

THANK YOU for purchasing this high-quality product. If you should experience a problem not covered in TROUBLESHOOTING, please visit our website at [www.amana.com](http://www.amana.com) for additional information. If you still need assistance, call us at 1-800-843-0304. You will need your model and serial number located on the upper-right corner of the front frame.

Para obtener acceso a “Instrucciones para el usuario de la estufa eléctrica” en español, o para obtener información adicional acerca de su producto, visite: [www.amana.com](http://www.amana.com)

Tenga listo su número de modelo completo. Puede encontrar su número de modelo y de serie en la etiqueta, ubicada en el marco del horno, detrás del panel del cajón de almacenamiento.

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# RANGE 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.

## The Anti-Tip Bracket

The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without having the anti-tip bracket fastened down properly.



**⚠ WARNING**

### Tip Over Hazard

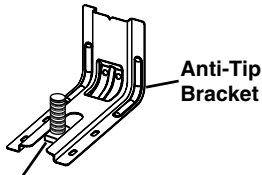
A child or adult can tip the range and be killed.

Verify the anti-tip bracket has been properly installed and engaged per installation instructions.

Re-engage anti-tip bracket if range is moved.

Do not operate range without anti-tip bracket installed and engaged.

Failure to follow these instructions can result in death or serious burns to children and adults.



Anti-Tip Bracket

Range Foot

To verify the anti-tip bracket is installed and engaged:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor or wall.
- Slide range back so rear range foot is under anti-tip bracket.
- See installation instructions for details.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

# IMPORTANT SAFETY INSTRUCTIONS

**WARNING:** To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR OR WALL, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- Proper Installation – Be sure the range is properly installed and grounded by a qualified technician.
- Never Use the Range for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- Use Proper Pan Size – The range is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Do Not Cook on Broken Cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cooktop With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

## For self-cleaning ranges –

- Do Not Clean Door Gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean Only Parts Listed in Manual.
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils.

## For units with ventilating hood –

- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When flambeing foods under the hood, turn the fan on.

## SAVE THESE INSTRUCTIONS

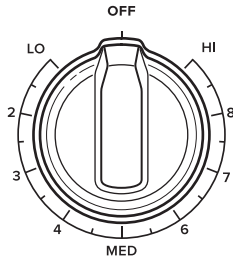
# COOKTOP USE

## ⚠️ WARNING



### Fire Hazard

**Turn off all controls when done cooking.**  
**Failure to do so can result in death or fire.**



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

**REMEMBER:** When cooktop is in use, the entire cooktop area may become hot.

### Coil Elements and Burner Bowls

Coil elements should be level for optimal cooking results. Burner bowls, when clean, reflect heat back to the cookware. They also help catch spills.

Cookware should not extend more than 1/2" (1.3 cm) over the coil element. If cookware is uneven or too large, it can produce excess heat, causing the burner bowl to change color.

### Cooktop On Indicator Light

The Cooktop On indicator light is located on the console panel. When any control knob on the console panel is turned on, the Cooktop On indicator light will glow.

## Cookware

**IMPORTANT:** Do not leave empty cookware on a hot surface cooking area, element or surface burner.

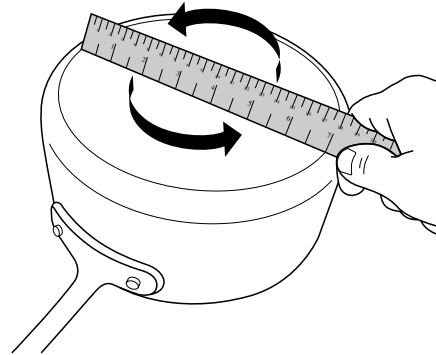
Ideal cookware should have a flat bottom, straight sides and a well-fitting lid, and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop. Aluminum and copper may be used as a core or base in cookware. However, when used as a base, they can leave permanent marks on the surfaces.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Cookware with nonstick surfaces should not be used under the broiler.

Check for flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.

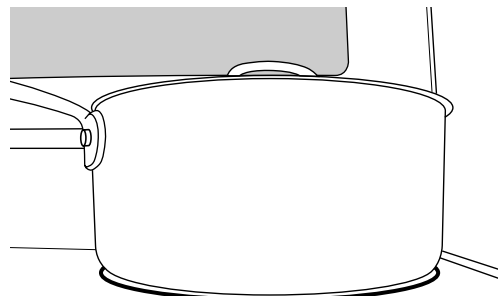


Use the following chart as a guide for cookware material characteristics.

