
Amana[®]

Smoothtop Cooktop

Use & Care Manual



Models:

AK2H300

AK2T30

AK2T35

AKH30HR

AKH35HR

file **AK2H30HR**

AK2H35HR

AK2H30HRW

AK2H35HRW

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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.

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 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.

HINTS:

- 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 sponges or dishcloths that have just been used for washing dishes. They may leave a film of soil-laden detergent water on heating area. If this should happen, ASAP™ Cleaner-Conditioner should remove the stain.

FOR SAFETY'S SAKE

- Do not cook food directly on the cooktop surface; always use cookware.
- 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 melt and stick.
- 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. The cooktops, particularly the depth-reduced cooktops (Models AK2H300E/W), are also suitable for use with a retractable downdraft ventilation system. Consult your Amana dealer for more information about vent hoods. Remember, it is important to clean a vent hood frequently to prevent the risk of fire.

HELPFUL HINT:

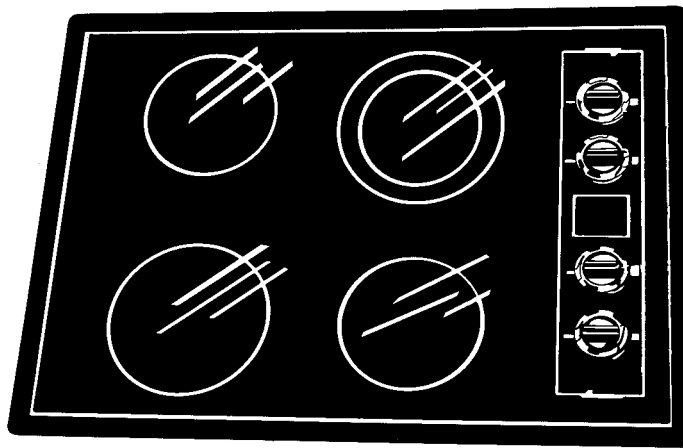
Before installing your cooktop, record the information from the product serial plate (located on the bottom of the cooktop unit) on page 2 of your use and care manual for future reference. Keep your use and care manual in a handy place.

TO INSTALL:

WARNING

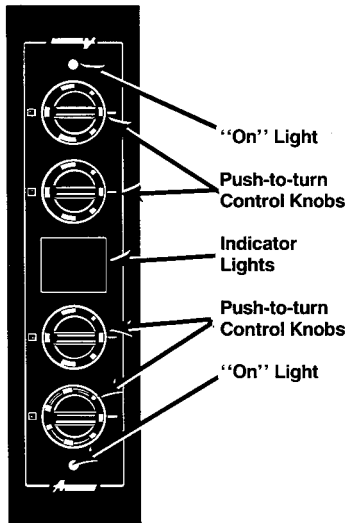
To Avoid the Risk of Electrical Shock, Personal Injury, or Death:

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.



(Features may vary slightly from model to model.)

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 quartz Haloring™ heating elements are uniquely designed with a circular halogen lamp (vacuum-sealed quartz glass tube filled with halogen gas) which produces virtually instantaneous heat and glowing light when turned on. In addition, these Haloring elements have a resistance coil element located in the center which adds and distributes heat to further ensure even cooking performance. Your cooktop also features one or more star-shaped electric resistance heating elements which provide a visual response much quicker and brighter than conventional coil elements. Some models also feature a dual element which provides convenience and versatility by offering two elements in one.

The InstaGlow Smoothtop Cooktops feature safety type push-to-turn control knobs with an infinite number of settings. The control panel also has "on" indicator lights that tell you when any element is turned on as well as "hot" indicator lights which correspond to each heating element.

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 frame completely seals the cooktop to prevent liquids from seeping inside.

COOKWARE TIPS

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.



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. Flat cookware will be the most efficient and will give the best cooking performance.

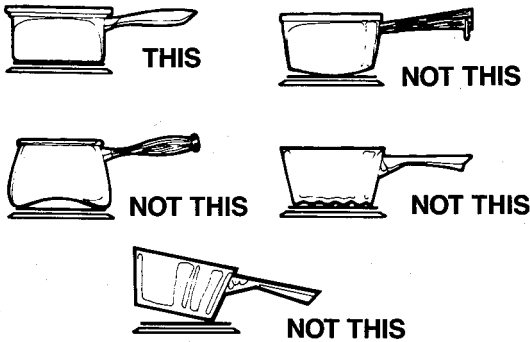
When we say flat, we mean all-over flatness without grooves, recessed bottoms, other dents or warpage. To check the flatness of cookware bottoms, use the ruler test described to the left. Pots and pan with thin, uneven bottoms may develop hot spots and cause sticking, or they may require an undue amount 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 glass-ceramic cooktop.

Aluminum, stainless steel, and other metal cookware that is flat will conduct heat quickly. Cookware with thick disk-like bottoms work very well on the glass-ceramic surface because they are durable and remain flat with use.

