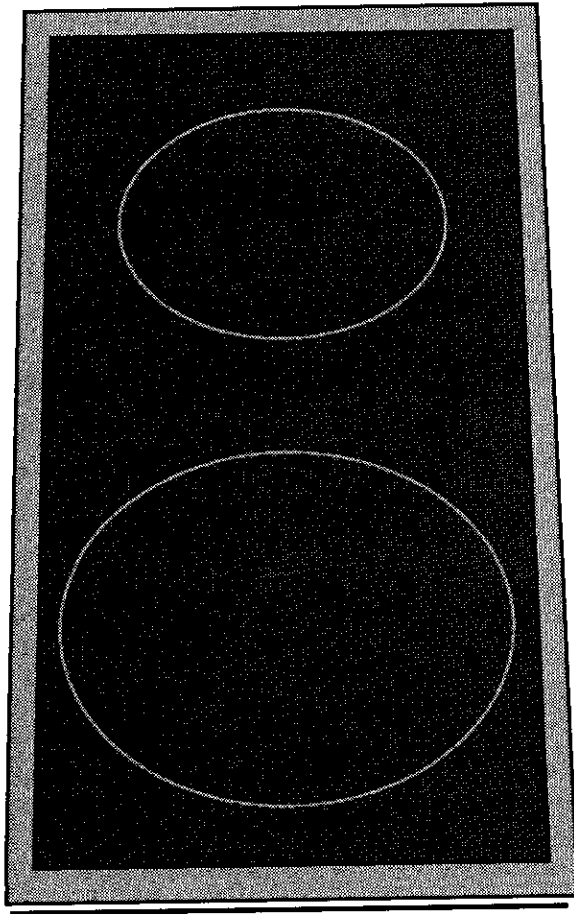




User's Guide

Radiant Cartridge

Model CAE1700



SAFETY PRECAUTIONS

Read before operating your cooktop

All appliances - regardless of the manufacturer - have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Never use your appliance for warming or heating the room.
2. 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.
3. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
4. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Maytag Service Technician.
5. Flammable materials should not be stored near surface units.
6. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
7. 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 cloth.
8. Use proper pan size. Many appliances are equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to heating element will also improve efficiency and performance.
9. Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spillovers that may ignite.

10. Glazed cookware - only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktop surface without breaking due to the sudden change in temperature. Use only such cookware as you know has been approved for this purpose.
11. Cookware handles should be turned inward and not extend over adjacent surface heating elements to avoid burns, ignition of flammable materials and spillage due to unintentional contact with the cookware.
12. Do not soak or immerse removable heating elements in water.
13. **CAUTION** - Do not store items of interest to children in cabinets above cooktop - children climbing on the cooktop to reach items could be seriously injured.
14. Do not touch surface units or areas near units. Surface units or heating elements may be hot even though they are dark in color. Areas near surface units 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 surfaces may become hot enough to cause burns - among these surfaces is the cooktop.
15. Do not cook on glass-ceramic cooking surface if the cooktop is broken. Cleaning solutions and spillovers may penetrate the broken cooktop and create a shock hazard. Contact an authorized Maytag Service Technician.
16. Clean glass-ceramic cooktops with caution. If 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.
17. Do not operate with damaged cooking element after any product malfunction until proper repair has been made.
18. Keep all switches "OFF" when unit is not in use.

About Your Radiant Cartridge

Congratulations on your choice of a Maytag radiant cooktop cartridge. The two cooking areas are identified by circles on the glass-ceramic cooktop. When an element is turned **ON**, the cooktop will heat up and the red glow of the heating element can be seen through the glass-ceramic top. It is normal to see the red glow of the element whenever it cycles on. The element will cycle on and off for all control settings except **HI**. However, it may also cycle on **HI** if improper cookware is used.

Cooking Procedures

- **BEFORE FIRST USE. CLEAN COOKTOP CARTRIDGE** (See p.7)
- For best results, always use recommended cookware.
- Different cookpots and different amounts of food being prepared will influence the control settings needed for best results. (See cooktop or range use & care manual for typical control settings.) For fastest cooking, start with the surface control on **HI** for one minute; then turn the control to the lower desired setting. Covering pans, whenever possible, speeds cooking and is more energy efficient.
- The glass-ceramic 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 boil over, remove the cookpot from the cooking area.
- When preparing foods which can be easily scorched or over-cooked, start cooking at a lower temperature setting and gradually increase temperature as needed.
- A higher setting than normal may be necessary when using cookpots made with material that is slow to conduct heat, such as cast iron.
- A lower setting can be used when cooking small quantities of foods or when using a cookpot that conducts heat quickly.

IMPORTANT

- Do not use wire trivets, fire rings, pads or any such item between the cookware and the element.
- Do not cook foods directly on cooktop.
- Do not allow pan to boil dry as this could damage the cooktop and the pan.
- Do not slide heavy metal or glass cookpots across surface since these may scratch the surface.
- Do not use or place plastic items anywhere on cooktop.
- Do not use cartridge in the event a break has occurred. Call an authorized Maytag Service Technician.

