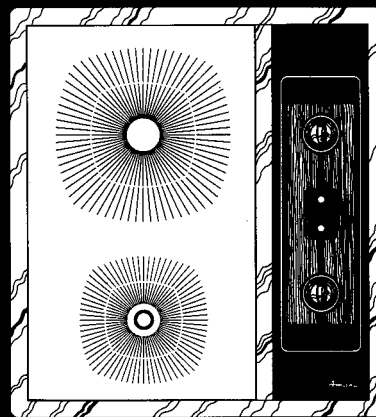
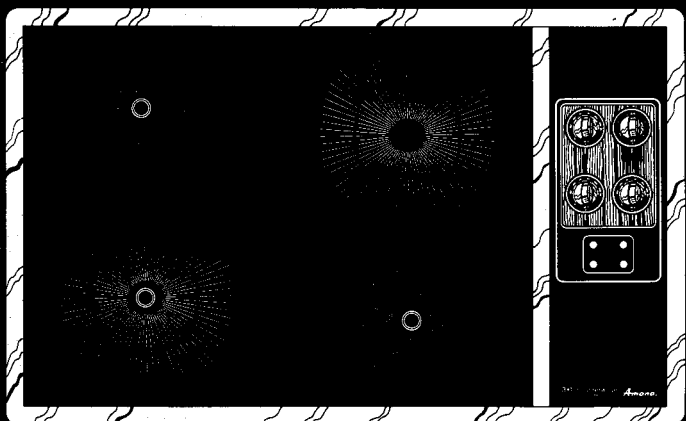
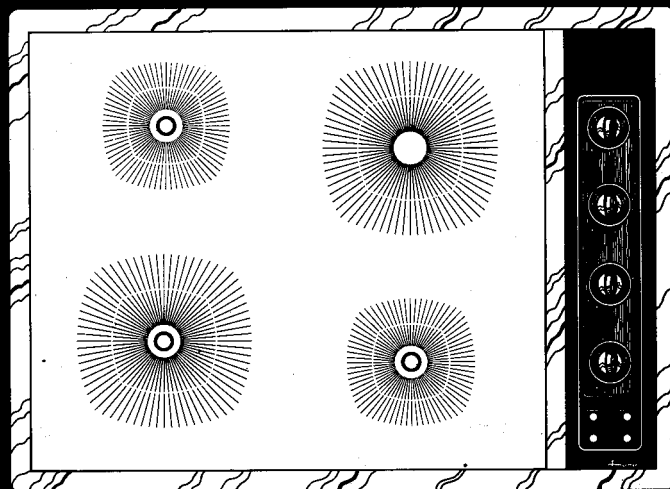
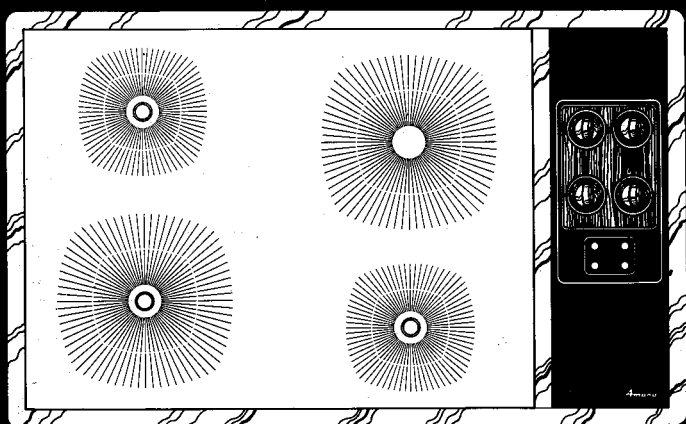


Use & Care Manual



Welcome to smooth-top cooking:

As you begin to use your AMANA cooktop, you'll probably discover that in some ways it's very different, and in some ways it's the same as any other cooktop you've used.

What can it do that other stoves can't? Well, the three thermostatically controlled heating areas will deliver the exact amount of heat you select — no more, no less — for the food you're cooking. And it will permit you to get the most out of the electricity you use because of the unique heat-retaining capacities of both the cooktop and the Cookmate pots, which make it possible for you to turn the electricity off and finish cooking using the stored heat. Use the Temp-Assure™ units whenever possible for the most efficient use of electrical energy.

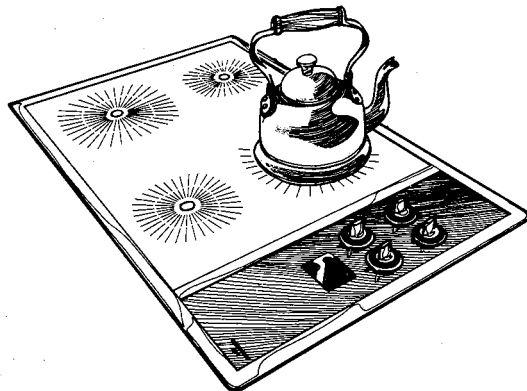
In addition, your cooktop is a kind of all-purpose cooking appliance. You'll be able to do s-l-o-w cooking on it, so you won't need another piece of equipment to achieve those delicious care-free family meals that slow cooking provides. And your cooktop is a food-warming tray. Because of the precision of its heating, you will be able to keep your family dinner warm for late-comers, or serve as a buffet warming tray for times when you want to keep food at eating temperature for several hours. You'll find you won't need a double boiler anymore. Precision heat control lets you cook directly those delicate sauces you used to have to cook over boiling water. And, most important of all to many people, your cooktop, when not in use, gives you additional counter space. So your new cooktop is different from any other stove you've used, because it's not only a stove — it's a slow-cooker, a keep-warm surface, a double boiler and a beautiful addition to the working space in your kitchen.

SPECIAL REMINDER: The name, "3+1", refers to the combination of **three** Temp-Assure elements and **one** Multipan element featured on Amana Models AKC-30C, AKC-35C and AKC-35CB. Although Amana Model AKG-20C — which features only two Temp-Assure elements but no Multipan element — is not a 3+1, it shares the same quality materials and other features as the 3+1 models.

And, last, but, according to owners, very far from least, the thing that the AMANA cooktop does a whole lot better than any other stove is — it comes clean. You can work pretty hard on most stoves, shining up this and that, scouring the burners, polishing the drip-pans, messing around for as long a time as you're willing to do it. But even the best cleaning of other stoves leaves a worry that way down there somewhere there's grease you haven't reached, food particles you can't see. And they'll come back and haunt you, or fill your kitchen with the smell of yesterday's spilled food burning up down there. When you get this cooktop clean, however, you know it's all clean, because what you see is what you get; and what you see is a surface as smooth and uncomplicated as your kitchen counter. And as clean.

