

***Amana***<sup>®</sup>  
HIGH PERFORMANCE HAS A NAME™

# Commercial Microwave Oven Owner's Manual

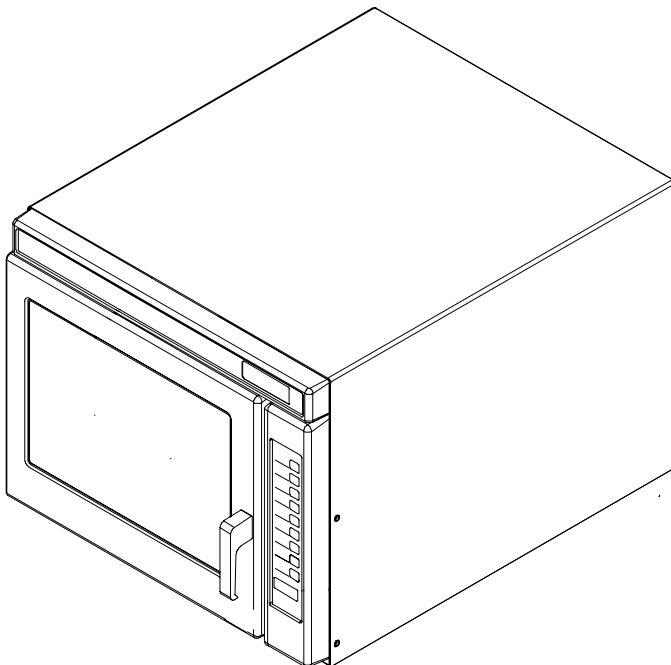
**RC17\***

**RC22\***

**RC27\***

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

**Keep these instructions for future reference. If the oven changes ownership, be sure this manual accompanies oven.**





# IMPORTANT SAFETY INSTRUCTIONS



## Recognize this symbol as a SAFETY message



### WARNING

When using electrical equipment, basic safety precautions should be followed to reduce the risk of burns, electrical shock, fire, or injury to persons.

1. READ all instructions before using equipment.
2. READ AND FOLLOW the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 4.
3. This equipment MUST BE GROUNDED. Connect only to properly GROUNDED outlet. See "GROUNDING INSTRUCTIONS" on page 7.
4. Install or locate this equipment ONLY in accordance with the installation instructions in this manual.
5. Some products such as whole eggs and sealed containers – for example, closed glass jars – may explode and SHOULD NOT be HEATED in this oven.
6. Use this equipment ONLY for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this equipment. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use.
7. As with any equipment, CLOSE SUPERVISION is necessary when used by CHILDREN.
8. DO NOT operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This equipment, including power cord, must be serviced ONLY by qualified service personnel. Special tools are required to service equipment. Contact nearest authorized service facility for examination, repair, or adjustment.
10. DO NOT cover or block filter or other openings on equipment.
11. DO NOT store this equipment outdoors. DO NOT use this product near water – for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.
12. DO NOT immerse cord or plug in water.
13. Keep cord AWAY from HEATED surfaces.
14. DO NOT let cord hang over edge of table or counter.
15. See door cleaning instructions in "Care and Cleaning" section of manual on page 15.
16. For commercial use only.



### CAUTION

To reduce the risk of fire in the oven cavity:

- a. DO NOT overcook food. Carefully attend equipment if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
- b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
- c. KEEP oven DOOR CLOSED, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel, if materials inside the oven should ignite. Fire may spread if door is opened.
- d. DO NOT use the cavity for storage. DO NOT leave paper products, cooking utensils, or food in the cavity when not in use.

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INSTRUCTIONS



## CAUTION

To avoid personal injury or property damage, observe the following:

1. Briskly stir or pour liquids before heating with microwave energy to prevent spontaneous boiling or eruption. Do not overheat. If air is not mixed into a liquid, liquid can erupt in oven or after removal from oven.
2. Do not deep fat fry in oven. Fat could overheat and be hazardous to handle.
3. Do not cook or reheat eggs in shell or with an unbroken yolk using microwave energy. Pressure may build up and erupt. Pierce yolk with fork or knife before cooking.
4. Pierce skin of potatoes, tomatoes, and similar foods before cooking with microwave energy. When skin is pierced, steam escapes evenly.
5. Do not operate equipment without load or food in oven cavity.
6. Use only popcorn in packages designed and labeled for microwave use. Popping time varies depending on oven wattage. Do not continue to heat after popping has stopped. Popcorn will scorch or burn. Do not leave oven unattended.
7. Do not use regular cooking thermometers in oven. Most cooking thermometers contain mercury and may cause an electrical arc, malfunction, or damage to oven.
8. Do not heat baby bottles in oven.
9. Do not use metal utensils in oven.
10. Never use paper, plastic, or other combustible materials that are not intended for cooking.
11. When cooking with paper, plastic, or other combustible materials, follow manufacturer's recommendations on product use.
12. Do not use paper towels which contain nylon or other synthetic fibers. Heated synthetics could melt and cause paper to ignite.
13. Do not heat sealed containers or plastic bags in oven. Food or liquid could expand quickly and cause container or bag to break. Pierce or open container or bag before heating.
14. To avoid pacemaker malfunction, consult physician or pacemaker manufacture about effects of microwave energy on pacemaker.

## ***PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY***

- a. DO NOT attempt to operate this oven with door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with safety interlocks.
- b. DO NOT place any object between oven front face and door or allow soil or cleaner residue to accumulate on sealing surfaces.
- c. DO NOT operate oven if it is damaged. It is particularly important that oven door close properly and that there is no damage to: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- d. Oven should NOT be adjusted or repaired by anyone except properly qualified service personnel.

## SAVE THESE INSTRUCTIONS

# MESURES DE SECURITE IMPORTANTES



Ce symbole signale un message de SECURITE



## DANGER

Lors de l'utilisation d'appareils électriques, prendre les précautions élémentaires suivantes pour réduire les risques de brûlures, d'électrocution, d'incendie ou de blessures.

