

Amana®

Model AKDH4C

Counterange™ Modular Cooktop

Use & Care Manual

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

Model No. AKDH4C

Mfg. No. _____

Serial No. _____

Date Installed _____

Selling Dealer _____

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

CAUTION: **IMPORTANT INSTRUCTIONS 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.
6. Storage on or near Appliance — Flammable materials should not be stored on or near surface units.
7. Do Not Use Water on Grease Fires — Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use Only Dry Potholders — Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

SURFACE COOKING UNITS:

1. Use Proper Pan Size — This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating elements. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
2. Never Leave Surface Units Unattended at High Heat Settings — Boilover causes smoking and greasy spillovers that may ignite.
3. 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. 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 cooktop 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 Unit — Heating units 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 burns. Some cleaners can produce noxious fumes if applied to a hot surface.

VENTILATING HOODS

CAUTION:

To Avoid the Risk of Fire:

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

CAUTION:

To Avoid the Risk of Personal Injury:

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

CAUTION:

To Avoid the Risk of Burns:

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR HEATING ELEMENTS —

Surface units may be hot even though they are dark in color. Areas near heating elements may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near heating elements until they have had sufficient time to cool. Among these areas are the cooktop and surfaces facing the cooktop. When using the griddle, CC7; or the grille, CC11B; 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 or grille.

GRILLE USAGE —

- Always make sure the exhaust fan is operating when cooking on the grille.
- Trim excessive fat from meat cooked on the grille.
- Do not leave the grille unattended.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- Should grease cause a sustained flame up:
 - 1) Remove food from the grille with a long-handled fork or tongs.
 - 2) Turn surface switch off.
 - 3) Turn exhaust fan off.
 - 4) Cover grille with griddle or other metal cover.
- Before removing grille pan, allow any grease to cool to a solid to avoid spilling.

TO INSTALL:

⚠ CAUTION:

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

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

⚠ CAUTION:

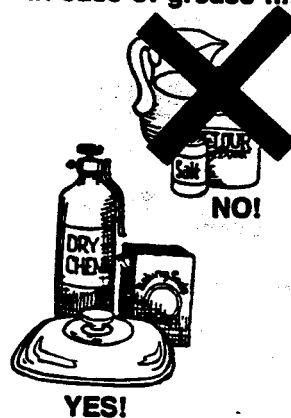
Due to the Nature of Cooking, Fires can Occur as a Result of Overcooking, Excessive Grease, or Component Failure. Though a Fire is Unlikely, if One Occurs Proceed as Follows:

SURFACE UNIT FIRES

1. **DO NOT** turn on a vent hood or the downdraft exhaust fan. The flames could be drawn into the hood where more damage could result.
2. Smother the fire with a 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 unit 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.

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

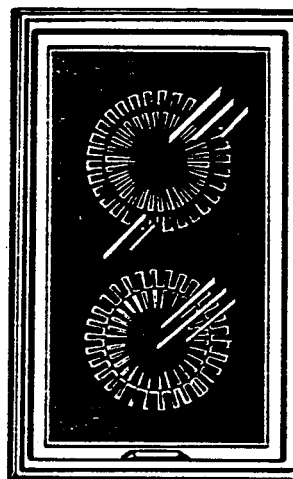
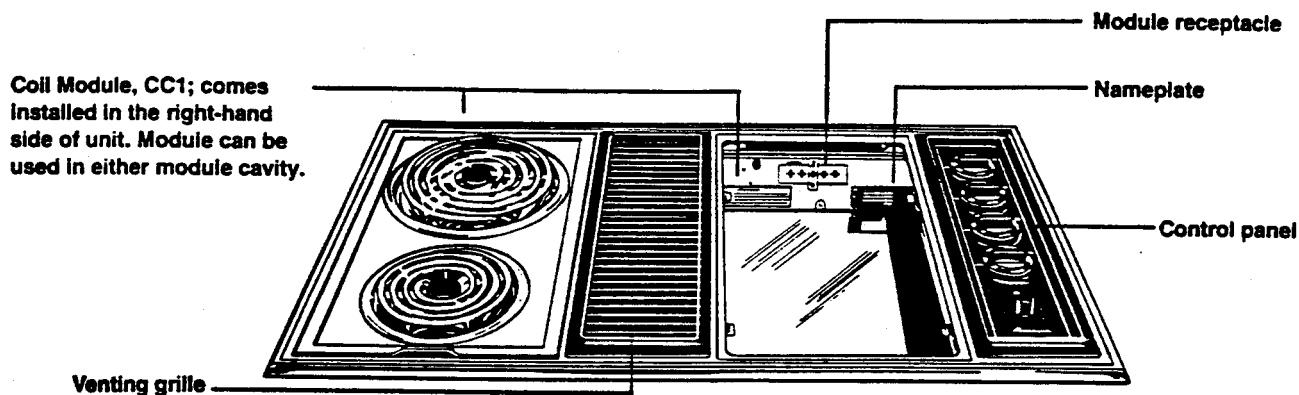
Your new Amana cooktop allows you the pleasure of grilling and open roasting food inside your home. However, such open cooking requires proper ventilation to remove cooking vapors, odors, and smoke.

