



# USER'S GUIDE



Congratulations on your purchase of a Maytag Performa™ refrigerator! Your satisfaction is very important to us, so please read this guide carefully. You will find instructions on the proper operation and maintenance of your new appliance.

The "Before You Call" section is designed to help you solve basic problems before consulting a servicer. This can save you time and money.

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

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

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# For Future Assistance

Have complete model and serial number identification of your refrigerator. This is located on a data plate inside the refrigerator compartment, on the upper left side. Record these numbers below for easy access.

Model Number
Serial Number

Keep your sales slip, proof of original purchase date is needed for warranty service.

**NOTE:** In our continuing effort to improve the quality of our appliances, it may be necessary to make changes to the appliance without revising this guide.

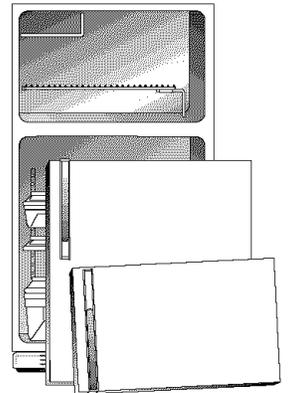
## Important Safety Instructions

**⚠ WARNING:** When using your appliance, always follow basic precautions, including the following:

- Use the refrigerator only for its intended purpose.
- To prevent possibility of hazard due to electrical shock, never plug the refrigerator into a receptacle which has not been grounded adequately and in accordance with the local and national electrical codes. See ⚠ warning and the grounding instructions below.
- Unplug the refrigerator before cleaning or replacing a light bulb.
- In case of power failure, minimize door openings. If the power failure is of a long duration, protect the food by placing blocks of dry ice on top of the packages or check with a local frozen foods locker about temporary storage. Frozen foods which have thawed completely should not be refrozen.
- Any electrical service cord that becomes frayed or damaged should be immediately repaired or replaced. Never unplug your appliance by pulling on the power cord.
- Your refrigerator should not be operated in the presence of explosive fumes.
- Children should not climb, hang or stand on the shelves of this refrigerator.

**Important:** Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigerators are still dangerous... even if they will sit for "just a few days." If you are getting rid of your old refrigerator, please follow the instructions below to help prevent accidents.

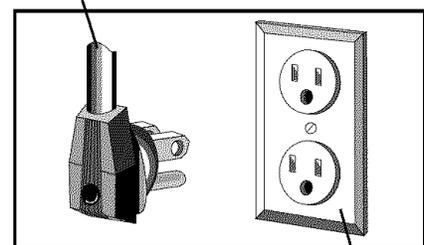
- Take off the doors.
- Leave the shelves in place so that children may not easily climb inside.



**⚠ WARNING —** This appliance is designed to operate on a normal 115 volt, 15 amp, 60 cycle line. There should be a separate, grounded circuit serving this appliance only. Do not use an extension cord. Do not use any device that will alter the electrical performance of this appliance.

This appliance is equipped with a three-pronged grounding plug for your protection against possible electrical shock hazards. It must be plugged into a grounding receptacle. Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle. Do not under any circumstances, cut or remove the third (ground) prong from the power cord. Do not use an adapter plug.

Power supply cord with 3-prong grounding cord.



Grounding type wall receptacle

# Installation

Your new refrigerator was packed carefully for shipment. Remove and discard shelf packing clips (if used) located just above each shelf where they hook onto the frame. To remove plastic clips wiggle the clips sideways and pull straight out.

## Location

- Allow for a free flow of air through the front base grille.
- Install the refrigerator where the room temperature will not go below 55° F. With temperatures below 55°, the refrigerator will not run frequently enough to maintain proper temperature in the freezer.
- Allow a minimum 1/2" clearance on the sides, top and back for ease of installation. If refrigerator is placed with the door hinge side against a wall, you may want to allow additional space so the door can be opened wider.
- Use caution when installing the unit on vinyl or hardwood floors so as not to mark or otherwise damage the flooring. A piece of plywood, a rug or other material should be used to protect the floor while positioning the unit.

## Energy Saving Tips

- Locate the refrigerator away from heat producing appliances such as the range or dishwasher, heat vents and direct sunlight.
- Level the refrigerator and do not block ventilation around the front grille.
- Let hot dishes cool slightly before putting into the refrigerator or freezer.
- Cover liquids.
- Keep the freezer full to near capacity so less cold air will escape during door openings. When the freezer is less than two-thirds full, place milk cartons half full of water in the freezer.
- Wipe moisture from the outside of containers before placing them into the refrigerator.
- Avoid opening the doors too often.

## Leveling

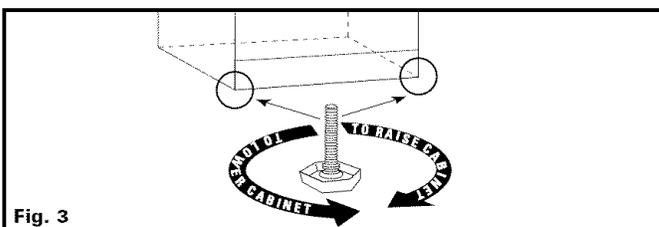
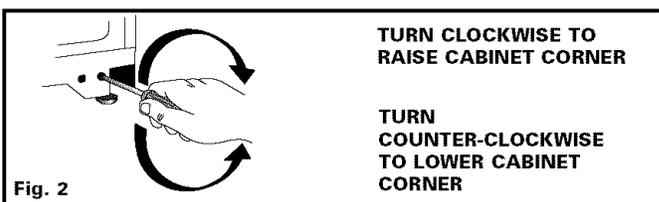
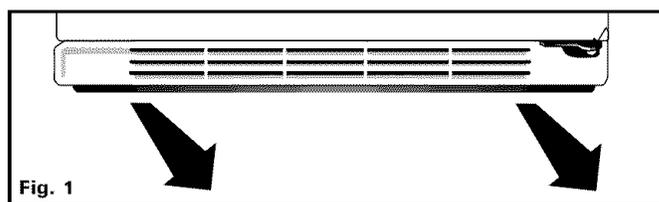
Your refrigerator is equipped with front and back rollers so it can be moved away from the wall for cleaning. To enhance its appearance and to maintain performance, your refrigerator should be level.

