guide, warranty, detailed product dimensions, or for complete instructions for use and installation, please visit <https://owners.amana.com/owners/>, or in Canada <http://amanacanada.ca/owners/>. This may save you the cost of a service call.

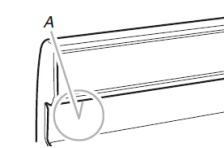
 TROUBLESHOOTER	 REGISTRATION	 USER MANUALS
 PARTS	 SERVICE PLANS	 FAQS

However, if you need to contact us, use the information listed below for the appropriate region.

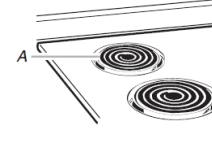
United States:
1-866-616-2664
 Amana Brand Home Appliances
 Customer eXperience Center
 553 Benson Road
 Benton Harbor, MI 49022-2692

Canada:
1-800-807-6777
 Amana Brand Home Appliances
 Customer eXperience Centre
 200-6750 Century Ave.
 Mississauga, Ontario L5N 0B7

IMPORTANT: Retain this guide for future use.



A. Oven vent (ceramic glass model)



A. Oven vent (coil element model)

REMEMBER: When range is in use or (on some models) during the Self-Cleaning cycle, the entire cooktop area may become hot.

IMPORTANT: On some models: When cooktop is in use and the Self-Cleaning cycle is started, the cooktop will be disabled. When the Self-Cleaning cycle is in use, the cooktop will be locked.

ALUMINUM FOIL

IMPORTANT: To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.

For best cooking results, do not cover entire oven rack with foil because air must be able to move freely. Care must be taken to prevent aluminum foil and meat probes from contacting heating elements.

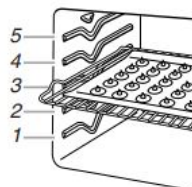
POSITIONING RACKS AND BAKEWARE

IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

Racks

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.

To move a rack, pull it out to the stop position, raise the front edge, and then lift out. Use the following illustration as a guide



Baking Layer Cakes

For best results when baking cakes on 2 racks, place flat racks in positions 2 and 4. Place the cakes on the racks as shown.

Baking Cookies on 2 Racks

For best results when baking cookies on 2 racks, place flat racks in positions 2 and 4.