Amana Model AKDH4C 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 AKDH4C.

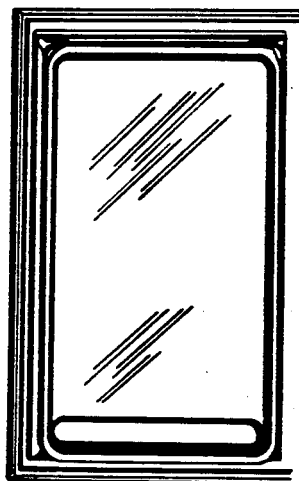
To operate the ventilation system, turn the exhaust fan switch located on the control panel in a clockwise direction only. The ventilation system will be activated as soon as the grille/griddle has been turned on.

FEATURES AND CONTROLS

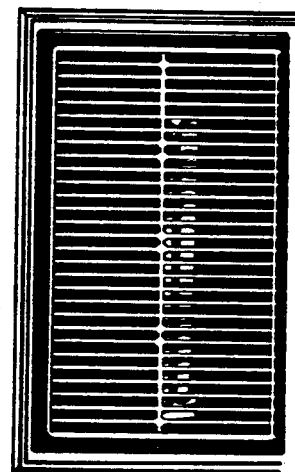
The Amana modular cooktop comes with grille and coil modules installed. Removable modules let you add the optional features shown to either side of your cooktop.



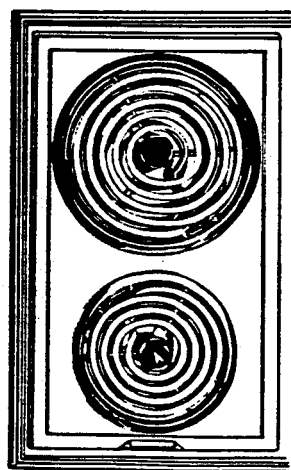
GLASS-CERAMIC MODULE (CC2)



GRIDDLE MODULE (CC7)

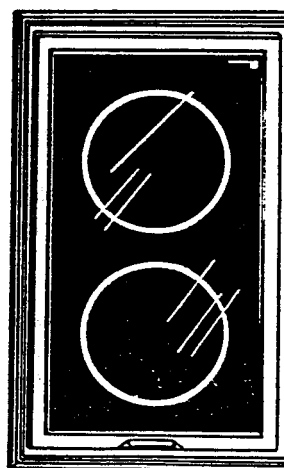


GRILLE MODULE (comes installed in cooktop) (CC11B)



COIL MODULE (comes installed in cooktop) (CC1)

The InstaGlow module, glass-ceramic module, griddle and an additional coil, module or grille module can be purchased at additional cost to expand the features of your cooktop.



INSTAGLOW MODULE (Halogen) (CC12H)

(Carefully read separate InstaGlow Module Use & Care Instructions packaged with this module before operating.)

HOW TO INSTALL AND REMOVE MODULES

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

Follow these simple instructions to install the coil module or the optional InstaGlow and glass-ceramic modules.

CAUTION:

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

TO INSTALL MODULES:

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

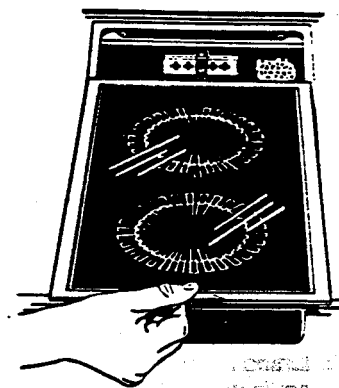
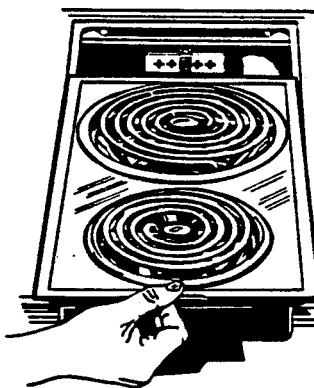
TO REMOVE MODULES:

