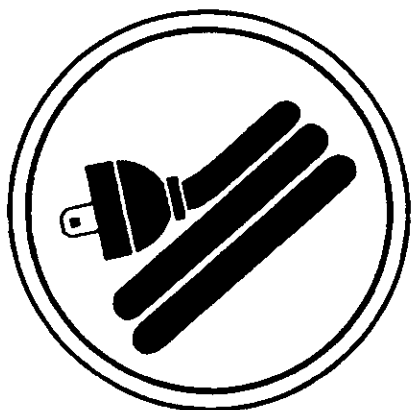


Use

And

Care



Instructions for Your Electric Cooktop

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INSTALLER Please leave this manual with this appliance.

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

The model and serial numbers of your appliance are found on the rating plate which is located on the bottom side of the cooktop.

Model number: _____

Serial number: _____

Date of purchase: _____

SAFETY INSTRUCTIONS

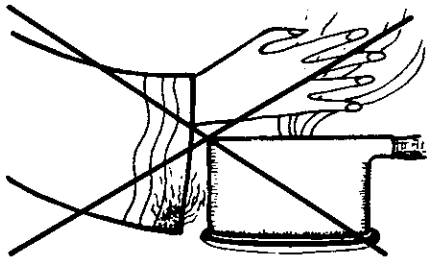
READ BEFORE OPERATING YOUR COOKTOP

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.

PROPER INSTALLATION - Be sure your appliance is properly installed and grounded by a qualified technician.

NEVER USE YOUR APPLIANCE FOR WARMING OR HEATING THE ROOM.

STORAGE ABOVE RANGE - 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.



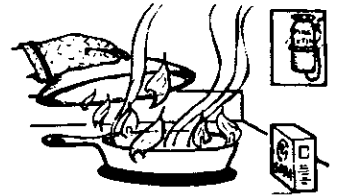
WEAR PROPER APPAREL

Loose-fitting or hanging garments should never be worn while using the appliance.

USER SERVICING - Do not repair or replace any part of the appliance unless specifically recommended in the Use and Care Book. All other servicing should be referred to a qualified technician. Always disconnect unit or cut-off power to unit before any servicing.

STORAGE IN, ON OR NEAR APPLIANCE - 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 cooktop as a storage area for food or cooking utensils.

DO NOT USE WATER ON GREASE FIRES Smother fire or flame or use dry chemical or foam-type extinguisher, if available or sprinkle heavily with baking soda.

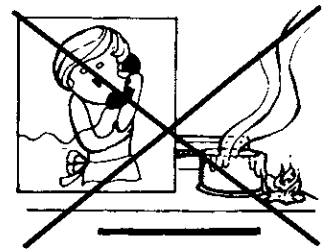


USE ONLY DRY POTHOLDERS - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloths.

SURFACE COOKING UNITS:

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.

NEVER LEAVE SURFACE UNITS UNATTENDED AT HIGH HEAT SETTINGS Boilover causes smoking and greasy spillovers that may ignite.



SAFETY INSTRUCTIONS

GLAZED COOKING UTENSILS - Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop surface 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.

DEEP FAT FRYERS:

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

DO NOT TOUCH SURFACE ELEMENTS OR AREAS NEAR 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 heating elements or areas near elements until they have had sufficient time to cool. Among these areas 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 heating elements.

ADDITIONAL INFORMATION:

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

CIRCUIT BREAKER OR FUSE - Locate and mark 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, do not use a substitute.

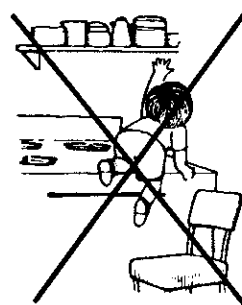
CONTROL KNOBS - Turn off control at the completion of a cooking operation.

SMOOTH TOP COOKTOP:

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. 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 burn. Some cleaners can produce noxious fumes if applied to a hot surface.

DO NOT LEAVE CHILDREN ALONE - Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance. **CAUTION:** Do not store items of interest to children in cabinets above an appliance or on the backguard of a range.

Children climbing on the appliance to reach items could be seriously injured. 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.



IN CASE OF FIRE:

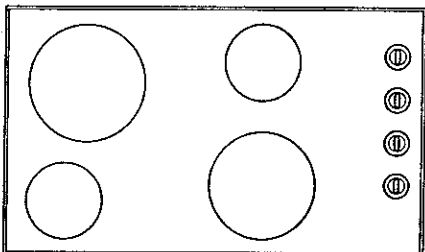
1. Turn off appliance and ventilating hood.
2. Use dry or foam-type extinguisher or baking soda to smother flame. Never use water on a grease fire.
3. If fire is in a pan on the surface unit, cover pan.