With the AMANA cooktop it's not a question of a messy greasy job once a week or so. The cooktop is a counter, so you'll learn to wipe it off with a clean damp paper towel (only a paper towel, please) and a dab of cleaner-conditioner. You'll find that while you usually clean it after every use, you don't have to work so hard. We'll tell you more details about cleaning tricks later in this booklet. You'll probably find it takes a little while to get used to treating your cooktop like a counter top. But we're pretty sure that you'll also find it's a great cooktop to get used to.

All of us who designed and produced your AMANA cooktop wish you many years of creative cooking.



3+1™ counter range™
MADE ONLY BY **Amana®**

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2 FOR SAFETY'S SAKE

Please read these safety rules before you use your cooktop.

ELECTRICAL WARNING:

All 3+1™ Counterange™ models must be properly grounded by a qualified installer to avoid shock hazard. 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 Electrical Code.

CAUTION:

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

Do not touch surface heating areas or adjacent surfaces — Heating areas and adjacent surfaces, may be hot enough to cause burns even though they look cool. During and after use, do not touch or let clothing or other flammable materials contact heating areas and adjacent surfaces until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns — among these surfaces are the front edge of the cooking surface.

Don't use a broken or cracked cooktop. Liquid can penetrate through the broken cooktop to create a shock hazard. Call your authorized service agency immediately.

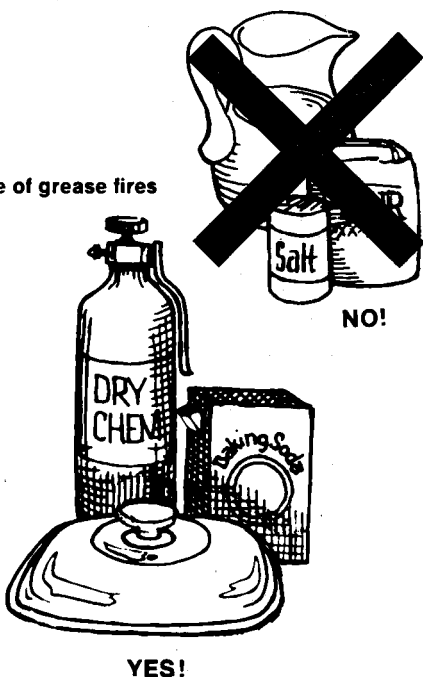
Do

- Read and follow this Use and Care Manual. Make sure everyone who cooks is familiar with the cooktop operation and with these guidelines.
- Remember your cooktop is a cooking device and will get hot. Train yourself and your family to avoid hot surfaces.
- Keep clean any hoods and grease filters used with the cooktop. See detailed cleaning instructions shipped with the hood.
- Dress appropriately — don't risk burns — fasten long hair, avoid wearing synthetic wigs and loosely hanging clothing or accessories that might accidentally contact hot surfaces.
- Use Amana Cleaner-Conditioner with paper towel regularly. If abrasive cleansing powders are used, over a period of time (approximately 6 months) this will roughen the surface of the glass-ceramic cooktop.
- Immediately wipe up spillovers containing sugar (while still hot) with several wadded paper towels. Clean thoroughly. If not done immediately, pitting or flaking of the cooktop will result.
- Be careful to avoid steamburn if a wet paper towel is used to wipe spills on a hot cooking area.
- If you must use a small pot or pan on a large heating area, avoid contacting the uncovered heat area with loose clothing, potholders, paper towels, etc. which can catch fire if they contact heat sources. Cooking areas may be hot even though they are not yellow.

Don't

- **Don't use a broken or cracked cooktop. Liquids can penetrate through the broken cooktop to create a shock hazard. Call your authorized Amana service agency immediately.**
- Don't repair or service any part of the cooktop. Our warranty (see page 20) does not apply when repairs are made by other than an authorized Amana service agency.

In case of grease fires



**When cleaning
Never mix
cleaning products**



- Don't use water on grease fires. Smother (with nonflammable lid) or use dry chemical (baking soda) or foam type extinguisher. **Not salt. Not flour.**
- Don't use your cooktop for warming or heating the room.
- Don't use damp potholders or dish towels when touching hot utensils to avoid steam burns.
- Don't allow potholder(s) to touch surface heating areas. Areas may be hot even though they may look cool.
- Don't mix household cleaning products. Chemical mixtures may interact, with objectionable or even hazardous results.
- Don't put plastic items on warm cooking areas. They'll stick and melt.
- Don't slide rough metal objects across cooktop surface. Scratching or metal marking may result.
- Don't use cookware with rough bottoms. They can scratch surface.
- Don't use sponge or dishcloth to clean top. They can leave film of soil-laden detergent water on unit which may turn brown and discolor next time unit is heated. If this should happen, Cleaner-Conditioner will remove the discoloration.
- Don't use DELETE™ or other cleaners on a heated cooking area. Fumes could be hazardous. Wait for area to cool before cleaning.
- Don't use DELETE™, Amana Stain Remover, or Bar Keepers Friend on black glass models. These products can remove the gloss on the black glass surface.
- Don't use aluminum foil or place foods packaged in aluminum foil directly on the cooktop for cooking. Use of foil will damage the cooktop.
- Don't leave fat heating unless you remain nearby. While the heating areas are cooler during cooking than most cooktops, fats can ignite if overheated by spilling onto hot surfaces.
- Don't leave small children unattended near a cooktop when the cooktop is in use. Turn pot handles away from outer edges and don't extend them over adjacent surface heating area.
- Don't store items of interest to children in cabinets above cooktops. Children climbing on the cooktop to reach items could be seriously injured.
- Don't "flame" foods under hood with fan on. If operating, the fan could spread the flame.
- Don't use earthenware, pottery, glass ovenware, stoneware or china on the cooktop. They may break due to sudden change of temperature unless their manufacturer states otherwise.
- Don't heat unopened food containers. Pressure buildup may cause container to burst and result in injury.
- Don't allow pots to boil dry on high settings as this may cause damage to the glass-ceramic cooktop.

4 How to Start Cooking

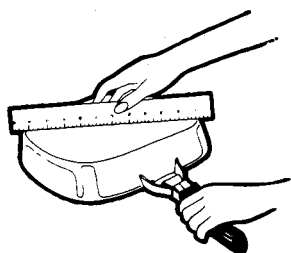
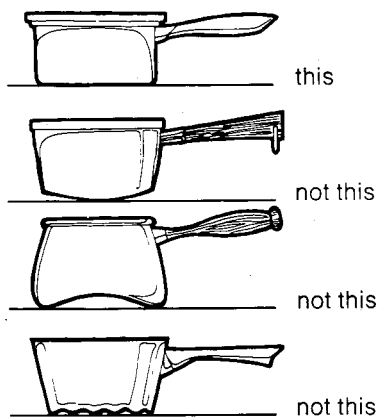
You will find that your cooktop will serve you best if you remember some of its special features when you start to cook, and follow the suggested steps that appear below. They can help you avoid unnecessary cleaning, prevent over-cooking and save on electrical power.

