



## Maytag Wall Ovens & Cooktops



Delish'htful



# SUPERB BAKING

With **Delicious Results!**

## *Peach Pecan Scones*

2 cups all-purpose flour  
1/4 cup sugar  
2 teaspoons baking powder  
Pinch of salt  
1/3 cup butter, chilled  
1/2 cup chopped pecans  
1 cup peeled and chopped  
fresh peaches  
1/2 cup whipping cream  
1 large egg  
1 1/2 teaspoons vanilla extract

Preheat your Maytag wall oven to 425 F°. Lightly butter a baking sheet.

In a large bowl, stir together the flour, sugar, baking powder and salt. Cut in the butter until the mixture resembles coarse crumbs. Toss in the peaches and pecans. In a small bowl, stir together the cream, egg and vanilla. Add the cream mixture to the flour mixture and stir just until combined and moist. Do not overmix!

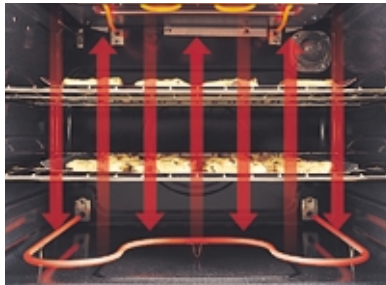
On a lightly floured surface, pat the dough into a circle approximately 11 1/2 inches thick. Cut it into 8 triangular wedges, like a pie. Place on baking sheet and sprinkle with additional sugar.

Bake for 15 – 18 minutes, until lightly browned. Serve warm from oven.

Serves 8.



# Performance in step with the way you want to **cook!**



Maytag's Advanced Cooking System™ features dual-control bake and broil elements that cycle on and off for balanced heating from top to bottom. Combined with our TempSense control and our even heat distribution system, a Maytag wall oven is designed to brown uniformly and bake consistently — without the typical hot or cool spots. So there's no need to continually switch and turn your pans, even when two-rack baking.



Electronic controls and temperature presets are exceptionally user-friendly.



Maytag's convection ovens allow multirack baking with even browning results.



**Maytag wall ovens. With their sophisticated design and advanced cooking technology, your kitchen will cook as good as it looks with superb baking results.**

Wall ovens add an elegant flair and tasteful appeal to any kitchen. Whether you're a gourmet cook — or just want to look like one — Maytag wall ovens set the stage with style. Their star quality shines in the contemporary stainless steel finish option, Full-View oven windows, and easy-to-use electronic oven controls. They're packed with innovative features like our exclusive Advanced Cooking System™ and delay-start cook control. Our convection models offer superb baking and roasting advantages.

Maytag's famous precision engineering goes into every wall oven we make. So they're better insulated with multipane door windows and thermal door seals. And every Maytag wall oven is built to be trouble-free. Choose a Maytag, and set your "inner chef" free with delightful performance and delicious results!

Wall Ovens



## STANDARD FEATURES

Maytag 27" and 30" models give you the most for your money with exclusive technology and extra convenience features! Why pay more and get less?

- Advanced Cooking System™ that bakes and browns foods evenly without turning pans or switching racks
- Six-pass broiler element
- Electronic oven controls
- Automatic self-clean latch
- Full-View oven window
- Automatic oven light plus manual switch
- Fingergrip towel bar handle
- Large porcelain-enamel broiler pan

27" & 30" Electric



30" MODEL – MEW6630 (Shown)  
27" MODEL – MEW6627

**A premier double-oven model!**

**STANDARD FEATURES PLUS:**

- Upper-oven single-speed convection or conventional cooking
- Lower-oven conventional cooking
- Self-clean upper and lower ovens
- Five heavy-duty oven racks
- Available in White, Black and Stainless Steel

(Non-convection oven models MEW5630/5627 have a self-clean upper oven only, and are available in Black and White only)

27" & 30" Electric



30" MODEL – MMW5530 (Shown)  
27" MODEL – MMW5527

**A deluxe model!**

**STANDARD FEATURES PLUS:**

- 1000-watt microwave on top with 1.6 cu. ft. capacity
- Conventional wall oven on bottom
- Self-clean lower oven
- Two heavy-duty oven racks
- Available in White and Black

27" & 30" Electric



30" MODEL – MEW6530 (Shown)  
27" MODEL – MEW6527

**STANDARD FEATURES PLUS:**

- Single-speed convection or conventional cooking
- Self-clean oven
- Three heavy-duty oven racks
- Available in White, Black and Stainless Steel

(Non-convection oven models MEW5530B/5527 available in Black and White only)

