

Amana[®]

**MICROWAVE OVEN
WITH CONVECTION**

Use & Care Guide

For questions about features, operation/performance, parts or service,
call: 1-800-843-0304,

or visit our website at www.amana.com

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Model AMC7159TA

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MICROWAVE OVEN SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.”

These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances basic safety precautions should be followed, including the following:

WARNING: To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

- Read all instructions before using the microwave oven.
- Read and follow the specific “PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY” found in this section.
- The microwave oven must be grounded. Connect only to properly grounded outlet. See “GROUNDING INSTRUCTIONS” found in this section and in the provided Installation Instructions.
- Install or locate the microwave oven only in accordance with the provided Installation Instructions.
- Some products such as whole eggs in the shell and sealed containers – for example, closed glass jars – are able to explode and should not be heated in the microwave oven.
- Use the microwave oven only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in the microwave oven. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- Do not operate the microwave oven if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- The microwave oven should be serviced only by qualified service personnel. Call an authorized service company for examination, repair, or adjustment.
- See door surface cleaning instructions in the “Microwave Oven Care” section.
- To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend the microwave oven when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - Remove wire twist-ties from paper or plastic bags before placing bags in oven.
 - If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
- Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**
 - To reduce the risk of injury to persons:
 - Do not overheat the liquid.
 - Stir the liquid both before and halfway through heating it.
 - Do not use straight-sided containers with narrow necks.
 - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - Use extreme care when inserting a spoon or other utensil into the container.
 - Oversized foods or oversized metal utensils should not be inserted in the microwave oven as they may create a fire or risk of electric shock.
 - Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- Do not operate any heating or cooking appliance beneath the microwave oven.
- Do not mount microwave oven over or near any portion of a heating or cooking appliance.
- Do not use paper products when appliance is operated in convection, combination, grill or "PAN BROWN" mode (on models with such features).
- Do not store any materials, other than manufacturer's recommended accessories, in this microwave oven when not in use.
- Do not store anything directly on top of the microwave oven when the microwave oven is in operation.
- Do not cover or block any openings on the microwave oven.
- Do not store this microwave oven outdoors. Do not use the microwave oven near water - for example, near a kitchen sink, in a wet basement, or near a swimming pool, or similar locations.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- Do not mount over a sink.
- Do not cover racks or any other part of the microwave oven with metal foil. This will cause overheating of the microwave oven.

SAVE THESE INSTRUCTIONS

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

This device complies with Part 18 of the FCC Rules.

INSTALLATION INSTRUCTIONS

Unpacking

1. Empty the microwave oven of any packing materials.
2. Clean the inside with a soft, damp cloth.
3. Check for damage, such as:
 - a door that is not lined up correctly
 - damage around the door, or
 - dents on the interior or exterior of the microwave oven.

If there is any damage, do not operate the microwave oven until a designated service technician has checked it and made any needed repairs.

Location Requirements

⚠ WARNING

Excessive Weight Hazard

Use two or more people to move and install microwave oven.

Failure to do so can result in back or other injury.

IMPORTANT: The control side of the microwave oven is the heavy side. Handle the microwave oven gently. The weight of the microwave oven is over 35 lbs (15.9 kg).

- Place the microwave oven on a cart, counter, table or shelf that is strong enough to hold the microwave oven and the food and utensils you place inside it.
- The microwave oven should be at a temperature above 50°F (10°C) for proper operation.

NOTE: Some models can be built into a wall or cabinet by using one of the trim kits listed in the "Assistance or Service" section.

- Do not block the exhaust vents or air intake openings. Allow a few inches of space at the back and side of the microwave oven where the exhaust vents are located. Blocking the exhaust vents could cause damage to the microwave oven, as well as poor cooking results.
- Make sure the microwave oven legs are in place to ensure proper airflow. If vents are blocked, a sensitive thermal device may automatically turn the microwave oven off. The microwave oven should work properly once it has cooled.

Electrical Requirements

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

Observe all governing codes and ordinances.

Required:

- A 120 Volt, 60 Hz, AC only, 15- or 20-amp electrical supply with a fuse or circuit breaker.

Recommended:

- A time-delay fuse or time-delay circuit breaker.
- A separate circuit serving only this microwave oven.

GROUNDING INSTRUCTIONS

■ For all cord connected appliances:

The microwave oven 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. The microwave 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.

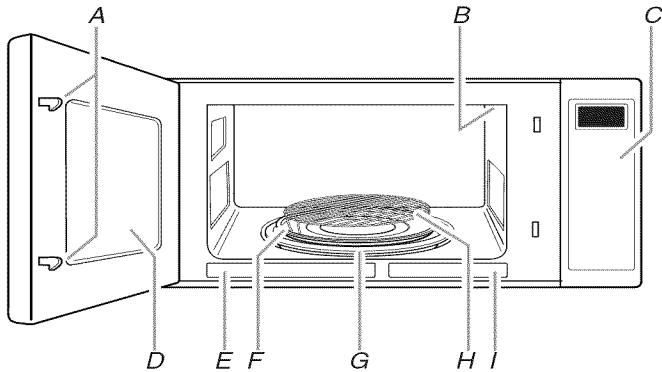
WARNING: Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the microwave oven is properly grounded.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the microwave oven.

SAVE THESE INSTRUCTIONS

PARTS AND FEATURES

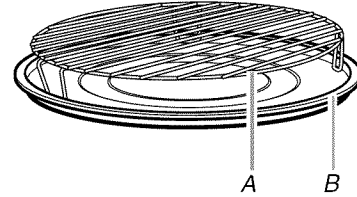
This manual may cover several different models. The model you have purchased may have some or all of the features shown here. The appearance of your particular model may differ slightly from the illustrations in this manual.



- A. Door lock system
- B. Light (not shown)
- C. Control panel
- D. Window
- E. Cooking guide label
- F. Drip pan
- G. Glass turntable
- H. Convection rack
- I. Model and serial number plate

Convection Rack and Drip Pan

The convection rack is designed for convection or combination cooking. It allows hot air to circulate freely in the microwave oven cavity, surrounding food, and cooking the food quickly. Place the drip pan under the rack to catch drippings.

