

# Owner's Guide

## for

### Electric Cooktops

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**INSTALLER** Please leave this manual with this appliance.

Be sure appliance has been properly installed.

**CONSUMER** To save you time, energy and money, read and keep this manual for future reference.

The model and serial numbers are found on the rating plate located on the bottom side of the cooktop. Use these numbers when requesting service.

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

Serial Number: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

Please keep your sales receipt and/or your cancelled check as proof of purchase should warranty service be needed. Store these documents with this booklet.

# ABOUT YOUR NEW ELECTRIC COOKTOP

Congratulations on your choice of this cooktop. As you use your new cooktop, we know you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

New features have dramatically changed today's cooking appliances and the way we cook. It is therefore very important to understand how your new electric cooktop operates BEFORE you use it for the first time.

In this Owner's Guide, you will find a wealth of information regarding all aspects of your appliance. By carefully following the instructions you will be able to fully enjoy and properly maintain your new cooktop. NOTE: Your appliance may not be equipped with some of the features referred to in this manual.

Should you have any questions about using your new electric appliance, please write to us at this address:

Maytag Appliances Sales Company  
Attn: CAIR<sup>SM</sup> Center  
P. O. Box 2370  
Cleveland, TN 37320-2370  
**1-800-688-1120**

Be sure to include the model and serial numbers of your appliance. For your convenience, we have provided space on the front cover to record this information.

In our continuing effort to improve the quality and customer satisfaction of our cooking products, it may be necessary to make changes to the appliance without revising the Owner's Guide.

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# IMPORTANT SAFETY INSTRUCTIONS

1

## 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.

Be sure appliance is properly installed and grounded by a qualified technician.

Locate and mark circuit breaker or fuse. Never replace a blown fuse or reset a circuit breaker until you know what caused the problem. Always replace a blown fuse with one of the correct amperage, do not use a substitute.

To ensure proper operation and avoid possible injury or damage to unit do not attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this book. All other servicing should be referred to a qualified installer or servicer. Always disconnect power to unit **before** any servicing by tripping circuit breaker to the OFF position or removing the fuse.

### TO PREVENT FIRE OR SMOKE DAMAGE

Be sure all packing materials are removed from the appliance before operating it.

Do not store or use gasoline or other flammable materials, vapors and liquids near surface units or in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.

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

Do not leave any items on the cooktop as heat from the element may ignite flammable items and may increase pressure in closed containers which may cause them to burst.

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

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. Do not leave plastic items on the cooktop as they may melt or soften if left too close to a surface element.

To eliminate the hazard of reaching over hot surface elements, 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

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

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

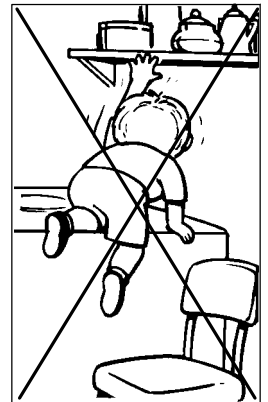
If fire is in a pan on the surface element, cover pan. Never attempt to pick up or move a flaming pan.

### CHILD SAFETY

Do not leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance.

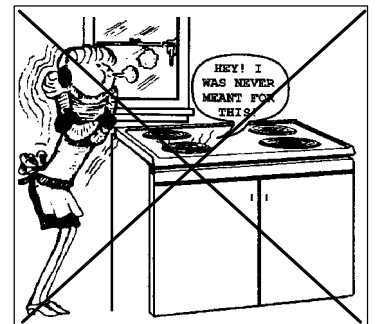
Children must be taught that the appliance and utensils on it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

**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

To prevent injury or damage to the 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.



## 2

# IMPORTANT SAFETY INSTRUCTIONS

Do not touch surface elements or areas near elements. Heating elements may be hot even though they are dark in color. Areas near surface elements may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or areas near elements until they have had sufficient time to cool.

Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are the cooktop and surfaces facing the cooktop.

Do not allow aluminum foil, meat probes or any other metal object, other than a utensil on a surface element, to contact heating elements.

**CAUTION:** Do not use an appliance as a step stool to cabinets above. Misuse of appliance may result in serious injuries.

