



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.

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, solid elements and surfaces facing the cooktop.

IMPORTANT INSTRUCTIONS



CAUTION:


To Avoid Personal Injury Or Property Damage:

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

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 with a non-flammable lid, or use dry chemical or foam-type extinguisher.
8. Use Only Dry Potholders — Moist or damp potholders on hot surfaces may result in steam burns. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Surface Cooking Elements

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 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. 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.  **CAUTION:** Do Not Cook on Broken Cooktop — If cooktop should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.
6. 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.
7. Do not use cleaners on any hot surface. The resulting fumes may be hazardous.
8. Do not heat unopened food containers. Pressure buildup can cause container to burst and result in injury.

**⚠ CAUTION: To Avoid Burns,
Personal Injury or Property Damage:**

Due to the nature of cooking, fires can occur as a result of overcooking, excessive grease, or component failure. Though a fire is unlikely, if one occurs proceed as follows:

SURFACE ELEMENT FIRES

1. **DO NOT** turn on a 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.



YES!

In case of grease fires



NO!

FOR SAFETY'S SAKE

- 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 use aluminum foil or place foods packaged in aluminum foil directly on the elements 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, fat can ignite if overheated by spilling onto hot surfaces.
- Don't "flame" foods under a hood with fan on. If operating, the fan could spread the flame.
- The stainless steel rings around the solid elements will turn a straw gold color with use. This discoloration can be removed as described on page 9.

INSTALLATION

TO INSTALL:

**⚠ CAUTION: To Avoid The Risk Of
Electric Shock.**

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 appliance connected to a properly grounded circuit in accordance with the National Electric Code.

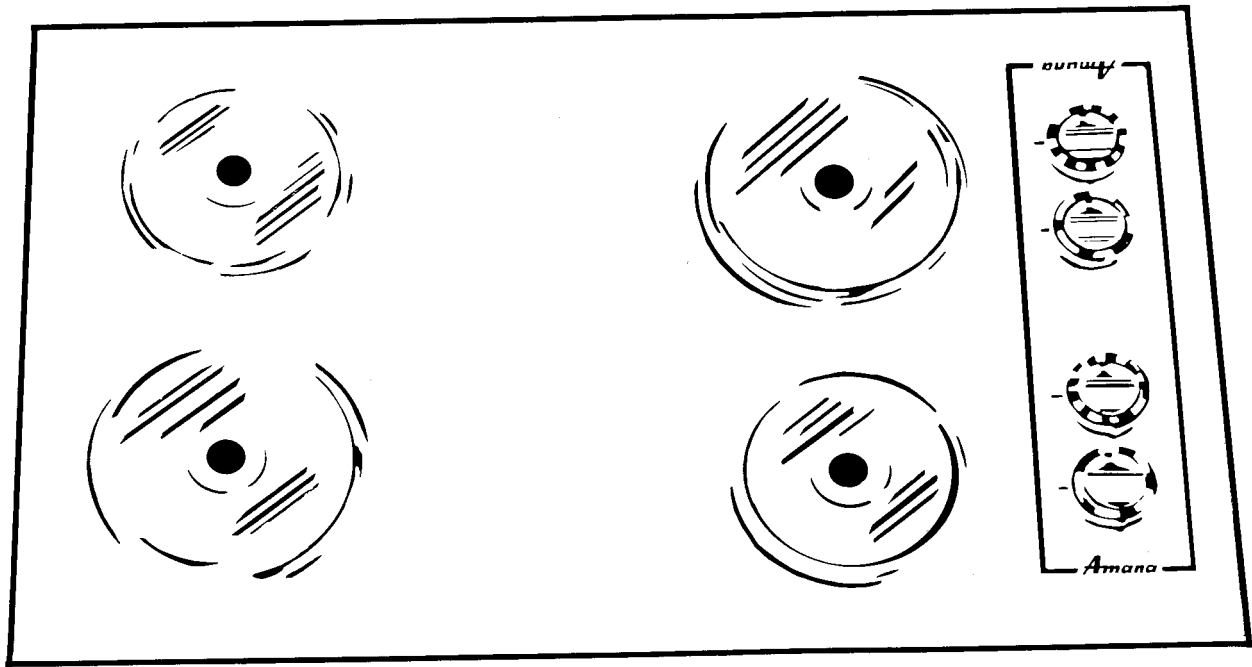
The solid element cooktop can be installed with the control panel to the right or to the left side. It may be installed in an island or peninsula cabinet top. For detailed instructions on the reversible installation option, refer to the installation instructions included with the cooktop. You can install 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.

