



# ELECTRIC COOKTOP USER INSTRUCTIONS

For questions about features, operation/performance, parts, accessories or service, call: **1-800-688-9900**, or visit our website at **www.maytag.com**.

In Canada, call: **1-800-807-6777**, or visit our website at **www.maytag.ca**.

In Mexico, call: **(81) 8329-2100**, or visit our website at **www.maytag.mx**.

Model Number \_\_\_\_\_ Serial Number \_\_\_\_\_

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# COOKTOP SAFETY

## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:

 **DANGER**

You can be killed or seriously injured if you don't immediately follow instructions.

 **WARNING**

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

# IMPORTANT SAFETY INSTRUCTIONS

**WARNING:** To reduce the risk of fire, electrical shock, injury to persons, or damage when using the cooktop, follow basic precautions, including the following:

- **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.
- Proper Installation – Be sure your cooktop is properly installed and grounded by a qualified technician.
- Never Use Your Cooktop for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop.
- This appliance is not intended for use by people (including children) whose physical, sensory or mental capacities are different or impaired or who lack the necessary experience or knowledge/expertise to do so, unless such persons are supervised or are trained to operate the appliance by a person who accepts responsibility for their safety.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the cooktop.
- User Servicing – Do not repair or replace any part of the cooktop unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage on Cooktop – Flammable materials should not be stored near surface units.
- **WARNING:** Failing to supervise an electric grill when cooking on it with oil or fat is dangerous and constitutes a fire hazard.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- 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.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units 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 surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- Use Proper Pan Size – This cooktop is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating 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 burner will also improve efficiency.

- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- **CAUTION:** The cooking process should be supervised. Short cooking periods require constant supervision.
- Glazed Cooking Utensils – 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.
- 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 units.
- Metal objects, such as knives, forks, spoons and lids should not be left on the grill's cooking surface as they may get hot.
- 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. Turn off the device to avoid the possibility of electric shock.
- If the power supply cord gets damaged, have it replaced by the manufacturer, the latter's service agent or by qualified personnel in order to avoid danger.
- 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.
- The device is not designed to be started up by an external timer or by a separate remote control system.

## For units with ventilating hood

- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When flaming foods under the hood, turn the fan on.

## For units with coil elements

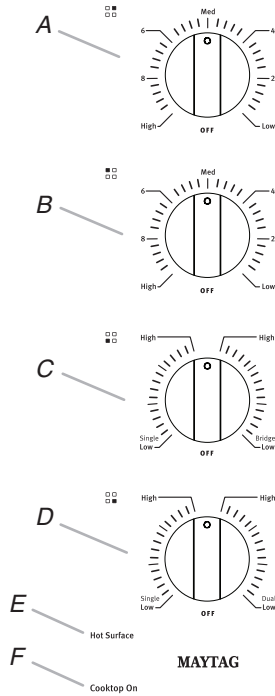
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Do Not Soak Removable Heating Elements - Heating elements should never be immersed in water.

## SAVE THESE INSTRUCTIONS

# COOKTOP USE

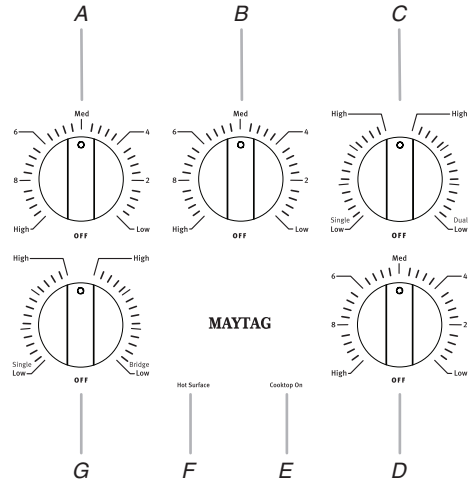
This manual covers different models. The cooktop you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.

