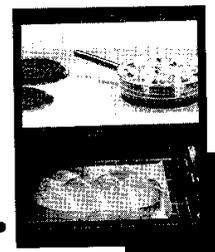
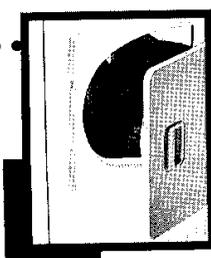
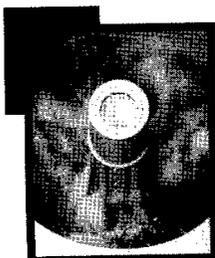


USER'S GUIDE

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KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE



Welcome.....

Congratulations on your choice of a Maytag 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 10.

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.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.**
- **WHAT TO DO IF YOU SMELL GAS:**
 - **Do not try to light any appliance.**
 - **Do not touch any electrical switch.**
 - **Do not use any phone in your building.**
 - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
 - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified installer. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Always disconnect power to appliance before servicing.

To ensure proper operation and avoid possible injury damage to unit do not attempt to adjust, repair, service, replace any part of your appliance unless it is specifically recommended in this guide. All other servicing should be referred to a qualified servicer.

To Prevent Fire or Smoke Damage

Be sure all packing materials are removed from the appliance before operating it.

Do not store combustible materials, gasoline, and other flammable vapors and liquid near cooktop.

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

Do not touch surface burner areas or any areas near burners. During and after use, these areas may be hot enough to cause burns. Avoid contact with these areas by clothing or other flammable materials until they have had sufficient time to cool.

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. NEVER leave plastic items on the cooktop as they may melt or soften if left too close to a lighted surface burner.

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

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.

Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.

If fire is in a pan on the surface burner, cover pan with lid or cookie sheet. Never attempt to pick up or move a flaming pan.



Child Safety

NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot. NEVER allow children to sit or stand on any part of the appliance.

Children must be taught that the appliance and utensils in 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.

CAUTION: NEVER store items of interest to children in cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured.

About Your Appliance

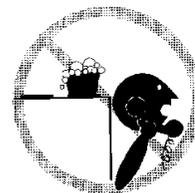
NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, do not use the cooktop as a storage area for food or cooking utensils.

Cooking Safety

Always place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.

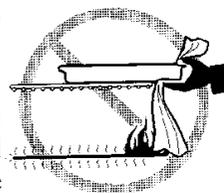
Always adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance.

NEVER leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. Do not use high heat for extended cooking operations.



NEVER heat an unopened container on a surface burner. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.

Use dry, sturdy potholders. Damp potholders may cause burns from steam. Dishtowels or other substitutes should never be used as potholders because they can trail across hot surface burners and ignite or get caught on appliance parts.



Do not let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood turn the fan on.

NEVER wear garments made of flammable material or loose fitting or long-sleeved apparel while cooking. Clothing may ignite or catch utensil handles.



SAFETY INSTRUCTIONS (continued)

Utensil Safety

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose-handled pans. Also avoid using pans, especially small pans, with heavy handles as they could be unstable and easily tip. Pans that are heavy to move when filled with food may also be hazardous.

To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.

Never let a pan boil dry as this could damage the utensil and the appliance.

Only certain types of glass, glass/ceramic, ceramic or glazed utensils are suitable for cooktop or oven usage without breaking due to the sudden change in temperature. Follow 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 guide. Do not use eyelid covers for the surface units or stovetop 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 the appliance.

Deep Fat Fryers

Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of the fat.

Cleaning Safety

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

Clean only parts listed in this guide and use procedures recommended.

Important Safety Notice and Warning

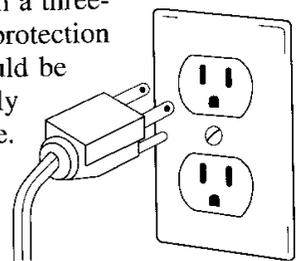
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