IMPORTANT — BEFORE USING YOUR COOKTOP FOR THE FIRST TIME, HEAT ALL ELEMENTS ON HIGH WITHOUT ANY PANS FOR 3 TO 5 MINUTES, OR UNTIL SMOKING STOPS.

**⚠ CAUTION: TO AVOID PERSONAL INJURY
DUE TO BURNS, DO NOT TOUCH THE
COOKTOP.**

The solid elements are factory-sealed with a protective lacquer coating that prevents rusting or corrosion. This coating **must** be burned into the elements before cooking. This is called "curing" the elements. Some smoking will occur during curing, which is normal and non-toxic. If the lacquer is not cured properly, it may adhere to the pans rather than the solid elements.

COOKTOP FEATURES



ABOUT YOUR SOLID ELEMENT COOKTOP

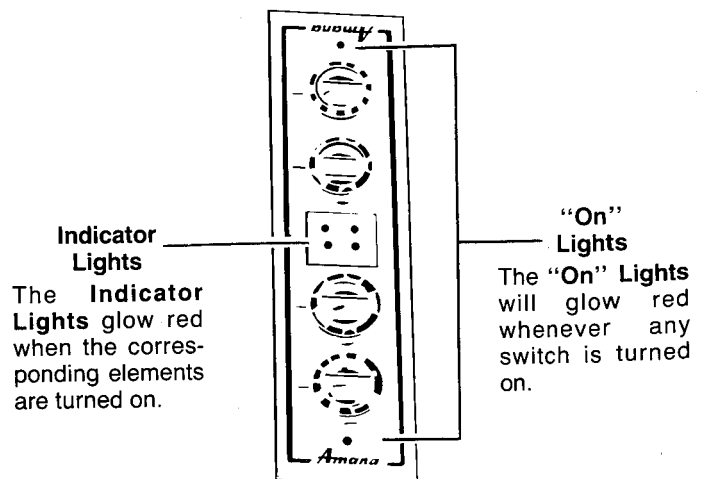
Your cooktop features four solid elements made of durable cast iron. The heating coils lie beneath the cast iron and are embedded in a special insulation material which protects the heating coils from damage and wear. This construction increases the durability of the solid element as well as extends its life.

Each element has a built-in temperature limiter as a safety feature. This temperature limiter is indicated by the red dot in the center of each element. The limiter prevents the temperature of each element's surface from going over 880°F. The element will not get red-hot (a temperature of 1000°F is needed for the element to glow), although the color of the dot will change slightly when it is heated. A low surface temperature decreases the risk of warping and/or melting down cookware that has boiled dry. Note: The red dot will fade over time as a result of use and cleaning. This will not affect the performance of the element.

The solid element has twice the surface area of a conventional coil element and cooks by conduction rather than radiant heat. Therefore it has a cooler surface temperature (which makes it safer) and requires less energy to complete cooking. The cooler surface temperature also makes for easier clean-up since spills won't burn on.

All cooktop surfaces get hot during use. More heat is transferred to the cooktop surface from solid elements than from conventional coil elements since solid elements are securely fastened into the cooktop itself. The amount of heat transferred can be decreased by placing the pan on the element **before** turning the element on. More of the heat is then transferred to the pan (and food) than to the surrounding cooktop surface.

Each solid element has its own indicator light, in the cluster of lights, that glows, while the element is operating. Your cooktop also has "on" lights that glow when any element is turned on (located at the ends of the control panel). Since your solid elements are made of cast iron, they will take a few minutes to reach the set temperature. The elements will retain heat a long time. Because of this, the element may be turned off 3-5 minutes before the food is finished cooking. The element will remain hot enough to finish cooking the food. Using the residual heat from the elements is an easy way to save energy.



Indicator Lights
The **Indicator Lights** glow red when the corresponding elements are turned on.

