

Modern Maid

Electric Cooktop

TABLE OF CONTENTS

Important Safety Instructions	1,2
Using the Cooktop	3
Choosing Cooking Utensils	3
Operating the Cooktop	4
Burner Settings.....	4
Energy Conservation	5
Cleaning the Cooktop	6
Before Calling a Service Person.....	7
When Service Is Required.....	7
Assure Extended Service Plan	7

INSTALLER: PLEASE LEAVE THIS INSTRUCTION MANUAL AND LITERATURE WITH THE CONSUMER.

CONSUMER: PLEASE READ AND KEEP THIS MANUAL AND OTHER LITERATURE FOR FUTURE REFERENCE.

Important Safety Instructions

⚠ CAUTION

Do not touch surface burners, burner grates, or areas near burners. Areas near surface burners can become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable material contact surface burners or areas near burners until they have sufficient time to cool. Among these areas are the cooktop and the area around the cooktop.

Be sure your appliance is properly installed and grounded by a qualified technician.

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.

⚠ WARNING

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

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. Keep your cooktop area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
3. Do not obstruct the flow of ventilation air.
4. Do not use oven cleaners. No commercial oven cleaners or protective liners should be used on the cooktop.
5. 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.
6. Select a utensil close to the size of the burner. Boilovers or greasy spillovers can ignite.
7. Never leave the surface burners unattended at any heat setting. Boilovers can ignite or smoke.
8. Only certain types of glass, 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.
9. 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.
10. 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.
11. 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.
12. 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.
13. Children should not be let alone or unattended in an area where the appliance is being used. They should never be allowed to sit stand or lean on any part of the appliance.
14. Do not wear loose fitting or hanging garments while using the appliance.
15. Use only dry potholders on hot surfaces. Moist or damp potholders may result in burns from steam.
16. Do not use a towel or other bulky cloth as a potholder it may touch the flame and ignite.
17. Never use the cooktop for warming or heating the room.
18. Make sure your burner bowls are in place before cooking. If the bowls are not in place during cooking the wiring or components under the cooktop may be subject to damage.

⚠ 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 cooktop, if it is safe to do so. Do not turn on a vent hood. The flames could be spread. Smother the fire with a non-flammable lid, baking soda or a Class "ABC" or "BC" fire extinguisher. If smoke and fire persist call the local fire department. If there is any damage to the cooktop call a service person.

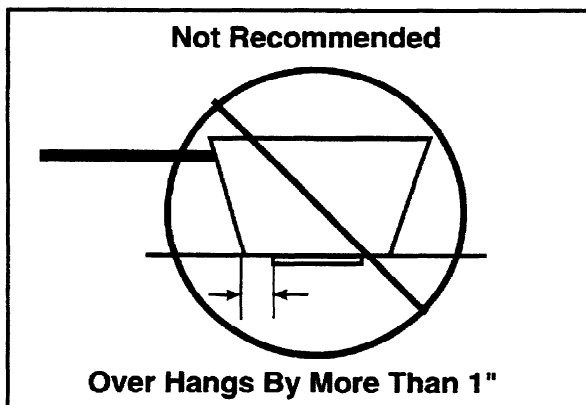
Using the Cooktop

Choosing Cooking Utensils

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

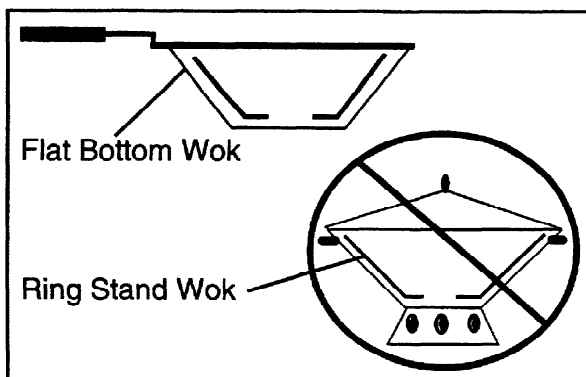
When choosing cookware, the pan design is as important as the materials. For the best efficiency and results, select pans with **Flat Bottoms, Straight Sides, Handle Weight That Does Not Tilt The Pan, and Pans That Match The Burner Size.**

It is not recommended that the pan does not over hang the burner by more than one inch.



