

MODEL
CSG9900A

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FOR FUTURE REFERENCE

Congratulations on your choice of a Maytag gas cooktop. The indoor grilling of meats, fish or fowl is an attractive and healthy way to prepare these foods. On the following pages you will find information regarding the operation of your new cooktop. By following these instructions carefully, you will be able to fully enjoy and maintain your cooktop. Please take a moment to review the enclosed booklet, "**Cooking Made Simple.**" This resource will help you select cookware for optimum cooking performance as well as provide other cooking tips.

Should you have any questions about using your Maytag gas cooktop, call or write us. Be sure to provide the model and serial numbers of your cooktop.

MAYTAG CONSUMER EDUCATION
ONE DEPENDABILITY SQUARE
NEWTON, IOWA 50208
(515) 791-8911
(Mon. - Fri. 8 am - 5 pm CST)

For future reference, we suggest you retain this manual after recording the model number and serial number of this gas cooktop in the spaces provided. This information can be found on the data plate located under the countertop.

Model Number

Serial Number

IMPORTANT: Keep your sales receipt or canceled check. Proof of original purchase date is needed for warranty service.

NOTE: In our continuing effort to improve the quality of our cooking products, it may be necessary to make changes to the appliance without revising this manual. As an example, a knob on your appliance may not look like an illustration in this book.

BE SURE YOU READ THE SAFETY INSTRUCTIONS ON PAGES 1-3 BEFORE YOU START TO USE THIS COOKTOP.



IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

The following instructions are based on safety considerations and must be strictly followed to reduce the potential risks of fire, electric shock, or personal injury.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
 - Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
 - Extinguish any open flame.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

**SAVE THESE
INSTRUCTIONS**

Have your appliance installed and properly grounded by a qualified installer according to the installation instructions. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Always disconnect power to appliance before servicing.

Do not attempt to adjust, repair, service, or replace any part of appliance unless it is specifically recommended in this book. All other servicing should be referred to a qualified servicer.

To Prevent Fire or Smoke Damage

Remove packing materials from the appliance before operating it.

Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.

Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

Do not leave plastic items on the cooktop as they may melt or soften if left too close to a lighted surface burner.

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

In Case of Fire

Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.

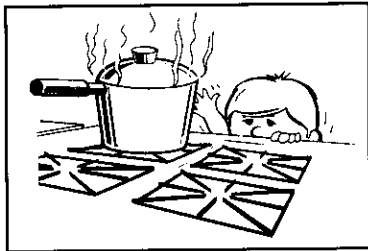
If fire is in a pan on the surface burner, cover pan. Never attempt to pick up or move a flaming pan.

Child Safety

Do not leave children alone or unsupervised near the appliance when it is in use or is still hot.

Children must be taught that the appliance and utensils on it can be hot.

Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit. Children should never be allowed to sit or stand on any part of the appliance.



CAUTION: Do not store items of interest to children in cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured.

About Your Appliance

Do not use appliance as a space heater to heat or warm a room. Also, do not use the cooktop as a storage area for food or cooking utensils.

Keep vent ducts unobstructed.

A faint gas odor may indicate a gas leak. If a gas odor is detected, shut off the gas supply to the cooktop. Call your installer or local gas company to have the possible leak checked. **Never use a match or other flame to locate a gas leak.**

Keep all controls "OFF" when unit is not in use.

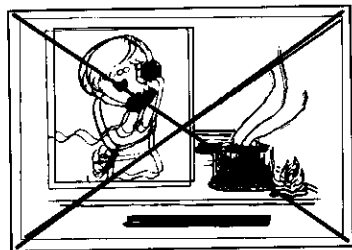
Do not use aluminum foil to line aeration tray or burner basin. Restriction of normal air flow may prevent proper performance and increases carbon monoxide emission to unsafe levels.

Cooking Safety

Always place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.

Always adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. This is based on safety consideration. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance.

Never leave surface cooking operations unattended at high heat settings or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite.



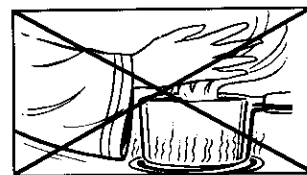
Never heat an unopened food container. Pressure build-up may cause container to burst resulting in personal injury or damage to the appliance.

Use dry, sturdy potholders. Damp potholders on hot surfaces may cause burns from steam. Towels or other substitutes should never be used as potholders because they can trail across hot surface burners and ignite or get caught on appliance parts.

Always let quantities of hot fat cool before attempting to move or handle.