# Ovens

## Models & Features

### STANDARD FEATURES

Maytag 24" wall ovens are packed with standard features that are anything but basic:

- Electronic controls with clock and timer
- Oven light
- Electronic oven control
- Delay-start cook control

24" Electric



MODEL CWE5800

#### STANDARD FEATURES PLUS:

- Self-clean upper oven
- Two oven lights
- Three heavy-duty oven racks
- Available in White and Black

24" Electric



MODEL CWE4800

#### STANDARD FEATURES PLUS:

- Self-clean oven
- Two heavy-duty oven racks
- Available in White and Black

*(Standard-clean oven model CWE4200 available in Black only)*

24" Gas



MODEL CWG3600

#### STANDARD FEATURES PLUS:

- Extra-large broiler with light
- Two heavy-duty oven racks
- One broiler rack
- Available in Black

24" Gas



MODEL CWG3100

#### STANDARD FEATURES PLUS:

- Standard broiler
- Two heavy-duty oven racks
- One broiler rack
- Available in White and Black

# ENHANCED COOKING With Top Performance Features!

## *Golden Chicken and Corn Chowder*

4 tablespoons butter  
8 ounces raw chicken breast,  
cut into 1-inch pieces  
1 medium onion, chopped  
4 stalks celery, chopped  
2 medium potatoes, peeled  
and diced  
4 tablespoons flour  
2 12-ounce cans corn niblets  
4 cups half-and-half  
Salt and pepper to taste  
Chopped fresh parsley

Melt the butter in a large pot.  
Add the chicken and cook over  
medium heat until it turns white.  
Add the onion, celery and potato.  
Stir over medium heat for 5 – 6  
minutes, until tender. Add the  
flour to the chicken and  
vegetable mixture and cook,  
stirring, 5 minutes.

Add the corn, half-and-half,  
salt and pepper. Stir until  
thickened, but do not boil.  
Serve immediately, garnished  
with chopped fresh parsley.

Serves 6 – 8.





# Maytag puts the ultimate cooking and cleaning features within your reach.



Maytag cooktops take your kitchen to a whole new level of sophistication and flexibility. They're high style. High performance. And easy to clean.



Easy-clean features! Smooth Ceran® glass-ceramic cooktops and premium porcelain-enamel surfaces make cleanup a breeze.



Sealed gas burners eliminate the need for cleaning under the surface. DuraClean™ burner caps are easily removed for cleaning.



Exceptional performance! Insta-Heat™ elements respond in seconds.



High-wattage coil elements provide quick and uniform heating performance.

Maytag cooktops are precision-crafted to make cooking a joy. Pair up your Maytag wall oven with a Maytag cooktop. Their sleek, contemporary lines complement any kitchen. And Maytag's exceptional performance features win compliments for any cook! Like Insta-Heat™ elements on our smooth top models. They heat up instantly. Coil element models feature high-wattage elements for fast and uniform heating.

Not only will Maytag cooktops perform beautifully, but their glass-ceramic, tempered-glass or premium porcelain-enamel surfaces will also stay beautiful for years to come. And cooks everywhere applaud our easy-clean features — like one-piece sealed gas burners and drip-retaining edges. Maytag. Cooking never had this much style.

Cooktops



# Electric Cooktops

## Models & Features

Maytag **cooktops** are models  
of cooking **EFFICIENCY!**



They offer *maximum performance* down to the last detail. And when it comes to lasting style and beauty, well, Maytag cooktops *really clean up!*



*36" Electric Cooktop*

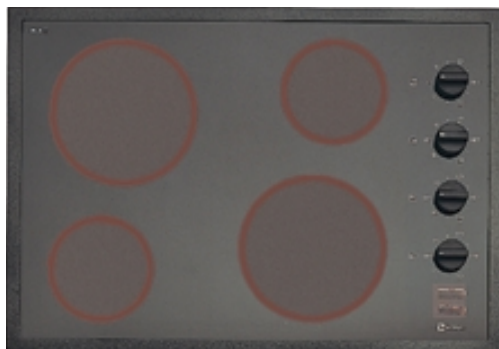


### MODEL CSE9600

**The ultimate electric cooktop!**

- Five Insta-Heat™ elements
- Smooth glass top
- Flush-to-counter installation
- Element-in-use and hot-surface indicator lights
- Available in White and Black

