

Amana[®]

Self-Cleaning Built-in Wall Oven Owner's Manual

AOES2430*

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

Please Read Manual Before Operating Oven

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 located on rating plate. Rating plate is located on the oven frame. Record the following:

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

Parts and Accessories

Purchase replacement parts and additional accessories (e.g. refrigerator shelves, dryer racks, or cooktop modules) over the phone. To order accessories for your Amana product, call 1-800-843-0304 inside U.S.A. or 319-622-5511 outside U.S.A.

Service

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 oven. Asure™ Extended Service Plan is specially designed to supplement Amana's strong warranty. This plan covers functional parts, labor, and travel charges. Call 1-800-528-2682 for information.

Important Safety Information



Recognize this symbol as a safety precaution



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.

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

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

To avoid risk of fire, do not store combustible materials, gasoline or other flammable vapors and liquids near or in the oven.

To avoid burns caused by steam, do not use a wet sponge or cloth to wipe up spills on a hot cooking area.

All Appliances

Proper installation

Be sure your appliance is properly installed and grounded by a qualified technician.

Never use your appliance for warming or heating the room.

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.

Wear proper apparel

Loose fitting or hanging garments should never be worn while using appliance.

User servicing

Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

Storage in or on appliance

Flammable materials should not be stored in an oven.

Do not use water on grease fires

Smother fire or flame, or use dry chemical or foam-type extinguisher.

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.

Do not leave oven unattended

Boilovers can cause smoke and may ignite.

Oven

Use care when opening door

Let hot air or steam escape before removing or replacing food.

Do not heat unopened food containers

Build-up of pressure may cause container to burst and result in injury.

Keep oven vent ducts unobstructed.

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.

Do not use aluminum foil to line the oven bottom or racks

Aluminum foil can cause fire, damage oven interior, and will seriously affect baking results.

Do not touch interior surfaces of oven during or immediately after use

Do not let clothing or other flammable materials contact elements. Although these surfaces may be dark in color they can still be hot enough to burn.

Use caution when touching oven while in use

Other areas of the oven can become hot enough to cause burns, such as vent openings, window, oven door and oven racks.

Important Safety Information Installation

Self-Cleaning

Do not clean door gasket

The door gasket is essential for a good seal. Care should be taken not to rub, move, or damage the gasket.

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.

Clean only parts listed in "Care and Cleaning" section of manual.

Before self-cleaning the oven

Remove broiler pan, oven racks, and other utensils.

In Case of Fire

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

1. If you see smoke from oven, do not open oven door.
2. Press *OVEN CANCEL* pad.
3. As an added precaution, turn off power at main circuit breaker or fuse box.
4. Vent room with vent hood or window 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 oven.

Packaging Material

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

Oven Location and Dimensions

Provide flat bottom for oven to rest on. Bottom must be level and flush with bottom edge of opening, and square to front of cabinet for proper installation.

- Allow at least $19\frac{3}{8}$ " (49.2 cm) clearance for oven door depth when it is open.
- For a cutout height greater than $28\frac{1}{8}$ " (71.4 cm) adjust extension panels. See figure 5.

Letter	Description	Dimensions inches (cm)
D	Depth-door open	$19\frac{3}{8}$ (49.2 cm)
E	Cutout height	$28\frac{1}{8}$ - $30\frac{1}{8}$ (71.4-76.5 cm)
F	Cutout width	22 - $22\frac{1}{4}$ (55.8-56.5)
G	Cutout depth	$23\frac{1}{2}$ (60)

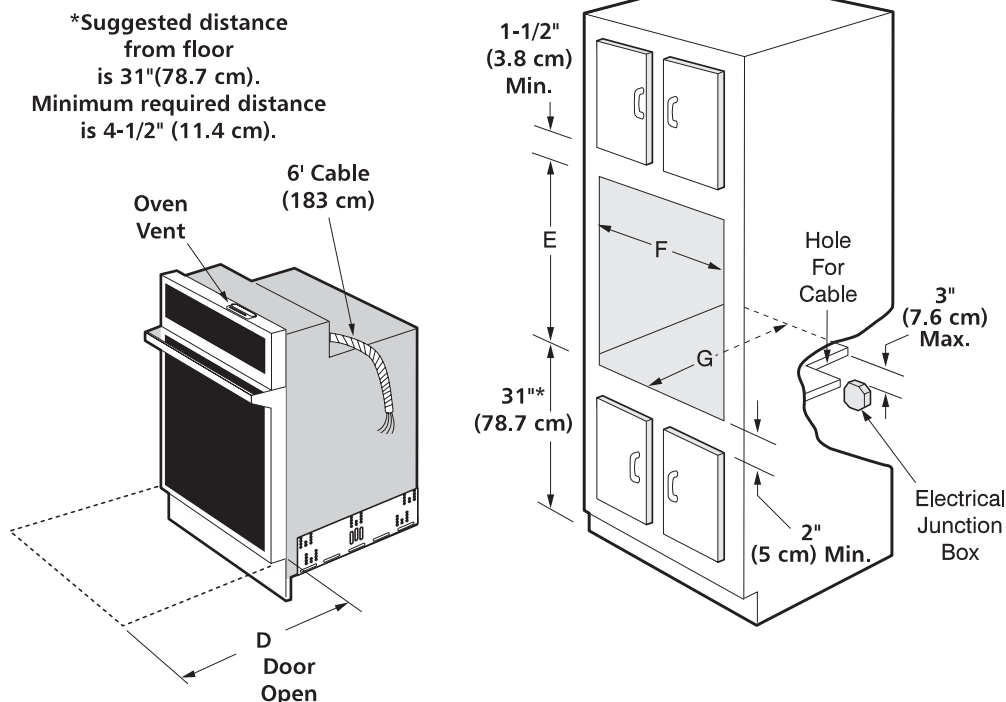


Figure 1

Side by Side Installation

When installing 2 ovens next to each other, leave a minimum of 12 inches between the cutouts.

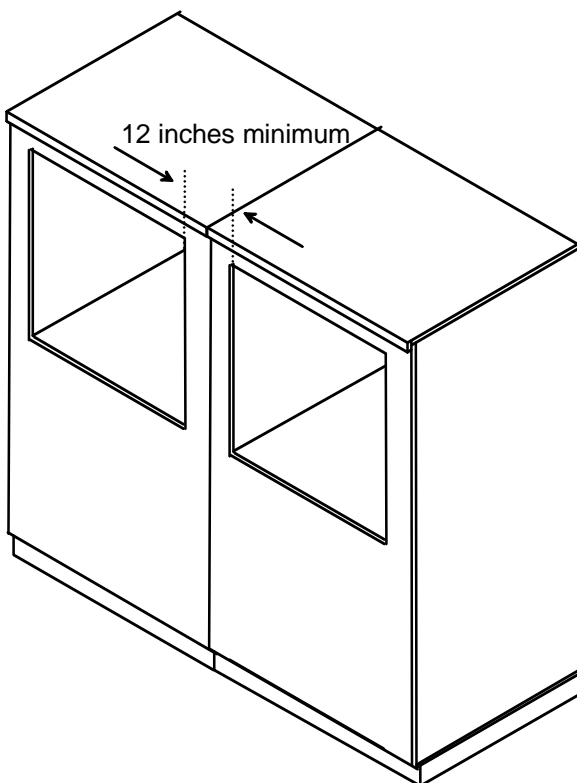


Figure 2

Electrical Requirements

This oven requires 3 wires, 120/208 or 120/240 Volts, 60 Hertz A.C.