For refrigerator models with adjustable wheels:

- Remove the base grille by grasping both ends and pulling straight out (see fig. 1).
- Adjust the wheels with a screwdriver or a 1/4" socket (see fig. 2).
- To prevent the refrigerator from rolling, use the leveling/lock screws. Turning down both leveling screws locks the cabinet into place (see fig. 3).
- To replace the base grille, align the spring clips with the round openings in the cabinet and push each end in until the grille locks into place.

For all other models:

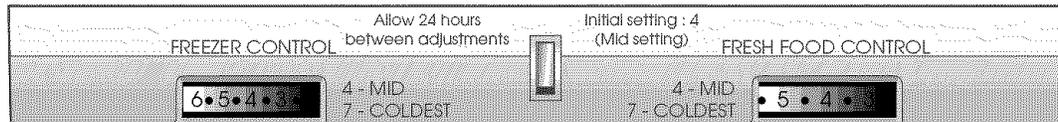
- Adjust the leveling/lock screws beneath each front corner at the base of the cabinet. Turn these leveling/lock screws clockwise to raise a cabinet corner and counterclockwise to lower a cabinet corner (see fig. 3).
- If the floor is not level and it is necessary to raise the rear of the cabinet, we suggest rolling the rear wheels onto a piece of plywood or other shim material.



# Temperature Controls

Depending on the model, the style and location of the controls will vary. Some models have two dial or two slide controls at the top of the fresh food compartment. Other models have separate controls, one at the top of the fresh food compartment and another single control at the back of the freezer compartment.

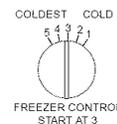
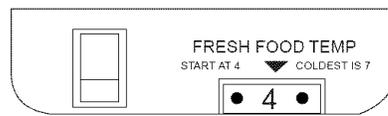
## Double Dial Controls:



### Initial Settings

- The freezer control has settings from 1 (warmest) to 7 (coldest). Initially set this control on 4.
- The fresh food control has settings from 1 (warmest) to 7 (coldest). Initially set this control on 4.

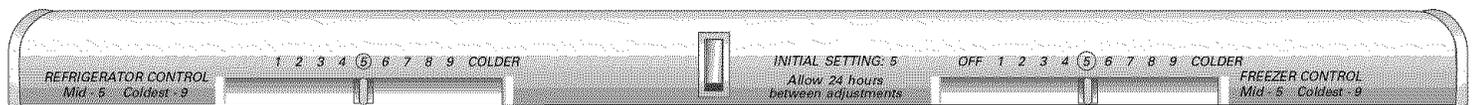
## Separate Single Dial Controls:



### Initial Settings

- The fresh food control has settings from 1 (warmest) to 7 (coldest). Initially set this control on 4.
- The freezer control has settings from 1 (warmest) to 5 (coldest). Initially set this control on 3.

## Slide Controls:



### Initial Settings

- The refrigerator control has settings from 1 (warmest) to 9 (coldest). Initially set this control on 5.
- The freezer control has settings from 1 (warmest) to 9 (coldest). Initially set this control on 5.

### NOTE:

- Your refrigerator will run continuously for several hours when you first start it. This is normal.
- Let the refrigerator run at least 8-12 hours before adding food.

# Temperature Controls

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## Adjusting the Temperature Controls

- 24 hours after adding food, you may decide that one or both compartments should be colder or warmer. If so, adjust the control(s) as indicated in the table below.
- Except when starting the refrigerator, do not change either control more than one number at a time.
- Allow 24 hours for temperatures to stabilize before resetting.
- Changing either control will have some effect on the temperature of the other compartment.

### Temperature Control Guide

Fresh Food Compartment too Warm	Adjust fresh food control to next higher setting.
Fresh Food Compartment too Cold	Adjust fresh food control to next lower setting.
Freezer too Warm	Adjust freezer control to next higher setting.
Freezer too Cold	Adjust freezer control to next lower setting.
Turn Refrigerator Off (Dial Controls)	Set fresh food control to OFF or 0.
Turn Refrigerator Off (Slide Controls)	Slide the freezer control to OFF.

**NOTE:** Turning the control to OFF or 0 stops cooling in BOTH compartments. It does not shut off power to the refrigerator.

## No Defrosting

Your refrigerator is designed to defrost automatically.

**NOTE:** During the automatic defrost cycle, you may notice a red glow/reflection in the vents on the back wall of the freezer compartment and you may hear the sound of water droplets coming into contact with the defrost heater. This is normal during the defrost cycle.

## Warm Cabinet Surfaces

At times, the front of the refrigerator cabinet may be warm to the touch. This is a normal occurrence that helps prevent moisture from condensing on the cabinet. The condition will be more noticeable when you first start the refrigerator, during hot weather and after excessive or lengthy door openings.

