

MODEL
CSE9900A

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FOR FUTURE REFERENCE

Congratulations on your choice of a Maytag electric grill cooktop. The indoor grilling of meats, fish or fowl is an attractive and healthy way to prepare these foods.

Read this manual. 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. On the following pages you will find information regarding its operation. By following these instructions carefully, you will be able to fully enjoy and properly maintain your new Maytag electric grill cooktop.

Save time and money. Please take a moment to review the enclosed booklet, "**Cooking Made Simple.**" Whether you need assistance in selecting the right cookware or reviewing surface cooking recommendations, the answers are contained in this booklet.

If something goes wrong, check the "Before You Call for Service" section of this manual. It is designed to solve common problems you may encounter.

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)
 Internet: <http://www.maytag.com>

For future reference, keep this manual in a convenient location. Record the model number, serial number and purchase date of this cooktop in the spaces provided. (This information can be found on the data plate located under the countertop.)

Model Number

Serial Number

Purchase Date

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 and performance of our cooking products, it may be necessary to make changes to the appliance without revising this manual.

BE SURE YOU READ THE SAFETY INSTRUCTIONS ON PAGES 2-3 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.

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

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. Always disconnect power to unit before any servicing by tripping circuit breaker to the OFF position or removing the fuse.

Locate and mark the breaker or fuse. Never replace a blown fuse or reset a breaker until you know what has caused the problem. Always replace a blown fuse with one of the correct amperage.

To Prevent Fire or Smoke Damage

Remove all packing materials from the appliance before operating it.

Flammable materials should not be stored near surface elements.

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

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 the 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

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.

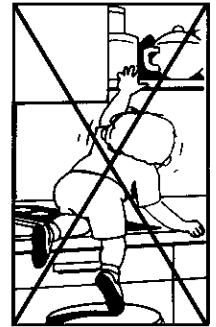
Child Safety

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

Children 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

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.

Do not operate with damaged cooking element or after any product malfunction until proper repair has been made.

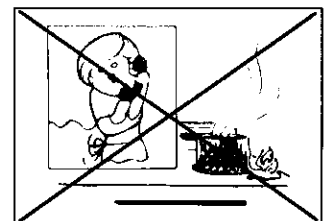
Cooking Safety

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

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 hot during cooking operations. Do not touch the cooktop until it has cooled.

Never leave surface cooking operations unattended at high heat setting or when deep fat frying. Boilovers cause smoke 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.

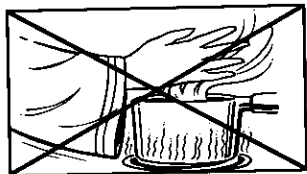
Use dry, sturdy potholders. Damp potholders on hot surfaces may cause burns from steam. Towels or other bulky items should never be used as potholders. Do not let potholders touch hot heating elements.

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

On conventional element cartridges make sure the drip bowls are in place. Absence of these bowls during cooking may subject wiring or components underneath to damage.

On ceramic glass cartridges do not cook on a broken cooktop. Cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

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



DO NOT TOUCH THE SURFACE OR AREAS NEAR THE ELEMENTS. 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 these areas until they have had sufficient time to cool. Other areas may become hot enough to cause burns. Among these areas is the cooktop.

Utensil Safety

Use proper pan size. Many appliances are 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 the ignition of clothing. The proper relationship of the utensil to the element will also improve efficiency.

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 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.

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 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

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

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

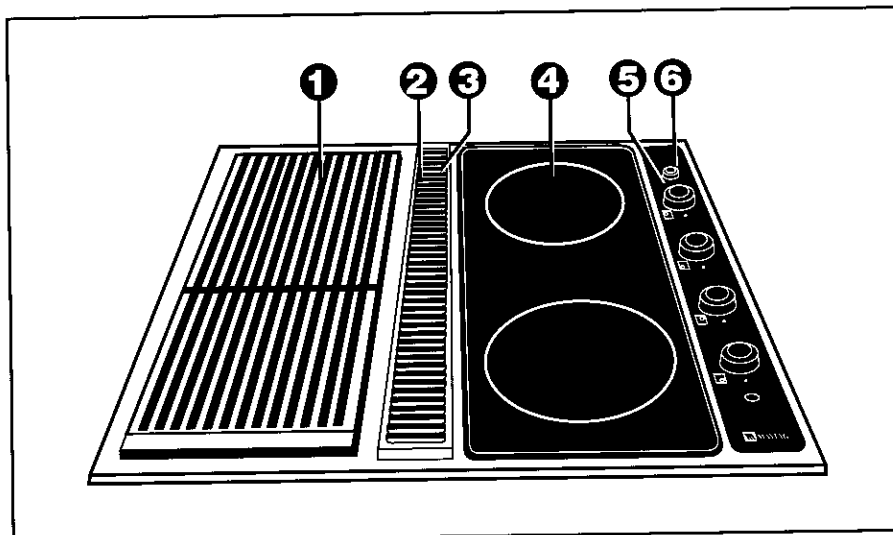
Clean cooktop with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

Do not soak or immerse the removable heating elements in water (select cartridges). Immersing an element in water would damage the insulating material inside the element.

