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# AMANA AKED3060 Owner's Manual

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# ***Amana***<sup>®</sup> **Electric Downdraft Cooktop Owner's Manual**

**AKES3060\***  
**AKED3060\***

\* Additional alphanumeric characters representing other models in series may follow each model number.

## **Please Read Manual Before Operating Cooktop.**

### **Installer**

Leave this manual and other literature with consumer for future use.

### **Consumer**

Keep these instructions for future reference. If appliance changes ownership, be sure this manual accompanies cooktop.

Para recibir un manual en español gratis, envíe por correo o por fax su nombre, dirección, y número de modelo a:

Amana Appliances  
Consumer Communications/Spanish Manual  
2800 220th Trail  
PO Box 8901  
Amana, Iowa 52204-0001  
USA  
Número de fax 1-319-522-8158

# Contents

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Model Identification .....	2
Parts and Accessories .....	2
Service .....	2
Asure™ Extended Service Plan .....	2
Important Safety Information .....	3
All Appliances .....	3
Surface Cooking Units .....	3
Glass/Ceramic Cooking Surfaces .....	4
Exhaust Vent .....	4
In Case of Fire .....	4
Precautions .....	4
Installation .....	4
Unpacking Cooktop .....	4
Countertop Cutout and Clearances .....	4
Cooktop Dimensions .....	5
Countertop Cutout .....	5
Minimum Clearances to Combustible Material .....	5
Minimum Cabinet Requirements .....	6
Minimum Requirements Below Cooktop .....	6
Duct Locations .....	6
Duct Connections .....	7
Duct Length .....	7
Duct Length Piece Equivalents .....	7
Electrical Installation Requirements .....	8
Junction Box Location .....	8
Power Supply Connection .....	9
Removing and Reinstalling Cooktop .....	9
Modules .....	10
Coil Modules .....	10
Smoothtop Modules .....	10
Grill and Griddle Module .....	10
Installing Modules .....	11
Operation .....	12
Coil Modules .....	12
Smoothtop Module .....	13
Smoke Control Grill .....	13
Griddle .....	14
Exhaust Fan .....	14
Cooking Utensils .....	15
Cooking Utensils .....	15
Cleaning .....	16
Cleaning Cooktop .....	16
Cleaning Smoothtop Module .....	17
Warranty .....	18
Before You Call for Service .....	19

## Model Identification

Complete enclosed registration card and promptly return. If registration card is missing, call Consumer Affairs Department at 1-800-843-0304 inside U.S.A. 319-622-5511 outside U.S.A. When contacting Amana, provide product information located on rating plate. Rating plate is located on bottom of cooktop. Record the following:

Model Number: \_\_\_\_\_

Manufacturing Number: \_\_\_\_\_

Serial or S/N Number: \_\_\_\_\_

Date of purchase: \_\_\_\_\_

Dealer's name and address: \_\_\_\_\_

\_\_\_\_\_

## Parts and Accessories

Purchase replacement parts and additional accessories (e.g., refrigerator shelves, dryer racks, or cooktop modules) over the phone. To order accessories for your Amana product, call 1-800-843-0304 inside U.S.A. or 319-622-5511 outside U.S.A.

## Service

Keep a copy of sales receipt for future reference or in case warranty service is required. Any questions or to locate an authorized servicer, call 1-800-NAT-LSVC (1-800-628-5782) inside U.S.A. 319-622-5511 outside U.S.A. Warranty service must be performed by an authorized servicer. Amana Appliances, also recommends contacting an authorized servicer if service is required after warranty expires.

## Asure™ Extended Service Plan

Amana Appliances offers long-term service protection for this new cooktop. Asure™ Extended Service Plan is specially designed to supplement Amana's strong warranty. This plan covers parts, labor, and travel charges. Call 1-800-528-2682 for information.

# Important Safety Information

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## WARNING

This appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated, and maintained according to the instructions in this booklet.

To avoid risk of electrical shock, personal injury, or death, make sure your cooktop has been properly grounded and always disconnect it from main power supply before any servicing.



## WARNING

**DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS**—Surface units may be hot though they are dark in color. Areas near elements may be hot enough to burn. During and after use, do not touch or let clothing or other flammable material contact surface elements until they have had time to cool.



## CAUTION

Do not obstruct the flow of combustion or ventilation air.

Do not store gasoline or other combustible materials near cooktop.

## All Appliances

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 alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear Appropriate Apparel. Loose fitting or hanging garments should never be worn while using 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 in or on Appliance. Flammable materials should not be stored on surface units.
7. Do Not Use Water on Grease Fires. Smother fire or flame, 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 elements. 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 size. Select utensils having flat bottoms large enough to cover the surface heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
2. Never Leave Surface Units Unattended. Boilover causes smoking and greasy spillovers that may ignite.
3. Make Sure Drip Bowls Are in Place. Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
4. Protective Liners. Do not use aluminum foil to line drip bowls. Improper installation of these liners may result in a risk of electrical shock, or fire.
5. Glazed Cooking Utensils. Only certain types of glass, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to sudden change in temperature.

# Installation

6. Utensil Handles Should be Turned Inward and Not Extend Over Adjacent Surface Units. Reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil. Position utensil handle so that it is turned inward, and does not extend over adjacent surface units.
7. Do Not Soak Removable Heating Elements. Heating elements should never be immersed in water.

## Glass/Ceramic Cooking Surfaces

1. Do Not Cook on Broken Smoothtop module. If module should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.
2. Clean Smoothtop Module with Caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

## Exhaust Vent

1. Clean Vents Frequently. Grease should not be allowed to accumulate on vent or filter.
2. When flaming foods under hood, turn fan off. The fan, if operating, may spread the flame.
3. Turn off power at fuse panel.

## IN CASE OF FIRE

Fires can occur as a result of over cooking or excessive grease. Though a fire is unlikely, if one occurs, proceed as follows:

### Surface Element Fire

1. Smother the fire with a nonflammable lid or baking soda, or use a Class ABC or BC extinguisher. Not water. Not salt. Not flour.
2. As soon as it is safe to do so, turn the surface controls to *OFF*.

## PRECAUTIONS

- Do not cook food directly on heating element, 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 may stick and melt.
- Do not allow pots to boil dry as this can cause damage to cooking surface and pan.
- Do not use cooktop surface as a cutting board.

## Unpacking Cooktop

- Remove all packing and printed material packed with cooktop.
- Slide cooktop out of box.
- To avoid damage, do not slide cooktop across countertop.

## Countertop Cutout and Clearances

Prepare countertop opening according to dimensions shown in diagrams.



### WARNING

To avoid property damage or personal injury, observe the following specifications.

To avoid serious burns or other personal injury caused by reaching over heated surface element, avoid locating storage cabinets above surface elements. If cabinet storage is located above surface units, install a range hood that projects horizontally a minimum of 5 inches beyond the cabinet bottom to reduce the risk.