NOTE: Glass, glass-ceramic and porcelain/enamel-coated cookware are not recommended for use on this cooktop. Since small imperfections in the bottom surface of such cookware can scratch the glass-ceramic cooktop surface permanently.

COOKWARE TIPS (CONT.)

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



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.
- Do not allow pots to boil dry on high settings as this may damage the glass-ceramic cooktop and cause degrading of the surface.

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 and a nonabrasive nylon cleaning pad. Remove metal marks before the next use, since they become harder to remove when surface is heated again.

Also look for cookware that matches the size of the elements (with no more than 1-inch/2.54 cm overlap) for the most efficient cooking. Ideally, the cookware should be the same size or slightly larger than the element (with no more than 1"/2.54 cm overhang). Using properly sized cookware will also reduce cleanup 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. Do not use utensils of a diameter that permits either side or bottom to rest on the cooktop's frame.

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 medium to heavy gauge metal which conducts heat well.**

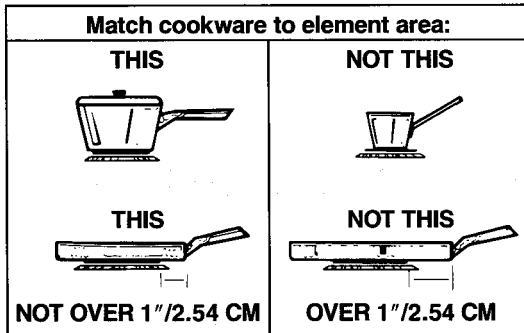
CANNING AND WOK USAGE

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 small 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.

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.

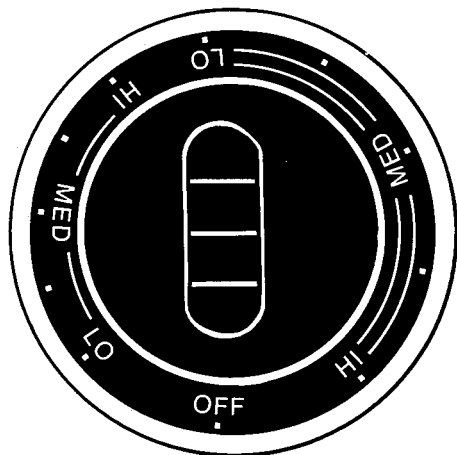
For best results in wok cooking, it is recommended you use a flat-bottomed wok or stir fry pan instead of a wok with a ring stand. Woks with ring stands are designed for use on gas burners and electric coil elements only.



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 the electrical power.

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. 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. Dry cooktop surface with dry paper towel.
2. Center cookware on a cooking area which most nearly matches the bottom of the cookware.
3. Push and turn **control knob** to start cooking. As a safety feature, the knobs must be pushed down before they can be turned on. A chart of suggested settings is on page 8.

Selected cooktop models feature a dual element which is two elements in one. You can use either the entire element or just the center portion for cooking.

To use the dual 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. The settings connected by the single line should be selected when using the center portion 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 elements will cycle off and on so that the setting you have selected will be properly maintained. 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.

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. Glass-ceramic smoothtop surfaces retain heat for longer periods than conventional heating elements — consequently, if you bring water to a boil at the HI setting, it will continue to boil rapidly for a minute or so after being turned to a lower heat setting. In the event of a potential boilover, move the utensil to a cool element or a non-element area of the cooktop.

The “on” lights on either end of the control panel will glow red when any element is turned on. The control panel also includes a cluster of “hot” indicator lights which correspond with the location of the surface heating areas.

As an extra feature, even after an element has been turned off, its corresponding “hot” indicator light will continue to glow indicating that the element area is still too hot to touch or clean. 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. A benefit of the retained heat feature is that you can turn off the heating element several minutes before foods are finished, allowing the retained heat, as indicated by these indicator lights, to finish cooking or keep foods warm.

HELPFUL HINTS

- When bringing to boil use “Hi” setting and cover cookware.
- When turning the setting down to slow the rate of cooking, allow time for the retained heat in the cookware and cooking area to be used.
- 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.

- If boilover develops, remove the cover or take the cookware off the cooking area until the surface has had time to sufficiently cool, then carefully wipe the area clean and continue cooking.
- 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 cool water 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.

For models which feature a dual element: The dual element gives you added versatility by accommodating different sized pans. Use the entire element (settings 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
	— 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	LO to MED LO
Slow Cooking	Meats, Stews, Sauces	LO to MED LO
Steaming	All Foods (cover)	HI
	— boil water	LO to MED LO
	— maintain steam	
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 used when washing dishes can leave a film of soil-laden detergent water on the glass-ceramic surface which can dull or discolor the cooktop when heated. Follow Daily Care instructions to remove residue.