This appliance must be supplied with the proper voltage and frequency, and connected to an individual, properly grounded branch circuit, protected by a circuit breaker or fuse. Circuit amperage is noted on the rating plate (the rating plate is located on the oven frame). Line voltage less than rated voltage will result in slow heating.

Oven should be fused separately from other appliances. Verify electric power is off from fuse box to junction box until oven is installed and ready to operate.

Wire sizes and connections must conform with the fuse size and rating of the appliance in accordance with the National Electrical Code ANSI/NFPA No. 70—latest edition, and local codes and ordinances.

Connecting Wiring



WARNING

Electrical Shock Hazard

- Electrical ground is required on this appliance.
- Do not connect to the electrical supply until appliance is permanently grounded.
- Disconnect power to the junction box before making the electrical connection.
- This appliance must be connected to a grounded, metallic, permanent wiring system, or a grounding connector should be connected to the grounding terminal or wire lead on the appliance.
- Do not use a gas supply line for grounding the appliance.
- Do not ground through neutral wire if installation is in a mobile home or if local codes do not permit grounding through a neutral.
- Use only connectors designed for joining copper to aluminum and follow manufacturers' recommended procedure closely. Improper connections of aluminum house wiring to copper lead can result in property damage, personal injury or fire.

Failure to do any of the above could result in a fire, personal injury or electrical shock.

Grounding Instructions

This appliance is manufactured with neutral (white), power supply wire, and a cabinet-connected green (or bare copper) grounding wire.

1. With oven positioned in front of cabinet opening, connect the appliance cable to the junction box through the U.L.-listed conduit connector. Complete electrical connection according to local codes and ordinances. See preferred junction box location in Figure 1 on page 4.
2. Connect wire leads extending through conduit to appropriate supply wires. See following examples.

Where local codes permit connecting the cabinet-grounding conductor to the neutral (white) junction box wire (see Figure 3)

1. Disconnect the power supply.
2. Connect together the 3 wires: bare copper and white appliance cable wires and the neutral (white) wire in the junction box.
3. Connect the 2 black wires together, then the two red wires together.

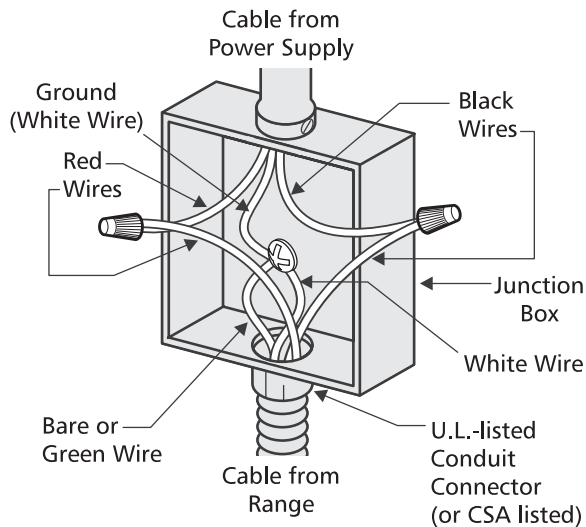


Figure 3 –Grounded Neutral

When connecting to a 4-wire electrical system, when installing in a mobile home, or when local codes DO NOT permit connecting the cabinet-grounding conductor to the neutral (white) junction box wire (see Figure 4)

1. Disconnect the power supply.
2. Separate the bare copper and white wires.
3. Connect the white appliance cable wire to the neutral (white) wire in the junction box.
4. Connect the 2 black wires together, then the two red wires together.
5. Connect the grounding wire (bare copper) to the grounding wire in the junction box.

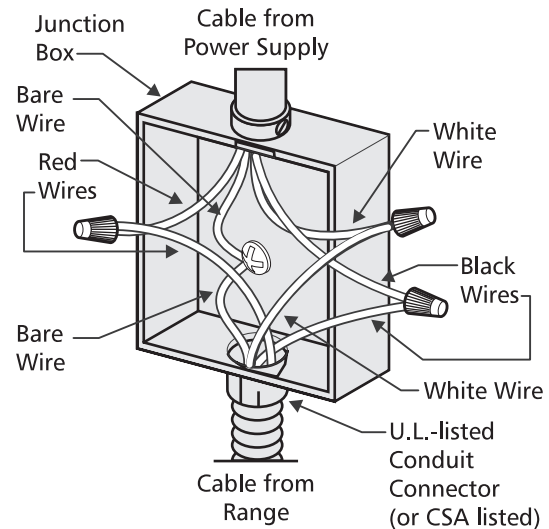


Figure 4 – 4-wire Electrical System

NOTE TO ELECTRICIAN: The armored cable leads supplied with this appliance are UL-recognized for connection to larger gauge household wiring. The insulation of the leads is rated at temperatures much higher than the temperature rating of household wiring. The current carrying capacity of the conductor is governed by the temperature rating of the insulation around the wire, rather than the wire gauge alone.

Adjusting Oven Height

Oven height can be adjusted when needed to fit into an existing cabinet cutout opening. To adjust oven height:

1. Lay the oven on its back.
2. Remove the 6 screws fastening the side of each extension panel to the bottom sides of the oven.
3. Move each panel down to the position that increases the oven height to fit the existing cutout opening. Each position changes oven height approximately $\frac{1}{2}$ inch up to 2 inches.
4. Line up the appropriate holes in the side extension panels and sides of the oven. Replace the 6 screws.
5. Proceed with oven installation. Return oven to upright position.