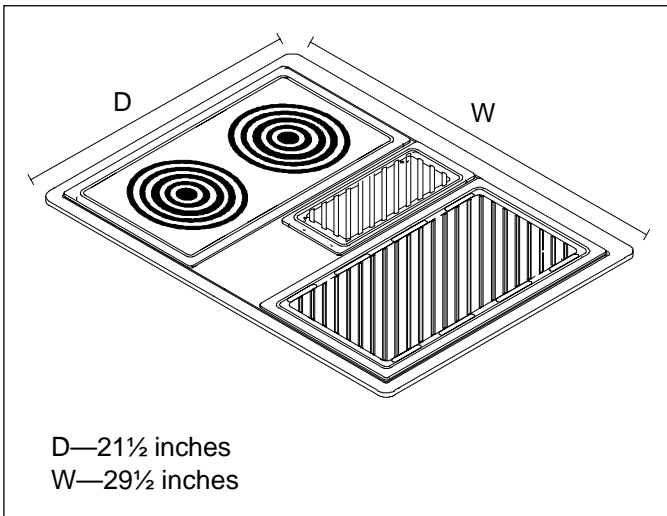


### CAUTION

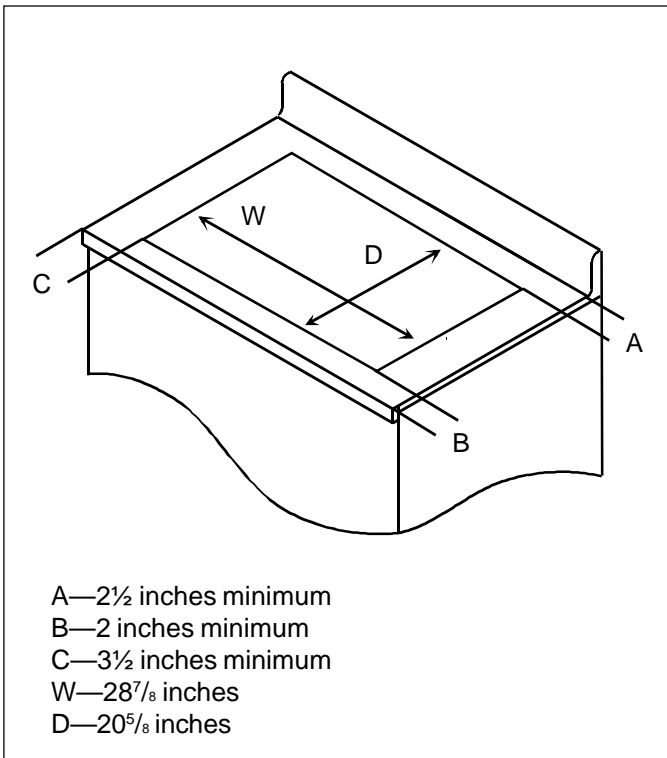
To avoid serious burns or other personal injury, do not store items of interest to children above or behind cooktop. Children climbing on cooktop to reach items could be seriously injured.

To avoid improper installation, do not install cooktop in island above wall oven. Cooktop cannot be vented vertically if above wall oven.

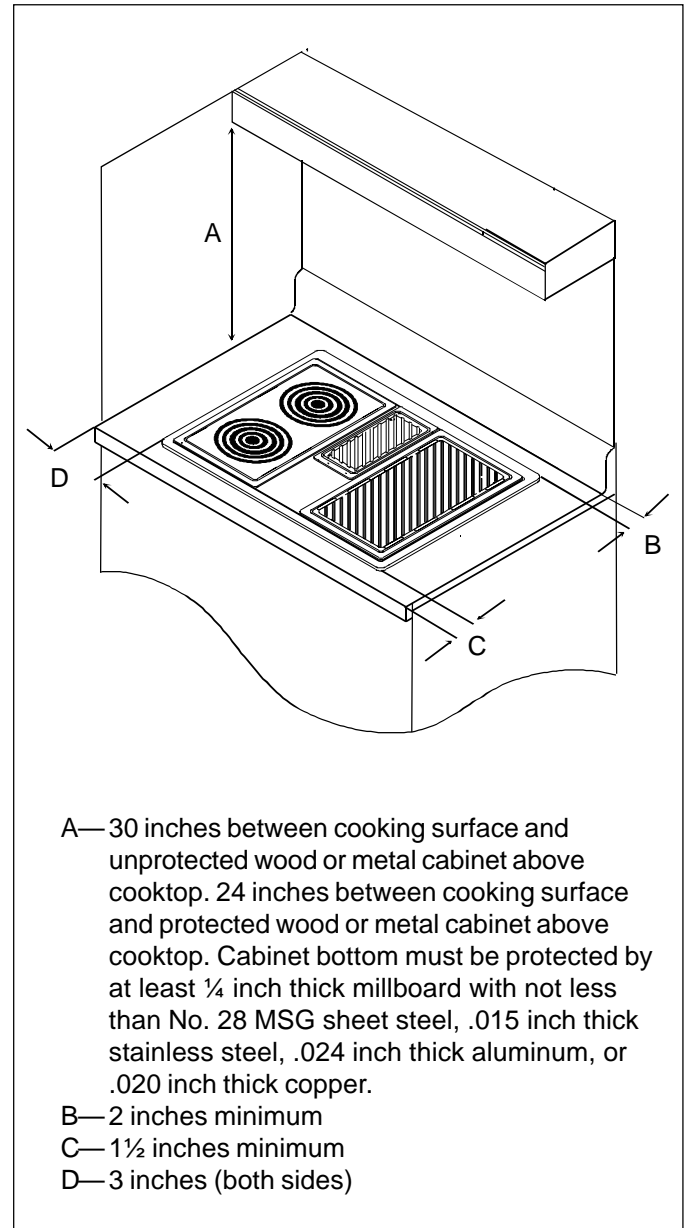
### Cooktop Dimensions



### Countertop Cutout



### Minimum Clearances to Combustible Material

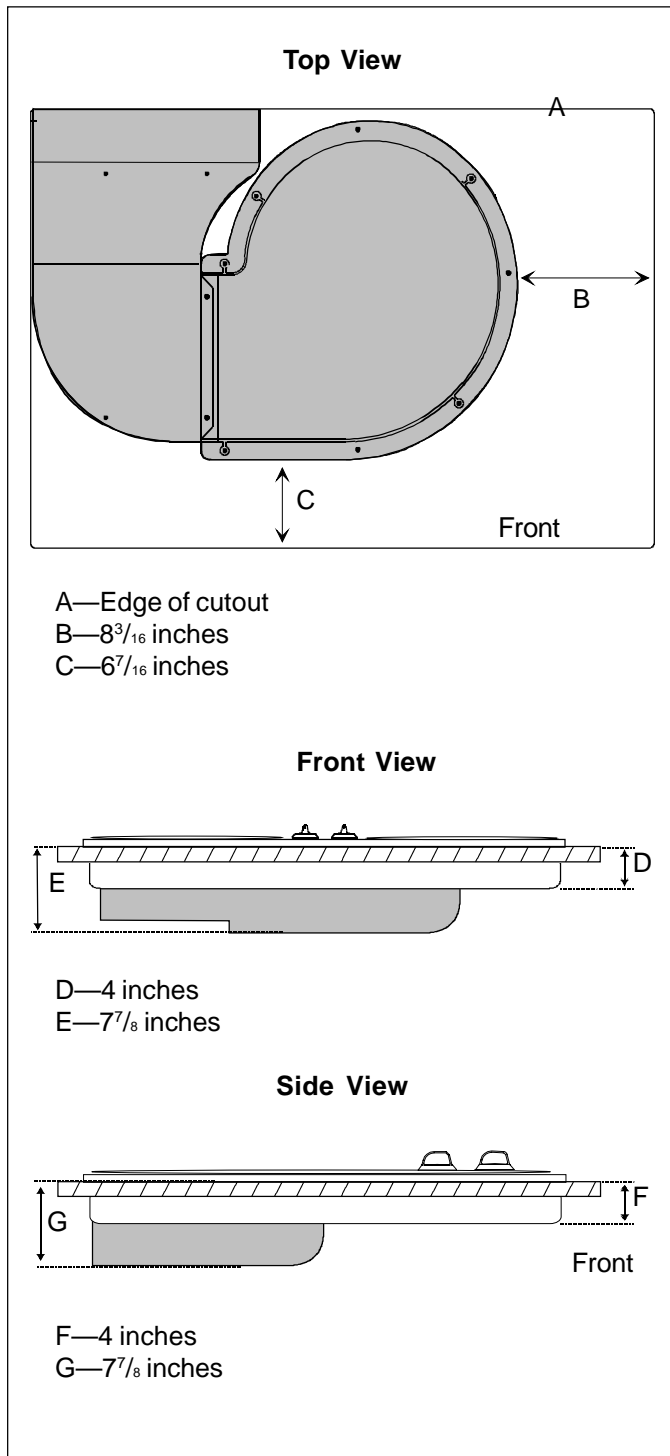


## Minimum Cabinet Requirements

Single cabinet installation requires a 36-inch width base cabinet.

