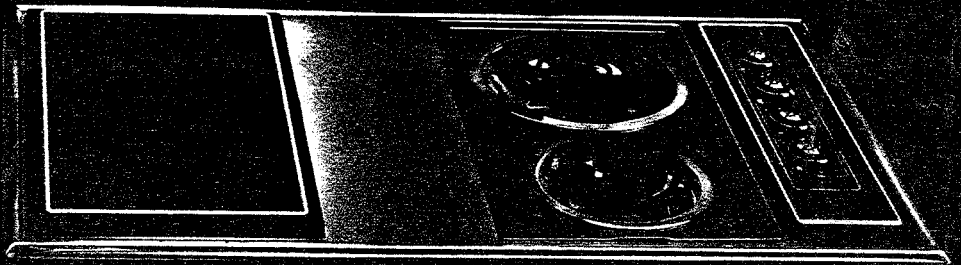
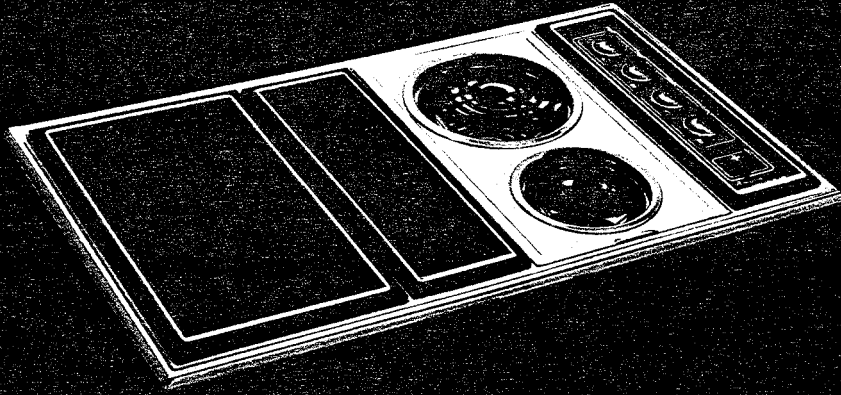


Use & Care Manual



AKD-2C

AKM-1C

AKD-1B

Contents

Amana.

Modular Cooktops

Record in the space below the Model No., Serial No. and Manufacturing No. recorded on the nameplate of your cooktop. To locate nameplate, remove right-hand module. Nameplate is located on the rear cooktop wall. Retain these numbers and a copy of your Sales Receipt for proof of purchase should warranty questions arise. Sales Receipt is required for warranty service.

Model No. _____

Serial No. _____

Manufacturing No. _____

Date purchased _____

Dealer from whom purchased:

Name _____

Address _____

City _____ State _____

Telephone _____

Service Agency:

Name _____

Address _____

City _____ State _____

Telephone _____

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IMPORTANT PRECAUTIONS 2 FOR SAFE COOKING

TO INSTALL:

Your Counterange Modular 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.

Do not cook on a broken glass-ceramic cooktop. Cleaning solutions and spillovers may penetrate the broken cooktop and create a shock hazard. Contact a qualified service technician immediately.

General cooking:

- Don't use cooktop for warming or heating the room.
- Don't leave small children unattended near a cooktop when it is in use. Never allow them to sit or stand on any part of the cooktop.
- Don't repair or service any part of the cooktop unless specifically recommended in this manual. Our warranty applies only when repairs are made by an authorized Amana Service Center.
- Don't store flammable materials near surface units.
- Don't use water on grease fires. Smother (with a non-flammable lid) or use dry chemical baking soda or foam type extinguisher. Not salt. Not flour.
- Don't use damp potholders or dishtowels when touching hot utensils to avoid steam burns. Don't let potholder or towel touch hot elements.
- Don't mix household cleaning products. Chemical mixtures may interact with objectional or even hazardous results.
- Don't put plastic items on warm surface units. They will melt and stick.
- Do dress appropriately—don't risk burns—fasten long hair, avoid wearing synthetic wigs and loosely hanging clothing or accessories that might accidentally contact hot surfaces.
- Do remember your cooktop is a cooking device and will get hot. Train yourself and your family to avoid hot surfaces while using the cooktop.

Cooktop:

- Do choose pans having flat bottoms large enough to cover the heating area. This assures most effective energy utilization. If you must use a small pan on a large heating area, be careful of loose clothing, potholders, paper towels, etc., which may ignite on contact with exposed part of the element.

CAUTION:

Do not store items of interest to children in cabinet above your countertop — children climbing on the range to reach items could be seriously injured.

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN —

Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns — among these surfaces are (identification of surfaces — for example, oven vent openings and surfaces near these openings, oven door, windows of oven door, and the like.)

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 range 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 range or cooktop again. Remember, excessive grease is always a fire hazard. The best prevention is to keep your range or cooktop clean and free of excess grease.

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.

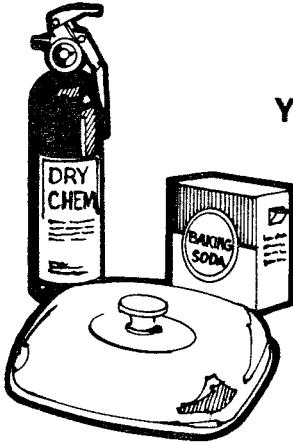
- Don't leave cooktop cooking unattended (especially food cooking on higher heat settings and fats). Boilovers can smoke and ignite.
- Only certain types of earthenware, pottery, glass ovenware, stoneware or china are suitable for use on the cooktop. They may break due to sudden change of temperature unless their manufacturer states otherwise.
- Don't use utensils which extend more than 1 inch over edge of surface unit. Damage to the cooktop and inefficient cooking could result.

In case of grease fires

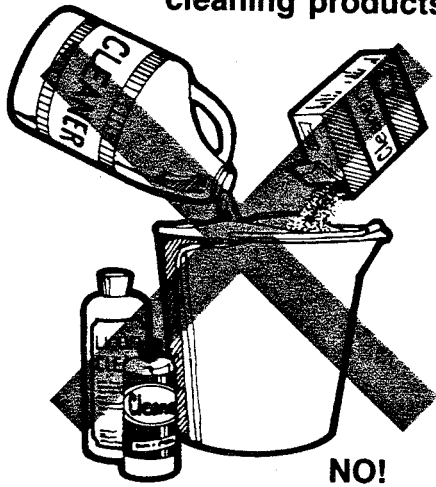
NO!