USING A WOK

Do not use a wok with a ring stand. A wok with a ring stand does not allow the proper air/gas mixture while cooking. **Use only a flat bottom wok.**



Operating the Cooktop

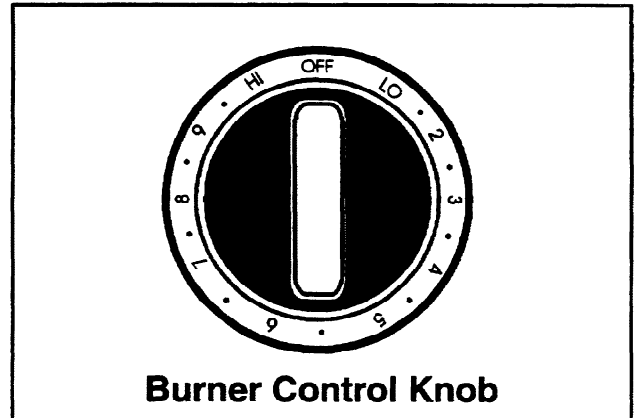
To Use:

1. Push in and Turn the control to the desired setting.

When Finished:

1. Turn the control to "OFF".

Each dial can be set to any required cooking temperature. In addition, there are distinct "click" features for "HI", "LO" and "OFF".



Burner Settings

The temperature you select should be based on the amount of food and the type of utensil. The following guide will help you prepare the average meal.

Cooking Guide

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

"2" through "4" can be used to maintain boiling in moderate amounts of liquid.

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

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

"HI" should be used to bring food to boiling temperatures. When the food is boiling the temperature should be reduced to "4", "5" or "6".

Energy Conservation Tips

USE OF WATER AND LIQUID

Foods cook faster in small amounts of water. If liquid remains after cooking, serve it with the food or save it. Many vitamins dissolve in cooking water and are lost if the liquid is drained and discarded.

LIDS AND COVERS

A tight fitting lid gives a utensil a more efficient performance. It helps maintain even temperatures and hold in odors and steam. Covering pans will help foods cook faster and minimize clean-up.

BOILING

A vigorous boil should be used only when a recipe specifically requires it. Use a heat setting which allows a gentle boil for more efficient cooking.

Cleaning the Cooktop

Make sure the cooktop has cooled before cleaning. Sudden temperature changes can cause any porcelain or enamel on the surface of the cooktop to crack.

Your cooktop features a lift-up-top for easy cleaning of the spill tray under the surface units. Spills such as vinegar, lemon juice, tomato juice and other acid foods should be wiped away as soon as it is safe to do so.

Cleaning the Cooktop Surface and Burner Bowls:

Use a damp cloth and soap and water. If necessary use a non-abrasive cleaner or pad. Do not use harsh powders, scouring pads or steel wool pads. Never use oven cleaners on the porcelain cooktop. Clean the top and burner bowls regularly. The burner bowl may require replacement over a period of time.

When Finished:

Dry the top and burner bowls thoroughly. If you have a stainless steel top, coat it with a stainless steel protectant.

Surface Elements:

The elements should be cooled down before removing for cleaning. If they become badly soiled from a spill-over, remove excess spillage with a soft wet cloth; **DO NOT IMMERSE IN WATER**. Food that is burned on will usually char and self-clean during subsequent cooking operations.

To remove the surface elements lift up and pull it straight out from the plug.

When Finished:

Replace the elements.

Before Calling A Service Person

Make sure you have followed the instructions in your Use and Care Manual. Avoid unnecessary service calls for difficulties that are not a result of defective workmanship or materials. If the problem is not caused by workmanship or materials, or if the component is customer replaceable, you will be charged for a service person's travel expenses and labor, even though the product may be under warranty.

When Service Is Required

The dealer from whom you purchased the appliance 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, serial, and manufacturing numbers located inside the burner box. They can be seen by lifting up the cooktop cover.
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 appliance, and the date of service.

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

**Write: Consumer Affairs Department
Amana Refrigeration, Inc.
Amana, Iowa 52204**

To locate an authorized servicer or if you have questions concerning product usage, installation, or warranty, call:

**CONSUMER INFORMATION LINE
TOLL FREE 1-800-843-0304**

Asure™ Extended Service Plan

We are pleased to offer a long-term service protection on your new appliance. The Asure Extended Service Plan is specially designed to supplement the strong warranty that accompanies your appliance. Asure provides budget protecting coverage on your appliance for up to five full years, covering parts, labor and travel charges.

Your participating Amana/Caloric dealer has details or you can call or write us using the number or address listed above.