## Minimum Requirements Below Cooktop

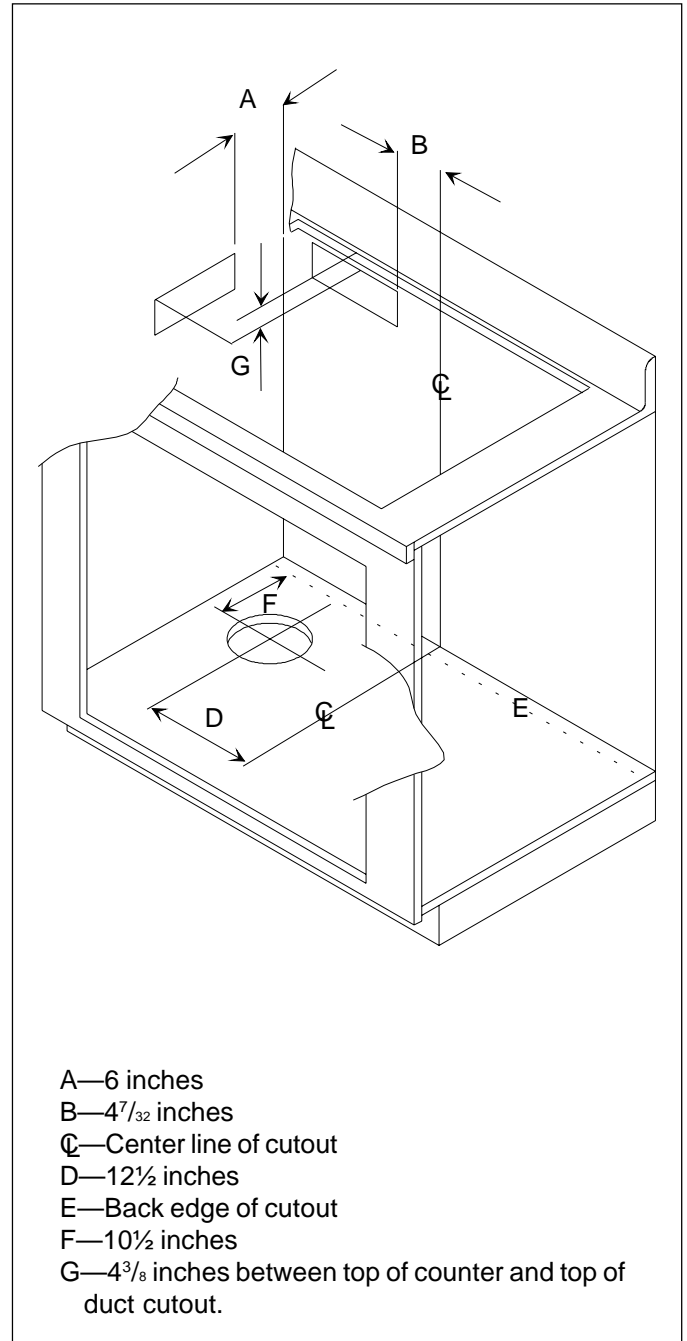
- Shaded blower area is  $7\frac{7}{8}$  inches deep from top of countertop to blower bottom.
- Unshaded cutout area is 4 inches deep from top of countertop to burner box bottom.



## Duct Locations

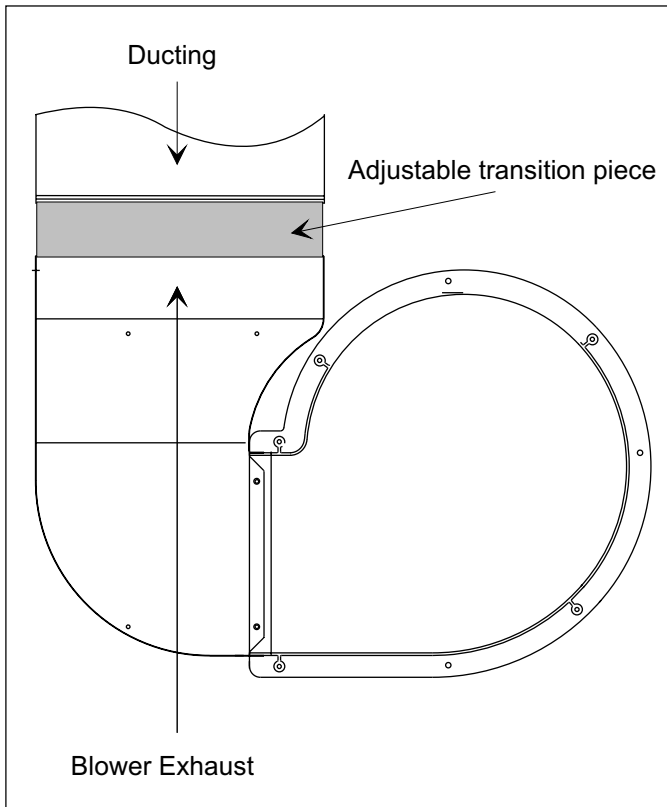
Cooktop can be vented vertically or horizontally. If vented horizontally, vent air through exterior to left or rear wall if possible. If vented vertically, locate hole between floor joists.

If cooktop is installed in island above wall oven, vent horizontally and then vertically. Confirm adequate spacing on left side or rear of island for duct.



## Duct Connections

- Blower exhaust faces towards rear wall. Connect blower exhaust to ducting with 3¼ x 10 piece. No screws are necessary.
- Do not install 2 elbow fittings next to each other. Two elbow fittings joined together create unusual air patterns and can result in poor ventilation.
- Do not vent into an attic or crawl space. Always vent outside.
- Seal all joints in venting system with duct tape to avoid smoke or odor in home.
- Do not use laundry wall caps. Wall cap must have minimum of 28 square inches free air space.