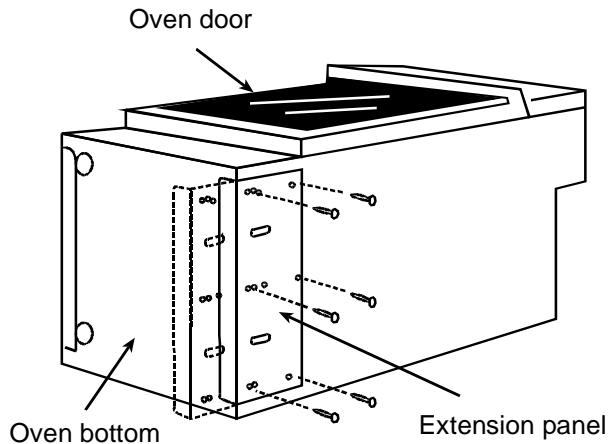


Figure 5 – Extension Panel

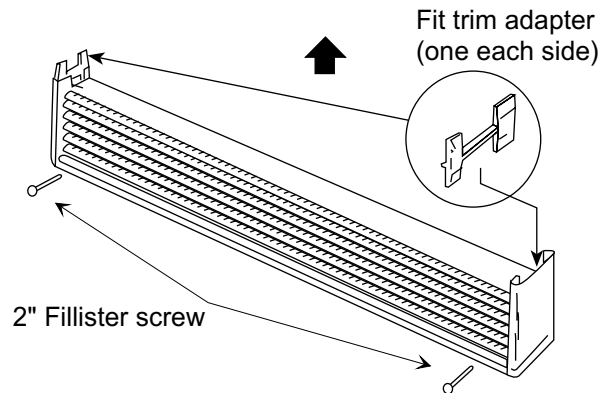
Cabinet Installation

CAUTION

Do not lift the oven by the door handle. Preferably, remove the oven door to facilitate handling and prevent damage to the appliance.

Slide the oven all the way into the cabinet opening. Check for level installation with a level on the oven rack. In wood cabinets, drill $\frac{1}{8}$ -inch pilot holes for No. 10 wood screws through the mounting holes in the front frame. Then mount the oven to the cabinet with the screws furnished.

Locate lower grill assembly and trim adaptors that were removed during unpacking. Carefully break apart the trim adaptors and insert them in each side of the lower grill assembly. Insert the protruding end of the trim assembly into the oven side trim, sliding the assembly up from the bottom. Secure the grill assembly to the cabinet with the two Fillister screws provided.



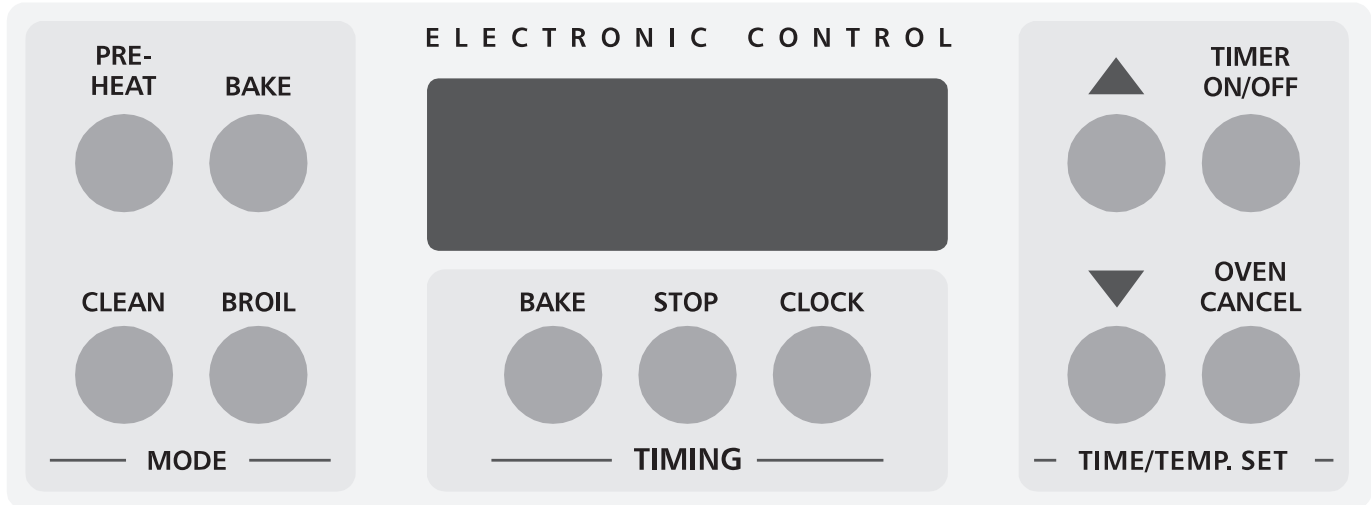
Slide and fit lower grill assembly into oven side trim

Figure 6

Checking Operation

Upon completion of the electrical hookup, the operation of the electronic oven control should be verified. The Bake, Broil, and Clean modes should be checked by operating the electronic control according to the instructions contained in this manual.

Control Pad Features



Pads	Description
<i>PREHEAT</i>	Used to select the preheat mode.
<i>BAKE (MODE)</i>	Used to reach the normal baking mode temperature.
<i>CLEAN</i>	Used to select the self-cleaning cycle.
<i>BROIL</i>	Used to select the broil function.
<i>BAKE (TIMING)</i>	Used to enter the length of the baking time.
<i>STOP</i>	Used with the <i>BAKE (MODE)</i> , <i>BAKE (TIMING)</i> and <i>CLEAN</i> pads to program a delayed automatic baking or cleaning cycle stop time.
<i>CLOCK</i>	Used to set the time-of-day.
▲ or ▼	Used with the function pads to select oven temperature, cooking time, stop time (when programming an automatic stop time), time-of-day, clean time and minute timer. When pads are held down, time and temperature advance more quickly.
<i>TIMER ON/OFF</i>	Used to set or cancel the minute timer. The minute timer does not start or stop cooking.
<i>OVEN CANCEL</i>	Used to cancel any function previously entered except the time-of-day and minute timer. Press <i>OVEN CANCEL</i> pad to stop cooking.

Control Features

Safety Lockout	Safety lockout feature sets pads so they will not accept entries. This feature is useful when cleaning the control panel. Simultaneously, press the <i>BAKE TIME</i> and <i>STOP TIME</i> pads to disable or enable pads. When disabled, if any pad is pressed "OFF" appears in the display indicating safety lockout is activated.
Silent control panel	From the factory, a beep is heard each time a pad is pressed. If desired, control can be programmed for silent operation. Press and hold <i>STOP</i> pad. After 7 seconds, control beeps once. This procedure stops the control from beeping when a pad is pressed. To return sound, press and hold <i>STOP</i> pad again for 7 seconds until 1 beep is heard.

Special Modes

Temperature Conversion Mode (Fahrenheit to Celsius)	The electronic oven control is set to operate in °F (Fahrenheit) mode when shipped from the factory. This mode changes the temperature to °C (Celsius) or from °C to °F.
Sales Mode	The electronic oven control is set to USE mode when shipped from the factory. If the oven element does not operate, verify that control is not in SALES mode.
12 Hour Operating Limit	The electronic oven control is set to 12 mode when shipped from the factory. This allows the oven to operate only in a 12 hour period. To disable 12 hour operating limit, activate 9999 mode.