## 30" (76.2 cm) Control panel



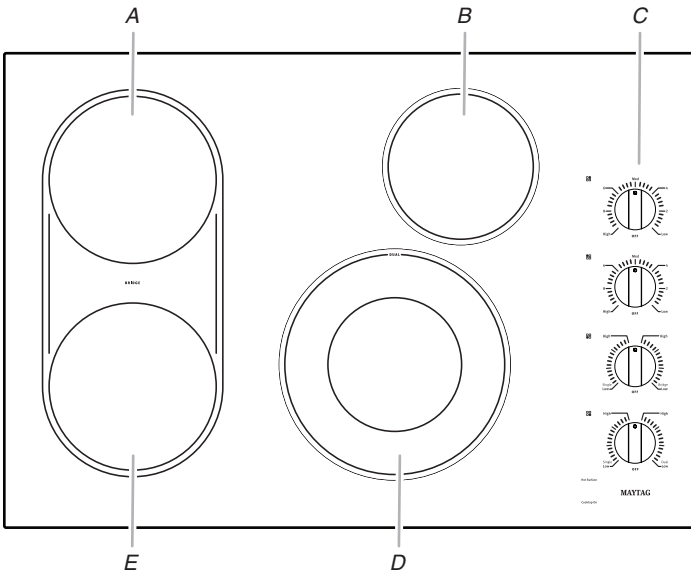
- A. Right rear control knob
- B. Left rear control knob
- C. Left front control knob
- D. Right front control knob
- E. Hot surface indicator light
- F. Cooktop on indicator light

## 36" (91.4 cm) Control panel



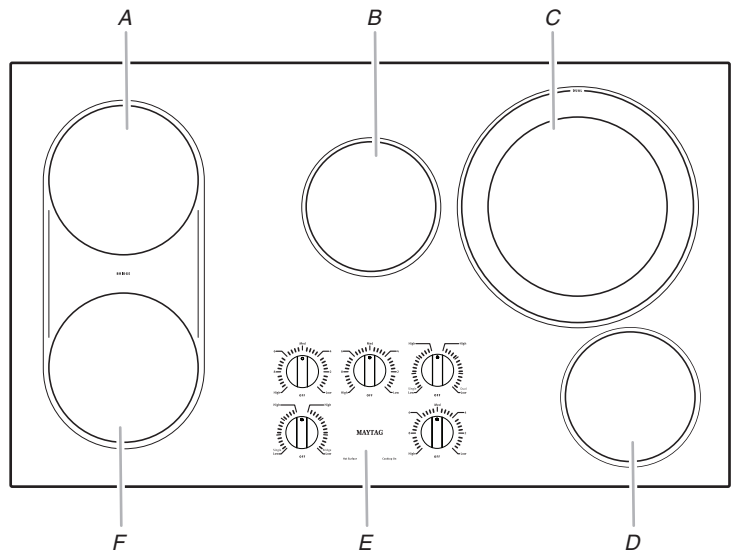
- A. Left rear control knob
- B. Center rear control knob
- C. Right rear control knob
- D. Right front control knob
- E. Cooktop on indicator light
- F. Hot surface indicator light
- G. Left front control knob

## 30" (76.2 cm) Cooktop



- A. Left rear cooking surface
- B. Right rear cooking surface
- C. Control panel
- D. Right front dual element cooking surface
- E. Left front cooking surface (With bridge)

## 36" (91.4 cm) Cooktop



- A. Left rear cooking surface
- B. Center rear cooking surface
- C. Right rear dual element cooking surface
- D. Right front cooking surface
- E. Control panel
- F. Left front cooking surface (With bridge)

# COOKTOP CONTROLS

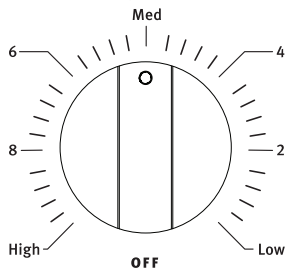
## ⚠ WARNING



### Fire Hazard

Turn off all controls when done cooking.  
Failure to do so can result in death or fire.

The control knobs can be set to anywhere between HIGH and LOW. Push in and turn to setting.



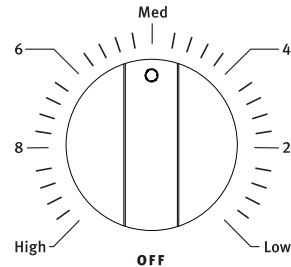
The surface cooking area locator shows which element is turned on. Use the following chart as a guide when setting heat levels