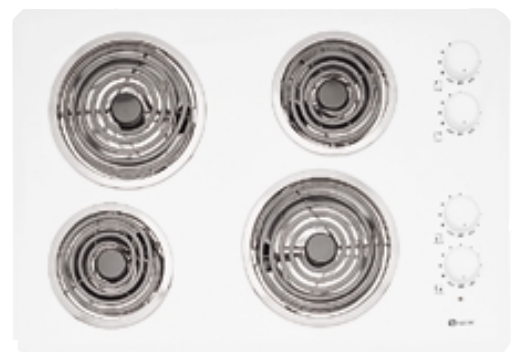
*30" Electric Cooktop*



### MODEL CSE9000

- Four Insta-Heat™ elements
- Smooth glass top
- Flush-to-counter installation
- Element-in-use and hot-surface indicator lights
- Available in White and Black

*30" Electric Cooktop*



### MODEL MEC4430

- Four removable coil elements
- Chrome drip bowls
- Drip-retaining porcelain-enamel top
- Easy-to-grasp control knobs
- Available in White and Black and Brushed Chrome





# Gas Cooktops

## Models & Features

*36" Gas Cooktop*



### MODEL CSG9000

#### **Our premier gas cooktop!**

- Four sealed burners
- Extra-large tempered-glass surface
- Solid-state pilotless ignition
- Precision-set burner controls
- Heavy-duty burner grates
- Available in White and Black

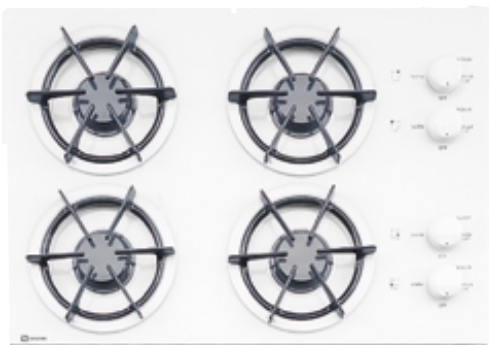
*30" Gas Cooktop*



### MODEL MGC5430

- Four sealed surface burners
- Drip-retaining porcelain-enamel top
- Power Boost™ burner
- Simmer burner
- Precision-set burner controls
- Easy-to-grasp control knobs
- Solid-state pilotless ignition
- Four DuraClean™ cast-iron burner grates
- DuraClean burner caps
- Available in White and Black and Brushed Chrome

*30" Gas Cooktop*



### MODEL CSG7000

- Four sealed surface burners
- Tempered-glass surface
- Solid-state pilotless ignition
- Precision-set burner controls
- Four heavy-duty burner grates
- Available in White and Black