Cookware	Characteristics
<b>Aluminum</b>	<ul style="list-style-type: none"> <li>■ Heats quickly and evenly.</li> <li>■ Suitable for all types of cooking.</li> <li>■ Medium or heavy thickness is best for most cooking tasks.</li> <li>■ May leave aluminum residues, which may be diminished if cleaned immediately after cooking.</li> </ul>
<b>Cast iron</b>	<ul style="list-style-type: none"> <li>■ Heats slowly and evenly.</li> <li>■ Good for browning and frying.</li> <li>■ Maintains heat for slow cooking.</li> <li>■ Rough edges or burrs may scratch the cooktop.</li> </ul>
<b>Ceramic or Ceramic glass</b>	<ul style="list-style-type: none"> <li>■ Follow manufacturer's instructions.</li> <li>■ Heats slowly, but unevenly.</li> <li>■ Ideal results on low to medium heat settings.</li> <li>■ May scratch the cooktop.</li> </ul>
<b>Copper</b>	<ul style="list-style-type: none"> <li>■ Heats very quickly and evenly.</li> <li>■ May leave copper residues, which may be diminished if cleaned immediately after cooking.</li> <li>■ Can leave a permanent stain or bond to the cooktop if overheated.</li> </ul>

Cookware	Characteristics
<b>Earthenware</b>	<ul style="list-style-type: none"> <li>■ Follow manufacturer's instructions.</li> <li>■ Use on low heat settings.</li> <li>■ May scratch the cooktop.</li> </ul>
<b>Porcelain enamel-on-steel or cast iron</b>	<ul style="list-style-type: none"> <li>■ See stainless steel or cast iron.</li> <li>■ Porcelain enamel bakeware without the metal base may bond to the cooktop if overheated.</li> </ul>
<b>Stainless steel</b>	<ul style="list-style-type: none"> <li>■ Heats quickly, but unevenly.</li> <li>■ A core or base of aluminum or copper on stainless steel provides even heating.</li> </ul>

Use flat-bottomed cookware for best cooking results and energy efficiency. The cookware should be about the same size as the cooking area outlined on the cooktop. Cookware should not extend more than 1/2" (1.3 cm) outside the area.



## Home Canning

Canning can be performed on a glass smooth top cooking surface or traditional coil element cooktop. When canning for long periods, alternate the use of surface cooking areas or elements between batches. This allows time for the most recently used areas to cool.

- Center the canner on the largest surface cooking area or element. On electric cooktops, canners should not extend more than 1/2" (1.3 cm) beyond the surface cooking area or element.

- Do not place canner on 2 surface cooking areas or elements at the same time.
- On ceramic glass models, use only flat-bottomed canners to avoid damage to the cooktop and elements.
- For more information, contact your local agricultural extension office, or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

## OVEN USE

Odors and smoke are normal when the oven is used the first few times or when it is heavily soiled.

**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and wellventilated room.

### Oven Light Switch (on some models)

The oven light switch is located on the top left corner of the range.

### Oven Heating Indicator Light

The Oven Heating indicator light, located on the console panel, will glow when either the Bake or Broil function is turned on.

## Aluminum Foil

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

For best cooking results, do not cover entire oven rack with foil because air must be able to move freely.

## Positioning Racks and Bakeware

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

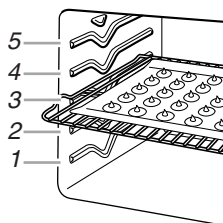
### Bakeware

To cook food evenly, hot air must be able to circulate. Allow 2" (5 cm) of space around bakeware and oven walls. Make sure that no bakeware piece is directly over another.

### Racks

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

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



### Rack Positions

Rack 5: Toasting bread or broiling thin, non-fatty foods.

Rack 4: Use for 2-rack baking and broiling.

Rack 3: Most baked goods on a cookie sheet or jelly roll pan, layer cakes, frozen convenience foods; broiling chicken pieces.

Rack 2: Roasting small cuts of meat, pies, casseroles, bundt cakes, and 2-rack baking.