Do not let grease or other flammable materials accumulate in or near the appliance or vent fan. Clean filter frequently to prevent grease from accumulating on filter.

Loose fitting or long hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.



Do not use cookware on the grill section of this appliance.

Do not touch grill and surface burner areas, or perimeter trim around cooktop. During and after use, these areas may be hot enough to cause burns. Avoid contact with these areas by clothing or other flammable materials until they have had sufficient time to cool.

Utensil Safety

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable or loose handled pans.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying.

To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.

Never let a pan boil dry as this could damage the utensil and the appliance.

Only certain types of glass, glass-ceramic, ceramic, or glazed utensils are suitable for cooktop usage without breaking due to the sudden change in temperature.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units or stovetop grills. The use of devices or accessories

that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

Cleaning Safety

Clean only parts listed in this manual and use procedures recommended.

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances

known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

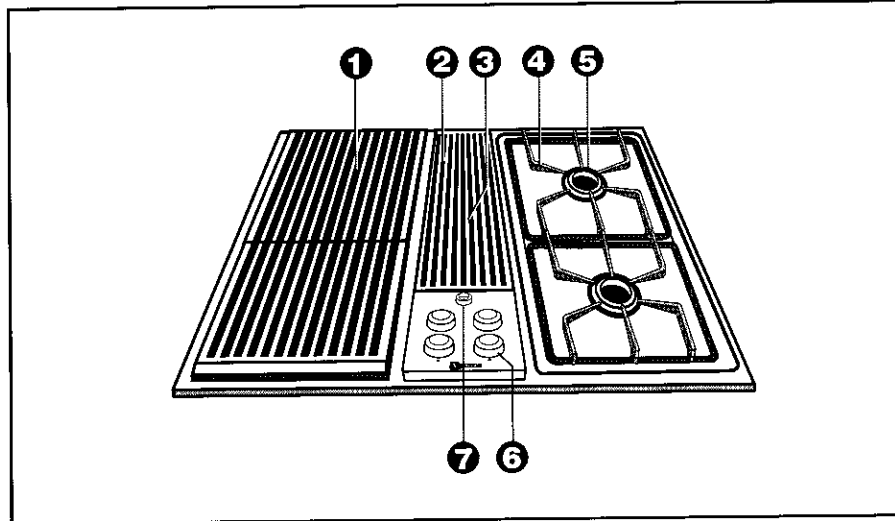
Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can be minimized by properly venting the burners to the outdoors.

WARNING—Electrical Grounding Instructions

The appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

SAVE THESE INSTRUCTIONS

COOKTOP FEATURES

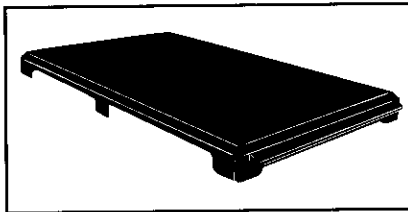


1. Grill Module
2. Vent
3. Vent Filter (below the air grille)
4. Surface Burner Grates
5. Surface Burners
6. Surface Burner Controls
7. Vent Control

Accessories

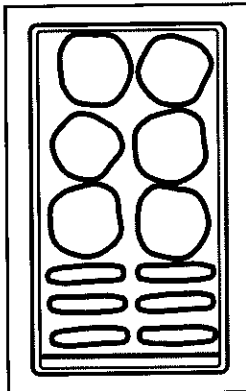
Grill Cover Model CAG3500

Attractive grill cover protects the grill when not in use. Textured steel with molded handles.



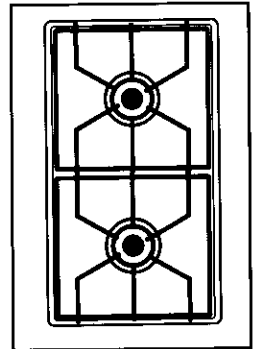
Griddle Model CAG3600

Can be used only with the grill burner. Self-draining griddle makes many favorite foods easier to fix. Family-sized surface lets you cook several pancakes, hamburgers, or grilled sandwiches at the same time.



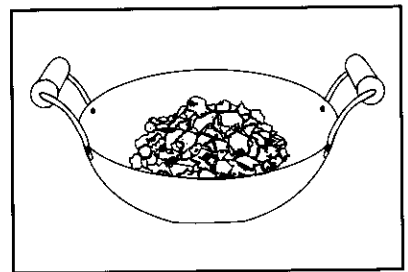
Surface Burner Module Model CAG1000

Includes surface burner assembly, aeration tray and two surface burner grates.



