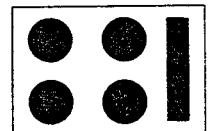


Amana[®]

**Solid Element Cooktop
Use & Care Manual**



**Models:
AKE30E2
AKE30W2
AKE35E2
AKE35W2**

**Before operating your cooktop, follow the
element "curing" instructions on page 4.**

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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.

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

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.

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.

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 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 burns. Some cleaners can produce noxious fumes if applied to a hot surface.

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.

In case of grease fires



YES!



NO!

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 will stick and melt.
- Do not use aluminum foil or place foods packaged in aluminum foil directly on the elements for cooking. Direct use of foil will damage the cooktop, since foil can melt.
- Do not 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.
- Do not "flame" foods under a hood with fan on. If operating, the fan could spread the flame.
- Do not use cleaners on any hot surface. The resulting fumes may be hazardous.
- Do not heat unopened food containers. Pressure buildup can cause container to burst and result in injury.
- Do not cook food directly on the cooktop surface; always use cookware.

INSTALLATION INFORMATION

TO INSTALL:

WARNING: 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 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. Consult your Amana dealer for more information about Amana vent hoods. 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.

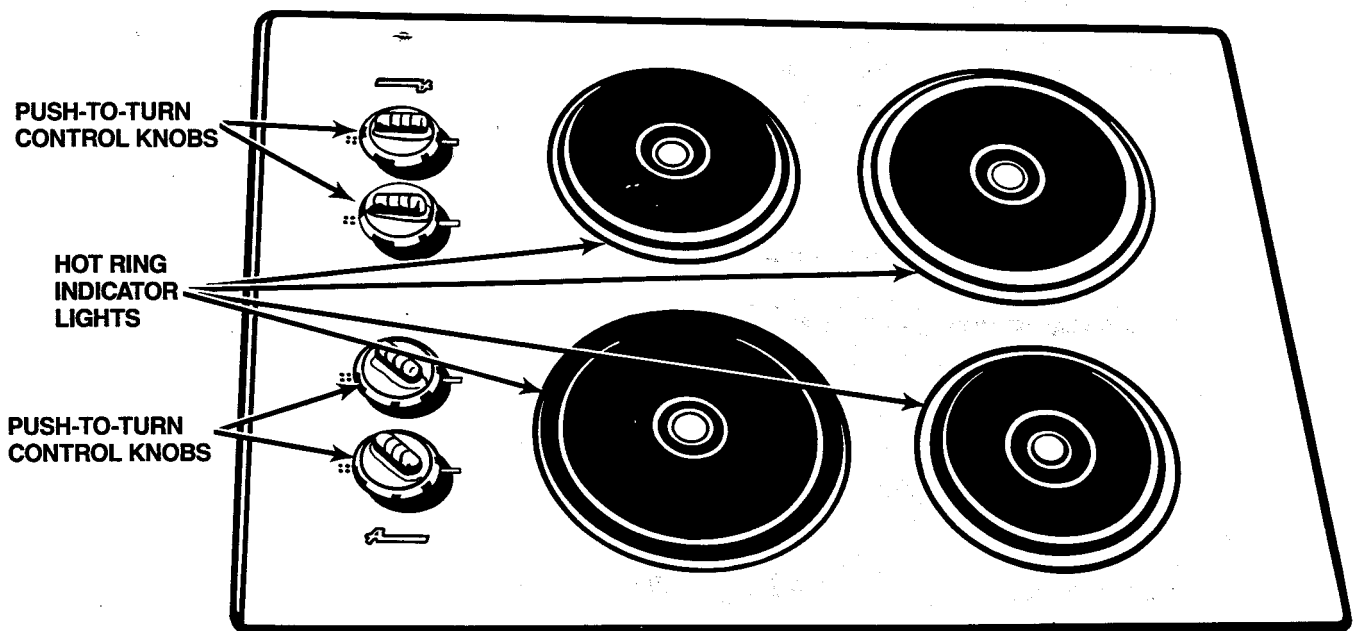
CAUTION: TO AVOID PERSONAL INJURY DUE TO BURNS, DO NOT TOUCH THE COOKTOP.

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 your pans rather than the solid elements and element surfaces may be permanently damaged or discolored. When curing the elements, you may wish to operate the vent hood or open a window to ventilate the room.

HELPFUL HINT:

Before installing your cooktop, record the information from the product serial plate (located on the bottom of the cooktop unit) on page 2 of your use and care manual for future reference. Keep your use and care manual in a handy place.

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.

The elements have a sleek, low profile design and black accent trim rings which allow for easy clean-up. Your cooktop also features an exciting hot ring indicator light system. Each element is surrounded by a light ring which is fully illuminated when its corresponding element is turned on. When a particular element is turned off, its corresponding light ring will glow softly to indicate to you that the element and glass are still too warm to touch or clean. The retained heat, indicated by the hot ring light, can be used to finish cooking or to keep foods warm for serving. Using the residual heat from the elements is an easy way to save energy.

