



**Electric Cooktop
With Radiant & Halogen Elements
Use and Care Manual**

Model: CAK2H30

To the Installer: Leave this manual and other literature with the consumer for future use.

To the Consumer: Keep this manual for future reference.

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Model Identification

Complete the registration card and promptly return card to Amana Product Registration department. If registration card is missing, call Consumer Affairs Department at 1-800-843-0304. If outside the U.S.A. call 1-319-622-5511.

When contacting Amana, provide product information. Product information is located on the appliance nameplate. The nameplate is on the underside of the cooktop. Record the following information:

Model Number: _____
Serial Number: _____
Manufacturing Number: _____
Date of purchase: _____
Name and address of Dealer: _____

Keep a copy of sales receipt for future reference or in case warranty service is required.

If you have questions concerning product usage, installation or warranty call **1-800-843-0304**. If you are calling from outside the U.S.A. call 1-319-622-5511.

To locate an **authorized** servicer, call **1-800-NAT-LSVC (1-800-628-5782)**. If outside U.S.A. call 1-319-622-5511. We recommend contacting an authorized servicer if service is required.



Recognize this symbol as a safety precaution.

⚠ WARNING

To avoid the possibility of electrical shock: disconnect the power supply before servicing this unit.

For your safety, do not obstruct the flow of ventilation air to the cooktop.

General

1. The cooktop must be installed and properly grounded by an authorized servicer.
2. Never use the cooktop for warming or heating the room.
3. Do not store items on the cooktop. Items stored on the cooktop can become hot and melt.
4. Wear proper apparel. Loose fitting or hanging garments should never be worn while using the cooktop.
5. Do not repair or replace any part of the cooktop yourself unless it is recommended in this manual.
6. Gasoline, or other flammable vapors or liquids and combustible materials should not be stored near the cooktop. They may ignite causing a fire.
7. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let a potholder touch an element. Do not use a towel or a bulky cloth as a potholder.
8. Do not leave children unattended in an area where the cooktop is in use.
9. Never sit, stand, or lean on any part of the cooktop.

Surface Cooking

1. Use the proper pan size. Select utensils with flat bottoms large enough to cover

⚠ WARNING

the element. Undersized utensils will expose the element to direct contact with clothing.

2. To reduce the risk of burns, ignition of flammable materials or spillage due to unintentional contact with the utensil, handles must be turned inward and must not extend over adjacent surface elements.
3. Do not touch areas near surface elements during or immediately after use. These areas can become hot enough to cause burns.
4. Do not store items of interest to children above the cooktop. Children climbing on the cooktop to reach the items may become seriously injured.
5. Only certain types of glass, ceramic, earthenware, or other glazed utensils are suitable for cooktop use. Unsuitable utensils may break due to the sudden temperature change.
6. Never leave surface elements unattended at high heat settings. Boilovers can cause smoking and may ignite.
7. Clean the cooktop with caution. To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on a hot cooking area.
8. Do not place aluminum foil or foods packaged in aluminum foil directly on the element.
9. Avoid unstable pans that are easily tipped. Handles should not be loose or twist and should remain cool. If a utensil handle twists during cooking the pan should not be used.
10. Do not cook on a broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact an authorized service person immediately.

Important Safety Instructions

WARNING

Due to the nature of cooking, fires can occur as a result of overcooking or excessive grease. Although a fire is unlikely, if one occurs, proceed as follows:

Surface Element Fires

1. Do not turn on the vent hood. The fan can spread the flames.
2. If it is safe to do so, turn the surface element to "OFF".
3. Smother the fire with a non-flammable lid or use a Class "ABC" or "BC" fire extinguisher.

Cooking Utens

1. Use the prop that is smaller than a pan that is more than 1".
2. Select utens handles. They should be long enough to tilt the pan.
3. For the best results, use a pan made of a material such as stainless steel.
4. Select utens that are suitable for the type of cooking.

Determining If

For the best cooking results, use a pan with a flat bottom.

1. Rotate a ruler around the pan to see if the pan is not flat on the bottom of the ruler.
2. A small groove in the pan indicates cooking time. The groove is formed rings that cook efficiently and boil water.

Cooking Utens

Type
Aluminum
Cast Iron
Copper, Tin Lin
Enamelware
Glass Cerami
Stainless Steel

Cooking Utensils

1. Use the proper pan size. Do not use a pan that is smaller than the element. Do not use a pan that overhangs the element by more than 1".
2. Select utensils without broken or loose handles. The handle should not be heavy enough to tilt the pan.
3. For the best cooking results select a utensil made of a medium gauge metal such as stainless steel.
4. Select utensils with flat bottoms.