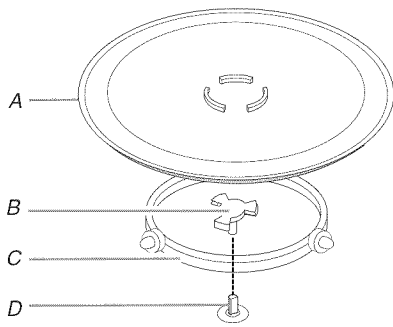


- A. Convection rack
- B. Drip pan

NOTES:

- The convection rack and drip pan will become very hot. Use oven mitts to remove the hot rack and pan from the microwave oven. To avoid damage, do not place drip pan on heat-sensitive surfaces.
- To avoid damage to the microwave oven, do not allow the convection rack to touch the inside cavity walls, ceiling or floor.
- To avoid damage to the microwave oven, do not let bakeware on convection rack touch the top or sides of the microwave oven.
- To avoid damage to the convection rack and drip pan, do not use either of them in any other microwave oven or in a standard thermal oven.
- When not using the convection rack and drip pan for cooking, remove them from the microwave oven. Damage to the microwave oven could result if someone unintentionally turns it on.

Turntable



- A. Turntable
- B. Hub
- C. Support
- D. Shaft

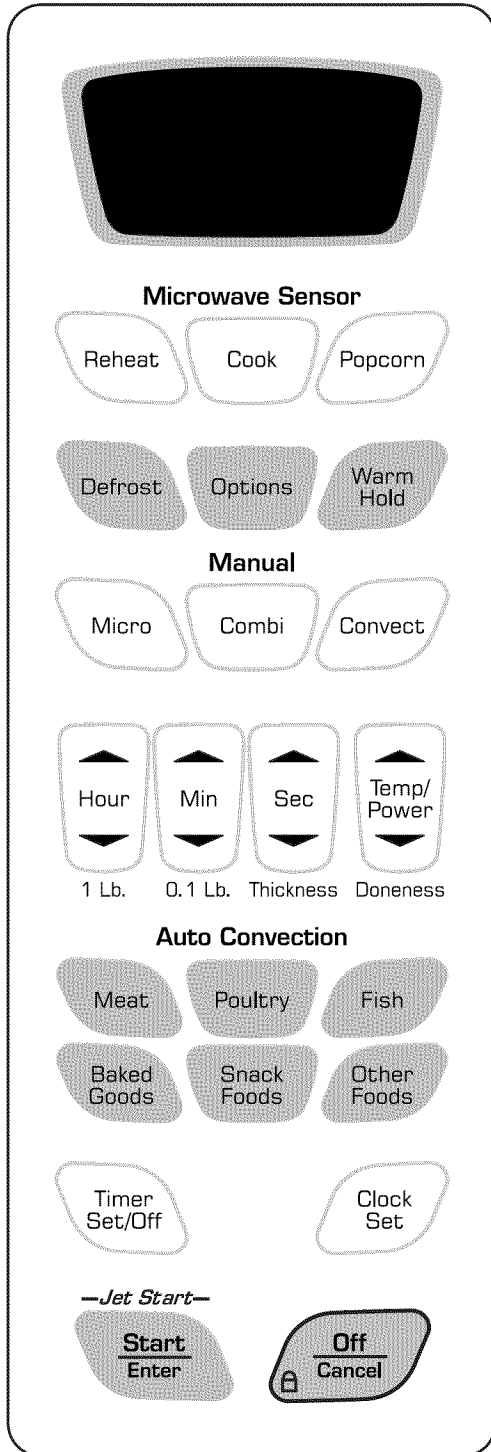
The turntable can rotate in either direction to help cook food more evenly. For best cooking results, do not operate the microwave oven without having the turntable in place. See "Assistance or Service" to reorder any of the parts.

To Install:

1. Place the support on the microwave oven cavity bottom.
2. Place the turntable on the support.

Fit the raised, curved lines in the center of the turntable bottom between the three spokes of the hub. The rollers on the support should fit inside the turntable bottom ridge.

MICROWAVE OVEN CONTROL



Display

When power is first supplied to the microwave oven, a “:” will blink in the display. Touch OFF/CANCEL to stop the blinking. If the “:” blinks in the display at any other time, a power failure has occurred. Touch OFF/CANCEL and reset the clock if needed. If “RETRY” blinks in the display for 1 second, an invalid value has been entered. Retry your entry.

When the microwave oven is in use, the display shows cooking power, quantities, weights and/or prompts. When the microwave oven is not in use, the display shows the time of day.

Scroll speed may be adjusted, and the language may be changed. See “Options” section.

Start/Enter

The START/ENTER control will start any function.

If non-sensor cooking is interrupted, touching START/ENTER will resume the preset cycle. A sensor cooking cycle may not be resumed if interrupted by opening the door.

The START/ENTER control shares function with the JET START control.

Jet Start Feature

The JET START control (START/ENTER pad) automatically starts the microwave oven at 100% power for 30 seconds, and adds 30 seconds of cook time, up to 3 minutes, then 1 minute of cook time, up to 10 minutes with each additional touch of the control.

Time may be added in 30-second increments to any cooking cycle, at the current power level, by touching the JET START control during cooking.

Off/Cancel

The OFF/CANCEL pad clears any incorrect command and cancels any program during cooking. It will not erase the time of day.

The microwave oven will also turn off when the door is opened. Close the door and touch START/ENTER to resume the cycle. A sensor cooking cycle may not be resumed if interrupted by opening the door.

The OFF/CANCEL control shares function with the Control Lock.

Control Lock

The Control Lock shuts down the control panel pads to avoid unintended use of the microwave oven.

To Lock/Unlock Control: Before locking, make sure the microwave oven and Timer are off. Touch and hold OFF/CANCEL for 4 seconds until 1 tone sounds and "LOCKED" appears in the display. Repeat to unlock. "UNLOCK" will appear in the display and 2 tones will sound.

Clock

This is a 12- or 24-hour clock.

To Set:

The microwave oven and Timer must be off.

1. Touch CLOCK SET.
2. Touch HOUR or MIN pads to set correct time of day.
3. Touch CLOCK SET.

Use OPTIONS control to turn on or turn off the clock, and to set to 12 or 24 hours. See "Options" section.

Timer

The Timer can be set in minutes and seconds, up to 12 hours, 59 minutes, and counts down the set time.

NOTE: The Timer does not start or stop the microwave oven.

When the Timer is in use, the microwave oven can also operate. To see the time count down for 5 seconds when the microwave oven is in use, touch TIMER SET/OFF.