Wok-Model CAX3700

Ideal for stir-frying, steaming, braising, and stewing. Wok is flat with nonstick finish and wood handles. It comes with cover, steaming rack, rice paddles and cooking tips.



NOTE: Only these accessories are approved for use with your gas cooktop. **DO NOT USE** electric grill-range accessories on your gas grill cooktop.

Ventilation System

The built-in ventilation system removes cooking vapors, odors and smoke from foods prepared on the cooktop, grill and grill accessories.

Regular use of this system will insure a more comfortable and less humid kitchen which is free of heavy cooking odors and fumes that normally create a frequent need for cleaning and redecorating.

Using the Ventilation System

- To operate the ventilation system manually, turn the fan knob located in front of the air grille.
- The ventilation system will operate **automatically** when the grill burner is in use.
- The ventilation system can be used to remove strong odors from the kitchen as when chopping onions near the air grille.

Cleaning the Ventilation System

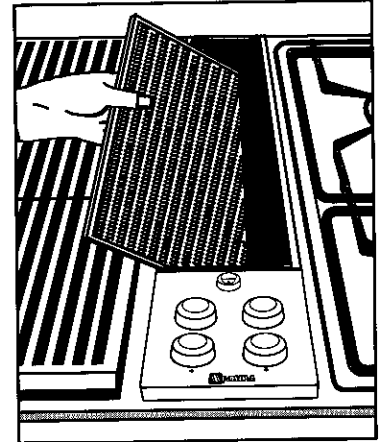
Air Grille: The air grille lifts off easily. Wipe clean or wash in sink with mild household detergents. It may be cleaned in dishwasher.

Filter: Turn off the ventilation system before removing. Turn filter retainer clip to remove filter. The filter is a permanent type and should be cleaned when soiled. Clean in sink with warm water and liquid dishwashing detergent or in dishwasher.

IMPORTANT: Do not operate system without filter. Filter should always be placed at an angle. As you face the front of the cooktop, the top of the filter should rest against the left side of the vent opening and the bottom of the filter should rest against the right side of the ventilation chamber at the bottom. If filter is flat against the fan wall, ventilation effectiveness is reduced.

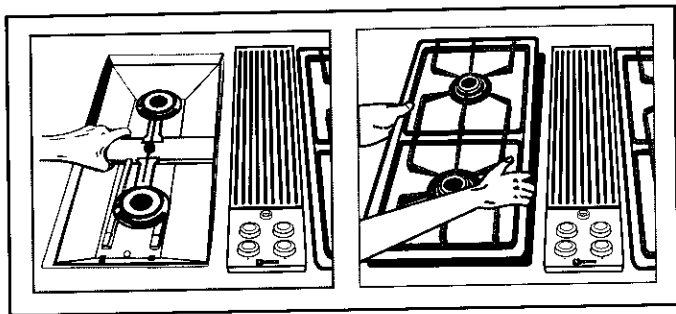
Ventilation Chamber:

This area, which houses the filter, should be cleaned in the event of spills or whenever it becomes coated with a film of grease. The ventilation chamber may be cleaned with paper towel, damp cloth or sponge and mild household detergent or cleanser.



Surface Burner Module

To Install Burner Module



1. Be sure all control knobs are turned off.
2. If the grill burner grates are in place, remove them before installing a surface burner module. Clean burner basin of any grease accumulation (See Cooktop Cleaning Chart, pp. 10-11).
3. Position the burner assembly with the mixer tube openings toward the orifices. Slide the burner assembly toward the orifices until the opening for the ignitor is over the ignitor. Lower into place until the side openings are resting on the burner supports and the ignitor is centered between the two flash tubes.
4. Install the aeration tray by inserting the prong at the end of the tray into the opening in the end of the burner basin. Lower the opposite end into the cooktop.

NOTE: Before first use, read "Surface Cooking" and "Cleaning Chart—Surface Burner Assembly" pages 7 and 11.

