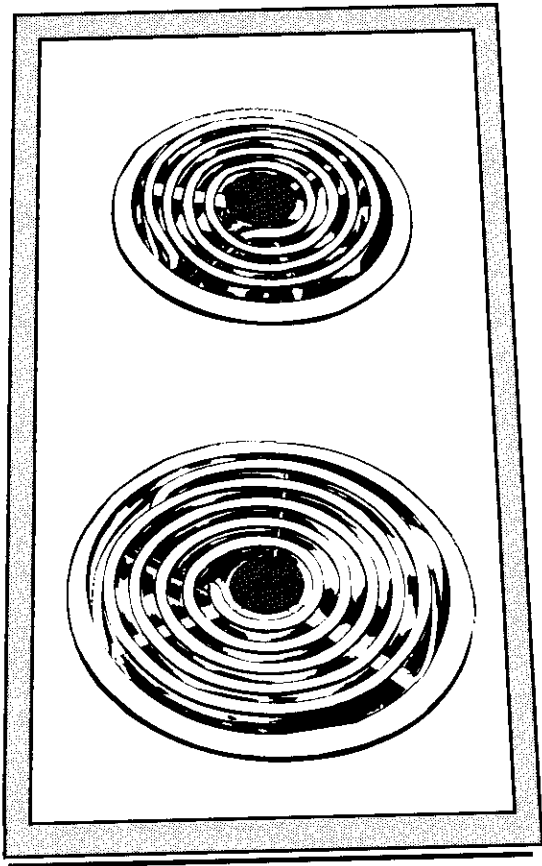




User's Guide  
**Conventional Coil  
Cartridge**  
Model CAE1000



# **SAFETY PRECAUTIONS**

## **Read before operating your cooktop**

All appliances - regardless of the manufacturer - have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Never use your appliance for warming or heating the room.
2. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
3. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
4. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Maytag Service Technician.
5. Flammable materials should not be stored near surface units.
6. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
7. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
8. Use proper pan size. Many appliances are equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to heating element will also improve efficiency and performance.
9. Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.

10. On conventional element cooktops make sure that drip pans are in place. Absence of these pans during cooking may subject wiring or components underneath to damage.
11. Do not use aluminum foil to line surface unit drip pans or grill basin. Installation of these liners may result in an electric shock or fire hazard.
12. Glazed cookware - only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktop surface without breaking due to the sudden change in temperature. Use only such cookware as you know has been approved for this purpose.
13. Cookware handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the cookware.
14. Do not soak or immerse removable heating elements in water.
15. **CAUTION** - Do not store items of interest to children in cabinets above cooktop - children climbing on the cooktop to reach items could be seriously injured.
16. Do not touch surface units or areas near units. Surface units or heating elements may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact these areas until they have had sufficient time to cool. Other surfaces may become hot enough to cause burns - among these surfaces is the cooktop.
17. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
18. Keep all switches "OFF" when unit is not in use.

# About Your Conventional Coil Cooktop

Congratulations on your choice of a Maytag conventional coil cooktop cartridge. The conventional coil cartridge is the most versatile of the cartridges. A wok accessory, Model CAX3700, may be used with the coil cartridge.

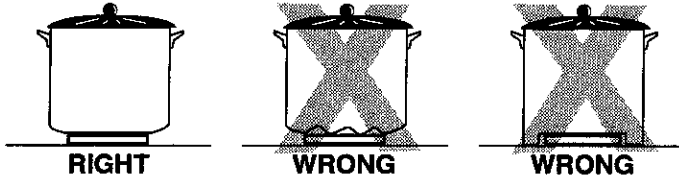
## Cooking Procedures

- For best results, always use recommended cookware.
- Different cookpots and different amounts of food being prepared will influence the control settings needed for best results. (See cooktop or range user's guide for typical control settings.) For fastest cooking, start with the surface control on **HI** for one minute; then turn the control to the lower desired setting. Covering pans, whenever possible, speeds cooking and is more energy efficient.
- Do not allow pans to boil dry as this could damage both the cooktop and the pan.
- Do not drop heavy cookware on the cooktop surface.

