

USER'S GUIDE



Installer: Please leave this manual with this appliance.

Consumer: Please read and keep this manual for future reference. Keep sales receipt and/or cancelled check as proof of purchase.

Model Number

Serial Number

Date of Purchase

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.

If you have questions, call:

1-800-688-9900 U.S.A.
 1-800-688-2002 Canada
 1-800-688-2080 (U.S. TTY for hearing or speech impaired)
 (Mon.-Fri., 8 am-8 pm Eastern Time)
 Internet: <http://www.maytag.com>

For service information, see page 19.


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IMPORTANT SAFETY INSTRUCTIONS

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

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

WARNING:

- > ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS
- > INSTALL ANTI-TIP DEVICE
- > PACKED WITH RANGE
- > FOLLOW ALL INSTALLATION INSTRUCTIONS



WARNING: To reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device.

To check if device is properly installed, look underneath range with a flashlight to make sure one of the rear leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. You should check this anytime the range has been moved.

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.

- > **Cooktop:** Smother fire or flame in a pan with a lid or cookie sheet.

NEVER pick up or move a flaming pan.

- > **Oven:** Smother fire or flame by closing the oven door.

Do not use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.

GENERAL INSTRUCTIONS

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers, stove-top grills or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of this appliance.

WARNING: NEVER use appliance door, or drawer, if equipped, as a step stool or seat as this may result in possible tipping of the appliance, damage to the appliance, and serious injuries.

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

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

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

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

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

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

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

Always turn off all controls when cooking is completed.

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

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

Aerosol-type cans are explosive when exposed to heat and may be highly flammable. Do not use or store near appliance.

COOKTOP

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

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

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

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

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

GLASS-CERAMIC COOKTOP

NEVER cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Clean cooktop with caution. Some cleaners can produce noxious fumes if applied to a hot surface. If a wet sponge, cloth, or paper towel is used on a hot cooking area, be careful to avoid steam burn.

DEEP FAT FRYERS

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

OVEN

Use care when opening door. Let hot air or steam escape before removing or replacing food.

For proper oven operation and performance, do not block or obstruct oven vent duct. When in use, the vent and surrounding area may become hot enough to cause burns.

Always place oven racks in desired locations while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot element in oven.

SELF-CLEANING OVEN

Clean only parts listed in this guide. Do not clean door gasket. The gasket is essential for a good seal. Do not rub, damage, or move the gasket.

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

Before self-cleaning the oven, remove broiler pan, oven racks and other utensils to prevent excessive smoking, discoloration of the oven racks or possible damage to utensils.

Wipe up excessive spillovers, especially greasy spills, before the clean cycle to prevent smoking, flare-ups or flaming.

It is normal for the cooktop to become hot during a clean cycle. Therefore, avoid touching the cooktop, door, window or oven vent during a clean cycle.

HEATING ELEMENTS

NEVER touch surface or oven heating elements, areas near elements, or interior surfaces of oven.

Heating elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool.

IMPORTANT SAFETY INSTRUCTIONS, CONT.

Other potentially hot surfaces include: Cooktop, areas facing the cooktop, oven vent, and surfaces near the vent opening, oven door, areas around the door and oven window.

CHILD SAFETY

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

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

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

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

should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

VENTILATING HOODS

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

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

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 when the oven is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors during the self-clean cycle by opening a window and/or door in the room where the appliance is located.

IMPORTANT NOTICE REGARDING PET BIRDS: Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.


SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

SURFACE COOKING

SURFACE CONTROLS

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

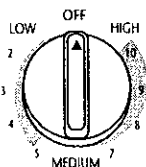
SETTING THE CONTROLS

1. Place pan on surface element.
2. Push in and turn the knob in either direction to the desired heat setting.
 - > The backguard is marked to identify which element the knob controls.

For example, the icon to the left indicates right front element.
3. There is an indicator light by each pair of control knobs. When one or both of the surface control knobs are turned on, the light will turn on. The light will turn off when the surface elements are turned off.
4. After cooking, turn knob to OFF. Remove pan.

SUGGESTED HEAT SETTINGS

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



HIGH: Use to bring liquid to a boil. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

9 MED. HIGH: Use to brown meat, heat oil for deep fat frying or sautéing. Maintain fast boil for large amounts of liquids.

MEDIUM: Use to maintain slow boil for large amounts of liquids and for most frying operations.

3 MED. LOW: Use to continue cooking covered foods or steam foods.

LOW: Use to keep foods warm and melt chocolate and butter.

