

Amana.

Model CAKH30 Smoothtop Cooktop Use & Care Manual

Please read and understand this manual before operating the cooktop.

Manuel d'utilisation et d'entretien de la table de cuisson Smoothtop modèle CAKH30

Veillez lire et comprendre ce manuel avant de faire fonctionner la table de cuisson.

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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.

Pour pouvoir vous y référer plus tard, notez ici les informations relatives à la table de cuisson qui figurent sur la plaque de série et conservez votre facture comme preuve d'achat. La plaque de série est située sur la face inférieure de la table de cuisson.

Model No. _____

Numéro de modèle _____

Mfg. No. _____

Numéro de fabrication _____

Serial No. _____

Numéro de série _____

Date Installed _____

Date d'installation _____

Selling Dealer _____

Concessionnaire _____

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.

Ces numéros et votre facture constituant la preuve d'achat vous seront utiles en cas de problèmes durant la période de garantie. La facture d'achat est requise pour tout service demandé au titre de la garantie. Remplissez la carte d'enregistrement incluse dans les documents accompagnant la table de cuisson. Elle doit être remplie et adressée à 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 elements or areas near elements—Surface heating elements may be hot even though they are dark in color. Areas near surface elements may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface elements or areas near elements until they have had sufficient time to cool. Among these areas are the cooktop and surfaces facing the cooktop.

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.

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 — Allow cooking areas to cool sufficiently before wiping up spills to avoid steam burns. The indicator light should be off, indicating the area has cooled. Some cleaners can produce noxious fumes if applied to a hot surface.
6. Do not store plastic items on the cooktop. They will melt and stick when surface becomes warm.

▲ 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.

- Don't mix household cleaning products. Chemical mixtures may interact, with objectionable or even hazardous results.
- Don't put plastic items on warm cooking areas. They'll stick and melt.
- Don't slide rough metal objects across cooktop surface. Scratching or metal marking can result.
- Don't use cookware with rough bottoms. They can scratch surface.
- Don't use a sponge or dishcloth to clean top. They can leave a film of soil-laden detergent water on the unit. If this should happen, Amana ASAP™ Cleaner-Conditioner, BON AMI®, SOFT SCRUB®, or baking soda will remove the stain.
- Don't use aluminum foil or place foods packaged in aluminum foil directly on the cooktop for cooking. Use of foil will damage the cooktop, since foil can melt.
- Don't leave fat heating unless you remain nearby. While the heating areas are cooler during cooking than most cooktops, fats can ignite if overheated by spilling onto hot surfaces.
- Don't "flame" foods under hood with fan on. If operating, the fan could spread the flame.
- Don't heat unopened food containers. Pressure buildup can cause container to burst and result in possible injury.
- Don't allow pots to boil dry on high settings as this can cause damage to the glass-ceramic cooktop.

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.

