

FOR FUTURE REFERENCE

Congratulations on your choice of a Maytag 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 cooktop operates before you use it. On the following pages you will find a wealth of information regarding all aspects of your cooktop. By following the instructions carefully, you will be able to fully enjoy and properly maintain your Maytag cooktop and achieve excellent results with the food you prepare.

Should you have any questions about using your Maytag 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)

Model Identification

For future reference, keep this manual in a convenient location. Record the model and serial numbers of this cooktop in the spaces provided. This information is located either on the bottom of the cooktop or under the elements/drip bowls depending on your model.

Model Number

Serial Number

IMPORTANT: Retain the proof of purchase documents 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.

NOTE: For Canadian cooktops only, check with the installer for the location of the breaker box. Note this location for future reference. Refer to page 12 for more information.

Be sure you read the IMPORTANT SAFETY INSTRUCTIONS on pages 2-4 before you start to use this cooktop.

CONSUMER PUBLICATIONS

For more information, order the following booklets from Maytag at the prices indicated. Send your name, address, booklet title, form number and payment to: Maytag Consumer Education, One Dependability Square, Newton, IA 50208. Allow 4-6 weeks for delivery.

Cooking Made Simple - 272YG	50¢
Cooktop Choices - 298YG	50¢
Appliance Buying Guides	50¢ EACH
Washer — 211YG	
Dryer — 212YG	
Dishwasher — 213YG	
Electric Range — 214YG	
Gas Range — 215YG	
Refrigerator — 276YG	

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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

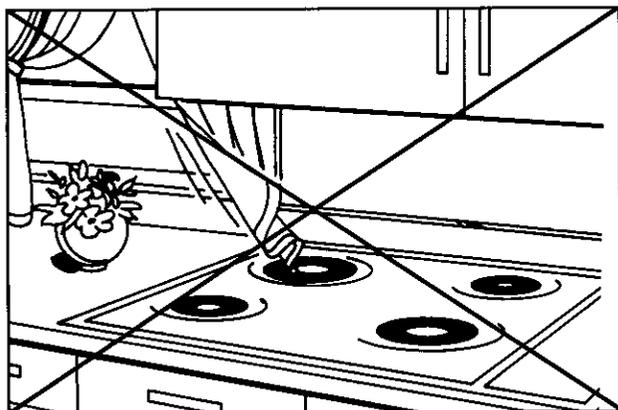
Installation

Installation of unit must be in accordance with local and national fire codes and with clearances from combustible surface or materials as listed in the Installation Instructions. Be sure appliance is properly installed and is grounded by a qualified technician to avoid shock hazard.

Adjustment and service of this unit must be done by a qualified installer to insure proper operation, avoid possible damage of the unit or injury to an unqualified installer.

Care should be given to location of appliance. Be sure walls adjacent to appliance, cabinetry adjacent to appliance, and other materials adjacent to appliance can withstand prolonged heat.

If appliance is installed near a window, take steps to prevent curtains from blowing over surface elements creating a fire hazard.



Be certain all packing materials are removed from the appliance before operating, to prevent fire or smoke damage should the packing material ignite.

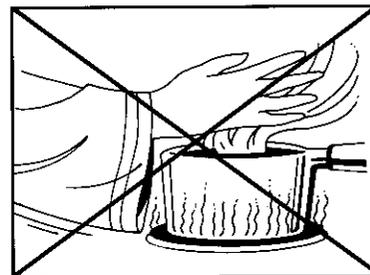
Circuit Breaker or Fuse

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

General

Never use appliance to heat or warm a room. This instruction is based on safety considerations, to prevent potential hazards and to prevent damage to the unit.

Loose-fitting or hanging garments should never be worn while using the appliance. Clothing may ignite or catch utensil handles.



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.

Do not use unit as a storage area for food or cooking utensils.

To eliminate the hazard of reaching over hot surface elements, cabinet storage should not be provided directly above a unit. If provided, storage should be limited to infrequently used items that can be safely stored in an area subjected to heat. Temperatures may be unsafe for some items such as volatile liquids, cleaners or aerosol sprays. If cabinet storage is provided, installation of a range hood that projects at least 5 inches beyond the bottom of the cabinet will reduce the hazards associated with such storage.