YES!



When cleaning... NEVER mix cleaning products



NO!

- Never leave surface units at high heat settings. Boilover causes smoking and greasy spillovers that may ignite. On conventional element cooktops make sure the drip pans are in place. Absence of these pans during cooking may subject wiring or components underneath to damage.
- Do not use aluminum foil to line surface unit drip pan or burner box bottom. Installation of these liners may result in a shock or fire hazard.
- Utensil handles should be turned inward and not extend over adjacent surface heating elements in order to prevent ignition of flammable materials and spillage due to unintentional contact with the utensil.
- Do not soak or immerse removable heating elements in water.
- When using the griddle, CC-7, the chrome frame of the cooktop can become quite hot. Care should be taken to avoid contact with the chrome surface when using the griddle.
- Clean glass ceramic cooktops 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 cleansers can produce noxious fumes if applied to hot surfaces.

Grille useage

- Always use an exhaust fan when cooking on the grille.
- Trim excessive fat from meat cooked on the grille.
- Do not leave grille unattended.
- Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.
- Should grease cause a sustained flame up:
 - 1) Remove food from the grille with a long-handled fork or tongs.
 - 2) Turn surface switch off.
 - 3) Keep exhaust fan on.
 - 4) Cover grille with griddle or other metal cover.
- Before removing grille pan, allow any grease to cool to a solid to avoid spilling.

Installation and Ventilation

Installation

1. Proper installation: Be sure your cooktop is properly installed and grounded by a qualified technician.
2. Never block openings in burner box on left side and left front.
3. Check to see if electrical power to the cooktop is turned on.

Ventilation

Your new Amana cooktop allows you the pleasure of grilling and open roasting of food inside your home. However, such open cooking requires proper ventilation to remove cooking vapors, odors, and smoke.

Amana Model AKD-2C is equipped with a down draft ventilation system. It is located in the center of the cooktop, between the cooking module openings. Be sure the cooktop is properly installed and ducted, as shown in the installation and ducting instructions that accompany Model AKD-2C.

To operate the ventilation system, turn the exhaust fan switch located on the control panel in a clockwise direction only.

Model AKD-2C is also equipped with a hidden automatic thermostat that activates the ventilation system when grille cooking generates excessive heat. (See page 14 for details.)

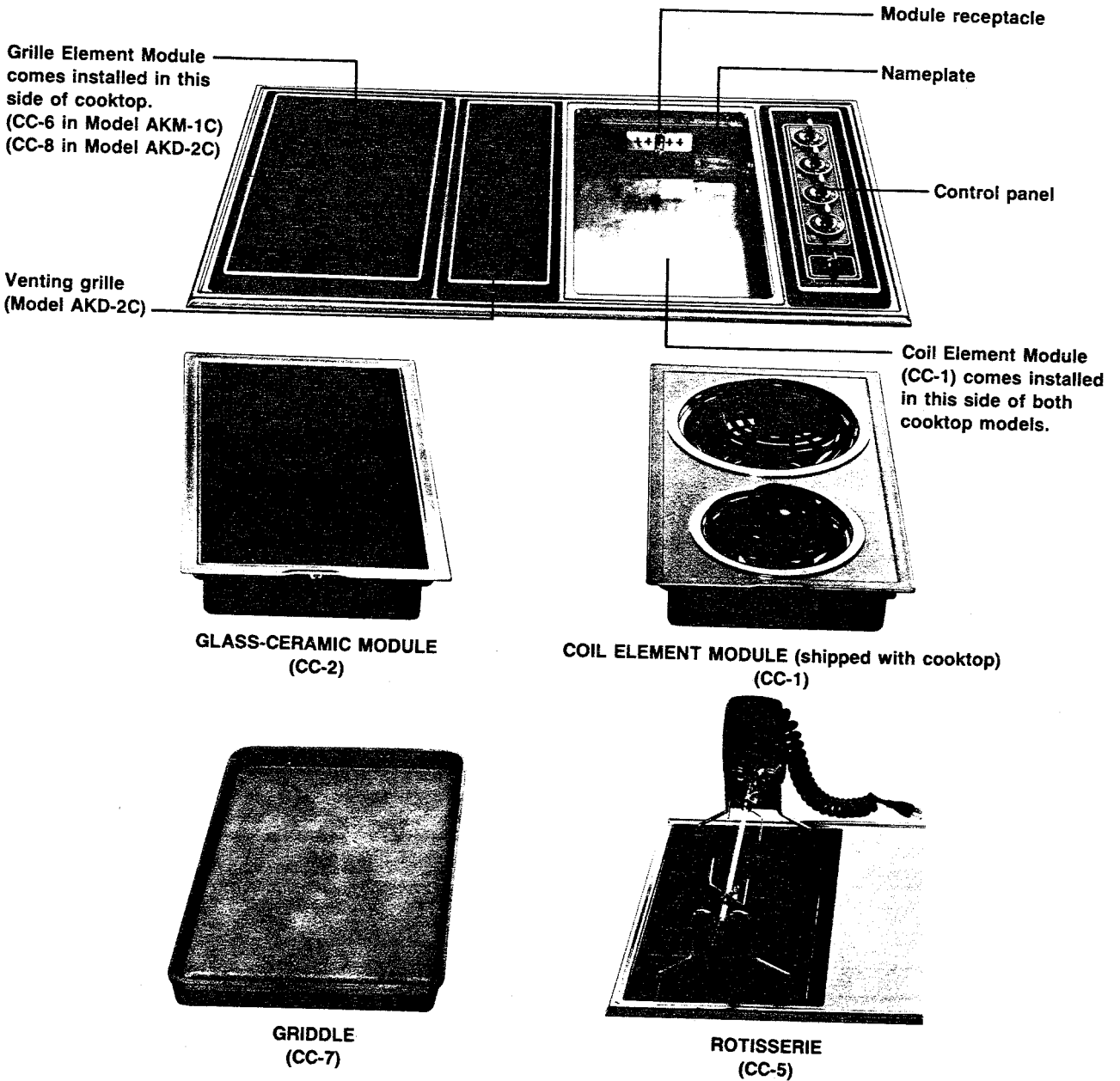
If you purchased Amana Model AKM-1C, we strongly recommend that a quality, high air flow ventilation system, such as Amana Model RVH-5C range hood, be installed in conjunction with your new cooktop. This overhead vent should be capable of removing at least 400 cubic feet of air per minute (400 CFM). If you currently have a vent, please consult your Amana dealer to determine whether it is adequate.

