
Amana®

Gas Downdraft Cooktop Use and Care Manual

Model: AKDG |

- To the Installer:** Leave this manual and other literature with the consumer for future use.
- To the Consumer:** Keep this manual for future reference.

RECEIVED

MAR 20 1995

**AMANA REFRIGERATION INC
PUBLICATIONS DEPARTMENT**

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Model Identification

Please read this Use and Care Manual thoroughly. This manual provides proper maintenance information.

Complete the enclosed registration card and promptly return card. 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 lower oven frame. It can be seen by opening the storage drawer. 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.

To locate an authorized servicer, call **1-800-NATLSVC (1-800-628-5782)**. If outside U.S.A. call 1-319-622-5511. Warranty service must be performed by an authorized servicer. Amana also recommends contacting an authorized servicer if service is required after the warranty expires.

Amana offers a complete line of appliances...freezers, gas and electric ranges, refrigerators, wall ovens, cooktops, microwave ovens, dishwashers, washers and dryers. Amana also manufactures a complete selection of high efficiency gas furnaces plus both central and room air conditioners. When buying one of these products, choose Amana for quality.

Enjoy this new Amana cooktop.

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. Use this appliance only for its intended purpose as described in this manual. Pay close attention to the safety sections of manual. You can recognize the safety section by looking for the symbol or the word safety.



Recognize this symbol as a safety precaution.

⚠️ WARNING

To avoid personal injury or property damage, do not attempt to operate the grill or griddle modules without the fan in operation. If the fan is not working do not use the grill or griddle and contact an authorized service person immediately.

To avoid the possibility of electrical shock, personal injury or death: Disconnect the electrical and gas supply to this unit before any servicing.

This gas appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause, cancer birth defects, or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated, and maintained according to the instructions in this booklet.

⚠️ WARNING

If excess grease causes a flare-up or fire when using the grill **do not put water on a grease fire.**

Follow these steps:

1. Turn the grill "OFF".
2. Cover the grill with a large metal pan or baking sheet.

Remember: Keeping the grill pan and grease pan clean will help prevent fire.

⚠️ CAUTION

Do not touch surface burners, burner grates, or areas near burners during or immediately after use. Areas near surface burners can become hot enough to cause burns.

Do not touch or let clothing or other flammable material contact surface burners or areas near burners until they have sufficient time to cool.

NOTICE

The maximum gas supply pressure for these models must not exceed 14 inches W.C.P.

The gas supply pressure for checking the regulator is 7" WCP for natural gas and 11" WCP for LP/propane gas.



Important Safety Instructions

1. **⚠CAUTION** - To avoid the risk of personal injury, do not store items of interest to children in cabinets above your cooktop. Children climbing on the cooktop to reach items can be seriously injured.
2. Do not store combustible materials, gasoline and other flammable vapors and liquids near or on the cooktop.
3. Do not obstruct the flow of combustion and ventilation air.
4. For your safety, the burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil. It may contact clothing or potholders and cause a fire.
5. Do not use oven cleaners. No commercial oven cleaners or protective liners should be used on the cooktop.
6. Make sure you are using the correct cooking utensils. Woks with ring stands or canners over 9 inches in diameter should never be used on your cooktop.
7. Select a utensil close to the size of the burner.
8. Never leave the surface burners unattended at any heat setting. Boilovers can ignite or smoke.
9. Only certain types of glass, ceramic, earthenware, or other glazed utensils are suitable for cooktop use. Some are not suitable and will break due to the sudden change in temperature.
10. Avoid pans that are unstable and tip easily. Look for easy to grip handles that will stay cool. If pan handles twist and cannot be tightened, discard the pan.
11. Utensil handles should be turned inward and not extend over adjacent surface burners. Handles that are left over adjacent burners can become hot enough to cause burns.
12. The cooktop should never be used for warming or heating the room.
13. Cooking utensils must not be used on top of the grill or griddle.
13. To avoid steam burns wipe up any spills with a dry cloth. Never clean or wipe a hot cooktop with a wet cloth or sponge.
14. 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 as soon as it is safe.
15. Children should not be left alone or unattended in an area where the appliance is in use. They should never be allowed to sit, stand or lean on any part of the appliance.
16. Do not wear loose fitting or hanging garments while using the appliance.
17. Use only dry potholders on hot surfaces. Moist or damp potholders may result in burns from steam.
18. Do not use a towel or other bulky cloth as a potholder. It may touch the flame and ignite.