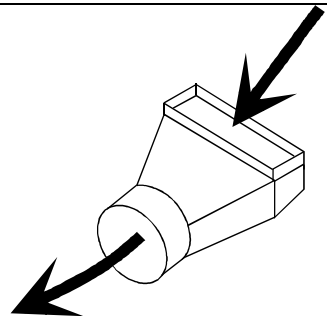
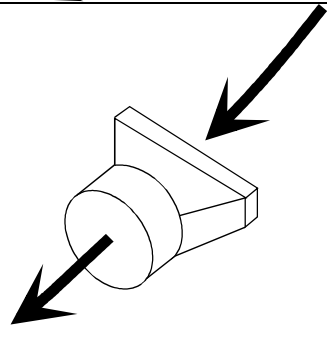
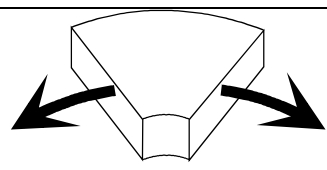
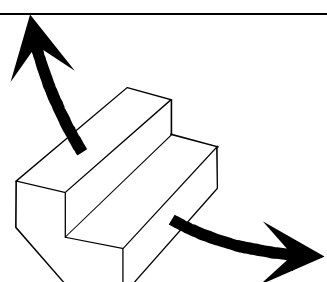
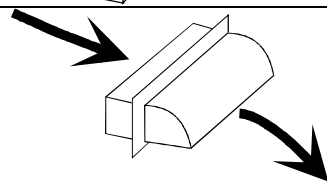


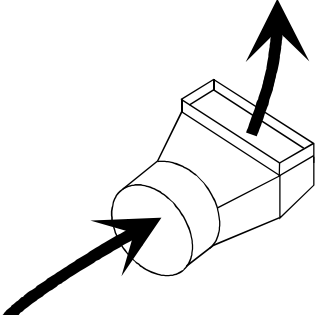
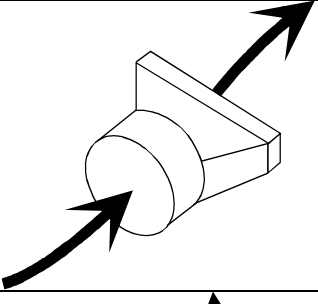
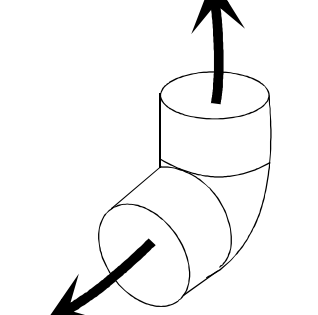
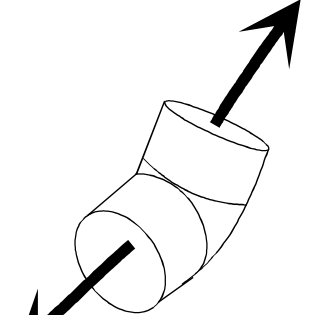
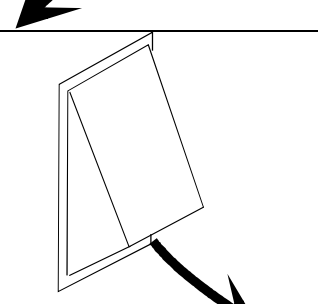
## Duct Length

Maximum allowable calculated duct length is 60 equivalent feet.

- Use "Duct Length Piece Equivalents" section to calculate duct length.
- Flexible duct is not recommended. However, if it is used, one foot of flexible duct is equal to two feet of smooth metal duct.

## Duct Length Piece Equivalents

3¼ x 10 inch ducting pieces	
	3¼ x 10 inch to 6 inch transition = 5 equivalent feet
	3¼ x 10 inch to 6 inch transition = 4½ equivalent feet
	3¼ x 10 inch flat elbow = 12 equivalent feet
	3¼ x 10 inch 90 degree elbow = 5 equivalent feet
	3¼ x 10 inch wall cap (Unrestricted) = 0 equivalent feet

6 inch ducting pieces	
	6 inch to 3 1/4 x 10 inch transition = 5 equivalent feet
	6 inch to 3 1/4 x 10 inch transition = 1 equivalent foot
	6 inch 90 degree elbow = 5 equivalent feet
	6 inch 45 degree elbow = 2 1/2 equivalent feet
	6 inch wall cap (Unrestricted) = 0 equivalent feet

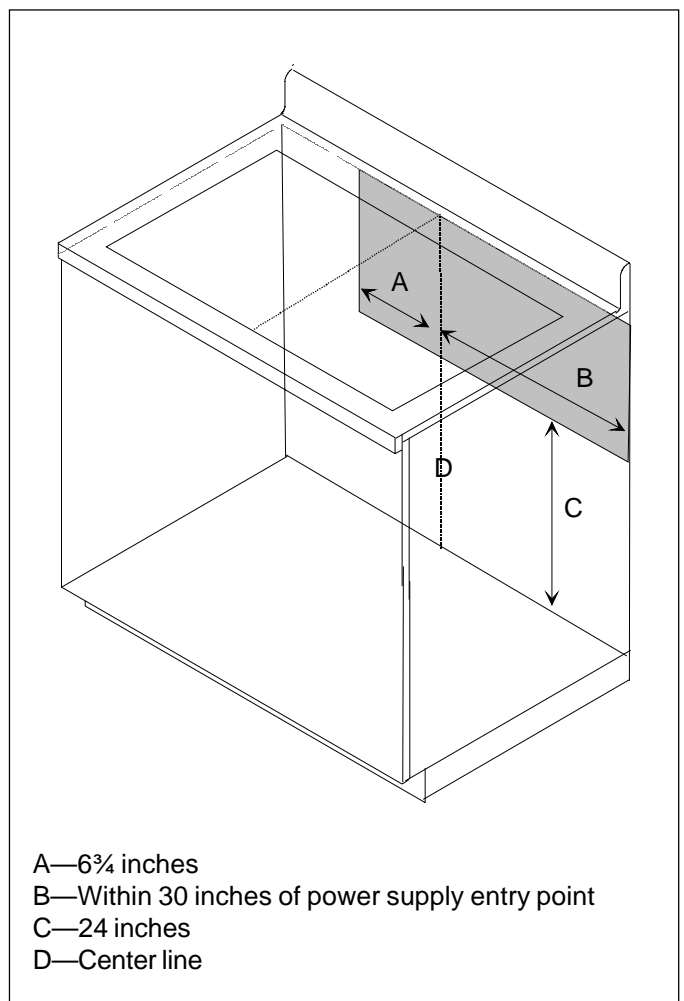
### Electrical Installation Requirements

Installation of this product must conform with local codes or in the absence of local codes with the current National Electric Code ANSI NFPA 70 or Canadian Electrical Codes.

Cooktop requires a 3 wire 240 volt, 60 hertz, AC circuit protected by a separate 30 amp circuit breaker or time delay fuse. Ground cooktop using #10 gauge ground wire attached to burner box.

### Junction Box Location

Power supply enters cooktop in right, rear corner. Junction box must be located within 30 inches of power supply entry point. Locate junction box within shaded area.



## Power Supply Connection

### **WARNING**

To avoid risk of electrical shock, personal injury, or death, make sure cooktop has been properly grounded and always disconnect it from main power supply before any servicing.

To avoid risk of electrical shock or personal injury when connecting copper leads to aluminum house wiring, use only connectors designed for joining copper to aluminum. Follow connector manufacturer's recommendations closely.

In United States to avoid risk of electrical shock or personal injury, do not ground through neutral wire if installed in mobile home or if local codes do not permit grounding through neutral wire.

In Canada to avoid risk of electrical shock or personal injury, do not ground through neutral wire.

Cooktop has approximately 36 inches of flexible wire conduit attached to rear of cooktop. Approximately 6 inches of bare ground wire and 3 insulated wires, black, red, and white extend beyond end of conduit. Connect wire leads extending from conduit to house wires inside junction box (Junction box not included). Refer to local codes and attach according to options.