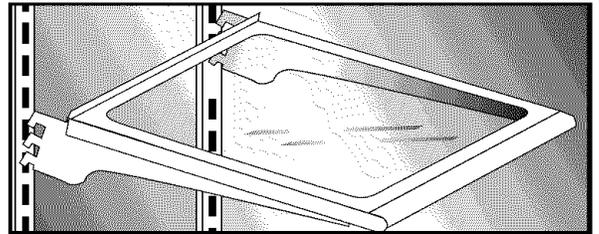
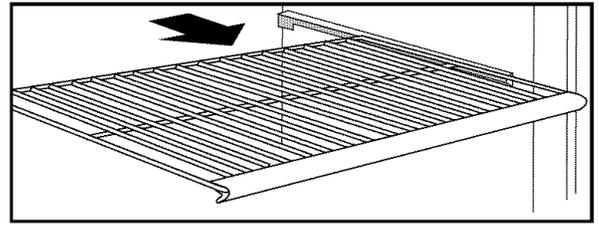
# Looking Inside

## Fresh Food Compartment

### Shelves

**Full Width Shelves:** Some models have full width shelves that rest on linear support rails. To remove: pull the shelf forward until it stops, lift the front and pull the shelf straight out. To reinstall, reverse this procedure.

**Adjustable Shelves:** Cantilever shelves may be available with your refrigerator. To remove a shelf, slightly lift up the rear of the shelf and pull straight out. To lock the shelf into another position, tilt up the front edge of the shelf. Insert the hooks into the desired frame openings and let the shelf settle into place, making sure the shelf is securely locked at the rear. On certain models the outside edge of the shelf rests on rails formed into the side of the refrigerator cabinet.



shelf style may vary

**⚠ WARNING — Never attempt to adjust a shelf that is loaded with food (except in the case of the Elevator™ Shelf).**

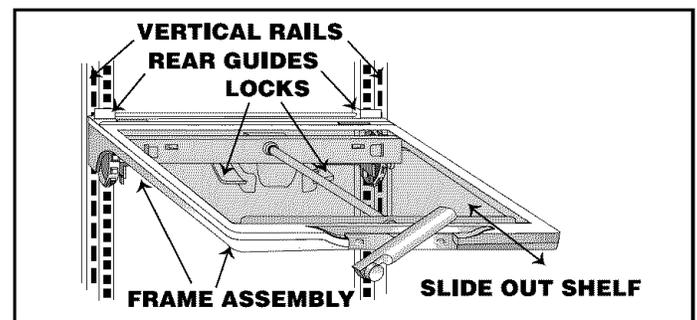
### Elevator™ Shelf (select models)

The fresh food compartment may be equipped with an Elevator™ Shelf. This shelf has a spill retainer edge for easy cleanup. It also has the convenient slide out feature that allows easy access to items stored at the rear of the shelf.

This shelf can be adjusted up or down without being unloaded.

To adjust an Elevator™ Shelf, pull out the knob on the crank handle. Rotate the crank clockwise to raise the height of the shelf, and counterclockwise to lower the height of the shelf.

To remove the Elevator™ shelf for occasional cleaning, completely unload the shelf and pull the shelf forward. When the shelf stops, press up on the tabs located underneath its outside edges, then continue pulling forward, clear of the frame. To reinstall, align the shelf to the frame and push it all the way back. (There is no need to depress the tabs for reinstallation).



In ordinary use, the Elevator™ shelf with the frame assembly does NOT require removal. Though unlikely, and not recommended, the correct removal procedure is as follows: Unload the shelf completely and raise the shelf to its highest possible position. While supporting the shelf and frame from the front, press both locks inward. Lift slightly and tilt the frame assembly to allow the rear guides to clear the vertical rails. The entire assembly can then be moved forward and clear of the refrigerator compartment. To reinstall, tilt the frame assembly while depressing both locks, reposition the rear guide behind the vertical rails. When the shelf is level, release the locks allowing the shelf to latch into the correct position.

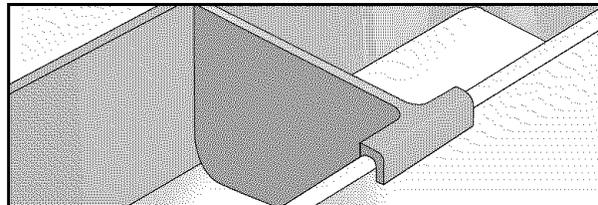
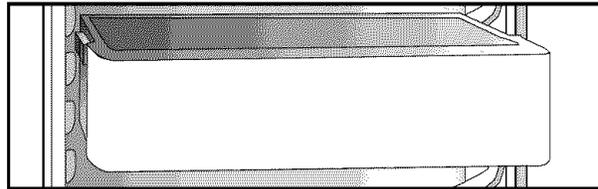
# Looking Inside

## Fresh Food Compartment

The **Pick-Off Door Bins** (select models) are designed to accommodate gallon-plus sized containers. They are adjustable and easily removed. To remove: Lift the bin up until it clears the retainers on the door liner, then pull the bin straight out. Reverse the above procedure to replace the bin.

Other models are constructed with durable, **Fixed Door Shelves** with the gallon-plus storage capacity.

**Keepers** (select models) fit in door shelves or bins to secure bottles and other containers in place when the door is opened or closed. Keepers are adjusted by sliding side to side.



Select refrigerator models have a **Snack Center Drawer** designed to provide a short term storage area for fresh meats, cheeses and luncheon meats.

To remove the Snack Center Drawer for cleaning:

- pull the drawer out until it stops
- lift the drawer up slightly and pull it out

To replace the drawer:

- reverse the above procedure

This drawer can be positioned as desired on either the left or the right side of the refrigerator cabinet.

