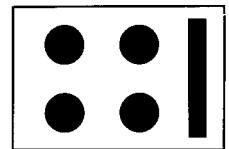

Amana[®]
**Counterange™ Modular
Cooktop
Use & Care Manual**




**Model:
CAKDH**

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To insure safety for yourself and your home, please read your Use & Care Manual carefully. Keep it handy for quick, easy reference.

Pay close attention to the safety sections of your manual. You can recognize the safety sections by looking for the  symbol or the word safety.

Record in space below the Model No., Manufacturing (Mfg) No. and Serial No. found on the nameplate of your cooktop. The nameplate is located on the back of the burner box. Remove the module on the right side to see the nameplate.

Model No. _____

Mfg. No. _____

Serial No. _____

Date Installed _____

Selling Dealer _____

Retain these numbers and your Sales Receipt for proof of purchase should warranty questions arise. Your Sales Receipt is required if warranty service is needed. Complete the registration card, which is included with the packet that comes with the cooktop. This must be filled out and returned to Amana Refrigeration, Inc.

SAVE THESE INSTRUCTIONS

IMPORTANT INSTRUCTIONS FOR SAFE COOKING

As with all appliances, there are certain rules to follow for safe operation. Make sure everyone who operates this cooktop is familiar with this product's operation and with these precautions.

CAUTION: TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE FOLLOW THESE INSTRUCTIONS

Use this appliance only for its intended purpose as described in this manual.

1. **Proper Installation** — Be sure your appliance is properly installed and grounded by a qualified technician.
2. **Never Use Your Appliance for Warming or Heating the Room.**
3. **Do Not Leave Children Alone** — Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. **Wear Proper Apparel** — Loose-fitting or hanging garments should never be worn while using the appliance.
5. **User Servicing** — Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
6. **Storage on or near Appliance** — Flammable materials should not be stored on or near surface units.
7. **Do Not Use Water on Grease Fires** — Smother fire or flame or use dry chemical or foam-type extinguisher.
8. **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.
4. **Utensil Handles Should Be Turned Inward and Not Extended 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.
5. **Type of Utensils** — Avoid pans that are unstable and tip easily. In choosing pans, look for easy-to-grip handles that will stay cool. Pans that are too heavy when filled with food can also be a hazard. If pan handles twist and cannot be tightened, discard the pan.
6. **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.
7. **Protective Liners** — Do not use aluminum foil to line surface unit drip bowls. Improper installation of these liners may result in a risk of electrical shock or fire.
8. **Do Not Soak Removable Heating Unit** — Heating units should never be immersed in water.
9. **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 burns. Some cleaners can produce noxious fumes if applied to a hot surface.
10. **Do Not Mix Household Cleaning Products** — Chemical mixtures may interact with objectionable or even hazardous results.
11. **Grease** — Grease is flammable and should be handled carefully. Never leave any cooking operation unattended. Let fat cool before attempting to handle it. Do not allow grease to collect around the cooktop. Wipe up spillovers immediately.

Surface Cooking Units:

1. **Use Proper Pan Size** — This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating elements. 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.
2. **Never Leave Surface Units Unattended at High Heat Settings** — Boilover causes smoking and greasy spillovers that may ignite.
3. **Glazed Cooking Utensils** — Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature.

CAUTION:

Do not cook on broken module — If glass or glass-ceramic module(s) should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.

IMPORTANT INSTRUCTIONS CONT.

VENTILATING SYSTEMS:

CAUTION:

To Avoid the Risk of Fire:

1. Clean Ventilating Hoods Frequently — Grease should not be allowed to accumulate on hood or filter.
2. When flaming foods under the hood or over the downdraft vent, turn the fan off. The fan, if operating, may spread the flame.

CAUTION:

To Avoid the Risk of Personal Injury:

Do not store items of interest to children in cabinets above a cooktop — children climbing on the cooktop to reach items could be seriously injured.

CAUTION:

To Avoid the Risk of Burns:

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR HEATING ELEMENTS —

Surface units may be hot even though they are dark in color. Areas near heating elements 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 heating elements until they have had sufficient time to cool. Among these areas are the cooktop and surfaces facing the cooktop. When using the griddle, or the grille, the porcelain frame of the cooktop can become quite hot. Care should be taken to avoid contact with the porcelain surface when using the griddle or grille.

GRILLE USAGE:

- Always make sure the exhaust fan is operating when cooking on the grille.
- Trim excessive fat from meat cooked on the grille.
- Do not leave the grille unattended.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- Should grease cause a sustained flame up:
 - 1) Remove food from the grille with a long-handled fork or tongs.
 - 2) Turn surface switch off.

- 3) Turn exhaust fan off.
 - 4) Cover grille with griddle or other metal cover.
- Before removing grille pan, allow any grease to cool to a solid to avoid spilling.

CAUTION: To Avoid Burns, Personal Injury or Property Damage:

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

SURFACE ELEMENT FIRES

1. **DO NOT** turn on a vent hood or the downdraft exhaust fan. The flames could be drawn into the hood where more damage could result.
2. Smother the fire with a nonflammable lid or baking soda, or use a Class 'ABC' or 'BC' extinguisher. Not water. Not salt. Not flour.
3. As soon as it is safe to do so, turn the surface element controls to "OFF".

OF COURSE, IF SMOKE AND FIRE PERSIST, CALL THE LOCAL FIRE DEPARTMENT.

If there is any damage to components, call your repair service before using the cooktop again. Remember excessive grease is always a fire hazard. The best prevention is to keep your cooktop clean and free of excess grease.



YES!

In case of grease fires



NO!

FOR SAFETY'S SAKE:

- Do not put plastic items on warm cooking areas. They will stick and melt.
- Do not use aluminum foil or place foods packaged in aluminum foil directly on the elements for cooking. Direct use of foil will damage the cooktop, since foil can melt.
- Do not use cleaners on any hot surface. The resulting fumes may be hazardous.
- Do not heat unopened food containers. Pressure buildup can cause container to burst and result in injury.
- Do not allow pots to boil dry on high settings. This can cause damage to the cooking surface and the pan.

INSTALLATION AND VENTILATION

TO INSTALL:



WARNING:

To Avoid the Risk of Electrical Shock, Personal Injury or Death:

Your cooktop must be properly grounded and installed by a qualified installer. It is the personal responsibility and obligation of the customer to contact a qualified electrician/installer and have the unit connected to a properly grounded circuit in accordance with the National Electric Code.

- Never block openings in burner box on left side and left front.
- Be sure that the installer has observed all the instructions in the installation instructions and that the cooktop is level.
- Be sure vent ducting conforms to the "Ventilation System Ducting Installation Manual" included with this literature.
- This downdraft cooktop unit is designed to be vented outdoors.
- Laundry-type wall caps should never be used on this ventilation system.