SETTING	RECOMMENDED USE
<b>HIGH</b>	<ul style="list-style-type: none"> <li>Start food cooking.</li> <li>Bring liquid to a boil. For best results, use the Speed Heat™ (left rear) Cooking zone, using cookware appropriate in size.</li> </ul>
<b>Medium High</b>	<ul style="list-style-type: none"> <li>Hold a rapid boil.</li> <li>Quickly brown or sear food.</li> </ul>
<b>Medium</b>	<ul style="list-style-type: none"> <li>Maintain a slow boil.</li> <li>Fry or sauté foods.</li> <li>Cook soups, sauces and gravies.</li> <li>High simmer or simmer without lids.</li> </ul>
<b>Medium Low</b>	<ul style="list-style-type: none"> <li>Stew or steam food.</li> <li>Simmer.</li> </ul>
<b>LOW</b>	<ul style="list-style-type: none"> <li>Keep food warm.</li> <li>Melt chocolate or butter. For best results, use the left front element on 30" (76.2 cm) models MEC7430/ MEC9530. Use the center rear element for 36" (91.4 cm) models MEC9536.</li> <li>Low simmer using lids.</li> </ul>
<b>Dual Elements</b>	<ul style="list-style-type: none"> <li>Home canning.</li> <li>Large-diameter cookware. Large quantities of food.</li> </ul>

**REMEMBER:** When cooktop is in use, the entire cooktop area may become hot.

## Speed Heat™ Element

The Speed Heat™ Element (left rear element) offers flexibility for 2 heating choices: Speed Heat™ High and low heat. Speed Heat™ High boils liquid faster. The lower heat option (single element) can be used to prepare sauces, to brown or saute foods and to keep food at a low temperature. Use cookware appropriate in size for the Speed Heat™ Element.



A. Speed Heat™ Element Control with Speed Heat HIGH (on some models)

## Hot Surface Indicator Light

This unit features a Hot Surface Indicator Light. The Hot Surface Indicator Light will glow as long as any surface cooking area is too hot to touch, even after the surface cooking area(s) is turned off.

## Cooktop On Indicator Light

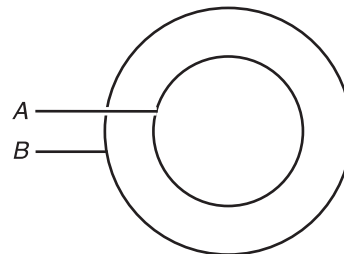
Each cooktop has a Cooktop On Indicator light. When a control knob is on, the light will glow.

## Dual Zone Element (on some models)

The dual zone elements offer flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual sizes combine single and dual elements and are recommended for larger cookware, large quantities of food, and home canning.

For best High heat performance, match burner to cookware size. For best Low heat or Simmer performance, match cookware to largest cooking area ring and use single ring for desired performance.

## Dual Zone Element (on some models)



A. Single size  
B. Dual size

### To Use SINGLE:

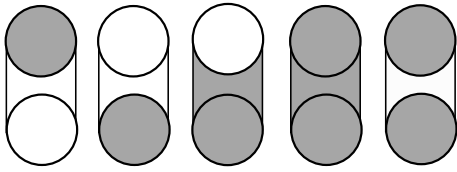
1. Push in and turn knob from the OFF position to the SINGLE zone anywhere between LOW and HIGH.
2. Turn knob to OFF when finished.

### To Use DUAL:

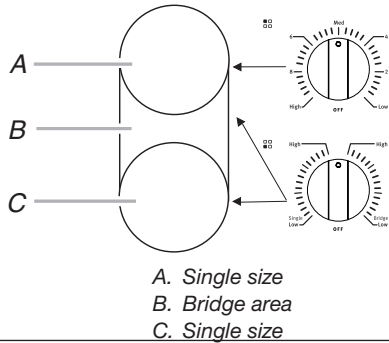
1. Push in and turn knob from the OFF position to the DUAL zone anywhere between LOW and HIGH.
2. Turn knob to OFF when finished.

## Bridge Element (on some models)

The bridge element allows flexibility in the left side cooking area.



Use the bridge area to create an oblong heated area to cook with large cookware.



Use the bridge element to create an oblong heated area to cook with oblong pans.

### To use **SINGLE (C)**:

1. Push in and turn front left knob from OFF position to the SINGLE zone anywhere between Low and High.
2. Turn knob to OFF when finished.

### To use **SINGLE and BRIDGE area (C + B)**:

1. Push in and turn front left knob from OFF position to the BRIDGE zone anywhere between Low and High.
2. Turn knob to OFF when finished.

### To use **SINGLE (A)**:

1. Push in and turn rear left knob from OFF position anywhere between Low and High.
2. Turn knob to OFF when finished.

### To use both **Single elements and Bridge (A + B + C)**:

1. Turn on Single and Bridge (C + B).
2. Turn on Single (A).
3. Turn knobs to OFF when finished.

## Ceramic Glass

The surface cooking area will glow red when an element is on. Some parts of the surface cooking area may not glow red when an element is on. This is normal operation. The burner will cycle on and off to maintain the selected heat level. It will also randomly cycle off and back on again, even while on High, to keep the cooktop from extreme temperatures.