To enter Special Modes:

1. Press *PREHEAT* pad.
2. Press and hold up arrow pad until oven temperature is set to 500°F/260°C or greater.
3. Press *PREHEAT* pad and hold for 4 seconds. Within 6 seconds a beep sounds and ESC appears in blue, and 0 appears in red to the right of the display.
4. Press *PREHEAT* pad to toggle through the special mode selection.
5. Press up or down arrow pad to change modes in the display.
6. To activate changes of a special mode, press *OVEN CANCEL* while that mode is displayed.

Special Mode Selections

Blue Display Press up or down arrow pad to change	Red Display Press PREHEAT pad to change.	Description
ESC	0	Leave mode without changes.
F	1	Displays Fahrenheit temperature
C	1	Displays Celsius temperature
SALES	2	Demo mode disables elements.
USE	2	Normal operation.
12	3	Sets 12 hour timed operating limit.
9999	3	Disables 12 hour timed operating limit.

NOTE: Special mode selection must be entered for each change desired. Only one special mode change is saved at a time.

Programming

Set Clock (12 hour clock)

When power is connected, or when power supply to range has been interrupted, display flashes.

1. Press **CLOCK** pad.
 - "TIME" appears in display.
2. Press and hold ▲ or ▼ pad until correct time-of-day appears in display.
 - "TIME" disappears after 6 seconds and clock starts.
 - If **OVEN CANCEL** pad is pressed, "TIME" disappears and clock starts.

Set Minute Timer

The minute timer does not start or stop cooking and is not active during self-clean. It serves as an extra timer in the kitchen that beeps when the set time has elapsed. The minute timer can be used independently during any of the bake or broil functions. The timer can be set for any amount of time from 5 seconds to 9 hours and 55 minutes.

1. Press **TIMER ON/OFF** pad.
 - ":00" and "TIMER" displays.
2. Press and hold ▲ pad until desired time displays.
 - When up arrow pad is released, time begins to count down in display.
 - "TIMER" continues to display.
 - When set time elapses, timer beeps 3 times. Beep sounds once every 10 seconds for 5 minutes or until **TIMER ON/OFF** pad is pressed.

When setting the minute timer for:	Minute timer appears in the display and increases in:
5 seconds to 2 minutes	5 second increments
2 minutes to 10 minutes	10 second increments
10 minutes to 1 hour	1 minute increments
1 hour to 9 hours and 55 minutes	5 minute increments

To Change the Minute Timer:

Press and hold ▲ or ▼ pad to increase or decrease time.

To Cancel the Minute Timer:

Press and hold ▼ pad until ":00" appears in the display or press the **TIMER ON/OFF** pad.

Before Setting Oven Controls

Oven Vent Location

The oven is vented at the **top of the control panel**. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results.

Arranging Oven Racks

ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (BEFORE OPERATING THE OVEN). Always use oven mitts when using the oven.

To remove an oven rack, pull the rack forward until it stops. Lift up front of rack and slide out. To replace an oven rack, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.

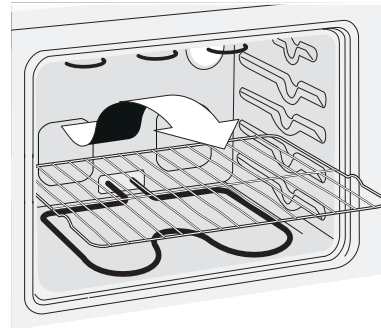


Figure 7

To bake on one rack, place the rack on position 3. To bake on two racks, place the racks on positions 2 and 4.

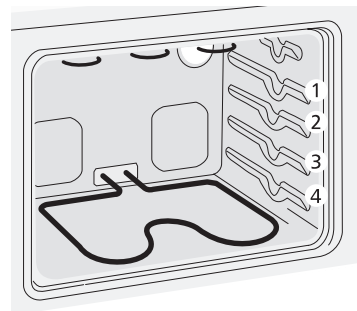


Figure 8

Models have one flat rack and one offset rack. The rungs on the offset rack are slightly raised from the edges of the rack. This raised part of the rack is designed to allow easy and safe removal of foods from the lower racks of the oven and prevent hands from contacting the hot oven door. Always use the offset rack in the lower position.

Preheat

Use the preheat function for regular baking as recommended in the recipe. The preheat function reduces preheating time. Three consecutive beeps sound when preheating is completed to let you know when to put food in the oven for baking.

1. Press *PREHEAT* pad.
 - “— — — °” and “BAKE” display.
2. Press ▲ or ▼ pad.
 - “350°F”(177°C) displays. Use ▲ or ▼ pad to increase or decrease the bake temperature in increments of 5°F/1°C.
 - After 5 seconds, “PrE”, “BAKE” and “☐” display. Oven begins heating to the selected temperature.
 - Preheat signal beeps 3 times approximately 10 minutes after starting preheat cycle. “☐” indicator may disappear before preheat signal beeps. Oven switches to bake mode after preheat is complete. Place food in the oven for baking.

To cancel the preheat function, press the *PREHEAT* pad, or press *OVEN CANCEL* pad.

Bake

The oven can be programmed to bake at temperature from 170°F to 550°F (77° to 288°C). To set the controls, follow these steps:

1. Press *BAKE (MODE)* pad.
 - “— — — °” and “BAKE” display.
2. Press ▲ or ▼ pad.
 - “350°F” (177°C) displays. To adjust temperature in 5°F (1°C) increment, press and hold ▲ or ▼ pad.
 - When up and down arrow pads are released, the oven begin heating to the selected temperature in increments of 5°F/1°C. Display shows actual oven temperature as it increases to desired setting. “BAKE” and “☐” display. When the displayed temperature reaches the desired baking temperature, oven is ready for baking. Wait 10 minutes for the oven to cycle to the correct temperature.
3. To cancel the baking function, press *OVEN CANCEL* pad.

Timed Bake

BAKE (TIMING) pad controls the Timed Bake operation. Set oven to bake for a desired amount of time. Oven automatically stops heating after baking time elapses.



WARNING

To reduce risk of food poisoning due to bacterial growth and production of toxins, use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than one hour before cooking begins, and should be removed promptly when cooking is completed.

1. Confirm the clock shows the correct time of day.
2. Place the food in oven.
3. Press *BAKE (TIMING)* pad.
 - “— —:— —” and “BAKE TIME” display.
4. Press and hold ▲ or ▼ pad until the desired baking time appears in the display.
 - Set baking time from 5 minutes to 11 hours and 59 minutes. When setting the baking time, the time displays and increases in 5 minute increments.
 - After the bake time is set, “— — — °” displays and “BAKE” flashes. Display flashes and beeps once until the oven temperature is set.
5. Press *BAKE (MODE)* pad.
 - “— — — °” and “BAKE” display.
6. Press and hold ▲ or ▼ pad until the desired baking temperature displays.
 - Oven begins heating to the selected baking temperature.
 - “BAKE” and “☐” display.
 - Baking time counts down by minutes until it reaches “:00.”
 - When the set bake time elapses, “:00” displays, control beeps 3 times, and the oven shuts off automatically. The control continues to beep once every 10 seconds for 5 minutes or until the *OVEN CANCEL* pad is pressed.