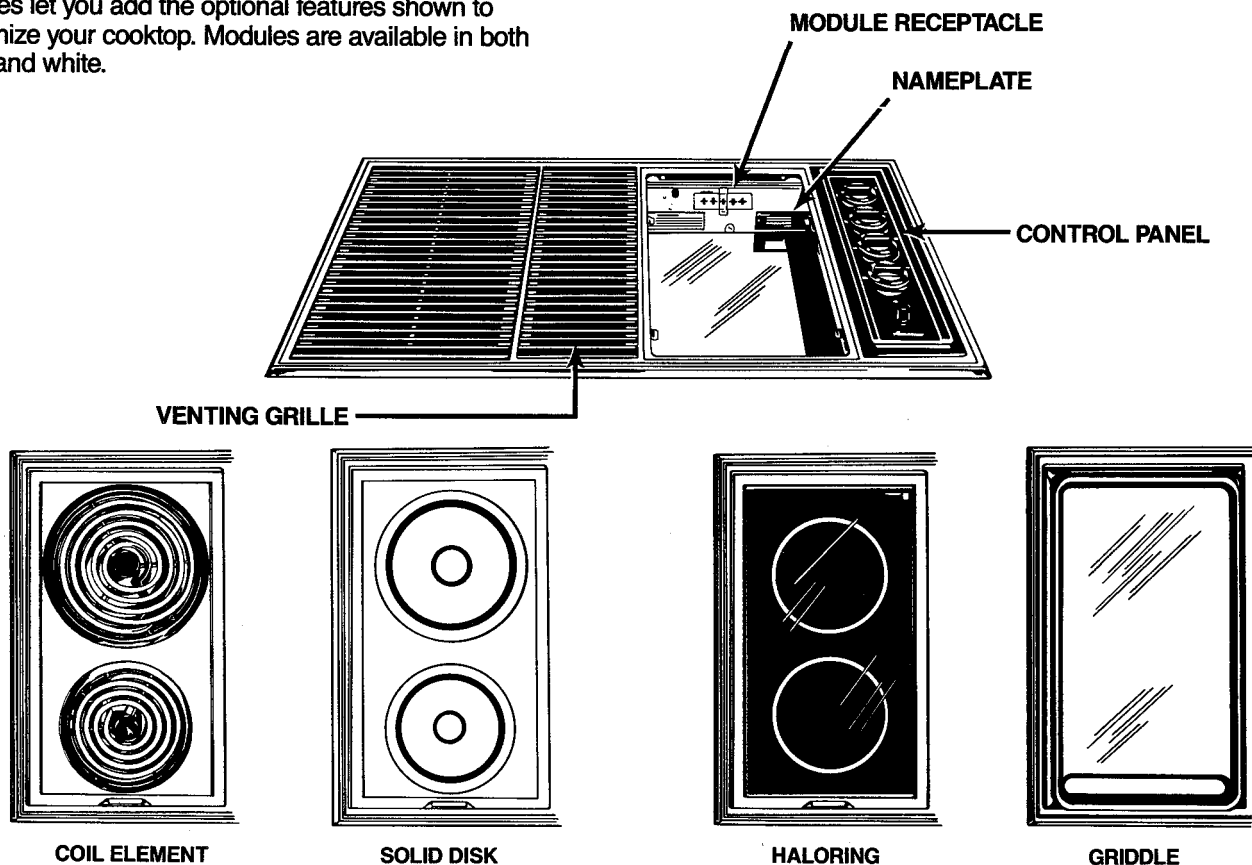
Your new Amana cooktop allows you the pleasure of grilling and open roasting food inside your home. However, such open cooking requires proper ventilation to remove cooking vapors, odors, and smoke.

The model is equipped with a 2-speed down draft ventilation system. It is located in the center of the cooktop, between the cooking module openings. This built-in ventilation system removes cooking vapors, odors and smoke from foods prepared on the cooktop, grille and griddle accessories. Be sure the cooktop is properly installed and ducted, as shown in the installation and ducting instructions that accompany this unit.

To operate the ventilation system, turn the exhaust fan switch located on the control panel in a clockwise direction only. Turn the exhaust fan to either high or low speed. When using the grille, the fan will turn on automatically at high speed. Continuous use of the ventilation system will insure a comfortable and less humid kitchen, free of cooking odors and moisture that normally creates a need for frequent cleaning.

COOKTOP FEATURES AND CONTROLS

The Amana modular cooktop comes with the grille module installed on the left side. Removable, interchangeable modules let you add the optional features shown to customize your cooktop. Modules are available in both black and white.



HOW TO INSTALL AND REMOVE MODULES

Your cooktop is shipped with a grille module in the left side. You can purchase any of the cooking modules for installation on either side of the cooktop.

Follow these simple instructions to install the coil, solid disk element or Haloring modules.



WARNING:

To Avoid the Risk of Electrical Shock, Personal Injury or Death, All Switches MUST Be in the OFF Position Before Attempting the Following:



CAUTION:

To Avoid the Risk of Burns, Allow Appliance to Cool Before Attempting to Change Parts.

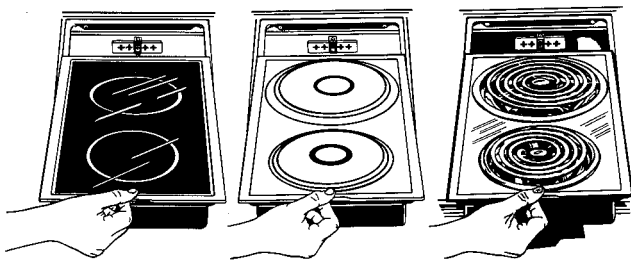
COIL, HALORING AND SOLID DISK ELEMENT MODULES

To Install Modules:

1. Cooktop switches must be in the OFF position.
2. Position the terminal plug of the module toward the rear of the cooktop, as shown in the picture.
3. Slide the module to the rear of the cooktop until the terminal plug is completely inside the receptacle.
4. Lower the front end of the module into the cooktop until it is flush with the surface. Your cooktop is now ready for use.

To Remove Modules:

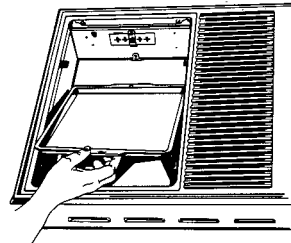
1. All surface switches must be in the OFF position and the modules **cool**.
2. Lift up on tab at front of module until base of module clears the opening at the front of the cooktop. Lifting the module too high, while still engaged, could damage the terminal.
3. To disengage terminals, hold module by the side edges and slide toward the front of the cooktop. Lift out when fully unplugged.
4. When storing modules do not stack them where they may fall or be damaged. Never store materials on top of the glass-ceramic Haloring or solid disk element modules. This could damage or mar the surface finish.



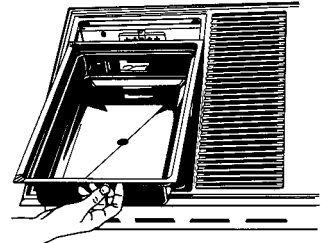
GRILLE MODULE

To Install Grille:

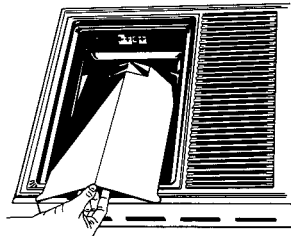
1. Place grease pan in bottom of cooktop cavity.
2. Install grille pan with opening to the rear of cooktop cavity.
3. Place grille pan insert inside of grille pan.
4. With all the controls in the OFF position, place the grille element with the terminals facing the rear of the cooktop and level with the surface. Insert the terminals into the cooktop receptacle as far as they will go. (Do not force.) The grille element supports should now rest on the ledge of the grille pan.
5. Place the grille grates in position on the grille pan. The grille grates should be seated properly on the grille pan to prevent grease from leaking into burner box area.
6. Note that the grille may be installed in left, right, or both burner box positions.



1. GREASE PAN



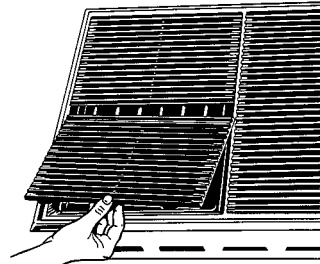
2. GRILLE PAN



3. GRILLE PAN INSERT



4. GRILLE ELEMENT



5. GRILLE GRATES

Blower Operation:

The blower will come on at high speed when the grille or griddle are used. To set the blower on the low setting turn the fan switch to the low setting.

When other modular accessories are in use, the blower must be operated manually.

