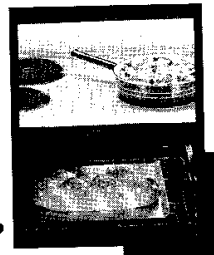
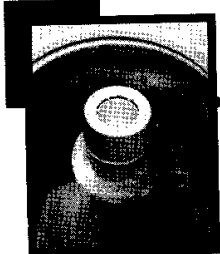


USER'S GUIDE

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KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE



Welcome.....

Congratulations on your choice of a Maytag electric cooktop. Your complete satisfaction is very important to us.

Read this user's guide carefully. It is intended to help you operate and maintain your new cooktop.

In addition, you will find a booklet entitled "*Cooking Made Simple.*" It contains information on selecting cookware, pan sizes and heat setting recommendations.

Save time and money. Check the "Before You Call" section of this guide. It lists causes of minor operating problems that you can correct yourself.

However, should you need service, it is helpful to have the model and serial numbers available. This information can be found on the data plate located on the bottom of the cooktop.

These numbers are also on the Product Registration card that came with your appliance. Before sending in this card, record these numbers along with the purchase date below.

Model Number

Serial Number

Date of Purchase

IMPORTANT: *Keep this guide and the sales receipt in a safe place for future reference. Proof of original purchase date is needed for warranty service.*

If you have questions, write us (include your model number and phone number) or call:

Maytag Appliances Sales Company
 Attn: CAIRSM Center
 P.O. Box 2370
 Cleveland, TN 37320-2370
 1-800-688-9900 (USA)
 1-800-688-2002 (CANADA)
 1-800-688-2080 (U.S. TTY for deaf, hearing impaired or speech impaired)
 (Mon. - Fri., 8 am-8 pm Eastern Time)
 Internet: <http://www.maytag.com>

For service information, see page 9.

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 guide.*

IMPORTANT SAFETY INSTRUCTIONS.....

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician.

In Case of Fire

- Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.
- Smother fire or flame in a pan with a lid or cookie sheet.
- **NEVER** pick up or move a flaming pan.
- Do not use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.



General Instructions

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

NEVER use appliance to warm or heat the room. Failure to follow this instruction can lead to possible burns, injury, fire, or damage to the appliance.

NEVER wear loose-fitting or hanging garments while using the appliance. Clothing could catch utensil handles or ignite and cause burns if garment comes in contact with hot heating elements.

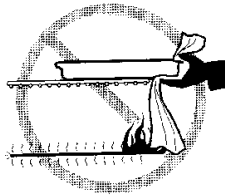


To ensure proper operation and to avoid damage to the appliance or possible injury, do not adjust, service, repair or replace any part of the appliance unless specifically recommended in this guide. Refer all other servicing to a qualified technician.

NEVER store or use gasoline or other combustible or flammable materials near surface units or in the vicinity of this appliance as fumes could create a fire hazard or an explosion.

To prevent grease fires, do not let cooking grease or other flammable materials accumulate in or near the appliance.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in a steam burn. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth which could easily touch hot heating elements and ignite.



Always turn off all controls when cooking is completed.

NEVER heat unopened containers on the surface unit. Pressure build-up in the container may cause container to burst resulting in burns, injury or damage to the appliance.

NEVER use aluminum foil to line drip bowls. Misuse could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.

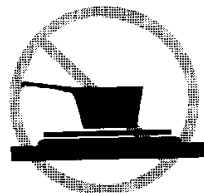
Cooktop

NEVER leave surface units unattended especially when using high heat settings. An unattended boilover could cause smoking and a greasy spillover can cause a fire.



This appliance is equipped with different size surface elements. Select pans having flat bottoms large enough to cover element. Proper relationship of pan to element will improve cooking efficiency.

If pan is smaller than element, a portion of the element will be exposed to direct contact and could ignite clothing or potholder.



Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop service without breaking due to the sudden change in temperature. Follow utensil manufacturer's instructions when using glass.

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 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 this appliance.

Turn pan handle toward center of cooktop, not out into the room or over another surface element. This reduces the risk of burns, ignition of flammable materials, or spillage if pan is accidentally bumped or reached by small children.