Note: For additional details on what makes your cooktop work, see page 16.

NOTE:

Some aluminum utensils are constructed of soft aluminum which may rub off on the cooktop surface. These aluminum stains may be very difficult to remove.

Therefore, we do not recommend aluminum-bottom utensils unless they are porcelain-coated, anodized, or constructed of harder magnesium-aluminum alloys.



To use the cooktop, 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. On Models AKC-30C, AKC-35C, and AKC-35CB, use one of the 3 **Temp-Assure™** units or the **Multipan™** unit depending on the size and type of pot you are using and the cooking you plan to do (see below and page 6). Model AKG-20C has 2 **Temp-Assure** units only.
3. Center cookware on a cooking area which most nearly matches the size of the bottom of the cookware.
4. Turn **control knob** to start cooking. As a safety feature, the knobs must be pushed down before they can be turned. (The knobs correspond to the location of their respective cooking areas.) A chart of suggested settings is on pages 8 and 9.
5. Reset the **control knob** as necessary for required changes in cooking.
6. Use Cleaner-Conditioner and follow cleaning instructions (page 11) when cooking is finished and the top has cooled sufficiently.
7. Read information on "HOT" lights on page 7.

Which pots to use?

For best cooking results, always use cookware which is:

1. **Flat**
2. **Stays flat when heated**
3. **Most nearly matches the size of the heating area**

This is particularly important with the three **Temp-Assure** heating areas since the thermostats directly under the surface actually read the temperature of the bottom of flat pans. If pans that aren't perfectly flat are used on these 3 units, a higher setting will generally be required.

On the **Multipan** area most any pot or pan may be used. However, the flatter the pan, the more efficient the cooking will be.

When we say flat, we mean all-over flatness without grooves, recessed bottoms, other dents or warpage. One check of flatness is to place a straight edge ruler parallel to the bottom as shown. Rotate the straight edge a full 360° around the bottom, checking for flatness in all directions. If there is no gap between the ruler and the bottom of the pan, it will cook satisfactorily. Some bottoms of metal pans may become "flat" when heated, so the best guideline is: **TRY THE PAN.**

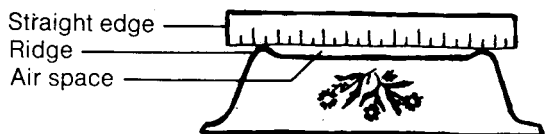
Corning Glassworks makes 2 types of cookware you may use:

Corning Ware® cookware

When using CORNING WARE® cookware, use the **Multipan** heating area and a "LO" heat setting. CORNING WARE pans will not work efficiently on the 3 **Temp-Assure** areas because the cookware has a slight ridge on the bottom and foods will take longer to cook. The glass-ceramic material is identical to that used in Cookmates® cookware, but the latter have smooth, flat-ground bottoms to give best cooking results. Remember, all of your CORNING WARE cookware may be used in the oven or as serving pieces.

Remember:

Corning Ware cookware and Cookmates cookware are NOT the same. Although they're made from the same material, Cookmates bottoms are flat. Corning Ware pans are not.



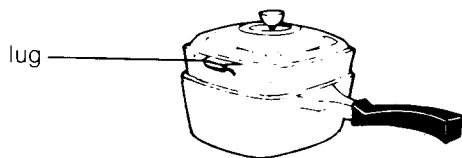
Cookmates® cookware

Cookmates cookware is made of a white glass-ceramic material and is especially designed to match the flat cooktop. Precision-ground bottoms remain flat when heated. They give the best possible contact with the smooth cooking area for best heat transfer and they allow predictable cooking results every time you cook on the 3 **Temp-Assure** heating areas.

Of course, Cookmates cookware may be used on the **Multipan** unit, too. And in fact, because they are perfectly flat, they'll be more efficient and use less heat than warped metal pans.

You can use Cookmates® cookware in a variety of ways:

- **On the cooktop:** Cookmates cookware retain heat so they help keep food warm for serving.
- **In the oven:** Cookmates cookware may be used under the broiler or in the oven. The detachable handle may be used with some smaller Cookmates pieces. Use the handle to remove Cookmates skillets or saucepans from broiler or oven. Plastic cover on Cookmates cookware are for storage only and should never be used in the presence of heat.
- **For microwave cooking:** Cookmates cookware without metal parts can be used for microwave cooking and are marked under the lug "good for microwave." Those with metal parts or made of metal should not be used (beverage server, the fry pan with non-removable handle, 8-quart saucepot and the aluminum griddle).
- **For refrigerator or freezer storage.**
- **For food preparation:** Good for marinating meats in acid based foods. (e.g. tomato sauces, wine, vinegar.)
- **For serving:** Special cradles are available.



For Canning Instructions Contact:

Your local extension office

U. S. Dept. of Agriculture
Washington, D.C. 20250

Ball Brothers Company
Consumer Service Dept.
1509 S. Macedonia Ave.
Muncie, Indiana 47302

Kerr Glass Mfg. Corp.
Research and Development Dept.
Consumer Products Division
Sand Springs, Okla. 74063

Sizes of Cookmates cookware: Located on underside of lug.

To order additional Cookmates cookware: See page 18 for the complete selection available for all cooking needs. Available locally from your Amana dealer or distributor.

About double boilers:

Because of the 3 **Temp-Assure™** units evenly distributed low heat, most sauces, custards and other "heat-sensitive" foods can be successfully cooked without a double boiler. See suggested settings on pages 8, 9.

Of course, you can use a Pyrex® brand or a metal double boiler (the flatter the better) on the **Multipan™** unit and by alternating lugs on two sizes of Cookmates saucepans, a double-boiler can be improvised. (See sketch.)

Which surface area to use

You can use both kinds of heating areas on your cooktop for general cooking. When using flat pans you'll enjoy the precise temperature control of the **Temp-Assure** units. For favorite pots which aren't perfectly flat, use the **Multipan** area.

Use the 3 **Temp-Assure** heating areas for:

- All heat sensitive foods such as melting butter or chocolate, or for sauces such as hollandaise, cream or cheese.
- For long slow cooking and when you want to keep a simmer a simmer.
- For just right browning without watching.

Use the **Multipan** heating area for:

- Canning
- Pressure cooking
- Any high temperature cooking: frying, browning, boiling quantities of water, etc. While it may take a little longer to heat up than the 3 **Temp-Assure** areas, it will reach a higher temperature on "Hi."