"On" Lights
The **"On" Lights** will glow red whenever any switch is turned on.

COOKWARE TIPS

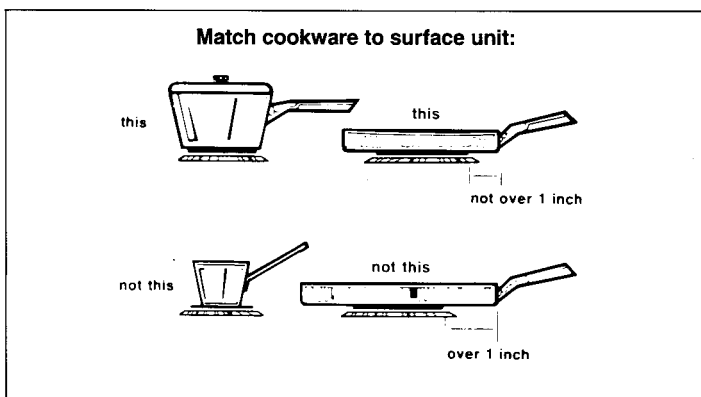
Due to the fact that the solid elements' heat is conducted, it is very important that cookware has smooth, flat bottoms. The flatter the utensil's bottom surface, the better it will be able to conduct the heat from the solid element to the food giving you better performance.

Proper utensils are very important for efficient cooking. Aluminum is quick to respond to temperature changes. It is well-suited for boiling. Cast iron works best when frying and for long term, low heat cooking because of its ability to retain heat. Only certain types of glass and glass-ceramic cookware are suitable for cooktop use. Be sure to follow the cookware manufacturers' directions. They work for low heat cooking. Stainless steel works best when it is combined with copper or aluminum. It is well suited for cooking large quantities of liquids.

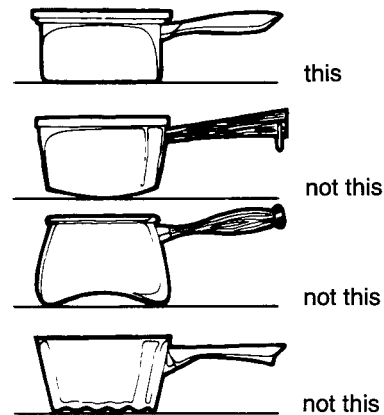
Which pots and pans to use

For best results, energy conservation, 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.



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 satisfactory. Some bottoms of metal pans may become "flat" when heated, so the best guideline is: TRY THE PAN.



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.
- Do not use decorative covers on the solid elements. They may trap moisture underneath causing the elements to rust.

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). Canners with flanged or rippled bottoms (often found in enamelware) are not recommended.

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, 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.

For best results in wok cooking, it is recommended you 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 electrical power.

Before using the cooktop for the first time, it is important to “cure” the lacquer on the solid elements as described on page 3.

To use the cooktop, follow these basic steps:

1. Choose appropriate cookware with tight-fitting lids.
2. Make sure bottoms of cookware are clean, dry and smooth to absorb full heat output.
3. Center cookware on surface unit which most closely matches the size of the bottom of the cookware.
4. **Push in and turn the control knob in either direction to start cooking.** As a safety feature, the knobs must be pushed down before they can be turned. A chart of suggested heat settings is located on page 7.
5. The “on” lights will glow anytime the control knob is turned on. The indicator lights in the cluster will glow when an element is on and will indicate the location.
6. Adjust the control knob as necessary for required changes in cooking. Remember that you can use the residual heat to finish cooking by turning off the element 3-5 minutes before food is done.
7. Solid elements do not reach red-hot glowing temperatures so some spills will not burn off automatically. They must be wiped off manually. Using a dry towel, wipe off the spill as soon as the element has cooled down a bit. Do not use a wet cloth on a hot element as this can cause steam burns. (For detailed cleaning instructions, see pages 8-9.)

Helpful Hints

- When bringing to a boil use “Hi” setting and cover cookware.
- If a boilover develops, remove the cover and reduce setting or take the cookware off the cooking area.
- It’s wise to start with a lower setting and increase heat gradually if needed. Quicker changes in cooking action can be observed when settings are turned up than when settings are turned down due to the retained heat.