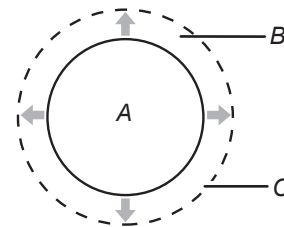
It is normal for the surface of light colored ceramic glass to appear to change color when surface cooking areas are hot. As

the glass cools, it will return to its original color.

Cleaning off the cooktop before and after each use will help keep it free from stains and provide the most even heating. On cooktops with light colored ceramic glass, soils and stains may be more visible, and may require more cleaning and attention. Cooktop cleaner and a cooktop scraper are recommended. For more information, see "General Cleaning" section.

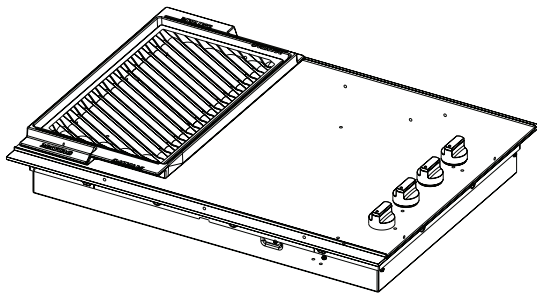
- Avoid storing jars or cans above the cooktop. Dropping a heavy or hard object onto the cooktop could crack the cooktop.
- To avoid damage to the cooktop, do not leave a hot lid on the cooktop. As the cooktop cools, air can become trapped between the lid and the cooktop, and the ceramic glass could break when the lid is removed.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cooktop to cool down slightly. Then, while wearing oven mitts, remove the spills using a scraper while the surface is still warm. If sugary spills are allowed to cool down, they can adhere to the cooktop and can cause pitting and permanent marks.
- To avoid scratches, do not slide cookware or bakeware across the cooktop. Aluminum or copper bottoms and rough finishes on cookware or bakeware could leave scratches or marks on the cooktop.
- Do not cook popcorn in prepackaged aluminum containers on the cooktop. They could leave aluminum marks that cannot be removed completely.
- To avoid damage to the cooktop, do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.
- To avoid damage to the cooktop, do not use the cooktop as a cutting board.

- Use cookware about the same size as the surface cooking area. Cookware should not extend more than ½" (1.3 cm) outside the area.



- Use flat-bottomed cookware for best heat conduction and energy efficiency. Cookware with rounded, warped, ribbed or dented bottoms could cause uneven heating and poor cooking results.
- Determine flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.
- Cookware designed with slightly indented bottoms or small expansion channels can be used.
- Make sure the bottoms of pots and pans are clean and dry before using them. Residue and water can leave deposits when heated.
- To avoid damage to the cooktop, do not cook foods directly on the cooktop.

## Griddle



Griddle installed on Bridge element (left side)

### To Use the Griddle:

1. Locate the griddle on the Bridge Element (Left side) as shown.
2. Before each use, brush on a thin layer of cooking oil to keep food from sticking. Cooking sprays may leave a sticky residue on the griddle that is hard to remove.
3. For best results, preheat the griddle for 5 minutes. Preheating the griddle slowly will ensure even heat distribution and will avoid warping the griddle.
4. For preheating and cooking, set both zones of the Bridge Element to the same heat setting for best and even performance.

### To Clean the Griddle:

1. Let the griddle cool, and then empty the drip tray.
2. See the “General Cleaning” section for cleaning instructions.
3. Store griddle in a cool dry place.

## Home Canning

When canning for long periods, alternate the use of surface cooking areas, elements or surface burners between batches.

This allows time for the most recently used areas to cool.

- Center the canner on the grate or largest surface cooking area or element. On electric cooktops, canners should not extend more than 1/2" (1.3 cm) beyond the surface cooking area or element.
- Do not place canner on 2 surface cooking areas, elements or surface burners at the same time.
- On ceramic glass models, use only flat-bottomed canners.
- On coil element models, the installation of a Canning Unit Kit is recommended. If a kit is not installed, the life of the coil element will be shortened. See “Assistance or Service” for instructions on how to order.
- For more information, contact your local agricultural department. Companies that manufacture home canning products can also offer assistance.

## Cookware

**IMPORTANT:** Do not leave empty cookware on a hot surface cooking area, element or surface burner.

Ideal cookware should have a flat bottom, straight sides, and a well-fitting lid and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop. Aluminum and copper may be used as a core or base in cookware. However, when used as a base they can leave permanent marks on the cooktop or grates.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material.