To Set:

1. Touch TIMER SET/OFF.
If no action is taken after 1 minute, the display will return to the time of day mode.
2. Touch the HOUR or MIN "up" or "down" arrow pads to set the length of time. (The SEC pad is not available.)
3. Touch START/ENTER, or allow the Timer to start automatically after a brief delay.
When the set time ends, "TIMER END" will appear on the display and the end-of-Timer tones will sound.
4. Touch TIMER SET/OFF anytime to cancel the Timer.
Touching the OFF/CANCEL pad while a cook function is active in the display will cancel the cook function, not the Timer.

Tones

Tones are audible signals that can be adjusted or turned off using Options. See "Options" section. These tones indicate the following:

One tone

- Valid pad touch (short tone)

Three tones

- End of cooking cycle

Five tones

- End of Timer countdown
 - During auto Defrost cycle, reminder to check, turn, rearrange or separate food
-

Options

Settings can be selected, and displays can be changed by touching OPTIONS.

Option	Setting
Sound volume	Change to low, medium, high or off.
Weight	Change to standard (lbs) or metric (kgs).
Language	Change to English, French or Spanish.
Scroll Speed	Change to slow, medium or fast.
Clock	Change to 12 or 24 hours, or turn on/off.

1. Touch OPTIONS.
Scroll through the option categories until the desired option is displayed.
2. Touch START/ENTER.
3. Touch OPTIONS.
Scroll through the settings until the desired setting is displayed.
4. Touch START/ENTER.

MICROWAVE OVEN USE

A magnetron in the microwave oven produces microwaves which reflect off the metal floor, walls and ceiling and pass through the turntable and appropriate cookware to the food. Microwaves are attracted to and absorbed by fat, sugar and water molecules in the food, causing them to move, producing friction and heat which cooks the food.

The following guidelines may not apply to convection or combination cooking, because the magnetron is not used during convection cooking. Please see sections “Convection Cooking” and “Combination Cooking” for non-microwave cooking guidelines.

- To avoid damage to the microwave oven, do not lean on or allow children to swing on the microwave oven door.
- To avoid damage to the microwave oven, do not operate microwave oven when it is empty.
- Baby bottles and baby food jars should not be heated in microwave oven.
- Clothes, flowers, fruit, herbs, wood, gourds, paper, including brown paper bags and newspaper, should not be dried in microwave oven.
- Paraffin wax will not melt in the microwave oven because it does not absorb microwaves.
- Use oven mitts or pot holders when removing containers from microwave oven.
- Do not overcook potatoes. At the end of the recommended cook time, potatoes should be slightly firm. Let potatoes stand for 5 minutes. They will finish cooking while standing.
- Do not cook or reheat whole eggs inside the shell. Steam buildup in whole eggs may cause them to burst, requiring significant cleanup of microwave oven cavity. Cover poached eggs and allow a standing time.

Food Characteristics

When microwave cooking, the amount, size and shape, starting temperature, composition and density of the food affect cooking results.

Amount of Food

The more food heated at once, the longer the cook time needed. Check for doneness and add small increments of time if necessary.

Size and Shape

Smaller pieces of food will cook more quickly than larger pieces, and uniformly shaped foods cook more evenly than irregularly shaped food.

Starting Temperature

Room temperature foods will heat faster than refrigerated foods, and refrigerated foods will heat faster than frozen foods.

Composition and Density

Foods high in fat and sugar will reach a higher temperature, and will heat faster than other foods. Heavy, dense foods, such as meat and potatoes, require a longer cook time than the same size of a light, porous food, such as cake.

Cooking Guidelines

Covering

Covering food helps retain moisture, shorten cook time and reduce spattering. Use the lid supplied with cookware. If a lid is not available, wax paper, paper towels or plastic wrap approved for microwave ovens may be used. Plastic wrap should be turned back at one corner to provide an opening to vent steam. Condensation on the door and cavity surfaces is normal during heavy cooking.

Stirring and Turning

Stirring and turning redistribute heat evenly to avoid overcooking the outer edges of food. Stir from outside to center. If possible, turn food over from bottom to top.

Arranging

If heating irregularly shaped or different sized foods, arrange the thinner parts and smaller sized items toward the center. If cooking several items of the same size and shape, place them in a ring pattern, leaving the center of the ring empty.

Piercing

Before heating, use a fork or small knife to pierce or prick foods that have a skin or membrane, such as potatoes, egg yolks, chicken livers, hot dogs and sausage. Prick in several places to allow steam to vent.

Shielding

Use small, flat pieces of aluminum foil to shield the thin pieces of irregularly shaped foods, bones and foods such as chicken wings, leg tips and fish tail. See “Aluminum Foil and Metal” first.

Standing Time

Food will continue to cook by the natural conduction of heat even after the microwave cooking cycle ends. The length of standing time depends on the volume and density of the food.

Cookware and Dinnerware

Cookware and dinnerware must fit on the turntable. Always use oven mitts or pot holders when handling because any dish may become hot from heat transferred from the food. Do not use cookware and dinnerware with gold or silver trim. Use the following chart as a guide, then test before using.

MATERIAL	RECOMMENDATIONS
Aluminum Foil, Metal	See "Aluminum Foil and Metal" section.
Browning Dish	Bottom must be at least 3/16" (5 mm) above the turntable. Follow manufacturer's recommendations.
Ceramic Glass, Glass	Acceptable for use.
China, Earthenware	Follow manufacturer's recommendations.
Melamine	Follow manufacturer's recommendations.
Paper: Towels, Dinnerware, Napkins	Use nonrecycled and those approved by the manufacturer for microwave oven use.
Plastic: Wraps, Bags, Covers, Dinnerware, Containers	Use those approved by the manufacturer for microwave oven use.
Pottery and Clay	Follow manufacturer's recommendations.
Silicone Bakeware	Follow manufacturer's recommendations.
Straw, Wicker, Wooden Containers	Do not use in microwave oven.
Wax Paper	Acceptable for use.

To Test Cookware or Dinnerware for Microwave Use:

- Place cookware or dinnerware in microwave oven with 1 cup (250 mL) of water beside it.
- Cook at 100% cooking power for 1 minute.

Do not use cookware or dinnerware if it becomes hot and the water stays cool.

Aluminum Foil and Metal

Always use oven mitts or pot holders when removing dishes from the microwave oven.

Aluminum foil and some metal can be used in the microwave oven. If not used properly, arcing (a blue flash of light) can occur and cause damage to the microwave oven.

OK for Use

Racks and bakeware supplied with the microwave oven (on some models), aluminum foil for shielding, and approved meat thermometers may be used with the following guidelines:

- To avoid damage to the microwave oven, do not allow aluminum foil or metal to touch the inside cavity walls, ceiling or floor.