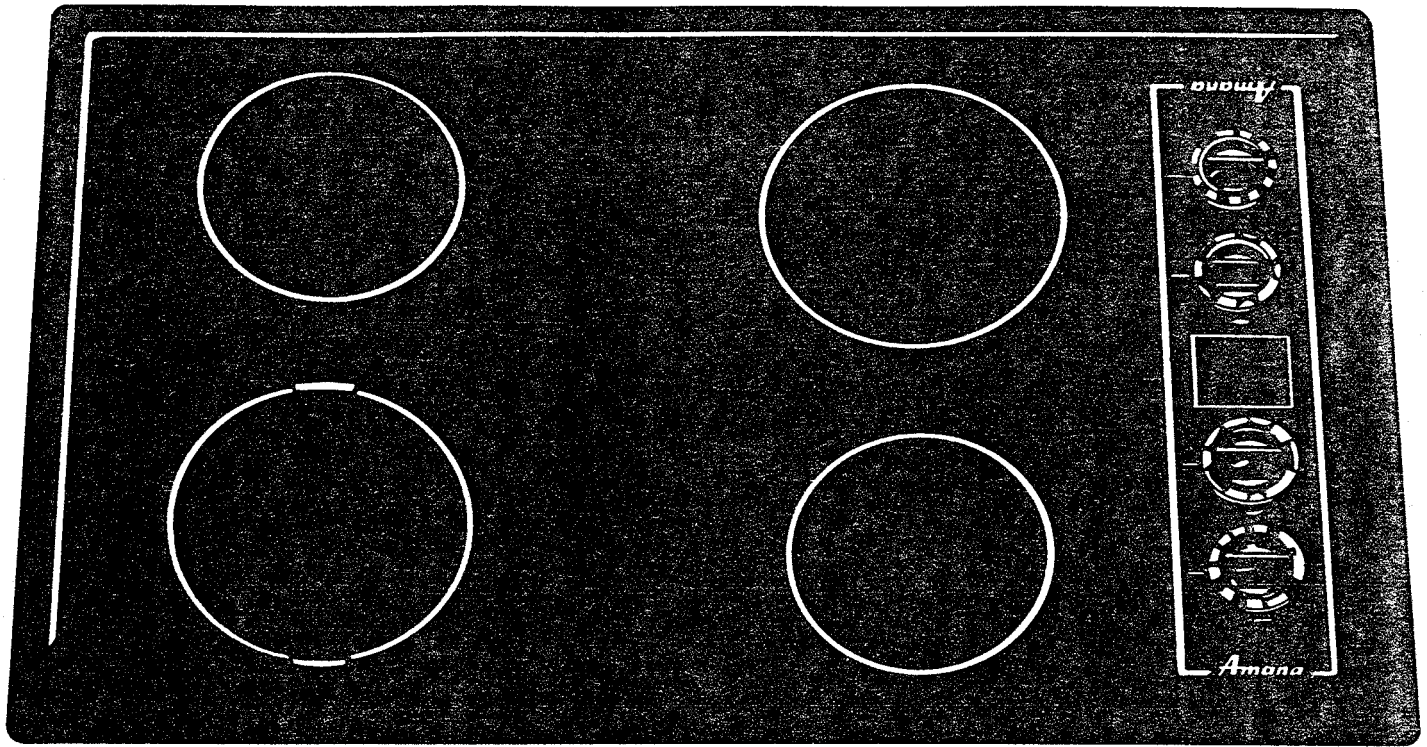
You can install an optional vent hood ventilation system above your cooktop. Remember, it is important to clean a vent hood frequently to prevent the risk of fire.

TO INSTALL:

▲ CAUTION

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 Canadian Electric Code.

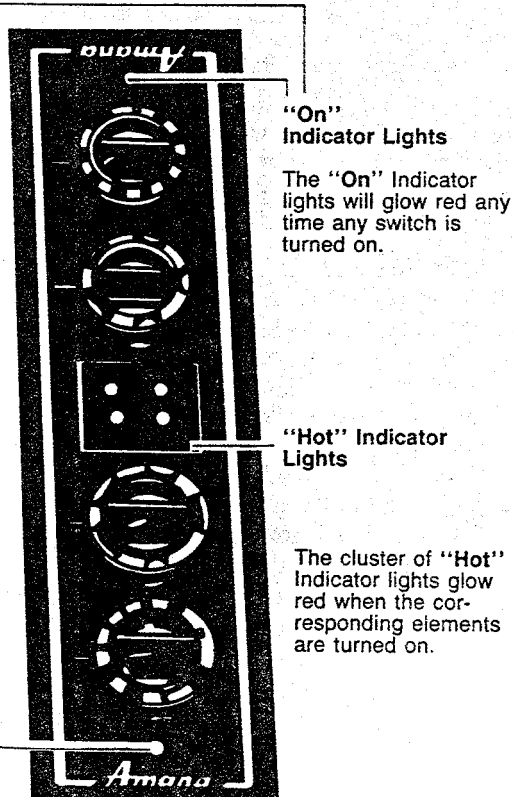


COOKTOP FEATURES

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 eight-inch quartz halogen heating element is 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, this halogen element has a resistance coil element located around its outer edge which adds and distributes heat to further ensure an even cooking performance. Your cooktop also features three star-shaped electric resistance heating elements which provide a visual response much quicker and brighter than conventional coil elements.