### COOKING SAFETY

Always turn off surface element when cooking is completed.

It is normal for some parts of the cooktop, especially areas surrounding the surface elements, to become warm or hot during surface cooking operations. Therefore, do not touch the cooktop until it has had sufficient time to cool. If necessary, use dry pot holders to protect hands.

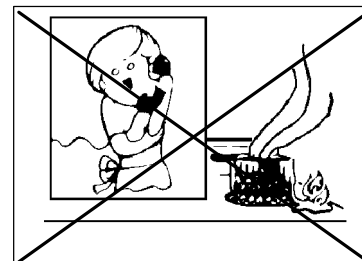
Do not cook on a broken ceramic glass cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Make sure drip bowls, if equipped, are in place. Absence of these bowls during cooking may subject wiring or components underneath to damage.

Always place a pan on a surface element before turning it on. Be sure you know which knob controls which surface element. Make sure the correct element is turned on. Begin

cooking on a higher heat setting then reduce to a lower setting to continue cooking. For smoothtops: To prevent boilovers, reduce to the desired heat setting just as the food begins to cook or water begins to boil.

Never leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. Do not use high heat for extended cooking operations.



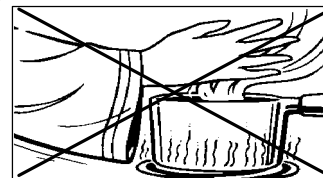
Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle.

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

Use dry, sturdy pot holders. Moist or damp pot holders on hot surfaces may cause burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.

Do not let cooking grease or other flammable materials accumulate in or near the appliance, vent hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood, turn the fan on.

Use caution when wearing garments made of flammable material to avoid clothing fires. Loose fitting or long hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.



# IMPORTANT SAFETY INSTRUCTIONS

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**PREPARED FOOD WARNING:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

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

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

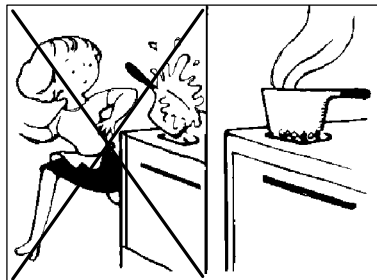
## UTENSIL SAFETY

Use proper pan size. This appliance is equipped with one or more surface elements of different sizes. Select utensils having flat bottoms large enough to cover the surface 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 element will also improve efficiency.

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Pans that are heavy to move when filled with food may also be hazardous.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.

To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface elements. 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.



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 stove top 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

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. 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.

Do not soak or immerse removable heating elements in water. Immersing element in water would damage element and insulating material inside element.

Do not use aluminum foil or foil liners to line drip bowls. Improper use of these liners may result in a risk of electric shock, or fire and may cause oven to overheat. Use foil only as recommended in this booklet.

**SAVE THESE INSTRUCTIONS**

# 4

# SURFACE COOKING

## CONTROL KNOBS

Your cooktop is equipped with control knobs that provide an infinite choice of settings from LOW to HIGH. The knob can be set on or between any of the numbered settings.

**To operate** push down and turn the knob in either direction to the desired setting. An indicator light will glow when a surface element is turned on. The indicator light will remain on until the element is turned off. After a cooking operation, be sure the element and indicator light are off.

## GENERAL COOKING TIPS

To prevent damage to the cooktop or utensil, never operate surface unit without a pan in place, never allow a pan to boil dry and never operate an element on HIGH for extended periods of time.

Food will not cook any faster at a higher setting than needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously. If a high setting is used, excessive spattering will occur and food may stick or burn onto the bottom of the pan.

If a higher heat setting is used to bring liquid to a boil or to begin cooking, always **reduce** to a lower setting once liquid comes to a boil or food begins cooking. **Never leave food unattended during a cooking operation.**

Fit the size of the cookware to the size of the element. This conserves energy.

## CANNING

Use HIGH just until water comes to a boil or pressure is reached in the pressure canner. Then, **reduce** to the lowest heat setting that maintains the boil or pressure. Prolonged use of HIGH or the use of incorrect canning utensils will produce excessive heat. Excessive heat can cause permanent damage to the porcelain cooktop, coil element and the drip bowl. See page 5 for additional information.