WARNING

Electrical Grounding Instructions

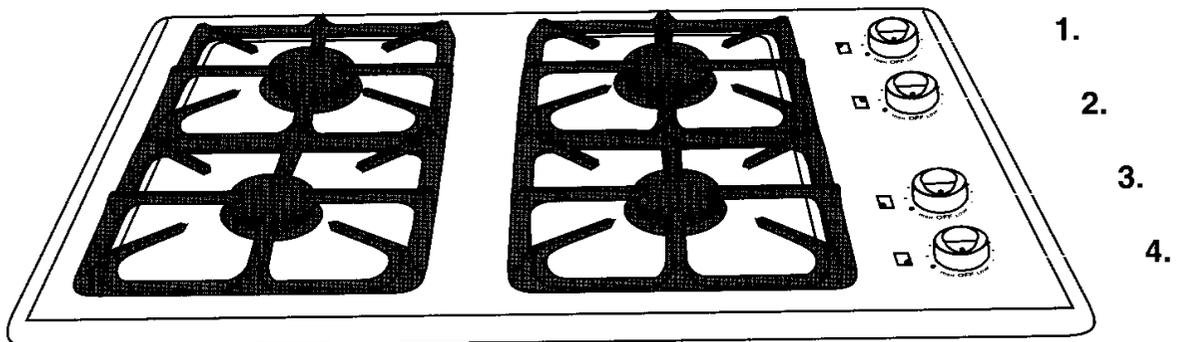
The appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.



Save These Instructions for Future Reference

Cooktop at a Glance

Model MGC5430



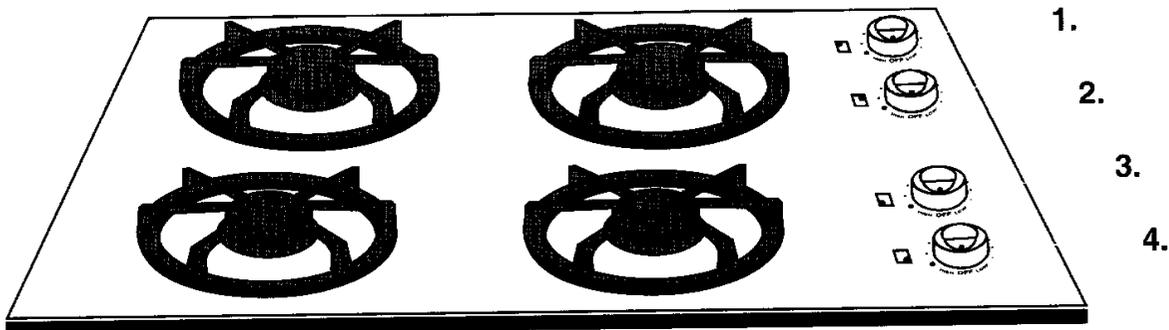
1. Left Rear
(11,000 BTUs)

3. Left Front
(9,200 BTUs)

2. Right Rear
(7,200 - 850 BTUs)

4. Right Front
(12,000 BTUs)

Model MGC6430



1. Left Rear
(9,200 BTUs)

3. Left Front
(9,200 BTUs)

2. Right Rear
(7,200 - 850 BTUs)

4. Right Front
(9,200 BTUs)



Using Your Cooktop



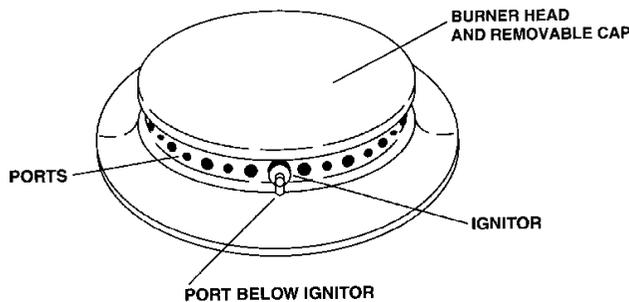
CAUTIONS:

- If flame should go out during a cooking operation, turn the burner off. If a strong gas odor is detected, open a window and wait five minutes before relighting the burner.
- Be sure all surface controls are set in the OFF position prior to supplying gas to the cooktop.

Pilotless Ignition

Pilotless ignition eliminates the need for a constant standing pilot light. Each surface burner has a spark ignitor. When cleaning around the surface burner use care. If cleaning cloth should catch the ignitor, it could damage it preventing ignition.

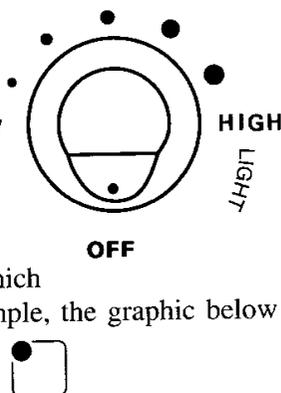
If the surface burner does not light, check if ignitor is broken, soiled or wet. If clogged, clean the small port beneath the ignitor using straight pin.