Do not use aluminum foil to line the surface unit drip bowls (select cartridges). Improper installation of these liners may result in a risk of electric shock or fire.

SAVE THESE INSTRUCTIONS

COOKTOP FEATURES

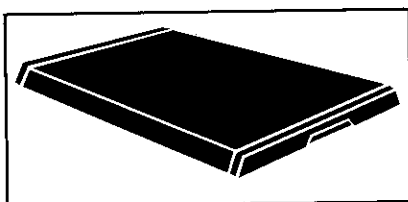


1. Optional Grill Module
2. Vent
3. Vent Filter (below the air grille)
4. Optional Cooktop Cartridge (radiant/ceramic glass or coil available, see page 5)
5. Surface Element Controls
6. Vent Control

Accessories

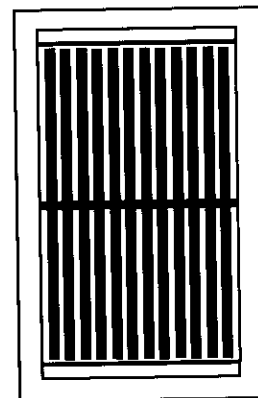
Grill Cover Model CAX3500

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



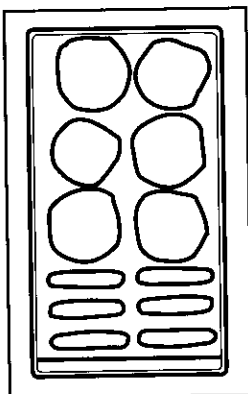
Grill Accessory Model CAE1400

Grill accessory includes 2 grill-rocks, Energy-Saver grill element and two black nonstick grill grates. (2800 watt Energy-Saver grill element permits you to control temperatures under front and rear grills independently.)



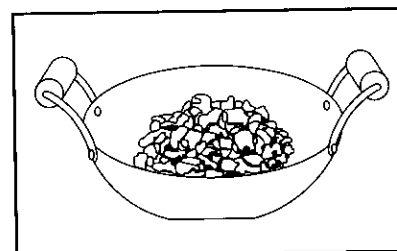
Griddle Model CAX3600

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. Has a black nonstick finish.



Wok-Model CAX3700

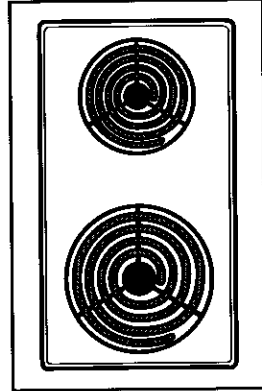
Ideal for stir-frying, steaming, braising, and stewing. Wok has nonstick finish, wood handles, cover, steaming rack, rice paddles and cooking tips. Flat bottom wok can be used on ALL cartridges.



Cooktop Cartridges

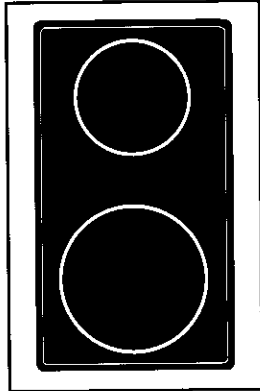
Conventional Coil Model CAE1000

Rated at 240 volts. Available in black porcelain and white porcelain.



Radiant/Ceramic Glass Model CAE1700

Rated for 240 volts. Available in black and white.



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 at the rear of the control panel to FAN.
- The ventilation system will operate **automatically** when the grill element 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

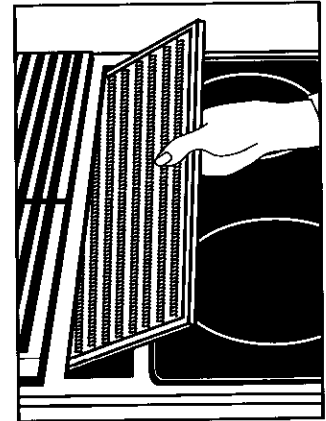
Air Grille: The air grille lifts off easily. Wipe clean or wash in sink with mild household detergents. It may be cleaned in the dishwasher.