CAUTION:

Before Cooking

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

During Cooking

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

After Cooking

- > Make sure surface unit is turned off.
- > Clean up messy spills as soon as possible.

Other Tips

- > If cabinet storage is provided directly above cooking surface, limit it to items that are infrequently used and can be safely stored in an area subjected to heat.
Temperatures may be unsafe for items such as volatile liquids, cleaners or aerosol sprays.
- > **NEVER** leave any items, especially plastic items, on the cooktop. The hot air from the vent may ignite flammable items, melt or soften plastics, or increase pressure in closed containers causing them to burst.
- > **NEVER** allow aluminum foil, meat probes or any other metal object, other than a pan on a surface element, to contact heating elements.

GLASS-CERAMIC SURFACE

COOKING AREAS



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

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

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

DUAL ELEMENT

Select glass-ceramic surfaces are equipped with a dual element located in

the right front position. To turn on the large element press the rocker switch toward the . To turn on the smaller element press the rocker switch toward .



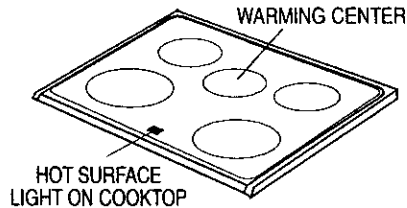
COOKWARE

To achieve optimum cooking performance, use heavy-gauge, flat, smooth bottom pans that conform to the diameter of the cooking area. (See "Cooking Made Simple" for cookware characteristics and recommendations.)

SURFACE COOKING, CONT.

HOT SURFACE LIGHT

The hot surface indicator light is located at the front center of the cooktop. The light will be illuminated when any cooking area is hot. It will remain on, even after the control is turned off, until the area has cooled.



WARMING CENTER (Select models)

Use the warming center to keep cooked foods warm, such as vegetables, gravies and oven-safe dinner plates.

Push the switch on the control panel to turn the warming center on and off.



NOTES:

WARMING CENTER

- All foods should be covered with a lid or aluminum foil to maintain food quality.
- When warming pastries and breads, the cover should have an opening to allow moisture to escape.
- Do not use plastic wrap to cover foods. Plastic may melt on to the surface and be very difficult to clean.
- Use only cookware and dishes recommended as safe for oven and cooktop use.
- Always use oven mitts when removing food from the Warming Center as cookware and plates will be hot.
- It is not recommended to warm food for longer than one hour, as food quality may deteriorate.
- It is not recommended to heat cold food on the Warming Center.

TIPS TO PROTECT THE GLASS-CERAMIC SURFACE

- Before first use, clean the cooktop. (See Cleaning, page 15.)
- Do not use glass pans. They may scratch the surface.
- Do not allow plastic, sugar or foods with high sugar content to melt onto the hot cooktop. Should this happen, clean immediately. (See Cleaning, page 15.)
- Never let a pan boil dry as this will damage the surface and pan.
- Never use cooktop as a work surface or cutting board. Never cook food directly on the surface.
- Never place a trivet or wok ring between the surface and pan. These items can mark or etch the top.
- Do not slide aluminum pans across a hot surface. The pans may leave marks which need to be removed promptly. (See Cleaning, page 15.)
- Make sure the surface and the pan bottom are clean before turning on to prevent scratches.
- Never use a soiled dish cloth or sponge to clean the cooktop surface. A film will remain which may cause stains on the cooking surface after the area is heated.
- Do not use a small pan on a large element. Not only does this waste energy, but it can also result in spillovers burning onto the cooking area which requires extra cleaning.
- Do not use non-flat specialty items that are oversized or uneven such as round bottom woks, rippled bottom and/or oversized canners and griddles.
- Do not use foil or foil-type containers. Foil may melt onto the glass. If metal melts on the cooktop, do not use. Call an authorized Maytag servicer.
- If a spillover occurs while cooking, immediately clean the spill from the cooking area while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe spill with a clean dry towel.
- Do not allow spills to remain on the cooking area or the cooktop trim for a long period of time.
- Do not use abrasive cleansing powders or scouring pads which will scratch the cooktop.
- Do not use chlorine bleach, ammonia or other cleansers not specifically recommended.
- To retain the appearance of the glass ceramic cooktop, clean after each use.

