

Amana

Model AK2H30 and Model AK2H35 Smoothtop Cooktop Use & Care Manual

**Please read and understand this manual before
operating the cooktop.**

CONTENTS

For Safety's Sake	2
Important Instructions For Safe Cooking	2
Installation Information	3
Cooktop Features	4
Cookware Tips	5
How to Start Cooking	6
Cooktop Setting Suggestions Chart	7
How To Clean the Cooktop	8
Chart for Special Cooktop Cleaning	9
Before Calling For Service	10
Amana Toll-Free Consumer Information Line	10
Amana Asure	10

For future reference, record basic cooktop information found on product serial plate and retain a copy of your sales receipt for proof of purchase. The product serial plate is located on the bottom of the cooktop unit.

Model No. _____

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.

IMPORTANT INSTRUCTIONS FOR SAFE COOKING

Use this appliance only for its intended purpose as described in this manual.

CAUTION

To Avoid the Risk of Personal Injury

Do not store items of interest to children in cabinets above your cooktop. Children climbing on the cooktop to reach items 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.

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 Appliance — Flammable materials should not be stored on or near surface units.
7. Do Not Use Water on Grease Fires — Smother fire or flame with a non-flammable lid, turning cooktop controls off 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 surfaces. 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 sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element area. The use of undersized utensils will expose a portion of the heating area to direct contact and may result in ignition of clothing. Proper relationship of utensil to surface unit will also improve efficiency.
2. Never Leave Surface Units Unattended at High Heat Settings — Boilover causes smoking and greasy spillovers that may ignite.
3. 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.
4. 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.
5. 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.

CAUTION

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.

FOR SAFETY'S SAKE CONT.

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:

1. DO NOT turn on a 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".

OF COURSE, IF SMOKE AND FIRE PERSIST, CALL THE LOCAL FIRE DEPARTMENT.

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.

FOR SAFETY'S SAKE

- Do not mix household cleaning products. Chemical mixtures may interact, with objectionable or even hazardous results.
- Do not put plastic items on warm cooking areas. They'll stick and melt.
- Do not slide rough metal objects across cooktop surface. Scratching or metal marking can result.
- Do not use cookware with rough bottoms. They can scratch the surface.
- Do not use a sponge or dishcloth to clean top. They can leave a film of soil-laden detergent water on the cooktop surface. If this should happen, Amana ASAP™ Cleaner-Conditioner, Bon Ami®, Soft Scrub® (non-bleach formula), or baking soda will remove the stain.
- Do not use aluminum foil or place foods packaged in aluminum foil directly on the cooktop for cooking. Direct use of foil can damage the cooktop.
- Do not 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.
- Do not "flame" foods under vent hood with fan on. If operating, the fan could spread the flame.
- Do not heat unopened food containers. Pressure buildup can cause container to burst and result in possible injury.
- Do not allow pots to boil dry on high settings as this can cause damage to the glass-ceramic cooktop and the cookware.

INSTALLATION INFORMATION

The cooktop can be installed with the control panel to the right or the left side, it may also be installed in either an island or peninsula. For detailed instructions on the reversible installation option, refer to the installation instructions included with the cooktop.

You can install an optional vent hood ventilation system above your cooktop. Consult your Amana dealer for more information about Amana vent hoods Models RVH4C, RVH5C and RVHB8. Remember, it is important to clean a vent hood frequently to prevent the risk of fire.