- SAVE THESE INSTRUCTIONS -

USING YOUR SMOOTHTOP COOKTOP

COOKING AREAS

The four surface cooking areas on your cooktop are identified by permanent patterns in the cooktop. There are two large and two small areas. Use the smaller areas for small cooking utensils and the larger areas for large utensils.



When a cooking area is turned ON, the radiant element under the cooktop will heat up and a red glow from the element can be seen through the smoothtop. The element will cycle on and off to maintain the heat setting. When the element cycles on, it is normal to see a red glow.

KNOBS

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

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

ON INDICATOR LIGHT

Cooktop is equipped with an ON indicator light 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 element and ON light are off.

HOT SURFACE LIGHT

The cooktop is 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.

COOKING HINTS

During the first few hours of use, you may notice that the cooktop emits a slight burning odor and a light smoke. Both of these conditions are normal and are caused by the insulation material of the heating elements in a new cooktop.

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

Turn 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. It will take longer for the cooking area to cool to a lower temperature than to heat up to a higher temperature.

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

THINGS TO REMEMBER

Do not allow plastic objects, aluminum foil, sugar, or foods with high sugar content to melt onto the hot cooktop. Melted materials can cause permanent damage to the cooktop.

IMPORTANT: Watch sugary solutions carefully to avoid boilover. If sugar solution (such as jam, jelly, candy) is allowed to boilover, it may pit the glass. Wipe up sugary boilovers **immediately** - turn element to LOW. Use a wooden-handled metal spatula to scrape boilover to a cooler area of the cooktop or use several layers of dry paper towels to wipe up spillover. If a paper towel is used, be careful to avoid steam burns. Turn element off. When cool, use a single-edge razor blade such as Widget by Gillette to scrape off soil. Clean with Elco Cooktop Cleaning Creme, rinse and dry.

To protect the top, it is not recommended to use the top as a work surface or as a cutting board or to cook food directly on the cooktop without a utensil.

Do not use a trivet or metal stand (such as a wok ring) between the utensil and the cooktop. These items can mark or etch the surface and affect cooking efficiency.

Thin gauge aluminum cookware, aluminum foil or foil containers such as popcorn poppers are NOT recommended for use on the cooktop. They will leave metal marks and may permanently melt onto the top.

Do NOT slide aluminum cookware across the cooktop. This may result in aluminum marks which then must be immediately removed with a recommended cooktop cleaner (see p. 9).

Do not slide glass items across the cooktop. They may scratch or damage the top.

USING YOUR SMOOTHTOP COOKTOP

SUGGESTED HEAT SETTINGS

Use the following chart as a **GUIDELINE** until you become more familiar with your cooktop. Keep in mind that different types of utensil materials require different heat settings for the same cooking operation. 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 aluminum cookware. Lower the heat setting if using stainless steel or cast iron utensils.

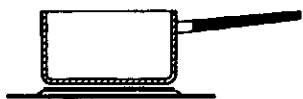
HEAT SETTINGS	USES
HI	To bring liquid to a boil, blanch, preheat skillet, or bring pressure up in pressure cooker. (Note: Always follow instructions in pressure cooker use/care book.) Always reduce to a lower heat setting when liquids just begin to boil or food begins to cook.
9 8 7	To brown meat, heat oil for deep fat frying, scald. To fast saute or fry. To maintain fast boil for large amounts of liquids. For slower frying or sauteing operations.
6-5	To maintain moderate to slow boil for large amounts of liquids.
4 3 2	To continue cooking uncovered foods, and for most frying. To continue cooking covered foods, maintain boil pressure in most pressure cookers. Stew, braise or steam. To maintain boil, poach, steam or simmer.
LO	To keep foods warm before serving.

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

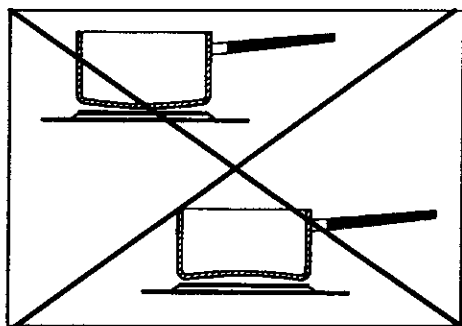
To prevent permanent damage to the cooktop, do not allow utensils to boil dry.