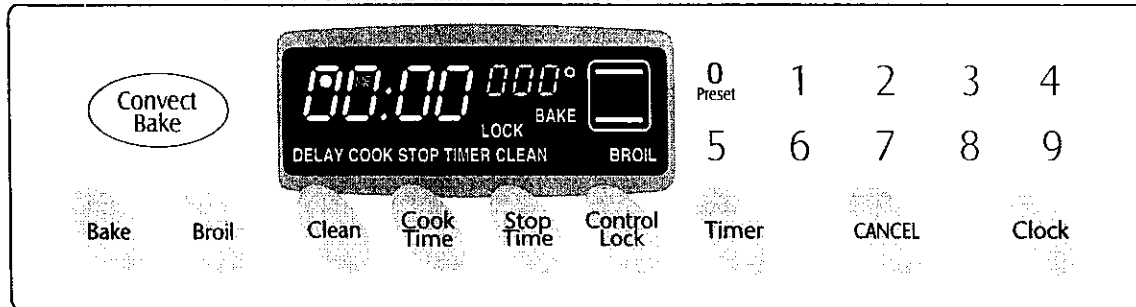
NOTES:

GLASS-CERAMIC SURFACE

- On Canadian models with a Warming Center, the surface will not operate during a self-clean cycle.
 - Cooktop may emit light smoke and odor the first few times the cooktop is used. This is normal.
 - When a control is turned on, a red glow can be seen through the glass-ceramic surface. The element will cycle on and off to maintain the preset heat setting.
 - Glass-ceramic cooktops retain heat for a period of time after the unit is turned off. Turn the elements off a few minutes before food is completely cooked and use the retained heat to complete the cooking. When the HOT SURFACE light turns off (see above), the cooking area will be cool enough to touch.
- Because of the heat retention characteristics, the elements will not respond to changes in settings as quickly as coil elements.
- **NOTE:** Do not attempt to lift the cooktop.

OVEN COOKING

The control panel is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Styling and features may differ slightly depending on the model. The control panel shown includes convect and other specific features.



FUNCTION PADS

- Press the desired pad.
- Press the **Preset (0)** pad or the appropriate number pads to enter time or temperature.
- A beep will sound when any pad is touched.
- A double beep will sound if a programming error occurs.

NOTE: Four seconds after entering the number, the time or temperature will automatically be entered. *If more than 30 seconds elapse between touching a function pad and the number pads, the function will be canceled and the display will return to the previous display.*

NUMBERS

Use to set time or temperature.

CANCEL PAD

Use to cancel all programming except Clock and Timer functions.

CONVECT BAKE PAD

Use for convection baking or roasting.

1. Press **Convect Bake** pad.
2. Press **Preset (0)** pad for 325°F. Each additional press of the Preset (0) pad will raise the temperature 25°. Or,

press the appropriate number pads for desired temperature.

See page 9 for additional information.

BAKE PAD

Use for conventional baking or roasting.

1. Press **Bake** pad.
2. Press **Preset (0)** pad for 350°F. Each additional press of the Preset (0) pad will raise the temperature 25°. Or, press the appropriate number pads for desired temperature.

See page 9 for additional information.

BROIL PAD

Use for top browning and broiling.

1. Press **Broil** pad.
2. Press **Preset (0)** pad for HI broil, press again for LO broil, or press the appropriate number pads to set desired broil temperature.

See page 12 for additional information.

CLEAN PAD

Use to set self-clean cycle.

1. Press **Clean** pad.
2. Press **Preset (0)** pad for "3:00" hours of cleaning time.
3. If more or less cleaning is desired, press the appropriate number pads.

Cleaning time may be set between 2 and 4 hours.

See pages 13-14 for additional information.

COOK TIME / STOP TIME PADS

Use to program the oven to start and stop automatically.

1. Press **Bake** or **Convect Bake** pad. Press the appropriate number pads for desired temperature.
2. Press **Cook Time** pad. Press the appropriate number pads to enter cooking time in hours and minutes.
3. To delay the start of cooking, press **Stop Time** pad. Press the appropriate number pads to enter the time you want the oven to stop.

See page 13 for additional information.

CONTROL LOCK PAD

The touch pads on the control can be locked for cleaning and to prevent unwanted use. They will not function when locked. The current time of day will remain in the display when this feature is activated.

If an oven function is currently being used, the controls cannot be locked.

TO SET: Press **Control Lock** pad for several seconds. A single beep will sound when control is locked.

OVEN COOKING, CONT.

If any pad is pressed when Control Lock is activated, OFF will appear in the display for 15 seconds.

TO RESTORE: Press and hold the **Control Lock** pad for several seconds. The indicator word OFF will disappear.