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

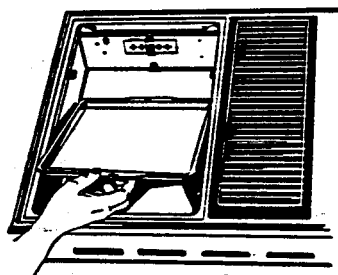
TO INSTALL GRILLE:

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

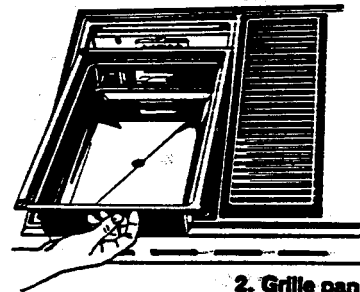
Coil and Glass-Ceramic Modules



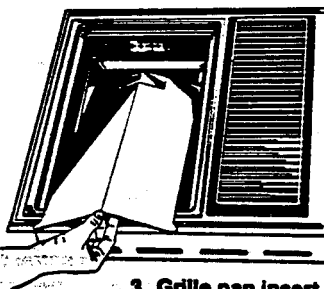
Grille



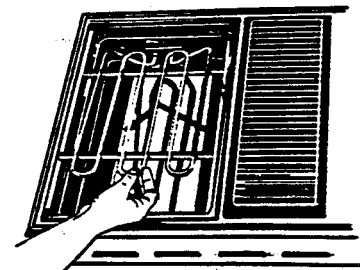
1. Grease pan



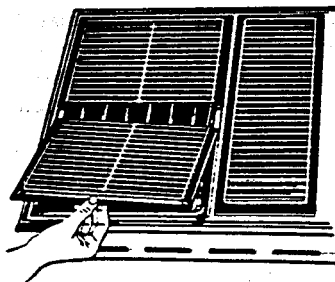
2. Grille pan



3. Grille pan insert



4. Grille element



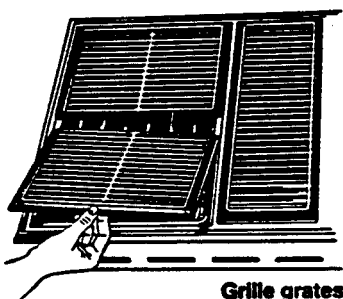
5. Grille grates

TO REMOVE GRILLE:

CAUTION:

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

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



Grille grates

TO INSTALL GRIDDLE:

The griddle is assembled in the same manner as the grille. The grease pan, grille pan, insert and module should be in place, as explained in the preceding section on page 5 (Steps 1-4). Simply replace the grille grates with the griddle (drain sump to the front). To remove, follow similar steps for removing the grille.

Griddle



SURFACE COOKING

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.

SURFACE CONTROL SETTINGS

To set your surface 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 module and activate the ventilation system, when the grille is installed.

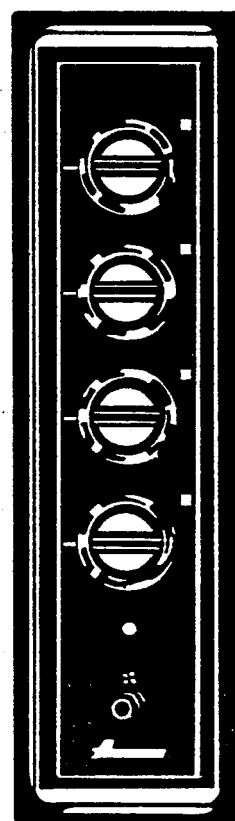
A red indicator light glows when any surface element is on.

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

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

Note: The InstaGlow and glass-ceramic modules will retain some of the heat generated during cooking so allow time for temperature to come down after turning the heat setting lower.

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 rather than when settings are turned down due to the retained heat in the cooking areas. (See page 9 for setting suggestions.)



Left rear

Left front element
or left grille
module

Right rear

Right front element
or right grille
module

Indicator
light

Exhaust fan
switch

Cooking Guide for Using Heat Settings on Coil Modules

HI—Quick start for cooking, bringing 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.

