

# IMPORTANT PRECAUTIONS FOR SAFE COOKING

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. Our warranty applies only when repairs are made by an authorized Amana service center.
6. Storage in or on Appliance — Flammable materials should not be stored in an oven 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.

## 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 element. 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. 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.
4. Protective Liners — Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock or fire.
5. Glazed Cooking Utensils — Only certain types

of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.

6. Utensil Handles Should Be Turned Inward and Not Extend 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.
7. Do Not Soak Removable Heating Elements — Heating elements should never be immersed in water.
8. Do Not Mix Household Cleaning Products — Chemical mixtures may interact with objectionable or even hazardous results.

## GLASS/CERAMIC COOKING SURFACES:

1. Do Not Cook on Broken Cooktop — If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
2. 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 burn. Some cleaners can produce noxious fumes if applied to a hot surface.

## VENTILATING HOODS

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

## CAUTION:

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

## DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS —

Surface units may be hot even though they are dark in color. Areas near surface units 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 units until they have had sufficient time to cool. Among these areas are the cooktop and surfaces facing the cooktop.

- When using the griddle, CC7, the chrome frame of the cooktop can become quite hot. Care should be taken to avoid contact with the chrome surface when using the griddle.

## GRILLE USAGE —

- Always use an exhaust fan when cooking on the grille.
- Trim excessive fat from meat cooked on the grille.
- Do not leave the griddle 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.

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 range vent hood. The flames could be drawn into the hood where more damage could result.
2. Smother the fire with a non-flammable 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”.

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.

## TO INSTALL:

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.

### In case of grease fires



## Installation and Ventilation

### Installation

1. Proper installation — Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never block openings in burner box on left side and left front.
3. Check to see if electrical power to the cooktop is turned on.

### Ventilation

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

Amana Model AKD3C is equipped with a down draft ventilation system. It is located in the center of the cooktop, between the cooking module openings. Be sure the cooktop is properly installed and ducted, as shown in the installation and ducting instructions that accompany Model AKD3C.

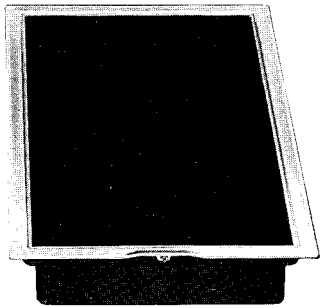
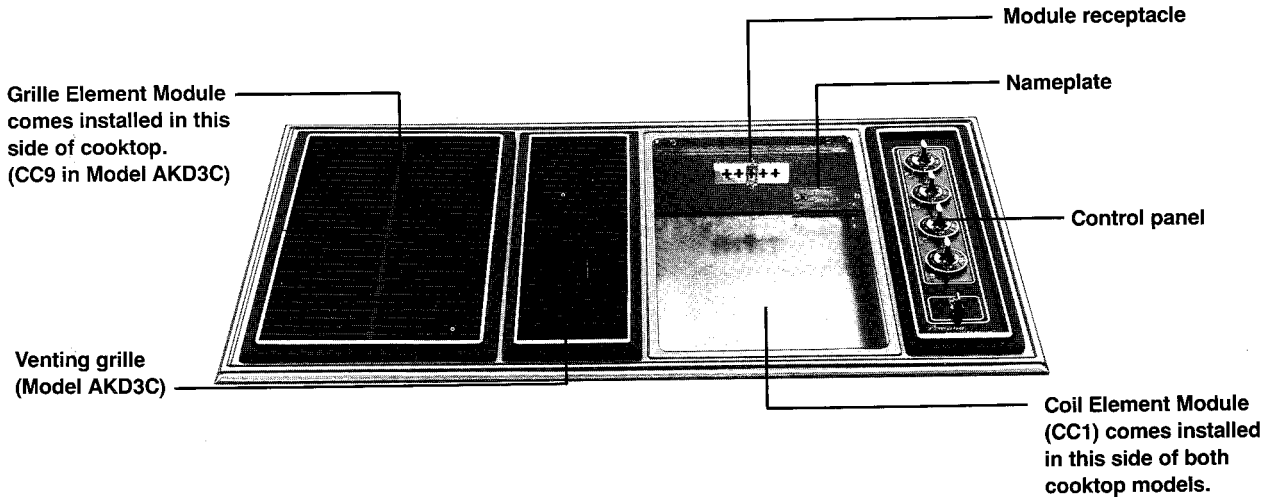
To operate the ventilation system, turn the exhaust fan switch located on the control panel in a clockwise direction only. The ventilation system will be activated as soon as the grille/griddle has been turned on.