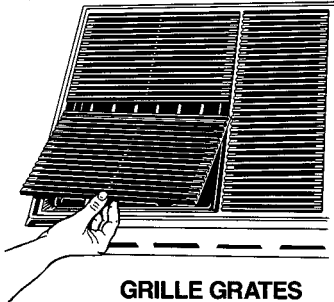


WARNING:

To Avoid the Risk of Electrical Shock, Personal Injury or Death, All Switches **MUST** Be in the OFF Position Before Attempting the Following:

To Remove Grille:

1. All switches must be in the OFF position and the grille **cool**. Lift the two grille grates off as shown.
2. To remove grille element, pull forward until it is unplugged from the receptacle at the rear of cooktop, then lift out.
3. Lifting the element too high while still engaged in the receptacle could damage the terminal.
4. Remove insert from the bottom of the grille pan.
5. Remove grille pan from cooktop.
6. Remove grease pan from bottom of cooktop cavity.



GRILLE GRATES

By removing complete grille module assembly, you are now ready to use any of the other optional modules.

COOKTOP CONTROLS

Your cooktop controls are designed to give you an infinite choice of heat settings for cooking.

Control knobs are safety type and must be pushed down before turning.

To set your cooktop control, grasp control knob and push down... turn either clockwise or counterclockwise to desired heat setting.

Control knob must be pushed down to set only from the off position. When control is in any position other than off, it may be rotated without pushing down.

Controls for the **front** elements on each side also regulate the grille module and activate the ventilation system, when the grille is installed.

A red indicator light glows when any element is on.

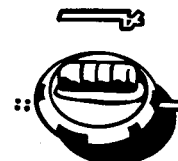
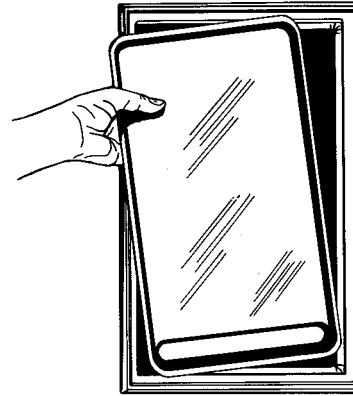
The fan switch is operated by turning in a clockwise direction only to select high or low speed.

The fan automatically turns on to high when the grille and/or griddle module are being used.

GRIDDLE

To Install Griddle:

The griddle is assembled in the same manner as the grille. The grease pan, grille pan, insert and element should be in place, as explained in the preceding section on page 6 (Steps 1-4). Simply replace the grille grates with the griddle (drain dump to the front). To remove, allow griddle to cool then follow similar steps for removing the grille.



LEFT REAR ELEMENT



LEFT FRONT ELEMENT
OR LEFT GRILLE
MODULE



RIGHT REAR ELEMENT



RIGHT FRONT ELEMENT
OR RIGHT GRILLE
MODULE



HOW TO START COOKING

COIL ELEMENT MODULE

- Utensils should be flat on the bottom and should match the size of the heating element. (Large pans on large elements, small pans on small elements.) In either case, the utensil should not overlap more than one inch on either side of the element.
- For good heat conduction it is important that utensils with flat bottoms be used. Medium to heavy gauge metal utensils are recommended for surface cooking because they heat evenly and quickly. Skillets do a good job of browning foods and saucepans (with tight fitting lids) are ideal for retaining the nutritive value of food since little water is needed. Use regular and non-stick type surfaces.
- Follow cookware manufacturer's directions when using utensils of the following materials: cast iron, glass-ceramic (pyroceran), copper, and stainless steel. Also, some types of enamelware, under certain conditions could melt and fuse to heating element when higher heat is used.

Cooking Guide for Using Heat Settings on Coil Modules:

HI — Quick start for cooking, bringing water to boil.

MED HI — Fast fry, pan broil, maintain fast boil on large amount of food.

MED — Saute and brown; maintain slow boil on large amount of food.

MED LO — Cook after starting at HI; cook with little water in covered pan.

LOW — Steam rice, cereal, maintain serving temperature of most foods. Use for simmering soups, melting butter, chocolate, etc.

At HI or MED HI, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire. Different utensils and different amounts of foods being prepared will affect your choice of heat settings; however, experience will soon acquaint you with these characteristics.

Canning and Wok Usage:

Canning works best and is recommended on the coil module. The canner should have a flat bottom and should match the size of the heating element, not overlapping more than one inch on either side. Avoid canners with flanged or grooved bottoms.

Follow these points when canning:

- Cover canner and bring water to boil on HI heat, then after boiling has begun, adjust heat to lowest setting to maintain boil. This saves energy and best uses surface element.
- Be sure canner fits over center of heating element. If your cooktop does not allow canner to be centered on heating element, use smaller diameter container for good canning results. Make sure that the canning container does not touch the cooktop frame. If the bottom rests on the frame, it will not be in complete contact with the heating area and cooking times will be increased.

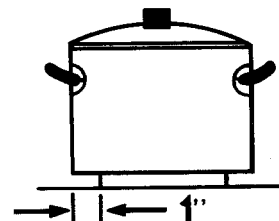
- Flat bottom canners give best results. Be sure bottom of canner is flat and fits snugly on top of heating element. Canners with flanged or rippled bottoms (often found in enamelware) may not give satisfactory results.
- Remember, in following the recipes, canning is a process that generates large amounts of steam. Use care when canning to prevent burns from steam or heat.

NOTE: If your cooktop is being operated on low power (voltage) canning may take longer than expected, even though directions have been carefully followed. The process may be improved by: 1) using a pressure canner; 2) beginning with hot tap water for faster heating of large quantities of water, and 3) keeping containers covered.

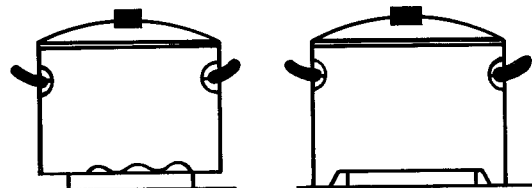


CAUTION

TO AVOID IMPROPER CANNING: If the bottom of the canner is not flat or the canner is oversized, the heating element will be unable to transfer heat to the pot. This will stop the boil or reduce the pressure in the canner. Since there must be no interruption in the canning process, use of an oversized canner or one that is not flat enough may prevent safe canning.



ACCEPTABLE CANNER



(NOT ACCEPTABLE CANNER)

Oriental woks with ring stands can be used on the coil module. Excessive use of such an accessory can shorten the life of the coil element due to the high temperatures used for this type of cooking. For best results on coil elements and especially Haloring and solid elements, use a flat-bottomed wok or stir fry pan.

Hi Setting:

A major cause of damage to coil elements and impossible to clean spots is the excessive use of the HI heat setting. The HI heat setting should be used sparingly to bring food to a quick boil. Beyond that, lower heat settings do the job as well and are more efficient.

HALORING AND SOLID DISK ELEMENT MODULES

Cookware Tips:

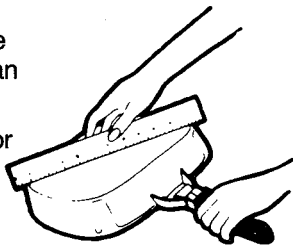
The correct cookware is important for the best cooking results on these modules. **We recommend using medium to heavy gauge metal cookware which have flat, smooth bottoms for best cooking results and for maintaining the beautiful appearance of the cooktop.**

The flatter the utensil's bottom surface, the better it will be able to receive heat from the element and conduct heat to the food. Flat cookware will be the most efficient and will give the best cooking performance.

To check the flatness of cookware bottoms, use the ruler test described below.

Ruler Test

1. Turn pan upside down and place the edge of a ruler across the pan bottom.
2. Hold pan at eye level and look for light showing under the ruler's edge.
3. Pan should be completely flat or have a slightly concave bottom designed to flatten when heated.



Avoid pots and pans with warped, rounded, ridged, or indented bottoms.



THIS



NOT THIS



NOT THIS



NOT THIS



NOT THIS

Aluminum, stainless steel and other metal cookware that is flat on the bottom will conduct heat quickly. Cookware with thick disk-like bottoms work very well on the glass-ceramic surface because they are durable and remain flat with use.