Cooking directly on the surface: Although it is possible to cook directly on the heated cooking area, it is not recommended. Best results are obtained when food is cooked in cookware. Besides, it is always easier to wash the cookware than to clean the entire cooking surface.

Please Note: If you have a favorite pan you would like to use, TRY IT! You can experiment using the **Temp-Assure** units and if you don't get the performance you expect, shift the pan to the **Multipan** unit. It will not damage the cooktop so long as the bottom is smooth. Because of the many different metals available on the market and their various cooking characteristics, no hard and fast instructions can be given.

Note: For more explicit details on the mechanical functioning of the **Temp-Assure** and **Multipan** heating areas see page 16.

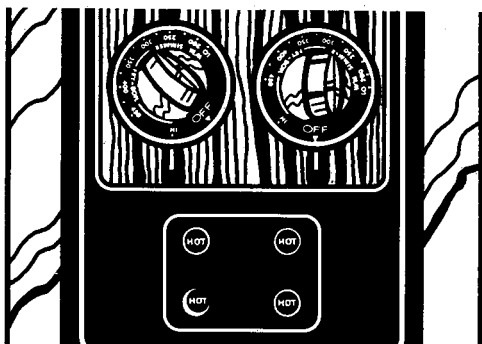
How the "HOT" lights safety feature works:

Below the control knobs (on Models AKC-30C, AKC-35C, and AKC-35CB) are the grouped indicator lights which correspond with the location of the surface heating areas. They glow red to show which surface areas are turned on. (Indicator lights on Model AKG-20C are located between the control knobs.)

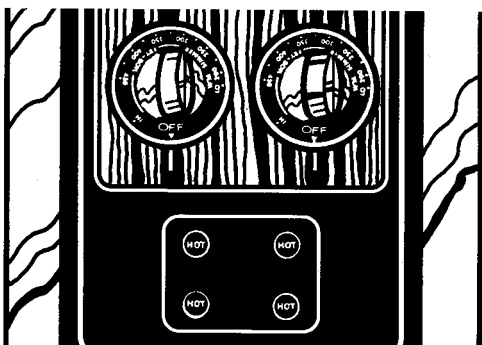
WHEN ANY SURFACE UNIT IS TURNED OFF, THE "HOT" LIGHT REMAINS ON UNTIL THE CORRESPONDING SURFACE HEATING AREA IS AT A SAFE TEMPERATURE.

Note:

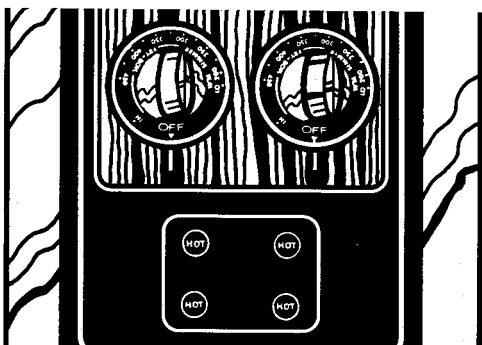
- The amount of heat in any surface heating area is determined by the length of time the unit is on and the type of pan used as well as the dial setting. *Therefore, the length of time each "HOT" light remains "on" will vary. Do not expect the lights for two different heating areas to go off at the same time even if the units are turned off simultaneously.*
- The **Multipan™** unit's "HOT" light will usually remain "on" longer than the **Temp-Assure™** unit's. Why? Because the **Multipan** unit develops a higher temperature and takes longer to cool down.



When surface unit is ON, indicator light glows



When surface unit is OFF but still HOT, light still glows



When surface unit is OFF and safely cooled, light goes off

Important:

For the "HOT" light to activate, the surface unit must have been turned on for a minimum of two to five minutes.

In other words, if you turn the surface unit "OFF" after a brief time period the surface could be at an elevated temperature without the "HOT" light indicator glowing.

Save energy:

- If a "HOT" light is on when starting to cook again, use that area to speed cooking and save energy.
- Use retained heat indicated by "HOT" light to hold foods for serving.

8 What heat settings to use (Temp-Assure settings were developed using Cookmates® cookware. You may have to adjust them to suit other cookware.)

	Temp-Assure™	Multipan™	Tips for Cooking
Beverage			
Coffee Percolator • bring to fast perk • to maintain perk Hot chocolate	350-375	Hi Med Med	After lowering heat, maintain one perk per second. Pyrex brand percolator may be used on Multipan unit without wire grid. Stir occasionally.
Blanching	→	Hi	
Breads			
French Toast	350-375	Med	To test temperature drop a little cold water onto skillet; water should "dance" on it. For pancakes, grease skillet lightly after pre-heated. For grilled sandwiches, brush bread with melted butter.
Pancakes	375-400	Med Hi	
Sandwiches, grilled	350	←	
Candy			
Fondant	325-350	Lo-Med Lo	Use candy thermometer for accuracy. Heat adjustments may be necessary depending on recipe, quantity and cookware.
Fudge	300-350	Lo-Med Lo	
Hard Candy	Hi	Hi	
Peanut Brittle	400	Med Hi	
Canning			
Pressure cooker canners or water bath canners	→	Hi	See page 6 for sources of canning instructions.
Cereals			
Regular and quick cereal • to boil water • to cook cereal	Hi 250-275	Hi Lo	
Desserts			
Pudding and Pie Fillings, packaged	350	Med	Stir constantly.
Deep Fat Frying (In the interest of safety, we do not recommend that deep fat frying be attempted in any glass or glass-ceramic vessel such as Cookmates® or Corning Ware® cookware.)	→	Hi Use metal utensil only	For safety's sake never fill utensil more than 1/3 full with fat or oil. This allows space for foaming when food is added without dangerous spattering or foaming over. Use deep fat thermometer.
Eggs			
Fried, Scrambled, Omelet, Fried, crispy brown edges	275-300 375	Med Lo Med	Skillet will heat to correct temperature. No need to start on Hi.
Poached, hard and soft cooked • to boil water • to poach or cook	Hi Lo or Off	Hi OFF	Retained heat can finish cooking eggs.
Jellies, Jams, Preserves	→	Hi	Use large metal utensil to allow sufficient space for boil ups.
Melting			
Butter	250-275	←	Stir while melting.
Chocolate	Lo	←	
Pastas			
• to boil water • to cook	Hi Hi	Hi Hi	Add pasta slowly to boiling water to prevent sticking.

Poultry and Meats

Bacon	325-350	Med Lo
Hamburgers	375-400	Med-Med Hi
Browning (uncovered)	350-400	Med-Med Hi
Braising (covered)	250-275	Med Lo
Simmering (covered)	250-275	Med Lo

For frying or browning meat, preheat skillet. To reduce spattering, dry meat before adding to hot fat. Use spatter shield if desired.