### CLEAN VENT HOOD FREQUENTLY

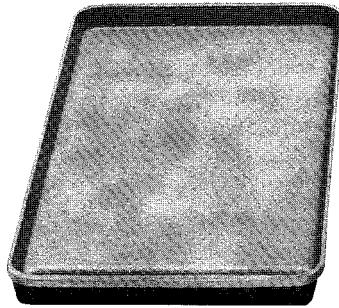
Grease should not be allowed to accumulate on hood, filter, and venting system. When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.

# Features and Controls

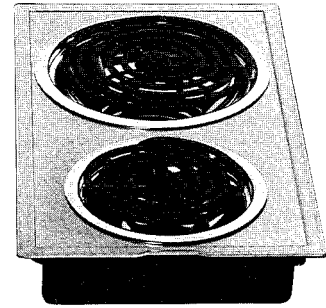
The Amana modular cooktop comes with grille and coil element modules installed. Removable modules let you add the optional features shown to either side of your cooktop.



**GLASS-CERAMIC MODULE (CC2)**



**GRIDDLE (CC7)**



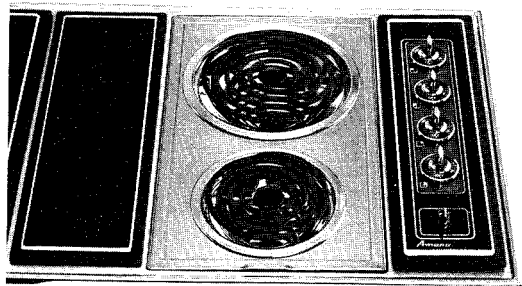
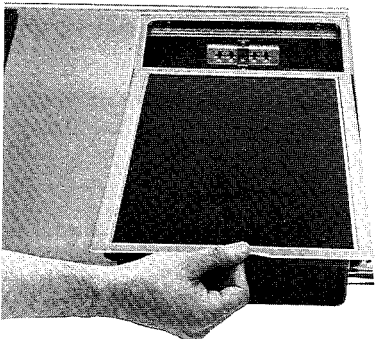
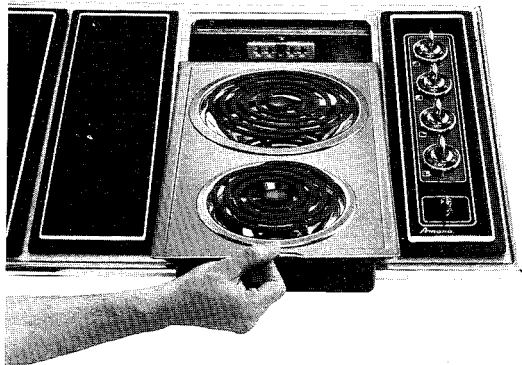
**COIL ELEMENT MODULE (shipped with cooktop) (CC1)**

# How to Install and Remove Modules

Your cooktop is shipped with a grille module in the left side and a coil element module in the right side. You can purchase any or all of four different cooking modules for installation on either side of the cooktop.

Follow these simple instructions to install the coil element module or the optional glass-ceramic module.