Also, use cookware that closely matches the size of the elements for the most efficient cooking. Ideally, the cookware should be the same size or slightly larger than the element (with no more than 1 1/2.54 cm overhang). Using properly sized cookware will also reduce cleanup if a boilover occurs since foods will spill onto the cooler area surrounding the element where they can be easily wiped up. A pot that is smaller than the element not only wastes energy, but can allow spills to flow onto the element, cook on, and become harder to clean off.

Match cookware to surface unit:	
<p>THIS</p> <p>THIS</p> <p>NOT OVER 1 1/2.54 CM</p>	<p>NOT THIS</p> <p>NOT THIS</p> <p>OVER 1 1/2.54 CM</p>

For best cooking results, efficiency and safety, always use cookware which:

1. **Is flat.**
2. **Stays flat when heated.**
3. **Most closely matches the size of the heating area.**
4. **Is well balanced.**
5. **Has a tightfitting lid.**
6. **Is made of a medium to heavy gauge metal which conducts heat well.**

Remember:

- Do not use aluminum foil or place foods packaged in aluminum foil directly on the cooktop for cooking. This can damage the cooktop surface.
- Do not use cooktop surface as a cutting board.
- Do not put plastic, paper, or cloth items on cooktop. Such items can burn or melt on contact with hot surfaces.

Retained Heat:

Glass-ceramic smoothtop surfaces and solid elements retain heat for longer periods than conventional heating elements — consequently, if you bring water to a boil at the HI setting, it will continue to boil rapidly for a minute or so after being turned to a lower heat setting. In the event of a potential boilover, move the utensil to a cool element or a non-element area of the cooktop.

A benefit of the retained heat feature is that you can turn off the heating element several minutes before foods are finished, allowing the retained heat to finish the cooking. This is an easy way to save energy.

Haloring Glass-Ceramic Module Only:

- Do not use utensils of a diameter that permits either side or bottom to rest on any rim portion of the cooktop module!
- Pots should not be allowed to boil dry on high settings as this may damage the glass-ceramic module and cause degrading of the surface.

NOTE: Because glass and glass-ceramic cookware are not good heat conductors, they are not recommended for use on the Haloring module. Small imperfections in the bottom surface of glass, glass-ceramic and porcelain-coated cookware can scratch the glass-ceramic surface permanently.

Cast iron cookware should be used for heat settings no higher than medium. Cast iron can retain high temperatures even after the cooking element is turned off which could damage the glass-ceramic surface. Use cast iron for short term, low heat cooking.

Many metal pans may contain aluminum which can deposit markings on the glass-ceramic surface. These markings can be removed by using ASAP™ Cleaner-Conditioner and a nonabrasive nylon cleaning pad. Remove metal marks before the next use, since they become harder to remove when surface is heated again.

Solid Disk Element Module Only:

IMPORTANT — BEFORE USING YOUR SOLID DISK ELEMENT MODULE FOR THE FIRST TIME, HEAT BOTH SOLID DISK ELEMENTS ON HIGH WITHOUT ANY PANS FOR 3 TO 5 MINUTES, OR UNTIL SMOKING STOPS.

⚠ CAUTION: TO AVOID PERSONAL INJURY DUE TO BURNS, DO NOT TOUCH THE COOKTOP OR MODULE.

The solid disk elements are factory sealed with a protective lacquer coating that prevents rusting or corrosion. This coating **must** be burned into the elements before cooking. This is called "curing" the elements. Some smoking will occur during curing, which is normal and non-toxic. If the lacquer is not cured properly, it may adhere to your pans rather than the solid elements and element surfaces may be permanently damaged or discolored.

Do not use decorative covers on the solid disk elements. They may trap moisture underneath causing the elements to rust.

The solid disk element module features two solid disk elements made of durable cast iron. The heating coils lie beneath the cast iron and are embedded in a special insulation material which protects the heating coils from damage and wear. This construction increases the durability of the solid disk element as well as extends its life.

The elements have a sleek, low profile design and black accent trim rings which allow for easy cleanup.

Each element has a built-in temperature limiter as a safety feature. This temperature limiter is indicated by the red dot in the center of each element. The limiter prevents the temperature of each element's surface from going over 880°F. The element will not get red-hot (a temperature of 1000°F is needed for the element to glow), although the color of the dot will change slightly when it is heated. A low surface temperature decreases the risk of warping and/or melting down cookware that has boiled dry. The red ring on the large element indicates an extra high wattage element that performs well for cooking larger food quantities.

NOTE: The red dot will fade over time as a result of use and cleaning. This will not affect the performance of the element.

The solid disk element has twice the surface area of a conventional coil element and cooks by conduction rather than radiant heat. Therefore it has a cooler surface temperature and requires less energy to complete cooking. The cooler surface surrounding the elements also makes for easier cleanup since spillovers won't burn on.

For best results, place the pan on the element **before** turning the element on. More of the heat is then transferred to the pan (and food) than to the surrounding cooktop surface.

To Start Cooking:

You will find the Haloring and solid disk element modules will serve you best if you remember some of their special features when you start to cook and follow the suggested steps that appear below. They can help you avoid unnecessary cleaning, prevent overcooking and save on electrical power.

Before using the solid element module for the first time, it is important to "cure" the protective lacquer on the solid disk elements as described previously. Operate downdraft exhaust fan when curing elements.

NOTE:

As with all cooking appliances, place the cooking utensil on the cooking element before turning the appliance on.

To use the Haloring and solid disk elements, follow these basic steps:

1. Make sure bottom of cookware and cooking area are **clean, dry, and smooth**. In regions where there is abundant sand or dust, use a damp paper towel to remove surface particles before using.
2. Center cookware on a cooking area which most nearly matches the size of the bottom of the cookware.
3. Push in and turn **control knob** to start cooking. As a safety feature, the knobs must be pushed in before they can be turned. A chart of suggested settings is located on page 11. The indicator light on the control panel will turn on when any of the elements are turned on.
4. Adjust the control knob as necessary for required changes in cooking. Remember that you can use the retained heat to finish cooking by turning off the element 5 to 10 minutes before food is done. Also use the retained heat to keep foods warm for serving.

NOTE: The Haloring and solid disk elements will retain some of the heat generated during cooking so allow time for temperature to come down after turning the heat setting lower.

Helpful Hints:

- When bringing to boil use “Hi” setting and cover cookware.
- If boilover develops, remove the cover or take the cookware off the cooking area, moving it to a non-cooking area, until the surface has had time to sufficiently cool, then carefully wipe the area clean and continue cooking.
- It’s wise to start with a lower setting and increase heat gradually if needed. When turning the setting down to slow the rate of cooking, allow time for the retained heat in the cookware and cooking area to lower. Quicker changes

in cooking action can be observed when settings are turned up rather than when settings are turned down due to the retained heat in these cooking areas.

- Some foods, such as eggs, are more sensitive to heat than others and cook in a short period. With foods that tend to scorch or burn easily, start with the lowest recommended setting.
- When cooking is almost completed, make use of the heat retained in the cookware and cooking area to finish the cooking. Turn the control knob to “OFF” and leave the cookware in place until cooking is finished or to hold foods for serving.
- To cool a cooking area down quickly after cooking is completed, place a pan of cool water on the cooking area to absorb residual heat.

Cooking Guide for Haloring and Solid Disk Elements

The following chart outlines suggested settings for various foods and cooking methods. Remember, these are suggestions; cooking temperatures will depend on the cookware and quantity of food being cooked, as well as the control knob setting.