To prevent damage to removable heating elements, do not immerse, soak or clean in a dishwasher or self-clean oven. A damaged element could short resulting in a fire or shock hazard.

Make sure drip bowls are in place as absence of these bowls during cooking could damage wiring.

Glass-Ceramic Cooktop (select models)

NEVER 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. Some cleaners can produce noxious fumes if applied to a hot surface. If a wet sponge, cloth, or paper towel is used to wipe spills on a hot cooking area, be careful to avoid steam burn.

Deep Fat Fryers

Use extreme caution when moving the grease pan or disposing of hot grease. Allow grease to cool before attempting to move pan.

IMPORTANT SAFETY INSTRUCTIONS (continued) . . .

Heating Elements

NEVER touch surface elements or areas near elements.

Heating 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 heat or other flammable materials contact heating elements or areas near elements until they have had sufficient time to cool.

Other potentially hot surfaces include the cooktop and areas facing the cooktop.

Ventilating Hoods

Clean cooktop hood and filters frequently to prevent grease or other flammable materials from accumulating on hood or filter and to avoid grease fires.

Turn the fan on when flambéing foods (such as Cherry Jubilee) under the hood.

Child Safety

NEVER leave children alone or unsupervised in area where appliance is in use or is still hot.

NEVER allow children to sit or stand on any part of the appliance as they could be injured or burned.

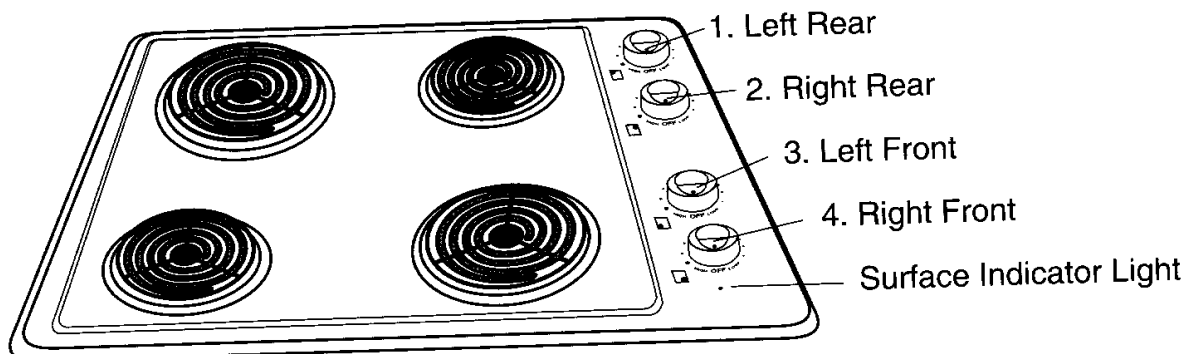
CAUTION: NEVER store items of interest to children in cabinets above an appliance or on backguard of a cooktop. Children climbing on appliance, door or drawer to reach items could damage the appliance or be burned or seriously injured.

Children must be taught that the appliance and utensils in or on it can be hot. Let hot utensils cool in a safe place, out of reach of small children. 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.