Surface Control Knobs

Use to turn on the surface burners. An infinite choice of heat settings is available from **LOW** to **HIGH**. At the **HIGH** setting a detent or notch may be felt. The knobs can be set on or between any of the settings.

Graphics next to the knob identify which burner the knob controls. For example, the graphic below shows the left rear burner location.



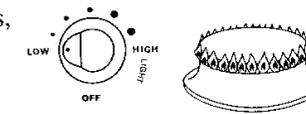
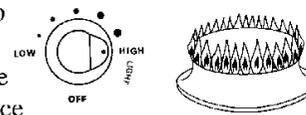
Setting the Controls

1. Place a pan on the burner grate.
 - The burner flame may lift off or appear separated from the port if a pan is not placed on the grate.
2. Push down and turn the knob counterclockwise to the **LIGHT** setting.
 - A clicking (spark) sound will be heard and the burner will light. (All four ignitors will spark when any surface burner knob is turned to the **LIGHT** position.)
3. After the burner lights, turn the knob to the desired flame size.
 - The ignitor will continue to spark until the knob is turned past the **LIGHT** position.

Suggested Heat Settings

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

Setting	Uses
HIGH	Use to bring liquid to a boil or reach pressure in a pressure cooker. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.
LOW	Use to simmer foods, keep foods warm and melt chocolate or butter.



Sealed Burners

The sealed burners of your cooktop are secured to the cooktop and are not designed to be removed. Since the burners are sealed into the cooktop, boilovers or spills will not seep underneath the cooktop. **The cooktop does not lift up.**

However, the burner heads should be cleaned after each use. The head portion of the burner has a removable cap that is easily removed for cleaning. (See page 8 for cleaning directions.)

The burner will operate effectively with or without the burner cap.

High Performance Burner (12,000 BTU*, select models)

There is one high speed burner on your cooktop located in the right front position. This burner offers higher speed cooking that can be used to quickly bring water to a boil and for large-quantity cooking.



Simmer Burner (850 BTU* - select models)

Select cooktop models offer one simmer burner. This burner is located in the right rear position. The simmer burner offers a lower BTU flame for delicate sauces or melting chocolate.



* BTU ratings will vary when using LP gas.

Burner Grates

The grates must be properly positioned before cooking. Improper installation of the grates may result in chipping of the cooktop.

Do not operate the burners without a pan on the grate. The grate's porcelain finish may chip without a pan to absorb the heat from the burner flame.

Although the burner grates are durable, they will gradually lose their shine and/or discolor, due to the high temperatures of the gas flame.

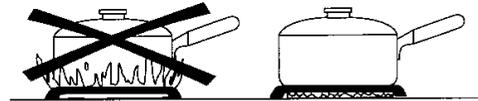
NOTES . . .

- A properly adjusted burner with clean ports will light within a few seconds. If using natural gas the flame will be blue with a deeper blue inner cone.

If the burner flame is yellow or is noisy the air/gas mixture may be incorrect. Contact a service technician to adjust. (Adjustments are not covered by the warranty.)

With LP gas, some yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.

- With some types of gas, you may hear a "popping" sound when the surface burner is turned off. This is a normal operating sound of the burner.
- If the control knob is turned very quickly from HIGH to LOW, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the OFF position, wait several seconds and relight the burner.
- Refer to page 7 to adjust the Low setting, if needed.
- The flame should be adjusted so it does not extend beyond the edge of the pan.



Operating During a Power Failure

1. Hold a lighted match to the desired surface burner head.
2. Push in and turn the control knob slowly to **LIGHT**.
3. Adjust the flame to the desired level.

CAUTION: When lighting the surface burners, be sure all of the controls are in the OFF position. Strike the match first and hold it in position before turning the knob to **LIGHT**.



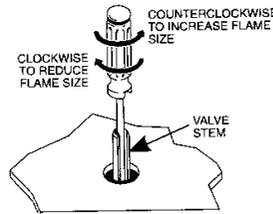
Care and Cleaning

Valve Adjustment

NOTE: All gas adjustments should be done by a qualified servicer only.

The **LOW** setting should produce a stable flame when turning the knob from **HIGH** to **LOW**. The flame should extend to the outer edge of the lip of the burner cap on the **LOW** setting and must be stable on all ports on the **LOW** setting.

To adjust: Operate burner on **HIGH** for about five minutes to preheat burner cap. Turn knob to **LOW**; remove knob, and insert a small screwdriver into the center of the valve stem. Adjust the flame size by turning adjustment screw in either direction, while holding the valve stem securely.