Servicing

Do not repair or replace any part of this unit unless such service is specifically recommended in this booklet. All servicing not specifically recommended in this booklet must be referred to a qualified service technician.

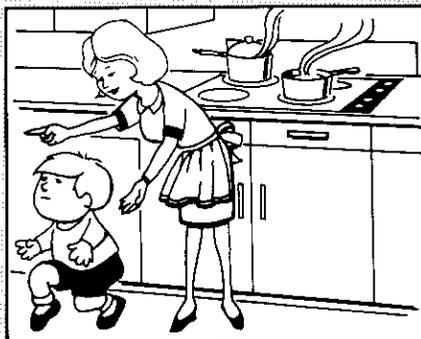
Always disconnect unit or cut-off power to unit by removing fuse or by tripping circuit breaker manually to the "off" position, **before** any servicing.

Do not operate after any product malfunction until proper repair has been made.

Child Safety

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

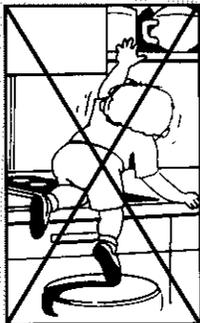
Children should never be allowed to sit or stand on any part of the appliance.



Children **MUST** be taught that the appliance and utensils in or on it can be hot.

Children should be taught that an appliance is not a toy. They should not be allowed to play with controls or other parts of the unit.

Let hot utensils cool in a safe place, out of reach of small children.



CAUTION: Do not store items of interest to children in cabinets above a cooktop. Children climbing on the cooktop to reach items could be seriously injured. An appliance should not be used as a step stool to cabinets.

Surface Cooking Safety

Never leave surface units unattended at high heat settings and do not use high heat for extended cooking operations. Boilovers cause smoking and greasy spillovers may ignite. Begin cooking on a higher heat setting then reduce to a lower setting to continue cooking. Turn off control at the completion of a cooking operation.

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 cloths.

To prevent damage to the cooktop, never operate a surface unit without a pan in place and never allow a pan to boil dry.

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

Deep fat fryers: Use extreme caution when moving the grease kettle or disposing of hot grease.

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.

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

Utensil handles should be turned inward and not extend 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 elements.

Do not soak removable heating elements. Heating elements should never be immersed in water. Immersing element in water would damage insulating material inside element.

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 potholders to protect hands.

Smoothtop Cooktop (select models)

Do not cook on broken 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.

Heating Element Safety

DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS. Surface 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 surface 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. Also do not allow aluminum foil, meat probes or any other metal object, other than a utensil on a surface element, to contact surface elements.

Cleaning

Be sure all appliance parts are cool before touching or cleaning them. Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

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

Vent Hood

Clean ventilating hood frequently to prevent grease from accumulating on it or its filter. When “flaming” foods under the hood, or if a boilover results in an open flame, immediately turn off the hood’s ventilating fan. The fan can cause flame to spread. After flame is thoroughly extinguished, the fan may be turned on to remove unpleasant odor or smoke.

Plastics

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot.

Aerosol Sprays

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

Aluminum Foil

Use aluminum foil only as directed in this booklet. Do not use aluminum foil liners to line surface unit drip bowls, except as suggested in this booklet. Improper installation of these liners may result in a risk of electric shock, or fire.

Cooking Accessories

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 booklet can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

IN CASE OF FIRE:

1. Turn off appliance and ventilating hood.
2. Use a dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.
3. If the fire is in a pan on the surface unit, cover the pan.

COOKWARE INFORMATION

Cooking performance is greatly affected by the type of pans used. Pans **MUST HAVE FLAT BOTTOMS**, especially with ceramic glass cooktops. The flat bottom allows good conductivity between the pan and the element to provide uniform cooking results, faster heating and more efficient use of energy.