Popcorn

• to heat fat	375-400	Hi
• to pop corn	Hi	OFF

Heat oil with two kernels of corn in Dutch oven until they pop. Add corn and pop shaking occasionally until regular popping ceases. Remove from heat until all popping ceases, shaking several times.

Pressure Cookers

• to bring to pressure	Hi	Hi
• to maintain pressure	375-400	Med-Med Hi

For best results use **Multipan** area with pressure cookers which are not flat or do not remain flat when heated.

Rice

• to boil water (covered)	Hi	Hi
• after adding rice	300-325	Med Lo
Cold start		
Add rice to cold water (uncovered)	Hi	Hi
When water boils: cover; turn to	250-275	Med Lo
After 14 minutes turn to	OFF	OFF

Follow package instructions but turn to OFF last 10 minutes.

When turned OFF, fluff rice lightly, recover and let stand on area 10 minutes.

Sauces

Fruit	300-325	←
Hollandaise	200-250	←
Tomato base	250-275	←
White		
• to melt butter	250-275	←
• to cook	300-325	←

No double boiler needed. Use Cookmate® cookware with suggested setting.

Stir occasionally.

Slow Cooker Recipes

• to brown meats	350-400	←
• to slow cook	225-250	←

Heat may be increased to speed cooking. To thicken gravy use 300-325.

Soups

Heating creamed soups	250	Lo-Med Lo
Heating clear soups	350	Med

Heat covered. Stir creamed soups occasionally.

Steaming

All foods (covered)		
• to boil water	Hi	Hi
• to steam cook	325-350	←

For a steamer, use rack in Cookmate Dutch Oven or in 8-quart aluminum kettle. Correct heat obtained for steaming when droplets run down, leaving cover clear.

Vegetables

Fresh		
• to boil water	Hi	Hi
• to cook	250-275	Lo to Med Lo
Frozen		
• to bring to boil	Hi	Hi
• to cook	250-275 OFF	Lo to Med Lo

Starchy vegetables — bring water to a boil in covered pan, add vegetables slowly, stir and cover. Finish cooking on lower heat.

Frozen vegetables require only 2 to 4 tablespoons water. Substitute 1 tablespoon butter for added flavor. Cook covered. For 5 minute vegetables, turn to OFF after water boils — do not raise cover.

Warming — Holding

Leftovers (covered)	Lo-200	←
Holding foods and beverages (covered)	Lo-200	←

For safety — meat, milk, poultry, eggs, fish and items made from them should never be held more than two hours.

Helpful hints:

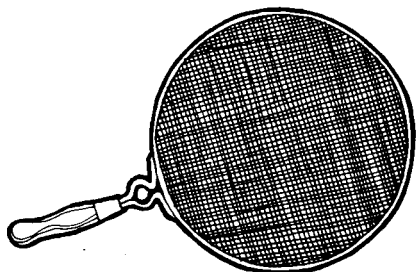
Remember:

- In the unlikely event the cooktop breaks do not use any part of it. Call your authorized service agency immediately.
- Do not use aluminum foil or place foods packaged in aluminum foil directly on the cooktop for cooking. Use of foil will damage the cooktop.
- If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steamburn.
- Do not use cooktop as a cutting board.
- Do not put plastic items on warm cooking areas.
- Do not slide oven shelves across cooktop surface. Scratching or metal marking may result.
- 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 cooktop.

- When bringing to boil use "Hi" setting and cover cookware.
- Remember, the three **Temp-Assure** cooking areas always heat up with full power until the selected setting is reached on the cooktop surface. To enjoy the full benefit of this controlled heat cooking system, **use "Hi" setting only when necessary — boiling water, for example.**
- Use heat settings no higher than Medium or follow manufacturer's directions when using utensils of the following materials: cast iron, glass-ceramic (pyroceram) and stainless steel. Also some types of enamelware which under certain conditions could melt and fuse to the surface when higher heats are used.
- Whenever possible, start liquids boiling before adding other ingredients. This will keep starchy foods, such as potatoes, from sticking.
- If a boilover is developing, remove the cover or take the cookware off the cooking area.
- It's wise to start with a lower setting and increase heat gradually if needed. Quicker changes in cooking action can be observed when settings are turned up than when settings are turned down due to the retained heat.
- When turning setting down to slow the rate of cooking, allow time for the retained heat in the Cookmates® cookware and cooking area to be used.
- 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.
- 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. For example, the suggested setting for cereal indicates 250–275, so start with 250. Setting can then be increased if more heat is needed.

Please note: Because they are so flat, Cookmates® cookware can in rare instances actually "**stick**" to the cooktop (a vacuum is formed) or "**dance**" on the surface, if liquid is trapped between pot and cooktop. To prevent this make sure pan bottom and cooktop remain dry and avoid spillovers by using suggested settings.

The **spinning** of cookware also results when smooth, flat pans meet a smooth, flat cooking surface. Generally, the Cookmates' lugs stay cool during cooking so you can stir with one hand and grasp the pan's lug or handle with the other.



Use a spatter shield



Use daily



Use to remove discoloration on white glass models.



Use to remove discoloration on black glass model AKC-35CB.

1. Save on clean-up time:

- Make sure bottom of cookware and cooking area are clean and dry.
- Select correct heat settings and use cookware large enough to accommodate food and liquid to eliminate boilovers and spattering.
- If possible, wipe up food spills and spatters from adjacent heating areas before using such areas for cooking.
- Use a spatter shield when shallow frying.

2. Daily Care:

- Use Amana Cleaner-Conditioner daily. It leaves a protective coating of silicone on the smooth surface which make spillovers and burn-ons easier to remove.
- Apply a dab of Cleaner-Conditioner in center of each unit to be cleaned. (For normal cleaning, start with about 1/8 tsp. of Cleaner-Conditioner and apply more if needed.)
- Dampen clean paper towel and clean unit.
- Wipe off this application with another clean, damp paper towel, and wipe dry.

3. Routine care:

White glass smoothtops

- Use Amana Stain Remover, Delete or Bar Keepers Friend routinely once or twice a week to prevent discoloration, especially in hard water areas. Directions for use are found on page 13.

Black glass smoothtops

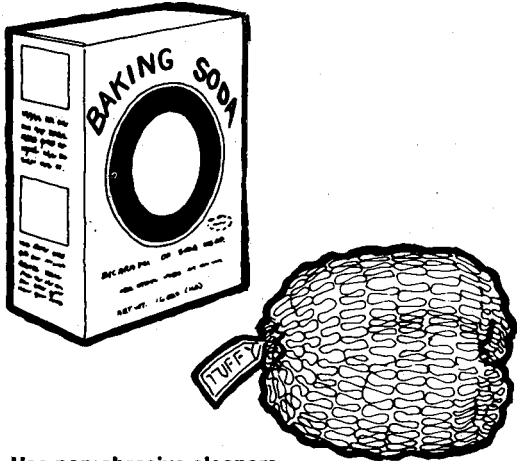
- If surface becomes dull, hazy or heavily soiled: Use Bon Ami to help prevent or remove such discolorations.
- DO NOT use Delete or Amana Stain Remover on black glass smoothtop surfaces. It can remove the gloss from the glass surface.