## COOKWARE

Cooking performance is greatly affected by the type of cookware used. Proper cookware will reduce cooking times, use less energy and produce more even cooking results. For best results use a heavy gauge metal pan with a smooth flat bottom and a tight fitting lid.

Cookware with uneven, warped, or grooved bottoms do not make good contact with the heating surface, will reduce heat conductivity and result in slower, less even heating.

Different types of cookware materials require different heat settings for the same cooking operation. The chart below is based on heavy gauge aluminum cookware. Lower the heat setting if using a thinner gauge metal or other materials.

Oversized cookware and cookware that rests across two elements are not recommended as they may trap enough heat to cause damage to the cooktop or elements. This is especially important when canning.

Do not use woks equipped with round metal rings. The ring, which is designed to support the wok above the element, will trap heat and may damage the element and the cooktop.

## SUGGESTED HEAT SETTING GUIDE

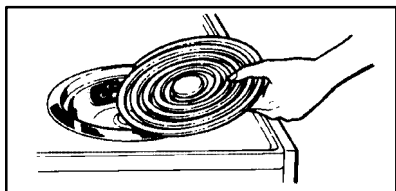
Refer to cookware manufacturer's recommendations for suggested heat settings. Some manufacturers do not recommend the use of HIGH, or the use of HIGH for extended cooking operations.

HEAT SETTINGS	USES
HIGH	To bring liquid to a boil, blanch, preheat skillet, or reach pressure in a pressure cooker. <b>Always</b> reduce to a lower heat setting when liquids just begin to boil or foods begin to cook.
Medium-High 7-9	To brown or sear meat; heat oil for deep fat frying; scald; to saute or fry. Maintain fast boil for large amounts of liquids.
Medium 4-6	To maintain moderate to slow boil for large amounts of liquids. To continue cooking uncovered foods and for most frying operations.
Medium-Low 1-3	To continue cooking covered foods and to maintain pressure in most pressure cookers. Stew, braise or steam operations. To maintain boil for small amounts of liquid, poach, steam or simmer.
LOW	To keep foods warm before serving. Melt chocolate.

## COIL SURFACE ELEMENTS

- Coil surface elements are self-cleaning.
- Do not immerse elements in water.
- When an element is turned on, it will cycle on and off to maintain the heat setting.
- To prevent damage to the cooktop, NEVER operate surface element without a pan in place and NEVER allow a pan to boil dry.

**To remove:** When cool, raise element and carefully pull out and away from the receptacle.



**To replace:** Insert the terminals on the element into the receptacle. Gently lift up on outer edge of element (opposite terminal-side of element) while inserting terminals into receptacle. Gently press down on outer edge of element until element sits level on drip bowl.

Be sure drip bowls are properly installed. Notch on trim ring should be centered over the screw securing the receptacle to the maintop. If trim ring is not installed properly and rests on this screw, the trim ring and drip bowl will “rock”.

## DRIP BOWLS

- Be sure drip bowls, located under each element, are in place.
- Absence of these bowls during cooking may subject wiring or component parts underneath the cooktop to damage.
- To prevent risk of electric shock or fire, do not line drip bowls with aluminum foil.

Your cooktop will be equipped with either chrome plated or porcelain coated steel drip bowls.

Chrome drip bowls will turn blue or gold over time or if overheated. This type of discoloration is permanent and will not affect cooking performance.

To protect the chrome or porcelain finish, avoid using high settings for long periods of time. Reduce to a lower setting once food begins cooking. Do not use oversized cookware. Pan should not extend more than 2 inches from the element.

## COOKTOP

The coil element cooktop does not lift up.

To prevent staining or discoloration, clean cooktop after each use. Wipe acid or sugar stains as soon as the cooktop has cooled as these stains may discolor or etch the porcelain.

### CANNING ELEMENT ACCESSORY KIT

(MODEL CE1)

The use of oversize cookware or large canners on the coil element cooktop may result in damage to the porcelain enamel finish. A special canning element has been designed to protect the finish when using this type of cookware. The canning element and chrome drip bowl are available as an optional accessory kit.