Cooking Method	Foods	Control Knob Setting
Blanching	Fruits, Vegetables	HI
Boiling	Cereals — boil water	HI
	— cook	LO or OFF
	Pastas — boil water	HI
	— simmer	LO to MED
	Vegetables — boil water	HI
	— cook	MED LO to MED
Deep Fat Frying ^{1*}	Vegetables, Meats, Pastry, etc. — to heat oil (adjust setting to maintain desired temperature.)	HI
Frying, Grilling ²	Eggs	LO to MED LO
	Meats — Bacon, patties, chops, steaks	MED LO to MED
	Pancakes, French Toast	MED LO to MED
	Grilled Sandwiches	MED to MED HI
Melting	Butter, Chocolate, Cheese	LO to MED LO
Pressure Cooking	Meats, poultry, vegetables (use adequate amount of liquid) — bring to pressure (adjust setting to maintain pressure)	HI
Simmering	Soups, Sauces, Meats	LO to MED LO
Slow Cooking	Meats, Stews, Sauces	LO to MED LO
Steaming	All Foods (cover) — boil water	HI
	— maintain steam	LO to MED LO
Warming — Holding	Leftovers (cover)	MED LO
	Holding foods ³	LO

¹ Use metal utensil only.

² Preheat skillet for patties, chops, steaks, searing roasts, pancakes, French toast and grilled sandwiches at a higher setting then adjust to recommended setting.

³ For safety, meat, milk, poultry, eggs and fish products should never be held more than two hours.

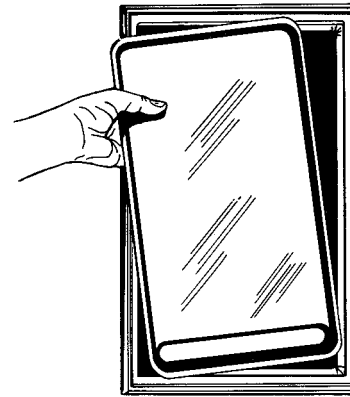
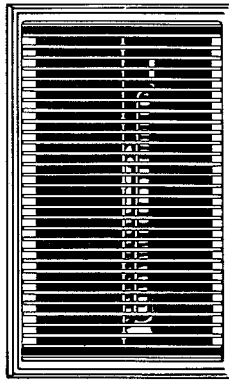
* Hints for Deep Fat Frying on the Haloring and Solid Disk Elements

Deep fat frying on these modules may be somewhat different than what you are used to. Because the surfaces retain heat so well, the settings should be turned down BEFORE the oil reaches the desired end temperature. Learn to think ahead so you can adjust the setting while allowing for the retained heat to be used.

When deep fat frying, fill and heat oil to temperature as indicated in recipe. For best results, use a deep fat frying thermometer. Place thermometer so that the bulb does not touch the bottom or sides of the pan. Add food in quantities small enough to keep the temperature of the fat from dropping drastically. Keep temperature of fat as constant as possible for best results.

Remember to use caution when working with hot oil or fat.

GRILLE AND GRIDDLE MODULE



Grille:

1. Be sure grille section is assembled correctly as noted on pages 6-7.
2. Precondition new grilles by lightly brushing with salad oil or a non-stick coating to prevent meat from sticking.
3. Always use exhaust fan when cooking on the grille. The control knob for the grille will automatically turn on the ventilation system when cooking with the grille. This feature helps protect the area surrounding the cooktop from heat damage. To turn off the ventilation system, turn the control knob for the grille to the OFF position.
4. Preheat grille on HI for 10 minutes by turning on the front element control which regulates the grille. Preheating improves the charbroiled flavor of meat and makes more attractive grille marks on meat. See page 13 for suggested cooking times.
5. The grille element should glow slightly red to produce the fine flavor of charbroiling and to cook steaks rare or medium rare. The radiant heat makes meats taste better, look better, and seals in the natural juices.
6. Excessive amounts of fat should be trimmed from meats—as only a normal amount is needed to produce the smoke for that “outdoor flavor.”
7. Do not leave grille unattended.
8. Excessive amounts of grease or drippings resulting in consistent flaming indicate a need to clean the grille interior or that excessive amounts of fat are present.

Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.

CAUTION:

To Avoid the Risk of Fire:

Should grease cause sustained flame up:

1. Turn surface switch to OFF.
2. Remove food from the grille with long handled fork or tongs.
3. Turn off venting exhaust fan.
4. Cover grille with griddle, or other metal cover.
5. Do not allow grease pan to become overloaded with grease. Clean after each use.
6. Do not cover grille completely with meat. Leave some air space between each steak, etc., to allow ventilation system to remove vaporized drippings.

Griddle:

1. Be sure the griddle section is assembled correctly as noted on pages 6-7.
2. Before using new griddle, wash with hot soapy water, using a sponge or dishcloth to remove any manufacturing oils. Rinse and dry thoroughly.
3. Precondition the griddle surface by lightly wiping a teaspoon of cooking oil with a paper towel or a soft cloth over entire surface. (Do not use shortening or butter.) Let cooking oil remain on the surface.
4. Make sure the drain sump is toward the front.
5. Preheat griddle on HI for 10 minutes by turning on the corresponding front element control, then adjust setting to MED HI or MED for best results on almost all griddling. Foods such as pancakes, French toast, griddled sandwiches, cube steaks, hamburgers, and those requiring crisp exterior surfaces, are best cooked on a preheated griddle. Grease preheated griddle lightly before adding food. See page 13 for suggested cooking times.

CAUTION:

To Avoid the Risk of Fire:

Do not allow grille pan to become overloaded with grease. Clean after each use. **Before removing grille pan, allow grease to cool to a solid to avoid spilling.**

CAUTION:

To Avoid the Risk of Burns:

When using the griddle, the frame of the cooktop can become quite hot. Care should be taken to avoid contact with the cooktop surface when using the griddle.

NOTE: Always use nylon, hard rubber, or wooden kitchen tools on the griddle's nonstick surface. Do not use metal spoons, spatulas, or knives as they can scratch the nonstick surface.

Cooking Guides for Grille and Griddle

GRILLE:

Preheat 10 minutes on "HI" for best flavor.

Food		Control Setting	Approximate Cooking Time (minutes)	
			First Side	Second Side
Steak ($\frac{1}{2}$ - $\frac{3}{4}$ "	Rare	HI	5	4
	Medium	HI	6	6
	Well	HI	11	12
Steak (1-1 $\frac{1}{2}$ "	Rare	HI	6	5
	Medium	HI	9-10	6
	Well	HI	14-15	12

Approximate Total Cooking Time (minutes)

Hamburgers	HI	20-25
Hot Dogs	HI	9-12
Pork Chops	HI	25-30
Barbecued* Spare Ribs	HI	40-60
Lamb Chops	MED HI	25-35
Chicken Breasts, boneless	HI	18-25
Ham Slice	MED HI	20-25
Garlic Bread	HI	2-3

*Baste with barbecue sauce last 10-15 minutes.

GRIDDLE:

Preheat 10 minutes on "HI" for best results.

Food	Control Setting	Approximate Cooking Time (minutes)	
		First Side	Second Side
Sausage Patties	HI	3 $\frac{1}{2}$ -4	3-4
Bacon	HI	4-5	1-3
Ham Slice	MED HI	6	5-6
Hamburgers	MED HI	4-5	3-4
Hot Dogs	MED HI	5	4-5
Buns	HI	2-3	
French Toast	MED HI	3	2-3
Grilled Sandwiches	MED HI	2-3	2-3
Pancakes	HI	1 $\frac{1}{2}$ -2	1-2
Eggs	MED HI	1-2	1-3

HOW TO CARE FOR THE COOKTOP

A little regular care will keep your cooktop like new. Daily care will prevent stains from becoming cooked on and will avoid a major cleaning job. For best results, clean after each use. All surfaces can be safely washed with mild detergent and hot water. To retain the original appearance, rinse and wipe surfaces dry after washing.

Save on Clean-up Time:

- Before cooking, make sure bottom of cookware, heating elements, and cooking area are clean and dry.
- Eliminate boilovers and spatters by selecting correct heat settings and using cookware large enough to accommodate food and liquid.
- Use a spatter shield when shallow frying.
- Clean after each use to prevent stains and spatters from cooking on.

CAUTION:

To Avoid The Risk of Personal Injury: Do not use cleansers on any hot surface. Any resulting fumes can be hazardous. Wait until cooktop has cooled before cleaning.