HELPFUL HINT:

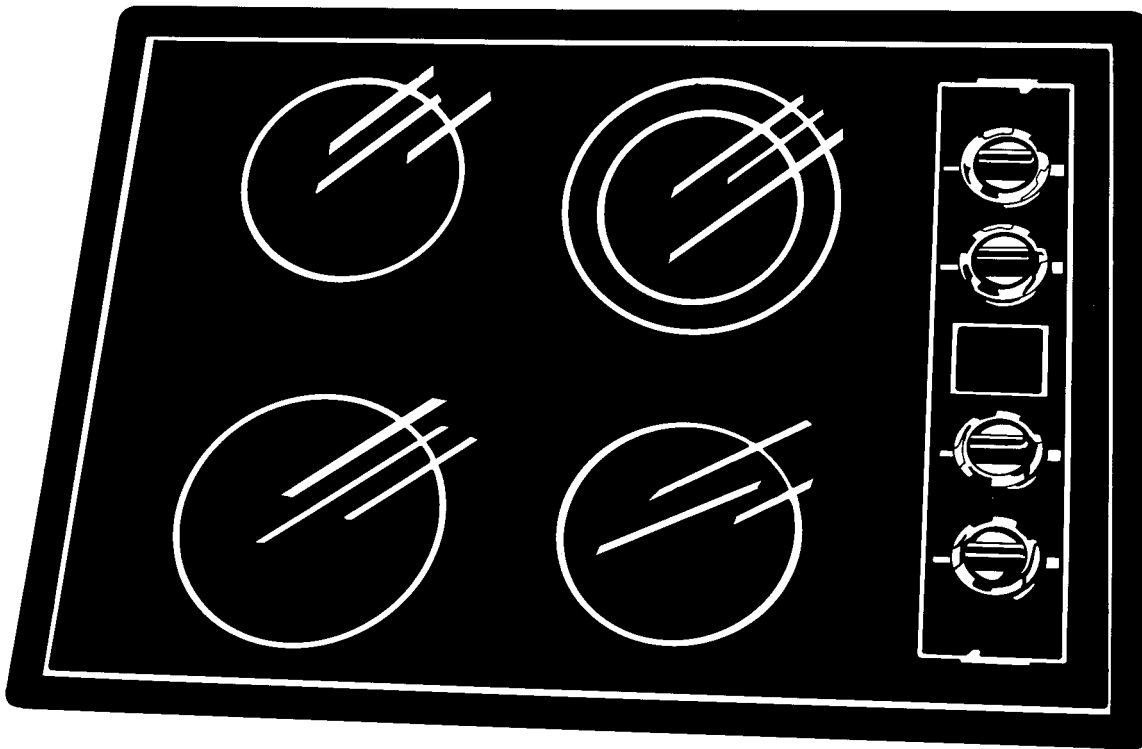
Before installing your cooktop, record the information from the product serial plate (located on the bottom of the cooktop unit) onto the front cover of your use and care manual for future reference. Keep your use and care manual in a handy place.

TO INSTALL:

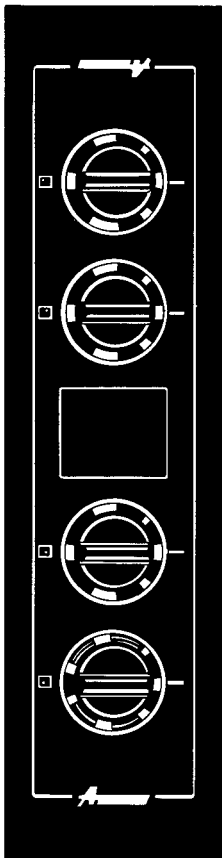
WARNING

To Avoid the Risk of Electrical 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.



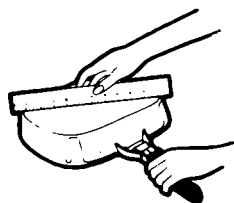
COOKTOP FEATURES



Your new InstaGlow™ Smoothtop Cooktop blends the beauty of a glass-ceramic cooktop with a high performance cooking system. All of the cooking elements heat up quickly and evenly for good cooking performance. The two quartz halogen heating elements are uniquely designed with two quartz halogen lamps (vacuum-sealed quartz glass tubes filled with halogen gas) which produce virtually instantaneous heat and glowing light when turned on. In addition, these halogen elements have a resistance coil element located around the outer edge which adds and distributes heat to further ensure even cooking performance. Your cooktop also features two electric resistance heating elements which provide a visual response much quicker and brighter than conventional coil elements. One of these elements is a dual element and provides the convenience and versatility of both a 5½" and 8" element.