For information on the Canning Element Accessory Kit, contact your dealer or write to Maytag Appliances Sales Company, P.O. Box 2370, Cleveland, TN 37320-2370.

**NOTE:** For additional canning information contact your local County Extension Office. Or, contact Alltrista Consumer Products Company, marketer of Ball brand home canning products at 800-240-3340 or write: Alltrista Corp., Consumer Affairs Dept., P.O. Box 2729, Muncie, IN 47307-0729.

# 6

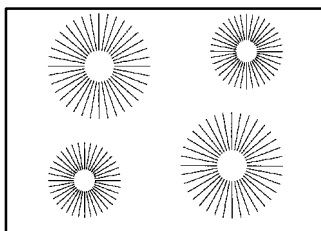
# SMOOTHTOP COOKTOP

## COOKTOP

The smoothtop cooktop does not lift up.

## COOKING AREAS

The four cooking areas on your cooktop are identified by permanent patterns in the cooktop. There are two large (8-inch) and two small (6-inch) areas. The patterns on your cooktop may not look like the cooktop in this illustration but your cooktop will operate as described in this manual.



Before using the cooktop for the first time, clean it thoroughly as directed on the cleaning chart on page 9. This will protect the smoothtop and will guarantee a clean cooktop when the elements are turned on.

During the first few hours of use, you may notice that the cooktop emits a slight burning odor and a light smoke. Both of these conditions are normal.

When a cooking area is turned on, the coil element under the cooktop will heat up and glow red. To maintain the heat setting the element will cycle on and off. It is normal to see a red glow through the smoothtop when the element cycles on.

## HOT SURFACE LIGHT

Your cooktop is equipped with a HOT SURFACE light located at the right front corner of the cooktop. This red light will turn on to indicate that the smoothtop is hot and will remain on until the top has cooled.

## RETAINED HEAT

The smoothtop cooking area retains heat for a period of time after the element has been turned off. Turn the element off a few minutes before food is completely cooked and use the retained heat to complete the cooking operation.

After 30 minutes, the cooktop may be too cool to keep foods warm. However, the TOP MAY STILL BE TOO WARM TO TOUCH. When the HOT SURFACE light turns off, the top will be cool enough to touch.

## COOKING TIPS

When cooking delicate foods which easily scorch or overcook, start with a lower heat setting then gradually increase the setting until you find the optimum setting. Boilovers are more likely to occur if you start out on HIGH then reduce to the lower setting. If you do begin cooking on HIGH, reduce to a lower setting before liquids come to a full boil.

If food is cooking too fast or if a boilover occurs, remove lid or remove cookware from cooking area and reduce to a lower setting. Allow enough time for the cooking area to adjust to the new setting.

## COOKWARE TIPS

**Aluminum foil** will damage the smoothtop if it melts onto the glass. Do not use aluminum foil or foil-type disposable containers such as popcorn poppers under any circumstances. They may leave metal marks or may permanently melt onto the smoothtop. Do not use cooktop if metal or aluminum foil melts onto the smoothtop. Call an authorized servicer. Do not attempt to repair cooktop yourself.

**Aluminum cookware** will cause metal marks on the glass if you slide them across the smoothtop. Remove any metal marks immediately using Cooktop Cleaning Creme.

**Glass ceramic, earthenware, porcelain over metal, heat-proof glass or glazed cookware** may scratch the smoothtop cooktop if you slide them across the top.

## TO PROTECT SMOOTHTOP

- Do not use the top as a work surface or as a cutting board. Do not cook food directly on the cooktop.
- Do not use a trivet or metal stand (such as a wok ring) between the utensil and the cooktop. These items can mark or etch the surface and affect cooking efficiency.
- Do not place plastics on a warm or hot cooking area. They will melt and adhere to the smoothtop. The smoothtop may chip or pit in attempting to remove melted plastic from the top.
- To prevent scratching or damage to the smoothtop, do not leave sugar, salt, sand, soil, shortening or other fats on the cooking area. Be sure area is free from these before turning on cooking area.
- Be sure the bottom of the cookware is smooth and free of nicks, scratches or rough areas as they may scratch the smoothtop.
- Do not allow a pan to boil dry. This could cause permanent damage to the smoothtop.