When cleaning...
NEVER mix
cleaning products!

Chemical mixtures may
interact with hazardous
results.



Remember:

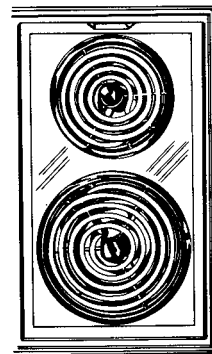
Do not use harsh abrasives, chemicals or any of the commercial chemical-type oven cleaners on or around the cooktop.

IMPORTANT — The cooking modules are constructed of different materials. Different cleansers and cleaning techniques are recommended for each of the various modules and parts. Please be careful to follow the directions given for each.

CONTROL PANEL CARE

Control knobs on control panel are removable for cleaning. Gently pull the knobs off their shafts and clean the faces of knobs with a clean cloth dampened with sudsy water. Dry thoroughly with a clean cloth. For greasy spatters, use a grease-dissolving dish-washing detergent such as Dawn® and water with a soft cloth. Avoid using abrasive cleansers and cleaning pads.

To clean the control panel glass, remove the control knobs. Using a soft damp soapy cloth, clean the control panel area. Wipe dry before replacing the knobs.



COIL MODULE CARE

WARNING:

To Avoid the Risk of Electrical Shock, Personal Injury or Death, All Switches MUST Be in the OFF Position Before Attempting the Following:

CAUTION:

To Avoid the Risk of Burns, Allow Appliance to Cool Before Attempting to Change Parts.

The coil module does not normally need to be removed from the cooktop for cleaning. If it becomes necessary to remove the module for cleaning, all controls must be OFF and elements **cool**.

Never immerse the module in water. This can damage the wiring. The interior and bottom of the module may be wiped clean with a cloth dampened with soapy water, as necessary. Wipe porcelain surface dry. Do not use abrasive cleansers or cleaning pads as these can scratch the porcelain surface.

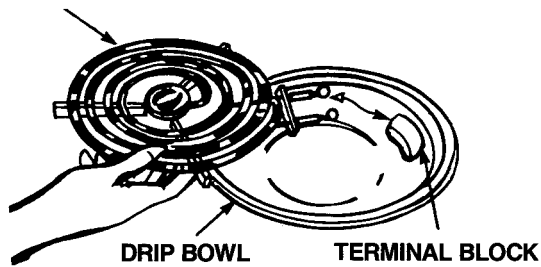
NOTE: To prevent the possibility of stains (especially caused by acidic foods such as vinegar, sour milk, lemon juice, marinades and sauces with tomatoes) immediately wipe up spills with a dry cloth. Acids can stain even the most stain-resistant materials and finishes if left on a heated surface. When the surface is cool, wash thoroughly with warm soapy water. Rinse then dry surface.

Plug-in Coil Elements:

Most soil will burn off the elements under normal conditions. Do not immerse or attempt to clean elements with any cleaning product or water. This will damage the elements and create electrical hazard. (Elements may be wiped with a clean cloth to remove any dust.)

Lift out drip bowls and wash in soap and water or in dishwasher. If, after washing, spots burned on during cooking do not come off, soak bowls in ammonia water solution then clean using a nonabrasive nylon pad or brush. Do not use abrasive cleaners or abrasive cleaning pads as they can scratch the finish.

REMOVABLE COIL ELEMENT



HALORING MODULE CARE

Routine Care:

- Use only ASAP™ (Amana Service Authorized Parts) Cleaner-Conditioner to clean and condition the module. Do not use other cleaners.
- Apply a **small** amount of cleaner and with dampened clean **paper towel**, clean glass-ceramic surface. Wipe off this application with another clean, damp paper towel then wipe dry.

Helpful Hint: Use only paper towels when cleaning the module — sponges or dishcloths can leave a film of soil-laden detergent water on the glass-ceramic surface which can dull or discolor the surface when heated again.

- If surface becomes dull, hazy or heavily soiled: Use ASAP™ Cleaner-Conditioner to help prevent or remove such discolorations.

How to Deal with Burned-On Spots:

1. Make sure area to be cleaned is cooled. To cool quickly, you can place a pan filled with cool water on the area.
2. Carefully remove excess soil with a single-edge razor blade or Gillette Widget® (see illustration).



3. Clean off remainder of burn-on with ASAP™ Cleaner-Conditioner and a damp paper towel or a nonabrasive cleaning pad.

NOTE: Avoid sliding metal items across the glass-ceramic surface. This can cause metal markings on the Haloring module. Metal markings should be taken off as soon as module has cooled by following routine care and burned-on spots instructions listed above. Metal markings will become more difficult to remove if they are not removed before the module is used again.

IMPORTANT: Wipe up spillovers that contain sugar immediately (while cooking surface is still warm, not hot) with dry wadded paper towels. If sugar or sugar syrup is allowed to burn on, it may pit the surface of the glass-ceramic. Turn element to low setting. Carefully wipe hot cooking area using a handful of wadded paper towels. While area is still warm, scrape off remainder of burn-on with a single edge razor blade held at a 30° angle.

- Make sure diamond rings do not come in contact with the glass-ceramic surface when cleaning or cooking. They could scratch the surface.

Helpful Hint:

To quickly cool the cooktop for cleaning or countertop use, place a pan or skillet — partially filled with cool water on the heated area to absorb residual heat.

Cleaning Materials for Haloring Module:

Use non-abrasive cleaners. Amana ASAP™ Cleaner-Conditioner can be purchased from your Amana dealer or order by phone using the Amana Toll Free Consumer Information Line.



Do Use:

ASAP™ Cleaner-Conditioner should be used regularly to clean and protect the cooking surface. If you should run out, you may temporarily use one of the following: BON AMI®, SOFT SCRUB® (non-bleach formula), or baking soda. Also use nonabrasive plastic and nylon pads when cleaning. Some examples are: DOBIE® scouring pad, SCRUFFY® scouring brush and TUFFY® plastic mesh ball. The Gillette Widget® (a disposable scraper) and the O-CEL-O® Scrub (a yellow oval scrubbing pad) can be used in conjunction with the Amana ASAP™ Cleaner-Conditioner to remove burned-on spots.

Do Not Use:

Some cleaning materials recommended by manufacturers for general use on "glass" may contain ingredients which can damage the glass-ceramic surface. Use only the type of materials recommended above.

1. Avoid plastic, nylon and cloth pads which contain abrasive particles such as: RESCUE® brand scouring pads, SCOTCH-BRITE® brand scouring pads, GOLDEN FLEECE® pot cleaner and scour cloths — these can scratch.
2. Avoid metal pads such as CHORE BOY® pot cleaners, KURLY KATE® pot cleaners, S.O.S.® soap pads, PADDY® soap pads — these can etch the glass-ceramic surface and are caustic.
3. Avoid cleaners which contain **ammonia** or **chlorine bleach**, these can be harmful to the module's surface. (Do not use the SOFT SCRUB® formula which contains bleach.) **Do not use glass cleaners such as Windex®. Do not use Delete or Amana® Stain Remover on module's surface. Do not use chemical oven cleaners. Do not use rust-stain removers containing hydrofluoric acid.**
4. Avoid abrasive, heavy-duty cleansing powders such as: Ajax® cleanser and Comet® cleanser — these can scratch, depending on their abrasiveness and the cleaning pressure applied in use.

Remember:

In the unlikely event the module breaks, do not use any part of it. Call your authorized dealer immediately.