Save These Instructions for Future Reference

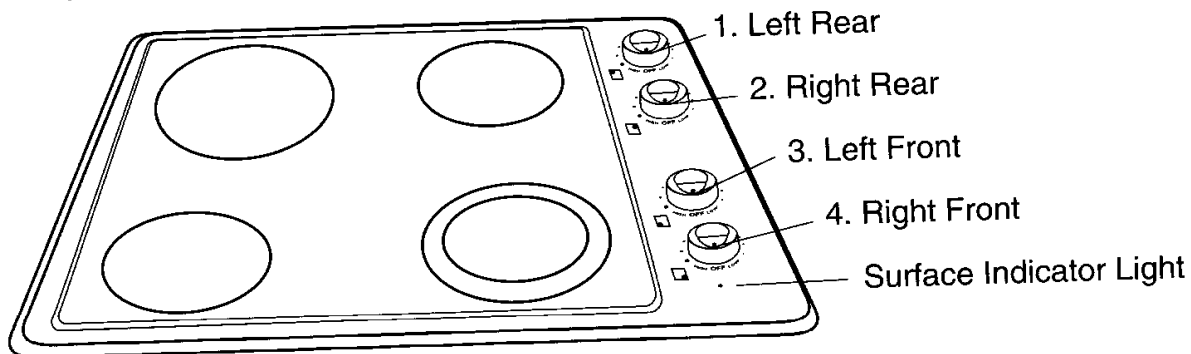
Cooktop at a Glance

Coil Four Element Surface



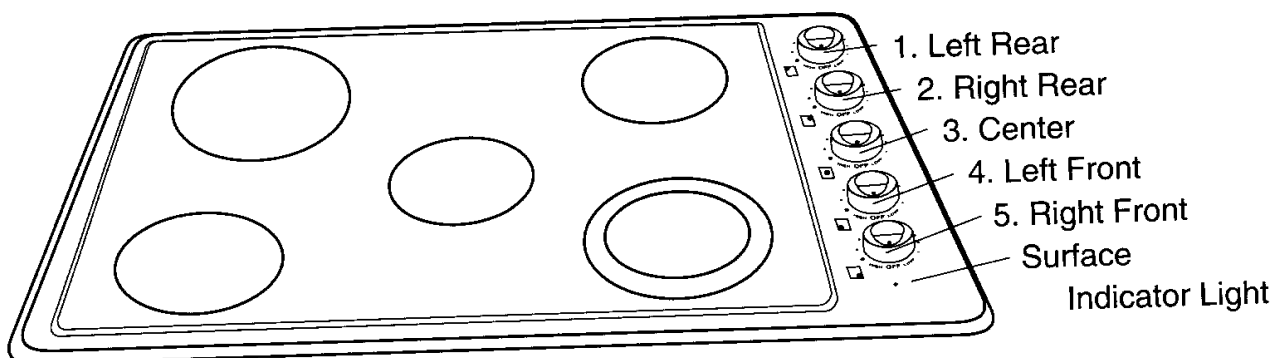
Model MEC 4430

Glass-Ceramic Four Element Surface



Model MEC 5430

Glass-Ceramic Five Element Surface



Model MEC 5536



Using Your Cooktop.....

▲ Surface Cooking CAUTIONS:

Before Cooking

- Always place a pan on the surface unit before you turn it on. To prevent damage to cooktop, never operate surface unit without a pan in place.
- **NEVER** use the cooktop as a storage area for food or cookware.

During Cooking

- Be sure you know which knob controls which surface unit. Make sure you turned on the correct surface unit.
- Begin cooking on a higher heat setting then reduce to a lower setting to complete the operation. Never use a high heat setting for extended cooking.
- **NEVER** allow a pan to boil dry. This could damage the pan and the appliance.
- **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the surface units, to become warm or hot during cooking. Use potholders to protect hands.

After Cooking

- Be sure surface element and surface indicator light are off after cooking.

- Clean up messy spills as soon as possible.


Other Tips

- To eliminate the hazard of reaching over hot surface elements, do not install cabinet storage directly above a unit. If storage is provided, limit it to items that are infrequently used and can be safely stored in an area subjected to heat. Temperatures may be unsafe for items such as volatile liquids, cleaners or aerosol sprays.
- Aerosol-type spray cans are **EXPLOSIVE** or highly flammable when exposed to heat. Avoid their use or storage near an appliance.
- **NEVER** leave any items, especially plastic items, on the cooktop. The hot surface may ignite flammable items, melt or soften plastics, or increase pressure in closed containers causing them to burst.
- **NEVER** allow aluminum foil, meat probes or any other metal object, other than a pan on a surface element, to contact heating elements.

