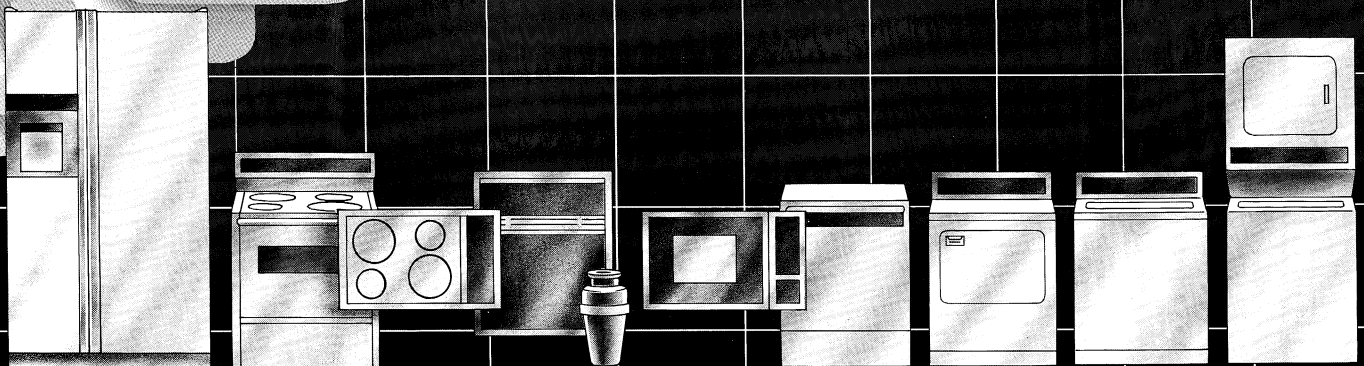


GAS COOKTOP MODELS CSG5010, CSG5600, CSG6000, CSG7000, CSG9000

USER'S GUIDE

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE

MAYTAG



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

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

TABLE OF CONTENTS

	Page
For Future Reference	2
• Model Identification	2
Safety Instructions	3–6
Surface Cooking	7–9
• Burner Grates	7
• Standard Burners (select models)	7
• Anodized Aluminum Burner	7
• Sealed Burners (select models)	7
• Lighting Surface Burners	7
• Operating Cooktop During a Power Failure	8
• Selecting Flame Size	8
• Griddle and Fifth Burner	8–9
Maintenance	10
• Cleaning Chart	10
Service	11
• Before Calling a Service Technician, Check the Following	11
• How to Remove Appliance for Cleaning or Servicing	11
Cooktop Warranty	12

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 number of your cooktop.

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

Model Identification

If you have a question, or need service, have this information ready:

1. Complete model and serial numbers from the data plate. Data Plate is located under the lift-up cooktop, on the left side, of standard burner cooktop. Data plate is located on underside of sealed gas burner cooktop.
2. Purchase or installation date from your sales slip.

Copy this information in these spaces. Keep this book, your warranty and the sales slip together in a handy place.

Model Number

Serial Number

Purchase Installation Date

Service Company & Phone Number

HOMEOWNER: Keep this booklet and the installation instructions which are included in the literature package.

INSTALLER: Leave this booklet with the appliance for future reference.

SAFETY INSTRUCTIONS

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.

IN CASE OF FIRE:

1. Turn cooktop controls and ventilating hood, if equipped, off immediately.
2. Smother fire or flame, use dry chemical, or a foam-type extinguisher.
 - If the fire is in a pan on a surface element, cover the pan.
 - Baking soda is also effective, if available.
 - Do not use water on grease fires.

Installation

Installation of the appliance must conform with local codes or, if no codes exist, with the current National Fuel Gas Code. Installation and adjustment of the appliance must be performed **only** by a qualified installer or service technician in accordance with the installation instructions. See accompanying installation instructions.

Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

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

Observe all instructions for minimum clearances to any combustible surfaces. These should be in accordance with information on the rating plate and with national fire laws.

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

Gas Type

All models are adjustable for use with NATURAL or LP (bottled) gas. An appliance adjusted for one type of gas CANNOT be used

with the other type until adjustments are made by a qualified service technician.