### **Option 1-United States or Canada (Cooktop Wire—House Wire)**

Bare—Ground (Green)

White—Neutral (White)

Red—Power Line (Red)

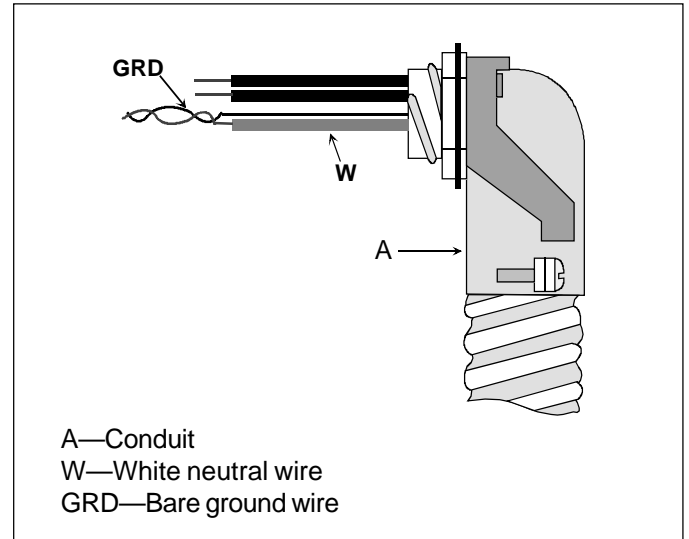
Black—Power Line (Black)

### **Option 2-United States Only (Cooktop Wire—House Wire)**

Bare and White—Neutral (White)

Red—Power Line (Red)

Black—Power Line (Black)



## Removing and Reinstalling Cooktop

### **WARNING**

To avoid risk of personal injury, do not touch surface elements or area near elements. Surface elements may be dark in color even when hot. Areas near elements may be hot enough to burn. During and after use, do not touch or let clothing or other flammable material contact surface elements until they have had time to cool.

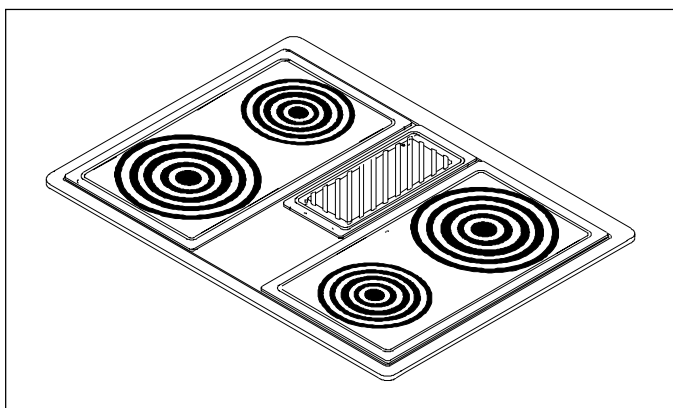
1. Turn off circuit breaker or electrical supply.
2. Disconnect cooktop wires from house wires.
  - See "Power Supply Connection" section.
3. Disconnect cooktop venting.
  - See "Duct Connections" section.
4. Lift cooktop out of cutout.
5. Reverse procedure to reinstall cooktop.

# Modules

This cooktop features a choice of different modules, shown below. On model AKED3060, modules can be installed on either side. Model AKES3060 only accepts modules on right side. Call your local authorized dealer for information on how to purchase modules.

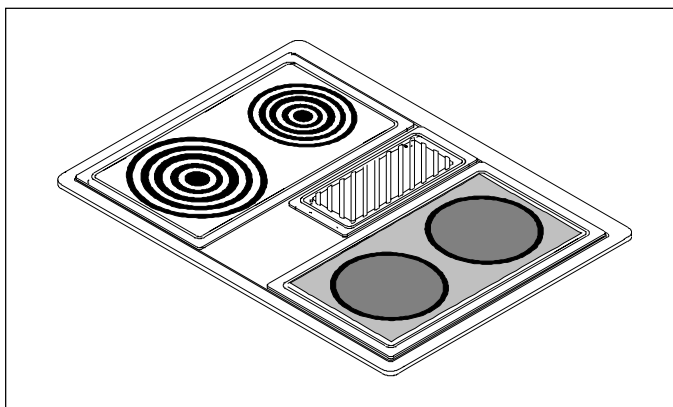
## Coil Modules

Two coil element modules are available. Each coil module has 1 large and 1 small element. One module has large element in front and other has small element in front. Module ACR110 has large element in front and module ACR100 has large element in rear. Module ACR110 can only be installed on right side.



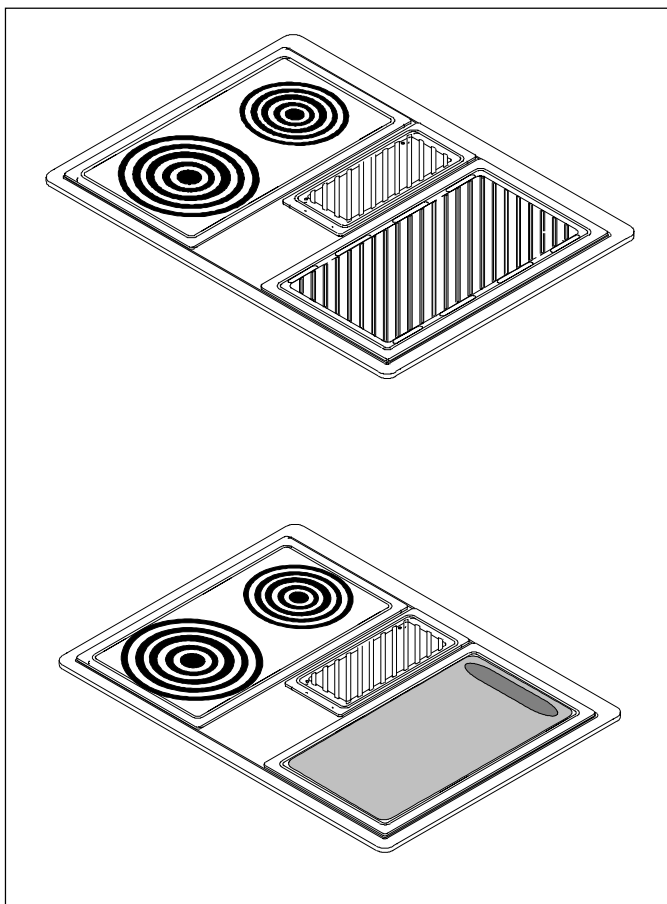
## Smoothtop Modules

Two smoothtop modules are available. Halogen smoothtop module has 1 halogen and 1 radiant element. Radiant smoothtop module has 2 radiant elements. Radiant module ACT110 has large element in front. Radiant module ACT100 has large element in rear. Radiant module ACT110 can be installed only on right side.



## Grill and Griddle Module

Grill and griddle module can be installed on either side.



## Installing Modules

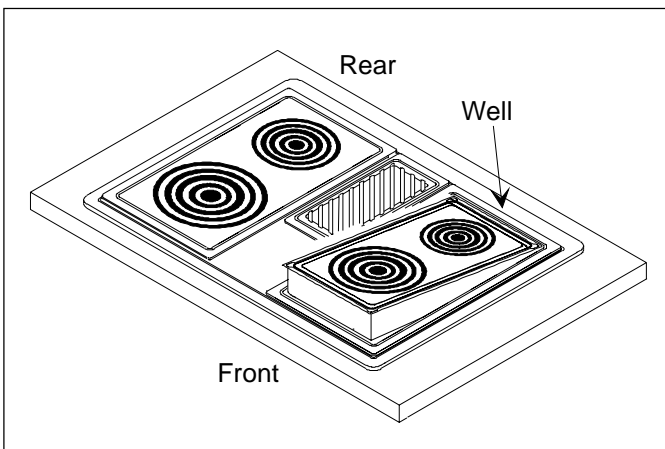


### WARNING

To avoid risk of personal injury, all controls must be in "OFF" position before removing or installing modules.

### Installing Coil and Smoothtop Modules

1. Turn all controls to *OFF*.
2. Hold module with terminals pointing toward rear of cooktop.
3. Place end of module into cooktop well with terminals facing rear of well.
  - If module pan from grille or griddle module is in well, remove before installing coil module.