The push-to-turn control knobs have an infinite number of settings so you can control the element. The elements will cycle off and on to maintain the desired setting. The control panel includes a cluster of indicator lights which correspond with the location of the surface heating areas. They glow red to show which surface areas are turned on. As an extra safety feature, even after an element has been turned off, its corresponding indicator light will continue to glow until the cooking surface above the element cools to a safe temperature. The 'on' lights, located at either end of the control panel, will glow red when any element is on. Use the retained heat, as indicated by these indicator lights, to finish cooking or keep foods warm. Each element area also has a temperature limiter to protect the glass-ceramic cooktop from possible damage caused by overheating. The cooktop is easy to keep clean since the control knobs can be removed for cleaning and the mounting rim completely seals the cooktop to prevent liquids from seeping inside.

COOKWARE TIPS



Using proper cookware is important in achieving optimum cooking results. We recommend using medium to heavy gauge metal cookware with flat, smooth bottoms for best cooking results and for maintaining the beautiful appearance of the cooktop. 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.

When we say flat, we mean all-over flatness without grooves, recessed bottoms, other dents or warpage. One check for flatness is to place a straight edge ruler perpendicular to the bottom. 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.

Cookware with thick disk-like bottoms work very well on the glass-ceramic surface because they are durable and remain flat with use.

NOTE: Because glass and glass-ceramic cookware are not good heat conductors, they are not recommended for use on this cooktop. Small imperfections in the bottom surface of such cookware can scratch the glass-ceramic cooktop surface permanently.

Aluminum, stainless steel, and other metal cookware that is flat will conduct heat quickly. **Cast iron cookware should be used for heat settings no higher than MEDIUM. Cast iron can retain high temperatures even after the cooking element is turned off which could damage the glass-ceramic cooktop. Use cast iron cookware for short term, low heat cooking.**

Many metal pans may contain aluminum which can deposit markings on the cooktop. These markings can be removed by using ASAP™ Cleaner-Conditioner, Soft Scrub® (non-bleach formula) or Bon Ami® and a nonabrasive nylon cleaning pad.

Also look for cookware that matches the size of the elements (with no more than 1-inch overlap) for the most efficient cooking.

WHICH POTS TO USE?

For best cooking results, efficiency and safety, always use cookware which:

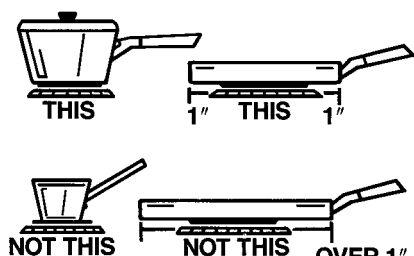
1. **Is flat.**
2. **Stays flat when heated.**
3. **Most closely matches the size of the heating area.**
4. **Is well balanced.**
5. **Has a tight-fitting lid.**
6. **Is made of a material which conducts heat well.**

CANNING AND WOK USAGE

You can use your cooktop for canning. The bottom of the canning container should have the same characteristics that are recommended for regular cookware (i.e. flat bottoms). Avoid canners with flanged or grooved bottoms. Make sure that the canning container does not touch the cooktop frame. If the bottom rests on the frame, it will not be in complete contact with the heating area and canning times will be increased. If your cooktop does not allow the canner to be centered on the surface element, use smaller diameter containers for good canning results. Remember to cover containers such as water bath canners, for faster heating. Follow the canning instructions given in any standard cookbook or supplied by the canner manufacturer.

Remember, canning is a process that generates large amounts of steam. Use care when canning to prevent burns from steam or heat. Some manufacturers give instructions for using pressure canning containers for better water bath canning results. Check manufacturers instructions for further details.