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 ele-

ment to glow). A low surface temperature decreases the risk of warping and/or melting down cookware that has boiled dry. The red ring around the red dot on the two large elements indicates extra high wattage elements that perform well for cooking larger food quantities. **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 and requires less energy to complete cooking. The cooler surface surrounding the elements also makes for easier clean-up since spillovers 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.

Your cooktop also offers safety type push-to-turn control knobs which are removable for easy cleaning.

COOKWARE TIPS

Due to the fact that the solid elements' heat is conducted, it is very important that cookware have smooth, flat bottoms. The flatter the utensil's bottom surface, the better it will be able to receive heat from the solid element to conduct it to the food giving you better performance. Using proper cookware will also help to ensure that the surrounding glass cooktop surface stays relatively cool.

Use heavy gauge metal cookware with flat, smooth bottoms. Such cookware generally provides good heat distribution, good contact with the element, and shorter cooking times. Heavy gauge cookware also tends to remain flat (resist warping) when heated.

To check the flatness of cookware bottoms, use the ruler test described below.

Ruler Test

1. Turn pan upside down and place the edge of a ruler across the pan bottom.
2. Hold pan at eye level and look for light showing under the ruler's edge.
3. Pan should be completely flat or have a slightly concave bottom designed to flatten when heated.



Avoid pot and pans with warped, rounded, ridged, or indented bottoms.

Pots and pans with thin, uneven bottoms may develop hot spots and cause sticking, or they may require an undue amount of stirring to avoid scorching. The use of poor cookware on any cooking system requires more water, time, and energy to cook food. Cookware previously used on coil elements may no longer be flat on the bottom and may not be suitable for efficient use on the solid elements.



this



not this



not this

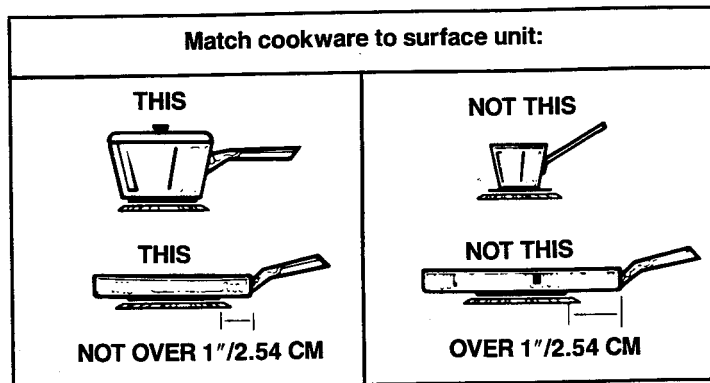


not this

Use pots and pans made of materials that conduct heat well. Cookware with good conductivity allows heat to spread quickly and evenly throughout the pan and food. Cookware with thick disk-like bottoms work well because they are durable, conduct heat evenly, and remain flat with use.

Also, use cookware that closely matches the size of the elements for the most efficient cooking. Ideally, the cookware should be the same size or slightly larger than the element (with no more than 1 1/2.54 cm overhang). Using properly sized cookware will also reduce clean-up if a boilover occurs since foods

will spill onto the cooler area surrounding the element where they can be easily wiped up. A pot that is smaller than the element not only wastes energy, but can allow spills to flow onto the element, cook on, and become harder to clean off.



Use tight-fitting lids if the cooking process requires a lid. Lids significantly reduce cooking times and energy consumption.

WHICH UTENSILS 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 element.
4. Is well balanced.
5. Has a tight-fitting lid.
6. Is made of medium to heavy gauge metal which conducts heat well.

Remember:

- Do not use aluminum foil or place foods packaged in aluminum foil directly on the cooktop for cooking. This can damage the cooktop surface.
- Do not use cooktop surface 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 cookware on the solid element before turning the cooktop on.

Here's another test to check for flatness of cookware bottoms.

Bubble Test

1. Put 1 1/2.54 cm of water into the pan.
2. Bring water to a boil and observe the pattern of bubbles.
3. Uniform pattern of bubbles across the bottom of the pan indicates good heat transfer and good contact between pan and element.
4. Localized pattern of bubbles in one portion of the pan indicates uneven contact between pan and element, uneven heat distribution, and an unsuitable or less-than-ideal pan.

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. Use canners which have diameters similar to the size of the large solid elements for better performance. **Do not use oversized canners.**

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 or heat. Follow the canning instructions given in any standard cookbook or supplied by the canner manufacturer. Some manufacturers give instructions for using pressure canning containers for better water bath canning results. Check canner manufacturers' instructions for specific details.

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 and 3) keeping containers covered.