Delayed Bake

BAKE (TIMING) and *STOP* pads control Timed Bake operation. Set oven to begin and end baking at later times. Oven control automatically calculates starting time.



WARNING

To reduce risk of food poisoning due to bacterial growth and production of toxins, use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than one hour before cooking begins, and should be removed promptly when cooking is completed.

1. Confirm the clock shows the correct time of day.
2. Place the food in oven.
3. Press *BAKE (TIMING)* pad.
 - “— —:— —” and “BAKE TIME” display.
4. Press and hold ▲ or ▼ pad until the desired baking time appears in the display.
 - Set baking time from 5 minutes to 11 hours and 59 minutes. When setting the baking time, the time displays and increases in 5 minute increments.
 - After the bake time is set, “— — —°” displays and “BAKE” flashes. Display flashes and beeps once until the oven temperature is set.
5. Press *STOP* pad.
 - The time when baking will stop displays.
 - “BAKE STOP TIME” display.
6. Press and hold ▲ or ▼ pad until the time that you want cooking to be completed displays.
7. Press *BAKE (MODE)* pad.
 - “— — —°” and “BAKE” display.
8. Press and hold ▲ or ▼ pad until the desired baking temperature displays.
 - If the baking temperature is not set, control beeps. “— — —°” and “BAKE” flashes in the display.
 - When the set bake time elapses, “:00” displays, control beeps 3 times, and the oven shuts off automatically. The control continues to beep once every 10 seconds for 5 minutes or until the *OVEN CANCEL* pad is pressed.

Broil

Broiling system generates immediate, intense heat using top oven element.



CAUTION

If an oven fire occurs, close the oven door and press *OVEN CANCEL* pad. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.

1. Arrange oven rack while oven is still cool. Position the rack as suggested in the table below.
 - When rack is closer to element, food surface cooks quickly. To cook foods through center, move rack to lower position.

Rack Position	Foods
1 Upper	Rare steaks
2 Middle	Ham slices, fish, medium steaks, hamburgers and chops
3 Lower	Well-done foods such as chicken and lobster
4 Lowest	Not used for broiling

2. Press *BROIL* pad.
 - “— — —” and “BROIL” display.
3. Press and hold ▲ or ▼ pad until the desired broil setting level displays.
 - When oven control is set to “HI”, food surface cooks quickly. To cook foods through center, set oven control to lower setting.

Variable Setting	Doneness
LO	Well done
2	Medium well
3	Medium
4	
5	Medium rare
HI	Rare

4. Place the grid on the broiler pan, then place the food on the grid.
 - The broiler pan and its grid allow dripping grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the broiler pan without the grid or cover the grid with aluminum foil. The exposed fat could ignite.

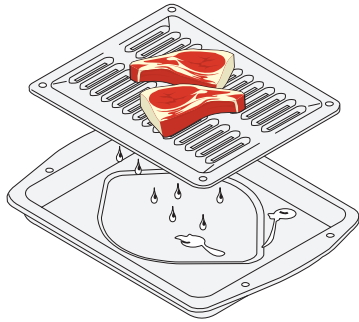


Figure 9

5. Place the pan on the oven rack. Leave the oven door open at the broil stop position when broiling.

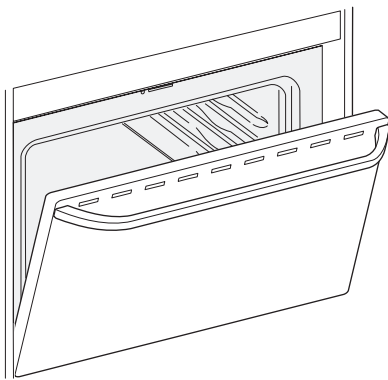


Figure 10—Broil Stop Position

6. Broil on one side until food is browned; turn and cook on the second side. Season and serve.
 - Always pull the rack out to the stop position before turning or removing food.
7. When broiling is finished, press *OVEN CANCEL* pad.

Prepare Oven for Self-Cleaning

A self-cleaning oven cleans itself with high temperatures (well above cooking temperatures) which eliminate soil completely or reduce it to a fine powdered ash you can wipe away with a damp cloth.

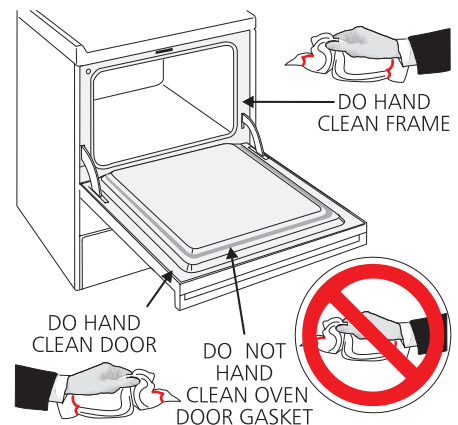
CAUTION

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.

To avoid risk of damage to automatic locking system, do not try to force oven door open when "LOCK" is flashing in display.

DO NOT leave small children unattended near the appliance.

DO NOT line the oven walls, racks, bottom or any other part of the range with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).



1. **Adhere to the following cleaning precautions:**
 - Allow the oven to cool before cleaning.
 - Wear rubber gloves when cleaning and while wiping up the residue after the self-clean cycle.
 - **DO NOT** use oven cleaners or oven protective coatings in or around any part of the self-cleaning oven.
 - **DO NOT** clean the oven door gasket. The oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
 - **DO NOT** use any cleaning materials on the oven door gasket. Doing so could cause damage.

2. Remove the broiler pan and insert, all utensils and any aluminum foil. These items cannot withstand high cleaning temperatures.
3. Remove oven racks. If they go through the clean cycle their color will turn slightly blue and the finish will be dull. Rub the sides of the racks with wax paper or a cloth containing a small amount of salad oil (this will make the racks glide easier into the rack position).
4. Remove any excess spillovers in the oven cavity before starting the self-cleaning cycle. To clean, use hot, soapy water and a cloth. Large spillovers can cause heavy smoke or fire when subjected to high temperatures.
DO NOT allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning.
5. Clean any soil from the oven frame, the area under the door, and the outside edge of the oven around the oven seal before self-clean cycle. These areas heat sufficiently to burn soil on. Clean with soap and water.
6. Do not turn on the oven light during self-cleaning. The light may fail due to excessive heat.

Self-Clean

Use a 2 hour self-clean cycle for light soils, a 3 hour cycle for average soils, and a 4 hour cycle for heavy soils to assure satisfactory results.



CAUTION

To avoid risk of personal injury, use care when opening the oven door after the self-cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be **VERY HOT**.

DO NOT force the oven door open. This can damage the automatic door locking system.