# SMOOTHTOP COOKTOP

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## CARE INFORMATION

To help keep cooktop clean, be sure cooking area and cookware bottom are clean and dry before each use.

To prevent possible damage to the cooktop, always rinse the bottom of cookware to completely remove any cleaning agent residue. This is especially important when using a copper or aluminum cleaner. In the presence of heat, the cleaning residue may stain, discolor or etch the smoothtop.

Carefully blot up spillovers around the outside of the cooking area as they occur with dry paper towels. **BE CAREFUL NOT TO BURN HANDS WHEN WIPING UP SPILLS. DO NOT USE A DAMP CLOTH WHICH MAY CAUSE STEAM BURNS.**

**CAUTION:** Do not use cooktop if the smoothtop is cracked, broken, or if metal melts onto the cooktop. Call an authorized servicer. Do not attempt to repair the cooktop yourself.

When surface is cool, clean as directed in the chart. **DO NOT USE** the following cleaning agents.

- Abrasives (metal scouring pads, cleansing powders, scouring cleaners or pads) will scratch the smoothtop.
- Chemicals (oven cleaners, chlorine bleaches, rust removers or ammonia) may damage the finish of the smoothtop.
- Glass cleaners containing ammonia may harm the smoothtop.
- Soiled cloth or sponge will leave an invisible film on the cooktop which may scratch or cause discoloration the next time the cooktop is used.

**IMPORTANT:** Watch sugary solutions carefully to avoid boilovers. If a sugar solution (such as jam, jelly, candy) boils over, it may pit the smoothtop. Turn element to **LOW** and clean sugary boilovers **immediately**. See page 9 for complete cleaning instructions.

## PROBLEM SOLVING CHART

PROBLEM	CAUSE	TO PREVENT
Tiny scratches or abrasions	Coarse particles (dust, salt and sand) between cookware bottom and cooktop. Incorrect cleaning materials. Sliding glassware or metal across top or using cookware with rough bottoms.	Tiny scratches are not removable and do not affect cooking. In time, the scratches will become smoother and less visible. Be sure cookware bottoms and cooktop are clean before use. Use cookware with a smooth, non-scratching bottom. Do not slide cookware across cooktop.
Metal-marking	Sliding or scraping metal utensils or oven racks across cooktop.	Do not slide metal object across cooktop. When cool, clean immediately with Cooktop Cleaning Creme.
Brown streaks and specks	Boilovers, incorrect cleaning materials, used soiled cloth or sponge, soiled cookware.	Remove boilovers before reusing the cooktop. Use a clean cloth or sponge. Be sure cookware, especially bottoms, are clean and dry.
Areas of discoloration with a metallic sheen	Mineral deposits from water and foods.	Use cookware with bottoms that are clean and dry. Use correct heat setting to prevent boilovers.
Pitting or flaking.	Sugary boilovers from sugar syrups, candy, jams, jellies, dessert sauces, etc.	Use correct heat setting and large enough utensil. Watch cooking operation to prevent boilovers or spattering.

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# CARE AND CLEANING CHART

## ABOUT CLEANING PRODUCTS

Always read the manufacturer's instructions to be sure the cleaner can be safely used on this appliance and carefully follow the manufacturer's directions.

The following brands may help you to make an appropriate selection:

**Glass Cleaners** - Bon Ami, Cinch, Glass Plus, Windex.

**Dishwashing Liquid Detergents** - Dawn, Dove, Ivory, Joy.

**Mild Liquid Spray Cleaners** - Fantastik, Formula 409.

**Non-Abrasive Cleaners** - Bon Ami, paste of baking soda and water.

**Mildly Abrasive Powder or Liquid Cleansers** - Ajax, Barkeepers Friend, Cameo, Comet, Soft Scrub.

**Non-Abrasive or Scratchless Plastic or Nylon Scouring Pads or Sponges** - Chore Boy Plastic Cleaning Puff, Scrunge Scrub Sponges, or Scotch-Brite No Scratch, Cookware or Kitchen Sponge.