Special Cleaning Chart for Haloring Module

Problem	Cause	To Prevent	To Remove
Brown streaks and specks	<ul style="list-style-type: none"> • Cleaning with a sponge or dish cloth that has been used for other kitchen cleaning tasks and may contain soil-laden detergent water. 	<ul style="list-style-type: none"> • Use ASAP™ Cleaner-Conditioner with clean, damp paper towel. 	<ul style="list-style-type: none"> • Use a light application of ASAP™ Cleaner-Conditioner with clean, damp paper towel.
Blackened burned-on spots	<ul style="list-style-type: none"> • Spatters or spillovers onto a hot cooking area. • Accidental melting of a plastic film, such as a bread bag or similar items. 	<ul style="list-style-type: none"> • Select correct heat settings and cookware large enough to eliminate boilovers and spattering. • Whenever possible, wipe spatters and food spills as they occur. • Use a spatter shield available in houseware departments and some supermarkets. • Do not put plastic items on warm cooking area. 	<p>When area has cooled:</p> <ul style="list-style-type: none"> • Use ASAP™ Cleaner-Conditioner with damp paper towel to remove as much burn-on as possible. • Use recommended cleanser with nonabrasive plastic nylon pads such as: SCRUFFY® scouring brush, and TUFFY® plastic mesh ball. • If burn-on persists, CAREFULLY scrape with a single edge razor blade or a Gillette Widget®. Hold blade so entire length of edge is on module's surface at a 30° angle. Use a blade holder if you have one.
Fine "brown/gray lines" (tiny scratches or abrasions which have collected soil)	<ul style="list-style-type: none"> • Coarse particles (salt, sand, sugar or grit) caught between bottom of cookware and cooktop that are not removed before cooking. • Using incorrect cleaning materials. • Scratching from use of rough glass, glass-ceramic or porcelain-coated cookware. 	<ul style="list-style-type: none"> • In areas where there is an abundance of sand or dust, be sure to wipe module each time before using. • Daily use of ASAP™ Cleaner-Conditioner will clean and protect the module's surface. • Do not use glass, glass-ceramic, or porcelain-coated cookware on module. 	<ul style="list-style-type: none"> • Tiny scratches are not removable but can be minimized by continual use of ASAP™ Cleaner-Conditioner. Such scratches do not affect cooking performance.
Smearing or streaking	<ul style="list-style-type: none"> • Use of too much cleanser or use of soiled dish cloth. 	<ul style="list-style-type: none"> • Use only a small amount of cleanser for regular cleaning. Rinse thoroughly with another clean, damp paper towel before drying surface. • Use only paper towels to clean module's surface. 	<ul style="list-style-type: none"> • Dampen paper towel with a mixture of vinegar and water and wipe surface to remove cleanser residue. Wipe area with another damp paper towel. Dry surface with a paper towel or lint-free cloth.
Metal marking (silverish gray marks)	<ul style="list-style-type: none"> • Sliding or scraping metal utensils across module. 	<ul style="list-style-type: none"> • Do not slide metal objects across module. Lift cookware filled with food, instead of sliding it across the module's surface. 	<ul style="list-style-type: none"> • Remove metal marks as soon as surface cools and before cooktop is used again. • Apply ASAP™ Cleaner-Conditioner with dampened paper towel or nonabrasive nylon scouring pad to cooled surface. Rinse and dry surface.
Pitting or flaking	<ul style="list-style-type: none"> • Boilover of sugar syrup and adherence of sugar syrup to hot surface. This can cause pitting if not removed immediately. 	<ul style="list-style-type: none"> • Select correct heat setting and cookware large enough to eliminate boilovers and spattering. • Watch sugar syrup carefully to avoid boilover. 	<ul style="list-style-type: none"> • Turn element to LO; take several paper towels and <i>carefully wipe hot cooktop immediately</i>. • Carefully scrape off remainder of burn-on with a single edge razor blade or a Gillette Widget® held at 30° angle while area is still warm. Use a blade holder if you have one.
Hard water spots	<ul style="list-style-type: none"> • In cooking, condensation often collects and drops from cookware covers removed during cooking. • The minerals found in the water supply and acids in foods may spill on the surface and cause a gray deposit. The layer is so thin it often seems to be in or under the cooking surface and cannot readily be felt. 	<ul style="list-style-type: none"> • Always make sure the bottom of your cookware is dry before placing it on the dry cooktop surface. • Daily use of ASAP™ (Amana Service Authorized Parts) Cleaner-Conditioner applied with a clean, damp paper towel will help to keep the glass-ceramic surface free from hard water mineral deposits and food-causing discolorations. 	<ul style="list-style-type: none"> • Use ASAP™ Cleaner-Conditioner or mix a small amount of BON AMI™ with tap water to form a thick wet paste. Apply to stained area, scrub surface vigorously. • If stain is not removed, reapply cleanser and let it stand for thirty minutes. Then rescrub if necessary, using a nonabrasive nylon scouring pad. • After stain is removed, clean remaining cleanser away with damp paper towel. Dry surface. • In addition, you can try the cleaning procedure for "smearing or streaking" listed above.

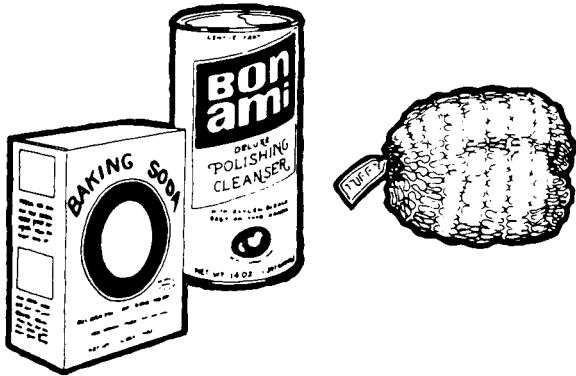
SOLID DISK ELEMENT MODULE CARE

Routine Care for Glass Surface:

- Use SOFT SCRUB® or dishwashing liquid diluted with water to clean the glass surface of the cooktop. Do not use other cleaners or any abrasive materials.
- Apply small amount of cleaner to surface and clean gently with a damp, clean paper towel.
- Wipe off this application with another clean, damp paper towel and wipe dry.

Generally, wipe up food spills and splatters as soon as possible being careful to avoid touching hot areas. Sponges or dishcloths may leave a film of soil-laden detergent water on glass surface. If that should happen, SOFT SCRUB® or sudsy water on a clean cloth should remove the film.

Wipe up spillovers that contain sugar immediately (while cooking surface is still warm) with wadded paper towels. If sugar is allowed to burn on it may pit the surface of the glass.



How to Deal with Hardened-On Spots:

1. Make sure area of glass to be cleaned is cooled. To cool quickly, you can place a pan of cool water on the area.
2. Remove excess soil with a single edge razor blade or GILLETTE WIDGET® (see illustration).



3. Clean off remainder of burn-on with BON AMI®, SOFT SCRUB®, or diluted dishwashing liquid.

NOTE: Avoid sliding metal items across the glass surface as this can cause metal markings on the cooktop. Metal markings should be taken off before the cooktop is used again by following the routine care instructions.

If cooktop surface looks smeared, either too much cleanser has been used or cleanser has not been completely rinsed off. Use only a small amount of cleanser and rinse well before drying cooktop surface.

Do Use:

BON AMI®, SOFT SCRUB® (original, non-bleach formula), or diluted dishwashing liquid should be used regularly to clean the glass surface. Also use nonimpregnated plastic and nylon pads when cleaning. Some examples are DOBIE® cleaning pad, SKRUFFY® scouring brush and TUFFY® plastic mesh ball. The GILLETTE WIDGET® (a disposable scraper) and the O-CELO SCRUB® (a yellow oval scrubbing pad) can also be used.

Do Not Use:

Some cleaning materials recommended by manufacturers for general use on "glass" may contain ingredients which can damage the cooktop. See list of cleaning products which are not recommended for use on glass or glass-ceramic on page 15.

Routine Care for Solid Disk Elements:

Because solid elements are sealed to the module's surface, there is no need for drip bowls that must be taken apart, cleaned, and replaced. To protect your solid disk elements from spills, use pans the same size as or slightly larger (no more than 1 1/2.54 cm overhang) than the elements. Accidental spillovers will then flow onto the cooler, easier-to-clean glass surface.

Prevent soil build-up: **After the cooktop has cooled**, remove grease and moisture deposits before using the module again.