## Coil and Glass Ceramic Modules

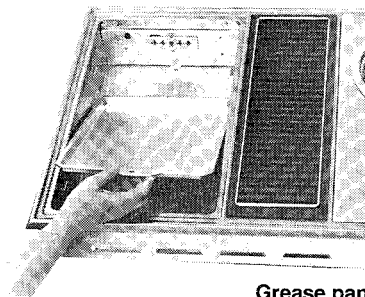


3. To disengage terminals, hold module by the side edges and slide toward the front of the cooktop. Lift out when fully unplugged.
4. When storing modules do not stack them where they may fall or be damaged. Never store materials on top of the glass-ceramic module. This could damage or mar the surface finish.

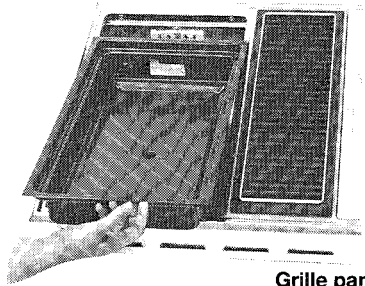
## TO INSTALL GRILLE:

1. Place grease pan in bottom of cooktop cavity. Install grille pan with opening to the rear of cooktop cavity. Place grille pan insert in grille pan.
2. 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 should now rest on the ledge of the grille pan.
3. 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.
4. Note that the grille may be installed in left, right, or both positions.

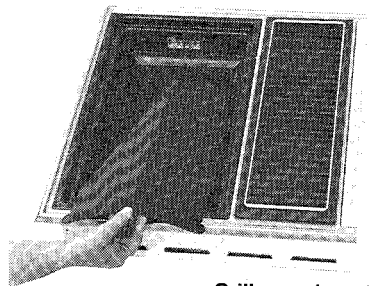
## Grille



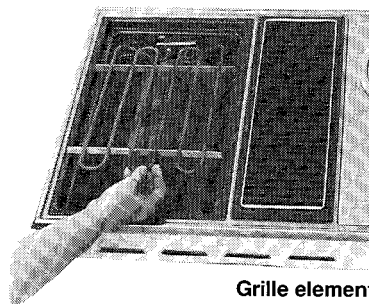
Grease pan



Grille pan



Grille pan insert



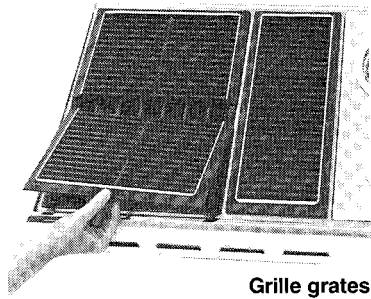
Grille element

## TO INSTALL MODULES:

1. Cooktop switches must be in the off position.
2. Position the terminal plug of the module at the rear of the cooktop, as shown in the picture.
3. Slide the module toward 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.



Grille grates

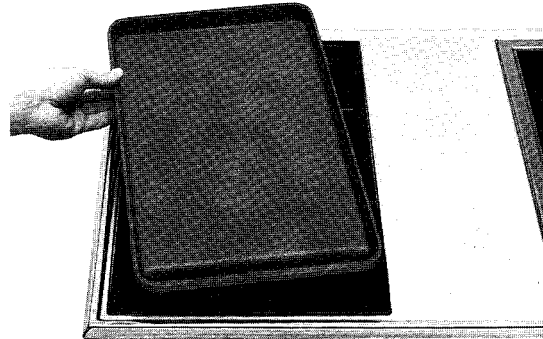
### TO REMOVE GRILLE:

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, while still engaged in the receptacle, could damage the terminal.
4. Remove insert from the bottom of the grille pan as shown.
5. Remove grille pan from cooktop as shown.
6. Remove grease pan from bottom of cooktop cavity.

### 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. Simply replace the grille grates with the griddle (drain sump to the front).

### Griddle



## Surface Cooking

### Surface controls for rangetop modules

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

Controls are safety type and must be pushed down before turning.