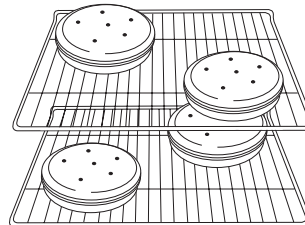
Rack 1: Roasting large cuts of meat and poultry.

### Multiple Rack Cooking

2-rack: Use rack positions 2 and 4.

### Baking Layer Cakes on 2 Racks

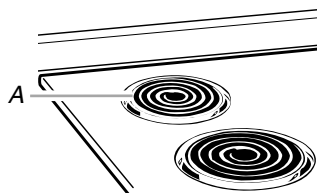
For best results when baking cakes on 2 racks, use racks 2 and 4 for baking. Place the cakes on the racks as shown.



### Baking Cookies on 2 Racks

For best results when baking cookies on 2 racks, use racks 2 and 4 for baking.

## Oven Vent



A. Oven vent

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

The element can be used when the oven is in use as long as the cookware does not extend more than ½" (1.3 cm) over the element.

## Baking and Roasting

Before baking and roasting, position the racks according to the "Positioning Racks and Bakeware" section. When roasting, it is not necessary to wait for the oven to preheat before putting food in, unless recommended in the recipe.

### Oven Temperature

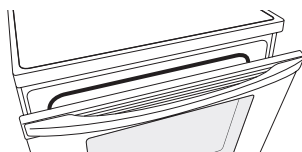
While in use, the oven elements will cycle on and off as needed to maintain a consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Opening the oven door while in use will release the hot air and cool the oven which could impact the cooking time and performance. It is recommended to use the oven light to monitor cooking progress.

### To Bake or Roast:

1. Push in and turn the oven control knob to the desired temperature setting. The Oven Heating light will turn on and remain on until the oven reaches the set temperature.
2. Place food in oven. The bake element will turn on and off to maintain cooking temperature. The Oven Heating light will turn on and off with the element.
3. Turn oven control knob to OFF when finished.

## Broiling

Leave the door open at the broil stop position to ensure proper broiling temperature. Preheat the oven for 5 minutes before putting food in unless recommended otherwise in the recipe. Position food on grid in a broiler pan, and then place it in the center of the oven rack.



**NOTE:** Odors and smoke are normal the first few times the oven is used or if the oven is heavily soiled.

Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broil settings. Use racks 4 or 5 for broiling. Refer to the "Positioning Racks and Bakeware" section for more information.

On lower settings, the broil element will cycle on and off to maintain the proper temperature.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.

If you would like to purchase a broiler pan, one may be ordered. Please refer to the "Accessories" section for more information.

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# RANGE CARE

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## General Cleaning

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**IMPORTANT:** Before cleaning, make sure all controls are OFF and the oven and cooktop are cool. Always follow label instructions on cleaning products. For additional information, you can visit the Frequently Asked Questions (FAQs) section of our website at [www.amana.com](http://www.amana.com).

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

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### EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire range is cool. These spills may affect the finish.

#### Cleaning Method:

- Glass cleaner, mild liquid cleaner, or nonabrasive scrubbing pad:  
Gently clean around the model and serial number plate because scrubbing may remove numbers.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):  
See cover for contact information.

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### METALLIC PAINT (on some models)

Do not use abrasive cleaners, cleaners with bleach, rust removers, ammonia, or sodium hydroxide (lye) because paint surface may stain.

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### COOKTOP CONTROLS

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers, or oven cleaner.

Do not soak knobs. When replacing knobs, make sure knobs are in the OFF position.

On some models, do not remove seals under knobs.

#### Cleaning Method:

- Soap and water:  
Pull knobs straight away from control panel to remove.

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### CONTROL PANEL AND OVEN DOOR EXTERIOR

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths, or abrasive paper towels.

#### Cleaning Method:

- Glass cleaner and soft cloth or sponge:  
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):  
See cover for contact information.

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### COIL ELEMENTS (on some models)

#### Cleaning Method:

- Damp cloth: Make sure control knobs are OFF and elements are cool.

Do not clean or immerse in water. Soil will burn off when hot.

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### BURNER BOWLS (on some models)

Before removing or replacing coil elements and burner bowls, make sure they are cool and the control knobs are in the OFF position.

Remove the coil element by pushing the edge of the coil element toward the receptacle. Lift it enough to clear the burner bowl. Pull the coil element straight away from the receptacle to remove. Lift out the burner bowl.