1. **LIRE** la totalité des instructions avant d'utiliser le four.
2. **LIRE ET SUIVRE** les **PRECAUTIONS CONTRE LES RISQUES D'EXPOSITION A UN EXCES DE MICRO-ONDES**, page 6.
3. Ce four **DOIT ETRE MIS A LA TERRE**. Le brancher uniquement sur une prise correctement reliée à la terre. Voir les **INSTRUCTIONS DE MISE A LA TERRE**, page 7.
4. Mettre en service ou placer ce four **UNIQUEMENT** tel qu'indiqué dans les instructions de mise en service fournies dans ce manuel.
5. Certains aliments ou articles comme les oeufs et les récipients fermés hermétiquement tels que les bocaux, par exemple, peuvent exploser et **NE DOIVENT PAS ETRE UTILISES** dans ce four.
6. Utiliser ce four **UNIQUEMENT** pour les usages pour lesquels il est prévu, décrits dans ce manuel. Ne pas utiliser de vapeurs ni de produits chimiques corrosifs dans cet appareil. Ce type de four est spécifiquement conçu pour faire chauffer ou cuire les aliments. Il n'est pas prévu pour un usage industriel ou en laboratoire.
7. Comme pour tout autre appareil électrique, l'utilisation de cet appareil par les **ENFANTS** doit se faire **SOUS ETROITE SURVEILLANCE**.
8. **NE PAS** utiliser le four si la prise ou le cordon électrique est abîmé, si le four ne fonctionne pas correctement ou si l'appareil est tombé ou a été endommagé.
9. Cet appareil, cordon électrique compris, doit être réparé **UNIQUEMENT** par un technicien qualifié. Des outils spéciaux sont nécessaires à cette fin. Contacter le prestataire de service après-vente agréé le plus proche pour le faire examiner, réparer ou régler.
10. **NE PAS** couvrir ni boucher le filtre ni aucun orifice du four.
11. **NE PAS** placer cet appareil à l'extérieur. **NE PAS** l'utiliser près d'un endroit où il y a de l'eau, comme dans un sous-sol humide, près d'un évier ou d'une piscine ou en tout autre endroit similaire.
12. **NE PAS** plonger le cordon électrique ou la prise dans l'eau.
13. Garder le cordon électrique **A DISTANCE SURE** de surfaces **CHAUFFEES**.



## ATTENTION

Pour réduire les risques d'incendie à l'intérieur du four :

- a. **NE PAS** trop cuire les aliments. Surveiller attentivement la cuisson si du papier, du plastique ou tout autre matériau combustible est utilisé pour faciliter la cuisson.
- b. Enlever toute attache métallique servant à fermer les sacs en plastique ou en papier avant de placer le sac dans le four.
- c. Si le feu prend dans le four, **LAISSER LA PORTE** du four **FERMEE**, éteindre le four et le débrancher ou couper le courant au niveau du fusible ou du disjoncteur. Si la porte du four est ouverte, l'incendie peut se propager.
- d. **NE PAS** utiliser l'intérieur du four comme espace de rangement. **NE PAS** laisser d'articles en papier, de récipients, d'ustensiles de cuisson nid'aliments dans le four pendant qu'il n'est pas utilisé.

# CONSERVER CES INSTRUCTIONS

# MESURES DE SECURITE IMPORTANTES



## ATTENTION

Pour éviter tous dégâts matériels ou blessures, observer les consignes suivantes :

1. Pour éviter toute ébullition ou éruption spontanée, remuer vigoureusement ou verser les liquides avant de les chauffer au four à micro-ondes. Ne pas trop chauffer. Si de l'air n'a pas été incorporé dans le liquide, celui-ci peut déborder dans le four ou après en avoir été retiré.
2. Ne pas faire de friture dans le four. La graisse pourrait surchauffer et devenir dangereuse à manipuler.
3. Les oeufs ne doivent pas être chauffés ou réchauffés au four à micro-ondes dans leur coquille ou avec leur jaune intact ; cela pourrait provoquer une accumulation de pression et l'éclatement de l'oeuf. Percer le jaune avec une fourchette ou un couteau avant la cuisson.
4. Percer la peau des pommes de terre, tomates et aliments similaires avant de les cuire au four à micro-ondes. Lorsque la peau est percée, la vapeur peut s'échapper uniformément.
5. Ne pas faire fonctionner l'appareil sans nourriture à l'intérieur.
6. Pour faire du pop-corn, utiliser uniquement du maïs en paquet spécial micro-ondes (indiqué sur l'étiquette). Le temps nécessaire pour faire éclater le maïs varie en fonction de la puissance du four. Ne pas continuer à faire chauffer le maïs une fois qu'il a fini d'éclater, car il peut brûler ou s'enflammer. Ne pas laisser le four sans surveillance.
7. Ne pas utiliser de thermomètre de cuisson pour four traditionnel dans le four. La plupart des thermomètres de cuisson contiennent du mercure qui peut causer des arcs électriques ou le mauvais fonctionnement du four, ou encore endommager celui-ci.
8. Ne pas faire chauffer de biberon au four.
9. Ne pas utiliser d'ustensiles métalliques dans le four.
10. Ne jamais utiliser de papier, de plastique ni autre matériau combustible non prévu pour la cuisson.
11. Si la cuisson utilise du papier, du plastique ou autre matériau combustible, suivre les recommandations du fabricant concernant son utilisation.
12. Ne pas utiliser de serviettes en papier contenant du nylon ou autres fibres synthétiques. Ces fibres pourraient fondre et faire enflammer le papier.
13. Ne pas faire chauffer de récipients ni de sacs en plastique hermétiquement fermés dans le four. La nourriture ou le liquide pourrait gonfler rapidement et faire éclater le récipient ou le sachet. Percer ou ouvrir celui-ci avant de le faire chauffer.
14. Pour éviter toute défaillance de stimulateur cardiaque, prière de se renseigner auprès du médecin ou du fabricant du stimulateur au sujet des effets de l'énergie micro-ondes sur ce dispositif.

## PRECAUTIONS CONTRE LES RISQUES D'EXPOSITION À UN EXCES DE MICRO-ONDES

- a. **NE PAS** essayer de faire fonctionner le four avec la porte ouverte car cela peut entraîner une exposition dangereuse aux micro-ondes. Il est important de ne pas modifier les verrouillages de sécurité ni d'entraver leur fonctionnement.
- b. **NE PAS** placer d'objet entre le cadre avant du four et la porte ni laisser de saletés ou de résidus de produit nettoyant s'accumuler sur les surfaces formant joint.
- c. **NE PAS** utiliser le four s'il est endommagé. Il est particulièrement important que sa porte ferme correctement et que les éléments suivants ne soient pas endommagés : (1) porte (faussée), (2) charnières et dispositifs de verrouillage (cassés ou présentant du jeu), (3) joints de la porte et surfaces formant joint.
- d. Ce four ne doit **PAS** être réglé ni réparé par une personne autre qu'un technicien de service après-vente dûment qualifié.