### Control settings

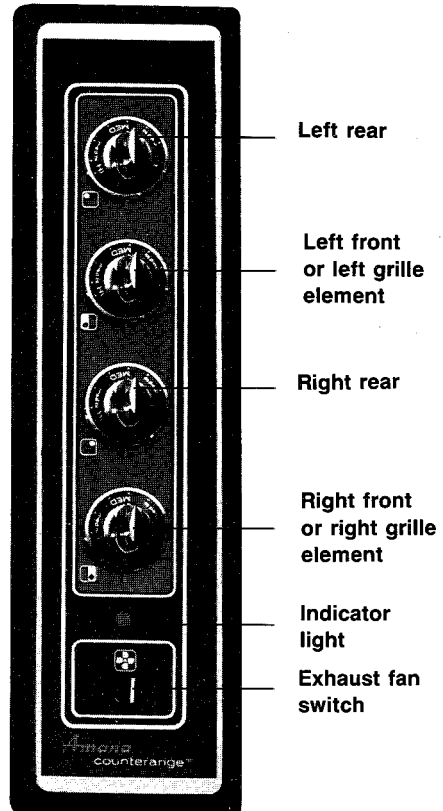
To set your surface unit control, grasp control knob and push down ... turn either clockwise or counterclockwise to desired heat setting.

Control 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 element and activate the ventilation system, when the grille is installed.

A red indicator light glows when any surface element is on.

The fan switch is operated by turning in a clockwise direction only.



## Cooking Guide for Using Heat Settings on Coil Modules

**HI**—Quick start for cooking, bring water to boil. (See page 10 for precautions regarding use of HI setting).

**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.

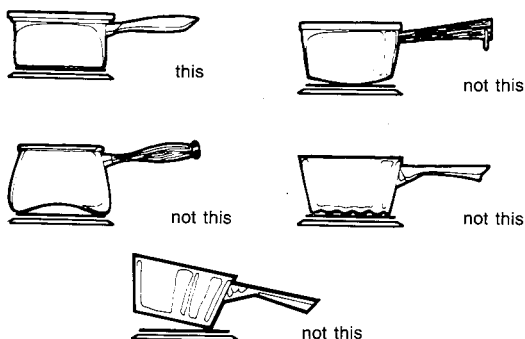
Different utensils and different amounts of foods being prepared will affect your choice of heat settings; however, experience will soon acquaint you with these characteristics.

## Retained Heat

All glass ceramic smoothtops retain heat over the cooking area 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.

### Which Utensils to Use

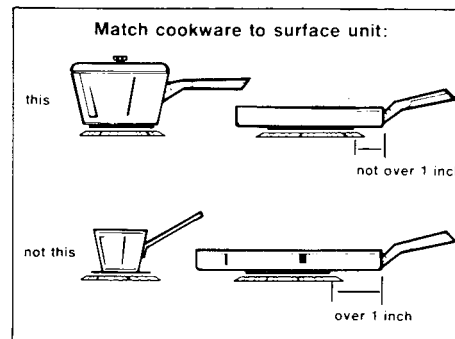


For best cooking results, energy conservation, and safety, always use cookware which is flat, well balanced, and has a tight fitting lid. Utensils should match the size of the heating area and be made of a material which conducts heat well.

## Glass-Ceramic Module

- Always select utensils with flat bottoms such as Amana Metal cookware. They are good conductors of heat and provide consistent and satisfactory results.
- To determine if the utensil is flat on the bottom, place the edge of a ruler on the bottom of the utensil and hold it up to the light. No light should be observed between the bottom of the utensil and the edge of the ruler.
- Avoid the use of utensils with convex, concave or irregular bottoms. These shorten the life of the cooktop and can result in heat stains that are not removable.
- The glass-ceramic material does not break easily, however, there are limits to what any material will withstand. Although the glass-ceramic passes the falling pot test, a heavy blow with a sharp instrument might crack it. But this is hardly likely in practice.
- Do not use utensils of a diameter that permits either side or bottom to rest on any rim portion of the cooktop cartridge!

- Never allow aluminum foil, foil wrapped packages, and disposable aluminum cooking utensils to come in contact with the hot glass-ceramic surface. It will permanently damage it.
- Pots should not be allowed to boil dry on high settings as this may damage the glass-ceramic plate and cause degrading of the surface.