Match cookware to surface unit:



Remember:

- Do not use aluminum foil or place foods packaged in aluminum foil directly on the cooktop for cooking. Aluminum foil can damage the cooktop surface.
- Do not use cooktop as a cutting board.
- Do not put plastic, paper, or cloth items on cooktop. Such items can burn or melt on contact with hot surfaces.

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, 2) beginning with hot tap water for faster heating of large quantities of water and 3) keeping containers covered.

For best results in wok cooking, it is recommended you use a flat-bottomed wok instead of a wok with a ring stand. Woks with ring stands are designed for use on gas burners only.

For further information on cookware, canning utensils, and woks, call the Amana Toll-free Consumer Information Line (1-800-843-0304).

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 overcooking and save on the electrical power.

To use the cooktop, follow these basic steps:

NOTE:

As with all cooking appliances, place the cooking utensil on the cooking surface before turning the appliance on.

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. Center cookware on a cooking area which most nearly matches the size of the bottom of the cookware.
3. Turn **control knob** to start cooking. As a safety feature, the knobs must be pushed down before they can be turned. A chart of suggested settings is on page 8.

Your Amana cooktop features a dual element. You can use either the entire element (8") or only the center portion (5½") for cooking.

To use the element, you will notice that the control knob has two sets of temperature settings. The double line indicates that you are using the entire element (8" and 5½"). The settings connected by the single line should be selected when using the center portion (5½") of the element. The center portion is great for small pans and for keeping foods warm.

You will love the added convenience this element offers and its ease of use.

4. Reset the **control knob** as necessary for required changes in cooking. The controls will cycle the elements off and on so that the setting you have selected will be properly maintained. When the selected temperature is reached, the element turns off and then it will cycle on again to keep the temperature at the desired setting. For example, the higher the setting you select, the more often the element will cycle on and the less it will be off. Even on the HI setting the elements will cycle. On a low setting, the element will cycle off more often.

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

It is 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 retained heat in the cooktop surface.

The control panel includes a cluster of indicator lights which correspond with the location of the surface heating areas. They glow red to show which surface areas are turned on. The 'on' light will glow red when any element is turned on.

WHEN ANY SURFACE ELEMENT IS TURNED OFF, THE INDICATOR LIGHT REMAINS ON UNTIL THE CORRESPONDING SURFACE HEATING AREA IS AT A SAFE TEMPERATURE. The amount of heat in any surface heating area is determined by the length of time the element is on, the type of pan used and the control knob setting. **Therefore, the length of time each 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 elements are turned off simultaneously.

HELPFUL HINTS

- When bringing to boil use “Hi” setting and cover cookware.
- If boilover develops, remove the cover or take the cookware off the cooking area until the surface has had time to sufficiently cool, then wipe the area clean and continue cooking.
- When turning the setting down to slow the rate of cooking, allow time for the retained heat in the cookware and cooking area to lower.
- 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. Use retained heat to hold foods for serving.
- Some foods, such as eggs, are more sensitive to heat than others and cook relatively fast. With foods that tend to scorch or burn easily, start with the lowest recommended setting.
- To cool a cooking area quickly, place a pan of cold water or ice on the area to absorb residual heat.

COOKTOP SETTING SUGGESTIONS CHART

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

The dual element gives you added versatility by accommodating different sized pans. Use the entire element (setting marked with double lines) for larger pans with larger amounts of food. The center portion of the dual element (settings marked with single line) is ideal for small saucepans. Try it for preparing small quantities of food such as when cooking sauces and puddings, melting chocolate and butter, reheating leftovers, as well as holding foods to keep them warm.