***For best results, keep the drawer tightly closed.***

The **Crispers** provide storage for fruit and vegetables. Some crisper drawers have humidity slide controls.

For fruit storage, slide the control to the left to provide lower humidity conditions in the drawer.

For vegetable storage, slide the control to the right to provide higher humidity conditions in the drawer.

***For best results, keep the crispers tightly closed.***

To remove a crisper drawer for cleaning:

- pull out the crisper until it stops
- tilt the drawer up slightly and pull it out.

To replace the crisper drawer:

- align the drawer in the tracks, lift the drawer front and slide in.

***The Crisper Shelf Top serves as the lower refrigerator shelf.***

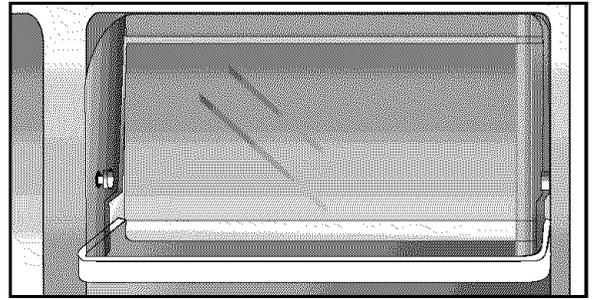
To remove the crisper shelf, lift the front edge of the shelf, pull the shelf straight out.

To replace the crisper shelf, position the rear of the shelf on the support. Push the shelf back until the front edge can be lowered into place.

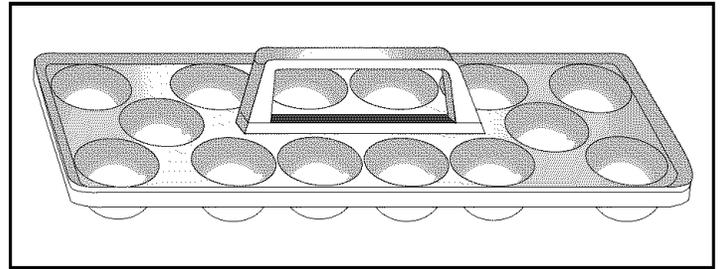
# Looking Inside

## Fresh Food Compartment

To use the Dairy Compartment, simply raise the cover.



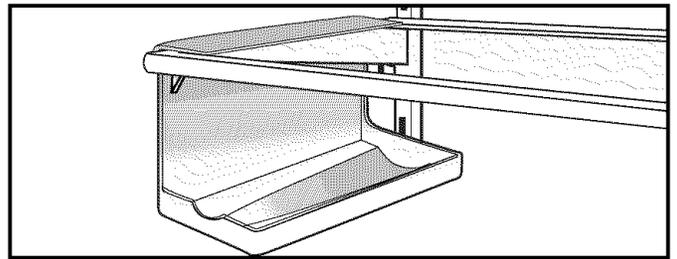
The **Egg Cradle** (select models) holds a “dozen-plus” eggs. It can be removed to be washed or carried to a work area.



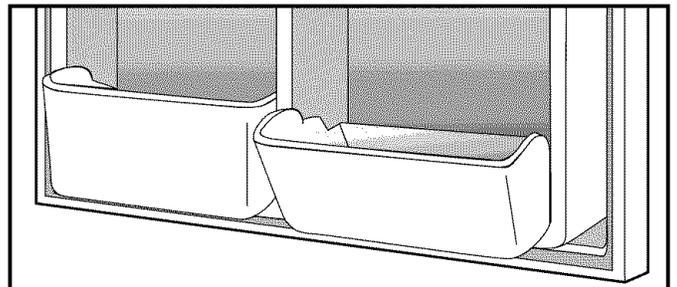
style may vary

The **Multi-Use Rack** (select models) provides a place for horizontally storing wine. The rack also can hold canned beverages or an egg carton.

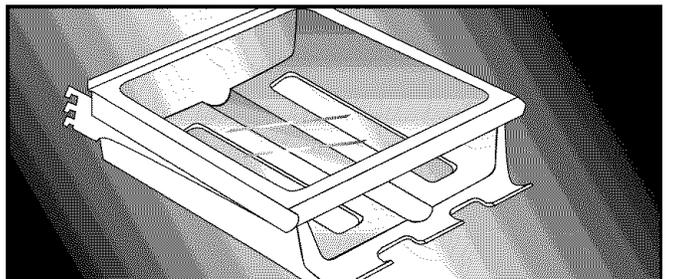
Position the rack to rest on the left hand side of a refrigerator shelf (this rack cannot be positioned on an Elevator™ shelf).



The **Tilt Out Refrigerator Door Bins** (select models) are ideal for storing awkward containers such as liter bottles and bagged items. By tilting the bins outward, space is opened up to conveniently load or retrieve contents.



The **Multi-Can Rack** (select models) suspends from one of the spill-proof refrigerator shelves. It hooks over the wires found in the framework under the shelf. The sloped design allows for cans to roll forward as one is removed.



# Looking Inside

## Freezer Compartment

Some refrigerators are equipped with an adjustable Freezer Shelf. The shelf can be adjusted to accommodate a variety of frozen food loads.

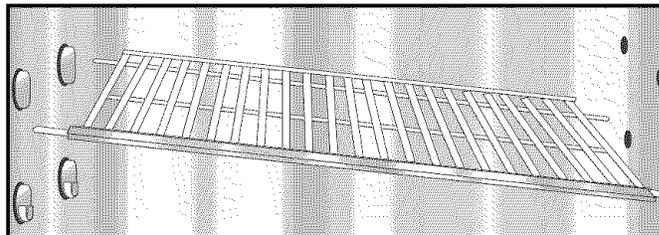
To remove the shelf:

- lift the left end up about 3 inches
- pull the right end bars out of the cups in the sidewall.