## CONSERVER CES INSTRUCTIONS

## Mise à la terre

## Grounding Instructions

### DANGER

Pour éviter tout risque d'électrocution, voire de décès, cet appareil doit être relié à la terre.

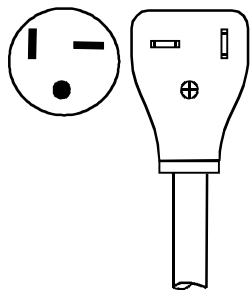
### DANGER

Pour éviter tout risque d'électrocution, voire de décès, ne pas modifier la fiche.

Cet appareil **DOIT** être relié à la terre. En cas de court-circuit, la mise à la terre réduit les risques d'électrocution en permettant au courant électrique de passer par un fil. Ce four est muni d'un cordon équipé d'un fil de mise à la terre avec une fiche de mise à la terre. La fiche doit être branchée dans une prise correctement installée et mise à la terre.

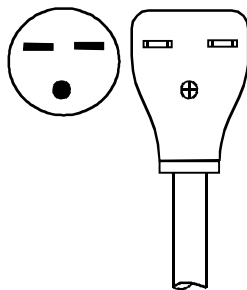
Consulter un électricien ou un prestataire de service qualifié si les instructions de mise à la terre ne sont pas bien comprises ou si un doute subsiste quant à la mise à la terre correcte de l'équipement.

Ne pas utiliser de rallonge. Si le cordon d'alimentation de l'appareil est trop court, demander à un électricien d'installer une prise de courant à trois trous. Ce four doit être branché sur un circuit indépendant de 60 Hz dont la puissance nominale est indiquée sur l'illustration correspondante. Ce modèle nécessite une tension d'alimentation de 120 V. Lorsqu'un four à micro-ondes est branché sur un circuit avec d'autres appareils, les temps de cuisson pourront être prolongés et des fusibles pourraient sauter.



NEMA 6-20R/6-20P  
230V/208V-20AMP

RC17, RC20, RC22



NEMA 6-30R/6-30P  
230V/208V-30AMP

RC27

### WARNING

To avoid risk of electrical shock or death, this equipment must be grounded.

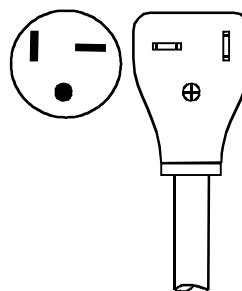
### WARNING

To avoid risk of electrical shock or death, do not alter the plug.

This equipment **MUST** be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This oven is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

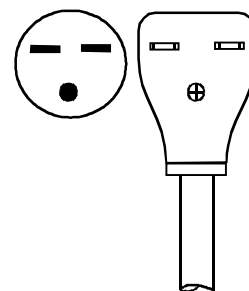
Consult a qualified electrician or servicer if grounding instructions are not completely understood, or if doubt exists as to whether the equipment is properly grounded.

Do not use an extension cord. If the product power cord is too short, have a qualified electrician install a three-slot receptacle. This oven should be plugged into a separate 60 hertz circuit with the electrical rating as shown in the appropriate drawing. This model requires a 208-230 supply voltage. When a microwave oven is on a circuit with other equipment, an increase in cooking times may be required and fuses can be blown.



NEMA 6-20R/6-20P  
230V/208V-20AMP

RC17, RC20, RC22



NEMA 6-30R/6-30P  
230V/208V-30AMP

RC27

Grounded Receptacle and Plug

Fiche de mise à la terre

# Installation

## Unpacking Equipment

- Inspect equipment for damage such as dents in door or dents inside oven cavity.
- Report any dents or breakage to source of purchase immediately. Do not attempt to use oven if damaged.
- Remove all materials from oven interior.
- If oven has been stored in extremely cold area, wait a few hours before connecting power.

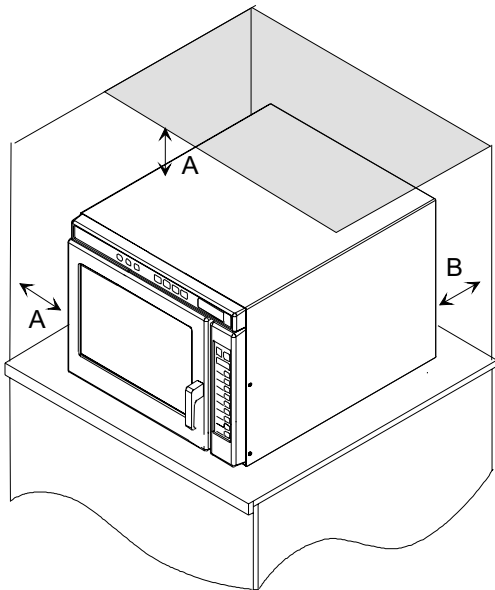
## Radio Interference

Microwave operation may cause interference to radio, television, or similar equipment. Reduce or eliminate interference by doing the following:

- Clean door and sealing surfaces of oven according to instructions in "Care and Cleaning" section.
- Place radio, television, etc. as far as possible from oven.
- Use a properly installed antenna on radio, television, etc. to obtain stronger signal reception.

## Equipment Placement

- Do not install equipment next to or above source of heat, such as pizza oven or deep fat fryer. This could cause microwave oven to operate improperly and could shorten life of electrical parts.
- Do not block or obstruct oven filter. Allow access for cleaning.
- Install oven on level countertop surface.



A—Allow at least 1½ inches/3.81 centimeters of clearance around top and sides of equipment. Proper air flow around equipment cools electrical components. With restricted air flow, oven may not operate properly and life of electrical parts is reduced.

B—Allow at least 5/8 inch/1.58 centimeters between air discharge on back of equipment and back wall. Cord wrap provides proper spacing.

Oven Clearances

# Cooking Guidelines

The Amana Microwave Oven can make your job easier. You'll cook ahead and pre-portion more. You will also spend less time preparing special-order dishes.

