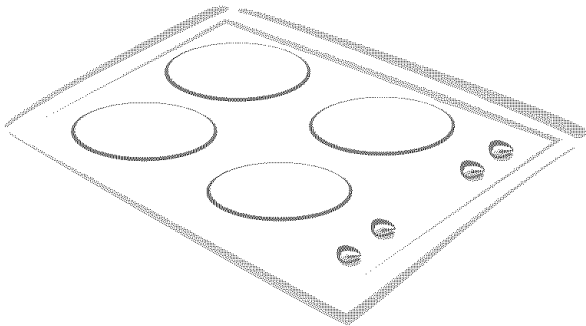




Owner's Manual

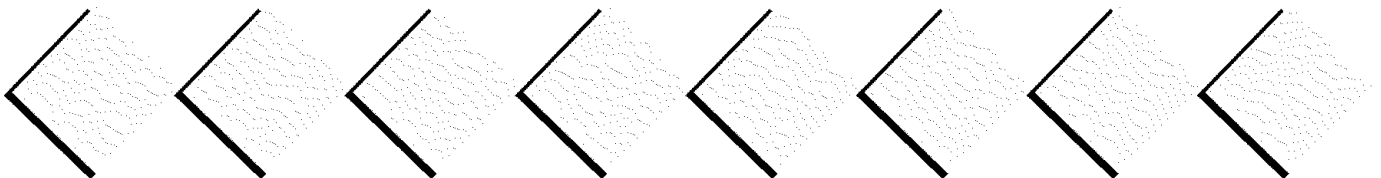
Covering models AKT3020, AKT3630, AKT3040 and AKT3650



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Electric Smoothtop Cooktop

Keep instructions for future reference.
Be sure manual stays with cooktop.



Thank you for buying an Amana Cooktop!

Please take the time to complete the registration card and return promptly. If registration card is missing, call Amana Consumer Affairs Department. When contacting Amana, provide product information from serial plate. The serial plate is located on the underside of the unit.

Model Number _____
Manufacturing (P) Number _____
Serial Number (S/N) _____
Purchase Date _____
Dealer Name _____
Dealer Address _____
Dealer Phone _____

Keep this manual and your sales receipt together in a safe place for future reference or if warranty service is required.

For answers to questions or to locate an authorized servicer, call **1-800-688-9900 USA or 1-800-688-2002 Canada. Warranty service must be performed by an authorized servicer.** Amana Appliances also recommends contacting an authorized servicer if service is required after warranty expires.

**For more information on this and other Amana products, visit our Web site
www.amana.com
or call
1-800-688-9900 USA
1-800-688-2002 Canada**

Asure™ Extended Service Plan

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

Parts and Accessories

Purchase replacement parts and additional accessories by phone. To order accessories for your Amana product, call 1-800-688-9900 USA or 1-800-688-2002 Canada

Save Time and Money

If something seems unusual, please check “Troubleshooting” section, which is designed to help you solve problems before calling service. If you have a question, call 1-800-688-9900 USA or 1-800-688-9900 Canada or write us at:

Consumer Affairs Department
Amana Appliances
2800 - 220th Trail
Amana, Iowa 52204

Remember to include model number of your appliance and your phone number.

What You Need to Know about Safety Instructions

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating cooktop.

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels



DANGER

DANGER—Immediate hazards which **WILL** result in severe personal injury or death.



WARNING

WARNING—Hazards or unsafe practices which **COULD** result in severe personal injury or death.



CAUTION

CAUTION—Hazards or unsafe practices which **COULD** result in minor personal injury or product or property damage.

IMPORTANT SAFETY INFORMATION

CAUTION

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS—Surface units may be hot 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 touch or other flammable materials contact surface units or areas near surface units until they have had enough time to cool. These areas include the cooktop and backguard.

CAUTION

During and after use, do not touch, or let clothing or other flammable materials touch heating elements or interior surfaces of cooktop until they have had enough time to cool.

WARNING

To avoid personal injury, do not sit, stand or lean on cooktop.

WARNING

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 servicing.



Precautions

- Do not cook food directly on 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 may melt and stick.
- Do not slide rough metal objects across cooktop surface. Scratching or metal marking can result.
- Do not leave fat heating unless you remain nearby. Fat can ignite if overheated by spilling onto hot surfaces.
- 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.
- Do not use cooktop for storage or as a display counter.



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:

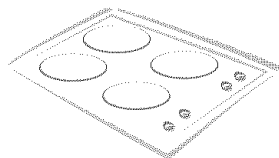
Surface Element Fire

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*. Turn off power at main circuit breaker or fuse box.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION (cont'd)

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 Proper 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 in an oven or near 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.



CAUTION

- Do not store items of interest to children in cabinets above a cooktop or on the back of a cooktop—children climbing on the cooktop to reach items could be seriously injured.