Cooking Method	Foods	Control Knob Setting
Blanching	Fruits, Vegetables, Nuts	HI
Boiling	Cereals — boil water	HI
	— cook	LO
	Pastas — boil water	HI
	— to simmer	MED LO to MED
	Vegetables — boil water	HI
	— cook	MED LO to MED
Braising	Meats and Poultry	MED LO
Deep Fat Frying ¹	Vegetables, Meats, Pastry, etc. — to heat oil (adjust setting to maintain desired temperature.)	HI
Frying, Grilling ²	Eggs	LO to MED LO
	Meats — Bacon	MED LO to MED
	patties, chops, steaks	MED LO to MED
	Pancakes, French Toast	MED LO to MED
	Grilled Sandwiches	MED to MED HI
Melting	Butter, Chocolate, Cheese	LO to MED LO
Pressure Cooking	Meats, poultry, vegetables (use adequate amount of liquid) — bring to pressure (adjust setting to maintain pressure)	HI
Simmering	Soups, Sauces, Meats	MED LO
Slow Cooking	Meats, Stews, Sauces	LO to MED LO
Steaming	All Foods (cover)	
	— boil water	HI
	— maintain steam	MED LO
Warming — Holding	Leftovers (cover)	MED LO
	Holding foods ³	LO

¹ Use metal utensil only.

² Preheat skillet for patties, chops, steaks, searing roasts, pancakes, French toast and grilled sandwiches.

³ For safety, meat, milk, poultry, eggs and fish products should never be held more than two hours.

* Hints for Deep Fat Frying on Cooktop

Deep fat frying on the glass-ceramic cooktop may be somewhat different than what you are used to. Because the glass-ceramic surface retains heat well, the settings should be turned down **BEFORE** the oil reaches the desired end temperature. Learn to think ahead so you can adjust the setting while allowing for the retained heat to be used.

When deep fat frying, fill and heat oil to temperature as indicated in recipe. For best results, use a deep fat frying thermometer. Place thermometer so that the bulb does not touch the bottom or sides of the pan. Add food in quantities small enough to keep the temperature of the fat from dropping drastically. Keep temperature of fat as constant as possible for best results.

Remember to use caution when working with hot oil or fat.

HOW TO CLEAN THE COOKTOP

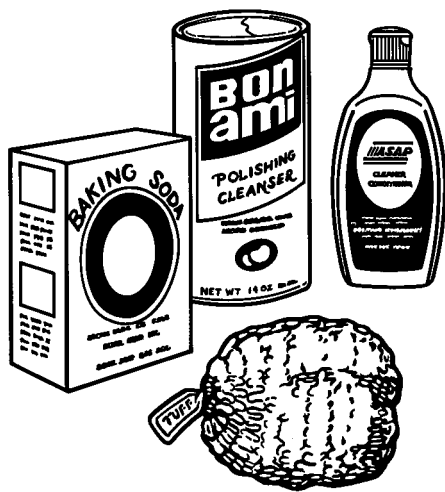
HELPFUL HINT:

Use only paper towels when cleaning the cooktop — sponges or dishcloths can leave a film of soil-laden detergent water on the glass-ceramic surface which can dull or discolor the cooktop when heated.

NOTE: Avoid sliding metal items across the glass ceramic surface as this can cause metal markings on the cooktop. Metal markings can be taken off by following routine care and burned-on spots instructions listed.



CAUTION — Do not use cleansers on any hot surface. Any resulting fumes can be hazardous. Wait until cooktop has cooled before cleaning.



HELPFUL HINT:

To quickly cool the cooktop for cleaning or countertop use, place a pan or skillet—partially filled with cold water or ice cubes on the heated area(s).

1. Save on clean-up time:

- Make sure bottom of cookware and cooking area are clean and dry before using cooktop.
- 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 only ASAP™ (Amana Service Authorized Parts) Cleaner-Conditioner, Bon Ami®, Soft Scrub® (non-bleach formula), or baking soda to clean the cooktop surface. Do not use cleaners which contain bleach or ammonia since these can damage the cooktop surface.
- Apply a small amount of cleaner and with dampened clean paper towel, clean surface.
- Wipe off this application with another clean, damp paper towel then wipe dry.

3. Routine care:

- If surface becomes dull, hazy or heavily soiled: Use ASAP™ Cleaner-Conditioner or BON AMI® to help prevent or remove such discolorations.
- Clean black frame with soap and water. Avoid abrasive cleansers. Do not slide pots and pans across frame since this may eventually cause scratching of the frame.
- Clean black control knobs by removing them and washing in mild, soapy water. If soil is dried on, soak knobs in soapy water. Rinse and dry.