CLEAN VENT HOOD FREQUENTLY

Grease should not be allowed to accumulate on hood, filter, and venting system. When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.

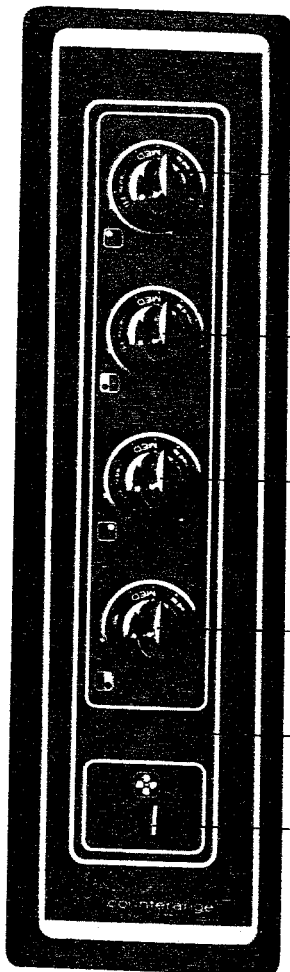
Features and Controls

The Amana modular cooktop comes with grille and coil element modules installed. Removable modules let you add the optional features shown to either side of your cooktop.



CONTROLS

The Amana modular cooktop features push-to-turn infinite heat control switches that let you select the appropriate temperature. Indicator light tells you when unit is on.



Left rear heating element.

Left front heating element
or left grille element.

Right rear heating element.

Right front heating element or
right grille element.

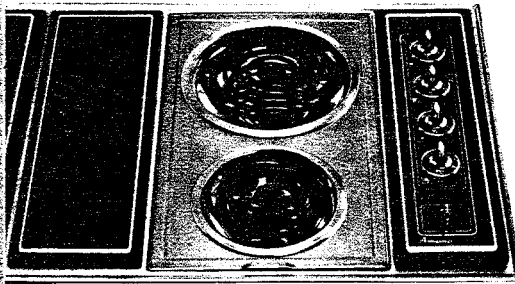
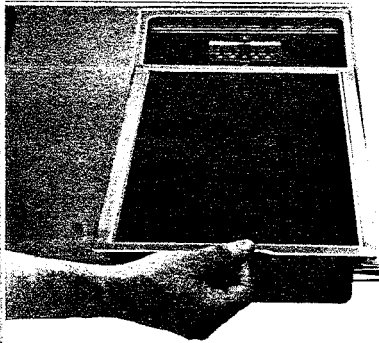
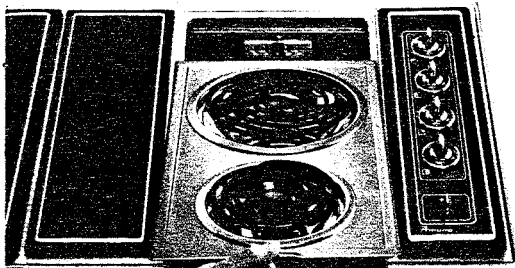
Indicator light.

Exhaust fan switch
(Model AKD-2C)

How to Install and Remove Modules

8

Coil and Glass Ceramic Modules



Your cooktop is shipped with a grille module in the left side and a coil element module in the right side. You can purchase any or all of five different cooking modules for installation on either side of the cooktop.

Follow these simple instructions to install the coil element module or the optional glass-ceramic module.

TO INSTALL MODULES:

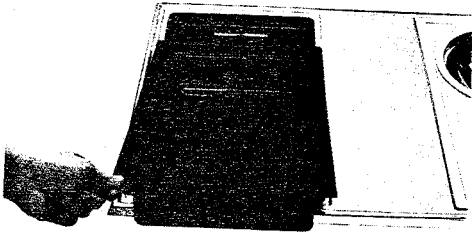
1. Cooktop switches must be in the off position.
2. Position the terminal plug of the module at the rear of the cooktop, as shown in the picture.
3. Slide the module toward the rear of the cooktop until the terminal plug is completely inside the receptacle.
4. Lower the front end of the module into the cooktop until it is flush with the surface. Your cooktop is now ready for use.

TO REMOVE MODULES:

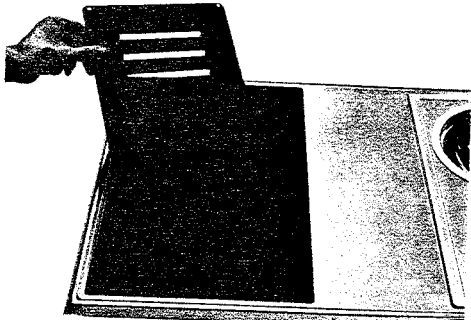
1. All surface switches must be in the off position and the modules cool.
2. Lift up on tab at front of module until base of module clears the opening at the front of the cooktop. Lifting the module too high, while still engaged, could damage the terminal.
3. To disengage terminals, hold module by the side edges and slide toward the front of the cooktop. Lift out when fully unplugged.
4. When storing modules do not stack them where they may fall or be damaged. Never store materials on top of the glass-ceramic module, which could damage or mar the surface finish.