⚠WARNING

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

Turn off the fan and cooktop, if it is safe to do so. Smother the fire with a non-flammable lid or pan, baking soda or a Class "ABC" or "BC" fire extinguisher. Do not use water on a grease fire.

If smoke and fire persist call the local fire department. If there is any damage to the cooktop do not use it and call a service person.

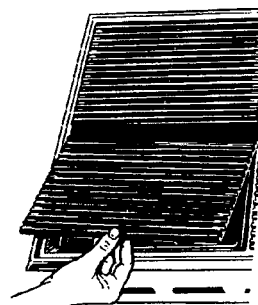
Modules

The cooktop features a choice of 4 different modules (shown).

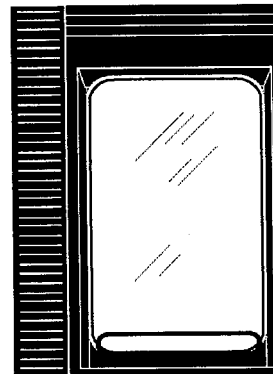
The grill, griddle and rotisserie module may only be installed on the right or control panel side of the cooktop. The two burner module is interchangeable and may be installed on the right or left side of the cooktop.

Module purchasing information can be obtained by calling your local authorized dealer.

Grill Module



Griddle Module



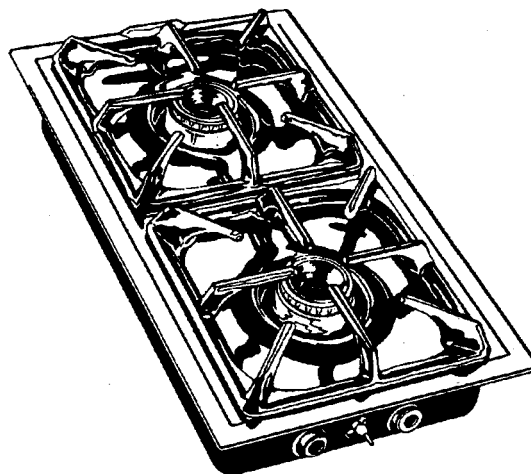
Fan

The cooktop features a 2 speed ventilation fan located in the center of the unit.

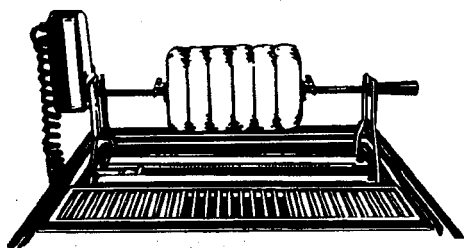
The fan can be used to remove smoke and odors during cooking.

A hood should not be installed. The fan will clear odors and smoke from the kitchen.

Two Burner Module



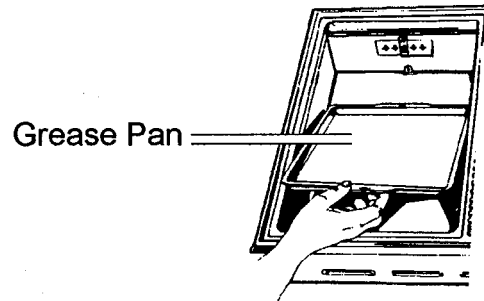
Rotisserie



Installing Modules

Installing The Grill

1. Turn all controls to "OFF".
2. Insert the grease pan as shown.
3. Hold the grill burner pan with the burner openings toward the rear of the cooktop. Slide the grill burner pan back onto the orifice hoods and lower the front.
4. Place the grill grates on the grill burner pan. The grates will rest on the ledge of the grill burner pan.