## Coil Element Module

- Utensils should be flat on bottom and should match the size of the surface element. (Large pans on large elements, small pans on small elements.) In either case, the utensil should not overlap more than one inch on each side of the element.
- Aluminum utensils of medium weight 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 nutritious cooking with little water. Use regular and non-stick type surfaces.
- 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 surface unit when higher heats are used.
- For good heat conduction it is important that utensils with flat bottoms be used. Special cooking equipment without flat bottoms, such as the oriental wok, are not recommended. Life of the surface unit can be shortened and cooktop damaged due to high temperatures required in this type of cooking.

## Home Canning

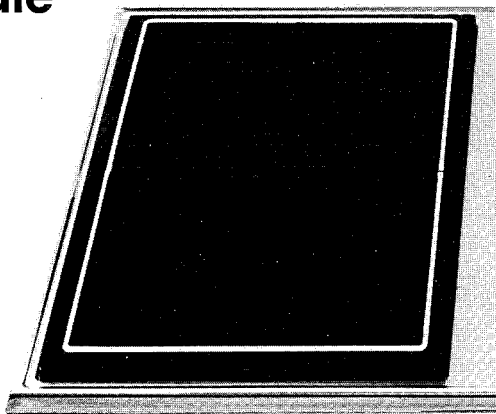
Canning should be done on the coil element module only. The canner should be flat on the bottom and should match the size of the surface element, not overlapping more than one inch on each side.

Follow these points when canning:

- 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. (See page 10 for precautions regarding HI setting.)
- Be sure canner fits over center of surface element. If your cooktop does not allow canner to be centered on surface element, use smaller diameter containers for good canning results.
- Flat bottom canners give best results. Be sure bottom of canner is flat and fits snugly over surface element. Canners with flanged or rippled bottoms (often found in enamelware) are not recommended.
- Remember, in following the recipes, canning is a process that generates large amounts of steam. Be careful 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, and 2) beginning with hot tap water for faster heating of large water quantities.

# How to Use the Grille/ Griddle



## Grille

1. Be sure grille section is assembled correctly as noted on page 5-6.
2. Pre-condition new grilles by brushing with salad oil or any of the new non-stick coatings to prevent meat from sticking.
3. Always use an exhaust fan when cooking on the grille. On Model AKD3C 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. Preheating improves the charbroiled flavor of meat and makes more attractive grille marks on meat.
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 needed for that “outdoor flavor.”
7. Do not leave grille unattended.
8. Excessive amounts of grease or drippings resulting in consistent flaming indicates a need to clean the grille interior or that excessive amounts of fat are present.

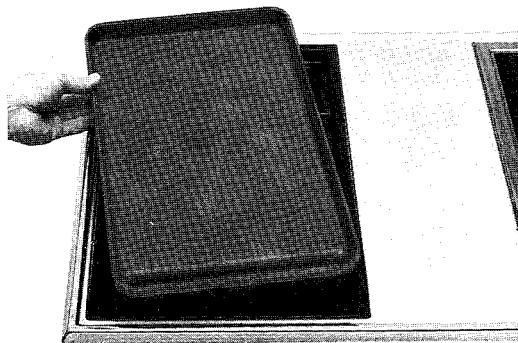
Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.

## 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 overhead range venthood.
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 page 6.
2. Before using griddle wash with hot soapy water, using a sponge or dishcloth to remove any manufacturing oils. Rinse and dry thoroughly.
3. Pre-condition the griddle surface by lightly wiping a teaspoon of cooking oil with paper toweling or a soft cloth over entire surface. (Do not use shortening or butter). Let cooking oil remain on the surface.
4. Remove the two grille grates and replace with griddle (drain sump at the front).
5. Preheat griddle on HI for 10 minutes, 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.
6. 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.**
7. Always use nylon, hard rubber, or wooden kitchen tools on the griddle's non-stick surface. Do not use metal spoons, spatulas, or knives.
8. When using the griddle, CC7, the chrome frame of the cooktop can become quite hot. Care should be taken to avoid contact with the chrome surface when using the griddle.