- Always use the turntable.
- To avoid damage to the microwave oven, do not allow contact with another metal object during microwave cooking.

Do Not Use

Metal cookware and bakeware, gold, silver, pewter, non-approved meat thermometers, skewers, twist ties, foil liners such as sandwich wrappers, staples and objects with gold or silver trim or a metallic glaze should not be used during microwave cooking. (Metal cookware and bakeware may be used in convection cooking only.)

Microwave Cooking Power

Many recipes for microwave cooking specify which cooking power to use by percent, name or number. For example, 70%=7=Medium-High.

Use the following chart as a general guide for the suggested cooking power of specific foods.

PERCENT/NAME	NUMBER	USE
100%, High (default setting)	10	Quick heating convenience foods and foods with high water content, such as soups, beverages and most vegetables.
90%	9	Cooking small, tender pieces of meat, ground meat, poultry pieces and fish fillets. Heating cream soups.
80%	8	Heating rice, pasta or stirrable casseroles. Cooking and heating foods that need a cook power lower than high. For example, whole fish and meat loaf.
70%, Medium-High	7	Reheating a single serving of food.
60%	6	Cooking sensitive foods such as cheese and egg dishes, pudding and custards. Cooking non-stirrable casseroles, such as lasagna.
50%, Medium	5	Cooking ham, whole poultry and pot roasts. Simmering stews.
40%	4	Melting chocolate. Heating bread, rolls and pastries.
30%, Medium-Low, Defrost	3	Defrosting bread, fish, meats, poultry and precooked foods.
20%	2	Softening butter, cheese, and ice cream.
10%, Low	1	Taking chill out of fruit.

Manual Microwave Cooking

To Use:

1. Place food on the turntable, and close the door.
2. Touch MICRO pad.
3. Touch the MIN or SEC “up” or “down” arrow pads to set a length of time to cook.
Touch TEMP/POWER “up” or “down” arrow pads to set a cooking power other than 100%.
4. Touch START/ENTER.
At the end of cooking time, “END” will appear in the display and the end-of-cycle tones will sound.
5. Touch OFF/CANCEL or open the door to clear the display.

Cooking in Stages

The microwave oven can be set to cook at different cooking powers for various lengths of time, up to 3 stages, plus a Defrost cycle. Cook settings can be used in any order, except Defrost, which must be the first stage.

Sensor cooking cannot be done in stages.

To Cook in Stages:

1. Place food on the turntable, and close the door.
2. Touch MIN or SEC “up” or “down” arrow pads to set cooking time for first stage.
3. Touch TEMP/POWER “up” or “down” arrow pads to set cook power for 1st stage.
4. Touch MICRO pad.
5. Repeat steps 2 and 3 to set the cooking time and cook power for each additional stage.
6. Touch START/ENTER.
When the cycle ends, “END” will appear in the display, and the end-of-cycle tones will sound.
7. Touch OFF/CANCEL or open the door to clear the display.

Sensor Cooking

A sensor in the microwave oven detects humidity released from the food as it heats, and adjusts the cook time accordingly.

Many sensor cycles require the covering of foods. Microwave-safe containers or steamers with loose-fitting lids are recommended. The loose-fitting lid allows enough steam to escape to be detected by the sensor. When covering foods with plastic wrap, be sure to leave a large enough vent opening to allow the steam to escape.

NOTES:

- The microwave oven should be plugged in for at least 3 minutes.
- The microwave oven cavity and the exterior of the cooking container should be dry.
- The room temperature should not exceed 95°F (35°C).
- If the door is opened during a sensor cycle, sensing will stop and the program will be canceled.

Sensor Cook

A sensor in the microwave oven detects humidity released from the food and automatically sets a cooking time based on the selected pad.

Use the following chart as a guide.

FOOD	QUANTITY/INSTRUCTIONS
Baked Potato	1-4 medium, 10-13 oz (283-369 g) each/ Pierce each one several times with a fork. Place on turntable around edges, at least 1" (2.5 cm) apart. Let stand 5 minutes after cooking.
Frozen Vegetables	1-4 cups (250 mL-1 L)/ Remove from package. Place in microwave-safe container. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after cooking.
Fresh Vegetables	1-4 cups (250 mL-1 L)/ Place in microwave-safe container and add 2-4 tbs (30-60 mL) water. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after cooking.
Frozen Entrée	10-20 oz (283-567 g)/ Remove from package. Loosen cover on three sides. If entrée is not in microwave-safe container, place on plate, cover with plastic wrap and vent.
Rice	0.5-2 cups (125-500 mL) dry rice (Use medium or long grain rice.)/ Follow measurements on package for ingredient amounts. Place rice and liquid in microwave-safe dish. Cover with loose-fitting lid. Let stand 5 minutes after cooking, or until liquid is absorbed. Stir.

NOTE: When covering foods, make sure the vent opening is large enough for moisture to escape. This will allow the sensor to accurately determine cooking time.

To Use SENSOR COOK:

1. Place food on the turntable, and close the door.
2. Touch SENSOR COOK until the desired food type is displayed.
The microwave oven will automatically turn on after a brief delay.
When the cycle ends, “END” will appear in the display, and the end-of-cycle tones will sound.
3. Touch OFF/CANCEL or open the door to clear the display.

Sensor Reheat

The sensor in the microwave oven determines the reheating time based on the selection. Use the following chart as a guide.

FOOD	SERVING SIZE/INSTRUCTIONS
Dinner Plate (refrigerated)	8-16 oz (227-454 g) Place food on microwave-safe plate, cover with plastic wrap and vent.
Soup	1-4 cups (250 mL-1 L) Place in microwave-safe container, cover with plastic wrap and vent. Stir and let stand 2-3 minutes after reheating.
Sauce	1-4 cups (250 mL-1 L) Place in microwave-safe container, cover with plastic wrap and vent. Stir and let stand 2-3 minutes after reheating.
Casserole (refrigerated)	1-4 cups (250 mL-1 L) Place in microwave-safe container, cover with plastic wrap and vent. Stir and let stand 2-3 minutes after reheating.

NOTE: When covering foods, make sure the vent opening is large enough for moisture to escape. This will allow the sensor to accurately determine reheating time.

To Use Sensor Reheat:

1. Place food on the turntable and close the door.
2. Touch SENSOR REHEAT until desired food type is displayed.
The Sensor Reheat function will start automatically after a brief delay.
When the cycle ends, "END" will appear in the display, and the end-of-cycle tones will sound.
3. Touch OFF/CANCEL or open the door to clear the display.