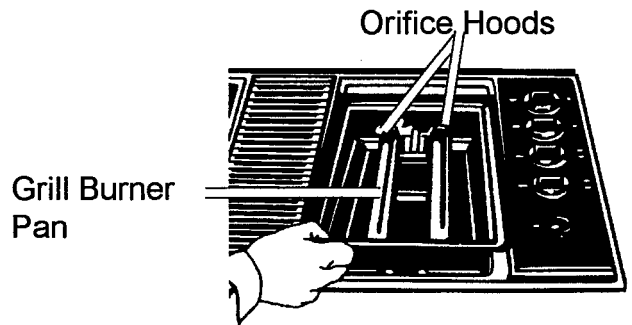


To remove the grill module turn all controls to "OFF" and reverse the steps above.

The grill may only be installed on the right side of the cooktop.

Installing the Two Burner Module

1. Turn all controls to "OFF".
2. Hold the module with the burner openings toward the rear of the cooktop. Slide the module back onto the orifice hoods and lower the front.

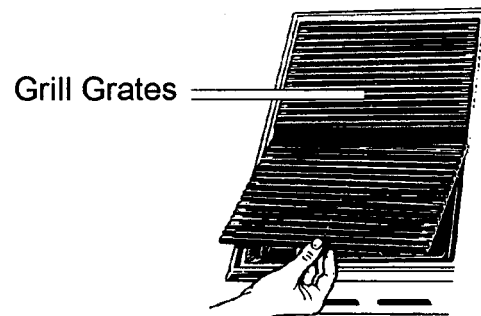


To remove the two burner module turn all controls to "OFF" and reverse the steps above.

The two burner module may be installed on the right or left side of the cooktop.

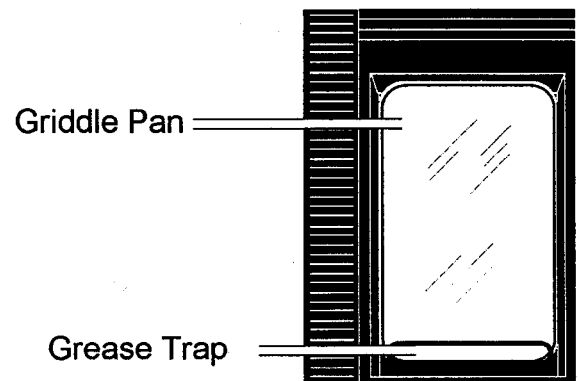
Installing The Griddle

1. Turn all controls to "OFF".
2. Insert the grease pan as shown above.
3. Hold the grill burner pan with the burner openings toward the rear of the cooktop. Slide the grill burner pan back onto the orifice hoods and lower the front.
4. With the grease trap toward the front of the cooktop, place the griddle pan on top of the grill burner pan. The griddle pan will rest on the ledge of the grill burner pan.



To remove the griddle module turn all controls to "OFF" and reverse the steps above.

The griddle may only be installed on the right side of the cooktop.



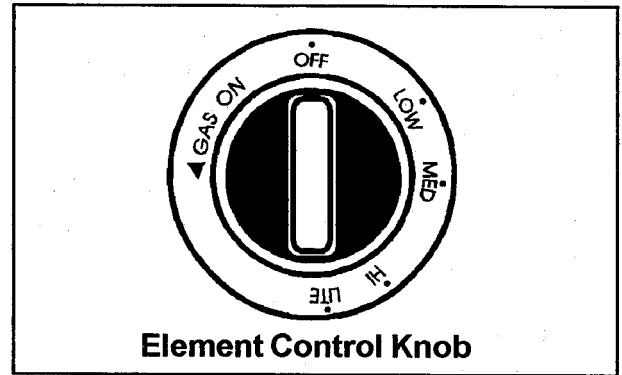
To Operate

Push in and turn the control counterclockwise to LITE. When the burner is lit turn control to the desired setting.

When Finished

Turn the control to "OFF".

Each dial can be set to any required cooking temperature. There are distinct clicks for "HI", "LO" and "OFF".



Element Control Knob

Settings

The temperature you select should be based on the amount of food and the type of utensil. The following guide can serve as a reference for temperature settings.

Cooking Guide

"LO" should be used for food that is prepared at less than boiling temperatures.

"LO" through "MED" should be used to maintain boiling, for low temperature frying and to maintain the correct pressure in a pressure cooker.