9

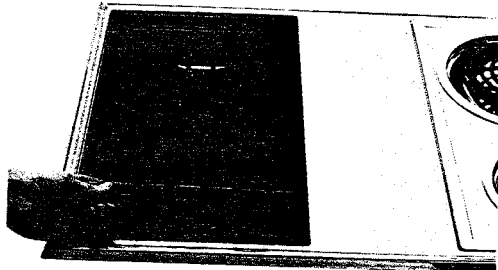
Grille



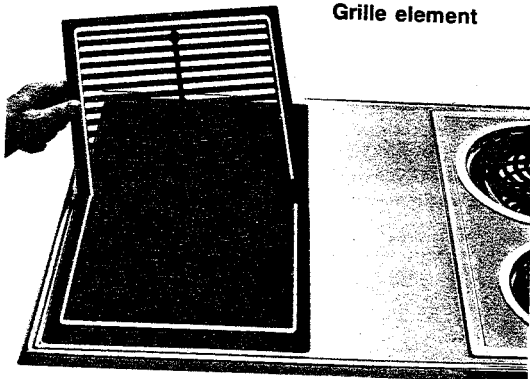
Grille pan



Grille pan insert



Grille element



Grille grates

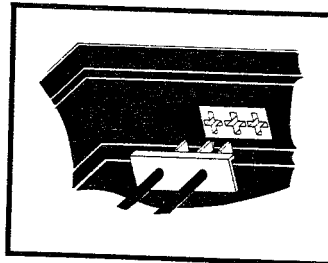
TO INSTALL GRILLE:

1. Install grille pan with opening to the rear of cooktop cavity. Place grille pan insert in grille pan.
2. With all the controls in the off position, position the grille element so the terminals face the rear of the cooktop and are level with the surface. Insert the terminals into the cooktop receptacle as far as they will go. (Do not force). The grille element should now rest on the ledge of the grille pan.
3. Place the grille grates in position on the grille pan. The grille grates should be seated properly on the grille pan to prevent grease from leaking into burner box area.
4. Note that the grille may be installed in left, right, or both positions.

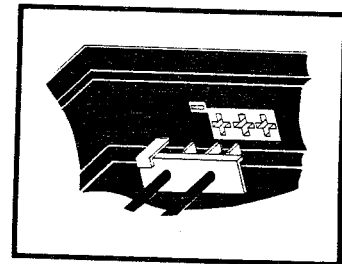
TO REMOVE GRILLE:

1. All switches must be in the off position and the grille cool. Lift the two broil grilles off as shown.
2. To remove grille element, pull forward until it is unplugged from the receptacle at the rear of cooktop, then lift out.
3. Lifting the element while still engaged in the receptacle, could damage the terminal.
4. Remove insert from the bottom of the grille pan as shown.
5. Remove grille pan from cooktop as shown.

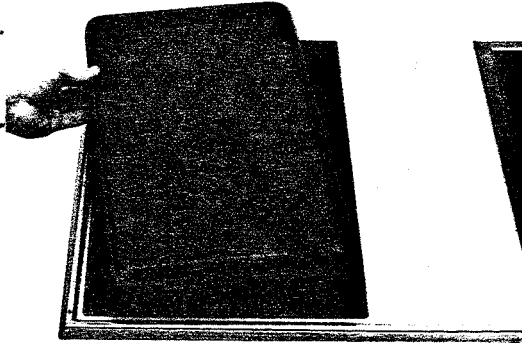
GRILLE ELEMENT CONNECTIONS



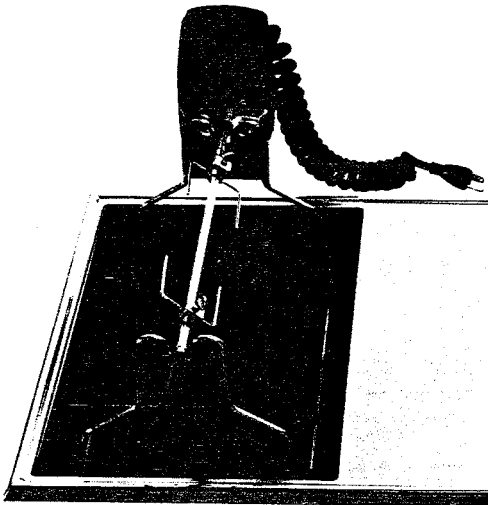
CC-6
(AKD-2C or AKM-1C)



CC-8
(AKD-2C only)

Griddle**TO INSTALL GRIDDLE:**

The griddle is assembled in the same manner as the grille. The grille pan, insert and element should be in place, as explained in the preceding section. Simply replace the grille grates with the griddle, drain sump to the front.

Rotisserie**TO INSTALL ROTISSERIE:**

First, assemble rotisserie as follows: Screw the handle onto the end of the spit. Next insert one of the skewers, so the points face away from the handle on the spit and lock in place with thumbscrew. Install second skewer on spit with points facing handle and lock in place with thumbscrew. Now your rotisserie spit is assembled and ready for use.

Slide the rotisserie motor assembly on rack as shown. Insert spit in rack guides and into motor drive.

INSTALL THE ASSEMBLED ROTISSERIE AS FOLLOWS:

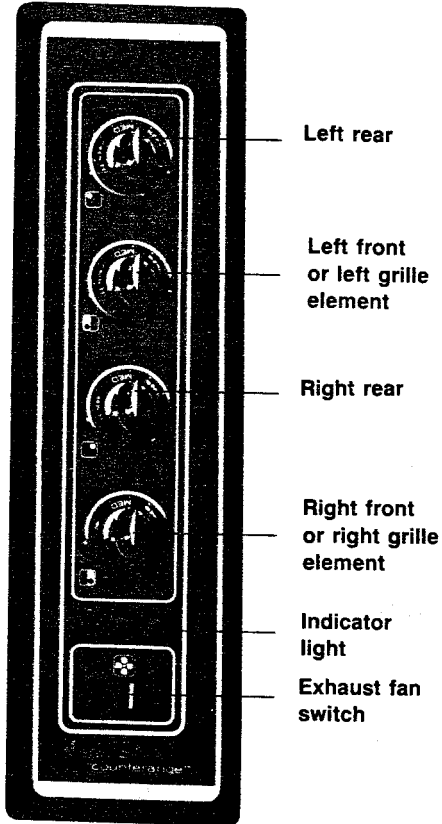
1. All switches must be in the off position and grille and grille element cool.
2. If the grille assembly is not installed, install the grille pan and insert. (Refer to page 9.)
3. If the grille assembly is already installed, remove the two grille grates and grille element. (Refer to page 9.)
4. Place the rotisserie rack and motor in grille pan on top of insert with motor at rear of cooktop as shown in picture.
5. Re-install the grille element.
6. Your rotisserie is now installed and ready to use. When using the rotisserie, the two grille grates should be removed. If the grates remain in place, cooking time will be considerably increased. The use of a meat thermometer is recommended when possible.