Sensor Popcorn

The sensor in the microwave oven determines the appropriate popping time of commercially packaged microwavable popcorn. This function is programmed to detect popping times for 3.5-oz (99 g), 3.0-oz (85 g) and 1.75-oz (50 g) bags.

NOTE: During Sensor Popcorn function, as with all microwave cooking functions, the microwave oven should be attended at all times. Listen for popping to slow to 1 pop every 1 or 2 seconds, then stop the cycle.

- To avoid damage to the microwave oven, do not use regular paper bags or glassware.
- Pop only 1 package of popcorn at a time.
- Follow manufacturer's instructions when using a microwave popcorn popper.
- For best cooking results, do not try to pop unpopped kernels.
- Use fresh bags of popcorn for optimal results.
- Cooking results may vary by brand and fat content. For bag sizes not listed in this section, follow package directions.

To Use Sensor Popcorn:

1. Place popcorn bag on the turntable, and close the door.
2. Touch SENSOR POPCORN.
The microwave oven will start automatically after a brief delay.
When the cycle ends, "END" will appear in the display, and the end-of-cycle tones will sound.
3. Touch OFF/CANCEL or open the door to clear the display.

Convection Cooking

Convection cooking circulates hot air through the microwave oven cavity with a fan. The constantly moving air surrounds the food to heat the outer portion quickly. The oven uses convection cooking whenever the Auto Convection, Manual Convection, or Combination cooking programs are used.

- The microwave oven cavity and door will become hot during the convection cycle. The use of oven mitts is recommended.
- Use the provided convection rack.
- Do not cover turntable or convection rack with aluminum foil, as it interferes with the circulation of hot air.
- Do not use light plastic containers, plastic wrap or paper products. All heatproof cookware or metal utensils can be used in convection cooking. (Round pizza pans are excellent cooking utensils for many convection-only items.) Metal utensils cannot be used in microwave or combination cooking.
- Use convection cooking for items such as soufflés, breads, cookies, angel food cakes, pizza, and most meats and fish.
- No special techniques are needed to adapt standard oven recipes to convection cooking, although some temperatures might need to be reduced, and some cooking times might need to be shortened.
- This microwave oven may be preheated in the same way that a standard oven is preheated. (Most recipes for baked goods call for preheating.)

Manual Convection Cooking

To preheat the microwave oven for convection cooking, follow steps 1 through 3 below.

To convection cook without preheating, skip step 3 below.

To Manual Convection Cook:

1. Touch CONVECT.
2. Touch TEMP/POWER "up" or "down" arrow pads to set a temperature other than the default 350°F (177°C). See "Preheat Temperature Chart."
The temperature can be set at 100°F (38°C) for bread proofing, or between 225° and 450°F (107° and 232°C), for cooking. Each touch adjusts the setting by 5°F (3°C).
3. Touch START/ENTER to preheat microwave oven.
Two tones will sound when preheat temperature has been reached.
4. Place food in ovenproof cookware on the convection rack and close the door.
5. Touch HOUR or MIN "up" or "down" arrow pads to set cooking time.
6. Touch START/ENTER.
When the cycle ends, "END" will appear in the display, and the end-of-cycle tones will sound.
7. Touch OFF/CANCEL or open the door to clear the display.

PREHEAT TEMPERATURE CHART

Refer to recipe for recommended temperature settings. It is not necessary to preheat microwave oven unless recipe calls for it.

FOOD	TEMP
Cookies	325°F (163°C)
Breads, Brownies	350°F (177°C)
Refrigerated Biscuits, Fresh Pies	375°F (191°C)
Fresh Pizza, Frozen Pies	400°F (204°C)
Muffins, Fresh Fish Fillets	425°F (218°C)
Fresh Biscuits	450°F (232°C)

Raising (Proofing) Bread

This microwave oven can be used to proof bread.

First Proofing:

Place dough in a lightly greased ovenproof bowl and loosely cover with shortening-coated wax paper.

1. Place ovenproof container filled with 2 cups (500 mL) boiling water in microwave oven. Place bowl of dough on convection rack and close door.
2. Touch CONVECT.
3. Touch TEMP/POWER “down” arrow pad until 100°F (38°C) is reached.
4. Touch MIN “up” or “down” arrow pads to set desired proofing time.
5. Touch START/ENTER.
Check dough after 20 to 25 minutes. Let dough rise until nearly doubled in size. Proofing time may vary depending on the type and quantity of dough.
6. When proofing is done, remove bowl of bread dough and water container.

Second Proofing:

Shape dough and place in ovenproof pan(s). Cover loosely with plastic wrap sprayed with cooking spray. Place microwave-safe container filled with 2 cups (500 mL) boiling water in microwave oven. Place bread pan(s) on convection rack and close door.

Follow steps 2 through 5 outlined in “First Proofing.” When proofing is done, remove the bread dough and water container. Reset microwave oven to preheat for baking bread. Before baking, remove plastic wrap from bread dough.

Auto Convection Cooking

Auto Convection allows for the cooking of a wide selection of foods by touching one of the Auto Convection pads: Meat, Poultry, Fish, Baked Goods, Snack Foods, and Other Foods.

When Auto Convection cooking Baked Goods, Snack Foods, Other Foods, and specific frozen foods, select the food category and touch START/ENTER. See “Auto Convection Chart” for specific foods and their categories.

Auto Convection settings for Meats, Poultry, and Fish prompt for the weight or thickness to be entered.

Select the doneness settings for Meats (Rare, Med-Rare, Medium, Med-Well, Well) by touching the TEMP/POWER/DONENESS pads. If no doneness selection is made, the microwave oven will cook to Medium. (See “Meat Chart.”)

The cooking time and temperature of the Auto Convection settings may be changed during cooking by touching HOUR, MIN, and TEMP/POWER pads, then touching START/ENTER.

AUTO CONVECTION CHART

Baked Goods	Snack Foods	Other Foods
Cookies	French Fries-Frozen	Pizza-Frozen*
Brownies	Chicken Nuggets	Pizza-Fresh
Muffins	Pizza Rolls	Lasagna
Biscuits-fresh	Cheese Sticks	Pasta Casserole
Biscuits-refrigerated	Chicken wings-Frozen	Vegetable Casserole
Yeast Bread	Garlic Bread-Frozen	Potato Casserole
Quick Bread		Pot Pie-Frozen
Pie-Fresh		
Pie-Frozen		

*Cooks with convection and microwaves. Use microwave-safe, ovenproof cookware.