Acceptable

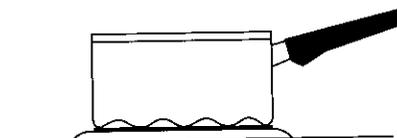
Pans with uneven, warped, or grooved bottoms do not make good contact, reduce heat conductivity and result in slower, less even heating. A pan with a badly curved bottom will not make good contact with the element and may not get enough heat to bring water to a boil.



Unacceptable



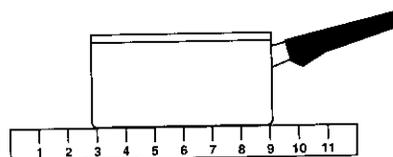
Unacceptable



Unacceptable

Selecting Proper Cookware

- Select heavy gauge pans with tight fitting lids. Usually heavy gauge pans will not change shape when heated.
- Match the size of the pan to the size of the element. Ideally the pan should not extend more than 1-inch over the cooking area on ceramic glass cooktops and not more than 2 inches beyond the coil element on coil cooktops.
- Use pans with flat, smooth bottoms. Two ways to determine if pans have flat, smooth bottoms are the ruler test and the cooking test.



Ruler Test:

1. Place the edge of the ruler across the bottom of the pan.
2. Hold the pan up to the light.
3. No light should be visible under the ruler.

Cooking Test:

1. Place one inch of water into the pan.
2. Place the pan on the element. Turn control to HI and heat until bubbles form on the pan bottom.
3. Observe the bubble formation on the bottom of the pan. Look for patterns of heat distribution. If the bubbles are uniform across the pan, the pan will perform satisfactorily. If the bubbles are not uniform, the bubbles will indicate the hot spots.

...more

Improper Cookware

- Do not use oversized pans or pans that rest across two elements. These may trap enough heat to cause damage to the cooktop or elements.
- Do not use specialty items **on ceramic glass** that are oversized, have an uneven bottom or do not meet proper pan specifications such as round bottom woks, griddles, rippled bottom canners, lobster pots, large pressure canners, etc.
- Do not use a small pan on a large element to reduce energy loss.
- Test cast ironware since all are not flat. Be aware of possible “impact damage” should a heavy cast iron pan be dropped on a ceramic glass surface.

Home Canning

- Acceptable water-bath or pressure canners should not be oversized. (Recommendation: No more than 1 inch larger than the cooking area on a ceramic glass surface and 2 inches larger than a coil element.) They must also have flat bottoms for ceramic glass surfaces. When canners do not meet these standards, the use of the HI heat setting becomes excessive and may result in damage to the cooktop. In addition, water may not come to a boil and a pressure canner may not reach 10 lbs. of pressure on a ceramic glass surface.
- The acceptable canning procedure, for all cooktops, uses the HI setting just long enough to bring the water to a boil, then lowers the setting to maintain the water temperature.
- For more information on canning procedures, contact your local county extension office.

Cookware Material

The pan material determines how evenly and quickly heat is transferred from the heat source to the pan bottom. Some widely used pan materials are:

Aluminum	Excellent heat conductor. Some foods will cause it to darken or pit. Anodizing improves stain resistance. Often used as a bottom coating to improve the heating of other pan materials. NOTE: Aluminum pans will cause metal marks on glass ceramic cooktops, if you slide them across the cooktop. Remove metal marks immediately. (See page 11.)
Copper	Excellent heat conductor. Discolors easily, requires constant polishing. Often used as a bottom coating to improve the heating of other pan materials.
Stainless Steel	Slow heat conductor. Develops hot spots and produces uneven cooking results. Durable, attractive, easy to clean and stain resistant. Will distribute heat better if other metals (aluminum or copper) are combined or sandwiched together as a bottom coating.
Cast Iron	Slow heat conductor. Cooks evenly once temperature is reached. Heavy. Needs seasoning to make cleaning easier and to prevent sticking and rusting.
Glass or Ceramic	Slow heat conductors. Easy to clean. Not recommended for ceramic glass surfaces because they can scratch the cooktop. Some types may only be used in the oven.
Porcelain Enamel	Glass-like substance fused to metal. Heating characteristics depend on base material (usually aluminum, stainless steel, carbon steel or cast iron). Available in color and easy to clean.