4. How to deal with burned-on spots:

- Make sure area to be cleaned is cooled. To cool quickly, you can place an ice-filled pan on the area.
- Carefully remove excess soil with a single-edge razor blade or Gillette Widget® (see illustration).
- Clean off remainder of burn-on with ASAP™ Cleaner-Conditioner, Bon Ami®, Soft Scrub® (non-bleach formula), or baking soda using a damp paper towel.

CLEANING HINTS

- Wipe up spillovers that contain sugar immediately (while cooking surface is still warm) with wadded paper towels. If sugar or sugar syrup is allowed to burn on, it may pit the surface of the cooktop.
- If a 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 sponges or dishcloths. They may leave a film of soil-laden detergent water on heating area. If that should happen, ASAP™ Cleaner-Conditioner, Bon Ami®, Soft Scrub® (non-bleach formula), or baking soda should remove the stain.
- Make sure diamond rings do not come in contact with the glass-ceramic surface when cleaning or cooking. They can scratch the surface.
- Do not use Delete or Amana® Stain Remover on cooktop surface.

CLEANING MATERIALS

Do use

ASAP™ Cleaner-Conditioner, Bon Ami®, Soft Scrub® (non-bleach formula), or baking soda should be used regularly to clean and protect the cooking surface. Also use nonabrasive plastic and nylon pads when cleaning. Some examples are: Dobie® scouring pad, Scruffy® scouring brush and Tuffy® plastic mesh ball. The Gillette Widget® (a disposable scraper) and the O-CELO® Scrub (a yellow oval scrubbing pad) can be used in conjunction with the Amana ASAP™ Cleaner-Conditioner to remove burned-on spots.

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 plastic, nylon and cloth pads which contain abrasive particles such as: Rescue® brand scouring pads, Scotch-Brite® brand scouring pads, Golden Fleece® pot cleaner and scour cloths — these can scratch.
2. Avoid metal pads such as Chore Boy® pot cleaners, Kurly Kate® pot cleaners, S.O.S.® soap pads, PADDY® soap pads — these can etch the glass-ceramic cooktop surface and are caustic.

3. Avoid cleaners which contain **ammonia** or **chlorine bleach**, these can be harmful to the cooktop surface. (Do not use the SOFT SCRUB® formula which contains bleach.)