Safety Note: If the bottom of the canner is not flat or the canner is oversized, the heating element will be unable to transfer heat to the pot. This will stop the boil or reduce the pressure in the canner. Since there must be no interruption in the canning process, use of an oversized canner or one that is not flat enough may prevent safe canning.

For best results in wok cooking, it is recommended you use a flat-bottomed wok or stir fry pan instead of a wok with a ring stand. Woks with ring stands are designed for use on gas burners and electric coil elements only.

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

HOW TO START COOKING

You will find 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 protective lacquer on the solid elements as described on page 4.

NOTE:

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

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 element 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 on. A chart of suggested heat settings is located on page 8.
5. The hot ring lights will glow anytime the corresponding control knob is turned on.
6. Adjust the control knob as necessary for required changes in cooking. Remember that you can use the retained heat to finish cooking by turning off the element 5 to 10 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 9-10.)

As an extra feature, even after an element has been turned off, its corresponding hot ring indicator light will continue to glow at half power indicating that the element and glass are still hot. The amount of heat in any element 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. Use the retained heat, as indicated by these hot ring indicator lights, to finish cooking or keep foods warm.

When an element is turned on, the on light feature operates immediately, yet the element must operate for several minutes before the hot light feature is activated. You may notice the hot ring indicator light does not turn on immediately. The hot ring indicator light will come on after the element has been operating for at least a couple of minutes. This is due to a time delay as the heat is conducted to the indicator's sensor. The time delay will not be noticeable with most cooking applications.

HELPFUL HINTS

- When bringing to a boil use "Hi" setting and cover cookware.
- If boilover develops, remove the cover or take the cookware off the cooking area, moving it to a non-cooking area, until the surface has had time to sufficiently cool. Then carefully wipe the area clean, dry bottom of cookware and continue cooking.
- 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. Allow time for temperature to come down after turning the control knob setting lower.
- When cooking is almost completed, make use of the heat retained in the cookware and the element to finish cooking. Turn the control knob off and use the retained heat, as indicated by the hot ring indicator light, to finish cooking and keep foods warm.
- To cool an element down quickly, place a pan of cool water on the element to absorb the remaining heat.
- To make clean-up easier, cover the elements that are not being used with nonflammable lids or plates, especially when preparing greasy foods.

COOKTOP SETTING SUGGESTIONS CHART

The following chart outlines suggested cooking 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. Remember to use the retained-heat to finish cooking and keep foods warm for serving.

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

Note: For safety, meat, milk, poultry, eggs and fish products should never be held more than two hours when holding for serving.

*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 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 elements not being used with nonflammable lids or plates since grease tends to spatter.

HOW TO CLEAN THE SOLID ELEMENT COOKTOP

Remember:

Do not use harsh 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). 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. For greasy spatters, use a grease-dissolving dishwashing detergent such as Dawn® and water with a soft cloth. Do not use abrasive cleansers and cleaning pads on the control knobs.

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.

CAUTION — To Avoid The Risk of Personal Injury: Do not use cleansers on any hot surface. Any resulting fumes can be hazardous. Wait until cooktop has cooled before cleaning.

When cleaning...
NEVER mix cleaning products!

Chemical mixtures may interact with hazardous results.



REMEMBER:

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

CLEANING THE GLASS COOKTOP SURFACE

Routine Care:

- Use BON AMI®, SOFT SCRUB®, or dishwashing liquid diluted with water 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 or cloth.
- Wipe off this application with another clean, damp paper towel or cloth and wipe dry.

Generally, wipe up food spills and spatters as soon as possible being careful to avoid touching hot areas. Sponges or dishcloths used for washing dishes may leave a film of soil-laden detergent water on glass surface. If that should happen, SOFT SCRUB® or sudsy water on a clean cloth should remove the film.

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.

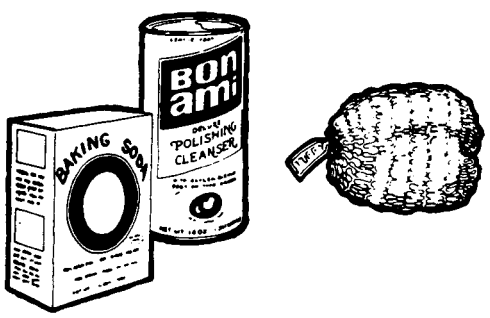
How to deal with hardened-on spots:

1. Make sure area of glass to be cleaned is cooled. To cool quickly, you can place a pan of cool water on the area.
2. Remove excess soil with a single edge razor blade or GILLETTE WIDGET® (see illustration).



3. Clean off remainder of burn-on with BON AMI®, SOFT SCRUB®, or diluted dishwashing liquid and a nonabrasive cleaning pad. Rinse and dry area.

NOTE: Avoid sliding metal items across the glass surface as this can cause metal markings on the cooktop. Metal markings should be taken off before the cooktop is used again by following the routine care instructions.