For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Cookware	Characteristics
<b>Aluminum</b>	<ul style="list-style-type: none"><li>■ Heats quickly and evenly</li><li>■ Suitable for all types of cooking.</li><li>■ Medium or heavy thickness is best for most cooking tasks.</li></ul>
<b>Cast iron</b>	<ul style="list-style-type: none"><li>■ Heats slowly and evenly.</li><li>■ Good for browning and frying.</li><li>■ Maintains heat for slow cooking.</li></ul>
<b>Ceramic or Ceramic glass</b>	<ul style="list-style-type: none"><li>■ Follow manufacturer’s instructions.</li><li>■ Heats slowly, but unevenly.</li><li>■ Ideal results on low to medium heat settings.</li></ul>
<b>Copper</b>	<ul style="list-style-type: none"><li>■ Heats very quickly and evenly.</li></ul>
<b>Earthenware</b>	<ul style="list-style-type: none"><li>■ Follow manufacturer’s instructions.</li><li>■ Use on low heat settings.</li></ul>
<b>Porcelain enamel-on-steel or cast iron</b>	<ul style="list-style-type: none"><li>■ See stainless steel or cast iron.</li></ul>
<b>Stainless steel</b>	<ul style="list-style-type: none"><li>■ Heats quickly, but unevenly.</li><li>■ A core or base of aluminum or copper on stainless steel provides even heating.</li></ul>



# COOKTOP CARE

## General Cleaning

**IMPORTANT:** Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

Do not use a steam cleaner.

### STAINLESS STEEL (on some models)

To avoid damage to stainless steel surfaces, do not use soapfilled scouring pads, abrasive cleaners, Cooktop Cleaner, steelwool pads, gritty washcloths or abrasive paper towels. Cleaning Method:

Rub in direction of grain to avoid damaging.

- Affresh® Stainless Steel Cleaner and Polish (Part Number W10355016) (not included): See “Assistance or Service” section to order.
- All-purpose cleaner: Rinse with clean water and dry with soft, lint-free cloth.

### COOKTOP CONTROLS

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers or oven cleaner.

To avoid damage, do not soak knobs.

When replacing knobs, make sure knobs are in the Off position. On some models, do not remove seals under knobs.

#### Cleaning Method:

- Soap and water:  
Pull knobs straight away from control panel to remove.
- Dishwasher:  
Pull knobs straight away from control panel to remove.

### GRIDDLE

To avoid damaging the nonstick surface, do not use steel wool and abrasive cleaners.

#### Cleaning

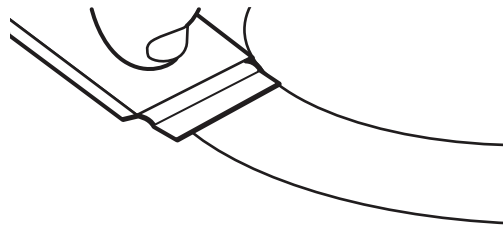
- Mild detergent

### CERAMIC GLASS

#### TCleaning Method:

To avoid damaging the cooktop, do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover, or ammonia.

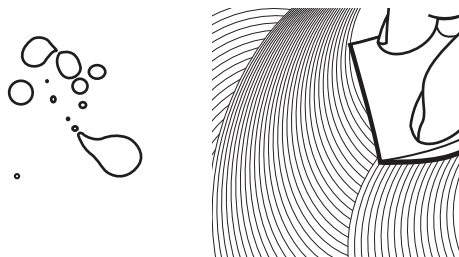
1. Remove food/residue with the Cooktop Scraper.



- For best results, use the Cooktop Scraper while the cooktop is still warm but not hot to the touch. It is recommended to wear an oven mitt while scraping the warm cooktop.
- Hold the Cooktop Scraper at approximately a 45° angle against the glass surface and scrape the residue. It will be necessary to apply pressure in order to remove the residue.

Allow the cooktop to cool down completely before proceeding to Step 2.

2. Apply a few dime-sized drops of affresh® Cooktop Cleaner to the affected areas.



- Rub affresh® Cooktop Cleaner onto the cooktop surface with the blue Cooktop Cleaning Pad. Some pressure is needed to remove stubborn stains.
  - Allow the cleaner to dry to a white haze before proceeding to Step 3.
3. Polish with a clean, dry cloth or a clean, dry paper towel.