The push-to-turn control knobs have an infinite number of settings so that you can control the element. The elements will cycle off and on to maintain the desired setting. The control knobs have grouped indicator lights which correspond with the location of the surface heating areas. They glow red to show which surface areas are turned on. The cluster lights will indicate which unit is too hot to touch. For safety's sake, the "Hot" indicator lights glow when the corresponding elements are turned on. After the elements are turned off, the "Hot" indicator lights remain illuminated until the cooking surface areas have cooled down to a safe temperature. The 'On' lights (at the ends of the control panel) will glow red any time any switch is turned on.

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.



The correct cookware is important for the best cooking results on your cooktop. Be sure to use cookware that has **smooth, flat bottoms**. 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. Flat cookware will be the most efficient and will give the best cooking performance.

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

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.

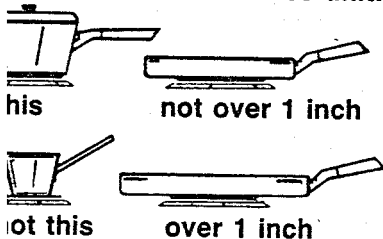
We recommend using metal cookware which have flat, smooth bottoms for best cooking results and for maintaining the beautiful appearance of the cooktop. Many metal pans may contain aluminum which can deposit markings on the cooktop. These markings can be easily removed by using ASAP™ Cleaner-Conditioner, Soft Scrub®, or Bom Ami® and a nonabrasive nylon cleaning pad.

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.**

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 melt.
- 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.
- As with all cooking appliances place the cooking utensil on the cooking surfaces before turning the appliance on.

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). 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 cooking times will be increased. If your cooktop does not allow canner to be centered on surface element, use smaller diameter containers for good canning results.

Remember to cover containers such as water bath canners, for faster heating. Remember, in following the recipes, canning is a process that generates large amounts of steam. Use care when canning to prevent burns from steam heat. Follow the canning instructions given in any standard cookbook or supplied by the canner manufacturer.

Note: If you 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.

For best results in wok cooking, it is recommended you can use a flat-bottomed wok instead of a wok with a ring stand.

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:

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 7-8.
4. Reset the **control knob** as necessary for required changes in cooking

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'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 cooktop surface.

The control knobs have grouped 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 any time any switch is turned on. The cluster lights will indicate which unit is too hot to touch.

WHEN ANY SURFACE UNIT 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 unit is on and the type of pan used as well as 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.
- Use retained heat indicated by lights to hold foods for serving.
- 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. It's wise to start with a lower setting and increase heat gradually, if needed.
- When cooking is almost completed, make use of the heat retained in the cookware and cooking area to finish the cooking. Turn the control knob to "OFF" and leave the cookware in place until cooking is finished.
- Some foods, such as eggs, are more sensitive to heat than others and cook in a short period. With foods that tend to scorch or burn easily, start with the lowest recommended setting.

COOKTOP SETTING SUGGESTIONS CHART

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 cooking method.

Method	Foods	Control Knob Setting
Boiling	Fruits, Vegetables, Nuts	—
	Cereals — boil water — cook	HI LO
	Pastas — boil water — to simmer	HI MED
	Vegetables — boil water — cook	HI LO-MED LO
Frying ¹	Meats and Poultry	MED LO
	Vegetables, Meats, Pastry, etc.	HI
Grilling ²	Eggs	LO-MED LO
	Meats — Bacon patties, chops, steaks	MED-MED HI LO MED LO-MED
	Pancakes, French Toast	MED
	Sandwiches, Grilled	MED-MED HI
Cooking	Butter, Chocolate, Cheese	MED
	Meats, poultry, vegetables — bring to pressure — maintain pressure	HI MED-MED HI
Simmering	Soups, Sauces, Meats	MED LO
	Meats, Stews, Sauces	LO-MED LO
— Holding	All Foods (cover) — boil water — maintain steam	HI MED LO
	Leftovers (cover) Holding foods ³	MED-LO LO

¹ Skillet only.

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

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

Deep Fat Frying on Cooktop

Frying in the glass-ceramic cooktop may be somewhat different than what you are used to. Because the glass-ceramic surface heats so well, the settings should be turned down before 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.