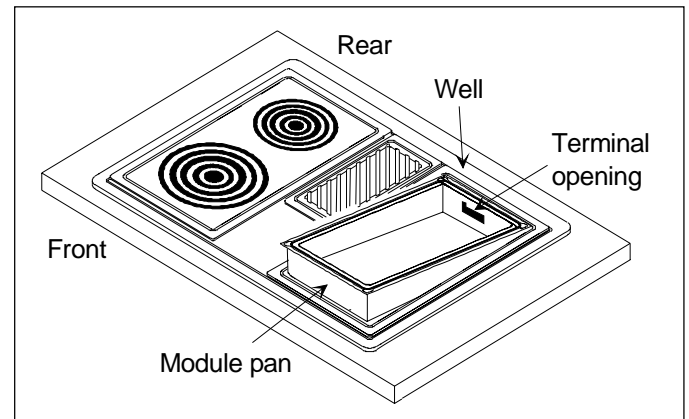
4. Slide module towards rear of cooktop until module engages. Lower front of module into well.

### Removing Coil and Smoothtop Modules

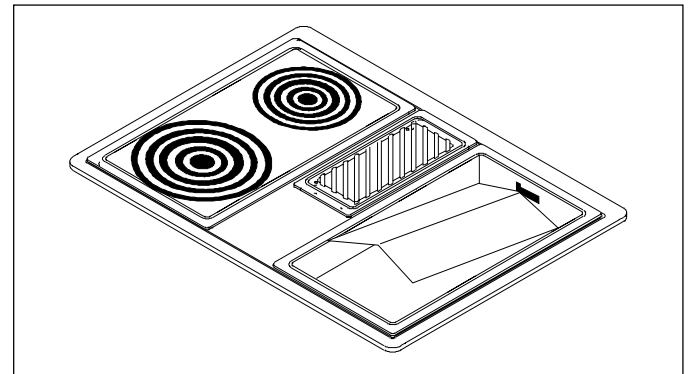
1. Turn all controls to *OFF*. Make sure module is cool.
2. Using tab on front of module, lift up slightly.
  - Do not lift module too high. Lifting module too high can cause damage to terminals.
3. Pull module toward the front of cooktop and carefully lift it out.

## Installing Smoke Control Grill™ Module

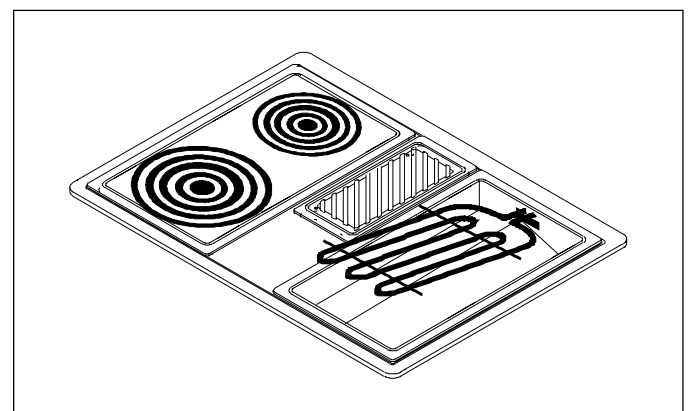
1. Turn all controls to *OFF*.
2. Place module pan with terminal opening towards plug.



3. Place grease shield into module pan.
  - Smoke control grille element will not operate if shield is not in place.



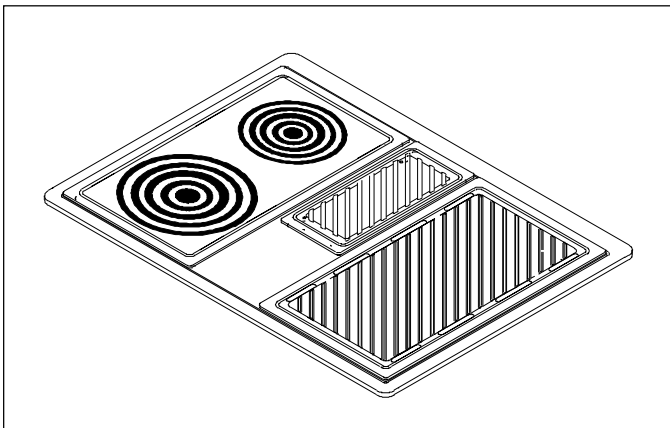
4. Hold grille element with terminals pointing toward rear of cooktop.
  - Slide terminals into plug as far as they go.
  - Check grille element to make sure it is fully engaged into plug.



5. Place Grille on module pan.

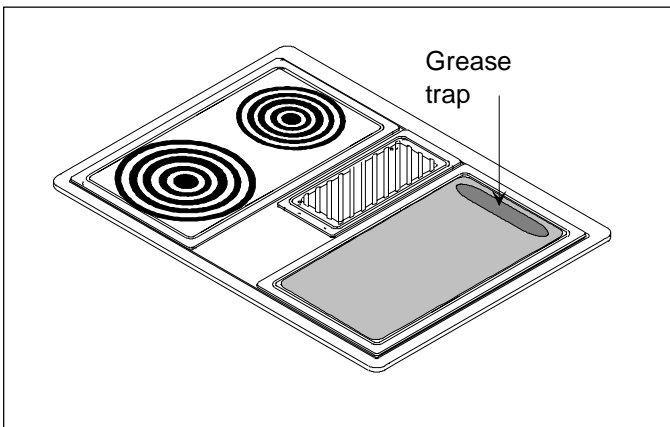
# Operation

- To remove grille module turn all controls to *OFF*, allow to cool, and reverse steps above.



## Installing Griddle

1. Turn all controls to *OFF*.
2. Install module pan, grease shield and griddle element according to "Installing Smoke Control Grill™ Module" section.
3. With grease trap toward rear of cooktop, place griddle pan over of element.
  - To remove griddle module turn all controls to *OFF* and reverse steps above.



## Coil Modules



### WARNING

To avoid risk of serious personal injury, property damage, or fire, do not leave surface elements unattended while in operation. Grease and spillovers can ignite causing a fire.

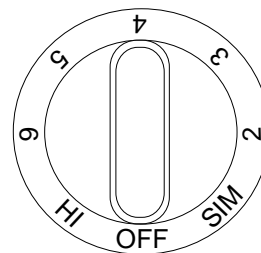
1. Push in and turn surface element control to desired setting.
  - Cooktop has 1 indicator light for all control knobs. When an element is on, indicator light glows red.
  - Surface element control does not stop at each setting. See settings below.

*LO*—Use to prepare food at less than boiling temperatures or to simmer.

2 through 6—Use to maintain boiling of larger amounts of food, low temperature frying and to maintain correct pressure in a pressure cooker.

*HI*—Use to bring food to boiling temperatures. When food is boiling, temperature setting should be reduced.

2. When finished cooking, turn control to *OFF*.



Surface element control knob

## Smoothtop Module



### WARNING

To avoid risk of serious personal injury, property damage, or fire, do not leave surface elements unattended while in operation. Grease and spillovers can ignite causing a fire.

To avoid risk of serious personal injury never cook on a broken smoothtop module. Spillovers or cleaners can penetrate surface of module and create a risk of electrical shock. If smoothtop module breaks, discontinue use and notify an authorized servicer immediately.