Note: Some brands of metal, smooth bottom cookware that generally perform well on all types of ranges are Farberware, Magnalite, Revere Ware, Wearever, T-Fal and smooth bottom Club Aluminum®.

® Brand names are the trademarks of respective manufacturers.

USING YOUR COIL ELEMENT COOKTOP (select models)

Surface Control Knobs

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

To operate control: Push in and turn the knob in either direction to the desired setting. A red signal light will turn on to indicate that one or more of the surface elements are on.

When the control is in any position, other than OFF, it may be turned in any direction without pushing down.

Suggested Heat Settings for Coil Elements

The size and type of cookware used and the amount and type of food being cooked will influence the setting needed for best cooking results. Electrical line voltage may also vary, which will affect the needed control setting. The setting indicated should serve as a guide while you become familiar with your cooktop.

Cooking Recommendations

- For best results, always use recommended cookware.
- Covering pans, whenever possible, speeds cooking and is more energy efficient. This is especially important when cooking large quantities of foods.
- When preparing foods which can be easily scorched or overcooked, start cooking at a lower setting and gradually increase setting as needed.
- A lower setting can be used when cooking small quantities of foods or when using a pan that conducts heat quickly.
- A higher setting than normal may be used to start a cooking process when pans are made with a material that is slow to conduct heat, such as cast iron. Turn down the setting when the pan has heated up.
- Use a high heat setting to bring liquids to a boil. When liquid just begins to boil, **REDUCE** to a lower heat setting.

Setting*		Uses
High	HI	To bring liquid to a boil, blanch, melt fat, preheat skillet, bring up pressure in pressure cooker. <i>NOTE:</i> Follow instructions in pressure cooker Use and Care Book for complete cooking directions. ALWAYS REDUCE to a lower heat setting when liquids boil or food begins to cook.
	6	To brown or sear meat, heat fat for deep fat frying, scald for fast sauteing or frying.
	5	To maintain fast boil for large amounts of liquids, for slower frying or sauteing.
Medium	4	To maintain a slow boil for large amounts of liquids, to continue cooking uncovered foods, for most frying operations, deep fat frying, or scalding.
	3	To continue cooking covered foods, maintain boil, stew, braise or steam.
	2	To maintain boil, poach, steam or simmer.
Low	LO	To keep foods warm before serving, poach or simmer.

*Control knob numbering may vary slightly according to model.

Care and Cleaning of Coil Element Cooktop

WARNING: Before cleaning, be certain all elements are turned off and the cooktop and elements are cool.

Porcelain Enamel Cooktop (select models)

- All spillovers, especially acid spillovers, should be wiped up as soon as possible with a dry cloth. To prevent possible cracking or chipping of the porcelain, never wipe off a warm or hot surface with a damp cloth.
- When the surface is cool, clean with warm soapy water.
- Do not use abrasive or caustic cleaning agents on the porcelain enamel finish for they will permanently damage the finish.

Brushed Chrome Cooktop (select models)

- For light soil wipe with a soapy cloth. For heavier soil use a mild abrasive cleanser, rubbing with the grain to avoid streaking the surface.
- After cleaning, rinse and buff the surface.

Coil Elements

Surface elements are self cleaning. Do not immerse the elements in water.

To remove: Raise the element WHEN COOL and carefully pull out and away from the receptacle.

To replace: Insert the terminals of the element into the receptacle. Gently lift up on the outer edge of the element while guiding the terminals into the receptacle. Gently press down on the outer edge of the element until the element sits level on the drip bowl.

Controls Knobs

Remove the knobs for cleaning by gently pulling up. Wash with mild detergent and water. Do not use abrasive cleaning agents as they will scratch the finish or remove markings. Rinse, dry and replace. Control knobs may also be washed in a dishwasher.

Drip Bowls

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

Protective Liners—Do not use aluminum foil to line surface unit drip bowls. Improper installation of these liners may result in a risk of electric shock, or fire.