Elements may be wiped with a clean, damp cloth or paper towel to remove dust or normal soil. Turn the element on a Low-Med setting for 1 minute to dry element.

NOTE: The red dot in the center of the elements is a semipermanent coating. Cleaning the dot areas will eventually cause them to wear off, but will not affect the performance of the elements. To maintain the dots, clean around them if they are not soiled and do not coat them with COLLO ELECTROL®.

For light soils, use a cleanser such as COMET®, SOFT SCRUB®, BON AMI® or AJAX®. Follow the circular pattern of the grooves on the element when cleaning. Rinse well and dry the element thoroughly (using a Low-Med setting as above).

For heavy soils, the element should be just slightly warm to ease the cleaning process. Use a Low setting for 15 to 30 seconds. Elements should be warm, **not hot**. Scrape any burned-on material off, then use a powdered cleanser and nonabrasive scouring pad, a sponge scrubber combination pad (O-CELO® Tub & Sink or Chore Boy® Microwave Sponge) or a toothbrush. Follow the circular grooves on the element when cleaning.

Use some care when applying pressure with a scouring pad or cleanser since too much pressure can affect the appearance of the element. Rinse well to remove all cleanser and dry the element thoroughly (using a Low-Med setting as above).

After elements have been cleaned, rinsed well and dried thoroughly, the elements must be regularly "seasoned" to maintain their appearance. Use either salt-free vegetable oil or COLLO ELECTROL®. COLLO ELECTROL® will help to maintain the original matte finish and color of the solid disk elements.

You can obtain COLLO ELECTROL® by using the order form included with the cooktop information. When applying COLLO ELECTROL®, wipe excess off with a paper towel before heating. Follow package instructions when using COLLO ELECTROL®. Use downdraft exhaust fan to ventilate room.

If Applying Cooking Oil:

Before applying salt-free vegetable oil, heat element on a Med setting for 30 seconds, then turn off. Pour a very small amount of oil onto a dry cloth or paper towel. Do not pour oil directly onto the element.

Rub the oil onto the element evenly and remove any excess. Heat element for 1 minute on a Low-Med setting to cure. If too much oil is used or excess oil is not removed, your element surface may become blotchy and tacky. If this happens, use the procedures for "heavy soils."

NOTE: Using the salt-free vegetable oil to season the elements will give them a slight brownish cast.

Helpful Hint:

If an element has a tough baked-in stain, try using *both* the COLLO ELECTROL® and cooking oil to blacken the element surface. First, follow the package direction for using the COLLO ELECTROL®, and then follow the directions above for using the cooking oil.

The solid elements must be cleaned and seasoned regularly if they are to maintain their attractive appearance.

Clean black rings that surround the solid elements with a nonabrasive cleanser and nonabrasive cleaning pad.

GRILLE/GRIDDLE MODULE CARE

Before cleaning, be sure all control switches are OFF and all grille components are **cool**.

To clean the two grates, remove from cooktop by lifting off. The grilles can be washed in the sink with a mild detergent and plastic scouring pad. For greasy residue, use a grease-dissolving dishwashing liquid such as Dawn® and a nylon scrub brush.

Avoid abrasive cleansers that can scratch the finish. Do not use oven cleaners. Wipe dry before reinstalling on cooktop.

Most soil will burn off the grille element under normal conditions; however, the two support brackets can be wiped clean with a mild detergent. Never immerse element in water or wash in dishwasher.

The grease pan, grille pan, insert and griddle can be washed in the sink using a mild detergent and plastic scouring pad. Do not use metal scouring pads or allow the non-stick surface of the griddle to come in contact with objects that might scratch it. All four may also be washed in the dishwasher.

VENTILATION SYSTEM CARE



WARNING:

To Avoid the Risk of Electrical Shock, Personal Injury, or Death: All Switches MUST Be in the OFF Position Before Attempting the Following:

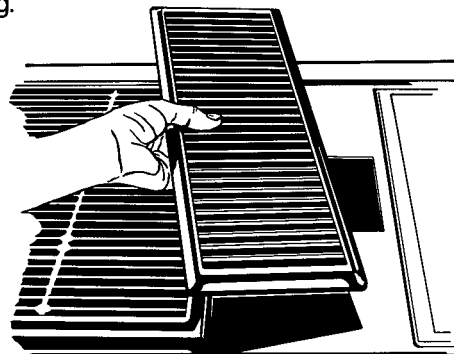


CAUTION:

To Avoid the Risk of Burns, Allow Appliance to Cool Before Attempting to Change Parts.

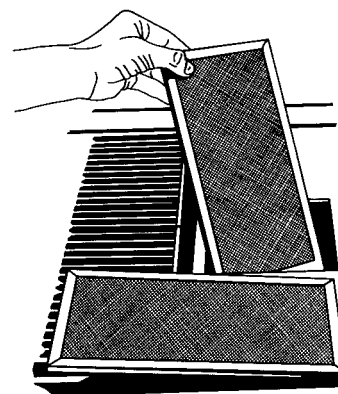
Before cleaning the vent grille, be sure the exhaust fan is shut off and area is cool.

To clean vent grille, remove from cooktop by lifting off and wiping with a damp cloth. If necessary the vent grille can be washed in the sink. Use mild household liquid detergent for cleaning.



The vent filters are a permanent type and should be cleaned when soiled. Warm water and liquid dishwashing detergent is all that is required to clean the filter in the sink. Filters may also be safely cleaned in the dishwasher.

The ventilation box may be sponged out in the event of spills.



BEFORE CALLING FOR SERVICE

- Be sure you have read and understood the operating instructions provided with your cooktop. Avoid unnecessary service calls for difficulties that are not the result of defective workmanship or materials. You will be charged for a service person's travel expenses and labor, even though the product may be under warranty, if the difficulty is not caused by workmanship or material, or if the component is customer replaceable. The following items are considered customer replaceable: control knobs that can be removed by pulling off the shaft, cooking modules, removable elements, reflector bowls, grille grates, and vent filters.
- Check the power source, fuse or circuit breaker.
- If any of the modules fail to heat, switch the module to the other side of the cooktop. If it operates on that side, then the surface switch may be at fault. If it does not heat on either side, this indicates a malfunction in the module. Contact your Authorized Service Center for repair. Refer to the module warranty certificate for warranty coverage.
- Check the suspected defect a second time.
- If solid disk element glows, contact a qualified servicer to have element checked.

WHEN SERVICE IS REQUIRED:

The dealer from whom you purchased the cooktop can give you 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 and serial numbers from the serial plate located at the back of the burner box, right section. To see the serial plate you must remove the module on the right side.
3. Proof of purchase (Sales receipt on request).

Repair by an unauthorized servicer that results in subsequent failure will void the warranty. Warranty details are contained in the warranty certificate enclosed with this booklet.

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

Amana has a large network of Authorized Service Centers in the U.S. However, if you should have a service problem that is not resolved locally,

Write: Customer Relations Department
Amana Refrigeration, Inc.
Amana, Iowa 52204

or Dial: (319) 622-5511
Monday through Friday
(8 a.m.-4:30 p.m., Central Time Zone)
and ask for Customer Relations.

Please include model and serial numbers, date of purchase, and selling dealer.

For questions concerning product usage,
installation and warranty, call:

CONSUMER INFORMATION LINE



AMANA TOLL FREE

1-800-843-0304

Amana is pleased to offer an important opportunity for long-term service protection on your new Amana appliance. The Amana Asure Extended Service Plan is specially designed to supplement the strong warranty that already accompanies your appliance, and it combines with this standard warranty to provide budget-protecting coverage on your appliance for up to five full years, covering parts, labor and travel charges.

Your participating Amana dealer has details. Or contact us:

Amana Refrigeration, Inc.
Customer Service Department
Amana, IA 52204
(319) 622-5511
Monday through Friday
(8 a.m.-4:30 p.m., Central Time Zone)