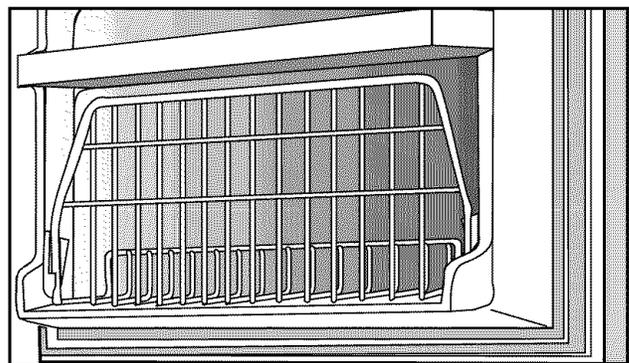
To replace the shelf:

- reposition the removable support plugs on the left side wall to the desired level
- reverse the removal procedure.

The Drop Down Freezer Basket (select models) is found on the lower shelf of the freezer door. This area provides space for frozen food items that tend to shift or slide (such as bagged vegetables).



**⚠ WARNING** — *Never attempt to adjust this type of shelf when it is loaded with food.*



# Ice Service

## Ice Cube Trays

Some models are equipped with ice cube trays and an ice storage bin. The bin stacks neatly on top of the ice cube trays. To release the ice cubes from a tray, hold the tray upside down over the bin and twist both ends.

Some models are automatic ice maker ready. The number of the appropriate ice maker kit needed for installation into these models appears on the data plate. The kit contains installation instructions and water connection instructions.

**NOTE:** Energy rating guides that are posted on the refrigerator at the time of purchase do not include optional ice maker energy usage.

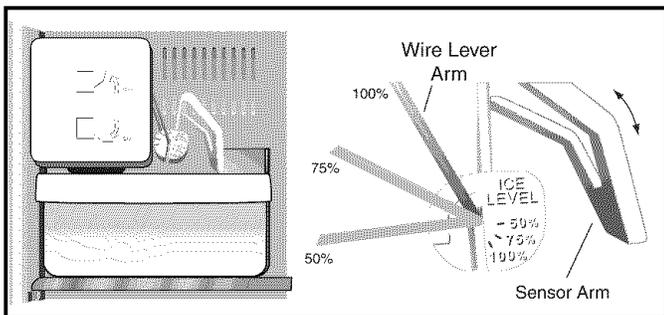
## Automatic Ice Maker (select models)

Other models have a factory installed ice maker. The water inlet tubing assembly required to complete the water connection to the water valve is located in a bag inside the refrigerator. Connect the ice maker to the water supply as instructed in the separate instructions furnished with the refrigerator.

### Adjustable Ice Level (select models)

Some ice makers are equipped with a sensor arm to adjust the amount of ice in your ice storage tray for times when less ice is needed.

**To adjust the amount of ice produced:** Push the plastic sensor arm inward and rotate the wire lever arm to the desired capacity.



- After your refrigerator has been connected to the water supply, move the sensor arm into the down position. This will start its operation. The ice maker will fill with water when the freezer reaches the proper temperature.
- It may be 8 to 12 hours before the ice maker furnishes any usable ice cubes. The first one or two batches will

probably contain undersized and irregular cubes because of air in the supply line.

- The initial batch may also contain impurities from the new water supply piping. Therefore, all cubes from the first two or three batches should be discarded.
- When the ice cubes are ejected it is normal for several cubes to be joined together at the ends. They can easily be broken apart. The ice maker will continue to make ice until the supply of ice cubes raises the sensor arm, shutting the ice maker off.
- Certain sounds may accompany the various cycles of the ice maker. The motor may have a slight hum, the cubes will rattle as they fall into an empty storage pan and the water valve may click or "buzz" occasionally.
- If the ice is not used frequently, the ice cubes will become cloudy, shrink, stick together and taste stale. Empty the ice storage bin periodically and wash it in lukewarm water. Be sure to dry the bin before replacing it.
- To remove the ice bin, pull it forward, away from the ice maker. To avoid the ice maker dumping ice while the bin is removed, turn the ice maker off by lifting the sensor arm.
- To replace the ice bin, reverse the above procedure. Turn the ice maker on by lowering the wire lever arm.
- Beverages and foods should *not* be placed in the ice storage bin for quick chilling. These items can block the sensor arm, causing the ice maker to malfunction.
- Turn off (arm up) the ice maker when the water supply is to be shut off for several hours.

## For Your Safety

Do not place fingers or hands on the automatic ice making mechanism while the refrigerator is plugged in. This will help protect you from possible injury. It will also prevent interference with moving parts of the ejector mechanism and the heating element that releases the cubes.

Under certain rare circumstances, ice cubes may be discolored, usually appearing with a green-bluish hue. The cause of this unusual discoloration can be a combination of factors such as certain characteristics of local waters, household plumbing and the accumulation of copper salts in an inactive water supply line which feeds the ice maker.

Continued consumption of such discolored ice cubes may be injurious to health. If such discoloration is observed, discard the ice cubes and contact your dealer to purchase and install a water line filter.

# Food Storage Tips

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## Fresh Food Storage

- The fresh food compartment of a refrigerator should be kept between 34°F and 40°F with an optimum temperature of 37°F. To check the temperature, place an appliance thermometer in a glass of water and place in the center of the refrigerator. Check after 24 hours. If the temperature is above 40°F adjust the controls as explained on page 4.
- Avoid overcrowding the refrigerator shelves. This reduces the circulation of air around the food and results in uneven cooling.