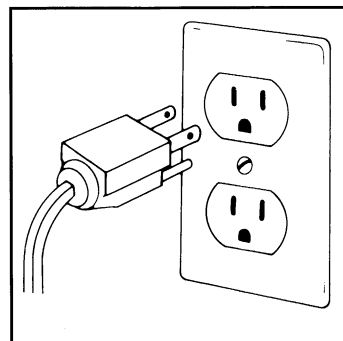
Electrical Connection

Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three hole 120 volt electrical outlet.

If an ungrounded, two-hole or other type electrical outlet is encountered, **it is the personal responsibility of the appliance owner to have receptacle replaced with a properly grounded three hole electrical outlet.** The three-prong grounding plug is provided for protection against shock hazards.

Do not cut or remove the third grounding prong from the power cord plug.

Always disconnect power to appliance before servicing. Wall receptacle is located on wall behind cooktop.



Gas Odor

If gas odor is detected, cut off the gas supply to the appliance. Then, call your installer or local gas company to have the leak checked. **Never use a match or other flame to locate a gas leak.**

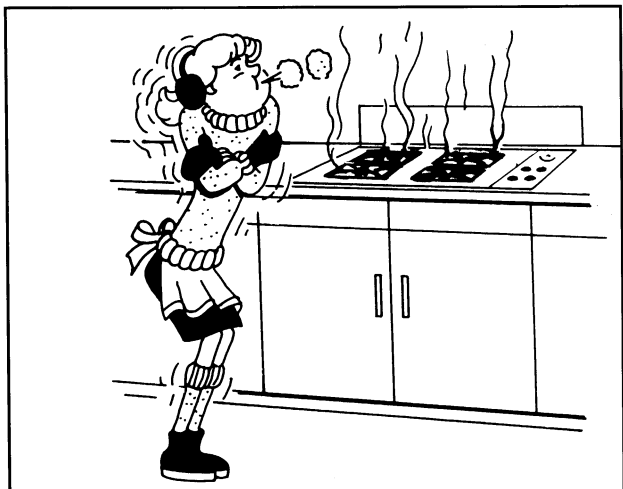
Servicing

Electrical supply must be disconnected before servicing appliance.

Do not repair or replace any part of your appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

General

Never use your cooktop to warm or heat the room.



No cooking appliance should ever be used as a space heater. This instruction is based on safety considerations to prevent potential hazard to the consumer as well as damage to the appliance.

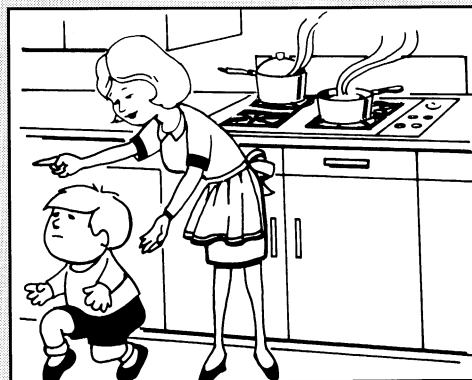
Keep the area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.



In the event of a prolonged power failure, the surface burner can be manually lighted with a match.

Child Safety

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



2. Children should never be allowed to sit or stand on any part of the appliance.
3. Children **must** be taught that the appliance and utensils in or on it can be hot.
4. 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.
5. Let hot utensils cool in a safe place, out of reach of small children.
6. **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.



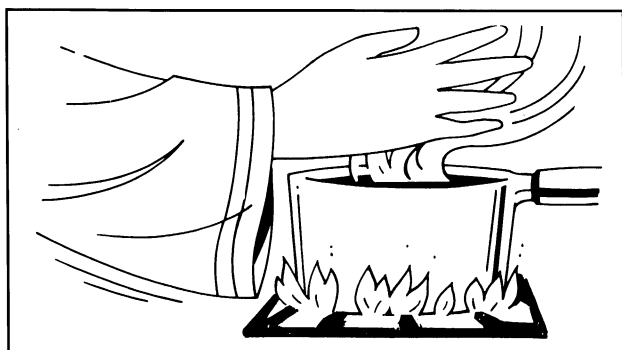
Cooking Safety

If a flame should go out during cooking, turn burner off. **If gas has collected and a strong gas odor is detected, wait 5 minutes for gas odor to disappear before relighting burner.**

Never leave a surface cooking operation unattended especially when using a high heat setting. Boilovers cause smoking and greasy spillovers may ignite.

Be sure you know which knob controls which surface burner. Always make sure the correct burner is turned on and off. Make sure burner has ignited.