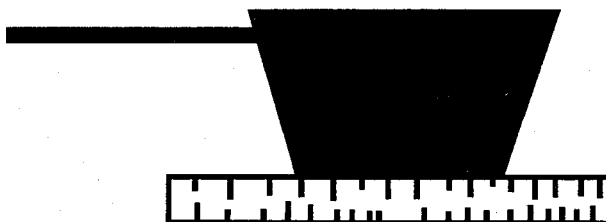
⚠ CAUTION

Using cast iron cookware is not recommended. Cast iron retains heat and may result in cooktop damage.

Determining If a Pan Has a Flat Bottom

For the best cooking results It is essential to use a pan with a flat bottom.

1. Rotate a ruler along the bottom of the pan. If the pan is not flat there will be gaps between the bottom of the pan and the edge of the ruler.
2. A small groove or mark on a pan will not effect cooking times. However, if a pan has a gap formed rings or an uneven bottom, it will not cook efficiently and in some cases may not boil water.



Cooking Utensil Specifications

Type	Response To Temperature Changes	Recommended Usage
Aluminum	Heats and Cools Quickly	Frying, Braising, Roasting, May Leave Metal Markings On Cooktop
Cast Iron	Heats and Cools Slowly	Not Recommended, Retains Excessive Heat and May Damage Cooktop
Copper, Tin Lined	Heats and Cools Quickly	Gourmet Cooking, Wine Sauces, Egg Dishes
Enamelware	Response Depends on Base Metal	Not Recommended, Imperfections In Enamel May Scratch Cooktop
Glass Ceramic	Heats and Cools Slowly	Not Recommended, Heats Too Slowly, Imperfections In Glass May Scratch Cooktop
Stainless Steel	Heats and Cools at Moderate Rate	Soups, Sauces, Vegetables, General Cooking

Operating The Surface Elements

Operating the Single Radiant Element

Push in and turn the control knob to the desired setting. The radiant element will cycle on and off to maintain the desired heat setting.

When Finished

Turn all controls to "OFF".

Operating the Dual Radiant Element

The double lines between settings on the dual radiant element control knob indicate both the inner and outer element is being used. The single lines indicate that only the inner element is being used.

To operate the inner and outer element push in and turn the control to the double line settings.

To operate only the inner element push in and turn the control to the single line settings.

The dual radiant element will cycle on and off to maintain the desired heat setting.

When Finished

Turn Control to "OFF".

Operating the 10 Position Haloring® Element

Push in and turn the control knob to the desired setting.

There is a distinct click position for all 10 settings. The 10 position switch allows a precise constant amount of heat to radiate from the element. Therefore, the same heat settings can be repeated and maintained.

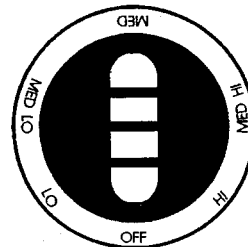
The Haloring® element will not be illuminated at settings LO through 3. The higher the selected temperature the brighter the illumination from the element.

The Haloring® element will not cycle unless it has been left at a high heat setting for an extended amount of time without a pan in place or if the pan has boiled dry.

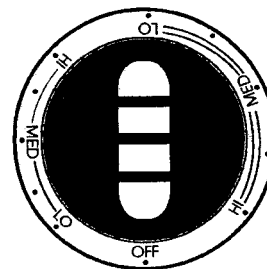
When Finished

Turn control to "OFF".

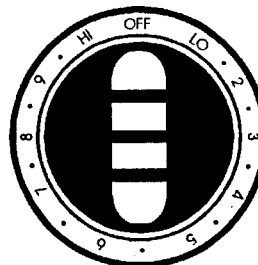
Single Radiant Element Control Knob



Dual Radiant Element Control Knob



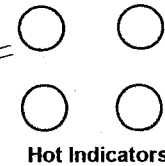
10 Position Haloring® Element Control Knob



Surface Element Hot Indicator Lights

The cooktop has four hot indicator lights. They are located in the center of the control panel. The hot indicator lights will glow red when the corresponding element is turned on. The light will remain on until the corresponding element has cooled to a safe temperature.

Surface Element Hot Indicator Lights



Cooktop Settings

Cooking Guide

LO or 1 through 3 should be used for food that is prepared at less than boiling temperatures or to simmer. When using settings LO through 3 on the 10 position Haloring® knob the element will not be illuminated.

MED LO or 4 through 5 can be used to maintain boiling in moderate amounts of liquid.

MED or 6 through 7 should be used to maintain boiling of larger amounts of food, low temperature frying and to maintain correct pressure in a pressure cooker.

MED HI or 7 through 9 can be used to fry meat and poultry or to maintain deep-fat frying temperatures.