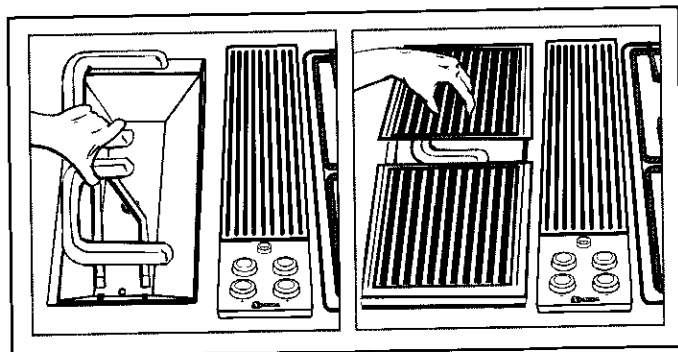
To Remove Burner Module

1. The control knobs should be in the OFF position and the cooktop should be cool.
2. Remove the aeration tray by lifting up the front end on the right side (back end on the left side) until the top clears the opening of the cooktop by about 5 inches.
3. Hold aeration tray by the sides and slide away to remove the prong from the opening and clear the surface burners.
4. Lift up on the sides of the surface burner assembly bracket about 2 inches. Slide away from the orifices.

NOTE: You can purchase another surface-burner assembly, model CAG1000 to replace the grill burner assembly. However, Model CAG1000 air shutters have been adjusted for compatibility on the left side. You may notice that food cooks a bit more slowly on this module. This is because the heat output has been reduced for best grill cooking performance. Do not disassemble the surface burner assembly.

Grill Module

The grill consists of two black grill grates and a grill burner. **Only install the grill on the left side of your cooktop.**



To Install Grill Module

1. Before installing grill components, be certain control knobs are in the OFF position.
2. Position the grill burner with mixer tube openings toward the orifices. Slide the burner towards the orifices until the ignitor is in between front and rear grill sections. Lower into place until side openings are resting on the burner support pins.
3. Place the grill grates on the top of the cooktop.

NOTE: Before using the grill for the first time, heat the grill burner to remove the protective shipping coating. Heat the grill on HI for 10 minutes and use the vent system to remove any additional smoke during cooling.

To Remove Grill Module

1. Remove grill components once they are cool. Be sure control knobs are in the OFF position.
2. Remove grill grates.
3. Remove grill burner.

SURFACE COOKING

Your surface burners are lit by electric ignition, eliminating the need for standing pilots with constantly burning flames.

The variable controls for the surface burners and grill burner provide flexibility in heat settings.

NOTE: The grill can be replaced with an optional surface burner module, Model CAG1000.

To Light a Burner

1. Place a pan on the burner grate.
2. Push down the control knob and turn counterclockwise to the **START** position. A clicking sound will be heard and the burner will light.
3. After the burner lights, turn the knob to the desired flame size. The clicking will not stop until the knob is turned from the **START** position.
 - A properly adjusted burner with clean ports will light within a few seconds. The cone-shaped flame will be clear blue in color with a clearly defined inner cone. There should be no trace of yellow in the flame. A yellow flame indicates an improper mixture of air and gas. This wastes fuel and should be adjusted by a service technician.
 - Do not operate the burner without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
 - Although the burner grates are durable, they will gradually lose their shine and/or discolor due to high temperatures.
 - Do not allow large pans to extend over the control knobs. Heat trapped between large pans and control knobs could possibly cause damage to the control knobs.

Operating During a Power Failure

Surface Burners

In case of prolonged failure, you can manually light the surface burner by holding a lighted match near the burner ports while slowly pushing down and turning the control knob counterclockwise until the gas ignites.

Note: There is no fan so smoke can gather.

Grill

IN CASE OF POWER FAILURE DO NOT USE THE GRILL. THE VENTILATION SYSTEM WILL NOT OPERATE.

Surface Burner Control Settings

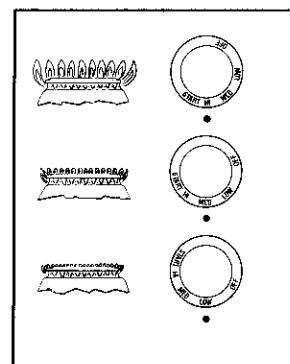
The controls offer flexibility in heat setting selection. An infinite number of settings exist between **HI** and **LOW**. At the **HI** setting, a notch may be felt. For all settings other than **HI** simply adjust your flame for best results.

The size and type of cookware and the amount and type of food being cooked will influence the setting needed for best results. (For more information on cookware, see "**Cooking Made Simple**" booklet.) Suggested settings are provided as guidelines.

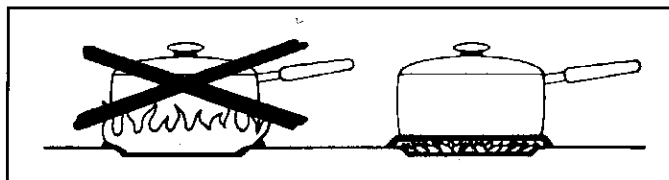
HI: A fast heat to start cooking quickly, to bring liquids to a boil, to preheat oil for deep fat frying.