"MED" through "HI" should 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 "LO" or "MED".

Operating The Grill and Griddle

Operating The Grill

1. Before operating the grill for the first time, lightly coat the top of the grill grates with cooking oil to prevent sticking.
2. Trim excess fats from meats.
3. Push in and turn the **right front** control knob to LITE. When the right side burner is lit, turn control to the desired setting. Push in and turn the **right rear** control knob to LITE. When the left side burner is lit, turn control to the desired setting.
4. The fan will automatically come on at high speed.
5. Preheat the grill for approximately 10 minutes to improve the charbroiled flavor.
6. When you are finished cooking turn the control to "OFF".
7. Clean the grill pan and grill accessories after they have cooled.

Operating The Griddle

1. Before you operate the griddle for the first time, lightly coat the top with cooking oil to prevent sticking.
2. Push in and turn the **right front** control knob to LITE. When the right side burner is lit, turn control to the desired setting. Push in and turn the **right rear** control knob to LITE. When the left side burner is lit, turn control to the desired setting.
3. The fan will automatically come on at high speed.
4. When you are finished cooking turn the control to "OFF".
5. Clean the griddle pan and grill pan after they have cooled.

Chart For Grilling

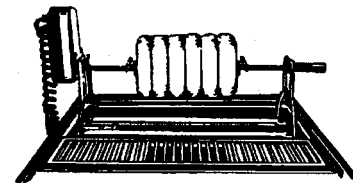
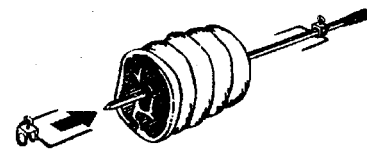
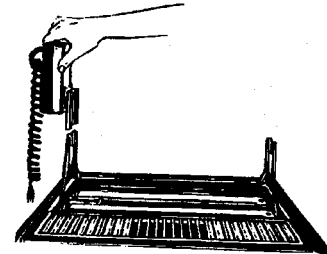
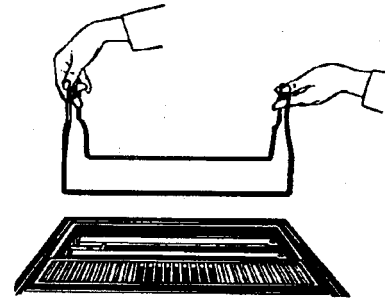
<u>Food</u>	<u>Setting</u>	<u>Approx. Time</u>
Beef Steak		
(1/2 - 3/4")		
Rare	HI	9 min.
Medium	HI	12 min.
Well	HI	16 min.
(1 - 1-1/2")		
Rare	HI	12 min.
Medium	HI	21 min.
Well	HI	27 min.
Hamburgers	MED	25 min
Hot Dogs	MED	15 min
Pork Chops	MED	30 min
Ribs	MED	60 min
Lamb Chops	MED	35 min
Chicken Parts ...	MED	60 min
Ham Slices	MED	25 min.
Lobster Tails	HI	25 min.

Remember these times are only approximate and you must check the food for doneness.

Installing the Rotisserie

The rotisserie will work only on the right side of the range.

1. Turn all controls to OFF.
2. Remove grill sections from the grill pan.
3. Place rotisserie rack on grill pan as shown right.
3. Slide rotisserie motor on rack as shown right.
4. Drape the motor cord away from hot areas or areas that may become hot during cooking.



Place Meat on Spit

Meats approximately 3 to 3-1/2 pounds are most suitable for rotissing.

1. Place one of the small forks on the spit so the points are facing away from the handle.
2. Push the meat onto the spit. The spit must be through the center of the meat so the weight is balanced on all sides.
3. Place the second small fork on the spit so the points are facing the meat.
4. Push both of the small forks into the meat and tighten the lock screws on the end of each fork. Make sure meat is lined up in center of spit.
5. Push the pointed end of the spit all the way into the socket on the motor.
6. Rest the spit handle in the rack slot.

After the spit has been positioned properly in the rack, the rotisserie motor should be plugged into a 120 volt AC outlet.