1. Confirm clock shows the correct time of day.
2. Press **CLEAN** pad.
 - “CLN TIME” displays.
3. Press and hold ▲ or ▼ pad until “3 HR:00” displays.
 - Set the cleaning time based on the amount of soil you have—light, medium or heavy. *See above.
 - When the controls are set, the motor driven lock begins to close automatically and the “LOCKED” indicator light will be displayed. (It takes about 15 seconds for the lock to close.)
 - “Clean” light comes on. “Oven” light comes on and cycles with the oven burners.

To Stop or Interrupt a Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire:

1. Press **OVEN CANCEL** pad.
2. Once the oven has cooled down for approximately 1 HOUR and “LOCKED” in the display has gone out, then the oven door can be opened.
 - If the self-cleaning cycle is cancelled while at a high temperature, make sure the word “LOCKED” is not in the display and the oven has cooled down for at least 1 HOUR before trying to open the oven door.

When the Self-Clean Cycle is Completed

1. The time-of-day appears in the display window and the word “LOCKED” remains in the display until oven cools.
2. Once the oven has cooled down for approximately 1 HOUR and the word “LOCKED” shown in the display has gone out, then the oven door can be opened.
 - **DO NOT** force the oven door open. This can damage the automatic door locking system. Use caution when opening the door after the self-cleaning cycle is completed. The oven may still be **VERY HOT**.

Delayed Self-Clean

Use a 2 hour self-clean cycle for light soils, a 3 hour cycle for average soils, and a 4 hour cycle for heavy soils to assure satisfactory results.



CAUTION

To avoid risk of personal injury, use care when opening the oven door after the self-cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be VERY HOT.

DO NOT force the oven door open. This can damage the automatic door locking system.

1. Confirm clock shows the correct time of day.
2. Press *CLEAN* pad.
 - “CLN TIME” displays.
3. Press and hold ▲ or ▼ pad until “3 HR:00” displays.
 - Set the cleaning time based on the amount of soil you have—light, medium or heavy. *See above.
 - When the controls are set, the motor driven lock begins to close automatically and the “LOCKED” indicator light will be displayed. (It takes about 15 seconds for the lock to close.)
 - “Clean” light comes on. “Oven” light comes on and cycles with the oven burners.
4. Press *STOP TIME* pad.
 - Time-of-day that the self-cleaning cycle ends displays.
 - “CLN STOP TIME” display.
5. Press and hold ▲ or ▼ pad until the time-of-day that you want the cleaning to end displays.
 - The control calculates backward from the set stop time to determine when the self-cleaning cycle should begin. The words “DELAY” and “CLN STOP TIME” glows in the display.
 - The self-cleaning cycle comes on automatically at the calculated time. At that time, “DELAY” goes out and “” appears.

To Stop or Interrupt a Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire:

1. Press *OVEN CANCEL* pad.
2. Once the oven has cooled for approximately 1 HOUR and “LOCKED” in the display has gone out, then the oven door can be opened.
 - If the self-cleaning cycle is cancelled while at a high temperature, make sure the word “LOCKED” is not in the display and the oven has cooled down for at least 1 HOUR before trying to open the oven door.

When the Self-Clean Cycle is Completed

1. The time of day will appear in the display window and the word “LOCKED” remains in the display until oven cools.
2. Once the oven has cooled for approximately 1 HOUR and the word “LOCKED” shown in the display has gone out, then the oven door can be opened.
 - DO NOT force the oven door open. This can damage the automatic door locking system. Use caution when opening the door after the self-cleaning cycle is completed. The oven may still be VERY HOT.

Care and Cleaning

Removing Oven Door



CAUTION

To avoid risk of personal injury or door damage, lay the door flat with the inside of the door facing down for safe, temporary storage. The door is heavy.

Hinge Type 1

1. Open the door to the fully opened position.
2. Remove the screws (A) on each side of the oven door. (See Figure 11.)

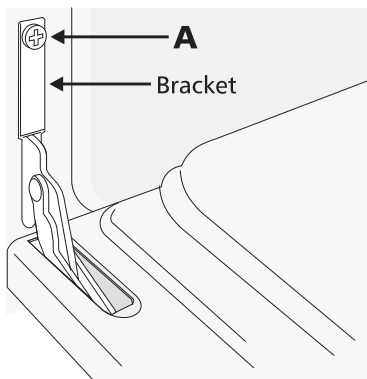


Figure 11

3. Remove the brackets.
4. Close the door about $\frac{3}{4}$ of the way to the quarter-open position. Grasp the door firmly on both sides and lift up about $\frac{1}{2}$ inch, then swing the lower end away from the wall oven.
5. To clean oven door, see the cleaning chart in "Care and Cleaning" section.

Reinstalling Oven Door (Hinge Type 1)

1. Grasp the door firmly on both sides.
2. Place top of the hinge arm against the top of the opening (B in Figure 12) in the oven frame. Press the bottom of the door in until the hinge is all the way into the opening.

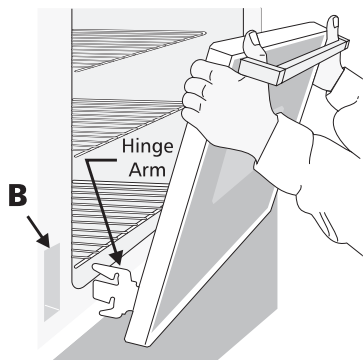


Figure 12

3. Gently lower the door so that the bottom of the hinge arm rests on the bottom of the opening.
4. Open the door to the fully opened position.
5. Replace the retaining brackets and screw(s) on each side of the oven door.
6. Close the oven door completely. If the door does not line up with the oven frame, remove the door and repeat the above steps.

Hinge Type 2

1. Open the door to the fully opened position.
2. Pull up the lock located on each hinge support and engage it in the hook of the hinge lever. You may have to apply a little downward pressure on the door to pull the locks fully over the hooks.
3. Grasp the door by the sides, pull the bottom of the door up and toward you to disengage the hinge supports.
4. Keep pulling the bottom of the door toward you while rotating the top of the door toward the appliance to completely disengage the hinge levers.
5. To reinstall the oven door, reverse steps 1 through 4. Make sure the hinge supports are fully engaged before unlocking the hinge levers

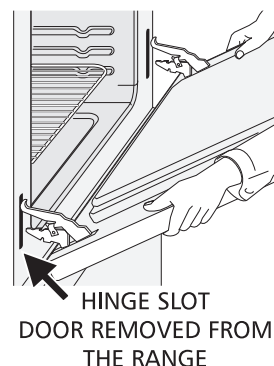
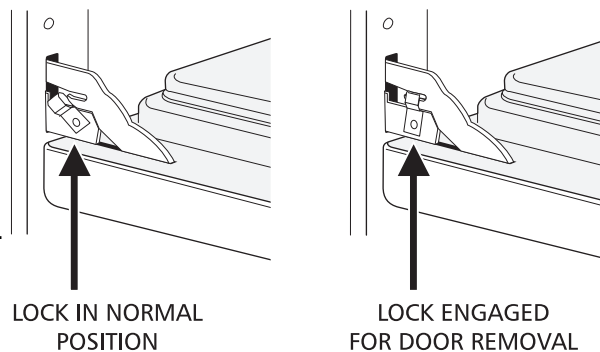


Figure 13—Hinge Type 2

Changing Oven Light

The oven light automatically turns on when the door is opened. To turn the oven light on and off when the door is closed, use the *OVEN LIGHT* switch located in the control panel.