MED: For most frying, sauteing and slow boil of large amounts of food.

LOW: Maintaining serving temperature of foods, melting butter or chocolate.



NOTE: The flame size on a gas burner should match the cookware you are using. Never let the flame extend up the sides of the cookware. Any flame larger than the bottom of the cookware is wasted heat.



Control Locations

Left Side – The **LOW** setting on the controls is regulated for the grill burner. When using surface burners on the left side, the control knobs may need to be turned to a position lower than the **LOW** setting to simmer foods.

Right Side – Only surface burners may be used on the right side. Use the right surface burners on **HI** for large quantity cooking and canning because the BTU rate is higher. Also use the right surface burners on **LOW** for sauces and delicate items because the **LOW** has a lower BTU rate.

Using the Grill

- Before using the grill for the first time, wash grill grates in hot soapy water; rinse and dry.
- Precondition grates by brushing with vegetable oil or spraying with a non-stick coating such as Pam. This procedure should be repeated after cleaning in a dishwasher since the detergent removes seasoning.
- For easier clean-up, as well as preventing meats from sticking to grates until they are seasoned, spray grates with a non-stick coating.
- Preheat grill on **HI** setting for 5 to 10 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices.
- Use nonmetallic spatulas or utensils to prevent damaging the nonstick grill grate finish.
- *Excessive amounts of fat should be trimmed from meats.* Some fat is necessary to produce the smoke needed for that smoked, "outdoor" flavor. However, excessive fat can create cleaning and flare-up problems.
- Excessive flare-ups indicate that either the grill interior needs to be cleaned or that excessive amounts of fat are in the meat or the meat was not properly trimmed. Allowing excessive amounts of grease or drippings to constantly flame voids the warranty on the grill grates.
- 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.
- **NEVER LEAVE GRILL UNATTENDED DURING GRILL OPERATION.**

Should sustained flare-up occur:

1. Turn on FAN manually.
2. Immediately turn grill heat control knob to **OFF** position.
3. Remove meat from grill.

IMPORTANT

- Do not use aluminum foil inside the grill area.
- Do not use charcoal or wood chips in the grill area.
- Do not allow burner basin to become overloaded with grease. *Clean after each use.*
- Do not cover grates completely with meat. Leave air space between each steak, etc., to allow proper ventilation as well as prevent flare-ups.

Grilling Tips

With your Maytag grill literally any food you've considered "at its best" when prepared outdoors can now be prepared indoors with great flavor and less fuss.

The following suggestions are good rules to follow and will increase your enjoyment of the equipment.

- Be sure to follow directions on this page for using the grill.
- Suggested cooking times and control settings are *approximate* due to variations in meats. Experience will quickly indicate cooking times as well as which settings work best.
- For best results, buy top grade meat. Meat that is at least $\frac{3}{4}$ " will grill better than thinner cuts.
- Score fat on edges of steak, but do not cut into meat, to prevent curling while cooking.
- For the attractive "branded" look on steaks, be sure grill is preheated. Allow one side of meat to cook to desired doneness, or until juices appear on the top surface, before turning. Turn steaks and hamburgers just once. Manipulating food causes loss of juices.
- When basting meats or applying sauces to foods, remember that excessive amounts wind up inside your grill and do not improve the food flavor. Apply sauces during the last 15 to 20 minutes of cooking time unless recipe specifies otherwise. Sugar-based sauces, excessively used, will caramelize on the grill grates and will create a cleaning chore.
- There are many meat marinades which will help tenderize less expensive cuts of meat for cooking on the grill.
- Certain foods, such as poultry and non-oily fish, may need some extra fat. Brush with oil or melted butter occasionally while grilling.
- Use tongs with long handles or spatulas for turning meats. Do not use forks as these pierce the meat, allowing juices to be lost.
- To help retain meat juices, salt after turning meat or after cooking is completed.

Grill Guide

Preheat grill on **HI**, 5 or 10 minutes, for best flavor.