NOTE: Avoid sliding metal items across the glass-ceramic surface as this can cause metal markings on the cooktop. These markings can cause the graphic design (which is fired into the cooktop surface) to appear dull or worn. Metal markings should be removed as soon as cooktop has cooled with ASAP™ cleaner-conditioner and a nonabrasive cleaning pad. These marks will become more difficult to remove if they are not removed before the cooktop is used again!



CAUTION — Do not use cleaners 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 cool water on the heated area.



REMEMBER:

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

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, as well as metal markings, 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 to clean and condition 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 to help prevent or remove such discolorations.
- Clean frame with soap and water or ASAP™ Cleaner-Conditioner. Avoid abrasive cleansers. Do not slide pots and pans across frame since this may eventually cause scratching of the frame.
- Clean control knobs by removing them and washing in mild, soapy water. Rinse and dry. For greasy spatters, use a grease-dissolving dishwashing detergent such as Dawn® and water with a soft cloth. Do not use any abrasive cleansers or abrasive cleaning pads on the control knobs.

4. How to deal with burned-on spots:

- Make sure area to be cleaned is cooled. To cool quickly, you can place a pan filled with cool water on the area.
- Carefully remove excess soil with a single-edge razor blade or Gillette Widget® (see illustration) held at a 30° angle.
- Clean off remainder of burn-on with ASAP™ Cleaner-Conditioner and a nonabrasive cleaning pad.

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. Carefully scrape off remainder of burn-on with a single edge razor blade held at a 30° angle.
- If a damp 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.
- Make sure diamond rings do not come in contact with the glass-ceramic surface when cleaning or cooking. They can scratch the surface.

CLEANING MATERIALS

Do use

ASAP™ Cleaner-Conditioner should be used regularly to clean and protect the cooking surface. If you should run out, you may temporarily use one of the following: Bon Ami®, Soft Scrub® (non-bleach formula), or baking soda. Also use non-abrasive plastic and nylon pads when cleaning. Some examples are Dobie® cleaning pad, Chore Boy® Microwave Sponge, Scruffy® brush and Tuffy® plastic mesh ball. The Gillette Widget® (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 to remove burned-on spots.

Do not use

Some cleaning materials recommended by manufacturers for general use on "glass" may contain ingredients which can damage the cooktop. Do not use spray cleaners such as Windex®. 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 heavy duty scouring pads, Golder 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 abrasive, heavy-duty cleansing powders such as: Ajax® cleanser, Comet® cleanser — these can scratch, depending on their abrasiveness and the cleaning pressure applied in use.

4. 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.) Do not use Delete or Amana® Stain Remover on cooktop surface. Do not use chemical oven cleaners. Do not use rust-stain removers containing hydrofluoric acid.

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 only with clean, damp paper towel. 	<ul style="list-style-type: none"> • Use a light application of ASAP™ Cleaner-Conditioner with clean, damp paper towel. Rinse and dry surface.
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 or near warm cooking area. 	<p>When area has cooled:</p> <ul style="list-style-type: none"> • Use ASAP™ Cleaner-Conditioner with damp paper towel to remove as much burn-on as possible. • Use recommended cleanser with non-abrasive plastic nylon pads such as: Dobie® cleaning pad 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 “whitish-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, glass-ceramic or porcelain-coated 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 . • Do not use glass, glass-ceramic, or porcelain-coated 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, metallic 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. Lift cookware filled with food instead of sliding it across surface. 	<ul style="list-style-type: none"> • Remove metal marks as soon as surface cools and before cooktop is used again. • Apply ASAP™ Cleaner-Conditioner with dampened paper towel to cooled surface with paper towel, or nonabrasive nylon cleaning pad. Rinse and dry 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 cookware large enough 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 on.
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"> • Always make sure the bottom of your cookware is dry before placing on dry cooktop surface. • Daily use of ASAP™ (Amana Service Authorized Parts) Cleaner-Conditioner applied with a clean damp paper towel will help to keep the cooktop surface free from hard water mineral deposits and food-causing discolorations. • Clean off hard water spots and acidic soils before the cooktop is used again. 	<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. • Or dampen a paper towel with a mixture of vinegar and water and wipe spots off. • After stain is removed, clean surface with damp paper towel and ASAP™ Cleaner Conditioner. Rinse and dry cooktop surface.
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

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.

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 the 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:

**Consumer Affairs Department
Amana Refrigeration, Inc.
Amana, Iowa 52204**

**For quicker service, or for answers to questions
concerning product usage, installation, and warranty, call:**

CONSUMER INFORMATION LINE



TOLL FREE

1-800-843-0304

Canadian Residents Call

(319) 622-8006 Monday through Friday

(8:00 a.m. - 4:30 p.m. Central Time Zone)

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 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.

Please contact us:

**Amana Refrigeration, Inc.
Consumer Affairs Department
Amana, Iowa 52204
1-800-843-0304
Monday through Friday
(8 a.m.-4:30 p.m., Central Time Zone)**