Selecting Proper Cookware

- **Select heavy gauge cookpots.** Usually heavy gauge cookpots will not change shape when heated.
- **Use cookpots with flat, smooth bottoms.** To determine if the cookpot is flat, place the edge of a ruler on the bottom. Hold up to the light. No light should be visible between the edge of the ruler and the pan. *Reject* any pans that do not fit flush against ruler's edge.
- **Match the size of the cookpot to the size of the element.** Cookpot should be the same size or slightly larger.

Improper Cookware

- Do not use cookware that extends more than 1 inch beyond the cooking area.
- Cookware that is smaller in diameter than the cooking area should not be used. Not only can this cause the element to require more energy and time, but can also result in spillovers burning onto the cooking area resulting in a cleaning chore.
- Do not use nonflat specialty items that are oversized, uneven or do not meet proper cookware specifications such as round bottom woks with rings, griddles, rippled bottom canners, lobster pots, large pressure canners, etc. Large utensils, such as pressure canners or oversized skillets, should be used *only* on conventional coil cartridges if they do not meet this test.
- Glass-ceramic, earthenware, heat proof glass or glazed cookpots may scratch the glass-ceramic cooktop and therefore are not recommended.

Avoid Damage to Cooktop

- Do not allow plastic objects, sugar, or foods with high sugar content to melt onto the hot cooktop. Melted materials can cause permanent damage to the cooktop. If you accidentally melt anything onto the cooktop, remove it immediately while the cooktop is still hot. Carefully, use a single edge razor blade held with a pot holder to remove melted on material.
- Do not use aluminum foil or foil-type containers under any circumstances. Aluminum foil will damage the cooktop if it melts onto the glass. If metal melts on cooktop, do not use. Call an authorized Maytag Service Technician.
- Do not use the glass-ceramic cooktop as a cutting board.
- Do NOT use abrasive cleansing powders or scouring pads (including metal scouring pads), which will scratch the cooktop.
- Do NOT use chlorine bleach, ammonia, rust removers, oven cleaners, or other cleanser not specifically recommended for use on glass-ceramic.
- Never immerse your cooktop cartridge in water.
- Test cast ironware since all are not flat. Also be cautioned against possible "impact damage" should the heavy cookpot be dropped on the glass-ceramic surface.

Cleaning

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

CAUTION: Do NOT use a cooktop cleaner on a hot cooktop. The fumes can be hazardous to your health, and can chemically attack the glass-ceramic surface.

- The cartridge does not need to be removed from the cooktop for normal cleaning. If removed, bottom may be wiped clean with damp cloth . If electrical terminals on cartridge are cleaned, dry them thoroughly before using.
- For general daily cleaning and light surface soil, use a clean dishcloth or paper towel and wash surface with solution of water and any of these cleansers: dishwashing liquid such as Ivory or Joy, baking soda, fine polishing powders such as Bon Ami, or commercial ceramic cooktop cleansers such as Cooktop Cleaning Creme (Part No. 20000001). Wipe with clean damp cloth or paper towel. Rinse and dry thoroughly.
- To remove residue from burned on spills, use Bon Ami, Comet, Shiny Sinks or nonabrasive soft scrubbing cleansers, such as Cooktop Cleaning Creme (Part No. 20000001). Scrub with paper towels, nylon or plastic scrubber, such as Tuffly. Rinse and dry thoroughly. If stain is not removed easily, allow paste to remain on surface for 30 to 40 minutes. Keep moist by covering with wet paper towel.
- To remove burned on spot, use a single edge razor blade. Place blade edge on cooktop at 30° angle; scrape off spot. Clean remainder of soil with method described above.

Save on Clean-up Time

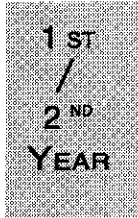
- Make sure bottoms of cookpots are always clean and dry. (Soil from the cookpot bottom can be transferred to the cooktop surface.) Before using cookpots on the glass-ceramic cooktop for the first time, and periodically as needed, clean the bottoms with scouring pads or other cleansers. Rinse and dry thoroughly.
- 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. A sponge or dishcloth which is not clean will leave film and soil laden detergent water which may cause stains on surface after area is heated.
- When frying, use a spatter shield to reduce spattering.
- Use correct control settings and cookware large enough to hold food and liquid to prevent boilovers and spattering.
- If a bad spillover occurs while cooking, spills may be cleaned from the cooktop while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe with a clean damp towel. Be careful to avoid burns from steam or hand touching the hot cooktop.

MAYTAG WARRANTY

If the accessory or cartridge is purchased at the same time and for use with a Maytag grill range or cooktop, the warranty applicable to the range or cooktop will apply. It is the owner's responsibility to provide proof that the accessory or cartridge was purchased with a range or cooktop.

When the accessory or cartridge is not purchased with a range or cooktop, the following limited parts warranty shall apply.

Limited Warranty



During the first 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 parts itself, with the owner paying all other costs, including labor, mileage and transportation, when the accessory is properly installed in an appliance which is located in the United States or Canada.

Canadian Residents

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

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 at the number listed below. Should you not receive satisfactory warranty service, Please call or write:

Maytag Customer Assistance
c/o 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 include 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.

The specific warranty expressed above is the ONLY warranty provided by the manufacturer. This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.