To Operate the Rotisserie

1. Flip the switch on the back of the motor to "ON".
2. Push in and turn the right front and right rear control knobs to LITE.
3. When the burners are lit, turn the control to the desired temperature.
4. When you are finished cooking, turn all controls to "OFF", disassemble the rotisserie and clean all of the components including the grill module and grease pan.

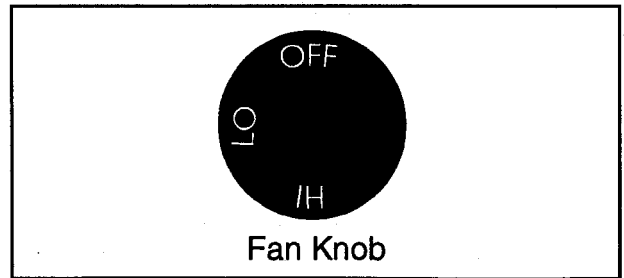
Rotisserie Cooking Chart

Food	Temp. Setting	Minutes	Meat Temp.
Beef Roast (well)	HI/Med	45/lb.	170°
Pork Loin Roast	HI/Med	65/lb.	185°
Leg of Lamb	HI/Med	45/lb.	180°
Chicken, Medium	HI/Med	120	190°
Cornish Game Hen	HI/Med	60	190°

Operating The Fan

There is a two speed fan built into the middle of the cooktop. The fan is located beneath the vent area. This fan is necessary to remove cooking vapors, odors and smoke.

1. The fan will automatically come on at high speed when you are using the grill or griddle. The fan cannot be manually turned to low speed.
2. You cannot turn the fan off while the grill or griddle are in operation.
3. The fan can be used during any cooking operation.



Operating

1. Turn the fan knob to the desired setting "HI" or "LO".
2. Turn the fan to "OFF" when you are finished using it.

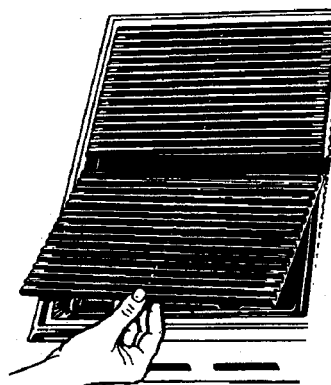
Cleaning the Cooktop

Cooktop Part	Cleaning Materials	General Directions
Control Knobs	Mild Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return controls, making sure to match flat area on the knob to the flat area on the shaft.
Two Burner Module Grates	Soap and Water	Cool before cleaning. For heavy soil soak in warm soapy water. Never use strong abrasives, gritty cleaners or steel wool. The grates may be placed in the dishwasher.
Grill Burner Pan and Two Burner Module	Soap and Water	Cool before cleaning. Never immerse the grill burner pan or the two burner module in water. Wash using a nylon brush or plastic scrub pad and a dampened cloth and soapy water. Never use strong abrasives, gritty cleaners or steel wool. The burners should be dried completely. Make sure the holes on the side of the burners are not clogged. Holes can be cleaned with a pipe cleaner.
Rotisserie	Soap, Water and Plastic Scrub Brush	Cool before cleaning. Never immerse the rotisserie motor in water. Wash the spit and meat forks using a plastic scrub brush and soapy water. The spit and forks may also be placed in the dishwasher.
Grease Pan, Griddle and Grill Grates	Soap and Water	Wash with a nylon brush or plastic scrub pad and a dampened cloth in soapy water. The griddle can be washed in the dishwasher.
Fan Cover and Filter	Soap and Water	The fan must be off before attempting to remove the cover or filter. Wash the cover and filter in warm soapy water. Rinse and dry thoroughly. The cover and the filter may be washed in the dishwasher. Always replace the cover and filter before attempting to operate the cooktop.
Outside Finish and Control Panel	Soap and Water	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside the surface while cleaning.