Surface Controls

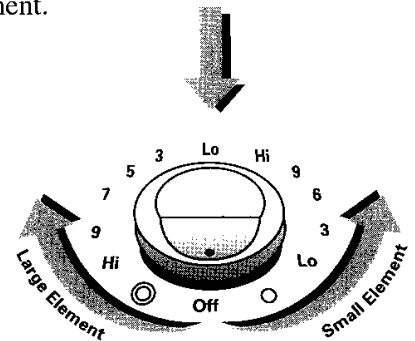
Use to turn on the surface elements. An infinite choice of heat settings is available from **LOW** to **HIGH**. The knobs can be set on or between any of the settings.

Setting the Controls

1. Place pan on surface element.
2. Push in and turn the knob in either direction to the desired heat setting.
 - The controls are marked to identify which element the knob controls. For example,  indicates right front element.

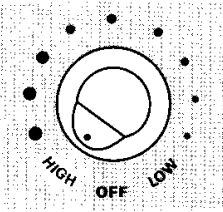
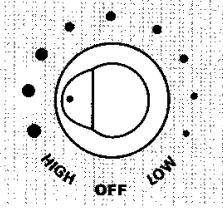
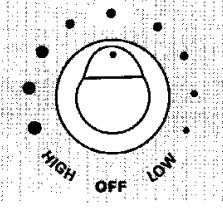
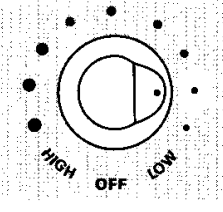
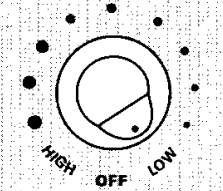
Dual Element—Select glass-ceramic surfaces are equipped with a dual element located in the right front position.

- To turn on the dual element, push in the knob and turn clockwise from **OFF** to control the large element and counterclockwise from **OFF** to control the small element.



Suggested Heat Settings

The size and type of cookware will affect the heat setting. For information on cookware and other factors affecting heat settings, refer to “Cooking Made Simple” booklet.

Setting	Uses
	HIGH: Use to bring liquid to a boil, blanch, or reach pressure in a pressure cooker. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.
	MED. HIGH: Use to brown meat, heat oil for deep fat frying, saute or fry. Maintain fast boil for large amounts of liquids.
	MEDIUM: Use to maintain moderate to slow boil for large amounts of liquids and for most frying operations.
	MED. LOW: Use to continue cooking covered foods and to maintain pressure in most pressure cookers and stew or steam operations.
	LOW: Use to keep foods warm and melt chocolate and butter.

Surface Indicator Light

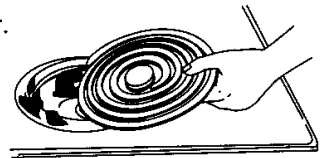
There is a surface indicator light on the control panel area. When any surface control knob is turned on, the light will turn on. The light will turn off when the surface element(s) is turned off.

Coil Element Surface (select models)

Coil Elements

- When an element is turned on, it will cycle on and off to maintain the heat setting.
- Coil elements are self-cleaning.
- Do not immerse in water.

To remove: When cool, raise element. Carefully pull out and away from receptacle.



To replace: Insert terminals on the element into receptacle. Guide the element into place. Gently press down on the outer edge of the element until it sits level on the drip bowl.



Drip Bowls

The drip bowls, located under each surface element, are designed to catch boilovers and must always be used. Absence of these bowls during cooking may damage wiring or other parts underneath the cooktop.

To prevent the risk of electric shock or fire, never line drip bowls with aluminum foil.


Drip bowls will discolor (blue/gold stains) over time, if overheated. This discoloration is permanent. However, it will not affect cooking performance.

To protect drip bowl finish:

- Avoid using high heat settings for long periods of time.
- Do not use oversized cookware. Pans should not extend more than 1-2 inches beyond the element.
- When using oversized cookware or home canning, use the Canning Element (Model CE1). Contact your Maytag dealer for details.
- Clean frequently. (See cleaning section, page 8.)

Using Your Cooktop (continued)

Glass-Ceramic Surface (select models)

 **CAUTION:** Do not use the cooktop if the glass is cracked or broken, or if metal melts on to it. Call an authorized servicer. Do not attempt to repair it yourself.