Filter: Turn off the ventilation system before removing. 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 right side of the vent opening and the bottom of the filter should rest against the left side of the ventilation chamber. If the filter is flat against the fan wall, ventilation effectiveness is reduced.

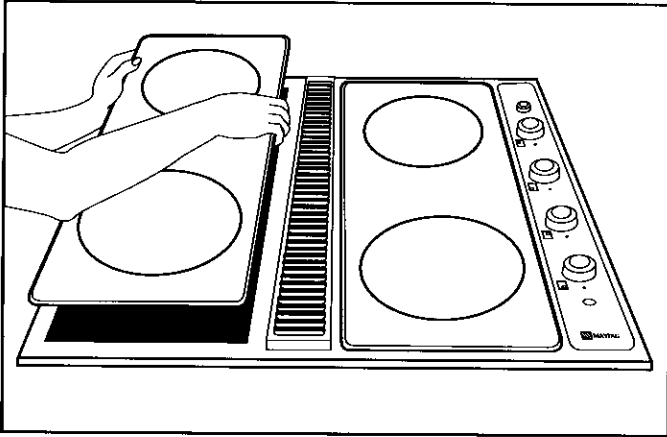
Ventilation Chamber:

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.



Installing Cooktop Cartridges

Cartridge options include conventional coil and radiant/ceramic glass elements. All are interchangeable.



To Install

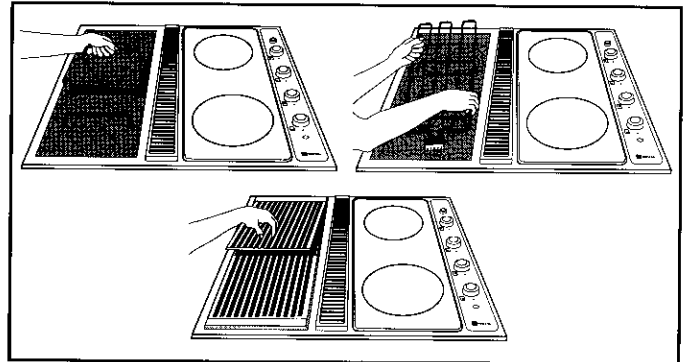
1. If the grill grates, element, and/or grill-rocks are in place, remove before installing a cooktop cartridge. Clean basin pan of any grease accumulation. (See page 11 for cleaning recommendations.)
2. To install any of the optional cooktop cartridges, be sure controls are **OFF**. Position the cartridge terminal plug towards the terminal receptacle.
3. Slide the cartridge towards the receptacle until the cartridge terminal plug is completely engaged.
4. Lower the opposite end of the cartridge into the cooktop until it is flush with the surface. Your cooktop is now ready to use.

To Remove

1. Controls must be **OFF** and the cartridge should be cool.
2. Lift up on the "tab" located on the cartridge until top of cartridge clears the opening of the cooktop by about 2 inches. Lifting the cartridge too high while still engaged in the receptacle could damage the terminal plug.
3. To disengage terminal, hold cartridge by the sides and slide away from the terminal receptacle. Lift out when fully unplugged.
4. Do not stack cartridges where they may fall or be damaged. Never store other materials on top of a glass-ceramic cartridge since this could damage or mar the surface.

Installing Grill

The grill accessory consists of two black grill grates, a grill element and two grill-rocks. It can be installed on either side of the cooktop.



To Install

1. Before installing grill components, be certain surface controls are **OFF**.
2. Place the two grill-rocks into an empty basin pan with their handles running parallel to the front of the cooktop. These grill-rocks must be used since they support the grill element.
3. Position the grill element with the terminal plug towards the terminal receptacle. Slide the element towards the receptacle until the terminal plug is completely engaged. The grill element should rest on the handles of the grill-rocks.
4. Place the black grill grates on the top of the cooktop.

To Remove

1. Remove grill components once they are cool. Be sure controls are **OFF**.
2. To remove grill element, pull away from receptacle until it is unplugged. (**Note:** Lifting the element too high while still engaged in the receptacle could damage the terminal plug.)

Installing Other Accessories

1. Remove the two black grill grates from the grill. Now you are ready to use the optional grill accessories.
2. Review the instructions for installing and using the accessories that are packaged with the accessory.

SURFACE COOKING

The infinite surface controls provide flexibility in setting selection when using the cooktop or grill.

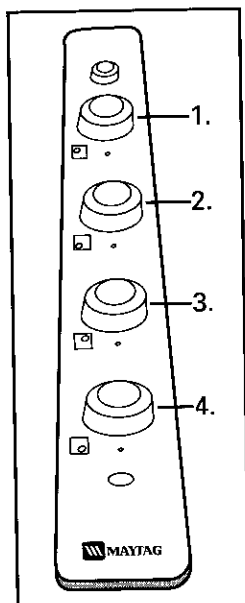
NOTE: When home canning, use a coil cartridge for best results.