# Wall Oven Specifications

## FEATURES

## ELECTRIC

## GAS

PERFORMANCE/CONVENIENCE	MEW6630 MEW5630***	MMW5530	MEW6530 MEW5530B***††	MEW6627 MEW5627***†	MMW5527	MEW6527 MEW5527***†	CWE5800	CWE4800 CWE4200**††	CWG3600	CWG3100
Size	30"	30"	30"	27"	27"	27"	24"	24"	24"	24"
Convection Oven	Upper		■	Upper		■				
Standard Oven	Lower	Lower		Lower	Lower		■	■	■	■
Microwave Oven		Upper			Upper					
Electronic Oven Control	■	■	■	■	■	■	■	■	■	■
Delay-Start Cook Control	■	■	■	■	■	■	■	■	■	■
Electronic Clock with Timer	■	■	■	■	■	■	■	■	■	■
Super-Size Oven Window & Light	■	■	■	■	■	■				
Extra-Large Broiler Compartment									■	
Standard Broiler Compartment										■
Broiler Compartment Window & Light									■	
Heavy-Duty Oven Racks	■	■	■	■	■	■	■	■	■	■
Porcelain-Enamel Broiler Pan	■	■	■	■	■	■	■	■	■	■
EASY CLEANUP/CONVENIENCE										
Self-Clean Oven	Both MEW5630 Upper Only	Lower	■	Both MEW5627 Upper Only	Lower	■	Upper	■		
Standard-Clean Oven							Lower		■	■
STYLING/COLOR										
Glass Front Oven Door	■	■	■	■	■	■	■	■	■	■
Available in Monochromatic White	■	■	■	■	■	■	■	■		■
Available in Monochromatic Black	■	■	■	■	■	■	■	■	■	■
Available in Stainless Steel	■		■	■		■				
SPECIFICATIONS										
Overall Dimensions: Height (in./cm)	49 <sup>15</sup> / <sub>16</sub> / 126.8	44 <sup>15</sup> / <sub>16</sub> / 114.1	27 <sup>3</sup> / <sub>4</sub> / 70.5	49 <sup>15</sup> / <sub>16</sub> / 126.8	44 <sup>15</sup> / <sub>16</sub> / 114.1	27 <sup>3</sup> / <sub>4</sub> / 70.5	46 <sup>5</sup> / <sub>16</sub> / 117.6	29 <sup>5</sup> / <sub>8</sub> / 75.2	46 <sup>5</sup> / <sub>16</sub> / 117.6	39 <sup>3</sup> / <sub>4</sub> / 99.7
Width (in./cm)	29 <sup>3</sup> / <sub>4</sub> / 75.6	29 <sup>3</sup> / <sub>4</sub> / 75.6	29 <sup>3</sup> / <sub>4</sub> / 75.6	26 <sup>3</sup> / <sub>4</sub> / 68	26 <sup>3</sup> / <sub>4</sub> / 68	26 <sup>3</sup> / <sub>4</sub> / 68	23 <sup>7</sup> / <sub>8</sub> / 60.6	23 <sup>7</sup> / <sub>8</sub> / 60.6	23 <sup>7</sup> / <sub>8</sub> / 60.6	23 <sup>7</sup> / <sub>8</sub> / 60.6
Cutout Dimensions: Height (in./cm)	49 <sup>9</sup> / <sub>8</sub> / 126	44 <sup>1</sup> / <sub>2</sub> / 113	27 <sup>7</sup> / <sub>8</sub> / 69.7	49 <sup>9</sup> / <sub>8</sub> / 126	44 <sup>1</sup> / <sub>2</sub> / 113	27 <sup>7</sup> / <sub>8</sub> / 69.7	45 <sup>3</sup> / <sub>8</sub> / 115.3	28 <sup>1</sup> / <sub>16</sub> / 73.2	45 <sup>3</sup> / <sub>8</sub> / 115.3	38 / 96.5
Width (in./cm)	28 <sup>3</sup> / <sub>8</sub> / 71.6	28 <sup>3</sup> / <sub>8</sub> / 71.6	28 <sup>3</sup> / <sub>8</sub> / 71.6	25 <sup>1</sup> / <sub>2</sub> / 64.8	25 <sup>1</sup> / <sub>2</sub> / 64.8	25 <sup>1</sup> / <sub>2</sub> / 64.8	22 / 55.8	22 / 55.8	22 / 55.8	22 / 55.8
Depth (in./cm)	23 <sup>1</sup> / <sub>2</sub> / 59.7	23 <sup>1</sup> / <sub>2</sub> / 59.7	23 <sup>1</sup> / <sub>2</sub> / 59.7	23 <sup>1</sup> / <sub>2</sub> / 59.7	23 <sup>1</sup> / <sub>2</sub> / 59.7	23 <sup>1</sup> / <sub>2</sub> / 59.7	24 / 61	24 / 61	24 / 61	24 / 61
Oven Capacity — Upper/Lower (cu. ft.)	3.8	3.8	3.8 (4.0*)	3.3 / 3.3	3.3	3.3	2.6 / 2.2	2.6	2.7	2.7
Approximate Crated Weight (lbs./kg)	235 / 106	194 / 88	140 / 63	238 / 108	130 / 59	185 / 84	195 / 88.4	130 / 59	170 / 77.1	135 / 61.2
Total Connected Load (kw @ 240V/208V)	7.2 / 5.4	6.7 / 5	3.6 / 2.7	7.2 / 5.4	3.6 / 2.7	6.7 / 5	6.5 / 4.9	3.6 / 2.7		

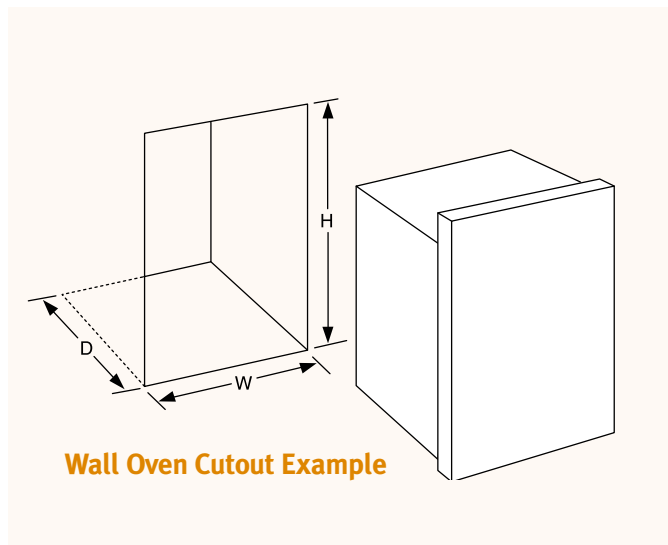
\* Standard-clean oven

\*\* Non-convection oven model

† Available in Black and White only

†† Available in Black only

∞ The MEW5530 BAB/W fits a standard 30" cabinet, replacing the MEW5530 AAB/W that required a 33" cabinet.