If cooktop surface looks smeared, either too much cleanser has been used or cleanser has not been completely rinsed off. Use only a small amount of cleanser and rinse well before drying cooktop surface.

Do Use

BON AMI® , SOFT SCRUB® or diluted dishwashing liquid should be used regularly to clean the glass surface. Also use nonabrasive, nonimpregnated plastic and nylon pads when cleaning. Some examples are DOBIE® cleaning pad, SKRUFFY® scouring brush and TUFFY® plastic mesh ball. The GILLETTE WIDGET® (a disposable scraper) and the O-CELO SCRUB® (a yellow oval scrubbing pad) can also be used.

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 heavy-duty 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. Avoid glass cleaners which contain bleach or ammonia. Do not use **Amana Stain Remover**, chlorine bleach, or ammonia on glass cooktop surface.

CLEANING THE SOLID ELEMENTS

Because solid elements are sealed to the cooktop surface, there is no need for messy drip bowls that must be taken apart, cleaned, and replaced. To protect your solid elements from spills, use pans the same size as or slightly larger (no more than 1 7/8" / 2.54 cm overhang) than the elements. Accidental spills will then flow onto the cooler, easier-to-clean glass surface.

After elements have been cleaned, rinsed well and dried thoroughly, the elements must be regularly "seasoned" to maintain their appearance. Use either salt-free vegetable oil or COLLO ELECTROL®. COLLO ELECTROL® will help to maintain the original matte finish and color of the solid elements.

You can obtain COLLO ELECTROL® by using the order form included with the cooktop information. When applying Electrol®, wipe excess off with a paper towel before heating. Follow package instructions when using COLLO ELECTROL®. Use vent hood to ventilate room.

If Applying Cooking Oil

Before applying salt-free vegetable oil, heat element on MED-LO setting for 30 seconds, then turn off. Pour a very small amount of oil onto a dry cloth or paper towel. Do not pour oil directly onto the element.

Rub the oil onto the element evenly and remove any excess. Be careful not to get oil on black ring around element. Heat element for 1 minute on MED-LO setting to cure. If too much oil is used or excess oil is not removed, your element surface may become blotchy and tacky. If this happens, use the procedures for "heavy soils."

Note: Using the salt-free vegetable oil to season the elements will give them a slight brownish cast.

Helpful Hint

If an element has a tough baked-in stain, try using *both* the COLLO ELECTROL® and cooking oil to blacken the element surface. First, follow the package directions for using the COLLO ELECTROL®, and then follow the directions above for using the cooking oil.

Clean black rings that surround the solid elements with a nonabrasive cleanser and nonabrasive cleaning pad or toothbrush.

The solid elements must be cleaned and seasoned regularly if they are to maintain their attractive appearance.

⚠ CAUTION — To Avoid The Risk of Personal Injury: Do not use cleansers on any hot surface. Any resulting fumes can be hazardous. Wait until cooktop has cooled before cleaning.

Routine 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 or paper towel to remove dust or normal soil. Turn the element on MED-LO setting for 1 minute to dry element.

NOTE: The red dot in the center of the elements is a semi-permanent coating. Cleaning the dot areas will eventually cause them to wear off, but will not affect the performance of the elements. To maintain the dots, clean around them if they are not soiled and do not coat them with COLLO ELECTROL®.

For light soils, use a cleanser such as COMET®, SOFT SCRUB®, BON AMI® or AJAX®. Follow the circular pattern of the grooves on the element when cleaning. Rinse well and dry the element thoroughly (using MED-LO setting as above).

For heavy soils, the element should be just slightly warm to ease the cleaning process. Use a LO setting for 30 seconds. Elements should be warm, **not hot**. Scrape any burned-on material off, then use a powdered cleanser and scouring pad such as O-CELO® Tub & Sink Sponge Scrubber, Chore Boy® Microwave Sponge, Scotch-Brite™ Cookware scrub sponge, Scotch-Brite™ All Purpose Soft Scour!™ scrub sponge or a toothbrush. Follow the circular grooves on the element when cleaning.

Use some care when applying pressure with a scouring pad or cleanser since too much pressure can affect the appearance of the element. Rinse well to remove all cleanser and dry the element thoroughly (using a MED-LO setting as above).

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.
- If solid element glows, contact a qualified servicer to have element checked.

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.

For questions concerning product usage,
installation and warranty, call:

CONSUMER INFORMATION LINE



AMANA TOLL FREE

1-800-843-0304

Canadian Residents Call
(319) 622-8006 Monday through Friday
(8 a.m.-4:30 p.m. Central Time Zone)

Amana
Asure
EXTENDED SERVICE PLAN

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, Iowa 52204
(319) 622-5511
Monday through Friday
(8 a.m.-4:30 p.m., Central Time Zone)