- Cooktop may emit a light smoke and odor the first few times the cooktop is used. This is normal.
- When a control is turned on, a red glow from the element can be seen through the glass-ceramic surface. The element will cycle on and off to maintain the preset heat setting.
- Glass-ceramic cooktops retain heat for a period of time after the unit is turned off. Turn the elements off a few minutes before food is completely cooked and use the retained heat to complete the cooking.

Because of the heat retention characteristics, the elements will not respond to changes in settings as quickly as coil elements. **In the event of a potential boilover, remove the pan from the cooking area.**

Glass-Ceramic Cooking Areas

The cooking areas on your cooktop are identified by permanent patterns on the glass-ceramic surface. For most efficient cooking, fit the pan size to the element size.

Pans should not extend more than 1/2 to 1-inch beyond the cooking area.

For more information on cookware, refer to “Cooking Made Simple” booklet.

Hot Surface Lights

Each element has a HOT SURFACE indicator light. The light will be illuminated when the adjacent surface element is hot. It will remain on, even after the control is turned off, until the area has cooled.

Tips to Protect the Glass-Ceramic Surface

- Before first use, clean the cooktop as directed in the cleaning chart on page 8.
- Do not use glass pans. They may scratch the surface.
- Do not allow plastic, sugar or foods with high sugar content to melt onto the hot cooktop. If these accidentally melt onto the cooktop, clean immediately. (See cleaning chart, page 8.)
- Never use cooktop as a work surface or cutting board.
- Never cook food directly on the surface.
- Never let a pan boil dry as this will permanently damage the surface and pan.
- Never use foil-type disposable containers or place a trivet or wok ring between the surface and pan. These items can mark or etch the top.
- Do not slide aluminum pans across a hot surface. The pans may leave marks which need to be removed promptly. (See cleaning chart, page 8).
- Make sure the surface and the pan bottom are clean before turning on to prevent scratches.
- To prevent scratching or damage to the glass-ceramic top, do not leave sugar, salt or fats on the cooking area. Make it a practice to wipe the cooktop surface with a clean cloth or paper towel before using.
- Never use a soiled cloth or sponge to clean the cooktop surface.



Care and Cleaning

⚠ Cleaning CAUTIONS:

- Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- To prevent staining or discoloration, clean appliance after each use.
- If a part is removed, be sure it is correctly replaced.

Cleaning Chart

Parts

Cleaning Procedure

Cooktop, brushed chrome
(select models)

- When cool, wash with soapy water, rinse and buff the surface.
- For heavier soil, use a mild abrasive cleaner, rubbing with the grain to avoid streaking the surface. Rinse and buff.
- To prevent scratching, do not use abrasive or caustic agents.
- To restore luster and remove streaks, follow with Stainless Steel Magic Spray (Part #20000008). **Chrome will permanently discolor if soil is allowed to bake on.**

Cooktop and Cooktop Trim, porcelain enamel
(select models)

- Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acid or sugar spillovers, should be wiped up immediately with a dry cloth.
- When cool, wash with soapy water, rinse and dry.
 - Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping.
 - Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of cooktop.

Control Knobs

- Remove knobs in the OFF position by pulling up.
- Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish.
- Turn on each element to be sure the knobs have been correctly replaced.

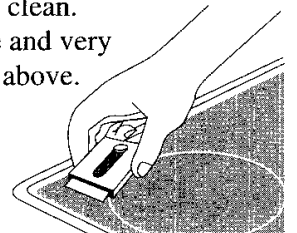
Drip Bowls, chrome
(select models)

- When cool, wipe after each use with soapy water. Rinse and dry.
- For medium soil, use a mildly abrasive cleaner such as Soft Scrub*. Rinse and dry.
- For heavy soil, soak the bowls in soapy water, then gently scrub.
- Burned on soil may be impossible to remove.

Glass-Ceramic Cooktop
(select models)

Never use oven cleaners, chlorine bleach, ammonia, glass cleaners with ammonia or abrasive scouring pads. NOTE: Call an authorized servicer if the glass-ceramic top should crack, break or if metal or aluminum foil should melt on the cooktop.