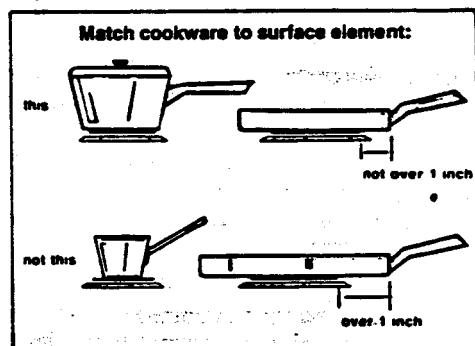
MED—Saute and brown; maintain slow boil on large amount of food.

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.



COIL ELEMENT MODULE

- Utensils should be flat on the bottom and should match the size of the heating element. (Large pans on large elements, small pans on small elements.) In either case, the utensil should not overlap more than one inch on either side of the element.
- 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 retaining the nutritive value of food since little water is needed. 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 (pyroceran), and stainless steel. Also, some types of enamelware, under certain conditions could melt and fuse to heating element when higher heat is 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 with the ring stand are not recommended. Life of the surface element can be shortened and cooktop damaged due to high temperatures required in this type of cooking. However, flat-bottomed woks, those without ring stands, can be used for best results on the coil element.

HOME CANNING

Water bath canning works best on the coil module. The canner should have a flat bottom and should match the side of the heating element, not overlapping more than one inch on either side.

Canning is not recommended on the glass-ceramic and InstaGlow modules. Follow these points when canning:

- Cover canner and bring water to boil on HI heat, then after boiling has begun, adjust heat to lowest setting to maintain boil. This saves energy and best uses surface element. (See page 10 for precautions regarding HI setting.)

- Be sure canner fits over center of heating element. If your cooktop does not allow canner to be centered on heating element, use smaller diameter container for good canning results.
- Flat bottom canners give best results. Be sure bottom of canner is flat and fits snugly over heating 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. Use care when canning to prevent burns from steam or heat.

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

GLASS-CERAMIC AND INSTAGLOW MODULES

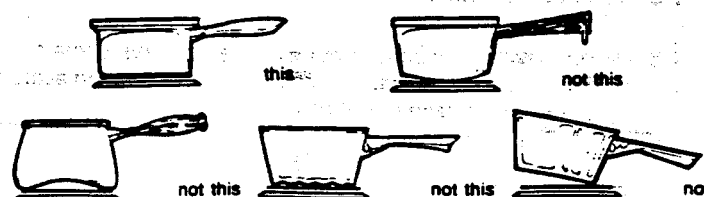
- Always select utensils with flat bottoms such as Amana Metal Cookware. Medium to heavy gauge metal utensils are good conductors of heat and provide consistent and satisfactory results.
- Glass and glass-ceramic cookware are not recommended on the glass-ceramic module since small imperfections in the bottom of such cookware can scratch the cooktop surface.
- 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.
- The flatter the utensil's bottom surface, the better it will be able to receive heat from the element and conduct heat to the food.
- 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.
- Cookware with thick disk-like bottoms work very well on the glass-ceramic surface because they are durable and remain flat with use.
- Do not use utensils of a diameter that permits either side or bottom to rest on any rim portion of the cooktop module!
- Never allow aluminum foil, foil wrapped packages, and disposable aluminum cooking utensils to come in contact with the hot glass-ceramic surface, since it may permanently damage the glass-ceramic surface.
- Pots should not be allowed to boil dry on high settings as this may damage the glass-ceramic module and cause degrading of the surface.

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.

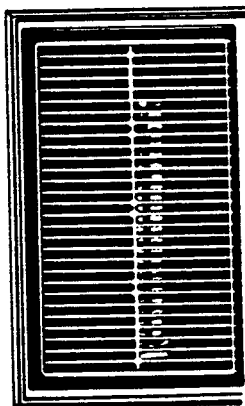
Which Utensils to Use



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 element and be made of a material which conducts heat well.

HOW TO USE THE GRILLE/GRIDDLE



GRILLE

1. Be sure grille section is assembled correctly as noted on pages 5-6.
2. Precondition new grilles by lightly brushing with salad oil or a non-stick coating to prevent meat from sticking.
3. Always use an exhaust fan when cooking on the grille.
On Model AKDH4C the control knob for the grille will automatically turn on the ventilation system when cooking with the grille. This feature helps protect the area surrounding the cooktop from heat damage. To turn off the ventilation system, turn the control knob for the grille to the OFF position.
4. Preheat grille on HI for 10 minutes by turning on the front element control which regulates the grille module. 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 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.