**Abrasive Scouring Pads** - S.O.S., Brillo Steel Wool Soap, Scotch-Brite Wool Soap Pads.

*(Brand names for the above cleaning products are registered trademarks of the respective manufacturers.)*

Be sure appliance is off and all parts are cool before handling or cleaning to avoid damage and possible burns. If a part is removed, be sure it is correctly replaced.

**To prevent staining or discoloration, clean cooktop after each use.**

## CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
<b>Baked Enamel</b>	<ul style="list-style-type: none"> <li>Detergent and water</li> <li>Mild liquid cleaner</li> <li>Glass cleaner</li> </ul>	Use a dry paper towel or cloth to wipe up spills, especially acid spills, as soon as they occur. This is especially important for white surfaces. When surface is cool, wash with detergent and water. Do not use abrasive or harsh cleaning liquids and powders or oven cleaners. These will scratch and permanently damage the finish. Dry with a soft cloth.
<b>Brushed Chrome</b> • Cooktop	<ul style="list-style-type: none"> <li>Detergent &amp; water</li> <li>Mild abrasive cleaner</li> </ul>	Wash with detergent and water. For heavier soil use a mild abrasive cleaner, rubbing with the grain to avoid streaking the surface. To prevent scratching, do not use abrasive or caustic agents. Chrome will permanently discolor if soil is allowed to bake on.
<b>Control Knobs</b>	<ul style="list-style-type: none"> <li>Detergent and water</li> <li>Mild liquid sprays</li> <li>Glass cleaners</li> </ul>	For ease of cleaning, turn off knob and remove knobs by pulling up. Wash, rinse, and dry. Do not use abrasive cleaning agents as they may scratch the finish and remove the markings. Turn on each element to be sure knobs have been correctly replaced.
<b>Drip Bowls, Chrome</b> • Brown food stains  • Blue/gold heat stains	<ul style="list-style-type: none"> <li>Detergent and water</li> <li>Plastic scouring pads</li> <li>Mild abrasive cleaners</li>   <li>Flitz Metal Polish (Follow package directions)</li> </ul>	<p>After each use, wash, rinse and dry to prevent difficult soils. If heavily soiled, gently scrub with plastic scouring pad. If soil is allowed to burn on, it may be impossible to remove.</p> <p>Do not cover with aluminum foil.</p> <p>These stains are caused by overheating, and normally occur over a period of time. They are usually permanent. To minimize:</p> <ol style="list-style-type: none"> <li>Avoid excessive use of the high heat setting. Use HIGH only to start cooking, then lower the setting to finish cooking.</li> <li>Use flat bottom pans that do not extend more than two inches from the surface element.</li> </ol> <p>A non-abrasive metal polish such as Flitz may be used to help remove stains. Flitz is available in many automotive supply and hardware stores.</p>
<b>Drip Bowls, Porcelain</b>	<ul style="list-style-type: none"> <li>Detergent and water</li> <li>Mild abrasive cleaners</li> <li>Plastic scouring pads</li> <li>Dishwasher</li> </ul>	<p>After each use, wash, rinse and dry to prevent difficult soils. To clean by hand, soak in hot sudsy water, then use mild abrasive cleaner and plastic scouring pad.</p> <p><b>Do not cover with aluminum foil.</b></p>