Tips For Using Modules

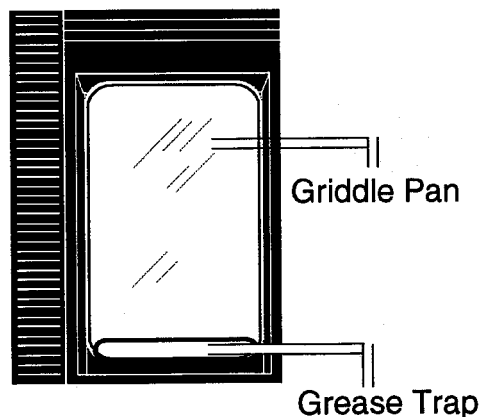
Grill Module

1. Do not cover the entire surface with food.
This will not allow for proper air circulation and will result in poor cooking performance.
2. Trim the excess fat from around meats to prevent smoking and flare-ups.
3. Do not pre-cook food before grilling unless it is immediately placed on the grill.
4. Check meats for doneness before removing them from the grill.
Meats often brown quickly on the outside but are not done in the middle.
5. If the meat begins to cook too quickly on the outside, reduce the grill heat setting.



Griddle Module

1. Do not allow the griddle pan to become full of grease. Clean after each use.
2. Always use nylon, hard rubber or wooden kitchen tools on the conventional no-stick finish. Do not use metal cooking utensils. Metal utensils will scratch the no-stick finish.



Cooking Utensil Chart

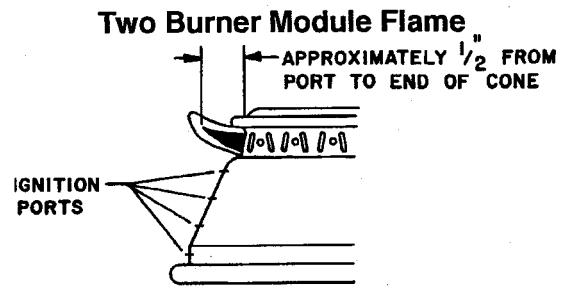
Type	Response To Temperature Changes	Recommended Usage
Aluminum	Heats and Cools Quickly	Frying, Braising, Roasting
Cast Iron	Heats and Cools Slowly	Low Heat Cooking, Frying
Copper, Tin Lined	Heats and Cools Quickly	Gourmet Cooking, Wine Sauces, Egg Dishes
Enamelware	Response Depends on Base Metal	Low Heat Cooking
Glass Ceramic	Heats and Cools Slowly	Low Heat Cooking
Stainless Steel	Heats and Cools at Moderate Rate	Soups, Sauces, Vegetables, General Cooking

Adjusting the Flame Size and Shape

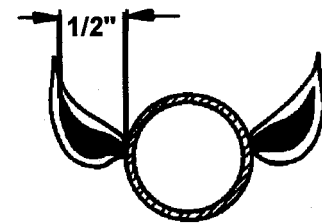
Proper Flame Characteristics

1. The flame should have an inner cone of bluish-green and an outer cone of dark blue. Some yellow tipping may occur when using LP/propane gas.
3. When set at LOW, the flame should be approximately 1/2" from the edge of burner to the end of inner cone.
4. Flame should be soft in character.
5. Blowing or lifting should not occur.

If the flame is not properly adjusted, first clean the burner thoroughly. See page 10 for cleaning instructions.

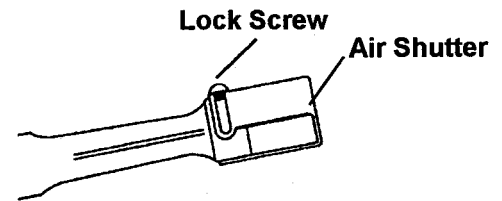


Grill/Griddle Burner Flame



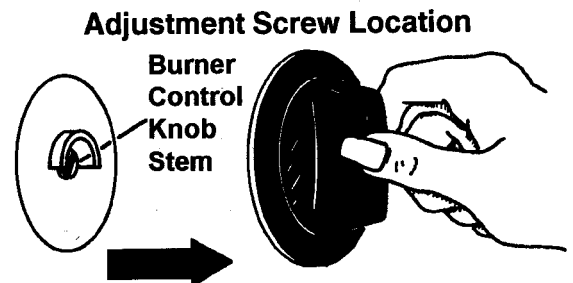
Adjusting the Flame Shape

1. Turn off the electrical supply at the main circuit breaker.
2. Remove the module from the cooktop. For grill burner skip to number 4.
3. Open the two burner module by pressing the two silver release buttons with your thumbs and pushing up the top with your fingers.
4. Locate the air shutter and lock screw. Loosen the lock screw. To increase the amount of air to the flame open the air shutter. To decrease the amount of air to the flame close the air shutter. Tighten the lock screw.
5. Replace the module. Turn on the electricity and test the burner. Repeat until the flame has the proper shape.