Chrome Bowls (select models)

- The drip bowls should be wiped after each use. For light soil wipe with a soapy cloth. For medium soil use a mild abrasive cleaner or plastic scouring pad. To prevent scratching the finish, do not use any abrasive cleaning agents. Heavy burned-on soil may be impossible to remove.
- Blue/gold stains are caused by overheating. These stains usually occur over a period of time and are permanent. To minimize heat stains:
 1. Avoid excessive use of the high heat setting. Use it only to start cooking, then lower the heat setting to finish cooking.
 2. Use flat bottom pans that do not extend more than two inches from the surface element. If large pans or canners are used, alternate the elements that are used.

Porcelain Bowls (select models)

- For light to moderate soil, wipe with a soapy cloth or use a mild abrasive cleaner such as Soft Scrub and a scouring pad. Porcelain bowls may be washed in a dishwasher or cleaned in the self-clean cycle of an oven.
- For chrome rings, follow the directions above for chrome bowls.
- On models with separate drip bowls and trim rings, be sure the drip bowl and chrome trim ring are properly installed. The notch in the trim ring should be centered over the screw securing the receptacle to the maintop. If the trim ring rests on this screw, the trim ring and drip bowl will “rock.”

USING YOUR CERAMIC GLASS COOKTOP

(select models)

Cooking Areas

The cooking areas on your cooktop are identified by permanent patterns in the ceramic glass surface. Use the smaller areas for small pans and the larger areas for large pans.

When a cooking area is turned on, a red glow from the element can be seen through the ceramic glass surface. The red glow will cycle on and off as the element cycles to maintain the heat setting.

Surface Control Knobs

The cooking area controls are called INFINITE controls. This type of control provides an infinite choice of heat settings from LO to HI. The control can be set either on or **between** the settings.

To operate control: Push in and turn the knob, in either direction, to the desired heat setting.

When the control is in any position, other than off, it may be turned in any direction without pushing down.

Surface Indicator Light

Your cooktop is equipped with a light(s) to indicate when a surface element is on. The light will remain on until the element is turned off. After a cooking operation, be sure the element and indicator light are off.

Hot Surface Light

The cooktop is also equipped with a HOT SURFACE light. This red light will turn on to indicate that the cooking area is hot and will remain on until the area has cooled.

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 indicator light turns off, the top will be cool enough to touch.

Suggested Heat Settings for Ceramic Glass Surface

Use the following chart as a GUIDELINE until you become more familiar with the ceramic glass cooktop. Remember that there are many factors that affect the choice of the heat setting. Among those factors are:

- the type, flatness and size of the cookware (see pages 5–6).
- the type of cooking action desired.
- the quantity and type of food being cooked.
- the use of a lid.
- the electrical voltage.

We suggest that you experiment to find the heat setting that best suits your particular cooking needs. Information in the chart is based on heavy gauge metal cookware. (Do not use glassware on the ceramic glass cooktop. Glass ceramic or earthenware pans may scratch the ceramic glass cooktop and are not recommended.)

Turn the control knob to the desired heat setting. If in doubt as to the correct setting, it is better to select a lower setting and increase to a higher setting as needed.

Setting	Uses
HI	To bring liquid to a boil, blanch, heat oil for deep fat frying. Always reduce to a lower heat setting when liquids just begin to boil or food begins to cook.
MED HI	To brown or sear meat, scald. To fast saute. To maintain fast boil for large amounts of liquids.
MED	To maintain slow boil for large amounts of liquids, for frying.
MED LO	To continue cooking foods, maintain boil, stew, braise or steam.
LO	To keep foods warm before serving. Melting butter or chocolate.