Do not use cooktop as a storage area for food or cooking utensils. This instruction is based on safety considerations to prevent potential hazard to user and the appliance. 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. Use dry, sturdy pot holders. Damp pot holders may cause burns from steam. Dish towels or other substitutes should never be used as pot holders because they can trail across hot surface burners and ignite or get caught on appliance parts.

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

Cleaning

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

Clean appliance with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area,

be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

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.

Grease

Use extreme caution when moving the grease kettle or disposing of hot grease.

Hot grease is flammable. Avoid letting grease deposits collect around appliance, range hood or vent fan. Do not leave container of grease around a cooking appliance. Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle. In the event of a grease fire, **DO NOT** attempt to move pan. Cover pan with a lid to extinguish flame and turn surface element off. Do not douse flame with water. Use a dry chemical or foam-type fire extinguisher, if available, or sprinkle heavily with baking soda.

Spills or boilovers which contain grease should be cleaned up as soon as possible. If they are allowed to accumulate they could create a **FIRE HAZARD**.

Utensil Safety

Use only pans that have flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Do not use pans if their handles twist and cannot be tightened. Pans that are too heavy to move when filled with food may also be hazardous.

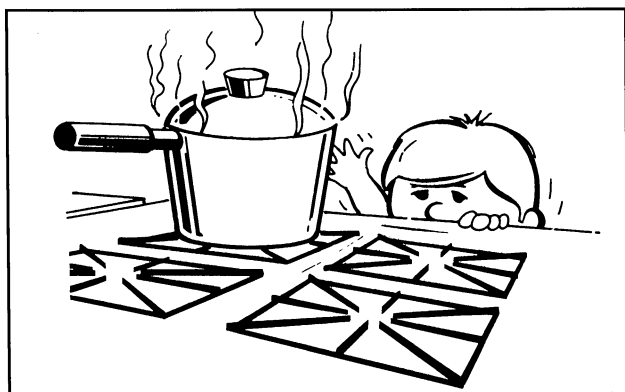
Always place a pan of food on a surface burner before turning it on, and turn it off before removing the pan. Be sure you know which knob controls each surface burner.

Always turn pan handles to the side or back of appliance, not out into the room where they are

easily hit or reached by small children. To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners.

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. Never leave a deep fat frying operation unattended.

Always adjust surface burner flame so that it does not extend beyond the bottom of the utensil. This instruction is based on safety consideration.



Cooking Utensils

ALUMINUM — Conducts heat quickly and evenly. The heavier the gauge (thickness) the more durable. Aluminum may discolor from alkaline foods and pit from acid foods.

COPPER — Very good heat conductor, but discolors easily. Used primarily for bottom coatings and gourmet cookware.

STAINLESS STEEL — Alone it is a poor conductor, develops hot spots and produces uneven cooking results. However, it is durable, easy to clean, and somewhat stain resistant. Coating stainless steel with a copper or aluminum bottom results in an easy-to-clean, durable, even cooking utensil.

CAST IRON — Slow to conduct heat, but retains the heat well. Heavy to handle and must be kept well seasoned to prevent sticking and rusting.

GLASS/GLASS-CERAMIC — Transfers heat slowly and unevenly, but holds heat well.

Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for appliance service without breaking due to the sudden change in temperature. Check and follow manufacturer's recommended use or limitations for such utensils.

Storage Above Cooktop

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit.

If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures in storage areas above the unit may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

Ventilating Hood

To reduce the hazard of storage above a cooktop, install a ventilating hood that projects at least 5 inches beyond the bottom edge of the cabinets. Clean hood frequently to prevent grease from accumulating on it or its filter. Should a boilover or spillover result in an open flame, immediately turn off the hood's fan to avoid spreading the flame. After thoroughly extinguishing flame, the fan may be turned on to remove unpleasant odor or smoke.

Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

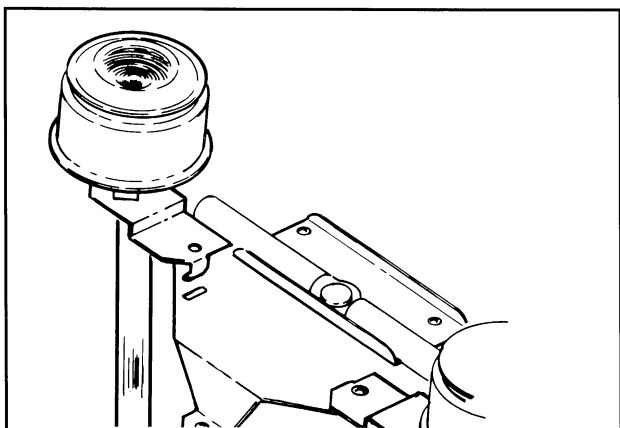
Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize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

SURFACE COOKING

Burner Grates

Burner grates are interchangeable. When reinstalling square grates, place indented sides together in the middle so straight sides are at front and rear.

When reinstalling round grates on glass cooktops, position grates so they fit in the formed grooves.



CAUTION: Burner grates must be properly positioned before cooking. Although the burner grates are durable, they will gradually lose their shine due to the high temperatures.

Standard Burners (select models)

A shipping screw may be used to secure each burner during transportation. Once the cooktop is installed, these must be removed to allow quick and easy removal of the burner.

Anodized Aluminum Burners

These standard burners have a unique anodized aluminum finish that makes them durable and easier to clean. See “cleaning chart” on page 10 of this guide. The anodized aluminum finish will season with use to a lighter color; this will not affect its durability or quality.

Sealed Burners (select models)

The four sealed burners are secured to the cooktop and are not designed to be removed.

Since the four burners are sealed into the cooktop, boilovers or spills won't seep underneath the cooktop. Thus, there are no hidden spills in the burner box area to clean.

Power Burners (select models)

Your cooktop features two special Power Burners located in the left rear and right front positions. These offer higher speed cooking that can be used to quickly bring water to a boil and for large-quantity cooking.

Lighting Surface Burners

Your cooktop is equipped with pilotless ignition which eliminates the constant standing pilot.

A properly adjusted burner with clean ports will light within a few seconds. If using natural gas, the flame will be blue with a deeper blue inner core; there should be no trace of yellow in the flame (this indicates an improper mixture of air/gas which wastes fuel and should be adjusted by a service technician).

If using LP gas, you may hear a “popping” sound when the surface burner is turned off. This is a normal operating sound of the burner.

To Light Burner

1. Place utensil on burner grate.
2. Push in and turn knob to the START position. A clicking sound will be heard and the burner will light. After the burner lights, turn knob to the desired flame size. The sparking will not stop until the knob is turned from the START position.

NOTE: All four ignitors spark when any surface burner knob is turned to the START position.

Operating Cooktop During a Power Failure

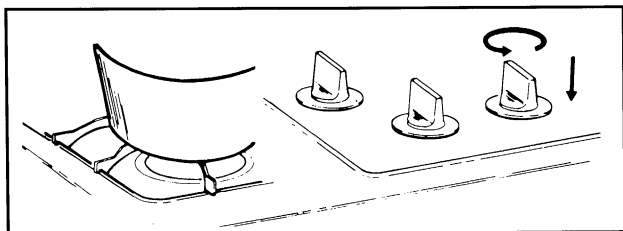
1. Hold a lighted match to the desired surface burner head.
2. Turn knob to START. The burner will then light.
3. Adjust the flame to the desired level.

CAUTION: When lighting surface burners, be sure all controls are in the OFF position. **STRIKE MATCH FIRST** and hold in position before turning knob on.

CAUTION: Because all four ignitors spark, it is not recommended that surface burners or ignitors be cleaned or touched if any surface burner is on.

Selecting Flame Size

If a knob is turned very quickly from HIGH to WARM setting, the flame may go out, particularly if burner is cold. If this occurs, turn the knob to the OFF position. Wait several seconds, then light again.



High

High flame needed to bring foods quickly to rolling boil.

Medium

Lower flame required to keep foods at a medium boil.

Warm

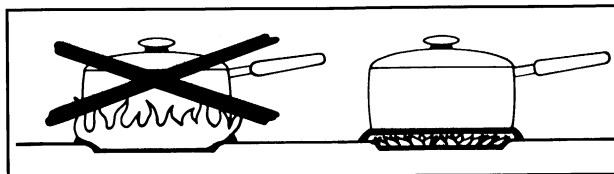
Very low flame to keep foods warm.

To obtain a lower flame size, turn knob back toward the OFF position until the desired flame size is reached. The lowest flame setting is located adjacent to the OFF position. This is not a preset position.