# Cooking Guides

## GRILLE

Preheat 10 minutes on "HI" for best flavor.

		Setting	Approximate Cooking Time (minutes)	
			First Side	Second Side
Steak (1/2-3/4")	Rare	HI	5	4
	Medium	HI	6	6
	Well	HI	8	8
Steak (1-1 1/2")	Rare	HI	5-7	5
	Medium	HI	9-11	10
	Well	HI	12-15	12
Approximate Total Cooking Time (minutes)				
Hamburgers		HI	20-25	
Hot Dogs		HI	12-15	
Pork Chops		HI	25-30	
Barbecued* Spare Ribs		HI	50-60	
Lamb Chops		MED HI	25-35	
Chicken Pieces		HI	45-60	
Ham Slice		MED HI	20-25	
Lobster Tails		HI	20-25	
Garlic Bread		HI	2-3	

\*Baste with barbecue sauce last 15-20 minutes.

## GRIDDLE<sup>(1)</sup>

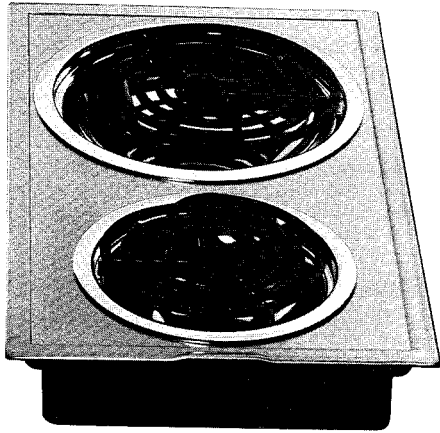
Preheat 10 minutes on HI

		Control Setting	Approximate Cooking Time (minutes)	
			First Side	Second Side
Sausage Patties		HI	8	4
Bacon		HI	3	1-2
Ham Slice		MED HI	6	5-6
Hamburgers		HI	6	5
Fish Sticks		MED	5	3-4
Hot Dogs		MED HI	5	5
Buns		HI	3	
French Toast		MED	3	2-3
Grilled Sandwiches		MED HI	3	3
Pancakes		HI	1 1/2-2	1-2
Eggs		MED HI	3	1

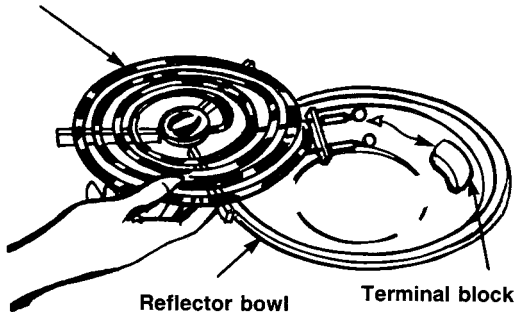
# How to Care for the Cooktop

## Save on clean up time:

- Before cooking, make sure bottom of cookware, reflector bowl, 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.

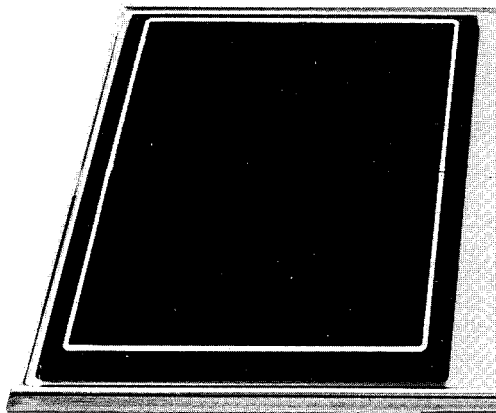


Surface heating element



Reflector bowl

Terminal block



## General care:

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.

To clean the control panel glass, remove the knobs by pulling upward. Using a soft damp cloth, clean the control panel area. Wipe dry before installing the knobs.

To clean the knobs, wash in a mild detergent and rinse with clear water. Wipe dry before installing on cooktop.