#### Cleaning Method:

##### Chrome burner bowls

Wash frequently in warm, soapy water. (It is not recommended to wash chrome bowls in a dishwasher.) A mild abrasive cleaner and a plastic scrubber can be used to remove stubborn stains.

For heavily soiled bowls, place an ammonia-soaked paper towel on the stains and allow to soak for a short time, then gently scrub with a plastic scrubber.

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### SURFACE UNDER COOKTOP (on some models)

The coil cooktop will lift up to provide easy access for cleaning beneath. Lift the cooktop by both front corners until the support locks into place.

#### Cleaning Method:

- Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):  
See cover for contact information.

To avoid damage to the range, do not remove the cooktop.

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### OVEN CAVITY

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain. Staining, etching, pitting or faint white spots can result.

Nonabrasive plastic scrubbing pad and mildly abrasive cleanser can be used on a cool cavity.

If using commercial oven cleaners, follow package directions.

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### OVEN RACKS

#### Cleaning Method:

- Steel-wool pad
- For racks that have discolored and are harder to slide, a light coating of vegetable oil applied to the rack guides will help them slide.

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### STORAGE DRAWER

Check that storage drawer is cool and empty before cleaning.

#### Cleaning Method:

- Mild detergent

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## Oven Light (on some models)

The oven light is a standard 40-watt appliance bulb. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the OFF position.

#### To Replace:

1. Unplug range or disconnect power.

2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
3. Turn bulb counterclockwise to remove from socket.
4. Replace bulb, then bulb cover by turning clockwise.
5. Plug in range or reconnect power.

# TROUBLESHOOTING

First try the solutions suggested here. If you need further assistance or more recommendations that may help you avoid a service call, refer to the warranty page in this manual and scan the code there with your mobile device, or visit [http://www.amana.com/product\\_help](http://www.amana.com/product_help). In Canada, visit <http://www.amana.ca>.

Contact us by mail with any questions or concerns at the address below:

In the U.S.A.:

Amana Brand Home Appliances  
Customer eXperience Center  
553 Benson Road  
Benton Harbor, MI 49022-2692

In Canada:

Amana Brand Home Appliances  
Customer eXperience Centre  
200 - 6750 Century Ave.  
Mississauga, Ontario L5N 0B7

Please include a daytime phone number in your correspondence.

Problem	Possible Causes and/or Solutions
Nothing will operate	<b>Power supply cord is unplugged:</b> Plug into a grounded outlet. <b>Household fuse is blown or a circuit breaker is tripped:</b> Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
Cooktop will not operate	<b>The control knob is not set correctly:</b> Push in knob before turning to a setting.
Excessive heat around cookware on cooktop	<b>The cookware is not the proper size:</b> Use cookware about the same size as the surface cooking area, element, or surface burner. Cookware should not extend more than ½" (1.3 cm) outside the cooking area.
Cooktop cooking results not what expected	<b>Control knob set to incorrect heat level:</b> See "Cooktop Use" section. <b>Range is not level:</b> Level the range. See the Installation Instructions.
Oven temperature too high or too low	<b>Oven temperature calibration needs adjustment:</b> See "Oven Use" section.
Oven cooking results not what expected	<b>Range is not level:</b> Level the range. See the Installation Instructions. <b>Improper temperature set:</b> Double-check the recipe in a reliable cookbook. <b>Improper oven temperature calibration set:</b> See "Oven Use" section. <b>Racks positioned improperly:</b> See "Positioning Racks and Bakeware" section. <b>Improper air circulation around bakeware:</b> See "Positioning Racks and Bakeware" section. <b>Batter unevenly distributed in the pan:</b> Check that batter is level in the pan. <b>Improper length of time being used:</b> Adjust cooking time. <b>Oven door has been opened while cooking:</b> Oven peeking releases oven heat and can result in longer cooking times. <b>Baked items are too brown on the bottom:</b> Move rack to higher position in the oven. <b>Pie crust edges are browning early:</b> Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.

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# ACCESSORIES

For accessories, you can visit our website at [www.amana.com/accessories](http://www.amana.com/accessories).