Surface Cooking

Surface controls for cooktop modules

Your surface controls are designed to give you an infinite choice of heat settings for cooking.

Controls are safety type and must be pushed down before turning.



Control settings

To set your surface unit control, grasp control knob and push down...turn either clockwise or counterclockwise to desired heat setting.

Control must be pushed down to set only from the off position. When control is in any position other than off, it may be rotated without pushing down.

Controls for the front elements on each side also regulate the grille element, when installed.

A red indicator light glows when any surface element is on.

The fan switch is operated by turning in a clockwise direction only.

Cooking Guide for Using Heat Settings

HI—Quick start for cooking, bring water to boil. (See page 18 for precautions regarding use of HI setting.)

MED. HI—Fast fry, pan broil, maintain fast boil on large amount of food.

MED.—Saute and brown, maintain slow boil on large amount of food.

MED. LO—Cook after starting at HI; cook with little water in covered pan.

LOW—Steam rice, cereal, maintain serving temperature of most foods. Use for simmer of soups, melting butter, chocolate etc.

At HI and MED. HI, never leave food unattended. Boilovers cause smoking, greasy spillovers may catch fire.

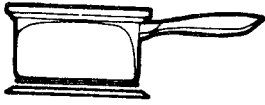
Different utensils and different amounts of foods being prepared will affect your choice of heat settings; however, experience will soon acquaint you with these characteristics.

Retained Heat

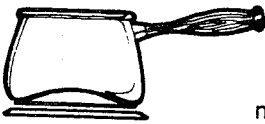
All glass ceramic cooktops retain heat over the cooking area for longer periods than conventional heating elements—consequently if you bring water to a boil at the HI setting, it will continue to boil rapidly for a minute or so after being turned to a lower heat setting. In the event of a potential boilover,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

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 to finish the cooking.

Which Utensils to Use



this



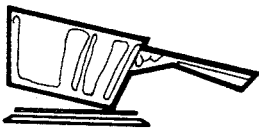
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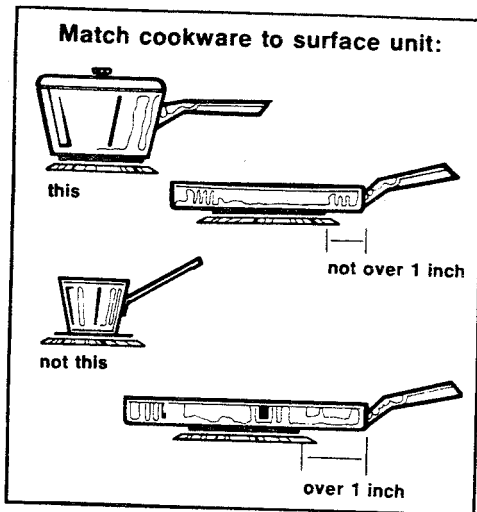


not this

For best cooking results, energy conservation, and safety, always use cookware which is flat, well balanced, and has a tight fitting lid. Utensils should match the size of the heating area and be made of a material which conducts heat well.

Glass-Ceramic Module

- Always select utensils with flat bottoms such as Cookmates® cookware, available from your Amana dealer. They are the fastest and best conductors of heat and provide the most consistent and satisfactory results.
- To determine if the utensil is flat on the bottom, place the edge of a ruler on the bottom of the utensil and hold it up to the light. No light should be observed between the bottom of the utensil and the edge of the ruler.
- Avoid the use of utensils with convex, concave or irregular bottoms. These shorten the life of the cooktop and can result in heat stains that are not removable.
- The glass-ceramic material does not break easily, however, there are limits to what any material will withstand. Although the glass-ceramic passes the falling pot test, a heavy blow with a sharp instrument might crack it. But this is hardly likely in practice.
- Do not use utensils of a diameter that permits either side or bottom to rest on any rim portion of the cooktop cartridge!
- Never allow aluminum foil, foil wrapped packages, and disposable aluminum cooking utensils to come in contact with the hot glass-ceramic surface. It will permanently damage it.
- Pots should not be allowed to boil dry on high settings as this may damage the glass-ceramic plate and cause degrading on the surface.



Coil Element Module

- Utensils should be flat on bottom and should match the size of the surface element. (Large pans on large elements, small pans on small elements.) In either case, the utensil should not overlap more than one inch on each side of the element.
- Aluminum utensils of medium weight are recommended for surface cooking because they heat evenly and quickly. Skillets do a good job of browning foods and saucepans (with tight fitting lids) are ideal for nutritious cooking with little water. Use regular and non-stick type surfaces.
- Use heat settings no higher than medium or follow manufacturers directions when using utensils of the following materials: cast iron, glass-ceramic, (pyroceram), and stainless steel. Also some types of enamelware which under certain conditions could melt and fuse to surface unit when higher heats are used.
- For good heat conduction it is important that utensils with flat bottoms be used. Special cooking equipment without flat bottoms, such as the oriental wok, are not recommended. Life of the surface unit can be shortened and cooktop damaged due to high temperatures required in this type of cooking.

Home Canning

Canning should be done on the coil element module only. The canner should be flat on the bottom and should match the size of the surface element, not overlapping more than one inch on each side.