Start

This position for ignition only.

Flame should be adjusted so it does not extend beyond the edge of cooking utensil. This is for personal safety and to prevent damage to cabinets above cooktop.



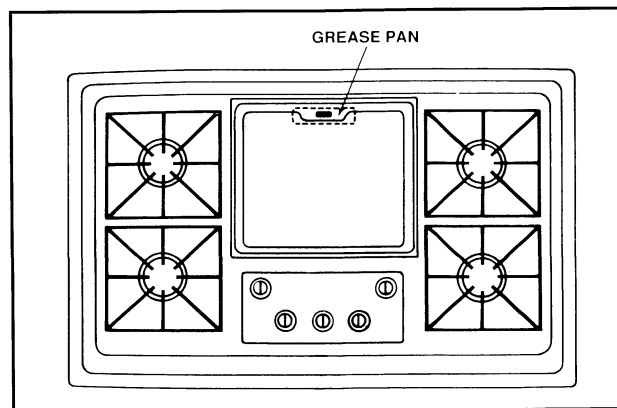
CAUTION: Do not operate burners without a pan on the grate. The porcelain finish may chip without a pan to absorb the intense heat.

Griddle and Fifth Burner (36" Cooktop Only)

Before using the die cast aluminum griddle with nonstick finish for the first time, season it by lightly rubbing the surface with a small amount of unsalted shortening. Do not use metal utensils, a high flame setting or suddenly change temperatures, such as immersing the hot griddle in water.

Remove Griddle Cover:

1. Press down on any corner.
2. Slide fingers under 2 sides of griddle cover and lift off. **Do not** pry off with any instrument or tool.



To Use Griddle:

1. Remove griddle cover **before** turning on griddle burner. Top cover must be removed whenever griddle burner is in use.
2. Position griddle correctly. For even cooking results, preheat griddle using a medium flame setting for about 5 minutes or until the entire cooking surface is heated. Sprinkle a few drops of water over griddle; if properly heated, water will bead and “dance”. The water will only sizzle and steam if griddle is not hot enough.
3. Never replace griddle cover until griddle has cooled completely.

To Clean Griddle:

When griddle is cool, remove and wash in hot soapy water; rinse and dry. Do not wash in the dishwasher. Detergents will completely remove the seasoning.

Fifth Burner

The griddle burner can also be used as a fifth surface burner. Merely remove the griddle and cover and replace with extra grate provided.

MAINTENANCE

Be sure all parts of the cooktop are cool before cleaning. After cleaning be sure all parts are properly replaced.

Cleaning Chart

Parts & Cleaning Agents	Directions
Burner Box (On Standard Burner Cooktop Only) <ul style="list-style-type: none"> • Soap and water. 	Burner box, located under cooktop, should be cleaned frequently to remove spillovers. To clean, remove surface burners and clean with soap and water, rinse and dry.
Control Knobs <ul style="list-style-type: none"> • Mild detergent and water. 	To remove knobs for cleaning, gently pull upward. Wash in mild detergent and water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse, dry, and replace.
Grates <ul style="list-style-type: none"> • Detergent and water. • Soap-filled scouring pad. 	Clean grates with detergent and water. Clean stubborn soil with soap-filled scouring pad. Thoroughly clean grease spatters from grey grates (select models) before next use.
Metal Finishes (Cooktop, Griddle Cover, Control Panel, Trim Parts) <ul style="list-style-type: none"> • Mild soap and water. • Plastic scouring pad. 	Wash with soap and water. To prevent scratching, do not use abrasive or caustic agents. Chrome will permanently discolor if soil is allowed to bake on.
Porcelain Enamel (Exterior Finishes) <ul style="list-style-type: none"> • Mild soap and water. 	Clean with soap and water when parts are cool. All spillovers, especially acid spillovers, should be wiped up as soon as possible with a dry cloth. Never wipe a warm or hot enamel surface with a damp cloth. This may cause cracking and chipping. Never use abrasive or caustic cleaning agents on exterior finish of cooktop. Porcelain enamel may crack or chip with misuse.
Anodized Aluminum Burners <ul style="list-style-type: none"> • Soap and water. • Plastic scouring pad. • Powdered cleansers. • Soap-filled scouring pads. 	When cool, clean burner as necessary with warm soapy water and plastic scouring pad. Remove stubborn soil by soaking and then scouring with a powdered cleanser or soap-filled scouring pad. Clean ports with a straight pin. Do not enlarge or distort the ports. Do not use a wooden toothpick. It may break off and clog port. Do not clean burners with the following: Caustic cleaners, dishwashing detergent, or metal polishes. These will damage finish. To prevent permanent discoloration of metal, do not clean burners in dishwasher. Burners can be dried in the oven set on warm. Caution: Burner and venturi tube must be dry before use.
Sealed Burners <ul style="list-style-type: none"> • Detergent and water. • Soap-filled scouring pad. • Plastic scouring pad. 	All spillovers should be cleaned when the surface is cool. Never wipe off a hot porcelain surface with a damp cloth. This may cause cracking or chipping. To prevent liquid from entering the gas tube opening, do not oversaturate the cloth with water. Do not allow water to enter the gas tube opening. For burned-on soils, oven cleaner may be used on the porcelain burner caps. Spray the oven cleaner sparingly to prevent it from getting on the other surfaces of the range. Rinse thoroughly. Clean the gas ports with a straight pin. Do not enlarge or distort the ports. Do not use a wooden toothpick since it may break off and clog the ports.
Glass Cooktop <ul style="list-style-type: none"> • Soap and water. • Glass cleaner. 	Use glass cleaner or wash with cloth wrung out in soapy 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. To prevent staining of glass, never use excessive amounts of water which may seep under or behind glass.