Type	Setting	Cooking Time	Procedure
Steak (1/2-3/4")			
Rare	HI	6 to 10 minutes	Turn after 3 to 5 minutes.
Medium	HI	10 to 16 minutes	Turn after 5 to 8 minutes.
Well	HI	21 to 24 minutes	Turn after 6 to 12 minutes.
Steak (1-1 1/4")			
Rare	HI	14 to 24 minutes	Turn after 7 to 12 minutes.
Medium	HI	18 to 30 minutes	Turn after 9 to 15 minutes.
Well	HI	24 to 34 minutes	Turn after 12 to 17 minutes.
Hamburgers (3-4 oz.)	MED	20 to 25 minutes	Turn after half the time.
Pork Chops	MED	20 to 30 minutes	Turn occasionally.
Fully-cooked Smoked Pork Chops	MED	10 to 15 minutes	Turn once. Glaze if desired.
Ham Slices	MED	15 to 20 minutes	Turn after half the time.
Pork Ribs	MED	50 to 65 minutes	Turn occasionally. Brush with barbecue sauce during last 15 minutes.
Fully-cooked sausages			
Hot Dogs, Brats	HI	7 to 12 minutes	Turn once.
Polish	HI	13 to 16 minutes	Turn occasionally.
Fresh Sausage			
Links	MED	15 to 25 minutes	Turn occasionally.
Patties (3" diameter)	MED	15 to 20 minutes	Turn after half the time.
Italian Sausage	MED	25 to 30 minutes	Pierce casing with a fork. Turn once.
Lamb Chops	MED	20 to 30 minutes	Turn occasionally. Brush with glaze, if desired.
Chicken			
Pieces, Bone-In	MED	35 to 50 minutes	Turn occasionally.
Boneless Breasts	MED	25 to 35 minutes	Turn occasionally.
Wings	MED	25 to 35 minutes	Turn occasionally.
Cornish Hen (halved)	MED	35 to 45 minutes	Turn occasionally.
Fish			
Small, Whole (1")	MED	15 to 20 minutes	Brush with butter. Turn after half the time.
Steaks (1")	MED	20 to 25 minutes	Brush with butter. Turn after half the time.
Fillets (1/2") (with skin on)	MED	10 to 15 minutes	Start skin side down. Brush with butter. Turn after half the time.
Shrimp (skewered)	MED	10 to 20 minutes	Turn and brush with butter or marinade frequently.
Garlic Bread	MED	4 to 6 minutes	Turn after half the time.
Hot Dog Buns Hamburger Buns	MED	1 to 2 minutes	Turn after half the time.

COOKTOP CLEANING CHART

Cleaning Agents*

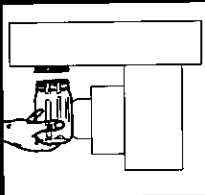
Many different cleaning agents are recommended for the various parts of the cooktop. **Read product labels for specific recommendations.** The following brand names may help you to make an appropriate selection:

1. Mild abrasive cleaners such as Bon Ami, Soft Scrub, Smart Scrub, Baking Soda.
2. Mild liquid sprays such as Fantastik and Formula 409.
3. Glass cleaners such as Windex and Glass Plus.
4. Non-abrasive plastic and nylon scouring pads.

DO NOT USE abrasive cleansing powders such as Comet, soap-filled scouring pads like S.O.S. or Brillo, commercial oven cleaners, or an automatic dishwasher detergent **except when indicated.**

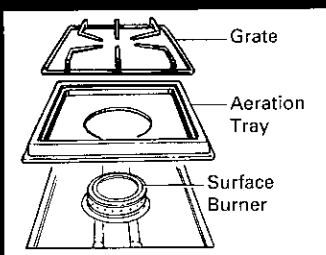
Be certain all cooktop parts are cool before removing any part or cleaning the unit to avoid damage. Any parts that are removed for cleaning should be replaced correctly.

*Brand names of cleaning agents are trademarks of the respective manufacturers.

Parts	Cleaning Agents	Tips and Precautions
Control Knobs (Never use a metal blade to pry knob off.)	Soap and water Mild liquid sprays Dishwasher	Remove knobs in the OFF position by pulling straight up off the shaft. Wash knobs in warm soapy water or dishwasher (do not soak); do not use abrasive cleansers or materials. To replace each knob, match flat part of knob opening with the flat of the shaft, returning to OFF position.
Control Knob Area	Soap and water Mild liquid sprays	Wipe with sponge, damp cloth or paper towel. Do not scrub with S.O.S. pads or abrasive cleaners.
Drain Jar 	Soap and water	Located below the grill basin pan under the countertop. Check periodically to prevent spillovers. Unscrew and remove. If jar is broken, replace with any heat tempered jar, such as a canning jar with a standard screw neck.
Grill Burner	Soap-filled scouring pads Dishwasher	Clean after each use. Rinse and dry thoroughly before using again. For heavy soil, clean with soap-filled pad, rinse and dry; then clean in self-clean oven for 2 hours. NOTE: Check to be sure all ports are open. If clogged, insert a pin into each port.
Grill Grates	Soap and water Plastic scouring pads Dishwasher (remove burned-on residue first)	Clean after each use. For heavy soil, soak in hot, soapy water to which household ammonia has been added. Do not use metal brushes, abrasive scouring pads or scrubbers for outdoor grills. These will remove the finish and scratch the grates. Do not clean in a self-clean oven or use oven cleaners on grates.
Ignitors Port Openings Cap and Stem	Soap and water Plastic scouring pads	It is important to keep port openings on burners clear and free of obstructions to avoid ignition failure and possible gas build-up. If clogged, insert pin into each port. Clean cap and stem with soap and water. The wire electrode inside the cap can be cleaned with a small brush. Rinse and dry.