To Set Controls

- Since the controls are a push-turn type, they must be pushed down before turning. To set (from the OFF position), push down on control knob and turn in either direction to desired setting.
- When the control is in any position, other than OFF, it may be turned in any direction without pushing down.
- A red indicator light (in front of the control knobs) will glow when any control knob is ON.

Control Locations

1. Left rear element or left rear grill.
2. Left front element or left front grill.
3. Right rear element or right rear grill.
4. Right front element or right front grill.



Suggested Control Settings for Surface 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. For more information on cookware, see "Cooking Made Simple" booklet. 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.

Setting	Uses
HI	A fast heat to start cooking quickly, to bring liquids to a boil, to preheat oil for deep fat frying. Used for most grilling.
6-9	(Medium High) For fast frying or browning foods, to maintain rapid boil of large amounts of food, to maintain oil temperature for deep fat frying.
4-5	(Medium) For foods cooked in a double boiler, sauteing, slow boil of large amounts of food, and most frying.
2-3	(Medium Lo) To continue cooking foods started on higher settings.
LO-1	Maintaining serving temperatures of foods, simmering foods, melting butter or chocolate.

The controls offer flexibility in setting selection. On settings other than HI, you may adjust the controls above or below the numbered setting for best results. This applies to settings when using cooktop cartridges or when using the grill or any of the accessories. Suggested settings are provided as general guidelines.

Using the Grill

- Before using the grill for the first time, wash grill grates in hot soapy water; rinse and dry.
- Precondition grates and grill-rocks by brushing with vegetable oil or spraying with a nonstick coating such as Pam. This procedure should be repeated after washing since detergent removes the seasoning.
- Preheat grill on **HI** setting for 5 minutes. Preheating improves the flavor and appearance of meats and quickly sears the meat to help retain the juices. The heating element should glow bright red.
- 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 control knobs 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 grill-rocks to become overloaded with grease. *Clean frequently.*
- Do not cover grates completely with meat. Leave air space between each steak, etc., to allow proper ventilation as well as prevent flare-ups.
- Clean drain jars periodically and replace correctly.

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 and electrical voltage. 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 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. It takes less time to cook the second side. 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 grill-rocks 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.
- Use the Energy-saver grill element for grilling small amounts of food on half of the grill or for keeping cooked foods warm or preparing food requiring different control settings.
- Should grilled foods be prepared and ready before you're ready to serve, turn control to a low setting and cover meat with a single sheet of foil. Food will continue to cook.

Grill Guide

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

Type	Setting	Cooking Time	Procedure
Steak (1/2-3/4") Rare Medium Well	HI HI HI	9 to 12 minutes 12 to 19 minutes 16 to 23 minutes	Turn after 5 to 6 minutes. Turn after 6 to 9 minutes. Turn after 8 to 11 minutes.
Steak (1-1 1/4") Rare Medium Well	HI HI HI	10 to 17 minutes 19 to 26 minutes 24 to 32 minutes	Turn after 5 to 8 minutes. Turn after 9 to 12 minutes. Turn after 12 to 16 minutes.
Hamburgers (3-4 oz.)	9	15 to 25 minutes	Turn after half the time.
Pork Chops (1/2-3/4") Fully-cooked Smoked Pork Chops	9 HI	30 to 40 minutes 10 to 15 minutes	Turn occasionally. Turn once.
Ham Slices (1/2") Fully-cooked sausages Hot Dogs Polish	9 HI HI	15 to 20 minutes 5 to 10 minutes 10 to 20 minutes	Turn once. Turn occasionally. Turn once.
Fresh Sausage Links Patties (3" diameter) Italian Sausage	9 9 9	10 to 15 minutes 15 to 20 minutes 25 to 35 minutes	Turn occasionally. Turn occasionally. Pierce casing with a fork. Turn once.
Lamb Chops	9	25 to 35 minutes	Turn occasionally. Brush with glaze, if desired.
Chicken Pieces, Bone-In Boneless Breasts	9 9	45 to 60 minutes 25 to 35 minutes	Turn occasionally. Turn occasionally.
Fish Steaks (1") Fillets (1/2") (with skin on) Shrimp (skewered)	9 9 9	20 to 30 minutes 10 to 15 minutes 8 to 12 minutes	Brush with butter. Turn after half the time. Start skin side down. Brush with butter. Turn after half the time. Turn and brush with butter or marinade frequently.
Garlic Bread Hot Dog Buns Hamburger Buns	HI 9	2 to 4 minutes 2 to 3 minutes	Turn after half the time.