To be sure of consistently good results, you'll want to remember a few simple guidelines.

## How Microwave Ovens Heat Food

All food and liquid molecules have positive and negative particles which are in constant - but slow - motion. (Positive and negatives attract and repel each other like magnets.) In microwave cooking this molecular action is then accelerated. The instant microwaves bombard food they agitate the molecules. Agitation causes friction as molecules rub and bump into each other at a frenzied rate. This friction results in heat that cooks food and boils water.

Once the microwaves stop, this friction action continues by itself - eventually tapering off and returning to normal molecular action.

Microwaves penetrate food to a depth of ¾ to 1½ inches. As cooking begins, heat is spread by conduction to the interior portion of the food...just as in conventional cooking methods. Your microwave oven features variable power settings that allow you to choose the speed at which food cooks.

## Food Variables

Microwave cooking can be directly affected by different food variables.

The **shape** of foods can greatly affect the amount of cooking time. Foods that are flat and thin heat faster than foods which are chunky. For example, a casserole will cook faster in a flat dish, rather than if heaped in a small dish. Foods cut into small pieces will cook faster than large-shaped foods. Pieces should be of a uniform size and shape for more uniform cooking, or the smaller pieces will cook faster. The greatest amount of heating takes place within ¾ of an inch of the food's surface. The interior of large food items, or dense foods, is heated by the heat conducted from the outer food layer. The most uniform heating occurs in flat, doughnut-shaped foods. For best results, cook foods together which have similar sizes and shapes.



---

The **quantity** or volume of a food can affect the amount of cooking time. As the volume of the food is increased, the time required to cook or heat the item increases almost proportionately. If twice the amount of food is placed in the oven, it will take almost twice as long to cook. To determine the time for larger quantities, multiply the individual serving time by the increased amount - then reduce the total heating time by about 20%.

The **density** of foods can greatly affect the amount of cooking time. Porous foods, such as breads, cakes or pastries, will heat much more quickly than dense meats of the same size. Porous foods absorb microwaves quickly throughout. Meats absorb microwaves mostly at the exterior surface, and the interior is heated by conduction, increasing the cooking time. Meats can be cooked in a sauce, if desired. Due to the moisture content, a sauce will heat rapidly. The heat will transfer to the meat, so the meat will heat faster due to heat by conduction as well as by microwaves.

The **starting temperature** of foods affects the amount of cooking time. Each temperature degree that the food item is to raise must be supplied with a definite amount of energy. Lower initial starting temperatures require more energy and more time to cook. Therefore, refrigerator temperature foods require a longer cooking time than do room temperature foods. Foods already slightly warm will heat very quickly in the Oven.

The **moisture content** of foods affects the amount of cooking time. The higher the moisture content is in a food the longer the amount of cooking time.

The **fat and sugar content** of foods affects the amount of cooking time. Foods containing high fat and sugar levels heat very quickly and may reach much higher temperatures than foods having low fat and sugar levels. Foods having lower fat and sugar levels require longer cooking times.

The **arrangement** of food within a microwave oven cavity affects the way in which the food cooks. A "round" arrangement is best. Use round utensils whenever possible. Also, arrange foods such as baked potatoes in a circle, rather than in rows, for cooking. When only one food item is being cooked, place it in the center of the Oven glass shelf for cooking.

## Manipulation of Foods

Sometimes recipes suggest manipulating or moving food during cooking. There are several forms of manipulation:

**Stirring** is required less often in microwave cooking than in conventional cooking. In conventional cooking, you use a spoon to move food up from the bottom of a pan to evenly distribute the heat. In microwave cooking, you still stir to redistribute the heat within some foods, but you need to stir from the outside of a dish toward the inside or center. For the recipes in this cookbook, stir only as needed. If a recipe states to stir once or twice during cooking, stir at approximately even intervals. For example, in a 12-minute cooking period, if a recipe states to stir twice, stir after 4 minutes of cooking and again, after 8 minutes of cooking. However, it is not necessary to be precise. Stir only when necessary. When using lower power settings, less stirring is required. Some examples of foods which may require stirring are puddings, some casseroles, some sauces, some soups, and some egg dishes. Some foods can't be stirred. These foods are rearranged or turned.

Some foods can not be stirred and should be **repositioned or rearranged** during cooking. Some examples include baked potatoes, cupcakes (in custard cups), chicken pieces, and others. Rearranging allows for more even cooking of foods. Foods which are cooked, covered, or which are cooked using lower Cookmatic Levels, usually require little rearranging.

There are actually **two types of turning**. Turning is done when foods cannot be stirred. Foods which are cooked, covered, or which are cooked at lower Cookmatic Levels usually require little turning.

**Turning foods over:** Turning foods over is done to distribute heat. Meat and poultry are two types of foods which are sometimes "turned over." Examples include roasts, turkeys and whole chickens. Small meat items such as poultry pieces may need to be turned over when in casseroles, or when in a browning skillet.

**Rotating or turning dishes:** There are few foods which cannot be stirred, rearranged or turned over. Therefore, the actual cooking dish is turned or rotated. For the recipes in this cookbook, turn a dish one-half-turn or 180° unless otherwise stated. A half-turn means to grasp the dish and turn the portion of the dish that faces the oven door around, until it faces the back of the oven. Examples of foods which are sometimes turned or rotated in a cooking dish include cakes, quiches, or soufflés. When cooking foods at lower power levels or Settings, less turning of the cooking dishes is required.

## Microwave Utensils

Never use cooking containers or covers with any metal content. This includes all metal and enameled metal-core ware, foil and metal-trimmed containers. Suitable heating containers include those made of paper products, glass, china, cloth, and wicker baskets.

Recommended	Not Recommended
Glass/ceramic	Aluminum foil
Natural fiber cloth	Grocery bags
Non-recycled paper	Recycled paper
Plastic	Lead crystal
Wood	Newspapers
	Metal
	Metallic trimmed china

### Utensil Check Test

Use the following test to check utensils for microwave safeness.

1. Place glass measuring cup of water next to empty dish to be tested in microwave oven.
2. Heat on full power for one minute.
3. Check temperature of dish and water.
  - If dish remains cool and water is hot, dish is microwave safe.
  - If dish is slightly warm, use for short term cooking.
  - If dish is hot and water is cool, do not use. Dish remains cool if not absorbing microwaves and microwaves are being absorbed by water. Dish becomes hot if absorbing microwaves.