The oven light bulb is located at the rear of the oven. To replace, follow these instructions:



CAUTION

To avoid risk of personal injury, be sure the oven is unplugged and all parts are COOL before replacing the oven light bulb.

1. Turn electrical power off at the main source or unplug the oven. **BE SURE ALL PARTS ARE COOL BEFORE REMOVING BULB.**
2. Wear a leather-faced glove for protection against possible broken glass.
3. Press wire holder to one side to release the glass shield.



Figure 14—Oven Light Cover

4. Replace bulb with a new 40 watt appliance bulb.
5. Replace glass shield in socket and snap wire holder into place.
6. Turn power back on again at the main source (or plug the oven back in).
7. Clock needs to be reset. Follow instructions in "Programming" under "Set Clock".

Adjusting Oven Temperature

The temperature in the oven has been calibrated at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is too hot or too cool, the temperature can be adjusted. Before adjusting the oven temperature, test a recipe by using a temperature set higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

1. Press *BAKE (MODE)* pad.
2. Press ▲ or ▼ pad to set temperature to 550°F/288°C.
3. Within 2 seconds, press and hold *BAKE* pad for approximately 5 seconds until the special 2 digit display appears. Release the *BAKE* pad.
 - Display indicates the difference in degrees between the original factory temperature setting and the current temperature setting. If the oven control has the original factory calibration, the display will read "00."
4. Press ▲ or ▼ pad to adjust temperature 35°F/17°C, in 5°F/1°C increments.
 - Adjust until the desired amount of offset appears in the display. A minus sign (-) appears before the number to indicate the oven will be cooler by the displayed amount of degrees.
5. Press *OVEN CANCEL* pad to go back to the time of day display.

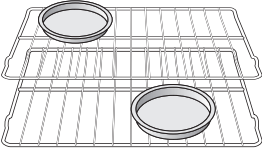
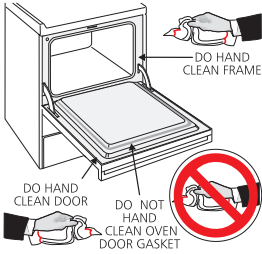
Cleaning Wall Oven Parts

Before cleaning any part of the wall oven, be sure all controls are turned "OFF" and the oven is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANING WILL REDUCE THE NUMBER OF MAJOR CLEANING LATER.



CAUTION

To avoid risk of personal injury, before cleaning any part of the oven, be sure the electronic oven control is turned off or press *OVEN CANCEL* pad. Wait until the oven is cool.

Surfaces	How to Clean
Aluminum (Trim Pieces)	Use hot, soapy water and a cloth. Dry with a clean cloth. DO NOT scour or use all-purpose cleaners, ammonia, powdered cleansers or commercial oven cleaner. They can scratch and discolor aluminum.
Glass, Painted and Plastic Body Parts and Decorative Trim	<i>For general cleaning</i> , use hot soapy water and a cloth. <i>For more difficult soils and built-up grease</i> , apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. DO NOT use abrasive cleaners, spray cleaners or scouring pads on any of these materials. These cleaners can permanently damage the control pad surface.
Porcelain Enamel Broiler Pan and Grid, Door Liner, Oven Bottom	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. <i>If necessary</i> , cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating.
Stainless Steel, Chrome Decorative Trim	Clean with hot, soapy water and a dishcloth. Rinse with clean water and a cloth. Cover stubborn spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse. Cleaners made especially for stainless steel are recommended. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed.
Oven Rack(s) 	Remove oven racks during the self-clean cycle. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry. After the self-clean cycle is completed and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions).
Oven Door 	To clean oven door, wash with hot, soapy water and a clean cloth. DO NOT immerse the door in water. DO NOT clean the oven door gasket. The oven door gasket is essential for a good seal. Care should be taken not to rub, damage or remove the gasket.
Control Panel	Lightly spray the control panel with a liquid cleaner. Wipe with a soft cloth or paper towel. DO NOT use abrasive cleaners or scouring pads. These can permanently damage the control panel surface.

Before You Call for Service

Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

This oven is equipped with an electronic oven controller. Among its many features is a full time oven circuit diagnostics system. The controller constantly monitors its internal circuitry as well as several crucial oven circuits, to insure they are all operating correctly. If at any time one of these systems fail, the controller will immediately shut down operation, and will beep and flash an error code of -F1- or -F3- in the display window.

OCCURRENCE	POSSIBLE CAUSE/SOLUTION
Oven Control Beeps and Displays -F1- or -F3-.	Electronic control has detected a fault condition. Push <i>OVEN CANCEL</i> pad to clear the display and stop the display from beeping. Reprogram the oven. If a fault recurs, record the fault number, push <i>OVEN CANCEL</i> pad and contact an authorized servicer.
Oven is not level.	Poor installation. Place a level on an oven rack in center of oven. Contact installing agent if rack is not level; unit may be shimmed underneath. Refer to Installation Instructions.
Entire appliance does not operate.	<p>When the oven is first plugged in, or when the power supply to the oven has been interrupted, the display will flash. The oven cannot be programmed until the clock is set to the time of day.</p> <p>Make sure electrical cable is securely connected and grounded into electrical circuit.</p> <p>Service wiring not complete. Contact your dealer, installing agent or authorized servicer.</p> <p>Power outage. Check house lights to be sure. Contact your local electric company.</p> <p>Short in electrical cable. Contact your dealer, installing agent or authorized servicer.</p> <p>Electronic controls are not set properly. See instructions under "Programming" section.</p> <p>House fuse has blown or circuit breaker has tripped immediately following installation. House fuse may not be fully engaged. Check fuse or engage circuit breaker securely.</p> <p>House fuse has blown or circuit breaker has tripped after the oven has been installed and previously operating. Call an authorized servicer.</p>
Oven light does not work.	Burned out or loose bulb. Follow instructions under "Changing Oven Light" to replace or tighten the bulb.