To Auto Convection Cook:

1. Place food in ovenproof cookware on the convection rack and close the door.
For Frozen Pizza, use cookware that is both ovenproof and microwave-safe, or place pizza directly on convection rack.
2. Touch appropriate Auto Convection pads until desired food item is displayed.
3. Touch START/ENTER.
When the cycle ends, “END” will appear in the display, and the end-of-cycle tones will sound.
4. Touch OFF/CANCEL or open the door to clear the display.

Auto Convection Cooking with Preheat

Some Auto Convection settings will prompt to preheat the microwave oven before the food is placed inside. See “Auto Convection Preheating Chart.”

To Auto Convection Cook with Preheat:

1. Touch Auto Convection pads until desired food item is displayed.
2. Touch START/ENTER.
“PREHEAT” is displayed.
When preheat temperature is reached, two tones will sound and “PLACE FOOD ON RACK” will appear in the display.
3. Place food in ovenproof cookware on the convection rack and close the door.
4. Touch START/ENTER.
When the cycle ends, “END” will appear in the display, and the end-of-cycle tones will sound.
5. Touch OFF/CANCEL or open the door to clear the display.

AUTO CONVECTION PREHEATING CHART

Category	Food	Preheating Temp.
Poultry	Chicken-Frozen/Breaded	375°F (191°C)
Fish	Fillet-Fresh	425°F (218°C)
	Fillet-Frozen/Breaded	400°F (204°C)
	Fish Sticks-Frozen/Breaded	400°F (204°C)
Baked Goods	Cookies	325°F (163°C)
	Brownies	350°F (177°C)
	Muffins	425°F (218°C)
	Yeast Bread	350°F (177°C)
	Quick Bread	350°F (177°C)
	Pie-Fresh	375°F (191°C)
	Pie-Frozen	400°F (204°C)
	Biscuits-Fresh	450°F (232°C)
	Biscuits-Refrigerated	375°F (191°C)
Snack Foods	Garlic Bread-Frozen	350°F (177°C)
Other Foods	Pizza-Fresh	400°F (204°C)
	Pot Pie-Frozen	400°F (204°C)

Meat, Poultry, and Fish

To Auto Convection Cook Meat:

1. Place microwave-safe, ovenproof cookware containing meat on the convection rack, place the rack on the drip pan, and place it on the turntable, then close the door.
2. Touch MEAT pad until desired food item is displayed. See “Meat Chart.”
3. Select portion amount:
Touch HOUR/1LB or MIN/0.1LB pads to enter weight for Beef Roast, Meat Loaf, Pork Roast, or Ham
Touch SEC/THICKNESS pads to enter thickness for Steaks, Hamburgers, or Pork Chops.
4. Touch TEMP/POWER/DONENESS pad to select desired doneness.
5. Touch START/ENTER.
When the cycle ends, “END” will appear in the display, and the end-of-cycle tones will sound.
6. Touch OFF/CANCEL or open the door to clear the display.

To Auto Convection Cook Poultry or Fish:

1. Place microwave-safe, ovenproof cookware containing poultry or fish on the convection rack, place the rack on the drip pan, and place it on the turntable, then close the door.
2. Touch POULTRY or FISH pad until the desired food item is displayed. See “Poultry Chart” and “Fish Chart.”
3. Touch HOUR/1LB or MIN/0.1LB pads to enter weight for Chicken, Turkey, Fish Fillet/Steak.
4. Touch START/ENTER.
When the cycle ends, “END” will appear in the display, and the end-of-cycle tones will sound.
5. Touch OFF/CANCEL or open the door to clear the display.

MEAT CHART

Meat	Portion Amounts	Doneness Choices
Beef Roast*	2-5 lbs (0.9-2.3 kg)	Rare, Med-Rare, Medium, Med-Well, Well
Beef Steaks	½-1½" (13-38 mm)	Rare, Med-Rare, Medium, Med-Well, Well
Hamburgers	½-1" (13-25 mm)	N/A
Meat Loaf	1-2 lbs (0.4-0.9 kg)	N/A
Pork Roast*	2-5 lbs (0.9-2.3 kg)	Medium, Med-Well, Well
Pork Chops	½-1" (13-25 mm)	Medium, Med-Well, Well
Ham-Boneless*	2-5 lbs (0.9-2.3 kg)	Medium, Med-Well, Well
Ham-Bone-in*	2-5 lbs (0.9-2.3 kg)	Medium, Med-Well, Well

*After cooking, cover with foil, and let stand for 10 minutes, until desired doneness is reached.

POULTRY CHART

Poultry	Portion Amounts
Chicken-Frozen/Breaded	N/A
Chicken-Boneless	0.5-2 lbs (0.2-0.9 kg)
Chicken-Bone-in	0.5-3.5 lbs (0.2-1.6 kg)
Chicken-Whole*	2-6 lbs (0.9-2.7 kg)
Turkey Breast-Boneless*	2-4 lbs (0.9-1.8 kg)
Turkey Breast-Bone-in*	3-6 lbs (1.4-2.7 kg)

*After cooking, cover with foil, and let stand for 10 minutes, until desired doneness is reached.

FISH CHART

Fish	Portion Amounts
Fish Fillet-Fresh	0.3-1.5 lbs (0.1-0.7 kg)
Fish Steak-Fresh	0.5-2 lbs (0.2-0.9 kg)
Fish Fillet-Frozen	N/A
Fish Fillet-Frozen/Breaded	N/A
Fish Sticks-Frozen/Breaded	N/A

Combination Cooking

Combination microwave-convection cooking shortens the cooking time for foods that normally require long periods of time to cook. It alternates between convection heat and microwave energy. Combination cooking also leaves meats juicy on the inside, and crispy on the outside.

The microwave oven has a setting that makes it easy to cook with both convection heat and microwave energy automatically.

- The microwave oven cavity and door will become hot during the combination cycle. The use of oven mitts is recommended.
- To avoid damage to the microwave oven, do not use metal cookware or utensils during combination cooking.
- Meats may be roasted directly on the convection rack. Use Drip Pan to catch the drippings.
- Less tender cuts of beef can be roasted and tenderized using oven cooking bags.
- Check for doneness after cooking time has ended. If not completely done, let stand in microwave oven for a few minutes to complete cooking.