To clean metal surfaces, wash with a mild soap or detergent, then wipe dry. Do not use commercial oven cleaners, steel wool, abrasive powders, or acids on any aluminum, chrome, or plastic parts of the cooktop, as they may damage finish.

## COIL ELEMENT MODULE

The coil element 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 detergent solution if necessary.

## 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 reflector bowls and wash with dishes in soap and water or in dishwasher. If, after washing, spots burned on during cooking do not come off, try to remove them with a soapy cloth and chrome cleaner or ammonia water. Do not use abrasive powders or cleaners.

## Hi setting

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

## GRILLE/GRIDDLE

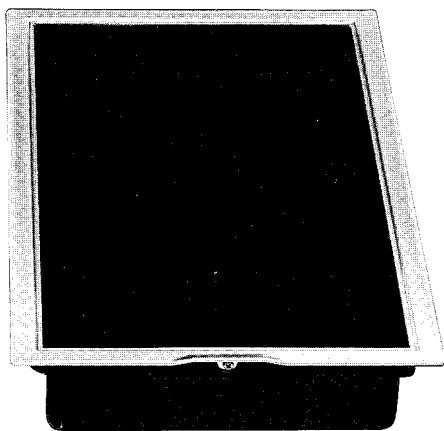
Before starting, be sure all control switches are off and all grille components cool.

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. 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 surfaces of the griddle to come in contact with objects that might scratch it. All four may also be washed in the dishwasher.

## GLASS-CERAMIC MODULE



### Daily Care:

- Use only Amana ASAP, BON AMI®, SOFT SCRUB® or baking soda to clean smoothtops. Do not use other cleaners.
- Dampen clean paper towel and clean unit.
- Wipe off this application with another clean, damp paper towel and wipe dry.

### 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 or soil-laden detergent water on heating area which may turn brown and resemble a discoloration next time area is heated. If that should happen, Amana ASAP, BON AMI® or SOFT SCRUB® should remove it.
- Wait until rangetop has cooled before cleaning. Fumes could be hazardous.
- Make sure diamond ring is not in contact with glass-ceramic rangetop when cleaning or cooking. It could scratch the surface.

## OTHER GLASS-CERAMIC CLEANING MATERIALS

### Do Use

Amana ASAP, BON AMI®, SOFT SCRUB® or baking soda should be used regularly to clean and protect cooking surface. Also use non-impregnated plastic and nylon pads when cleaning. Some examples are: DOBIE® scouring pad, SKRUFFY scouring brush and TUFFY® plastic mesh ball.

### Do Not Use

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

1. Avoid abrasive impregnated plastic, nylon and cloth pads such as: RESCUE® brand scouring pads, SCOTCH-BRITE® brand scouring pads, GOLDEN FLEECE® pot cleaner and scouring cloths—these can scratch your smoothtop.
2. Avoid metal pads such as CHORE GIRL® pot cleaners, KURLY KATE pot cleaners, S.O.S. soap pads, PADDY® soap pads—these can cause metal marks and scratches.

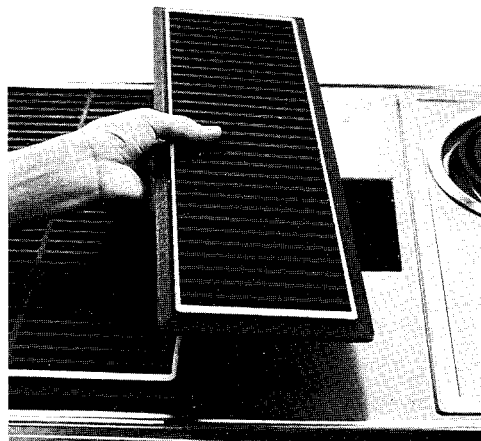
## How to deal with burned-on spots:

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.
3. Clean off remainder of burn-on using Amana ASAP, BON AMI®, SOFT SCRUB® or baking soda.

## Ventilation System (Model AKD3C)

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

To clean grille, remove from cooktop by lifting off and wipe with a damp cloth. If necessary the 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 filters in the sink. Filters may also be safely cleaned in the dishwasher.

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