## Cooking Hints

**Cover foods for faster, more even heating.** Glass lids, plastic wrap, plate covers or other paper products may be used. Do not seal. Instead, allow for steam-venting at all times.

**Pierce pouches, plastic wrap covers and all foods** with a thin skin or membrane, such as potatoes, squash, tomatoes, eggs, etc. This prevents an eruption in the oven and allows for expansion and/or the escape of steam.

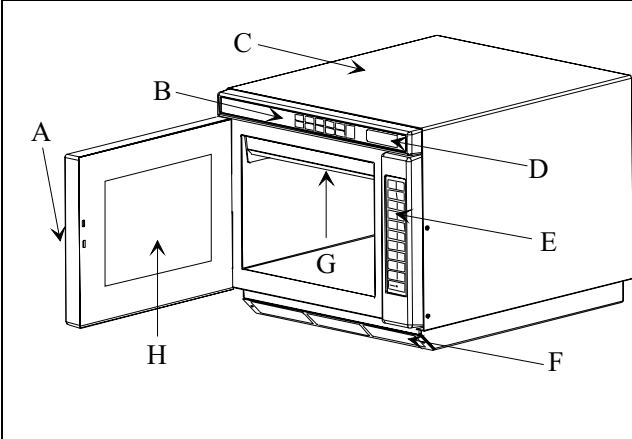
**Foods should be carefully plated.** For best results, arrange food such as vegetables or casserole-type items evenly around the edge of the plate with slightly less depth in the center. The edges of food items should not overlap or overhang the rim of the container. Cover meats with gravy or au jus and moisten all dry foods other than bread or pastry items.

**Do not stack food or plated dishes in your oven.**

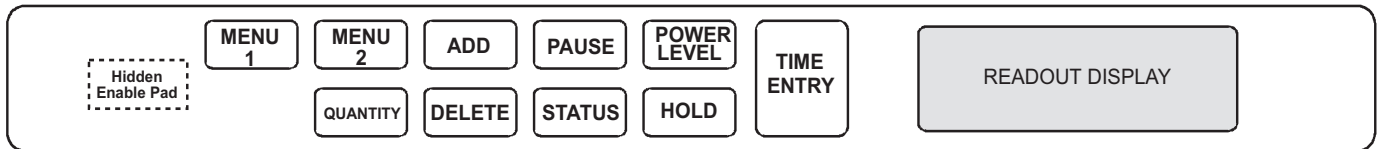
Instead, when heating more than one serving or platters, all plates should be placed at the same level in the oven, with space between all containers.

## Oven Features

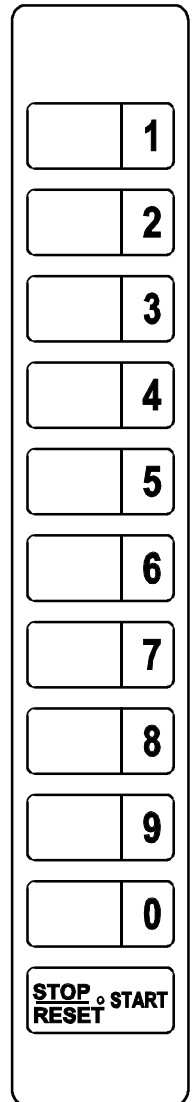
### Features

	A	Oven Door Handle. Lift and pull to open door.
	B	Upper Control Panel. Used to program oven.
	C	Stainless Steel Exterior.
	D	Oven Control Display.
	E	Side Control Panel. Press numbered pads to begin preprogrammed heating cycles.
	F	Air Intake Filter. Clean Frequently.
	G	Splatter Shield. Remove to clean.
	H	Oven Door Window. (Some Models)

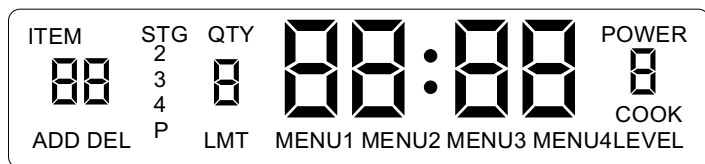
## Control Panels



Pads	Description
<i>MENU 1, or MENU 2</i>	Use for independent cooking programs. For example, <i>MENU 1</i> could be breakfast and <i>MENU 2</i> dinner items.
<i>Numbers (1-0)</i>	Starts preprogrammed heating cycle. Numbers are also used to enter cooking times when programming. Press directly on digit to activate number pads.
<i>QUANTITY</i>	Use when heating more than one item with preprogrammed pads. Oven control automatically calculates additional time.
<i>ADD</i>	Use to make a change to preset number pads.
<i>PAUSE</i>	Stops microwave power halfway through cooking stage as reminder to manipulate food.
<i>POWER LEVEL</i>	Selects power level. If no power level is selected, oven operates at 100 percent power.
<i>HOLD</i>	Operates oven with no microwave energy for programmed time.
<i>DELETE</i>	Use to delete preprogrammed number pads, current heating stages, and power levels.
<i>STATUS</i>	Use in optional programming to change options. Press to move through stages 1-4 of programming.
<i>START</i>	Initiates oven operation, and saves programming changes to permanent memory.
<i>STOP/RESET</i>	Exits programming mode and stops cooking during cooking cycle.
<i>TIME ENTRY</i>	Use to program times not in oven memory. Time entry overrides preset times.
<i>Hidden Enable Pad</i>	Use to program user options. Allows user to customize oven control features.



## Display



"EOC" (End of Cycle)	Lights at end of cooking cycle. Remains lit until door is opened, or <i>STOP/RESET</i> pad is pressed.
"PAUS" (Pause)	Lights during cooking pause.
"P"	Displays at programming entry point (as soon as programming mode is entered). Lights when viewing stage with an enabled pause.
"POWER"	Lights when microwave power is supplied to oven.
"COOK LEVEL"	Lights when viewing stage with reduced power or hold. Power level digit or H for hold display.
"MENU 1-4"	Lights active menu.
"ITEM"	Lights when number is pressed to select item.
"LMT" (Limit)	Flashes when either user time limit or maximum time limit is exceeded.
"QTY" (Quantity)	Flashes until desired quantity is entered or short period of time elapses. Continuously lights during cooking cycle when quantity greater than one is selected.
"STG" (Stage)	Lights in programming mode when multiple cooking stages exist for selected item.