Cooking Recommendations

- BEFORE FIRST USE, CLEAN COOKTOP as directed in the cleaning chart, page 11.
- For best results, always use recommended cookware—heavy gauge metal with FLAT, smooth bottoms that do not extend more than 1 inch beyond the cooking area.
- Covering pans, whenever possible, speeds cooking and is more energy efficient. This is especially important when cooking large quantities of foods.
- The ceramic glass cooking area retains heat for a period of time after the elements have been turned off. Put this retained heat to good use. Turn the elements off a few minutes before food is completely cooked and use the retained heat to complete the cooking. Because of this heat retention characteristic, the elements will not respond to changes in heat settings as quickly as coil elements. In the event of a potential boilover, remove the pan from the cooking area.
- When preparing foods which can be easily scorched or overcooked, start cooking at a lower setting and gradually increase setting as needed.
- A lower setting can be used when cooking small quantities of foods or when using a pan that conducts heat quickly.
- A higher setting than normal may be used to start a cooking process when using pans made with a material that is slow to conduct heat, such as cast iron. Turn down the setting when the pan has heated up.
- Use a high setting to bring liquids to a boil. When liquid just begins to boil, REDUCE to a lower heat setting.

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

Tips to Protect the Cooktop

- Do not allow plastic, aluminum foil, sugar, or foods with high sugar content to melt onto the hot cooktop. If you accidentally melt these items to the cooktop, remove immediately while still hot using a razor blade scraper held carefully with a pot holder. Melted materials can cause permanent damage to the cooktop. Do not attempt further cleaning until the area has cooled.
- To protect the ceramic glass top, it is not recommended to use the top as a work surface, as a cutting board or to cook food directly on the cooktop without a pan.
- Do not use a trivet or metal stand (such as a wok ring) between the pan and the cooktop. These items can mark or etch the surface and affect cooking efficiency.
- Disposable aluminum cookware, aluminum foil or foil containers such as popcorn poppers are NOT recommended for use on the ceramic glass cooktop. They will leave metal marks and may permanently melt onto the ceramic glass top if the cooking area is turned on.
- Do not slide metal or glass items across the ceramic glass cooktop. They may damage the top or leave marks which need to be removed promptly. (See cleaning chart.)
- Do not allow pan to boil dry as this could damage the cooktop and the pan.
- To prevent scratching or damage to the ceramic glass top, do not leave sugar, salt, sand, soil, shortening or other fats on the cooking area. Be sure the area is free from these before turning on the cooking area.

CAUTION: If metal melts onto the ceramic surface, **do not use top. Call an authorized service agent.** Do not attempt to repair cooktop yourself.

Care and Cleaning of Ceramic Glass Surface

WARNING: Before cleaning, be certain all cooking areas are turned off and the surface is cool.

Controls Knobs

Remove the knobs for cleaning by gently pulling up. Wash with mild detergent and water. Do not use abrasive cleaning agents as they will scratch the finish or remove markings. Rinse, dry and replace. Control knobs may also be washed in a dishwasher.

Ceramic Surface Cleaning Recommendations

- To help keep cooktop clean, be sure bottoms of pans are clean and dry. Soil from the pan bottom can be transferred to the cooktop surface.
- Make it a practice to wipe cooktop surface with a *clean* damp cloth or paper towel before

each use; dry thoroughly. Invisible spatters, dust specks, cleansers or water can cause stains that appear after unit is heated.

- 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.
- **When surface is cool**, clean as directed in the chart below. **DO NOT USE the following cleaning agents:**
 1. Abrasives (metal scouring pads, cleansing powders, scouring cleaners or pads) will scratch the cooktop.
 2. Chemicals (oven cleaners, chlorine bleaches, rust removers or ammonia) may damage the finish of the ceramic glass cooktop.
 3. Glass cleaners which contain ammonia may harm the cooktop.
 4. Soiled cloths or sponges will leave an invisible film on the cooktop which may cause stains on the surface after area is heated.