Oven smokes excessively during broiling.	<p>Oven door is closed. Door should be open about 3" during broiling.</p> <p>Meat too close to the broil burner. Reposition the rack to provide more clearance between the meat and the broiler.</p> <p>Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges at right angles to prevent curling, but do not cut into the lean.</p> <p>Grid on broiler pan wrong side up. Grease cannot drain into broiler pan. Always place the grid on the broiler pan with the ribs up and the slots down to allow grease to drip into the pan.</p> <p>Broiler pan used without grid or grid covered with foil. DO NOT use the broiler pan without the grid or cover the grid with foil.</p> <p>Grease spatters and food buildup cause excessive smoke. Regular cleaning is necessary when broiling frequently.</p>
Poor Baking Results	<p>Many factors affect baking results. See "Adjusting Oven Temperature" section. See "Arranging Oven Racks" in "Before Setting Oven Controls" section.</p>
Self-cleaning cycle does not work.	<p>Controls not set properly. Follow instructions in "Self-Cleaning" section.</p> <p>Self-cleaning cycle was interrupted. Stop time must be set 2-4 hours past the start time. Follow steps under "To Stop or Interrupt a Self-Cleaning Cycle" in "Self-Cleaning" section .</p>
Soil not completely removed after self-cleaning cycle is completed.	<p>Failure to clean bottom, the area under the door, and the outside edge of the oven around the oven seal. These areas are not in the self-cleaning area, but get hot enough to burn on residue. Clean these areas before the self-cleaning cycle is started. Burned on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven seal.</p> <p>Excessive spillovers in oven. Set the self-clean cycle for a longer cleaning time.</p>
Flames inside oven or smoke from vent.	<p>Excessive spillovers in oven. This is normal, especially for pie spillovers or for large amounts of grease on bottom of oven. Wipe up excessive spillovers before starting the self-clean cycle.</p>

Warranty

Amana® WALL OVEN WARRANTY
FULL ONE YEAR WARRANTY
LIMITED SECOND YEAR WARRANTY ON ALL PARTS

FIRST YEAR

Amana Appliances will repair or replace, including related labor and travel, any part (f.o.b. Amana, Iowa) which proves to be defective as to workmanship or materials.

SECOND YEAR

Amana Appliances will provide replacement part, part only (f.o.b. Amana, Iowa), which proves defective as to workmanship or materials.

OWNER'S RESPONSIBILITIES:

- Provide any defective part to an authorized Amana Appliances servicer.
- Provide proof of purchase.
- Provide normal care and maintenance, including cleaning as instructed in owner's manual.
- Replace owner replaceable items where directions appear in the owner's manual.
- Make product accessible for service.
- Pay for premium service costs for service outside servicer's normal business hours.
- Pay for service calls related to product installation and customer education.
- Pay for servicer's labor and travel expenses under limited warranty provisions.

ITEMS NOT COVERED:

- Normal product maintenance and cleaning.
- Light bulbs.
- Damages which occur in shipment or installation.
- General rebuilding or refurbishing that is not a legitimate warranty repair.
- Failures caused by:
 - Unauthorized service.
 - Grease or other material buildup due to improper cleaning or maintenance.
 - Accidental or intentional damage.
 - Connection to an improper gas or power supply.
 - Acts of God.
 - Use of improper pans, containers, or accessories that cause damage to the product.

WARRANTY LIMITATIONS:

- Begins at date of original purchase.
- Product used on a commercial, rental, or leased basis are not covered by this warranty.
- Applies to product used within the United States or in Canada if product has appropriate agency listing when shipped from the factory.
- Service must be performed by an authorized Amana Appliances servicer.
- Adjustments covered during first year only.

WARRANTY IS VOID IF:

- Serial plate is defaced.
- Product is altered by user.
- Product is not installed or used according to manufacturer's instructions.

IN NO EVENT SHALL AMANA APPLIANCES BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES*

*This warranty gives you specific legal rights and you may have others which vary from state to state. For example, some states do not allow the exclusion or limitation of incidental or consequential damages so this exclusion may not apply to you.

For answers to questions regarding the above or to locate an authorized Amana Appliances servicer, contact:

Amana Appliances
2800 220th Trail
Amana, Iowa 52204
USA
1-800-843-0304 inside U.S.A.
1-319-622-5511 outside U.S.A.





Quick Reference Instructions

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

Set Clock

1. Press *CLOCK* pad.
2. Press and hold ▲ or ▼ pad until correct time-of-day appears in display.

Set Minute Timer

1. Press *TIMER ON/OFF* pad.
2. Press and hold ▲ pad until desired time appears in display.

To Change the Minute Timer:

Press and hold ▲ or ▼ pad to increase or decrease the time.

To Cancel the Minute Timer:

Press and hold the down arrow pads until ":00" appears in the display. Or you may cancel the minute timer by pressing the *TIMER ON/OFF* pad.

Silent control panel

Press and hold *STOP TIME* pad. To return sound, press and hold *STOP TIME* pad again for 7 seconds until 1 beep is heard.

Preheat

1. Press *PREHEAT*.
2. Press ▲ or ▼ pad.

Bake

1. Press *BAKE (MODE)* pad.
2. Press ▲ or ▼ pad to select temperature.
3. To cancel the baking function, press *OVEN CANCEL* pad.

Timed Bake

1. Confirm the clock shows the correct time of day.
2. Place the food in oven.
3. Press *BAKE (TIMING)* pad.
4. Press and hold ▲ or ▼ pad until the desired baking time appears in the display.
5. Press *BAKE (MODE)* pad.
6. Press and hold ▲ or ▼ pad until the desired baking temperature displays.

Delayed Bake

1. Confirm the clock shows the correct time of day.
2. Place the food in oven.
3. Press *BAKE (TIMING)* pad.
4. Press and hold ▲ or ▼ pad until the desired baking time appears in the display.
5. Press *STOP TIME* pad.
6. Press and hold ▲ or ▼ pad until the time that you want cooking to be completed displays.
7. Press *BAKE (MODE)* pad.
8. Press and hold up and down arrow pads until the desired baking temperature displays.

Broil

1. Arrange oven rack while oven is still cool.
2. Press *BROIL* pad.
3. Press and hold ▲ or ▼ pad until the desired broil setting level displays.

Self-Clean

1. Confirm clock shows the correct time of day.
2. Press *CLEAN* pad.
3. Press and hold ▲ or ▼ pad until "3 HR:00" displays.

Delayed Self-Clean

1. Confirm clock shows the correct time of day.
2. Press *CLEAN* pad.
3. Press and hold ▲ or ▼ pad until "3 HR:00" displays.
4. Press *STOP TIME* pad.
5. Press and hold ▲ or ▼ pad until the time-of-day that you want the cleaning to end displays.

To Stop or Interrupt a Self-Cleaning Cycle

If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire:

1. Press *OVEN CANCEL* pad.
2. Once the oven has cooled for approximately 1 HOUR and "LOCKED" in the display has gone out, then the oven door can be opened.

When the Self-Clean Cycle is Completed

1. The time of day will appear in the display window and the word "LOCKED" remains in the display until oven cools.
2. Once the oven has cooled for approximately 1 HOUR and the word "LOCKED" shown in the display has gone out, then the oven door can be opened.

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