Continued on next page

Range Cleaning Chart (continued)

Parts	Cleaning Agents	Tips and Precautions
Porcelain Burner Basin (located under grill and surface burners)	Soap and water Mild liquid sprays Mild abrasive cleaners Plastic scouring pads Commercial oven cleaners	Clean after each use. For easier clean-up, soak paper towels in a household cleaner, lay in burner basin and soak for 15–30 minutes, wipe clean. To remove stubborn soil, spray with oven cleaner per manufacturer's directions.
Porcelain Cooktop	Soap and water Mild liquid sprays	Remove sugar spills and acid foods (such as vinegar, tomato, milk, etc.) spilled on cooktop immediately with a dry cloth. To preserve the cooktop have a pan on the grate before you turn on the burner, and lower the flame when food reaches the desired cooking temperature. Do not use abrasive cleaners.
Surface Burner Assembly 	Mild abrasive cleaners Plastic scouring pads	Use mild abrasive cleaners and plastic scouring pads for moderate soil. Do not use abrasive cleaners, such as Comet and soap-filled scouring pads. Do not clean surface burner assembly in self-clean oven. Check to be sure all burner ports are open. If clogged, insert a pin into each port.
Vent Filter	Soap and water Dishwasher	Turn filter retainer clip to remove filter. Clean regularly.

MAINTENANCE

Ducting Information

Your ventilation system is designed to capture both cooking fumes and smoke while grilling. If the system does not, these are some ducting installation situations to check:

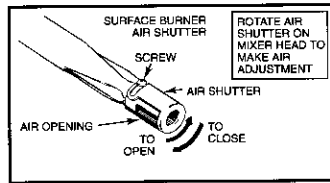
- 6" diameter round or 3¼" x 10" rectangular ducting should be used for duct lengths 10'–60'. **Note: 5" diameter round ducting must be used if the duct length is 10' or less.**
- No more than three 90° elbows should be used. Distance between elbows should be at least 18".
- Recommended wall cap should be used. Make sure damper moves freely when ventilation system is operating.
- There should be a minimum clearance of 6" for cooktop installed near a side wall.

If there is not an obvious improper installation, there may be a concealed problem such as a pinched joint, obstruction in the pipe, etc. **Installation is the responsibility of the installer** and questions should be addressed first to the installer. The installer should very carefully check the ducting installation instructions.

Air Shutter Adjustment

To Adjust Surface Burner Air Shutter (some models):

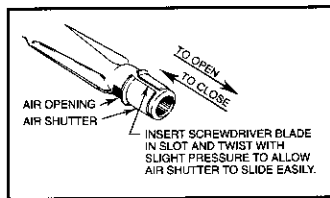
Loosen fastening screw with a phillips screwdriver and rotate air shutter to increase or decrease the size of the air opening. As the shutter is turned observe change in flame appearance. Adjustment is satisfactory when a clearly defined, even blue flame results at the **HI** flame setting. After adjustment, tighten screw.



To Adjust Grill Burner Air Shutters and Surface Burner Air Shutter (some models):

The left hand air shutter controls the rear half of the grill burner. The right hand shutter controls the front half.

Slide air shutter backward or forward to increase or decrease the size of the air opening. Air shutters fit snugly, so a screwdriver blade may be required to make this adjustment. Observe change in flame appearance as the air shutter is moved. Adjustment is satisfactory when a clearly defined, even blue flame results at the **HI** flame setting. The snug fit of the air shutter assures it will remain positioned correctly.



On any burner, closing the air shutter too far will cause the flame to become soft and yellow tipped. Opening the air shutter too wide will cause the flame to blow away from the burner ports. Proper adjustment will produce a sharp, clearly defined, even blue flame.