Remember:

- If a wet paper towel is used to remove spillovers from a warm cooking area, be careful to avoid steam burns.
- Never mix household cleaning products! Chemical mixtures may interact with objectionable or even hazardous results.
- Do not use sponge or dishcloth. They may leave film of soil-laden detergent water on heating area which may turn brown and resemble discoloration next time area is heated. If that should happen, Cleaner-Conditioner will remove it.
- Wait until cooktop has cooled before cleaning. Fumes could be hazardous.
- Make sure diamond ring is not in contact with glass-ceramic surface when cleaning or cooking. It could scratch the surface.
- Do not use Delete or Amana Stain Remover on black glass smoothtops.



Do use a razor blade to remove excess burn-ons. Hold blade so entire edge is on cooktop at a 30° angle.



Use non-abrasive cleaners

How to deal with burned-on spots:

1. Make sure area to be cleaned is cooled. To cool quickly, you can put ice cubes directly on hot surfaces or place an ice-filled pan on the area.
2. Remove excess soil with a single edge razor blade (see illustration).
3. Clean off remainder of burn-on with Cleaner-Conditioner.

Other cleaning materials you can use:

Do use

Amana Cleaner-Conditioner should be used regularly to clean and protect cooking surface. If you should run out, you may temporarily use one or more of these:



1. Baking soda as a cleaning powder.
2. A fine polishing cleansing powder such as Bon Ami polishing powder.
3. Non-impregnated plastic and nylon pads, some examples are: Dobie scouring pad, Skruuffy scouring brush, Tuffy plastic mesh ball.
4. White glass smoothtops only:
 - Pan Dandy
 - Delete cleaner: specially formulated to clean hard water spots.
 - Bar Keepers Friend
5. Black glass smoothtops only:
 - Soft Scrub
 - Comet Liquid

Do not use

Some cleaning materials recommended by manufacturers for general use on "glass" may contain an ingredient which can damage the cooktop. Use only the type of materials recommended above.

1. Avoid Delete or Amana Stain Remover on black glass smoothtops. It can remove the gloss.
2. Avoid abrasive-impregnated plastic, nylon and cloth pads such as: Rescue brand scouring pads, Scotch-Brite brand scouring pads, Golden Fleece pot cleaner and scour cloths — these can scratch.
3. Avoid metal pads such as: Chore Girl pot cleaners, Kurly Kate pot cleaners S.O.S. soap pads, Paddy soap pads — these can etch the cooktop glass ceramic surface and are caustic.
4. Avoid abrasive, heavy-duty cleansing powders such as: Ajax cleanser, Comet cleanser — these can scratch, depending on their abrasiveness and the cleaning pressure applied in use.
5. Avoid chemical oven cleaners — these can etch the cooktop glass ceramic surface and are caustic.
6. Avoid rust stain removers containing hydrofluoric acid such as: Whink rust stain remover.
7. Avoid Zud rust stain remover.
8. Avoid Clorox and other bleaches.

Cooktop Cleaning Chart For Special Cleaning Problems 13

Problem	Cause	To Prevent	To Remove
Brown streaks and specks.	<ul style="list-style-type: none"> Cleaning with a sponge or dishcloth that has been used for other kitchen cleaning tasks and may contain soil-laden detergent water. 	<ul style="list-style-type: none"> Use Cleaner-Conditioner only with clean, damp paper towel. 	<ul style="list-style-type: none"> Use a light application of 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 large enough cookware to eliminate boilovers and spattering. Whenever possible, wipe spatters and food spills as they occur. Use an inexpensive spatter shield available in houseware departments and some supermarkets. Don't put plastic items on warm cooking areas. 	<p>When area has cooled:</p> <ul style="list-style-type: none"> Use Cleaner-Conditioner with damp paper towel to remove as much burn-on as possible. Use Cleaner-Conditioner with non-impregnated plastic nylon pads such as: <ul style="list-style-type: none"> DOBIE® scouring pad SKRUFFY® scouring brush TUFFY® plastic mesh ball If burn-on persists, CAREFULLY scrape with a single edge razor blade. Hold blade so entire length of edge is on cooktop 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. 	<ul style="list-style-type: none"> In areas where there is an abundance of sand or dust, be sure to wipe cooktop each time before using. Daily use of Cleaner-Conditioner. 	<ul style="list-style-type: none"> Tiny scratches are not removable but can be minimized by continual use of Cleaner-Conditioner. Such scratches do not affect cooking performance.
Metal marking (gray or black marks).	<ul style="list-style-type: none"> Sliding or scraping metal utensils or oven shelves across cooktop. 	<ul style="list-style-type: none"> Do not slide shelves or other sharp metal objects across cooktop. 	<ul style="list-style-type: none"> Apply Cleaner-Conditioner with dampened paper towel to cooled surface.
Pitting or flaking.	<ul style="list-style-type: none"> Boilover of sugar syrup and adherence of sugar syrup to hot cooktop. This can cause pitting if not removed immediately. 	<ul style="list-style-type: none"> Select correct heat settings and large enough cookware to eliminate boilovers and spattering. Watch sugar syrup carefully to avoid boilover. 	<ul style="list-style-type: none"> Turn unit to LO; take several paper towels and <i>wipe hot cooktop immediately</i>. Scrape off remainder of burn with a single edge razor blade held at 30° angle while unit is still warm. Use a blade holder if you have one. 
Hard water spots. (A gray or brown stain that does not seem to be removed using Cleaner-Conditioner.)	<ul style="list-style-type: none"> In cooking, condensation often collects and drips from cookware covers removed during cooking. The minerals found in the water supply and acids in foods may spill on the surface and cause gray or brown deposits. 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"> Daily use of 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-caused discolorations. 	<ul style="list-style-type: none"> Mix a small quantity of Amana Stain Remover or Bon Ami with tap water to form a thick wet paste. Apply this mixture to stained area. Scrub surface vigorously. If stain is not removed make a new paste and let it stand for thirty minutes. Then rescrub if necessary. After stain is removed: <ul style="list-style-type: none"> Clean remaining paste away with damp paper towel. Apply dab of Amana Cleaner-Conditioner and polish with paper towel.

14 How to Keep Cookmates® cookware Clean

Cookmates cookware stays smooth and clean with regular care and the use of recommended cleaning materials.