Flame must be of sufficient size to be stable on all burner ports. If flame adjustment is needed, adjust **ONLY** on the **LOW** setting. Never adjust flame size on a higher setting.

How to Remove Appliance for Cleaning and Servicing

When necessary, follow these procedures to remove appliance for cleaning or servicing.

1. Shut off gas supply to appliance.
2. Disconnect electrical supply to appliance.
3. Disconnect gas supply tubing to appliance.
4. Remove screws that secure appliance to cabinet. Remove appliance from cabinet.
5. Reverse procedure to reinstall. If gas has been disconnected check for gas leaks after reconnection. (See installation instructions for gas leak test method.)

NOTE: A trained servicer should make the gas installation, disconnection and reconnection of the gas supply to the appliance.

▲ 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

Burner Caps and Sealed Gas Burners

- Allow burner to cool. Remove burner cap and wash in soapy water with a plastic scouring pad or in the dishwasher. Wash burner head with soapy water and a plastic scouring pad. For stubborn soils on the burner cap or head, clean with a soap-filled, nonabrasive pad or Cooktop Cleaning Creme (Part #20000001) and a sponge.
- For burned on soil, place removeable burner cap on newspapers and spray with commercial oven cleaner. Follow manufacturer's directions.
- Clean gas ports with a straight pin especially the port below the ignitor. Do not enlarge or distort holes.
- Be careful not to get water into burner ports when cleaning burner head.
- When cleaning, use care to prevent damage to the ignitor. If the ignitor is soiled, wet or damaged the surface burner will not light.

Burner Grates
(porcelain on cast iron)

- Wash grates with warm, soapy water and a nonabrasive, plastic scrubbing pad. For stubborn soils, clean with a soap-filled, nonabrasive pad or Cooktop Cleaning Creme (Part #20000001) and a sponge. If soil remains, reapply Cooktop Cleaning Creme, cover with a damp paper towel and soak for 30 minutes. Scrub again. Rinse and dry.
- For burned on soils, remove grates, place on newspapers and carefully spray with commercial oven cleaner. (Do not spray surrounding surfaces.) Place in plastic bags for several hours or overnight. Wearing rubber gloves, remove from bags. Wash, rinse, dry and replace on 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 burner to be sure the knobs have been correctly replaced.

Cooktop brushed chrome
(select models)

- When cool, wash with soap and water, rinse and buff the surface.
- For heavier soil use a mild abrasive cleaner such as Soft Scrub*, rubbing with the grain to avoid streaking the surface.
- 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.**

more . . .

Care and Cleaning (continued)

Cleaning Chart (continued)	
Parts	Cleaning Procedure
Cooktop glass (select models)	<ul style="list-style-type: none"> • When cool, clean with glass cleaner or a damp, soapy cloth, followed by a clean, dry cloth. • Do not use abrasive materials such as scouring pads, steel wool, or powdered cleaning agents. They will damage glass. • To prevent staining of glass, never use excessive amounts of water which may seep under or behind glass.
Cooktop porcelain enamel (select models)	<p>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.</p> <ul style="list-style-type: none"> • 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.

* Brand names are trademarks of the respective manufacturers.



Before You Call for Service

Check these points if . . .

<p>Surface burner fails to light.</p>	<ul style="list-style-type: none"> • Check to be sure unit is properly connected to power supply. • Check for a blown circuit fuse or a tripped main circuit breaker. • Check to be sure burner ports or ignition ports are not clogged. See page 5. • Check to be sure ignitor is dry and clicking. Burner will not light if ignitor is damaged, soiled or wet. If ignitor doesn't click, turn control knob OFF.
<p>The flame is uneven.</p>	<ul style="list-style-type: none"> • Burner ports may be clogged. • Flame setting may need to be adjusted.
<p>Surface burner flame lifts off ports.</p>	<ul style="list-style-type: none"> • Check to be sure a pan is sitting on the grate above.
<p>If surface burner flame is yellow in color.</p>	<ul style="list-style-type: none"> • Contact an authorized Maytag Servicer. • Some yellow tips on the flames are acceptable when using LP gas.

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:

- Your name, address and telephone number;
 - Model number and serial number;
 - Name and address of your dealer or servicer;
 - A clear description of the problem you are having;
 - 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**

Third Through Tenth 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.

- **Sealed Gas Burners**

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 • Newton, Iowa 50208