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 unit 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. Use of oversized utensils concentrates heat on cooking surface and can cause damage to cooktop. Proper relationship of utensil to burner improves 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, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to sudden change in temperature.
4. Utensil Handles Should Be Turned Inward and Not Extended 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.

GLASS/CERAMIC COOKING SURFACES

1. Do Not Cook on Broken Cooktop—If cooktop 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 Cooktop 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.

VENTILATION HOODS

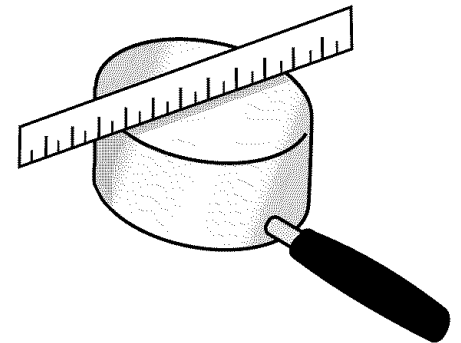
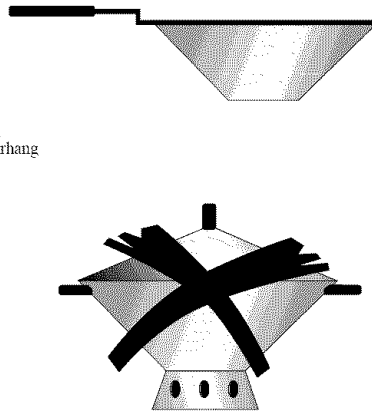
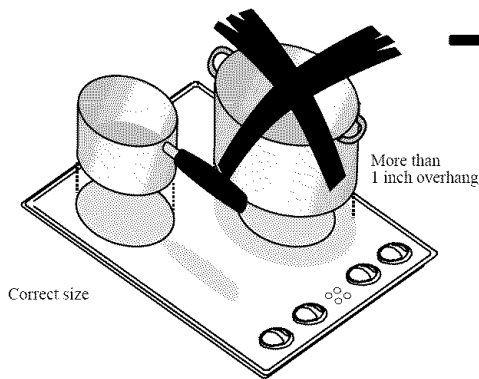
1. Clean Ventilating Hoods Frequently—Grease should not be allowed to accumulate on hood or filter.
2. When flaming foods under the hood, turn the fan on.

SAVE THESE INSTRUCTIONS

Utensil Recommendations

What Should I Consider in Cookware?

SELECT	AVOID
Flat bottomed cookware.	Cookware with rounded or warped bottoms.
Pans with aluminum disk bottoms.	Glass, glass-ceramic, enamel porcelain or cast iron cookware, canners or pressure cookers.
Heavy gauge metal cookware.	Light gauge metal cookware.
Handles that are secure, that are not heavy enough to tilt pan.	Cookware with loose or broken handles.
Proper pan size.	Cookware that is smaller than or greater than heating element size by 1 inch.
Flat bottomed wok.	Wok with a ringstand on bottom.



Flat Pan Test

For best cooking results, use a pan with a flat bottom. To 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 can be seen.
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.

Can I can?

Canning is not recommended with any of the Amana smoothtop ranges or cooktops due to the intense heat and large cookware required to can.

The heat generated by the canning cookware overheats both the elements and the smoothtop of the cooktop. This may cause the smoothtop to crack, cause failure of the heating elements, and may cause overheating of the surrounding walls.

Damage incurred by canning, or attempting to can, using the smoothtop cooktop is not covered under warranty.

COOKWARE MATERIAL	USES
Aluminum	Heats and cools quickly. Use for frying, braising, and roasting.
Stainless Steel	Heats and cools at moderate rate. Use for soups, sauces, vegetables, general cooking.
Copper Clad / Tin Lined	Heats and cools quickly. Use for gourmet cooking, wine sauces, egg dishes.

Cooking on the Smoothtop

? If These Features are Different from Yours

These examples are intended to show the variety of features that are available in the product line. If your cooktop does not have all the options that are shown, it is not a mistake. The information provided applies to several of the models in the product line.

Cooking Safely with Surface Elements

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.

WARNING

To avoid risk of electrical shock or serious personal injury,

- never cook on a broken smoothtop cooking surface. Spillovers can penetrate broken surface and cause electric shock.
- never clean broken cooktop. Cleaners can penetrate broken surface and cause electric shock.

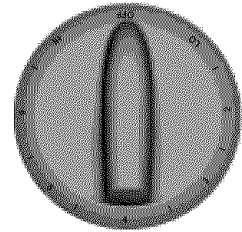
If smoothtop cooking surface breaks, discontinue use and contact an authorized servicer immediately.

WARNING

To avoid serious personal injury, do not use a damp or wet cloth to clean up spills on a hot or warm cooktop. Moist or damp cloths on hot surfaces may result in burns from steam.