Follow these points when canning:

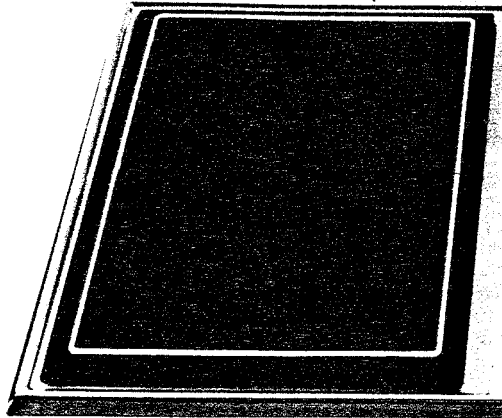
- Bring water to boil on HI heat, then after boiling has begun, adjust heat to lowest setting to maintain boil. This saves energy and best uses surface element. (See page 18 for precautions regarding HI setting).
- Be sure canner fits over center of surface element. If your cooktop does not allow canner to be centered on surface element, use smaller diameter containers for good canning results.
- Flat bottom canners give best results. Be sure bottom of canner is flat and fits snugly over surface element. Canners with flanged or rippled bottoms (often found in enamelware) are not recommended.

Remember, in following the recipes, canning is a process that generates large amounts of steam. Be careful 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 water quantities.

How to Use the Grille/Griddle/Rotisserie

14



Grille

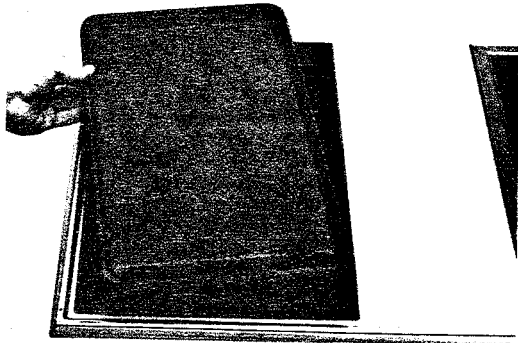
1. Be sure grille section is assembled correctly as noted on page 8.
2. Pre-condition new grilles by brushing with salad oil or any of the new non-stick coatings to prevent meat from sticking.
3. Always use an exhaust fan when cooking on the grille.
AUTOMATIC VENTILATION THERMOSTAT---A hidden thermostat on Model AKD-2C will automatically turn on the ventilation system if heat from grille cooking is excessive. This feature helps protect the area surrounding the cooktop from heat damage. To turn off automatic operation, turn the control knob for the grille to the off position.
4. Preheat grille on HI for 10 minutes. Preheating improves the charbroiled flavor of meat and makes more attractive grille marks on meat.
5. The grille element should glow slightly red to produce the fine flavor of charbroiling and to cook steaks rare or medium rare. The radiant heat makes meats taste better, look better, and seals in all the natural juices.
6. Excessive amounts of fat should be trimmed from meats — as only a normal amount is needed to produce the smoke needed for that “out-door flavor.”
7. Do not leave grille unattended.
8. Excessive amounts of grease or drippings resulting in consistent flaming indicate a need to clean the grille interior or that excessive amounts of fat are present.

Grease drippings will occasionally ignite to produce harmless puffs of flame for a second or two. This is a normal part of the cooking process.

Should grease cause sustained flame-up:

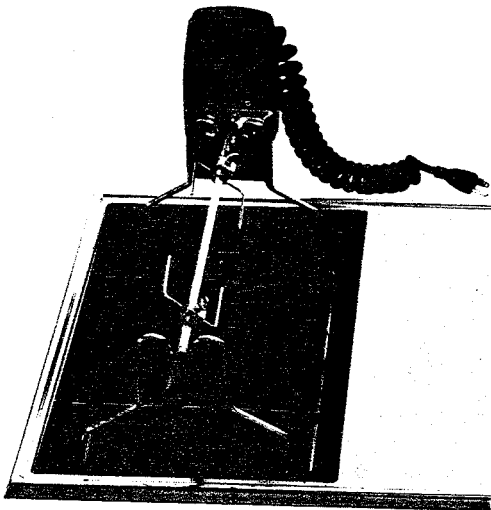
1. Turn surface switch to off.
2. Remove food from the grille with long handled fork or tongs.
3. Turn off overhead range venthood.
4. Cover grille with griddle, or other metal cover.
5. Do not allow grille pan to become overloaded with grease. Clean after each use.
6. Do not cover grille completely with meat. Leave some air space between each steak, etc., to allow ventilation system to remove vaporized drippings.

15



Griddle

1. Be sure the grille section is assembled correctly as noted on page 9.
2. Before using griddle wash with hot soapy water, using a sponge or dishcloth to remove any manufacturing oils. Rinse and dry thoroughly.
3. Pre-condition the griddle surface by lightly wiping a teaspoon of cooking oil with paper toweling or a soft cloth over entire surface. (Do not use shortening or butter.) Let cooking oil remain on the surface.
4. Remove the two grille grates and replace with griddle, drain sump at the front.
5. Preheat griddle on HI for 10 minutes, then adjust setting to MED. HI or MED. for best results on almost all griddling. Foods such as pancakes, French toast, griddled sandwiches, cube steaks, hamburgers, and those requiring crisp exterior surfaces, are best cooked on a preheated griddle. Grease preheated griddle lightly before adding food.
6. Do not allow grille pan to become overloaded with grease. Clean after each use. **Before removing grille pan, allow grease to cool to a solid to avoid spilling.**
7. Always use nylon, hard rubber, or wooden kitchen tools on the griddle's non-stick surface. Do not use metal spoons, spatulas or knives.
8. When using the griddle, CC-7, the chrome frame of the cooktop can become quite hot. Care should be taken to avoid contact with the chrome surface when using the griddle.



Rotisserie

1. Remove all the components in the grille section except the grille pan and insert. Surface switch for grille section should be in the off position.
2. Place the rotisserie rack with motor in griddle pan so rack rests on top of insert with motor at rear of cooktop.
3. Install grille element in grille pan. (Refer to page 10 for complete rotisserie assembly and installation instructions.)
4. After spit has been inserted through meat and meat skewers tightened, place spit in position on supporting rack. The rotisserie motor should now be plugged into a 120 volt A.C. outlet.
5. The rotisserie is controlled by turning the on-off switch on the back of the motor housing. Rotissing should be done with the grille grates removed. If left in place, cooking time will be considerably increased. The use of a meat thermometer is recommended when possible.
6. Do not allow grille pan to become overloaded with grease. Clean after each use.