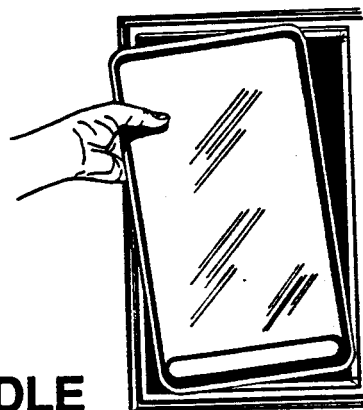
Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.

CAUTION:

To Avoid the Risk of Fire:

Should grease cause sustained flame up:

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



GRIDDLE

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

CAUTION:

To Avoid the Risk of Burns:

1. 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.
2. Always use nylon, hard rubber, or wooden kitchen tools on the griddle's non-stick surface. Do not use metal spoons, spatulas, or knives as they can scratch the non-stick surface.
3. 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.

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

Approximate Total Cooking Time (minutes)

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

*Baste with barbecue sauce last 15-20 minutes.

GRIDDLE

Preheat 10 minutes on HI

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

INSTAGLOW and GLASS-CERAMIC

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

Cooking Method	Food	Control Knob Setting
Boiling	Cereals - boil water	HI
	- cook	LO
	Pastas - boil water	HI
	- to simmer	MED
	Vegetables - boil water	HI
Frying, Grilling ¹	- cook	LO to MED LO
	Eggs	LO to MED LO
	Meats - Bacon	MED to MED HI
	- patties, chops, steaks	MED LO to MED
	Pancakes, French Toast	MED
	Grilled Sandwiches	MED to MED HI
Melting	Butter, chocolate, cheese	MED LO
Simmering	Soups, Sauces, Meats	MED LO
Steaming	All Foods (cover)	
	- boil water	HI
	- maintain steam	MED LO
Warming - Holding	Leftovers (cover)	MED LO
	Holding foods ²	LO

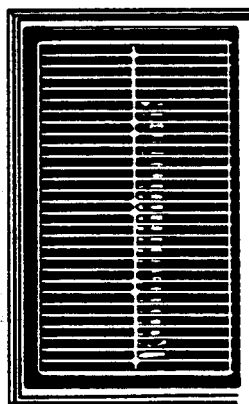
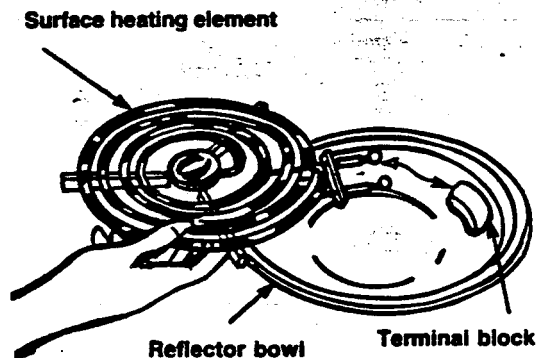
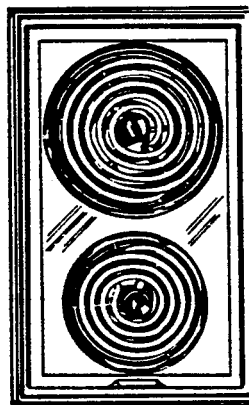
¹Preheat skillet for patties, chops, steaks, searing roasts, pancakes. French toast and grilled sandwiches.

²For safety, meat, milk, poultry, eggs and fish products should never be held more than two hours.

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.



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 outward. Using a soft damp cloth, clean the control panel area. Wipe dry before replacing the knobs.

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

COIL MODULE

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

The coil module does not normally need to be removed from the cooktop for cleaning. If it becomes necessary to remove the module for cleaning, all controls must be OFF and elements cool. Never immerse the module in water. This can damage the wiring. The interior and bottom of the module may be wiped clean with a 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 as they can scratch the finish.

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 setting. The HI heat setting should be used sparingly to bring food to a quick boil. Beyond that, lower heat settings do the job just as well and are more efficient.

GRILLE/GRIDDLE MODULES

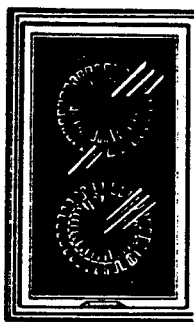
Before cleaning, be sure all control switches are OFF and all grille components are cool.

To clean the two grates, remove from cooktop by lifting off. The grilles can be washed in the sink with a mild detergent and plastic scouring pad. Avoid abrasive cleansers that can scratch the finish. Do not use oven cleaners. Wipe dry before reinstalling on cooktop.