For normal soil, use hot detergent water followed by thorough rinsing and drying. Wash either by hand or in automatic dishwasher.

For special problems, use chart below.

Cleaner-Conditioner will remove some difficult soil. It's non-toxic and is not harmful if used inside cookware.

Problem	To Prevent	To Remove
Burned-on or scorched-on food.	<ul style="list-style-type: none"> Use lowest heat in cooking which will do the job. See "Suggested Settings Chart" back cover. 	<ul style="list-style-type: none"> Soak immediately in hot detergent water. Loosen soil with plastic or nylon pads (example: DOBIE® scouring pad, SKRUFFY® scouring brush, or TUFFY® plastic mesh ball) or wooden spoon. Use cleansing powders (example: BON AMI®) with damp cloth, paper towel or sponge.
Sugary or starchy burned-on food.	<ul style="list-style-type: none"> See above 	<ul style="list-style-type: none"> Use baking soda as cleansing powder. Soak with baking soda solution (3 tablespoons soda to 1 quart water). Boil soda solution in cookware if necessary.
Greasy burned-on food.	<ul style="list-style-type: none"> See above 	<ul style="list-style-type: none"> Soak in hot water and detergent. Soak in household ammonia. Treat with a cleaner containing ammonia.
Gray marks from soft-metal stirring utensils.	<ul style="list-style-type: none"> Use plastic, wooden or coated stirring utensils. Use recommended cleaning methods. 	<ul style="list-style-type: none"> Use plastic or nylon pads such as : DOBIE® scouring pad. Use cleansing powders (example: BON AMI®) with damp cloth, paper towel or sponge. Use DELETE® cleaner or Amana Stain Remover. (Do not use on black glass model AKC-35CB.) Avoid impregnated plastic or nylon pads such as RESCUE® brand soap pads, SCOTCH-BRITE® brand scouring pads, GOLDEN FLEECE® pot cleaner and scour cloths. Avoid metal scouring pads.
Discoloration as in beverage maker.	<ul style="list-style-type: none"> After each use, wash and rinse thoroughly; dry. Treat regularly for mineral deposits, if necessary. 	<ul style="list-style-type: none"> Add one tablespoon of automatic dishwasher detergent, fill with hot water, stir until dissolved. Allow to stand over night, rinse thoroughly and dry.
Mineral deposits from water which may or may not be discolored.	<ul style="list-style-type: none"> After each use, wash and rinse thoroughly; dry. Beverage servers require regular treatment. Avoid boiling dry. This leaves a heavy mineral deposit. 	<ul style="list-style-type: none"> Fill with vinegar solution (1 part vinegar to 6 parts water) to cover the deposit. Boil about 20 minutes. Up to full-strength vinegar may be used. Rinse. If some deposit remains, sprinkle with powdered cleanser and scrub with a plastic mesh ball. Apply a wet paste of DELETE® cleaner or Amana Stain Remover and then scrub with a damp paper towel. Rinse thoroughly. (Do not use DELETE® cleaner or Amana Stain Remover on black glass model AKC-35CB.)

To clean PYREX® brand covers, use a powdered cleanser such as BON AMI® or baking soda. If a scouring pad is preferred use one like DOBIE®, SKRUFFY® or TUFFY®. Avoid using harsh, scratchy pads such as RESCUE®, SCOTCH-BRITE®, CHORE GIRL®, KEEN®, S.O.S.®, BRILLO® or GOLDEN FLEECE®.

CAUTION: Do not try to clean COOKMATES® cookware in oven during pyrolytic self-cleaning cycle. The glass-ceramic material will survive the cleaning cycle, but satisfactory cleaning of the cookware may not be accomplished.

Q. Why does cooktop readily show soil?

A. Deposits of moisture (dropped onto the cooktop while removing lid of a pan) or cleaning agents left from a previous cleaning may appear as soil on the flat, shiny-white surface when heated. Or, if the cooking areas or the cookware have an invisible residue of soil-laden detergent water, stains or specks may appear when the surface is heated. This can occur when a dishcloth or sponge used for washing dishes has been used to wipe the cooktop.

HINT: To eliminate "stains" or "specks," always finish cleaning by wiping with a clean damp paper towel. Remember, when the cooktop is clean, it's all clean—there is no hidden dirt beneath the sealed panel.

Q. Why does Cleaner-Conditioner come with the cooktop? Why must I use it?

A. Cleaner-Conditioner has been especially formulated for the glass-ceramic cooktop. It removes soil from the surface and builds a protective silicone coating on the glass-ceramic cooktop which helps to prevent scratches or abrasions in which food particles can collect. It also helps to prevent any buildup of mineral deposits on the surface. Regular use makes future cleaning easier.



**Amana Cleaner
Conditioner**

Remember:

If Cleaner-Conditioner is not used regularly or not used at all, and only abrasive, heavy-duty cleansing powders are used, over a period of time (approximately 6 months) this will roughen the surface of the glass-ceramic cooktop. Cleaning may become progressively more difficult and staining may occur.

Q. Can Cleaner-Conditioner be used on Cookmates® cookware, "regular" CORNING WARE® cookware, and other dishware?

A. Cleaner-Conditioner can be used for cleaning both the inside and the outside of cookware. It is non-toxic and is not harmful.

Remember:

Do not use Cleaner-Conditioner in cookware used for beating egg whites. Egg whites may not reach full volume.

16 How the Cooktop Works

3+1 Model AKC-35C shown. (NOTE: Model AKG-20C has two Temp-Assure units and no Multipan unit.)

Surface Cooking Panel — made of PYROCERAM® brand glass-ceramic material which is durable, nonporous and withstands any temperature change which occurs in cooking. The surface is flat to transfer even heat to the flat-bottomed cookware.

Surface Cooking Areas — each is marked by a burst design on the cooking panel. The entire surface of each cooking area heats at any setting. The cooktop has one large Temp-Assure cooking area (8-inch, 2000 watts) and two small Temp-Assure areas (6-inch, 1200 watts). These three areas are identified by the small inner circle within the burst design.

There is one large Multipan conventional cooking area (9-inch, 2200 watts).

Multipan™ Heating Unit — is mounted below the cooking panel beneath the right rear burst. This unit develops a higher temperature and operates as conventional electric elements do.

Temp-Assure™ Heating Unit — is mounted against the cooking panel beneath each burst design with inner circles and matches the size of the design. Each heating unit consists of a mica card wound with closely spaced metal heating ribbon.

Temp-Assure Thermostatic Sensor — is centered within each of the three Temp-Assure heating units.