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 dial setting.

Cooking Method	Foods	Setting	
Blanching	Fruits, Vegetables, Nuts	HI	
Boiling	Cereals — boil water	HI	
	— cook	LO	
	Eggs — boil water	HI	
	— cook	OFF	
	Pastas — boil water	HI	
— cook	MED		
Vegetables — boil water		HI	
	— cook	MED LO-MED	
Braising	Meats and Poultry		
	— melt fat	HI	
	— brown meat	MED-MED HI	
— add liquid and simmer	LO-MED LO		
Deep Fat Frying ^{1*}	Vegetables, Meats, Pastry, etc.		
	— heat oil	HI	
	— maintain temperature	MED to MED HI	
Frying, Grilling ²	Eggs — melt fat	MED HI-HI	
	— cook	LO to MED LO	
	Meat — Bacon: meat begins to sizzle		MED HI-HI
		— finish cooking	MED-MED HI
	— Patties, Chops, Steaks — preheat		MED HI
		brown and finish cooking	MED LO-MED
	Pancakes, French Toast, Sandwiches		
— preheat	MED HI-HI		
— finish cooking	MED LO to MED		
Melting	Butter, Chocolate, Cheese	MED LO	
Pressure Cooking	Meats, poultry, vegetables		
	— bring to pressure	HI	
	— maintain pressure	MED LO to MED	
Simmering	Soups, Sauces, Meats		
	— melt fat; heat liquid	HI	
	— to finish cooking	MED-MED HI	
	— to simmer	LO-MED LO	
Steaming	All Foods (cover)		
	— boil water	HI	
	— steam	MED LO	

¹ Use metal utensil only.

² Preheat skillet for patties, chops, steaks, pancakes, French toast and grilled sandwiches for 4 minutes.

*Hints for Deep Fat Frying on the Solid Elements

Deep fat frying on the solid elements may be somewhat different than what you are used to. Because the solid elements retain heat so well, the settings should be turned down before the oil reaches the desired end temperature. Learn to think ahead so you can adjust the settings while allowing for the retained heat to be used.

When 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.**

Add the 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.

To make clean-up easier, cover unused elements with non-flammable lids or plates since grease tends to spatter.

How to Care for and Clean Your Solid Element Cooktop

Remember:

Do not use harsh abrasives, chemicals or any of the commercial chemical-type oven cleaners on or around the cooktop.

Do not use decorative covers on solid elements. They trap moisture that can cause the elements to rust.

It is easier to maintain a clean cooktop if these guidelines are followed:

Save on clean-up time:

- Before cooking, make sure bottom of cookware, heating element, and cooktop 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.
- Wipe up spills as soon as possible (with a dry cloth) to avoid staining. Do not use a wet cloth on a hot element since this can cause steam burns.

Control knobs on control panel are removable for cleaning. Gently pull the knobs off their shafts and clean the faces of knobs with a clean cloth dampened with sudsy water. Dry with a clean cloth.

Cleaning the Glass Cooktop Surface

For Daily Care:

- Use only ASAP™ (Amana Service Authorized Parts) Cleaner-Conditioner, BON AMI®, SOFT SCRUB®, or baking soda to clean the glass surface of the cooktop. Do not use other cleaners or any abrasive materials.
- Apply small amount of cleaner to surface and clean gently with a damp, clean paper towel.
- Wipe off this application with another clean, damp paper towel and wipe dry.

Routine Care:

- If surface becomes dull, hazy or heavily soiled: Use ASAP™ Cleaner-Conditioner or BON AMI® to help prevent or remove such discolorations.

Generally, wipe up food spills and spatters as soon as possible being careful to avoid touching hot areas. Sponges or dishcloths may leave a film of soil-laden detergent water on glass surface. If that should happen, ASAP™ Cleaner-Conditioner, BON AMI®, SOFT SCRUB®, or baking soda should remove the stain.

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 glass.

Note: Different cleansers and cleaning techniques are recommended for the glass surface and the solid elements. Be careful to follow the directions given for each.