## Fruits and Vegetables

- Storage in the crisper drawers traps moisture to help preserve the fruit and vegetable quality for longer time periods. (Refer to page 6).
- Sort fruits and vegetables before storage and use bruised or soft items first. Discard those showing signs of decay.
- Always wrap odorous foods such as onions and cabbage so the odor does not transfer to other foods.
- While vegetables need a certain amount of moisture to remain fresh, too much moisture can shorten storage times (especially lettuce). Drain vegetables well before storing.

## Meat and Cheese

- Raw meat and poultry should be wrapped securely so leakage and contamination of other foods or surfaces does not occur.
- Occasionally mold will develop on the surface of hard cheeses (Swiss, Cheddar, Parmesan). Cut off at least an inch around and below the moldy area. Keep your knife or instrument out of the mold itself. The remaining cheese will be safe and flavorful to eat. Do **NOT** try to save individual cheese slices, soft cheese, cottage cheese, cream, sour cream or yogurt when mold appears.

## Dairy Food

- Most dairy foods such as milk, yogurt, sour cream and cottage cheese have freshness dates on their cartons for appropriate length of storage. Store these foods in the original carton and refrigerate immediately after purchasing and after each use.

## Frozen Food Storage

- The freezer compartment of a refrigerator should be kept at approximately 0°F. To check the temperature, place an appliance thermometer between the frozen packages and check after 24 hours. If the temperature is above 0°F, adjust the control as described on page 4.
- A freezer operates more efficiently when it is at least two-thirds full.

## Packaging Foods for Freezing

- To minimize dehydration and quality deterioration use aluminum foil, freezer wrap, freezer bags or airtight containers. Force as much air out of the packages as possible and be sure they are tightly sealed. Trapped air can cause the food to dry out, change color and develop an off-flavor (freezer burn).
- Overwrap fresh meats and poultry with suitable freezer wrap prior to freezing.
- **Do not refreeze meat that has completely thawed.**

## Loading the Freezer

- Avoid adding too much warm food to the freezer at one time. This overloads the freezer, slows the rate of freezing and can raise the temperature of frozen foods.
- Leave a space between the packages so cold air can circulate freely, allowing food to freeze as quickly as possible.
- Avoid storing hard-to-freeze foods such as ice cream and orange juice on the freezer door shelves. These foods are best stored in the freezer interior where the temperature varies less with door openings.

# Food Storage Chart

(Storage times are approximate and may vary depending on type of packaging, storage temperature, and the quality of the food when purchased.)

Foods	Refrigerator	Freezer	Storage Tips
<b>DAIRY PRODUCTS</b>			
Butter	1 month	6-9 months	Wrap tightly or cover.
Milk & cream	1 week	Not recommended	Check carton date. Close tightly. Don't return unused portions to original container. Don't freeze cream unless whipped.
Cream cheese, cheese spread & cheese food	1-2 weeks	Not recommended	Wrap tightly.
Cottage cheese	3-5 days	Not recommended	Store in original carton. Check carton date.
Sour cream	10 days		
Hard cheese (Swiss, Cheddar & Parmesan)	1-2 months	4-6 months May become crumbly	Wrap tightly. Cut off any mold.
<b>EGGS</b>			
Eggs in the shell, Leftover yolks or whites	3 weeks 2-4 days	Not recommended 9-12 months	Refrigerate small ends down. For each cup of yolks to be frozen, add 1 tsp. sugar for use in sweet, or 1 tsp. salt for non-sweet dishes.
<b>FRUITS</b>			
Apples	1 month	8 months (cooked)	May also store unripe or hard apples at 60-70°F.
Bananas	2-4 days	6 months (whole/peeled)	Ripen at room temperature before refrigerating. Bananas & avocados darken when refrigerated.
Pears, plums, avocados	3-4 days	Not recommended	
Berries, cherries, apricots	2-3 days	6 months	
Grapes	3-5 days	1 month (whole)	
Citrus fruits	1-2 weeks	Not recommended	May also store at 60-70°F. If refrigerated, store uncovered.
Pineapples, cut	2-3 days	6-12 months	Will not ripen after purchase. Use quickly.
<b>VEGETABLES</b>			
Asparagus	1-2 days	8-10 months	Don't wash before refrigerating. Store in crisper.
Brussels sprouts, broccoli, cauliflower, green peas, lima beans, onions, peppers	3-5 days	8-10 months	Wrap odorous foods. Leave peas in pods.
Cabbage, celery	1-2 weeks	10-12 months	Wrap odorous foods & refrigerate in crisper.
Carrots, parsnips, beets, & turnips	7-10 days	8-10 months	Remove tops. Wrap odorous foods & refrigerate in the crisper.
Lettuce	7-10 days	Not recommended	
<b>POULTRY &amp; FISH</b>			
Chicken and Turkey, whole	1-2 days	12 months	Keep in original packaging for refrigeration. Place in the Meat and Cheese Drawer. When freezing longer than 2 weeks, overwrap with freezer wrap.
Chicken and Turkey, pieces	1-2 days	9 months	
Fish	1-2 days	2-6 months	
<b>MEATS</b>			
Bacon	7 days	1 month	Fresh meats can be kept in original packaging for refrigeration. Place in the Meat and Cheese Drawer. When freezing longer than 2 weeks, overwrap with freezer wrap.
Beef or lamb, ground	1-2 days	3-4 months	
Beef or lamb, roast & steak	3-5 days	6-9 months	
Ham, fully cooked, whole	7 days	1-2 months	Unopened, vacuum-packed luncheon meat may be kept up to 2 weeks in the Meat and Cheese Drawer.
half slices	5 days 3 days	1-2 months 1-2 months	
Luncheon meat	3-5 days	1-2 months	
Pork, roast	3-5 days	4-6 months	
Pork, chops	3-5 days	4 months	
Sausage, ground	1-2 days	1-2 months	
Sausage, smoked	7 days	1-2 months	
Veal	3-5 days	4-6 months	
Frankfurters	7 days	1 month	

Sources: United States Department of Agriculture; Food Marketing Institute; Cooperative Extension Service, Iowa State University

# Storing the Refrigerator

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## Vacations

If you will be gone for a month or less, leave the controls at the usual settings.