Setting Surface Element Controls

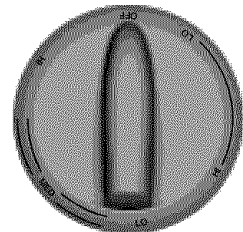
Push and turn the surface element control knobs in either direction to turn on the surface elements. The outer edge of your pan should always cover the element graphic, with a maximum overhang of 1 inch. Surface elements are located under the ceramic cooking surface and radiate heat through the cooktop. The controls have infinite settings between LO and HI for fine temperature control.



1. Push in and turn surface element control to desired setting.
 - You will see the element turn on and off while you are cooking. This is the element cycling to maintain proper temperature.
2. When finished cooking, turn control to OFF position.

Dual Surface Elements

Dual surface elements have an inner and outer element that can be set according to the pan size. The outer edge of your pan should always cover the element graphic, with a maximum overhang of 1 inch. To use inner and outer element simultaneously, push and turn knob to double lined side of knob and desired heat setting. To use inner element only, push and turn knob to single line side of knob and desired heat setting. When finished, turn control to OFF position.



SURFACE ELEMENT CONTROL SETTINGS

WHEN TO USE SETTING

SURFACE ELEMENT CONTROL SETTINGS	WHEN TO USE SETTING
LO	Use to prepare food at less than boiling temperatures or to simmer.
MED	Use to maintain boiling of larger amounts of food, low temperature frying.
HI	Use to bring food to boiling temperatures. When food is boiling temperature setting should be reduced to LO through MED.

Indicator Lights

Surface elements are indicated by an indicator light that glows when the element is turned on. The location and number of indicator lights vary with each model. After a surface control is turned off, the surface indicator light will continue to glow until surface temperature has cooled to approximately 145°F. The length of time the light remains on will vary. If there is more than one surface element light, do not expect the lights to shut off at the same time.

After you cook...

...remember to establish a cleaning routine for your smoothtop. Cooktops can be sensitive to certain cooking spillovers. Unlike conventional cooktops, smoothtops should not be cleaned with a wet dishcloth when wiping down other counters. Daily care is quick, easy and can prevent damage. To purchase Amana recommended cleaning products, contact our Consumer Affairs department at (800) 843-0304.

Cooking on the Smoothtop (cont'd)

Using the Warming Zone

Some cooktops are equipped with a convenient warming zone. The warming zone is designed to keep hot foods hot until serving time. When cooking such foods as pancakes, fried chicken, or even stir-fry the warming zone can keep cooked foods hot as other portions are cooked.

All food placed on the warming zone should be covered with aluminum foil or a lid to maintain quality. For best results, when warming pastries or breads, cover should have a vent to allow moisture to escape. **Do not** use plastic wrap or plastic lids to cover food. The plastic could melt onto the surface and be very difficult to clean.

Cookware should be restricted to utensils designed for use with a smoothtop cooktop. Cookware used on the warming zone should also not exceed the pattern of the element by more than one inch or be taller than six inches.

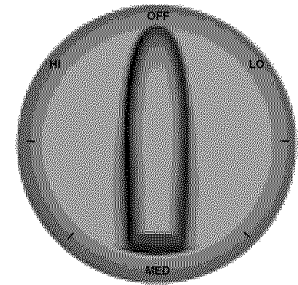
1. Push in and turn surface element control to desired setting. Warming zone element approximate temperatures are:
 - 145°F on LO setting
 - 175°F on MED-LO setting
 - 205°F on MED setting
 - 250°F on MED-HI setting
 - 325°F on HI setting
2. When finished with warming zone, turn control to OFF position.

Temperature Selection

To decrease the likelihood of food borne illness, hot foods should be kept at a minimum of 140°F. Use a meat thermometer to verify foods kept on the warming zone are at this temperature. Use the chart below to approximate what heat setting to begin using for a particular food. Adjust as necessary depending on the maintained temperature of the food.

Warming Zone Recommended Settings

Food Item	Heat Setting	Approximate Temperature °F (Element)
Breads/Pastries	LO	145
Casseroles	LO	145
Dinner Plates with Food	LO	145
Eggs	LO	145
Mashed Potatoes	LO	145
Hamburger Casserole	MED-LO	175
Gravies	MED	205
Meats	MED	205
Sauces	MED	205
Cream based soups	MED	205
Stews	MED	205
Vegetables	HI	325
Fried Foods	HI	325
Hot Beverages	HI	325
Soups	HI	325



CAUTION

Always use potholders or oven mitts when removing food from the warming zone as cookware and plates will be hot.