CHART FOR SPECIAL COOKTOP CLEANING

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 ASAP® Cleaner-Conditioner, Bon Ami®, Soft Scrub® (non-bleach formula), or baking soda only with clean, damp paper towel. 	<ul style="list-style-type: none"> • Use a light application of ASAP™ Cleaner-Conditioner, Bon Ami®, Soft Scrub® (non-bleach formula) or baking soda 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 a spatter shield available in houseware departments and some supermarkets. • Do not put plastic items on warm cooking area. 	<p>When area has cooled:</p> <ul style="list-style-type: none"> • Use ASAP® Cleaner-Conditioner, Bon Ami®, Soft Scrub® (non-bleach formula), or baking soda with damp paper towel to remove as much burn-on as possible. • Use recommended cleanser with non-abrasive plastic nylon pads such as: Skruffy® scouring brush, and Tuffy® plastic mesh ball. • If burn-on persists, CAREFULLY scrape with a single edge razor blade or a Gillette Widget®. 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. • Scratching from use of rough glass or glass-ceramic cookware. 	<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 ASAP® Cleaner-Conditioner, Bon Ami®, Soft Scrub® (non-bleach formula), or baking soda. • Do not use glass or glass-ceramic cookware on cooktop. 	<ul style="list-style-type: none"> • Tiny scratches are not removable but can be minimized by continual use of ASAP® Cleaner-Conditioner. Such scratches do not affect cooking performance. • Severe scratches can not be removed but can be lessened by using ASAP™ Cleaner-Conditioner regularly.
Metal marking (silverish-gray marks)	<ul style="list-style-type: none"> • Sliding or scraping metal utensils across cooktop. 	<ul style="list-style-type: none"> • Do not slide metal objects across cooktop. 	<ul style="list-style-type: none"> • Apply ASAP™ Cleaner-Conditioner, Bon Ami®, Soft Scrub® (non-bleach formula), or baking soda with dampened paper towel to cooled surface with paper towel, or nonabrasive nylon scouring pad.
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 element to LO; take several paper towels and <i>carefully wipe hot cooktop immediately</i>. • Carefully scrape off remainder of burn-on with a single edge razor blade or a Gillette Widget® held at 30° angle while area is still warm. Use a blade holder if you have one.
Hard water spots	<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 a gray deposit. 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 ASAP™ (Amana Service Authorized Parts) Cleaner-Conditioner, Bon Ami®, Soft Scrub® (non-bleach formula), or baking soda applied with a clean damp paper towel will help to keep the glass-ceramic surface free from hard water mineral deposits and food-causing discolorations. 	<ul style="list-style-type: none"> • Mix a small quantity of 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, clean remaining paste away with damp paper towel.
Smearing or streaking	<ul style="list-style-type: none"> • Use of too much cleanser or use of soiled dishcloth. 	<ul style="list-style-type: none"> • Use small amount of cleanser for regular cleaning. • Use only paper towels to clean cooktop surface. 	<ul style="list-style-type: none"> • Dampen paper towel with a mixture of vinegar and water and wipe cooktop to remove cleanser residue. Wipe area with another damp paper towel. Dry surface with a paper towel or lint-free cloth.

BEFORE CALLING FOR SERVICE

Surface Heating Element Performance Test

If there seems to be a problem with any of the heating elements, use this performance test to check if the element is heating properly.

1. Use a flat-bottomed, medium to heavy gauged metal pan which matches the size of the element (2 to 3 qt. saucepan for small halogen and Tempastar elements and 3 to 5 qt. saucepan or dutch oven for large halogen and dual elements).
2. Pour 1 quart of cool tap water (65 to 70°F) into saucepan, **cover** with lid, and place on element to be tested.
3. Turn control knob to HI and time the number of minutes it takes for the water to come to a complete boil. Water should take about 6-9 minutes to boil. **Note:** The amount of time it takes for the water to boil will depend on the flatness of the pan and the initial temperature of the water. If the pan is not flat (use technique on page 6 to determine flatness) the boiling times can be increased to 10-12 minutes. If your boiling time is excessively long and you have used a covered, flat-bottom metal pan for testing, there may be a malfunction in the element and service may be required.

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 under warranty, if the difficulty is not caused by workmanship or materials, or if that component is considered customer replaceable. The control knobs which can be removed by pulling them off the control shaft are considered customer replaceable. The heating elements in the cooktop can be replaced individually by an authorized servicer.

- If cooktop does not heat, check the power source (fuse or circuit breaker).
- Review use and care manual.
- Check the suspected defect a second time.
- If any surface heating element fails to heat, use the performance test (at left) to check if the element is functioning properly.

WHEN SERVICE IS REQUIRED:

The dealer from whom you purchased the cooktop can give you the name of the nearest Authorized Service Center. Help them give you prompt service by giving them:

1. An accurate description of the trouble.
2. Complete model, serial, and manufacturing numbers located on bottom surface of cooktop unit.
3. Proof of purchase (Sales receipt on request).

Repair by an unauthorized serviceperson that results in subsequent failure will void the warranty. Warranty details are contained in the warranty certificate enclosed with this manual.

Keep an accurate record of any service calls: what was done, who serviced the cooktop and the date.

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



Rest Assured Against Unexpected Repair Bills!

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)

CONSUMER INFORMATION LINE

 **Toll-Free Number
1-800-843-0304**

(For information on product usage, installation, warranty and dealer/service.)