Cleaning Chart

Cleaning Agents	Directions
Daily cleaning, light to moderate soil. <ul style="list-style-type: none"> • Cooktop Cleaning Creme[°]. • Liquid dishwashing detergent. • Paste of baking soda and water. 	Gently apply with a clean cloth, nylon or plastic pad, or paper towels, rinse completely and dry.
Heavy soil or brown/gray stains from hard water or metal marks. <ul style="list-style-type: none"> • Cooktop Cleaning Creme[°]. • Non-abrasive soft scrubbing cleansers, such as Bon Ami, or Bar Keepers Friend. 	Gently scour with creme or cleansers and clean cloth or paper towel to remove as much as possible. Then reapply creme or cleansers and let stand for 30 to 45 minutes. Cover with damp paper towels and plastic wrap to keep moist. Scour to remove remaining stain. Rinse completely and dry.
Burned-on or crusty soil, or residue. <ul style="list-style-type: none"> • Single-edge razor blade (such as Widge by Gillette). 	Place edge of single-edge razor on ceramic surface at a 30° angle. Very carefully scrape off soil. Clean remaining soil with Cooktop Cleaning Creme.
Sugar, plastic, aluminum foil. <ul style="list-style-type: none"> • Single-edge razor blade held with a hot pad or wooden handled stainless steel spatula. 	Scrape from hot surface to a cool area immediately. Clean residue with Cooktop Cleaning Creme when surface has cooled.

[°]Cooktop Cleaning Creme may be purchased from your local authorized dealer or service agency.

BEFORE YOU CALL FOR SERVICE

Check these points if...

The cooktop does not operate

- Are any house fuses blown or circuit breakers tripped?
- Is the cooktop properly connected to an electric circuit in the house?

The cooktop elements do not get hot enough

- Are the surface controls properly set?
- Is the voltage to the house low?
- Is the cookware bottom FLAT and not oversized?

The elements emit a slight odor and/or smoke when first turned on

- This is normal.

Tiny scratches or abrasions appear on the ceramic glass cooktop (select models)

- Is the surface free of coarse particles of sugar, dust, salt, etc. before you placed the pan on the surface?
- Were proper cleaning products used when cleaning the surface?
- Was glass cookware used?
- Were pans with rough bottoms used on the cooking surface?

Metal markings appear on the ceramic glass cooktop (select models)

- Were metal pans slid across the cooktop, especially aluminum.

Brown streaks and/or areas of discoloration with a metallic sheen appear on the ceramic glass cooktop (select models)

- Were food boilovers burned into the cooktop?
- Were the bottoms of the pans clean to avoid soil transfer to the cooktop?
- Was water with hard water minerals allowed to evaporate on cooktop?
- Were correct cleaning products used to clean cooktop? (no chlorine bleach, ammonia, rust removers, oven cleaners)

Chipping of the ceramic glass surface (select models)

- Was a sugar solution, plastic or aluminum foil allowed to remain on a hot cooktop surface?

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

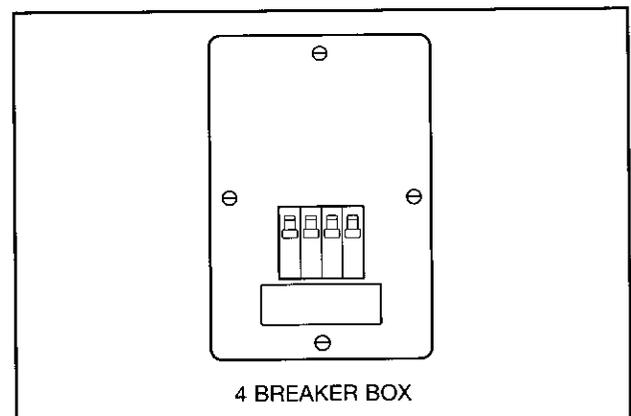
U.S. 1-800-688-9900

CANADA 1-800-688-2002

Circuit Breaker

Canadian Appliance Only

Your appliance is equipped with a circuit breaker box. The box is located either on a wall or in a cabinet next to or near the appliance. If part or all of the appliance does not operate, check to see if one of the breakers has tripped. Reset the breaker to the ON position.



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.

Electric Heating Elements: After the second year from the date of original retail purchase, through the fifth year, all surface elements (solid disc, coil and smooth top) and glass cooking surfaces 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.

Sealed Gas Burners: After the second year from the date of original retail purchase, through the tenth year, sealed gas burners 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 Service
240 Edwards St. S.E.
Cleveland, TN 37311
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 Panel, 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);
- (c) Name and address of your dealer and date the appliance was bought;
- (d) A clear description of the problem you are having.