UTENSIL INFORMATION

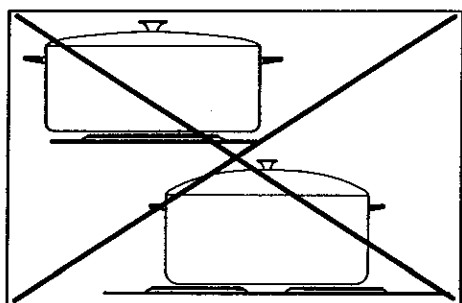
Cooking performance is greatly affected by the type of utensils used. Utensils **SHOULD HAVE A FLAT BOTTOM**. The flat bottom allows good conductivity between the utensil and the element to provide uniform cooking results, faster heating and more efficient use of energy.



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

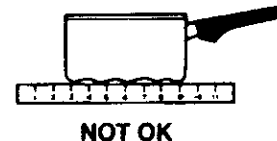
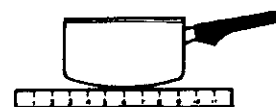
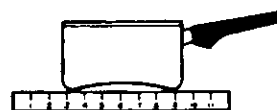


Fit the size of the utensil to the size of the element. This conserves energy. Oversized utensils may trap enough heat to cause slow cooking times.



TO DETERMINE IF THE UTENSIL HAS A FLAT BOTTOM:

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



CANNING

Acceptable water-bath or pressure canners should not be oversized and must have a flat bottom. The following are not recommended: Canners with ridged bottoms or oversized canners (1-inch larger than the element).

When canning, use the **HIGH** setting just until water comes to a boil or pressure is reached in the pressure canner. Then, **reduce** to the lowest heat setting that maintains the boil or pressure.

Prolonged use of the **HIGH** setting, or the use of incorrect canning utensils produce excessive heat. Excessive heat can cause permanent damage to the cooktop.

UTENSIL INFORMATION

Characteristics of Utensil Materials: Aluminum utensils heat quickly and evenly. Best suited for simmering, braising, boiling and frying. Do not use when cooking acid based foods such as spaghetti sauce.

Special precautions for aluminum foil and aluminum cooking utensils:

- **Aluminum foil** will damage the **smoothtop cooktop** if it melts onto the glass. Do not use aluminum foil or foil-type containers under any circumstances.
- **Aluminum utensils** will cause metal marks on the glass if you slide them across the smoothtop cooktop. Remove any metal marks immediately. See page 9.

Stainless Steel is a poor heat conductor and develops hot spots. If combined with other metals such as aluminum and copper, however, they will evenly distribute heat. Use for cooking functions similar to aluminum.

Cast Iron utensils are slow to heat but, cook more evenly once temperature is reached. Use for long term, low heat cooking or for browning and frying.

Glass ceramic, earthenware, heatproof glass or glazed utensils may scratch the smoothtop cooktop and are therefore not recommended for use on the smoothtop. Do not slide glassware across cooktop to prevent scratching the glass cooktop.

CLEANING YOUR COOKTOP

WARNING: BEFORE CLEANING, BE CERTAIN ALL ELEMENTS ARE TURNED OFF AND THE COOKTOP IS COOL.

Clean smoothtop after each use. Use only cleaning agents recommended in the cleaning chart. Other materials may damage the finish of the smoothtop.

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

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

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

Control Knobs

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. Turn each element ON to see if knobs have been replaced correctly.

GLASS CLEANING CHART

Soil	Cleaner	Procedure
Daily cleaning, light to moderate stains.	Elco Cooktop Cleaning Creme, Liquid dishwashing detergent. Paste of baking soda and water.	Gently apply with a non abrasive plastic brush, nylon or plastic pad, or paper toweling, rinse completely and dry.
Heavy stains, burned on food.	Elco Cooktop Cleaning Creme. Paste of baking soda and water.	Gently scour with paste and paper towel to remove as much as possible. Then reapply paste and let stand for 30 to 45 minutes. Cover with damp paper toweling to keep paste moist. Scour to remove remaining stain. Rinse completely and dry.
Burned on or crusty soil.	Single-edge razor blade such as Widget by Gillette.	When cooktop is cool: Place edge of single edge razor on ceramic cooktop at a 30° angle. Very CAREFULLY scrap off soil. Clean remaining soil with Elco Cooktop Cleaning Creme.
Brown or gray stains from HARD WATER or metal marks.	Elco Cooktop Cleaning Creme.	Gently scour with paste to remove as much as possible. Reapply paste and let stand for 30 minutes. Scour with additional paste to remove remaining stain. Rinse completely and dry.