## Before Using

### Connecting Power

When unit is plugged in or powered after the loss of electricity, it will take several seconds before dashes and menu indicator display. Once displayed, unit is operational.

### Interrupting Operation

- Open oven door to interrupt operation. Oven fan continues to operate. Close door and press *START* pad to resume oven operation.
- Press *STOP/RESET* pad to interrupt operation. Display continues to show countdown time. Press *START* pad to resume oven operation and countdown timing. If preset pad is pushed immediately after door is opened and closed, a slight delay occurs before oven starts and timing countdown begins.

### Canceling Mistakes

- If oven is not operating, press *STOP/RESET* pad to clear display.
- If oven is operating, press *STOP/RESET* pad once to stop oven, then again to clear display.
- If oven door is open and time shows in display, close oven door and press *STOP/RESET* pad to clear display.

# Operation

## Preprogrammed Pads

Oven contains two menus with 10 preset number pads each. Heating times and power levels can be adjusted to fit menu requirements.

Number pads come preprogrammed from factory to operate at full power for following times. *MENUS 1* and *2* pads are programmed identically at factory.

Instructions are written for factory programmed ovens. Ovens that are reprogrammed may respond differently than described below.

1. Open oven door and place food in oven. Display shows "door".
  - Fan and light operate.
2. Close oven door. Display shows "MENU" and "ITEM" flashes.
  - If oven display does not show "ITEM", pads do not except entries. Open and close oven door or press *STOP/RESET* pad to activate pads.
3. Press desired menu pad if different than display.
4. Press *QUANTITY* pad to increase quantity up to 4 items.
  - Cooking times are calculated automatically.
5. Press desired number pad and oven operates.
  - Display shows item selected and heating time counts down.
  - Display shows "POWER" when microwave energy is present.
6. Oven stops and signal sounds when timing sequence is finished.
  - Display shows "EOC".
7. Open oven door.

## Manual Time Entry

Manual Time Entry feature allows the operator to enter time and power levels, and heat without changing the preprogrammed pads.

1. Open oven door and place food in oven. Display shows "door". Fan and light operate.
2. Close oven door. Display shows "MENU" and "ITEM" flashes.
  - If oven display does not show "ITEM", pads do not except entries. Open and close oven door or press *STOP/RESET* pad to activate pads.
3. Press *TIME ENTRY* pad.
  - Display shows "0000".
4. Press number pads to enter desired cooking time.
5. Press *POWER LEVEL* pad if power level other than 100 percent is required.
  - Display shows "COOK LEVEL" and current power level if other than 100 percent power.
6. Press number pad to enter desired power level. For example, pressing 2 pad is 20 percent power.
7. Press *START* pad and oven operates.
  - Display shows "POWER" when microwave energy is present. If power level other than 100 percent power was programmed, display shows "COOK LEVEL" and power level. Display counts down cooking time.
8. Oven stops and signals when timing sequence is finished.
  - Display shows "EOC".
9. Open oven door and remove food.

Pads	Time	Power Level
1	10 sec.	100%
2	20 sec.	100%
3	30 sec.	100%
4	45 sec.	100%
5	1 min.	100%
6	1 min. 30 sec.	100%
7	2 min.	100%
8	3 min.	100%
9	4 min.	100%
0	5 min.	100%

---

## Changing Preset Number Pads

Oven can program up to 20 separate menu items (pads). Each pad may be programmed for up to 4 independent cooking stages. The 10 programmed items may be distributed or organized into groups by assigning them to any of the 2 available menus. Follow instructions below to program pads.

1. Open oven door. Display shows "door".
  - If door is closed or *STOP/RESET* pad is pressed before finishing programming sequence, oven exits programming mode.
2. Press pad 1 for five seconds. After five seconds, signal sounds.
  - Display shows "P" and active menu.
3. Press *ADD* pad.
4. Press desired menu pad. Display shows active Menu.
5. Press desired number pad.
  - Display shows selected number pad, "ITEM", heating time, "COOK LEVEL" and power level (if other than 100 percent power) for stage one.
  - If multiple stages exist, display shows "STG" and number of programmed stages.
6. Press number pads to enter desired cooking time.
7. Press *POWER LEVEL* pad if power level requires change.
  - Display shows "COOK LEVEL" and current power level (if other than 100 percent power).
8. Press number pad to enter desired power level. Display shows new power level (if other than 100 percent power). For example, pad 2 is 20 percent power.
8. Press *START* pad to enter new heating time and power level in oven memory.
  - Display shows "P".
9. Press *STOP/RESET* pad or close oven door to exit programming mode.

## Programming Multiple Heating Stages

Follow instructions below to program oven to perform 4 consecutive heating cycles without interruption.

1. Complete steps 1-7 of "Changing Preset Number Pads".
2. Press *STATUS* pad to move through stages from lowest to highest (1 to 4).
  - Display shows "PX" for one second followed by time and power level for selected stage. "P" represents program, "X" represents stage 1,2,3 or 4.
3. Press number pads to enter desired cooking time and power level.
4. Press *START* pad to enter new heating time and power level in oven memory.
5. Press *STOP/RESET* pad or close oven door to exit programming mode.

## Cook Levels and Hold

Set oven to cook using between 10 and 100 percent cooking power. If food requires time between cooking cycles without microwave energy, use *HOLD* pad. When *HOLD* pad is used, oven operates for cooking stage without producing microwave energy.

## Programming Pause

Pause is used to stop microwave power halfway through cooking cycle as a reminder to manipulate food. To program pause:

- Press *PAUSE* pad after entering cooking time.
- Oven stops, displays "PAUS" and signals three times halfway through cooking cycle. "PAUS" remains in display until door is opened or *STOP/RESET* pad is pressed.
- To resume microwave power, close oven door and press *START* pad. Pause can be programmed into menu items, and can also be programmed when using time entry.
- If oven fan is not operating during pause, open oven door and press *START* pad to resume operation.