- Use heavy-gauge metal cookware not including cast iron.
  - Bottom of cookware must be flat. Cookware that is warped or slightly curved on the bottom heats slowly and may not boil water. Cookware with an aluminum disk bottom makes excellent contact with cooking surface. See “Utensils” section for more information.
  - Do not use glass, ceramic, or enamel-porcelain cookware. Small imperfections on bottom of such cookware can scratch smoothtop module surface.
  - Module surface is not “scratch proof”. Surface is highly scratch and impact resistant. With recommended cooking utensils and proper care, it will continue looking good through years of use.
  - Do not use a pan that overhangs burner by more than 1 inch.
1. Push in and turn surface element control to desired setting.
    - Cooktop has 1 indicator light for all control knobs. When an element is on, indicator light glows red.
  2. When finished cooking, turn control to *OFF*.

## Smoke Control Grill



### WARNING

To avoid risk of serious personal injury, property damage, or fire, do not leave surface elements unattended while in operation. Grease and spillovers can ignite causing a fire.

To avoid risk of property damage, do not use metal cooking utensils on the grill.

1. Before using grille for first time wash it with warm soapy water. Rinse and dry thoroughly. Lightly wipe top of grille surface with cooking oil to prevent food from sticking (do not use shortening or butter). Let cooking oil remain on grille surface.
2. Trim excess fat from around meats to prevent smoking and flare-ups.
3. Push in and turn right or left front control knob (depending on where grille is located) to select a temperature.
  - If you use right or left rear control knob, indicator lights, but element does not heat, and fan does not operate.
  - Fan turns on at low speed.
4. Preheat grille for approximately 10 minutes to improve charbroiled flavor.
  - Do not heat grille for extended periods on *HI* setting without food. Extreme temperatures may separate non-stick finish from metal.
  - Do not precook food before grilling unless it is immediately placed on grille.
5. Place food on grille.
  - Check that meats are done before removing them from grille. Meats often brown quickly on outside, but are not done in middle.
  - If meat begins to cook too quickly on outside, reduce grille heat.
6. When finished cooking, turn control to *OFF*.
7. Clean grille pan and smoke control grille.
  - Always use nylon, hard rubber, or wooden kitchen tools on conventional no-stick finish.

## Griddle



### WARNING

To avoid risk of serious personal injury, property damage, or fire, do not leave surface elements unattended while in operation. Grease and spillovers can ignite causing a fire.

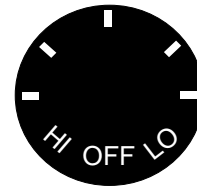
To avoid risk of property damage, do not use metal cooking utensils on the griddle.

1. Before using griddle for first time, wash with warm soapy water. Rinse and dry thoroughly. Lightly wipe top of griddle surface with cooking oil to prevent food from sticking (do not use shortening or butter). Let cooking oil remain on the surface.
2. Push in and turn right or left front control knob (depending on where grille is located) to select a temperature.
  - If you use right or left rear control knob, indicator lights, but element does not heat and fan does not operate.
  - Fan turns on at low speed.
3. Place food on griddle.
  - Do not allow the griddle pan to become full of grease. Clean after each use.
4. When finished cooking, turn control to *OFF*.
5. Clean grille pan and griddle.
  - Do not clean griddle element. Soil on element burns off during subsequent use.
  - Always use nylon, hard rubber, or wooden kitchen tools on conventional no-stick finish.

## Exhaust Fan

Variable speed fan is built into center of cooktop. Fan is located beneath vent area. Fan operation is necessary to remove cooking vapors, odors, and smoke.

- Fan automatically turns on at low speed when using grill or griddle. Fan can be manually turned to high speed. Fan cannot be turned off while grill or griddle are operating.
  - Fan can be used during any cooking operation or to ventilate cooking area. When flaming foods, turn fan off. The fan, if operating, may spread the flame.
  - Clean vents frequently. Grease should not be allowed to accumulate on vent or filter.
1. Turn fan knob to desired setting.
  2. Turn fan control knob to *OFF* when you are finished using it.

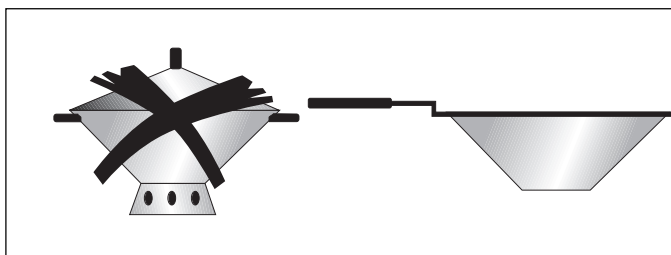


Exhaust fan control knob

# Cooking Utensils

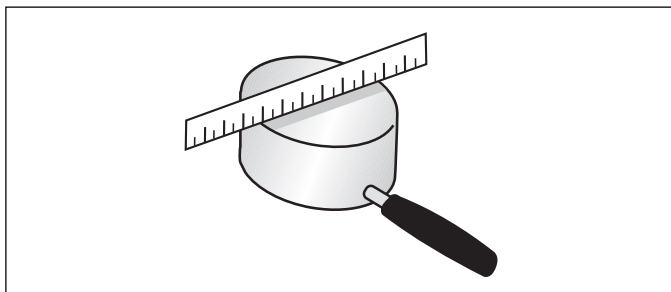
## Cooking Utensils

- Use proper pan size. Do not use utensils that overhang element by more than 1 inch.
- Use care when using glazed cooking utensils. Some glass, earthenware, or other glazed utensils break due to sudden temperature changes.
- Select utensils without broken or loose handles. Handles should not be heavy enough to tilt pan.
- Select utensils with flat bottoms.
- Do not use a wok with a ring stand.



For best cooking results, use a pan with a flat bottom. Determine if pan has a flat bottom.

1. Rotate a ruler along bottom of pan. If pan is not flat, gaps between bottom of pan and edge of ruler occur.
2. A small groove or mark on a pan does not affect cooking times. However, if a pan has a gap, formed rings, or an uneven bottom, it does not cook efficiently and in some cases may not boil liquid.



Utensil Material Characteristic

Type	Temperature Response	Uses
Aluminum	Heats and cools quickly	Frying, braising, roasting
Cast Iron	Heats and cools slowly	Low heat cooking, frying
Copper Tin Lined	Heats and cools quickly	Gourmet cooking, wine sauces, egg dishes
Enamelware	Depends on base metal	Low heat cooking
Ceramic (Glass)	Heats and cools slowly	Low heat cooking
Stainless Steel	Heats and cools at moderate rate	Soups, sauces, vegetables, general cooking

# Cleaning

## Cleaning Cooktop



### WARNING

To avoid risk of electrical shock, always disconnect cooktop from main power supply before cleaning.