To Combination Cook:

1. Place food in microwave-safe, ovenproof cookware on the convection rack and close door.
2. Touch COMBI.
3. Touch TEMP/POWER "up" or "down" arrow pads to set cooking temperature other than the default temperature of 325°F.
The microwave power level is set at 40%, and cannot be adjusted.
4. Touch HOUR or MIN "up" or "down" arrow pads to set cooking time. (The SEC pad is unavailable during this function.)
5. Touch START.
When the cycle ends, "END" will appear in the display, and the end-of-cycle tones will sound.
6. Touch OFF/CANCEL or open the door to clear the display.

Defrosting

The automatic Defrost control can be used, or the microwave oven can be manually set to defrost.

- Unwrap foods and remove lids (from fruit juice) before defrosting.
- Shallow packages will defrost more quickly than deep blocks.
- Separate food pieces as soon as possible during or at the end of cycle for more even defrosting.
- Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips and fish tails. See “Aluminum Foil and Metal” first.

Defrost has 6 categories: Meat, Poultry, Fish, Bagel, Muffin, and Butter. It should not be used for food left outside the freezer more than 20 minutes or for frozen ready-made food. Use the following chart as a guide.

MEAT

<i>Beef:</i> ground, steaks, roast, stew	The narrow or fatty areas of irregular shaped cuts should be shielded with foil before defrosting.
<i>Lamb:</i> stew and chops	
<i>Pork:</i> chops, ribs, roasts, sausage	Do not defrost less than 1/4 lb (113 g) or two 4 oz (113 g) patties. Place all meats in microwave-safe baking dish.

POULTRY

<i>Chicken:</i> whole and cut up	Place in microwave-safe baking dish, chicken breast side up.
<i>Cornish hens</i>	
<i>Turkey:</i> breast	

FISH

<i>Fillets, Steaks, Whole Shellfish</i>	Place in microwave-safe baking dish.
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BAGEL OR MUFFIN

Place on paper towel or napkin.

BUTTER

Place on microwave-safe dish.

To Use DEFROST:

1. Remove all packaging and/or wrapping from food, place it on the turntable, and close the door.
2. Touch DEFROST repeatedly until the desired food type is displayed.
3. Touch START/ENTER.
4. Touch the HOUR/1LB or MIN/0.1LB pad for weight when defrosting meat, poultry, or fish. Touch HOUR/1LB pad for quantity when defrosting bagels, muffins, or butter.
5. Touch START/ENTER.

During the defrosting cycle set for more than 1 minute (for meat, poultry, and fish), 5 tones will sound. These tones indicate that it is time to check, turn, separate, or rearrange food. Touch START/ENTER to resume defrosting cycle.

At the end of the defrosting time, “END” will appear in the display and the end-of-cycle tones will sound.

6. Touch OFF/CANCEL or open the door to clear the display.

To Defrost Manually: Remove all packaging and/or wrapping from food, then follow directions in “Manual Microwave Cooking” section, and use 30% cooking power. See “Microwave Cooking Power” chart.

Warm Hold

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Hot cooked food can be kept warm in the microwave oven. The Warm Hold function uses 10% cook power. Warm Hold can be used by itself, or it can be programmed to follow a cooking cycle.

- Cover plates of food.
- Cover foods that were covered while being cooked.
- For best results, do not cover baked goods such as pastries, pies, turnovers, etc.

To Use:

1. Place hot cooked food on the turntable and close the door.
2. Touch WARM HOLD.
“WARM HOLD” scrolls on the display, then “START” appears and begins flashing.
3. Touch START/ENTER.
“START” will disappear from the display, and “WARM” will appear.
When the cycle ends, “END” will appear in the display, and the end-of-cycle tones will sound.
4. Touch OFF/CANCEL or open the door to clear the display.

To Set at end of cycle: Touch WARM HOLD while setting a cooking cycle before touching START control, or during cooking. The Warm Hold cycle will start immediately after the cooking cycle ends and the end-of-cycle tones sound.

MICROWAVE OVEN CARE

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the microwave oven is cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested unless otherwise noted.

MICROWAVE OVEN CAVITY

To avoid damage to the microwave oven cavity, do not use soap-filled scouring pads, abrasive cleaners, steel-wool pads, gritty washcloths or some recycled paper towels.

To avoid damage to stainless steel models, rub in direction of grain.

The area where the microwave oven door and frame touch when closed should be kept clean.

Average soil

- Mild, nonabrasive soaps and detergents:
Rinse with clean water and dry with soft, lint-free cloth.

Heavy soil

- Mild, nonabrasive soaps and detergents:
Heat 1 cup (250 mL) of water for 2 to 5 minutes in microwave oven. Steam will soften soil. Rinse with clean water and dry with soft, lint-free cloth.

Odors

- Lemon juice or vinegar:
Heat 1 cup (250 mL) of water with 1 tbs (15 mL) of either lemon juice or vinegar for 2 to 5 minutes in microwave oven.

Microwave Inlet Cover

To avoid arcing and microwave oven damage, the microwave inlet cover (see “Parts and Features”) should be kept clean.

- Wipe with wet cloth.

MICROWAVE OVEN DOOR AND EXTERIOR

The area where the microwave oven door and frame touch when closed should be kept clean.

- Mild, nonabrasive soaps and detergents:
Rinse with clean water and dry with soft, lint-free cloth.
- Glass cleaner and paper towels or nonabrasive plastic scrubbing pad:
Apply glass cleaner to towel, not directly to surface.

Stainless Steel (on some models)

To avoid damage to microwave oven door and exterior, do not use soap-filled scouring pads, abrasive cleaners, steel-wool pads, gritty washcloths or some paper towels. Rub in direction of grain.

- Stainless Steel Cleaner and Polish (not included):
See “Assistance or Service” section to order.
- Liquid detergent or all-purpose cleaner:
Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar for hard water spots

CONTROL PANEL

- Sponge or soft cloth and water:
Dampen sponge with water and wipe panel. Dry with soft cloth.
- To avoid damage to the control panel, do not use chemical or abrasive cleansers.

CONVECTION RACK

Dishwasher cleaning is not recommended. To avoid damage to the convection rack, do not use abrasive cleansers or scrubbers.

- Mild soap, water and washcloth

DRIP PAN

To avoid damage to the drip pan, do not use abrasive cleansers or scrubbers.

- Mild cleanser, water and washcloth
- Dishwasher

TURNTABLE

Replace turntable immediately after cleaning. Do not operate the microwave oven without the turntable in place.