## Deleting Heating Stages

To remove stages from programming:

1. Open oven door. Display shows "door".
  - If door is closed or *STOP/RESET* pad is pressed before finishing programming sequence, oven exits programming mode.
2. Press pad 1 for five seconds.
  - After five seconds, signal sounds. Display shows "P" and active menu.
3. Press desired number pad to be deleted.
4. Press *DELETE* pad twice.
  - All cooking stages and power levels for this item are set to zero. Display shows "P".
5. Press *STOP/RESET* pad or close oven door to exit programming mode.

## Modifying User Time Limits

A user defined time limit may be put on each set of programs associated with each available menu pad. For example, if the user time limit for MENU 1 is 30 minutes, the total cook time of all available stages for a single item/quantity program may not exceed 30 minutes.

1. Complete steps 1-3 of "User Options".
2. Press desired menu pad to change. Current user time limit displays. Display shows active menu.
3. Press numbers to enter desired heating time limit. Display shows new heating time limit.
4. Press corresponding menu pad again to save time limit. For example, if changing heating time limit for MENU 1, press *MENU 1* pad.
5. Press *STOP/RESET* pad or close oven door to exit programming mode.

# Care and Cleaning

## User Options

Follow the instructions below to customized the microwave oven's operation. End-of-cycle signal, maximum heating time and other options can be changed to meeting your cooking needs.

1. Open oven door. Display shows "door".
  - If door is closed or *STOP/RESET* pad is pressed before finishing programming sequence, oven exits programming mode.
2. Press and hold pad 1 for approximately 5 seconds.
  - After 5 seconds, signal sounds. Display shows "P".
3. Press hidden enable pad.
  - Locate hidden enable pad to the immediate left and slightly down from the *MENU 1* pad. Display shows "OP:1X". "OP" represents optional program mode. First number represents option number and second number represents functions currently selected for option.
4. Press *START* pad to advance to other options.
  - See chart for function options.
5. Press *STATUS* pad to change option.
  - Press *START* to save changes.
6. Repeat steps 4-5 to change additional options.
7. Press hidden enable pad to return to programming mode.
  - Press *STOP/RESET* pad or close oven door to exit programming mode.

Option	Description	Code
End-of-cycle signal tone	Off	OP:10
	Continuous tone*	OP:11
	5 continuous tones	OP:12
	5 tones, 5 cycles	OP:13
	Tone when pad is pressed	Off
	On*	OP:21
	Control panel resets when door is opened	Off*
On		OP:31
End-of-cycle signal	Loud*	OP:40
	Medium	OP:41
User time limit	Off	OP:50
	On*	OP:51

## Cleaning Interior, Exterior, and Door

### WARNING

To avoid electrical shock which can cause severe personal injury or death, unplug power cord or open circuit breaker to oven before cleaning.

Clean microwave oven with mild detergent in warm water using soft sponge or cloth. Wring sponge or cloth to remove excess water before wiping equipment. If desired, boil a cup of water in microwave oven to loosen soil before cleaning.

- Do not use abrasive cleansers or cleaners containing ammonia. These could damage finish.
- Never pour water into microwave oven bottom.
- Do not use water pressure type cleaning systems.

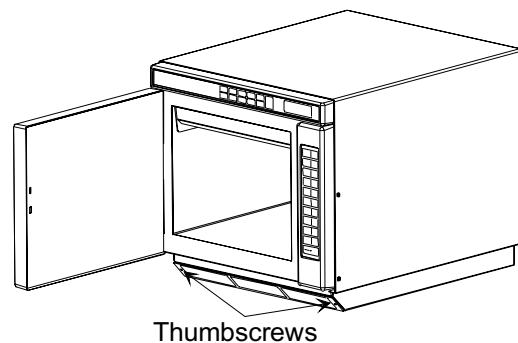
## Cleaning Air Intake Filter

### CAUTION

To avoid overheating and oven damage, clean air filter regularly.

Clean air intake filter weekly for proper air flow. Wash filter in hot water and mild detergent. Do not use oven without filter in place. Filter is located just below oven door.

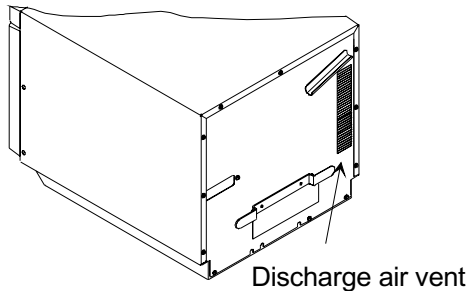
- To remove, turn thumbscrews counterclockwise.
- To reinstall, position filter over air intake and turn thumbscrews clockwise.



Removing Air Intake Filter

## Cleaning Discharge Air Vents

Check for a buildup of cooking vapors along discharge louvers in back of oven monthly. Clean air vent with damp cloth to ensure proper airflow. Dry thoroughly.



Cleaning Discharge Air Vents

## Changing Oven Light Bulb

### CAUTION

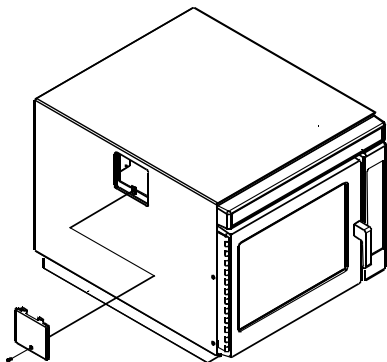
To avoid electrical shock hazard unplug power cord or open circuit breaker to microwave oven before replacing light bulb. After replacing light bulb, reconnect power.

To avoid burns and cuts, wear gloves to protect hands should bulb break. If hot, allow bulb to cool.

### Tools and Bulb

- Protective gloves
- Phillips screwdriver
- Light bulb rated 250 volt, 40 watt

1. Unplug oven.
2. Remove screw from back of oven and remove access cover.
  - See illustration below.
3. Remove bulb by turning counterclockwise, being careful not to burn fingers or break bulb.
  - Replace with bulb rated 250 volt, 40 watt.
4. Plug in oven.