For deep fat frying, fill and heat oil to temperature 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.

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

For best results, use quantities small enough to keep the temperature of the fat from dropping drastically. Keep temperature of fat constant as long as possible for best results.

- 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® , or baking soda to clean the smoothtop. Do not use other cleaners.
 - Apply a small amount of cleaner and with dampened clean paper towel, clean unit.
 - Wipe off this application with another clean, damp paper towel then wipe dry.



Use non-abrasive cleaners. Amana ASAP™ Cleaner-Conditioner can be purchased from your Amana dealer.

- 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 back 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.

CLEANING HINTS

- Wipe up spillovers that contain sugar immediately (while cooking surface is still warm) with wadded paper towels. If sugar is allowed to burn on, it may pit the surface of the cooktop.
- 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® , or baking soda should remove the stain.
- Wait until cooktop has cooled before cleaning. Some cleaners may emit fumes that could be hazardous.
- Make sure diamond rings do not come in contact with the glass-ceramic surface when cleaning or cooking. They could scratch the surface.
- Do not use Delete or *Amana* Stain Remover on black cooktop surface.

How to deal with burned-on spots:

1. Make sure area to be cleaned is cooled. To cool quickly, you can put place an ice-filled pan on the area.
2. Carefully remove excess soil with a single-edge razor blade or Gillette Widget® (see illustration).
3. Clean off remainder of burn-on with ASAP™ Cleaner-Conditioner, BON AMI® , SOFT SCRUB® , or baking soda.



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

CLEANING MATERIALS

Do use

ASAP™ Cleaner-Conditioner, BON AMI® , SOFT SCRUB® , or baking soda should be used regularly to clean and protect the cooking surface. Also use non-impregnated 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-CELL-O® Scrub (a yellow oval scrubbing pad) can be used in conjunction with the Amana ASAP™ Cleaner-Conditioner.

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 abrasive impregnated plastic, nylon and cloth pads such as: RESCUE® brand scouring pads, SCOTCH-BRITE® brand scouring pads, GOLDEN FLEECE® pot cleaner and scour cloths — these can scratch.
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.

COOKTOP CLEANING CHART FOR SPECIAL 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®, 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® or baking soda with clean, damp paper towel.
Dull, 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. • Don't put plastic items on warm cooking areas. 	<p>When area has cooled:</p> <ul style="list-style-type: none"> • Use ASAP™ Cleaner-Conditioner, BON AMI®, SOFT SCRUB®, or baking soda with damp paper towel to remove as much burn-on as possible. • Use ASAP™ Cleaner-Conditioner, BON AMI®, SOFT SCRUB®, or baking soda with nonimpregnated plastic nylon pads such as: SKRUFFY® scouring brush 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. 	<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®, or baking soda. 	<ul style="list-style-type: none"> • Tiny scratches are not removable but can be minimized by continual use of ASAP™ Cleaner-Conditioner, BON AMI®, SOFT SCRUB®, or baking soda. Such scratches do not affect cooking performance.
Metal marking (gray or black marks).	<ul style="list-style-type: none"> • Sliding or scraping metal utensils or oven shelves across cooktop. 	<ul style="list-style-type: none"> • Do not slide shelves or other sharp metal objects across cooktop. 	<ul style="list-style-type: none"> • Apply ASAP™ Cleaner-Conditioner, BON AMI®, SOFT SCRUB®, or baking soda with dampened paper towel to cooled surface.
Pitting or flaking.	<ul style="list-style-type: none"> • Boilover of sugar syrup and adherence of sugar syrup to hot cooktop. This can cause pitting if not removed immediately. 	<ul style="list-style-type: none"> • Select correct heat settings and large enough cookware to eliminate boilovers and spattering. • Watch sugar syrup carefully to avoid boilover. 	<ul style="list-style-type: none"> • Turn unit to LO; take several paper towels and carefully wipe hot cooktop immediately. • Scrape off remainder of burn with a single edge razor blade or a Gillette Widget® held at 30° angle while unit 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®, 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. <p>After stain is removed:</p> <ul style="list-style-type: none"> • Clean remaining paste away with damp paper towel.

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 through 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 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.

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 and serial 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.



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)