Part	Materials to Use	General Directions
Drip bowls	Soap and water	Drip bowls can be removed for ease in cleaning. For extra dried on soil, soak the bowls in warm soapy water.
Coil element	Soap and water	The coil elements do not need to be cleaned. Any food spilled on the element during cooking will burn off. Never immerse coil elements in water.
Control knobs	Mild Soap and water	Pull off knobs. Wash gently but do not soak. Dry and return controls to cooktop, making sure to match flat area on the knob to the flat area on shaft.
Cooktop surfaces	Soap and water	Clean cooktop and gasket under control knobs with damp cloth and soapy water. If necessary, clean with nonabrasive cleaners or pads. Dry thoroughly when finished to avoid rusting. Do not use harsh powders, oven cleaners, scouring pads, or steel wool. Gasket under control knobs can be removed for cleaning.
Fan cover and filter	Soap and water, or dishwasher	Fan must be off before removing filter cover. Clean filter and cover with damp cloth and soapy water. To remove grease and dried on soil, soak before cleaning. Rinse and dry after cleaning. Filter and filter cover can be cleaned in dishwasher. Always replace filter and cover before operating cooktop.
Module pan and grease shield	Soap and water, or dishwasher	Clean with nylon brush, plastic scrub pad, or damp cloth and soapy water.
Smoothtop module	Soap and water or smoothtop cleaner conditioner	Allow top to cool before cleaning. Wash surface with a dampened cloth and soapy water. For extra dried on soil, scrub surface with smoothtop cleaner conditioner available from an Amana Dealer. A single edge razor blade can be used to scrap off dried on soil. Do not use a harsh cleanser or steel wool pad. Metal markings should be cleaned after each use. If metal markings are allowed to remain on the module they will become increasingly difficult to remove.
Glass Control Panel and Gasket	Soap and water	Removing Panel and Gasket <ol style="list-style-type: none"><li>1. Pull knobs off stems to remove control knobs.</li><li>2. Lift glass out of control panel.</li><li>3. Lift gasket out of control panel.</li><li>4. Replace gasket and knobs after cleaning.<ul style="list-style-type: none"><li>• Clean according to "Cooktop Surfaces" instructions in "Cleaning Cooktop" section.</li><li>• Dry gasket thoroughly before replacing.</li></ul></li></ol>

## Cleaning Smoothtop Module

<b>Problem</b>	<b>Cause</b>	<b>To Prevent</b>	<b>To Remove</b>
Brown streaks and specks	Cleaning with a sponge or cloth containing soil laden detergent water.	Use smoothtop cleaner conditioner with clean damp paper towel.	Use light application of smoothtop cleaner conditioner with clean damp paper towel.
Blackened, burned-on spots	Spatters or spillovers landing on a hot cooking area or accidental melting of plastic film like a bread bag.	Wipe all spillovers when it is safe to touch cooking surface. Do not place plastic items on warm cooking area.	Clean area with smoothtop cleaner conditioner with clean damp paper towel, nonabrasive nylon pad, or scouring brush.  If spot is not removed, allow cooktop to cool and carefully scrape area with a single edge razor blade held at a 30 degree angle.
Fine brown gray lines or fine scratches or abrasions which have collected soil	Course particles, like salt, become embedded in top if trapped under pan. Using abrasive cleaning materials. Scratches from rough ceramic, glass or ceramic coated cookware.	Wipe bottom of cookware before cooking. Clean top daily with smoothtop cleaner conditioner with clean damp paper towel. Do not use ceramic or ceramic coated cookware.	Fine scratches are not removable but can be minimized by daily use of smoothtop cleaner conditioner.
Smearing or streaking	Using too much smoothtop cleaner conditioner or using a soiled dish cloth.	Use small amounts of smoothtop cleaner conditioner. Rinse area thoroughly before drying. Use only clean damp paper towel, nonabrasive nylon pad, or scouring brush.	
Metal or silver/gray marks	Sliding or scrapping metal utensils across top.	Do not slide metal objects across top.	Remove marks before top is used again. After top cools, clean marks with smoothtop cleaner conditioner with clean damp paper towel, nonabrasive nylon pad, or scouring brush. Rinse thoroughly and dry.
Pitting or flaking	Boilovers of sugar syrup on a hot smoothtop can cause pitting if not removed immediately.	Watch sugar and syrups carefully to avoid boilovers.	Turn control to low setting. Using several papertowels. Allow cooktop to cool and carefully scrape area with a single edge razor blade held at a 30 degree angle.
Hard water spots	Condensation from cooking can cause minerals found in water and acids in food to drip onto range top and cause gray deposits. Spots are often so thin they appear to be in or under smoothtop.	Make sure bottom of cookware is dry before cooking. Daily use of smoothtop cleaner conditioner helps keep top free of hard water, mineral deposits and food discoloration.	Mix smoothtop cleaner conditioner with water and apply thick paste to stained area. Scrub vigorously. If stain is not removed, reapply cleaner and repeat process. Also try cleaning process of smearing and streaking.

# Warranty

## **Amana**<sup>®</sup> COOKING PRODUCTS (excluding wall ovens)

### **FULL ONE YEAR WARRANTY LIMITED SECOND YEAR WARRANTY ON ALL PARTS LIMITED THIRD THRU FIFTH YEAR WARRANTY ON GLASS/CERAMIC TOP, ELECTRIC SURFACE ELEMENTS, OR GAS SURFACE BURNERS**

#### **FIRST YEAR**

Amana Appliances will repair or replace, including related labor and travel, any part (f.o.b. Amana, Iowa) which proves to be defective as to workmanship or materials.

#### **SECOND YEAR**

Amana Appliances will provide replacement part, part only (f.o.b. Amana, Iowa), which proves defective as to workmanship or materials.

#### **THIRD THRU FIFTH YEAR**

Amana Appliances will provide replacement glass/ceramic cooktop, part only (f.o.b. Amana, Iowa), which proves defective as to workmanship or materials.

#### **THIRD THRU FIFTH YEAR**

Amana Appliances will provide replacement electric surface elements or gas surface burners, part only (f.o.b. Amana, Iowa), which proves defective as to workmanship or materials.

#### **OWNER'S RESPONSIBILITIES:**

- Provide any defective part to an authorized Amana servicer.
- Provide proof of purchase.
- Provide normal care and maintenance, including cleaning as instructed in owner's manual.
- Replace owner replaceable items where directions appear in the owner's manual.
- Make product accessible for service.
- Pay for premium service costs for service outside servicer's normal business hours.
- Pay for service calls related to product installation and customer education.
- Pay for servicer's labor and travel expenses under limited warranty provisions.

#### **ITEMS NOT COVERED:**

- Normal product maintenance and cleaning.
- Light bulbs.
- Damages which occur in shipment.
- General rebuilding or refurbishing that is not a legitimate warranty repair.
- Failures caused by:
  - Unauthorized service.
  - Grease or other material buildup due to improper cleaning or maintenance.
  - Accidental or intentional damage.
  - Connection to an improper gas or power supply.
  - Acts of God.
  - Use of improper pans, containers, or accessories that cause damage to the product.

#### **WARRANTY LIMITATIONS:**

- Begins at date of original purchase.
- Product used on a commercial, rental, or leased basis are not covered by this warranty.
- Applies to product used within the United States or in Canada if product has appropriate agency listing when shipped from the factory.
- Service must be performed by an authorized Amana servicer.
- Adjustments covered during first year only.

#### **WARRANTY IS VOID IF:**

- Serial plate is defaced.
- Product is altered by user.
- Product is not installed or used according to manufacturer's instructions.

#### **IN NO EVENT SHALL AMANA APPLIANCES BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES\***

\*This warranty gives you specific legal rights and you may have others which vary from state to state. For example, some states do not allow the exclusion or limitation of incidental or consequential damages so this exclusion may not apply to you.

For answers to questions regarding the above or to locate an authorized Amana<sup>®</sup> servicer, contact:

Amana Appliances  
2800 220th Trail  
PO Box 8901  
Amana, Iowa 52204-0001  
USA  
1-800-843-0304 inside U.S.A.  
1-319-622-5511 outside U.S.A.

## Before You Call for Service

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Review Owner's Manual before calling for service.

If problems are not caused by defective workmanship or materials, or if part is consumer replaceable, you could be charged for a service call though product is under warranty.

- If control knob is on but element does not heat, check circuit breaker.

For questions call Consumer Affairs Department at 1-800-843-0304 inside U.S.A. 319-622-5511 outside U.S.A.

To locate an authorized servicer, call 1-800-628-5782. Warranty service must be performed by an authorized servicer. Amana also recommends contacting an authorized servicer if service is required after warranty expires.