*(Continued next page)*

PARTS	CLEANING AGENTS	DIRECTIONS
<b>Elements, Coil</b>		Elements are self-cleaning. Soil will burn off as elements are used. Do not spray oven cleaner on elements, electrical hook up or connection. Do not immerse coil-type surface elements in water.
<b>Glass</b> • Cooktop	• Detergent and water • Glass cleaner	Avoid using excessive amounts of water which may seep under or behind glass. Wash with detergent and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clear water and dry.
<b>Metal Finishes</b> • Trim, cooktop • Cooktop	• Detergent and water • Glass cleaner	Do not use oven cleaner or abrasive agents, as they will damage the finish. Remove stubborn soil with detergent and water. Polish with a soft cloth.
<b>Plastic Finishes</b> • Control panel • Trim	• Detergent and water • Paste of baking soda and water • Non abrasive plastic pad or sponge	Do not use oven cleaner, powder or liquid cleansers, abrasive or caustic cleaning agents on plastic finishes. These cleaning agents will scratch or marr the finish.  To prevent staining or discoloration, remove fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) soils immediately with a dry paper towel or cloth. When surface is cool, clean, rinse and dry.
<b>Porcelain Enamel</b> • Cooktop, coil elements	• Detergent and water • Paste of baking soda and water • Non abrasive plastic pad or sponge	Porcelain enamel is glass fused on metal and may crack or chip with misuse. Porcelain enamel is acid resistant, not acid proof. All spillovers, especially acidic or sugar spillovers, should be wiped up immediately with a dry cloth. Surface may discolor or dull if soil, especially acidic soil, is not removed. Never wipe off a warm or hot surface with a damp cloth. This may cause cracking and chipping. Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of the cooktop.
<b>Smoothtop Cooktop</b> • Light to moderate soil  • Heavy soil or brown/gray stains from hard water or metal marks  • Burned-on or crusty soils or residue  • Sugar, plastic	• Cooktop Cleaning Creme • Detergent and water • Paste of baking soda and water  • Cooktop Cleaning Creme  • Single-edge safety razor blade • Cooktop Cleaning Creme  • Single-edge safety razor blade held with a potholder or a wooden handled stainless steel spatula	Wait until cooktop has cooled before cleaning. Gently apply cleaning agent with a non-abrasive plastic brush, nylon or plastic pad, paper towel or clean cloth. Rinse thoroughly and completely dry.  Gently scrub with cleaning creme and clean cloth or paper towel. Reapply cleaner. Cover with damp paper towels to keep cleaner moist. Let stand for 30 to 45 minutes. Scrub to remove remaining stain. Rinse and dry.  Hold razor blade scraper at 30° angle and very carefully scrape off soil. Clean remaining soil with cleaning creme.  Immediately turn element to LOW and scrape from hot surface to a cool area. Then turn element OFF and cool. Clean residue with razor blade scraper and cleaning creme.  <b>NOTE:</b> Call an authorized servicer if the smoothtop should crack, break, or if metal or aluminum foil should melt on the cooktop.

## BEFORE YOU CALL FOR SERVICE

### Check these points . . .

#### Part or all of your electric cooktop does not operate

- Is the cooktop disconnected from the electrical outlet?
- Are any house fuses blown or circuit breakers tripped?
- Has the power supply to the home been interrupted?
- Are the controls properly set?

#### Surface elements fail to turn on or heat the food properly.

- Is the cooktop disconnected from the electrical outlet?
- If the cooktop has coil elements, are they properly plugged into the receptacles?
- Were appropriate utensils used? (See page 4.)
- Are the surface element controls properly set?
- Is voltage to the house reduced?

# COOKING APPLIANCE WARRANTY

## FULL WARRANTY - Parts and Labor

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

## LIMITED WARRANTY - Parts only

For an additional **four (4) years** beyond the first year of the full warranty period - Parts listed below will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage, and transportation.

- **Electric cooking appliances:**
  - Glass-ceramic cooktop** due to thermal breakage
  - Glass-ceramic heating elements** which fails in normal home use
- **Gas cooking appliances:**
  - Gas sealed surface burner** which fails in normal home use

**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.

## 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.
  - d. Incorrect electrical current, voltage or 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.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
  - a. Correct installation errors.
  - b. Instruct the user on the proper use of the product.
  - c. Transport the appliance to a servicer.
6. 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 to you.

## HOW TO RECEIVE WARRANTY SERVICE:

1. For authorized service, contact the dealer from whom you purchased the appliance, or call Maytag Appliances Sales Company at: **1-800-688-1120**.
2. If you are not able to satisfactorily resolve the complaint with local response, call or write to:

Maytag Appliances Sales Company  
Attn: CAIR<sup>SM</sup> Center  
P. O. Box 2370  
Cleveland, TN 37320-2370  
**1-800-688-1120**
3. When requesting service, the following information will be needed:
  - a. Your name, address and telephone number.
  - b. Model and serial numbers (found on the data plate).
  - c. Name and address of dealer or servicer.
  - d. Proof of purchase date (sales receipt).
  - e. A clear description of the problem and service history.