CLEANING YOUR COOKTOP

PROBLEM SOLVING CHART

Problem	Cause	Prevention
Tiny scratches or abrasions	Coarse particles (dust, salt and sand) between cookware bottom and cooktop. Incorrect cleaning material. Sliding glassware or metal across top or using cookware with rough bottoms.	Tiny scratches are not removable and do not affect cooking. In time, the scratches will become smoother and less visible. Be sure cookware bottoms and cooktop are clean before use. Do not use glassware utensils. Use cookware with a smooth, non-scratching bottom.
Metal-marking	Sliding or scraping metal utensils or oven racks across cooktop.	Do not slide any metal object across cooktop. Clean immediately with Elco Cooktop Cleaning Creme.
Brown steaks and specks	Encrusted boilovers. Incorrect cleaning materials. Used soiled cloth or sponge.	Remove boilovers before reusing the cooktop. Use a clean cloth or sponge.
Areas of discoloration with a metallic sheen	Mineral deposits from water and foods.	Use cookware with bottoms that are clean and dry. Use correct heat setting to prevent boilovers.
Pitting or flaking	Sugary boilovers from sugar syrups, candy, jams, jellies, dessert sauces, etc.	Use correct heat setting and large enough utensil. Watch cooking operation to prevent boilovers or spattering. See "THINGS TO REMEMBER" on page 8 for cleaning instructions.

SERVICE

TROUBLESHOOTING CHART

PROBLEM	CAUSE	CORRECTION
Surface elements fail to turn on or heat food properly.	a. Appliance not connected to power supply. b. Defective element. c. Used incorrect utensil.	a. Connect appliance to wall outlet, check circuit breaker or fuse box. b. Have service technician check element. c. For optimum results, utensil MUST HAVE A FLAT bottom. (This is CRITICAL) See pages 6-7 for additional information.

SERVICE

Do not attempt to service the appliance yourself unless directed to do so in this book. Contact the dealer who sold you the appliance for service.

HOW TO OBTAIN SERVICE

When your cooktop requires service or replacement parts, contact your Dealer or Authorized Servicer. Consult the Yellow Pages in your telephone directory under ranges for the service source nearest you. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See front cover for location of your model and serial numbers.)

If you are not satisfied with the local response to your service requirements, call or write Magic Chef Customer Assistance, c/o Maytag Customer Services, P.O. Box 2370, Cleveland, TN 37320-2370, (615) 472-3500. Include or have available the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

If you did not receive satisfactory service through your servicer or Magic Chef Customer Assistance, c/o Maytag Customer Service you may contact the Major Appliance Consumer Action Panel by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

MACAP (Major Appliance Consumer Action Panel) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.

FULL ONE-YEAR WARRANTY

DOMESTIC GAS OR ELECTRIC RANGE

Maytag Customer Service will repair or replace, without charge, any part of your product which has a defect in material or workmanship during the first year after the date of the original installation. This warranty extends to any owner during the one-year warranty period.

LIMITED 5 YEAR WARRANTY

On electric ranges equipped with solid disc or smoothtop heating elements, and on gas ranges with sealed burners, for an additional 4 year period beyond the first year of the general coverage of this warranty, Maytag Customer Service will replace any of the solid disc or smoothtop heating elements, or sealed burners which fail to heat as a result of defective workmanship or material. Additionally, Maytag Customer Service will replace any smoothtop cooking surface which cracks or breaks during normal household cooking. These parts must be installed by a qualified person. Any labor charge required for replacement is not covered by this warranty.

HOW TO OBTAIN SERVICE

To obtain the repair or replacement of a defective part under these warranties, you should contact the dealer from whom you purchased the appliance or a servicer he designates.

WHAT IS NOT COVERED BY THESE WARRANTIES

1. Conditions and damage resulting from improper installation, delivery, unauthorized repair, modification, or damage not attributed to a defect in material or workmanship.
2. Conditions resulting from damage, such as: (1) improper maintenance, (b) misuse, abuse, accident, or (c) incorrect electrical current or voltage.
3. Warranties are void if the original serial number has been removed, altered, or cannot be readily determined.
4. Light bulbs.
5. Any product used for other than normal household use. It does not extend to products purchased for commercial or industrial use.
6. Any expense incurred for service calls to correct installation errors or to instruct you on how to use the products .
7. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUBSTAINED BY ANY PERSON AS A RESULT OF ANY BREACH OF THESE WARRANTIES OR ANY IMPLIED WARRANTY. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply to you.

ADDITIONAL HELP

If you are not satisfied with the local response to your service requirements and wish to contact Magic Chef Customer Assistance, c/o Maytag Customer Service, please address your letter to the Magic Chef Customer Assistance, c/o Maytag Customer Service, P.O. Box 2370, Cleveland, TN 37320-2370 or call (615) 472-3500. To save time, your letter should include the complete model and serial numbers of the warranted appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

These warranties are the only written or expressed warranties given by Magic Chef Customer Assistance, c/o Maytag Customer Service. No one is authorized to increase, alter, or enlarge Magic Chef Customer Assistance, c/o Maytag Customer Service's responsibilities or obligations under these warranties. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.