HI should be used to bring food to boiling temperatures. When the food is boiling the temperature should be reduced to 2, 3 or 4.

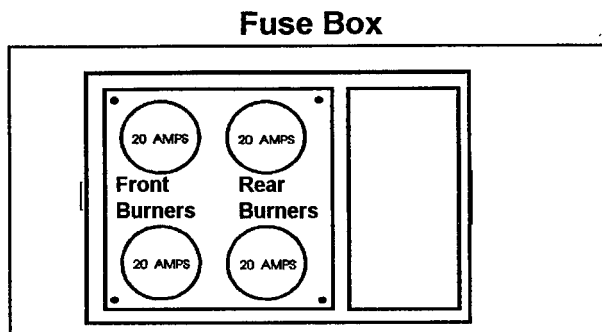
Cleaning The Cooktop

Chart for Cleaning Cooktop

Problem	Cause	To Prevent	To Remove
Brown Streaks and Specks	Cleaning with a sponge or cloth containing soil-laden detergent water.	Use Smoothtop Cleaner-Conditioner with clean damp paper towel.	Use a light application of Smoothtop Cleaner-Conditioner with a clean damp paper towel.
Blackened burned-on spots	Spatters or spillovers onto a hot cooking area or accidental melting of a plastic film, such as a bread bag.	Wipe all spillovers as soon as it is safe and do not put plastic items on a warm cooking area.	Clean area with Smoothtop Cleaner-Conditioner and a damp paper towel, non-abrasive nylon pad or scouring brush. If burn-on is not removed, cool cooktop and carefully scrape area with a single edged razor blade held at a 30 degree angle.
Fine brown/gray lines or fine scratches or abrasions which have collected soil	Coarse particles (salt, sugar) can get caught on the bottom of cookware and become embedded into top. Using abrasive cleaning materials. Scratches from rough ceramic, glass or ceramic coated cookware.	Wipe the bottom of cookware before cooking. Clean top daily with Smoothtop Cleaner-Conditioner. Do not use ceramic or ceramic coated cookware.	Fine scratches are not removable but can be minimized by daily use of Smoothtop Cleaner-Conditioner.
Smearing or Streaking	Use of too much cleanser or use of a soiled dishcloth.	Use a small amount of cleanser. Rinse area thoroughly before drying. Use only paper towels or nylon scrub pad or brush to clean top.	Dampen paper towel with a mixture of vinegar and water and wipe surface. Wipe area with damp paper towel and dry with a paper towel or lint free cloth.
Metal marking or silver/gray marks	Sliding or scraping metal utensils across top.	Do not slide metal objects across top.	Remove metal marks as soon as it is safe and before the top is used again. Apply Smoothtop Cleaner-Conditioner with a damp paper towel and scrub with a nylon scrub pad or brush. Rinse thoroughly and dry.
Pitting or flaking	Boilover of sugar syrup on a hot rangetop. This can cause pitting if not removed immediately.	Watch sugar and syrups carefully to avoid boilovers.	Turn element to LO; using several paper towels wipe the spill immediately. Cool cooktop and carefully scrape off remainder of burn-on with a single edge razor blade held at a 30 degree angle.
Hard Water Spots	Condensation from cooking may cause minerals found in water and acids in foods to drip onto top and cause gray deposits. The spots are often so thin they appear to be in or under the top.	Make sure the bottom of cookware is dry before cooking. Daily use of Smoothtop Cleaner-Conditioner will help keep top free from hard water mineral deposits and food discoloration.	Mix Smoothtop Cleaner-Conditioner with water and apply a thick paste to stained area. Scrub vigorously. If stain is not removed, reapply cleaner and repeat process. Also try the cleaning procedure for smearing and streaking.

Changing The Fuses

The range fuse box is located on the end of the power cord. The fuses can be replaced by unscrewing them counterclockwise. When a fuse is removed, it must be replaced by a fuse with the same rating.



When Service Is Required

Your dealer can provide the name of your nearest Authorized Service Center. Help them give you prompt service by giving them:

1. An accurate description of the trouble.
2. Complete model, serial, and manufacturing numbers are located on the rating plate. The rating plate is on the underside of the cooktop.
3. Proof of purchase (sales receipt on request).

Keep an accurate record of any service calls: what was done, who serviced the appliance, and the date of service.

We have a vast network of Authorized Service Centers in the U.S.A.. If you have a service problem that is not resolved please write:

Consumer Information
Amana Refrigeration, Inc.
Amana, Iowa 52204

To locate an authorized servicer call **1-800-NAT-SERV (1-800-628-7378)**. For if questions concerning product usage, installation, or warranty, call:

CONSUMER INFORMATION
1-800-843-0304

OUTSIDE U.S.A. CALL
1-319-622-5511