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

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

INSTAGLOW AND GLASS-CERAMIC MODULE



Daily Care:

- Use only Amana ASAP™ Cleaner-Conditioner, BON AMI®, SOFT SCRUB® (non-bleach formula) or baking soda to clean InstaGlow and glass-ceramic module. Do not use other cleaners.
- Apply cleaner using dampened paper towel to clean the unit.
- Wipe off this application with another clean, damp paper towel and wipe dry.
- See chart on special cleaning in InstaGlow Module Use & Care Instructions for more information.

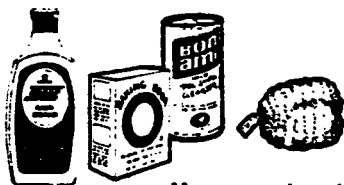
CAUTION:

To Avoid the Risk of Burns, or Personal Injury:

Remember:

- If a wet paper towel is used to remove spillovers from a warm cooking area, be careful to avoid steam burns by allowing area to cool sufficiently.
- Never mix household cleaning products! Chemical mixtures may interact, with objectionable or even hazardous results.
- Do not use a sponge or dishcloth. They can leave a film of 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™ Cleaner-Conditioner, BON AMI® or SOFT SCRUB® (non-bleach formula) should remove it.
- Wait until cooktop has cooled before cleaning. Some cleansers can produce noxious fumes if applied to a hot surface.
- Make sure diamond ring is not in contact with glass-ceramic cooktop when cleaning or cooking. It could scratch the surface which eventually can cause a crack in the glass-ceramic.

Glass-Ceramic Cleaning Materials



Use non-abrasive cleaners only!

Do Use

Amana ASAP™, BON AMI®, SOFT SCRUB® (non-bleach formula) or baking soda should be used regularly to clean and protect cooking surface. Also use non-abrasive 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 module.

2. Avoid metal pads such as CHORE BOY® 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 place an ice-filled pan directly on the area.
2. Carefully remove excess soil with a single edge razor blade or Gillette Widge®.
3. Clean off remainder of burn-on using Amana ASAP™, BON AMI®, SOFT SCRUB® (non-bleach formula) or baking soda.



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

IMPORTANT! Carefully remove spills or boilovers of sugar syrup immediately. Such spills can cause pitting if not cleaned up immediately.

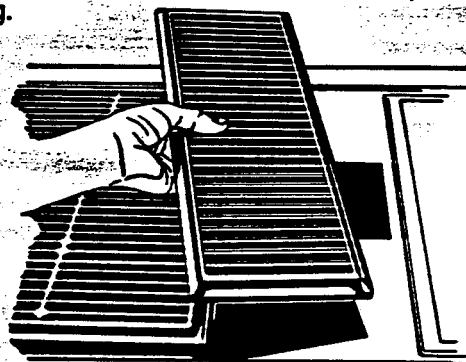
VENTILATION SYSTEM CARE

CAUTION:

To Avoid the Risk of Personal Injury, All Switches **MUST** Be In the OFF Position Before Attempting the Following:

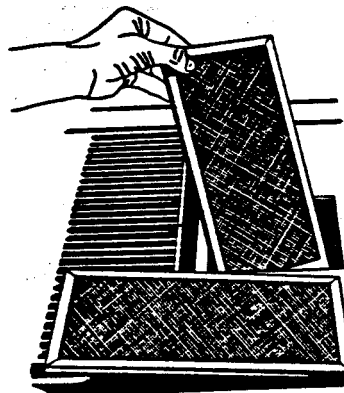
Before cleaning the vent grille, be sure the exhaust fan is shut off and area is cool.

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



The vent filters are a permanent type and should be cleaned when soiled. Warm water and liquid dishwashing detergent is all that is required to clean the 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.



BEFORE CALLING FOR SERVICE:

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

When service is required:

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

- An accurate description of the trouble.
- Complete model and serial numbers from the serial plate located at the back of the burner box, right section. To see the serial plate you must remove the module on the right side.

**Amana-
Asure**
EXTENDED SERVICE PLAN

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

Your participating Amana dealer has details. Or contact us:

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

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

Write:

Customer Relations Department
Amana Refrigeration, Inc.
Amana, Iowa 52204
or Dial:
(319) 622-5511
Monday through Friday
(8 a.m.—4:30 p.m., Central
Time Zone)
and ask for
Customer Relations

Information on product usage, installation, warranty, and dealer/ service can be obtained through the Amana toll-free number.

CONSUMER INFORMATION LINE
AMANA TOLL-FREE NUMBER

☎ 1-800-843-0304