Warming Zone Utensil Recommendations

Because the warming zone is a part of the smoothtop cooktop, it is recommended only to use utensils designed specifically for use on the smoothtop (see Cookware Suggestions section). Using cookware not designed for use with a smoothtop may result in poor cooking performance, damage to the smoothtop, or damage to the cookware. **Cookware should not be wider than 8 inches around or taller than 6 inches in height.**

Indicator Light

The warming zone has its own indicator light. It turns on when the control is set. The indicator light will remain on after the knob is turned to an off position if the surface is still warm (approximately 145 °F). When the glass of the cooktop has cooled down sufficiently, the indicator light will then shut off.

Care and Cleaning



Cleaning the Cooktop

PART	SUGGESTED CLEANING MATERIALS	GENERAL DIRECTIONS AND RECOMMENDATIONS
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. Do not place in dishwasher.
Cooktop trim	Soap and water	Clean cooktop trim 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.
Smoothtop	Smoothtop cleaner conditioner	Follow cleaning directions on package and below.

Caring for the Smoothtop

For routine cleaning, allow top to cool before cleansing. Wash surface with a dampened cloth and smoothtop cleaner conditioner. Use another clean damp paper towel to wipe off the cleaner. Use a dry paper towel, buff the smoothtop to make sure all the cleaner conditioner is removed. The smoothtop cleaner conditioner provides a thin layer of protective polish that helps prevent scratching. Do not use a harsh cleanser or steel wool pad. For specific problems, see below.

PROBLEM	CAUSE	REMOVAL
Brown streaks and specks	Cleaning with sponge or cloth containing soiled detergent water.	Normal cleansing (provided above).
Blackened, burnt on spots	Spatters or spillovers on a hot cooking area or accidental melting of plastic like a bread bag.	Clean area with smoothtop cleaner conditioner with clean damp paper towel, nonabrasive nylon pad, or scouring brush. If spot is not removed, on cool cooktop carefully scrape area with a safety scraper held at a 30-degree angle.
Fine brown gray lines, fine scratches or abrasions	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.	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.	Follow label instructions carefully. See Routine Cleaning, above.
Metal or silver/gray marks, may appear to be in or under smoothtop	Sliding or scraping metal utensils across top.	Remove marks before top is used again. If marks are not removed by normal cleaning, use a safety scraper at a 30° angle and cooktop cleaner conditioner to carefully scrape off the mark.
Pitting or flaking	Boilovers of sugar syrup on a hot smoothtop can cause pitting if not removed immediately.	Turn control to LOW setting long enough to soften spilled material. Wipe up excess spill with dry cloth. Allow top to cool and carefully scrape area with a safety scraper held at a 30-degree angle. Follow with routine cleaning.
Hard water spots	Condensation from cooking can cause minerals found in water and acids in food to drip onto smoothtop and cause gray deposits. Spots are often so thin they appear to be in or under smoothtop.	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 OR make sure the surface is cool and put a small amount of white vinegar on the spot and let it sit a few minutes. Use a nonabrasive nylon pad and gently rub the spot. Wipe off any excess with a damp paper towel, then dry.

Amana Warranty

Warranty

Limited One Year Warranty - Parts and Labor

For **one (1) year** from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

Canadian Residents

The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

*The specific warranties expressed above are the **ONLY** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.*

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. MAYTAG CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS, WHICH VARY STATE TO STATE OR PROVINCE TO PROVINCE.

What is Not Covered By These Warranties

1. Conditions and damages resulting from any of the following:
 - a. Improper installation, delivery, or maintenance.
 - b. Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
 - c. Misuse, abuse, accidents, or unreasonable use, or acts of God.
 - d. Incorrect electric current, voltage, electrical and/ or gas supply.
 - e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs, water filters and air filters.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
 - a. Correct installation errors. For products requiring ventilation, rigid metal ducting must be used.
 - b. Instruct the user on the proper use of the product.
 - c. Transport the appliance to and from the servicer.
6. Any food loss due to refrigerator or freezer product failures.
7. Expenses for travel and transportation for product service in remote locations.
8. Outside of the United States and Canada this warranty does not apply. Contact your dealer to determine if another warranty applies.
9. Consequential or incidental damages sustained by any person as a result of any breach of these warranties. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

If You Need Service

First see the Troubleshooting section in your Use and Care Guide or call the dealer from whom your appliance was purchased or call Maytag Services, LLC, Customer Assistance at 1-800-688-9900 USA and 1-800-688-2002 Canada to locate an authorized servicer.

- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag Services, LLC, Attn: CAIR® Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-800-688-9900 USA and 1-800-688-2002 Canada**. U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.
- User's guides, service manuals and parts information are available from Maytag Services, LLC, Customer Assistance.

Notes: When writing or calling about a service problem, please include:

- a. Your name, address and telephone number;
- b. Model number and serial number;
- c. Name and address of your dealer or servicer;
- d. A clear description of the problem you are having;
- e. Proof of purchase (sales receipt).