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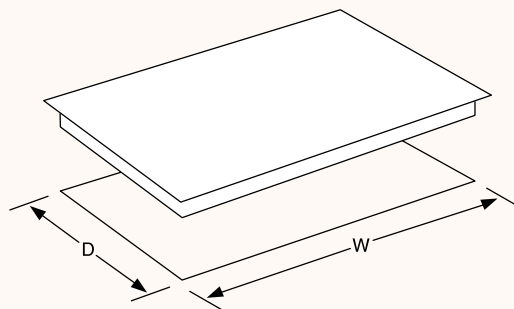
# Cooktop Specifications

## FEATURES

## ELECTRIC

## GAS

PERFORMANCE/CONVENIENCE	CSE9600	CSE9000	MEC4430	CSG9000	MGC5430	CSG7000
Size	36"	30"	30"	36"	30"	30"
Insta-Heat™ Elements In Smooth Glass	■	■				
Heavy-Duty Coil Elements			■			
Power Boost™ Burner					■	
Simmer Burner					■	
Precision-Set Burner Controls				■	■	■
EASY CLEANUP/CONVENIENCE						
Glass-Ceramic Surface	■	■				
Tempered-Glass Surface				■		■
Porcelain Surface			■		■	
Sealed Burners				■	■	■
Pull-Off Control Knobs	■	■	■	■	■	■
DuraClean™ Burner Caps					■	
Drip Retainer Top			■		■	
STYLING/COLOR						
Available in Monochromatic White	■	■	■	■	■	■
Available in Monochromatic Black	■	■	■	■	■	■
Available in Brushed Chrome			■		■	
SPECIFICATIONS						
Overall Dimensions: Height (in./cm)	3/7.2	2 <sup>3</sup> / <sub>4</sub> /7	3 <sup>1</sup> / <sub>4</sub> /8.3	3 <sup>3</sup> / <sub>8</sub> /8.6	3 <sup>3</sup> / <sub>8</sub> /8.6	3 <sup>3</sup> / <sub>8</sub> /8.6
Width (in./cm)	35 <sup>5</sup> / <sub>16</sub> /89.7	30/76.2	30/76.2	36/91.4	30/76.2	30/76.2
Depth (in./cm)	21 <sup>1</sup> / <sub>4</sub> /54	21/53.3	21/53.3	21/53.3	21/53.3	21/53.3
Cutout Dimensions: Width (in./cm)	34 <sup>7</sup> / <sub>16</sub> /87.5	29 <sup>7</sup> / <sub>16</sub> /74.8	28 <sup>5</sup> / <sub>16</sub> /71.9	34 <sup>3</sup> / <sub>8</sub> /87.3	28 <sup>5</sup> / <sub>16</sub> /71.9	28 <sup>3</sup> / <sub>8</sub> /72
Depth (in./cm)	20 <sup>5</sup> / <sub>16</sub> /51.8	20 <sup>7</sup> / <sub>16</sub> /51.9	19 <sup>3</sup> / <sub>16</sub> /50.3	19 <sup>3</sup> / <sub>4</sub> /50.2	19 <sup>3</sup> / <sub>16</sub> /50.3	19 <sup>3</sup> / <sub>16</sub> /50.3
Approximate Crated Weight (lbs./kg)	45/20.4	45/20.4	30/13.6	42/19	37/16.9	35/15.9



**Cooktop Cutout Example**

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## DEPENDABLE PERFORMANCE™ WARRANTY

**10 Years** Free parts on replacements related to sealed gas burners.

**5 Years** Free parts on replacements related to electric surface elements, glass-ceramic cooktop surfaces, electric oven elements and electronic controls.

**2 Years** Free parts.

**1 Year** Free parts and labor.

*At Maytag, we believe durable goods should remain just that. That's why every Maytag appliance is constructed of the highest-quality materials and with the utmost in precision craftsmanship. It's also why we back every Maytag appliance with a strong warranty. See your Maytag dealer for details.*

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**COMPLETE CUSTOMER SATISFACTION IS OUR GOAL. IF YOUR MAYTAG APPLIANCE SHOULD EVER REQUIRE SERVICE, YOU CAN COUNT ON OUR NATIONAL NETWORK OF AUTHORIZED TECHNICIANS. THESE FACTORY-TRAINED EXPERTS KNOW YOUR APPLIANCE AND ARE READY TO SERVE YOU. TOLL-FREE: 1-800-688-9900 (U.S.); 1-800-688-2002 (CANADA).**



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