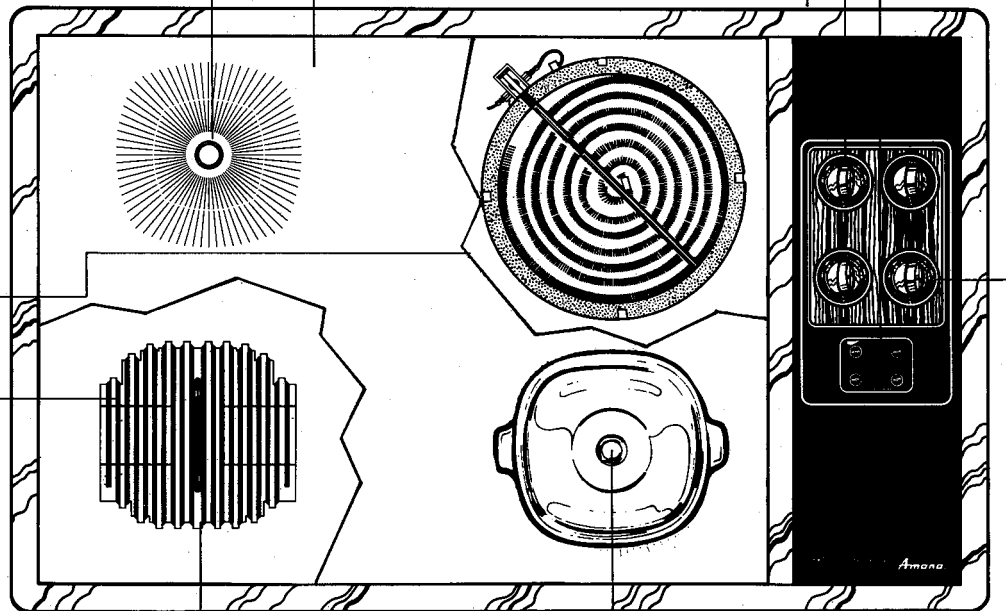
Cookmates® Cookware — see pages 18–19.

Serial Number — located under the control knob for the front right hand cooking unit.

Indicator and "HOT" Lights — glow continuously while corresponding control knob is turned on. When unit is turned off, "HOT" light remains illuminated until cooking surface cools to a safe temperature (see page 7). Hot lights are arranged in a square pattern corresponding to the location of their respective cooking areas.

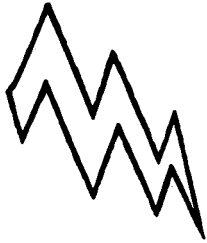
Control Knobs — May be removed for cleaning.

Mounting Rim — completely seals the cooktop to prevent liquids from seeping inside.

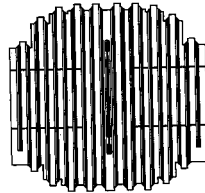




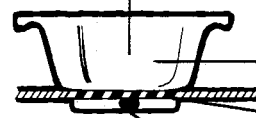
When the dial is set ...



electricity comes on ...



Unit heats rapidly until desired setting is reached. Thermostats cycle heat on and off to maintain exact setting.



Heat passes through glass-ceramic into Cookmates® cookware and food.

FOR EXAMPLE:

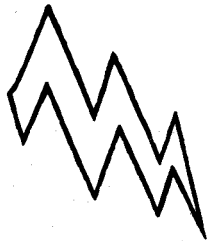
- If cold food is added
- Ingredients are cooled
- Temperature drops so more heat is needed
- Temp-Assure™ sensor calls for more electricity (to maintain temperature)

How the Multipan™ Conventional Unit Works

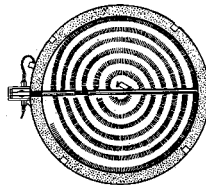


When the dial is set ...

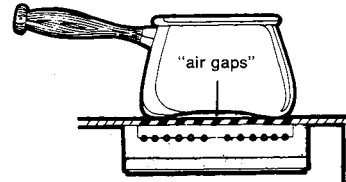
no limiter



electricity comes on ...



Unit heats more slowly by cycling on and off, on and off, etc. to reach desired setting.



Turn to HI for full power then back to desired setting as cooking starts.

FOR EXAMPLE:

To boil water in an uneven pan, you set the temperature on HI. Full heating power overcomes the "air gaps" and "heat leaks" of non-flat pans to bring water to a boil. Then, to prevent boilover, you must reset heat to lower level by hand.

Remember:

- When each unit is operating, the heat is generally confined to the area of the burst pattern.
- The glass-ceramic material readily absorbs heat directly above the heating unit, allowing little heat to spread outward. Therefore, when one unit is turned on, the adjacent cooking areas remain cool. Because the **Multipan™** unit (right rear) gets hotter than the 3 **Temp-Assure™** units there will be greater heat spread outside the burst area.
- The 3-digit numbers used on **Temp-Assure** dials are numbers only and do not indicate the temperature of the food. For instance, water will not boil at a 225 setting. Use "Hi" to bring water to a boil.

Limiter

Before Calling for Service

- Make sure you have followed the instructions in your Use and Care Manual. Avoid unnecessary service calls for difficulties that are not the result of defective workmanship or materials. You will be charged for a servicer's travel expenses and labor, even though the product may be in warranty, if the difficulty is not caused by workmanship or materials, or if that component is considered customer replaceable. The following items are considered customer replaceable: controls which can be removed by pulling off the control shaft.
- If cooktop does not heat, check the power source (fuse or circuit breaker).
- Check the suspected defect a second time, unless the cooking panel is broken.

How to tell if your heating units need service:

Each heating unit can be replaced individually. If you suspect you have a faulty unit, use the performance tests below to determine if service is necessary.

Performance test for small Temp-Assure™ heating unit:

1. Turn to "Hi" heat and allow to preheat 5 minutes.
2. Fill 3 qt. (KA-SP-3) Cookmates® Saucepan with 1 qt. 60°F tap water.
3. Cover saucepan
4. Place on small cooking area.
5. Time the number of minutes until water comes to a complete rolling boil. Water should take about **7-9 minutes to boil**.

Performance test for large Temp-Assure heating unit:

1. Turn to "Hi" heat and allow to preheat 5 minutes.
2. Fill a 5 qt. casserole (such as Cookmates Dutch Oven KA-DO-5 with 3 quarts of 60°F tap water.
3. Cover Dutch Oven.
4. Place on large cooking area.
5. Time the number of minutes until water comes to a complete rolling boil. Water should take about **13-15 minutes to boil**.

When service is required:

Call nearest authorized service center and help him give you prompt service by giving him:

1. An accurate description of the trouble.
2. Complete model and serial numbers located under the knob of front right heating area.

The Amana warranty covers the cost of defects in materials and workmanship, but not other types of service charges. Repair by an unauthorized serviceman that results in subsequent failure will void the warranty. The dealer from whom you purchased the cooktop can give you the name of your nearest Authorized Service Center.

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

and ask for

Customer Relations