Caution: Use care to prevent the rotisserie motor electrical cord from coming in contact with hot surfaces on the cooktop.

How to Care for the Cooktop

Save on clean up time:

- Before cooking, make sure bottom of cookware, reflector bowl, heating elements, and cooking area are clean and dry.
- Eliminate boilovers and splatters by selecting correct heat settings and using cookware large enough to accommodate food and liquid.
- Use a spatter shield when shallow frying.
- Clean after each use to prevent stains and splatters from cooking on.

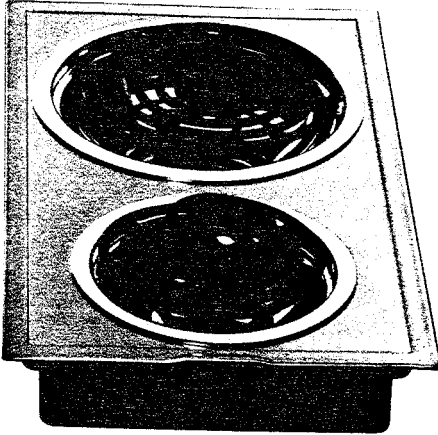
General care:

A little regular care will keep your cooktop like new. Daily care will prevent stains from becoming cooked on and will avoid a major cleaning job. For best results, clean after each use. All surfaces can be safely washed with mild detergent and hot water. To retain the original appearance, rinse and wipe surfaces dry after washing.

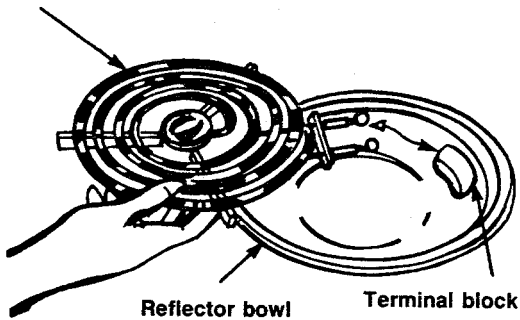
To clean the control panel glass, remove the knobs by pulling upward. Using a soft damp cloth, clean the control panel area. Wipe dry before installing the knobs.

To clean the knobs, wash in a mild detergent and rinse with clear water. Wipe dry before installing on cooktop.

To clean metal surfaces, wash with a mild soap or detergent, then wipe dry. Do not use commercial oven cleaners, steel wool, abrasive powders, or acids on any aluminum, chrome, or plastic parts of the cooktop, as they may damage finish.



Surface heating element



COIL ELEMENT MODULE

The coil element module does not normally need to be removed from the cooktop for cleaning. If it becomes necessary to remove the module for cleaning, all controls must be off and elements cool.

Never immerse the module in water. This can damage the wiring. The interior and bottom of the module may be wiped clean with a detergent solution if necessary.

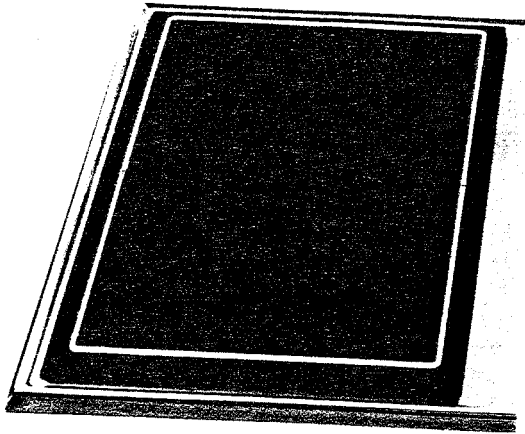
Plug in coil elements

Most soil will burn off the elements under normal conditions. Do not immerse or attempt to clean elements with any cleaning product or water. This will damage the elements and create electrical hazard. (Elements may be wiped with a clean cloth to remove any dust.)

Lift out reflector bowls and wash with dishes in soap and water or in dishwasher. If, after washing, spots burned on during cooking do not come off, try to remove them with soapy cloth and chrome cleaner or ammonia water. If necessary, rub lightly with a metal sponge such as BRILLO® or S.O.S.® pads. Do not use abrasive powders or cleaners.

Hi setting

A major cause of damage to coil elements, impossible to clean spots, and blue reflector bowl discoloring is the excessive use of the HI heat position. The HI heat position should be used sparingly to bring food to a quick boil. Beyond that, lower heat positions do the job just as well and are more efficient.

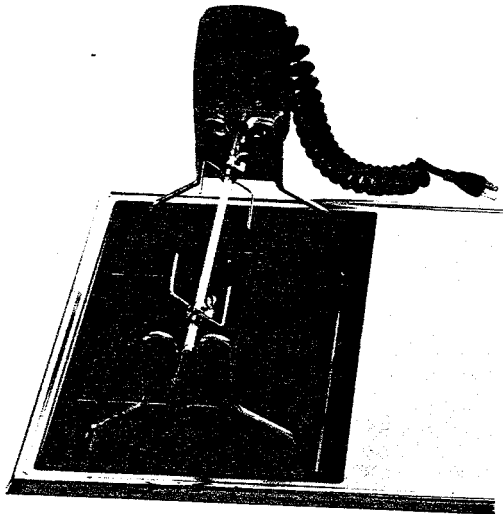


GRILLE

Before starting, be sure all control switches are off and all grille components cool. To clean the two grates, remove from cooktop by lifting off. The grilles can be washed in the sink with a mild detergent and plastic scouring pad. Do not use oven cleaners. Wipe dry before reinstalling on cooktop.

Most soil will burn off the grille element under normal conditions; however, the two support brackets can be wiped clean with a mild detergent. Never immerse grille element in water or wash in dishwasher.

