

MAKES CLEANING UP A PIECE OF CAKE.



INCLUDES:



What You Need to Know
Before You Buy



Getting The Most Out Of
Your Range



Easy Ways to Save Energy



BEFORE YOU BUY



Thinking of purchasing a new appliance? Learn the basics first! Before you head to the store, read these helpful tips on choosing the perfect appliance for you.

Everyone loves hassle-free solutions that help get things done effortlessly, which is why Amana® appliances can help meet all your household needs. When it comes to freshening up your kitchen or laundry room, high style doesn't have to be complicated. Read on to discover the top new picks.

1. MEASURE YOUR SPACE



Measure the height, width and depth of the designated cutout space in your kitchen.

W: side to side (add 1" (2.5 cm) on each side for air circulation)

D: back to front (add 2" (5.1 cm) for door handle)

H: top to bottom

Measure the clearance of doorways, hallways and other points of entry that will be used to deliver your new range.

2. CHECK YOUR CONNECTION



Electric

Available with traditional coil heating elements or ceramic glass cooktops.

Benefits: Ceramic tops are easy to clean, and provide quick, consistent and even heat.

Requirements: Must connect to electric for cooktop, oven, clock and lights.

Look For: Hot surface indicators for added safety. Self-Cleaning ranges to eliminate the need for strong oven cleaning chemicals.

AMANA BRAND INSIGHTS:

It's fun to cook a delicious meal – especially when cleaning up is made easy with a new Ceran cooktop Amana® range.

They're easy to clean: This smooth glass cooktop – with raised edges and an upswept backguard – makes cleaning up as easy as that freshly baked pie.

Let the oven do the dirty work. This self-cleaning feature offers adjustable cleaning levels for light, medium or heavy messes.

They're flexible: Ceran cooktops offer elements with 2 elements in one! It's a perfect pot-to-top match, every time.

Tips for purchasing the best range for you:

1. Measure Your Space
2. Check Your Connection
3. Evaluate the Features
4. Pick a Colour and Finish

AMANA®



3. EVALUATE THE FEATURES

Here are some features that will make your new range even better:

- **Ceramic Glass Cooktop:** This smooth glass cooktop – with raised edges and an upswept backguard – makes cleaning up easy as one, two, three.
- **Self-Cleaning Oven:** Let the oven do the dirty work. This self-cleaning feature offers adjustable cleaning levels for light, medium or heavy messes.
- **Flexible Element Size:** Cooktops offer elements with 2 elements in one! It's a perfect pot-to-top match, every time.

4. PICK A COLOUR AND FINISH

Most models are available in white, black or classic stainless steel – pick the one that works best for you!

BONUS TIPS:

Hire a pro if you lack the experience or tools to do it alone.

Confirm that electrical output is sufficient for the location of your new range. You will need:

- A grounded electrical outlet within 4' (121.9 cm) of the rear of both machines (no extension cord or adaptor)
- A separate 120-volt circuit

Decide how you will dispose of your old range, if necessary.

Some retailers offer removal of your old range with delivery of your new one.

Ranges in good condition may be donated to a local charity



SMART COOKING

You've spent time researching, measuring, buying and finally enjoying the perfect new range for your kitchen. Now it's time to learn just how easy cooking and cleaning can be with your new appliance.

Amana® Home Appliances has simple tips to help you reduce energy usage while cooking and keep your cooking surfaces clean!

COOKTOP CLEANING

From splatters and splashes to baked-on messy spills, kitchen appliances can attract some messy situations. Here are some useful tips to help you clean your range and oven:

- To clean the control panel on your range or oven, spray a glass cleaner on a soft cloth or sponge, not directly on the panel.
- To clean the control knobs, turn them to off and pull straight away from the control panel. Wash, rinse and dry thoroughly – do not soak the knobs or place them in a dishwasher.
- For stainless steel surfaces, if you don't have stainless steel cleaner and polish on hand, you can substitute with a simple liquid detergent or all-purpose cleaner.
- Remember to clean food spills containing acids, such as vinegar and tomato, as soon as the entire range is cool as these spills may affect the finish.
- Check the manufacturer's Use & Care guide for tips on how to best clean your particular cooktop.



CLEANING THE OVEN:

- When using the self-cleaning cycle, remove oven racks as they can discolour or become harder to slide. If this happens, place a light coating of vegetable oil on the rack guides to help them slide in.
- Be sure to remove the broiler pan and any other utensils inside the oven prior to starting the self-cleaning cycle.

ENERGY EFFICIENT COOKING

Saving energy in the kitchen can be tough, but not impossible. Check out these easy tips to help you reduce energy in the kitchen and still have the tastiest food on the block.

- Use pots and pans with flat bottoms that fit the burners. Using the right sized pot can save you money in the long run by reducing energy use as heat is wasted when the pot size doesn't match that of the element.
- Cook food in as little water as possible to save energy while preserving nutrients.
- Don't open the oven door during cooking and, if you can, cook with a full oven. Use the broiler when possible as it uses less energy and doesn't require preheating.
- Use the leftover heat as a food warmer, and turn off the oven as soon as you're done cooking. An oven retains heat for up to 30 minutes after it has been turned off, so there is plenty to go around!

GO ONLINE:

Learn more about Amana® cooking
<http://www.amanacanada.ca/cooking.php>

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SAVE ENERGY IN THE KITCHEN

Though it might seem tough, it's definitely not impossible to save energy in the kitchen.

Amana® Home Appliances offers simple tips and tricks to help you reduce energy consumption while cooking and keep your food as tasty as ever.

ENERGY SAVING TIPS:

- You don't have to preheat your oven unless you're baking. When preheating for baked goods, 10 minutes is perfect.
- Turn off the oven a few minutes before you're finished and the remaining heat will finish cooking for you.
- Don't open the oven door too often because it wastes energy. Opening the door causes 20 per cent of heat to escape every time.
- Match your pot to the size of the element you're placing it on. If the pot overlaps the element, it needs more energy to heat it and if the pot is too small you lose energy.
- Clean the drip pans under conventional burners. Do not line them with aluminum foil, as this can damage the element.
- Make use of your toaster, cook top or microwave oven to heat small quantities of food.
- If your oven has a convection setting, use it when you can. Convection cooking reduces baking times up to 30 per cent by circulating the heated air.
- Only use the self-cleaning oven option when you need to and after you've cooked to reuse the leftover heat.



GO ONLINE:

For more tips and information save energy while cooking, visit:

<http://oee.nrcan.gc.ca/residential/personal/appliances/cooking-appliances-tips.cfm?attr=4#tips>

If you want to see your energy conservation working to save you money, use this handy online energy cost calculator for new appliances:

<http://oee.nrcan.gc.ca/residential/personal/appliances/energy-cost-calculator.cfm?attr=4>

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