Remove Light Bulb Cover

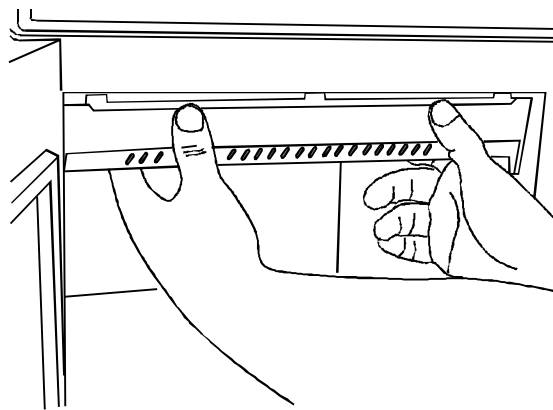
## Cleaning Splatter Shield

### CAUTION

To avoid oven cavity damage, do not operate oven without splatter shield in place. Arcing will damage oven cavity and antenna when operated without shield in place.

Splatter shield keeps top of microwave oven cavity and antenna from becoming soiled. Clean soil from shield with damp cloth or clean with mild detergent and water. Remove splatter shield for easy cleaning.

1. Unplug oven before removing splatter shield to stop antenna from rotating.
2. Place fingers on front of shield, push forward, and down.
  - When removing and replacing splatter shield, be careful not to bend antenna.



Removing Splatter Shield

3. Wash shield in hot, soapy water. Rinse and dry thoroughly.
  - Do not wash splatter shield in dishwasher.
  - Do not use abrasive cleaners.
4. Reinstall splatter shield by fitting tabs into slots at top of oven cavity back. Lift and press front of shield until shield snaps into place.



# Before Calling for Service

---

## **If oven does not operate:**

- Confirm oven is plugged into dedicated circuit.
- Confirm oven is on grounded and polarized circuit. (Contact electrician to confirm.)
- Check fuse or circuit breaker.

## **If oven displays unusual characters like CS, PCE1, PCE5, or PCE6:**

- Unplug oven, wait for 1 minute, plug in oven and retry. If problem persists, contact an authorized Amana servicer.

## **If oven light does not work:**

- Confirm light bulb is screwed in tightly.
- Confirm light bulb has not failed.

## **If oven operates intermittently:**

- Check filter inlet and discharge areas for obstructions.

## **If oven does not accept entries when pad is pressed:**

- Open and close oven door. Press pad again.

## **If oven operates, but will not heat food:**

- Place one cup cool water in oven. Heat for one minute. If water temperature does not rise, oven is operating incorrectly.

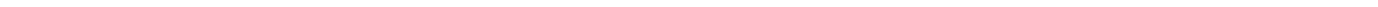


## **WARNING**

To avoid electrical shock which can cause severe personal injury or death, do not remove outer case at any time. Only authorized servicer should remove outer case.

Any questions or to locate an authorized servicer, call 1-800-843-0304 inside U.S.A. 1-319-622-5511 outside U.S.A. If an automated telephone system is reached, select Commercial Microwave Ovens category. Warranty service must be performed by an authorized servicer. Amana also recommends contacting an authorized servicer if service is required after warranty expires.





# Quick Reference Instructions

---

Read "Important Safety Information" before using "Quick Reference Instructions". If there are unanswered questions, see detailed sections of this manual.

## Preprogrammed Pads

1. Open oven door and place food in oven. Display shows "door".
2. Close oven door. Display shows "MENU" and "ITEM" flashes.
3. Press desired menu pad if different than display.
4. Press *QUANTITY* pad to increase quantity up to 4 items.
5. Press desired number pad and oven operates.
6. Oven stops and signal sounds when timing sequence is finished.

## Manual Time Entry

1. Open oven door and place food in oven. Display shows "door". Fan and light operate.
2. Close oven door.
3. Press *TIME ENTRY* pad.
4. Press number pads to enter desired cooking time.
5. Press *POWER LEVEL* pad if power level other than 100 percent is required.
6. Press number pad to enter desired power level. For example, pressing 2 pad is 20 percent power.
7. Press *START* pad and oven operates.
8. Oven stops and signals when finished.

## Changing Preset Number Pads

1. Open oven door. Display shows "door".
2. Press pad 1 for five seconds.
3. Press *ADD* pad.
4. Press desired menu pad. Display shows active menu.
5. Press desired number pad.
6. Press number pads to enter desired cooking time.
7. Press *POWER LEVEL* pad if power level requires change.
8. Press *START* pad to enter new heating time and power level in oven memory.
9. Press *STOP/RESET* pad or close oven door to exit programming mode.

## Programming Multiple Heating Stages

1. Complete steps 1-7 of "Changing Preset Number Pads".
2. Press *STATUS* pad to move through stages from lowest to highest (1 to 4).
3. Press number pads to enter desired cooking time and power level.
4. Repeat steps 2-3 for additional stages.
5. Complete steps 8-9 of "Changing Preset Number Pads".

## Cook Levels and Hold

Set oven to cook using between 10 and 100 percent cooking power. If food requires time between cooking cycles without microwave energy, use *HOLD* pad. When *HOLD* pad is used, oven operates for cooking stage without producing microwave energy.

## Programming Pause

Pause is used to stop microwave power halfway through cooking cycle as a reminder to manipulate food.

- Press *PAUSE* pad after entering cooking time.
- Oven stops, displays "PAUS" and signals three times halfway through cooking cycle. "PAUS" remains in display until door is opened or *STOP/RESET* pad is pressed.
- To resume microwave power, close oven door and press *START* pad. Pause can be programmed into menu items, and can also be programmed when using time entry.
- If oven fan is not operating during pause, open oven door and press *START* pad to resume operation.

## Deleting Heating Stages

1. Open oven door. Display shows "door".
2. Press pad 1 for five seconds.
3. Press desired number pad to be deleted.
4. Press *DELETE* pad twice.
5. Press *STOP/RESET* pad or close oven door to exit programming mode.

## Modifying User Time Limits

1. Complete steps 1-3 of "User Options".
2. Press desired menu pad to change. Current user time limit displays. Display shows active menu.
3. Press numbers to enter desired heating time limit. Display shows new heating time limit.
4. Press corresponding menu pad again to save time limit. For example, if changing heating time limit for MENU 1, press *MENU 1* pad.
5. Press *STOP/RESET* pad or close oven door to exit programming mode.

## User Options

1. Open oven door. Display shows "door".
2. Press and hold pad 1 for approximately 5 seconds.
3. Press hidden enable pad.
4. Press *START* pad to advance to other options.
5. Press *STATUS* pad to change option.
6. Repeat steps 4-5 to change additional options.
7. Press hidden enable pad to return to programming mode.

## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>