Adjusting the Flame Size

1. Remove the burner control knob.
2. Using a small flathead screwdriver, turn the screw located in the center of the knob stem until the flame is the proper size.
3. Replace the burner control knob.
4. Test the flame by turning the control from LOW to HIGH several times and checking the flame at each setting.



Operating Two Burner Module During Power Failure

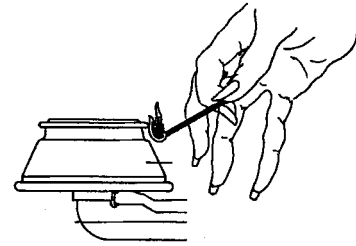
The grill and griddle should never be used during a power failure. However, the two burner module can be used. Follow the instructions below in case of a prolonged power failure.

1. Hold a lit match at the desired burner head.
2. Push in and turn the control to the desired setting.

When Finished

Turn all controls to OFF.

Match Placement



⚠ WARNING

To avoid the risk of personal injury or property damage due to excessive smoke, do not attempt to operate the grill or griddle during a power failure. The fan must be operating when using the grill or griddle.

Service Information

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 name plate. The nameplate is on the lower oven frame.
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. If you have a service problem that is not resolved please write:

**Consumer Affairs Department
Amana Refrigeration, Inc.
2800 220th Trail
P.O. Box 8901
Amana, IA 52204-0001**

To locate an authorized servicer call:

**1-800-NATLSVC
1-800-628-5782**

For answers to questions concerning product usage, installation, or warranty, call for consumer information:

1-800-843-0304

If outside the U.S.A.
1-319-622-5511

Listed are factory service centers which service most metropolitan and surrounding areas. Amana also has a network of independent authorized servicers. Locate a factory service center or independent servicer by calling 1-800-NATLSVC (628-5782) inside U.S.A. and 319-622-5511 outside U.S.A. When contacting Amana, Provide product information. Locate product information on the name plate. See page 2 for name plate location. Amana also recommends contacting an authorized servicer if service is required after warranty expires.

Amana Factory Service Center Arizona
Also dispatches service in areas of Nevada

Amana Factory Service Center Northern California

Amana Factory Service Center Southern California

Amana Factory Service Center Colorado
Also dispatches service in the areas of Utah

Amana Factory Service Center Florida

Amana Factory Service Center Georgia
Also dispatches service in the areas of Alabama, North Carolina, South Carolina and Tennessee

Amana Factory Service Center Iowa
Also dispatches service in the areas of Kansas, Minnesota, Missouri and Wisconsin

Amana Factory Service Center Illinois
Also dispatches service in areas of Indiana and Kentucky

Amana Factory Service Center Massachusetts
Also dispatches service in areas of New Hampshire and Rhode Island

Amana Factory Service Center Maryland
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Amana Factory Service Center New York
Also dispatches service in areas of Connecticut and New Jersey

Amana Factory Service Center Ohio
Also dispatches service in areas of Michigan and Pennsylvania

Amana Factory Service Center Texas

Amana Factory Service Center Washington
Also dispatches service in areas of Oregon

Asure[™]

We are pleased to offer a long-term service protection on your new cooking appliance. The Asure[™] Extended Service Plan is specially designed to supplement your strong warranty. Asure provides budget protecting coverage on the appliance for up to five full years, covering parts, labor and travel charges. Your participating Amana dealer has details or contact us using the address or numbers listed below.

**Call: 1-800-843-0304
or outside the U.S.A. 1-319-622-5511**

**Write: Asure Department
Amana Refrigeration, Inc.
2800 220th Trail
P.O. Box 8901
Amana, IA 52204-0001**

FEDCBA

**Part Number 36-315169-03-0
Printed in U.S.A.**

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Amana, Iowa 52204**