## **Granite Cleaner and Polish**

Order Part Number W10275756

## **affresh® Kitchen and Appliance Cleaner**

Order Part Number W10355010

## **Canning Element Kit**

(coil element models)

Order Part Number 242905

## **Split Oven Rack**

Order Part Number 4396927

## **Porcelain Broiler Pan and Grid**

Order Part Number 4396923

## **Gas Grate and Drip Pan Cleaner**

Order Part Number 31617A

## **Premium Broil Pan and Roasting Rack**

Order Part Number W10123240

[www.amana.com/broilerpan](http://www.amana.com/broilerpan)

# AMANA® MAJOR APPLIANCE LIMITED WARRANTY

ATTACH YOUR RECEIPT HERE. PROOF OF PURCHASE IS REQUIRED TO OBTAIN WARRANTY SERVICE.

Please have the following information available when you call the Customer eXperience Center:

- Name, address and telephone number
- Model number and serial number
- A clear, detailed description of the problem
- Proof of purchase including dealer or retailer name and address

## IF YOU NEED SERVICE:

1. Before contacting us to arrange service, please determine whether your product requires repair. Some questions can be addressed without service. Please take a few minutes to review the Troubleshooting or Problem Solver section of the Use and Care Guide, scan the QR code on the right to access additional resources, or visit <http://amana.custhelp.com>.
2. All warranty service is provided exclusively by our authorized Amana Service Providers. In the U.S. and Canada, direct all requests for warranty service to:



<http://amana.custhelp.com>

**Amana Customer eXperience Center**

**In the U.S.A., call 1-800-843-0304. In Canada, call 1-800-807-6777.**

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

## ONE YEAR LIMITED WARRANTY

### WHAT IS COVERED

For one year from the date of purchase, when this major appliance is installed, 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 Replacement Parts and repair labor to correct defects in materials or workmanship that existed when this major appliance was purchased, or at its sole discretion replace the product. In the event of product replacement, your appliance will be warranted for the remaining term of the original unit's warranty period.

**YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN.** 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. This limited warranty is effective from the date of original consumer purchase. Proof of original purchase date is required to obtain service under this limited warranty.

### WHAT IS NOT COVERED

1. Commercial, non-residential, multiple-family use, or use inconsistent with published user, operator or installation instructions.
2. In-home instruction on how to use your product.
3. Service to correct improper product maintenance or installation, installation not in accordance with electrical or plumbing codes or correction of household electrical or plumbing (i.e. house wiring, fuses or water inlet hoses).
4. Consumable parts (i.e. light bulbs, batteries, air or water filters, preservation solutions, etc.).
5. Defects or damage caused by the use of non-genuine Amana parts or accessories.
6. Conversion of products from natural gas or L.P. gas.
7. Damage from accident, misuse, abuse, fire, floods, acts of God or use with products not approved by Amana.
8. Repairs to parts or systems to correct product damage or defects caused by unauthorized service, alteration or modification of the appliance.
9. Cosmetic damage including scratches, dents, chips, and other damage to the appliance finishes unless such damage results from defects in materials and workmanship and is reported to Amana within 30 days.
10. Discoloration, rust or oxidation of surfaces resulting from caustic or corrosive environments including but not limited to high salt concentrations, high moisture or humidity or exposure to chemicals.
11. Food or medicine loss due to product failure.
12. Pick-up or delivery. This product is intended for in-home repair.
13. Travel or transportation expenses for service in remote locations where an authorized Amana servicer is not available.
14. Removal or reinstallation of inaccessible appliances or built-in fixtures (i.e. trim, decorative panels, flooring, cabinetry, islands, countertops, drywall, etc.) that interfere with servicing, removal or replacement of the product.
15. Service or parts for appliances with original model/serial numbers removed, altered or not easily determined.

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

### DISCLAIMER OF IMPLIED WARRANTIES

IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states and provinces do not allow limitations on the duration of implied warranties of merchantability or fitness, so this limitation may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

### DISCLAIMER OF REPRESENTATIONS OUTSIDE OF WARRANTY

Amana makes no representations about the quality, durability, or need for service or repair of this major appliance other than the representations contained in this warranty. If you want a longer or more comprehensive warranty than the limited warranty that comes with this major appliance, you should ask Amana or your retailer about buying an extended warranty.

### LIMITATION OF REMEDIES; EXCLUSION OF INCIDENTAL AND CONSEQUENTIAL DAMAGES

**YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. 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, so these limitations and exclusions may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

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## Notes