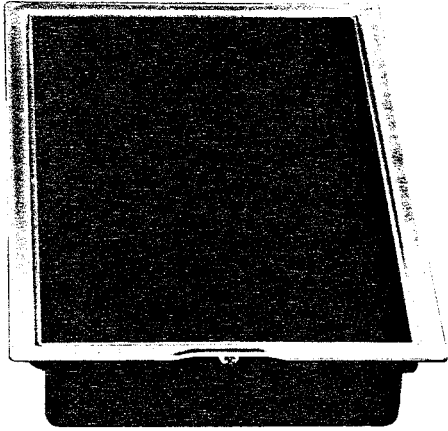
The grille pan, insert and griddle can be washed in the sink using a mild detergent and plastic scouring pad. Do not use metal scouring pads or allow the non-stick surfaces of the griddle to come in contact with objects that might scratch it. All three may also be washed in the dishwasher.



ROTISSERIE

The rotisserie spit and rack can be washed in the sink using a mild detergent and plastic scouring pad. (Remove motor before cleaning rack.)

The motor housing may be wiped with a damp cloth after it is unplugged. Do not immerse motor in water.



GLASS-CERAMIC MODULE

Daily Care:

- Use only BON AMI® , SOFT SCRUB® or baking soda to clean smoothtops. Do not use other cleaners.
- Dampen clean paper towel and clean unit.
- Wipe off this application with another clean, damp paper towel and wipe dry.

Remember:

- If a wet 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 objectional or even hazardous results.
- Do not use sponge or dishcloth. They may leave film or soil-laden detergent water on heating area which may turn brown and resemble a discoloration next time area is heated. If that should happen, BON AMI® or SOFT SCRUB® should remove it.
- Wait until rangetop has cooled before cleaning. Fumes could be hazardous.
- Make sure diamond ring is not in contact with glass-ceramic rangetop when cleaning or cooking. It could scratch the surface.

OTHER GLASS-CERAMIC CLEANING MATERIALS

Do Use

BON AMI® , SOFT SCRUB® or baking soda should be used regularly to clean and protect cooking 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.

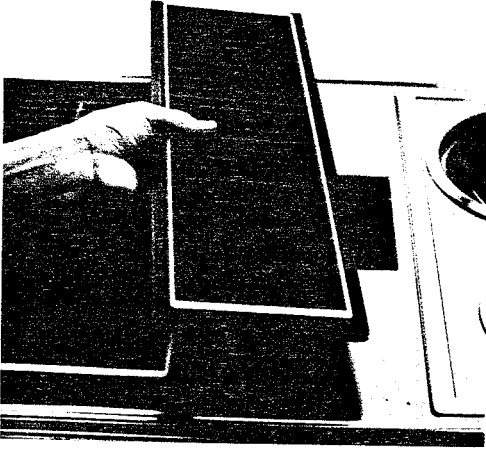
Do Not Use

Some cleaning materials recommended by manufacturers for general use on "glass" may contain an ingredient which can damage the glass-ceramic smoothtop surface. Use only the type of materials recommended above.

1. Avoid abrasive impregnated plastic, nylon and cloth pads such as: RESCUE® brand scouring pads, SCOTCH-BRITE® brand scouring pads, GOLDEN FLEECE® pot cleaner and scour cloths—these can scratch your smoothtop.
2. Avoid metal pads such as CHORE GIRL® pot cleaners, KURLY KATE pot holders, S.O.S.® soap pads, PADDY® soap pads—these can metal mark and scratch.

How to deal with burned-on spots:

1. Make sure area to be cleaned is cooled. To cool quickly, you can put ice cubes directly on hot surfaces or place an ice-filled pan on the area.
2. Remove excess soil with a single edge razor blade. (See illustration.)
3. Clean off remainder of burn-on using BON AMI® , SOFT SCRUB® or baking soda.



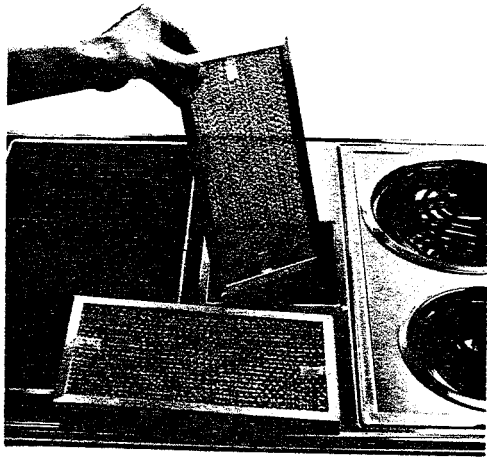
Ventilation System (Model AKD-2C)

Before cleaning the vent grille, be sure the exhaust fan is shut off.

To clean grille, remove from cooktop by lifting off and wipe with a damp cloth. If necessary the grille can be washed in the sink. Use mild household liquid detergent for cleaning.

The vent filters are a permanent type and should be cleaned when soiled. Warm water and liquid dishwashing detergent is all that is required to clean the filters in the sink. Filters may also be safely cleaned in the dishwasher.

The ventilation box may be sponged out in the event of spills.



Before Calling For Service

- Be sure you have read and understood the operating instructions provided with your cooktop. Avoid unnecessary service calls for difficulties that are not the result of defective workmanship or materials. You will be charged for a serviceperson's travel expenses and labor, even though the product may be in warranty, if the difficulty is not caused by workmanship or material, or if the component is customer replaceable. The following items are considered customer replaceable: control knobs that can be removed by pulling off the shaft, and cooking modules.
- Check the power source, fuse or circuit breaker.
- If either the coil element or glass-ceramic module fails to heat, switch the module to the other side of the cooktop. If it operates on that side, then the surface switch may be at fault. If it does not heat on either side, this indicates a malfunction in the module. Contact your Authorized Service Center for repair. Refer to the module warranty certificate for warranty coverage.

When service is required:

Call the nearest authorized service center and help him give you prompt service by giving him:

- An accurate description of the trouble.
- Complete model and serial numbers from the serial plate located at the back of the burner box, right section. To see the serial plate you must remove the module on the right side.

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.—5 p.m.)

Central Time Zone)

and ask for

Customer Relations