SERVICE

Before Calling a Service Technician, Check the Following

Part or all of your cooktop does not operate	Is your cooktop plug disconnected from the electrical outlet? • Are your house fuses blown or your circuit breakers tripped? • Is the cooktop plug loose or improperly plugged in? • Has power or gas supply to your home been interrupted?
Surface burners do not light	Is burner installed properly? • Is cooktop connected to power? • Are holes in burner clear and dry?
Need service, accessories or parts?	When your cooktop requires service or replacement parts, contact your Dealer or Authorized Service Agency. • Consult the Yellow Pages in your telephone directory under ranges for the service center nearest you. • Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See page 1 for location of your model and serial numbers)
Unstable flame	Improper surface burner gas adjustment. (The WARM setting should produce a stable flame when turning the knob from HI to WARM. On WARM, the flame should extend to the outer edge of the lip on the burner cap.) If flame adjustment is needed, adjust only on the WARM setting. To adjust: Operate burner on HI for about 5 minutes to preheat burner cap. Turn knob back to WARM; remove knob, and insert a small screwdriver into the center of the valve stem. Adjust flame size by turning adjustment screw in either direction. Flame must be of sufficient size to be stable on all burner ports. Never adjust flame size at the HI or MEDIUM settings.

How to Remove Appliance for Cleaning or Servicing

When necessary, follow these procedures to remove appliance for cleaning or servicing.

1. Shut off gas supply to appliance.
2. Disconnect electrical supply to appliance.
3. Disconnect gas supply tubing to appliance.
4. Remove screws that secure appliance to cabinet. Remove appliance from cabinet.
5. Reverse procedure to reinstall. If gas has been disconnected check for gas leaks after reconnection. (See installation instructions for gas leak test method.)

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.

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

First: Call or write the MAYTAG dealer from whom your appliance was purchased or the authorized service firm designated by the dealer.

If you have moved from the selling dealer's service area call or write any authorized MAYTAG dealer or authorized service firm at your new location. Check the telephone directory yellow pages to identify the dealer or service firm in your area.

Second: Should your contact with the dealer or the service firm fail to satisfactorily resolve the problem, contact the manager of the dealership or the manager of the service firm for assistance.

Third: Should you not receive satisfactory warranty service from one of the above or need help in identifying an authorized service firm write:

MAYCOR Appliance Parts and Service Company
A Division of Maytag Corporation
P.O. Box 2370
Cleveland, TN 37311

Arrangements for warranty service will be made. If the problem is urgent, call MAYCOR at (615) 472-3333.

When contacting MAYCOR be sure to include the model and serial number 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 located under the lift-up cooktop, on the left side, of standard burner cooktop. Data plate is located on underside of sealed gas burner cooktop) 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;

NOTES

MAYTAG COMPANY • Newton, Iowa 50208

Form No. 864FE

Part No. 8111P017-60

MP

Litho U.S.A.