During longer absences:

- a) remove all food,
- b) shut off the ice maker (if installed) and the valve where you tapped into the water line to supply the refrigerator,
- c) disconnect the refrigerator from the electrical outlet,
- d) clean and dry the refrigerator thoroughly,
- e) leave the doors open to prevent odors.

## Moving

When moving, follow steps a–d under Vacations. In addition, remove and carefully pack any items that are easily removable. Ship the refrigerator in an upright position with the doors taped shut.

# Care & Cleaning

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Refer to the chart on the following page for specific refrigerator cleaning guidelines.

**Disconnect the power cord before cleaning.**

## Cleaning Under the Refrigerator

Your refrigerator can be rolled out for cleaning the floor underneath. Raise the locking feet if engaged (see page 2). Pull the refrigerator straight out from the wall.

## Replacing a Light Bulb

**CAUTION:** Disconnect the power cord before replacing light bulb(s). Wear gloves as protection against possible broken glass.

*Always use a standard 40 or 60 watt appliance bulb.*

### Refrigerator

The light bulb(s) is/are located under the top of the refrigerator compartment.

- To remove the bulb cover:  
Squeeze the tabs at the base of the cover. Using gentle downward pressure, the bulb cover should snap out.
- Unscrew the lightbulb and replace.
- Replace the bulb cover by snapping the tabs back into the appropriate slots.

## No Clean™ Commercial-Duty Condenser

A clean condenser means more efficient refrigerator operation. Thanks to the unique design of the No Clean™ condenser, there is no longer a need for routine condenser cleaning in normal home usage surroundings.

Some operating environments may be particularly dusty or greasy. In these situations, the condenser can be periodically cleaned to insure maximum efficiency.

### Freezer

Some models are equipped with a freezer light. This light is located on the back wall of the freezer compartment, near the upper right corner.

To remove the bulb cover:

- Grasp the top and bottom of the bulb cover. Press in the areas of the attachment tabs, applying enough pressure to unhook the tabs. At the same time, pivot the cover down and remove.
- Unscrew the lightbulb and replace.
- Replace the bulb cover by pivoting it back into place and snapping the tabs into the appropriate slots.

# Care and Cleaning

**⚠ CAUTION:** Disconnect the power cord before cleaning. Do not touch refrigerated surfaces with wet or damp hands. Damp objects stick to cold metal surfaces. Before cleaning the freezer, allow it to warm up. Allow glass shelves to warm up before immersing in warm water.

## Refrigerator Cleaning Chart

Refrigerator Exterior		
Part	Cleaning Agents	Tips and Precautions
Base grille	Soap and water Mild liquid sprays Vacuum cleaner attachment	Remove the base grille by grasping the ends and pulling straight out. To replace, align the clips with the round openings in the cabinet and push each end in until the base grille snaps into place.
Condenser	Cleaning brush (Part No. 20001017). Available from your dealer.	No need for cleaning unless environment is particularly greasy, dusty or there is significant pet traffic in the home (see page 12).
Door handles	Soap and water Mild liquid sprays	
Painted metal surfaces: Cabinet, doors	Soap and water Mild liquid sprays	Dry with a clean, soft cloth. Do not wipe the refrigerator with a soiled dishwashing cloth or wet towel. These may leave residue that can scratch and weaken the paint. Do not use scouring pads, powdered cleansers, bleach or cleaners containing bleach. These products can scratch and erode the paint finish. Do not wax plastic or vinyl parts.
Refrigerator & Freezer Interior		
Door gasket	Baking soda and water Soap and water	Use 1-2 tablespoons baking soda per quart of water. Be sure to wring out excess water from sponge or cloth when cleaning around controls, lights, or electrical parts.
Glass shelves	Soap and water Glass cleaner Mild liquid sprays	<b>Allow the glass to warm up to room temperature before immersing in warm water.</b> Never use hot water.
Interior and door liner	Soap and water Baking soda and water	See above for baking soda solution. <b>DO NOT</b> use abrasive cleaners, concentrated detergents, bleaches, cleaning waxes, solvents or polish cleaners to clean the refrigerator interior.
Drawers, bins, egg cradle, etc.	Soap and water	Dry thoroughly. Do Not wash in automatic dishwasher.