- Mild cleanser and scouring pad
- Dishwasher

TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Nothing will operate

- **Has a household fuse blown, or has a circuit breaker tripped?**
Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.

Microwave oven will not operate

- **Is the magnetron working properly?**
Try to heat 1 cup (250 mL) of cold water for 2 minutes at 100% cooking power. If water does not heat, try the steps below. If microwave oven still does not operate, call for service. See “Assistance or Service” section.
- **Is the door completely closed?**
Firmly close door.
- **Is a packaging spacer (on some models) attached to the inside of the door?**
Remove packaging spacer, then firmly close door.
- **Is the electronic microwave oven control set correctly?**
See “Microwave Oven Control” section.
- **On some models, is the Control Lock set?**
See “Control Lock” section.

Microwave oven makes humming noise

- This is normal and occurs when the power supply in the magnetron cycles on.

Microwave oven door looks wavy

- This is normal and will not affect performance.

Turntable will not operate

- **Is the turntable properly in place?**
Make sure turntable is correct side up and is sitting securely on the turntable support. See “Turntable” section.
- **Is the turntable support operating properly?**
Remove turntable. Remove and clean turntable support and rollers. Replace turntable. Place 1 cup (250 mL) of water on the turntable, then restart microwave oven. If it still is not working, call for service. See “Assistance or Service” section. Do not operate the microwave oven without turntable and turntable support working properly.

Turntable alternates rotation directions

- This is normal and depends on motor rotation at beginning of cycle.

Display shows messages

- **Is the display showing “:”?**
There has been a power failure or the Clock time has been turned off. See “Display” section to clear display. See “Clock” section to reset or turn on Clock.

Display shows time countdown, but the microwave oven is not operating

- **Is the Timer in use?**
See “Timer” section.

Tones are not sounding

- **Are tones turned off?**
See “Tones” section.

Cooking times seem too long

- **Is the cooking power set properly?**
See “Microwave Cooking Power” section.
- **Are large amounts of food being heated?**
Larger amounts of food need longer cooking times.
- **Is the incoming voltage less than that specified in “Microwave Oven Safety?”**
Have a qualified electrician check the electrical system in the home.

Interference with radio, TV, cordless phone, etc.

- **Is the microwave oven plugged into the same outlet?**
Try a different outlet for the electronic device.
- **Is the radio or TV receiver near the microwave oven?**
Move the receiver away from the microwave oven, or adjust the radio or TV antenna.
- **Are the microwave oven door and sealing surfaces clean?**
Make sure these areas are clean.
- **Is the cordless phone frequency 2.4 GHz?**
Some 2.4 GHz-based cordless phones and home wireless networks may experience static or noise while the microwave oven is on. Use a corded phone or a different frequency cordless phone, or avoid using these items during microwave oven operation.

ASSISTANCE OR SERVICE

Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If You Need Replacement Parts

If you need to order replacement parts, we recommend that you only use factory specified replacement parts. Factory specified replacement parts will fit right and work right because they are made with the same precision used to build every new Amana® appliance.

To locate factory specified replacement parts in your area, call us or your nearest designated service center.

In the U.S.A.

For assistance, installation or service call Amana® Appliances toll free: **1-800-843-0304**.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors and service companies. Amana® designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the Amana® designated service company in your area, you can also look in your telephone directory Yellow Pages.

For further assistance

If you need further assistance, you can write to Amana® Appliances with any questions or concerns at:

Amana Customer Service
553 Benson Road
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

Replacement Parts

Glass Turntable Part Number 4393751	Convection Rack Part Number 8172251
Turntable Support and Rollers Part Number 4393752	Drip Pan Part Number 8172250
Turntable Hub Part Number 4393754	

Cleaning Supplies

Heavy Duty Degreaser Part Number 31552	Stainless Steel Cleaner and Polish Part Number 31462
All-Purpose Appliance Cleaner Part Number 31682	

Built-In Kits

This countertop microwave oven can be built in by using one of the following trim kits*. These kits are available from the dealer or can be ordered by kit model number. See "Assistance or Service" section for the Amana® Appliances toll-free number.

27" (69 cm) / Black Kit Model No. AST2780AB	27" (69 cm) / Stainless Steel Kit Model No. AST2780AS
30" (76 cm) / Black Kit Model No. AST3080AB	30" (76 cm) / Stainless Steel Kit Model No. AST3080AS

*Approved, electric single microwave ovens only

AMANA® MAJOR APPLIANCE WARRANTY

LIMITED WARRANTY

For one year from the date of purchase, when this major appliance is operated and maintained according to instructions attached to or furnished with the product, Amana brand of Whirlpool Corporation or Whirlpool Canada LP (hereafter "Amana") will pay for factory specified parts and repair labor to correct defects in materials or workmanship. Service must be provided by a Amana designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. Outside the 50 United States and Canada, this limited warranty does not apply. Proof of original purchase date is required to obtain service under this limited warranty.

ITEMS EXCLUDED FROM WARRANTY

This limited warranty does not cover:

1. Service calls to correct the installation of your major appliance, to instruct you on how to use your major appliance, to replace or repair house fuses, or to correct house wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs, air filters or water filters. Consumable parts are excluded from warranty coverage.
3. Repairs when your major appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of consumables or cleaning products not approved by Amana.
5. Cosmetic damage, including scratches, dents, chips or other damage to the finish of your major appliance, unless such damage results from defects in materials or workmanship and is reported to Amana within 30 days from the date of purchase.
6. Any food loss due to refrigerator or freezer product failures.
7. Costs associated with the removal from your home of your major appliance for repairs. This major appliance is designed to be repaired in the home and only in-home service is covered by this warranty.
8. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
9. Expenses for travel and transportation for product service if your major appliance is located in a remote area where service by an authorized Amana servicer is not available.
10. The removal and reinstallation of your major appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
11. Major appliances with original model/serial numbers that have been removed, altered or cannot be easily determined. This warranty is void if the factory applied serial number has been altered or removed from your major appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. AMANA SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

If outside the 50 United States and Canada, contact your authorized Amana dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section of the Use & Care Guide. After checking "Troubleshooting," you may find additional help by checking the "Assistance or Service" section or by calling Amana. In the U.S.A., call **1-800-843-0304**. In Canada, call **1-800-807-6777**. 9/07

Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.

Write down the following information about your major appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label located on the product.

Dealer name _____
Address _____
Phone number _____
Model number _____
Serial number _____
Purchase date _____

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