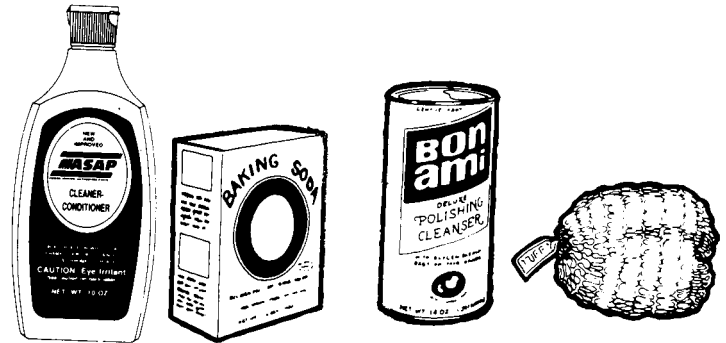
NO!

When cleaning...
NEVER mix
cleaning products

CAUTION — To Avoid The Risk of Personal Injury: Do not use cleansers on any hot surface. Any resulting fumes can be hazardous.

REMEMBER:

- In the unlikely event the cooktop breaks do not use any part of it. Call your authorized service agency immediately.



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 on the area.
2. Remove excess soil with a single edge razor blade or Gillette Widge® (see illustration).



3. Clean off remainder of burn-on with ASAP™ Cleaner-Conditioner, BON AMI®, SOFT SCRUB®, or baking soda.

Note: Avoid sliding metal items across the glass 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 above.

Do Use

ASAP™ Cleaner-Conditioner, BON AMI®, SOFT SCRUB®, or baking soda should be used regularly to clean and protect the glass surface. Also use non-impregnated plastic and nylon pads when cleaning. Some examples are DOBIE® scouring pad, SKRUFFY® scouring brush and TUFFY® plastic mesh ball. The Gillette Widge® (a disposable scraper) and the O-Cel-O Scrub® (a yellow oval scrubbing pad) can be used in conjunction with the Amana ASAP™ Cleaner-Conditioner.

Cleaning the Solid Elements

For Daily Care:

Prevent soil build-up: **After the cooktop has cooled**, remove grease and moisture deposits before using the cooktop again.

- Elements may be wiped with a clean damp cloth to remove dust or normal soil. For removal of heavy or burned-on soil, use a scouring pad (S.O.S.®, BRILLO®, or PADDY® soap pads) or a cleanser pad and scouring powder (BON AMI®, COMET®) on warm (NOT HOT) elements.
- Rinse the elements thoroughly every time they are cleaned to remove any cleaner. Wipe away excess water with a clean, dry cloth.
- Turn elements on MED until they are completely dry.
- The elements must be “seasoned” to maintain their appearance. To do this, apply a **thin** coat of vegetable oil or a specially made product, such as COLLO ELECTROL®. (If COLLO ELECTROL or a similar product is used, follow package directions.) COLLO ELECTROL® will help maintain the original matte finish of the solid elements.
- The stainless steel rings around the elements will turn gold with use. This discoloration may be removed with a nonabrasive stainless steel cleaner, such as COLLO LUNETAS®.

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 in previous section.

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 cooktop surface and are caustic.
3. Do not use **Amana Stain Remover**, chlorine bleach, or ammonia on glass cooktop surface.

Cleaning materials you can use:

In general, the following products can be used for cleaning the solid elements:

Do use:

1. Dishwashing liquid.
2. Baking soda as a cleaning powder.
3. A cleaning powder such as BON AMI® polishing powder, COMET®, BAR KEEPERS FRIEND®, PAN DANDY®.
4. Non-impregnated plastic and nylon pads, some examples are: DOBIE® scouring pad, SKRUFFY® scouring brush, TUFFY® plastic mesh ball.
5. Metal pads such as CHORE BOY® pot cleaners, KURLY KATE® pot cleaners, S.O.S.® pads, PADDY® soap pads.

You can obtain Collo Electrol® and Collo Luneta® through your Amana dealer or by using the order form included with the cooktop information.

BEFORE CALLING FOR SERVICE

Make sure you have followed 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 service person'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 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 instructions.
- 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 your 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 the underneath surface of cooktop unit.
3. Proof of purchase (Sales receipt on request.)

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

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.

Please include model and serial numbers, date of purchase, and selling dealer.



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 thru Friday
(8 a.m. - 4:30 p.m., Central Time Zone)