- Repeat steps 1 through 3 as necessary for stubborn or burned-on stains. The Complete Cooktop Cleaner Kit is available for order and includes the following:
- Cooktop Scraper
- Affresh® Cooktop Cleaner
- Blue Cooktop Cleaning Pads

See the “Accessories” section for part numbers and information on ordering.



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# TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call. If you need further assistance or more recommendations that may help you avoid a service call, refer to the warranty page in this manual, or visit <http://www.maytag.com>. In Canada, visit <http://www.maytag.ca>. In Mexico, visit <http://www.maytag.mx/servicio>.

Contact us by mail with any questions or concerns at the address below.

In the U.S.A.:

Maytag Brand Home Appliances  
Customer eXperience Center  
553 Benson Road  
Benton Harbor, MI 49022-2692

In Canada:

Whirlpool Canada LP  
Customer eXperience Center  
200 - 6750 Century Ave.  
Mississauga, Ontario L5N 0B7

In Mexico:

Whirlpool México, S. de R.L. de C.V.  
Carretera Miguel Alemán Km 16.13  
Col. El Milagro Apodaca, Nuevo León  
México C.P. 66634

Please include a daytime phone number in your correspondence.

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## Nothing will operate

- **Has a household fuse blown, or has a circuit breaker tripped?**  
Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
- **Is the cooktop wired properly?**  
See Installation Instructions.

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## Cooktop will not operate

- **Is the control knob set correctly?**  
Push in knob before turning to a setting.

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## Excessive heat around cookware on cooktop

- **Is the cookware the proper size?**  
Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than 1/2" (1.3 cm) outside the cooking area.

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## Cooktop cooking results not what expected

- **Is the proper cookware being used?**  
See "Cookware" section.
- **Is the control knob set to the proper heat level?**  
See "Cooktop Controls" section.
- **Is the cooktop level?**  
Level the cooktop. See the Installation Instructions.

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## A vapor is being emitted from the knobs of the cooktop

- **Is the cooktop in its first use(s)?**  
During the first use(s), a vapor may be seen exiting the holes around the knobs of the cooktop. This behavior is normal and should disappear after use.

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# ASSISTANCE OR SERVICE

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Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

## If you need replacement parts

If you need to order replacement parts, we recommend that you use only factory specified parts. Factory specified parts will fit right and work right because they are made with the same precision used to build every new MAYTAG® appliance.

To locate factory specified parts in your area, call the following customer assistance telephone number or your nearest designated service center.

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## In the U.S.A.

Call Maytag Customer eXperience Center toll free:

**1-800-688-9900**, or visit our website at **www.maytag.com**

### Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors and service companies. Maytag® appliances designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the Maytag® appliances designated service company in your area, you can also look in your telephone directory Yellow Pages.

## For further assistance

If you need further assistance, you can write to Maytag® appliances with any questions or concerns at:

Maytag Brand Home Appliances  
Customer eXperience Center  
553 Benson Road  
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

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## Accessories

### Cooktop Cleaner

(ceramic glass models)  
Order Part Number 31464

### Cooktop Protectant

(ceramic glass models)  
Order Part Number 31463

### Cooktop Scraper

(ceramic glass models)  
Order Part Number WA906B

### Affresh® Stainless Steel Cleaner and Polish

(stainless steel models)  
Order Part Number W10355016

### Affresh® Cooktop Cleaner

Order Part Number W10355051

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## In Canada

Call the Whirlpool Canada LP Customer eXperience Centre toll free **1-800-807-6777** or visit our website at **www.maytag.ca**.

### Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Referrals to local dealers, repair parts distributors and service companies. Maytag® appliances designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in Canada.

## For further assistance

If you need further assistance, you can write to Whirlpool Canada LP with any questions or concerns at:

Whirlpool Canada LP  
Customer eXperience Centre  
200 - 6750 Century Ave  
Mississauga, Ontario L5N 0B7

Please include a daytime phone number in your correspondence.

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## In Mexico

Call the Whirlpool Service Center:

Teléfono: **(81) 8329-2100** Dentro de la Republica Mexicana  
Teléfono: **01 (81) 8329-2100** or visit **www.maytag.mx/servicio**.

## For further assistance

If you need further assistance, you can write to Whirlpool Properties with any questions or concerns at:

Whirlpool México, S. de R.L. de C.V.  
Carretera Miguel Alemán Km 16.13,  
Col. El Milagro, Apodaca,  
Nuevo León, México, C.P. 66634

Please include a daytime phone number in your correspondence.