### Selecting Proper Cookware

- *Select cookware with flat bottoms.* Flat bottom pans are the fastest and best conductors of heat and provide the most consistent and satisfactory results. The entire bottom of the pan should touch the heating element evenly. Avoid using pans with convex, concave or irregular bottoms. A pan which is not flat receives the most heat at the point of contact, which causes "hot spots" and uneven heat distribution. Hot spots can result in scorching or burning of the food. Uneven heat distribution slows the cooking process and wastes energy.
- To determine if pan is flat, lay a straight edge ruler against the bottom.
- Do not use a pan with a turned down flange around the bottom or a ripple bottom.
- Use the correct size pan for the size of the heating element.
- *Do not use large diameter canners or utensils except when boiling water or canning.* Sauce mixtures, syrups and fried foods all cook at much higher temperatures than boiling water and could eventually reflect damaging heat to the adjacent component parts of the cooktop, shorten life span of heating element, damage and discolor drip pans or cause impossible to clean spots on metal surfaces. These problems are increased when the **HI** setting is used excessively with oversized cooking utensils.
- Do not use wire trivets or any kind of heat retarding pad between the pan and element. Reduce the control setting instead.
- Special cooking equipment without flat bottoms, such as the Oriental wok, *should not be used on the cooktop. Only use the Maytag wok accessory, Model CAX3700, on the cooktop.*

## Home Canning



### Follow These Procedures When Canning

- Bring water to boil at **HI** setting; after boiling has begun, reduce heat to lowest setting that will maintain boiling.
- Make certain canner fits over center of surface unit and is not supported by the rim of the cartridge. If it cannot be centered properly, use a smaller diameter pot.
- Flat-bottomed canners give the best canning results.
- Use canning recipes from a reputable source such as the manufacturer of your canner and manufacturers of canning jars.
- Remember that canning is a process that creates large amounts of steam. Be careful and follow equipment instructions to avoid burns from steam or hot canners.
- Remember that if your area has low voltage at times, canning may take longer than indicated by the directions.

# Cleaning

The cooktop cartridge does not need to be removed for normal cleaning.

Never *immerse cartridge in water to clean*. This can damage wiring. A drain hole within the cartridge permits drainage of normal spills into the porcelain basin pan where it will drain into the grease container. Bottom of cartridge may be wiped clean with detergent solution if necessary.

Be sure all control knobs are in the **OFF** position before cleaning or removing heating elements.

## Heating Elements

Under normal conditions, most soil will burn off elements. The heating elements unplug for your convenience in cleaning the drip pans. Lift slightly and pull away from receptacle. **DO NOT IMMERSE IN WATER**. To replace elements, push completely into the receptacle. Make sure the elements fit flat.

## Drip Pans

To keep the like-new appearance, *clean frequently and never allow anything to burn on twice*. Remove soiled pans (first remove heating element). Clean lightly soiled pans with soap and water or clean in dishwasher. Difficult to remove spots can be cleaned by rubbing lightly with soapy S.O.S. pads or nonabrasive cleaners such as Bon Ami. To help release burned on soil, soak in a solution of ½ cup ammonia and 1 gallon warm water or boil in 2 quarts of water for 20 minutes. (All drip pans cannot be boiled at once because element being used must have a drip pan in place.) Do not use abrasive cleansers, steel wool or cleansers not recommended for use on chrome. A bluing of the drip pans indicates improper cookware selection and/or using excessively high heat and cannot be removed.

## Porcelainized Steel Cooktop

- Wash cool cooktop with warm soapy water and rinse. Polish with a dry cloth.
- Do not use abrasive or caustic cleaning agents which may permanently damage the finish.
- NEVER WIPE OFF A WARM OR HOT PORCELAIN ENAMEL SURFACE WITH A DAMP CLOTH.

**NOTE:** The porcelain enamel used on your cooktop is acid resistant, not acid proof. Therefore, acid foods (such as vinegar, tomato, milk, etc.) spilled on the cooktop should be wiped up immediately with a dry cloth.

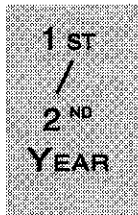
# MAYTAG WARRANTY

If the accessory or cartridge is purchased at the same time and for use with a Maytag grill range or cooktop, the warranty applicable to the range or cooktop will apply. It is the owner's responsibility to provide proof that the accessory or cartridge was purchased with a range or cooktop.

When the accessory or cartridge is not purchased with a range or cooktop, the following limited parts warranty shall apply.

## Limited Warranty

---



During the first 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 parts itself, with the owner paying all other costs, including labor, mileage and transportation, when the accessory is properly installed in an appliance which is located in the United States or Canada.

## Canadian Residents

---

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

## 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 at the number listed below. Should you not receive satisfactory warranty service, Please call or write:

Maytag Customer Assistance  
c/o 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 include 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.

---

The specific warranty expressed above is the ONLY warranty provided by the manufacturer. This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.