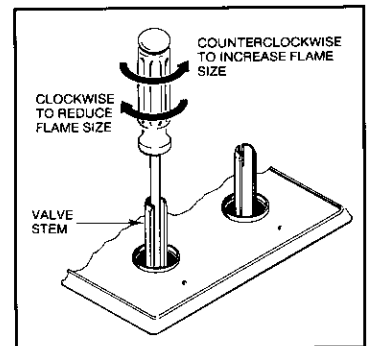
Lo Flame Adjustment

This appliance has been shipped from the factory with **LO** and **MED** flame settings adjusted for use with natural gas and average installations. There is a wide variety of conditions caused by altitude and gas mixtures controlled by utility companies which will vary and affect the gas flame and performance. Adjustments should be made at time of installation. If conditions change, follow the procedures outlined below to adjust the **LO** setting.

1. Light burner and set control knob for low flame.

2. Remove control knob from valve stem.

CAUTION: Never use a metal blade to pry knob off. If knob cannot be easily removed tuck the folds



of a cloth dishtowel under the knob skirt and pull the towel upward with steady, even pressure.

3. Insert a slender, thin-blade screwdriver into the recess at center of valve stem and engage blade with slot in adjusting screw.

4. Turn center stem adjusting screw slightly to set flame size. **Note:** Turn clockwise to reduce or counter-clockwise to increase flame size.

5. Replace control knob when adjustment is completed.

Proper adjustment will produce a stable, steady blue flame of minimum size. The final adjustment should be checked by turning knob from **HI** to **LO** several times without extinguishing the flame. This adjustment, at the **LO** setting, will automatically provide the proper flame size at the **MED** setting.

BEFORE YOU CALL FOR SERVICE

Check the following list to be sure a service call is really necessary.

If grill or surface burner fails to light:

- check to be sure unit is properly connected to power supply.
- check for a blown circuit fuse or a tripped main circuit breaker.
- check to be sure burner ports or ignition ports are not clogged.
- check to be sure ignitor is clicking. If ignitor doesn't click, turn control knob off and clean ignitor.
- check to be sure appliance regulator is set for correct fuel.
- check to be sure inlet pressure is adequate.

If the flame is uneven:

- burner ports may be clogged.
- flame setting may need to be adjusted (see p. 12).

If grill or surface burner flame lifts off the ports:

- shutter on the mixer tube needs to be closed until flame settles on the burner ports (see p.12).

If grill or surface burner flame is yellow in color:

- shutter on the mixer tube needs to be opened until yellow disappears (see p.12).

Surface burners fail to heat food properly:

- were appropriate pans used (see "Cooking Made Simple" booklet)?
- are the surface burner controls properly set?

For further assistance contact your Maytag dealer or call Maytag Customer Service:

U.S. 1-800-688-9900

CANADA 1-800-688-2002

COOKTOP WARRANTY

Full One Year Warranty

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

Limited Warranty

After the first year from the date of original retail purchase, through the second year, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

Third Through Fifth Year

After the second year from the date of original retail purchase through the fifth year, all of the following components which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

These components include: **Electric Heating Elements:** Includes all surface elements (coil and smooth top), glass cooking surfaces.

Third Through Tenth Year

After the second year from the date of original retail purchase through the tenth year, sealed gas burners on gas cooktops which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

Canadian Residents

This warranty covers only those appliances installed in Canada that have been listed with Canadian Standards Association unless the appliances are brought into Canada due to transfer of residence from the United States to Canada.

Limited Parts Warranty Outside The United States Or Canada

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located outside the United States or Canada.

This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

To Receive Warranty Service

To locate an authorized service company in your area contact the Maytag dealer from whom your appliance was purchased; or call Maytag Customer Service. Should you not receive satisfactory warranty service, call or write:

Maytag Customer Assistance
% Maytag Customer Service
P.O. Box 2370
Cleveland, TN 37320-2370
US 1-800-688-9900
CANADA 1-800-688-2002

When contacting Maytag Customer Service be sure to provide the model and serial numbers of your appliance, the name and address of the dealer from whom you purchased the appliance and the date of purchase.

Should you still have a problem, write to: Major Appliance Consumer Action Program, 20 North Wacker Drive, Chicago, Illinois 60606. MACAP is an industry sponsored but independent group of consumer experts who receive and act on complaints from appliance owners.

NOTE: When writing about an unsolved service problem, please include the following information:

- (a) Your name, address and telephone number;
- (b) Model number and serial number (found on the data plate) of your appliance;
- (c) Name and address of your dealer and date the appliance was bought;
- (d) A clear description of the problem you are having.

MAYTAG • One Dependability Square • Newton, Iowa 50208