NOTE: This chart is a suggested guide. Cooking times and control settings are approximate due to variations in meats and voltage.

COOKTOP CLEANING CHART

Cleaning Agents*

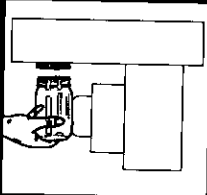
Many different cleaning agents are recommended for the various parts of the cooktop. **Read product labels for specific recommendations.** The following brand names may help you to make an appropriate selection:

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 mesh and nylon scouring pads such as Tuffly.

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 **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	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 spring 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 Dishwasher	Located below each grill basin pan under the countertop. Check periodically to prevent spills. Unscrew and remove. If a jar is broken, replace with any heat tempered jar, such as a canning jar with a standard screw neck.
Grill Element		Follow directions on page 6 to remove. Do not immerse in water. Soil will burn off during use. The terminal block may be carefully cleaned with warm soapy water. Do not use abrasive cleaners. Dry thoroughly before reinserting in the cooktop.
Grill Grates (cast aluminum with a nonstick finish)	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.
Grill-Rocks (cast-iron coated with porcelain enamel)	Soap and water Non-abrasive plastic scouring pads Dishwasher Commercial oven cleaner	Clean frequently or after excessive build-up of grease. If washed in a dishwasher, remove burned on residue first. For heavy soil, soak in hot, soapy water to which household ammonia has been added. Stubborn spots can be scrubbed with a stiff bristle brush. For burned on soil, a commercial oven cleaner may be used. Follow manufacturer's directions; spray on cleaner and soak overnight. Do not clean in a self-cleaning oven.

Continued on next page

Cooktop Cleaning Chart (continued)

Parts	Cleaning Agents	Tips and Precautions
Porcelain Grill Basin (located under the grill rocks)	Soap and water Mild liquid sprays Mild abrasive cleaners Commercial oven cleaners	Clean after each heavy use. For easier clean-up: a) spray with a household cleanser; b) cover with paper towels; c) add a small amount of water to keep paper towels moist; d) wait 15 minutes and wipe clean. To remove moderate soil, scrub with mild abrasive cleaners. For stubborn soil, use a commercial oven cleaner. Follow manufacturer's directions; soak overnight, wipe clean, rinse and dry.
Porcelain Cooktop	Soap and water Mild liquid sprays	Never wipe a warm or hot porcelain enamel surface with a damp cloth. To clean stubborn spots, clean with Cooktop Cleaning Creme (Part No. 20000001) and a sponge. Do not use abrasive or caustic cleaning agents which may damage the finish. Remove sugar spills and acid foods (such as vinegar, tomato, milk, etc.) spilled on cooktop immediately with a dry cloth.
Vent Filter	Soap and water Dishwasher	Clean regularly.

NOTE: To clean cooktop cartridges, refer to the User's Guides packaged with the cartridges.

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 3 $\frac{1}{4}$ " x 10" rectangular ducting should be used. Note: 5" diameter round ducting may 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.

BEFORE YOU CALL FOR SERVICE

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

If grill or surface element fails to operate:

- check to be sure unit is properly connected to power supply.
- check for a blown circuit fuse or a tripped main circuit breaker.

Surface elements or grill element fail to heat food properly:

- check if heating element is plugged in solidly.
- were appropriate pans used? (See “**Cooking Made Simple**” booklet.)
- are the surface controls properly set?
- voltage to house may be low.

If ventilation system is not capturing smoke efficiently:

- check on cross ventilation in room.
- excessive amount of smoke is being created; check “Using the Grill,” page 8.
- outside wall cap may be trapped shut.
- cooktop may be improperly installed; check ducting information, page 11.
- air filter may be improperly installed, see page 5.

NOTE: If either element of the cooktop cartridge fails to heat—switch the cartridge to other side of cooktop. If it operates on that side, then cooktop control switch may be at fault. If it does not heat on *either* side—indications are that cartridge requires service. In this event, you may speed service by delivering the lightweight cartridge to an authorized Maytag Servicer, thus by-passing the time required for normal home-service schedules.

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

Second Year

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, mileage and transportation.

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, mileage and transportation.

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, mileage and transportation.

Canadian Residents

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

Limited Parts Warranty Outside United States Or Canada

For appliances located outside the United States and Canada, the **only** warranty provided with the appliance is as follows: 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, mileage and transportation.

The specific warranties expressed above are the **only** warranties provided by the manufacturer. This warranty gives you specific legal rights, and you may also have other rights that 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