# Before You Call

## Check these points if your refrigerator...

<b>Won't Run</b>	<ul style="list-style-type: none"> <li>• temperature control turned to "Off" or 0</li> <li>• power cord not plugged in</li> <li>• no power at the electrical outlet</li> <li>• circuit breaker tripped or the house fuse blown</li> <li>• refrigerator is in automatic defrost</li> </ul>
<b>Runs too long/too frequently</b>	<ul style="list-style-type: none"> <li>• modern refrigerators are larger and run colder, which requires more running time to provide more stable temperatures</li> <li>• prolonged door openings</li> <li>• base grille blocked</li> <li>• too many door openings</li> <li>• door not sealing (due to a package or a container holding door open)</li> </ul>
<b>Noisy operation</b>	<ul style="list-style-type: none"> <li>• cabinet not level</li> <li>• weak floor</li> </ul>
<b>Odor in cabinet</b>	<ul style="list-style-type: none"> <li>• odor producing foods should be covered or wrapped</li> <li>• interior needs cleaning</li> </ul>
<b>Warm air from cabinet bottom</b>	<ul style="list-style-type: none"> <li>• normal air flow for condenser circulation</li> </ul>
<b>Cabinet vibrates</b>	<ul style="list-style-type: none"> <li>• cabinet not level</li> <li>• weak floor</li> </ul>
<b>Moisture on inside cabinet walls</b>	<ul style="list-style-type: none"> <li>• hot, humid weather</li> <li>• frequent or prolonged door openings</li> <li>• door not closed properly</li> </ul>
<b>Excessive moisture in crisper</b>	<ul style="list-style-type: none"> <li>• food not wrapped properly</li> <li>• hot, humid weather</li> </ul>
<b>Foods dry out (fresh or frozen)</b>	<ul style="list-style-type: none"> <li>• packages not wrapped or sealed properly</li> <li>• crisper not tightly closed</li> <li>• temperature control set too cold</li> </ul>
<b>Cabinet light not working</b>	<ul style="list-style-type: none"> <li>• bulb burned out</li> <li>• no power at the outlet</li> </ul>
<b>Refrigerator compartment too warm</b>	<ul style="list-style-type: none"> <li>• refrigerator control set too warm</li> <li>• prolonged door openings</li> </ul>
<b>Refrigerator compartment too cold</b>	<ul style="list-style-type: none"> <li>• refrigerator control set too cold</li> </ul>
<b>Freezer compartment too warm</b>	<ul style="list-style-type: none"> <li>• freezer control set too warm</li> <li>• prolonged door openings</li> </ul>
<b>Sizzling sound in freezer</b>	<ul style="list-style-type: none"> <li>• a normal sound caused by defrost water dripping on defrost mechanism</li> </ul>
<b>Visible glow in the freezer vents</b>	<ul style="list-style-type: none"> <li>• appearance of a red glow or reflection is normal during the defrost cycle</li> </ul>
<b>Freezer not freezing properly</b>	<ul style="list-style-type: none"> <li>• products with high sugar content may not harden completely when frozen (ice cream, concentrated juice, etc.)</li> <li>• adjust freezer control to a colder setting</li> </ul>
<b>Ice cubes sticking in tray</b>	<ul style="list-style-type: none"> <li>• trays may be coated with residue film from minerals in the water. Wipe trays with vinegar-soaked cloth until clean. If residue is heavy, clean trays each time the refrigerator is cleaned.</li> </ul>
<b>Ice cubes evaporate</b>	<ul style="list-style-type: none"> <li>• cold air moving over the ice cubes causes shrinkage, especially with limited usage. This is normal.</li> </ul>
<b>Automatic ice maker not operating</b>	<ul style="list-style-type: none"> <li>• stop arm in OFF (up) position</li> <li>• water supply turned off</li> <li>• water pressure too low</li> <li>• freezer too warm</li> </ul>
<b>Front cabinet surface warm to the touch</b>	<ul style="list-style-type: none"> <li>• special design to limit condensation during periods of high humidity</li> </ul>

# Refrigerator Warranty

## Full One Year Warranty

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

Ice Maker – when purchased with the refrigerator and installed by the dealer the ice maker will be considered part of the refrigerator for warranty purposes.

## Limited Warranty — Major Refrigeration Components

### Second thru Fifth Year:

After the first year from the date of original retail purchase, through the end of the fifth year, Maytag Appliances will repair or replace, at its option, free of charge for parts and labor, any part of the sealed refrigeration system (consisting of the compressor, evaporator, condenser, drier and connecting tubing) and the cabinet liner (exclusive of the door liner) which fail in normal home use. Mileage and transportation charges, if required, shall be the responsibility of the owner.

**Please note:** The full warranty and the limited warranties apply when the refrigerator is located in the United States or Canada. Refrigerators located elsewhere are covered by the limited warranties only including parts that fail during the first year.

## LIMITATIONS OF LIABILITY

The warrantor shall not be liable for any incidental or consequential damages, including food loss. Some states do not allow the exclusion or limitation of consequential damages, so the above limitation or exclusion may not apply to you.

**The specific warranties expressed above are the ONLY warranties provided by the manufacturer. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.**

## 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 Appliances Sales Company, Maytag Customer Assistance at the number listed below. Should you not receive satisfactory warranty service, please call or write:

Maytag Appliances Sales Company  
Attn: CAIR® Center  
P.O. Box 2370  
Cleveland, TN 37320-2370  
U.S. 1-800-688-9900  
CANADA 1-800-688-2002  
U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

**NOTE:** When writing about an unsolved service problem, please include the following information:

- (a) Your name, address and telephone number;
- (b) Model number, serial number, and revision number (found on the top front interior of the refrigerator compartment);
- (c) Name and address of your dealer and the date the appliance was bought;
- (d) A clear description of the problem you are having;
- (e) Proof of purchase (sales receipt).

## 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 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.

User's Guides, service manuals and parts catalogs are available from Maytag Appliances Sales Company, Maytag Customer Assistance.

MAYTAG • 403 W. 4<sup>th</sup> Street N. • P.O. Box 39 • Newton, Iowa 50208

**MAYTAG ONLINE** <http://www.maytag.com>