- **General Cleaning and Light Soil** – Use soap and water and a clean cloth or paper towel, or non-abrasive cleaner such as Bon Ami*. Rinse and dry. Commercial cooktop cleaners may also be used such as Cooktop Cleaning Creme* (Part No. 20000001). Follow package directions.
- **Heavy Soils or Metal Marks** – Gently scrub with Cooktop Cleaning Creme and a plastic scrubber. Reapply cleaner. Cover with damp paper towels to keep cleaner moist. Let stand for 30 to 45 minutes. Scrub again to remove remaining stain. Buff until clean.
- **Burned-on or Crusty Soils** – Hold razor blade scraper at 30° angle and very carefully scrape off soil. Clean remaining soil with method described above.
- **Melted Sugar or Plastic** – Immediately turn element to LOW and scrape from hot surface to a cool area. Then turn element OFF and cool. Clean residue with razor blade scraper and Cooktop Cleaning Creme.



* Brand names are trademarks of the respective manufacturers.



Before You Call For Service

Check these points if . . .

Part or all of the appliance does not work.

- Check or re-set circuit breaker. Check or replace fuse.
- Check power supply.
- Check if surface controls have been properly set.
- Check if coil element is properly installed. (See page 6.)
- Check to see if coil elements need to be replaced.

Cooktop elements do not get hot enough

- Check if controls have been properly set.
- Low voltage into house.
- Improper cookware being used. See **Cooking Made simple** booklet.
- Check if coil element is properly installed. (See page 6.)

Elements emit a slight odor and/or smoke when first turned on.

- This is normal. Opening a window or turning on a fan will help eliminate smoke and odor.

Glass-ceramic surface shows wear.
(select models)

1. Tiny scratches or abrasions.
 - Check to make sure cooktop and pan bottom are clean. Do not slide glass or metal pan across top. Make sure pan bottom is not rough. Use the recommended cleaners.
2. Metal marks.
 - Do not slide metal pans across top. If metal marks appear, clean when cool with Cooktop Cleaning Creme (Part #20000001).
3. Brown streaks and specks.
 - Spills not removed promptly. Wiping with soiled cloth or sponge. Pan bottom not clean.
4. Areas with a metallic sheen.
 - Mineral deposits from evaporated water and food.
5. Pitting or flaking.
 - Sugary boilovers that were not removed promptly.

If You Need Service

- Call the dealer from whom your appliance was purchased or call Maytag Appliances Sales Company, Maytag Customer Assistance at 1-800-688-9900, USA or 1-800-688-2002, CANADA to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY (last page) for further information on owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIRSM Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-800-688-9900, USA or 1-800-688-2002, CANADA.**

U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

NOTE: When writing or calling about a service problem, please include the following information:

- a. Your name, address and telephone number;
 - b. Model number and serial number;
 - c. Name and address of your dealer or servicer;
 - d. A clear description of the problem you are having;
 - e. Proof of purchase (sales receipt).
- User's guides, service manuals and parts catalogs are available from Maytag Appliances Sales Company, Maytag Customer Assistance.



Maytag Cooktop Warranty

Full One Year Warranty - Parts and Labor

For **one (1) year** from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranties - Parts Only

Second Year - After the first year from the original purchase date, 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 - From the original purchase date, parts listed below 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.

- **Electronic Controls**
- **Glass-ceramic Cooktop:** due to thermal breakage.
- **Electric Heating Elements:** surface elements on electric cooking appliances.

Canadian Residents

The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

Limited Warranty Outside the United States and Canada - Parts Only

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. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.*

What is Not Covered By These Warranties:

1. Conditions and damages resulting from any of the following:
 - a. Improper installation, delivery, or maintenance.
 - b. Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
 - c. Misuse, abuse, accidents, or unreasonable use.
 - d. Incorrect electric current, voltage, or supply.
 - e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
 - a. Correct installation errors.
 - b. Instruct the user on the proper use of the product.
 - c. Transport the appliance to the servicer.
6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties.

Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

MAYTAG • 403 West Fourth Street North • P.O. Box 39 • Newton, Iowa 50208