SETTING THE CLOCK

1. Press **Clock** pad.
 - The indicator word TIME will flash in the display.
2. Press the appropriate number pads until the correct time of day appears in the display.

When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

To recall the time of day when another time function is showing, press the **Clock** pad.

Clock time cannot be changed when the oven has been programmed for clock controlled cooking, self-clean or delayed self-clean.

SETTING THE TIMER

Use to set and then signal the completion of a time period up to 99 hours and 59 minutes (99:59).

The timer can be used independently of any other oven activity and can be set while another oven function is operating. **THE TIMER DOES NOT CONTROL THE OVEN.**

1. Press **Timer** pad.
 - The indicator word TIMER will flash and "0HR:00" appears in the display.
2. Press the appropriate number pads until the desired number of minutes or hours and minutes appear in the display.

Example: To set the Timer for 5 minutes, press the **Timer** pad and the

number 5 pad. The control will begin countdown after a four second delay.



Example: To set the Timer for 1 hour and 30 minutes, press the **Timer** pad and the numbers 1,3,0 pads. The control will begin countdown after a four second delay.



3. The last minute of the countdown will be displayed as seconds.
4. At the end of the time set, one long beep will sound and "End" will appear in the display. To change the number of timer reminder signals, see below.

TO CANCEL:

1. Press and hold **Timer** pad for several seconds. The time of day will reappear.

OR

2. Press the **Timer** pad and the "0" number pad. After a slight delay the time of day will reappear.

NOTE: Pressing **CANCEL** pad to cancel the timer will cancel ALL selected oven functions except the timer.

CONTROL OPTIONS

TIMER BEEPS

You have a choice of three "end of timer" reminder signals:

Option 1: One beep at the end of the timer operation, then, one beep every 30 seconds for the next five minutes or until the **CANCEL** pad is pressed.

Option 2: One beep at the end of the timer operation, then, one beep every minute for the next 12 hours or until the **CANCEL** pad is pressed.

Option 3 (default option): One beep at the end of the timer operation, then, no other beeps.

SETTING THE TIMER BEEPS:

1. Press the **Timer** and **CANCEL** pads at the same time and hold for several seconds.
 - A single beep will sound.
 - Display will show the indicator word TIMER and the current option – 1, 2 or 3.
2. Press the appropriate number pad (1, 2 or 3) to select the option you wish. The current time of day will reappear in the display after four seconds.

CLOCK CONTROLLED OVEN COOKING BEEPS

You have a choice of three "end of timed cook" reminder signals for programmed cooking:

Option 1 (default option): Four beeps at the end of cooking then, one beep every 30 seconds for the next five minutes or until the **CANCEL** pad is pressed.

Option 2: Four beeps at the end of cooking, then, one beep every minute for the next 12 hours or until the **CANCEL** pad is pressed.

Option 3: Four beeps at the end of cooking, then, no other beeps.

SETTING CLOCK CONTROLLED OVEN COOKING BEEPS:

1. Press **Cook Time** and **CANCEL** pads at the same time and hold for several seconds.
 - A single beep will sound.
 - Display will show the indicator word COOK and the current option – 1, 2 or 3.

2. Press the appropriate number pad (1, 2 or 3) to select the option you wish. The current time of day will reappear in the display after four seconds.

CANCEL CLOCK DISPLAY

If you prefer that the time of day not be displayed when the oven is not operating:

1. Press **Clock** and **CANCEL** pads at the same time and hold for several seconds. The time of day will disappear in the display.
2. Press **Clock** pad to briefly recall the time of day, if desired. The time of day will appear in the display for four seconds.

TO RESTORE:

Press the **Clock** and **CANCEL** pads at the same time and hold for several seconds. The time of day will reappear in the display.

AUTOMATIC OVEN TURN OFF/SABBATH MODE

The oven will automatically turn off after 12 hours, if you accidentally leave it on. You may deactivate this feature, if desired.

TO ELIMINATE 12 HOUR TURN OFF:

1. Press the **Clock** pad and hold for several seconds until "12" appears in the display. The indicator word TIME will flash in the display.
2. Press any number pad until 8888 appears in the display. Current time of day will reappear after four seconds.

TO RESTORE:

Press the **Clock** pad and hold for several seconds until 8888 appears. Press "1" number pad. "12" will appear briefly in the display followed by the current time of day.

OVEN TEMPERATURE ADJUSTMENT

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the oven temperature, set the temperature 25° F higher or lower than the temperature in your recipe, then bake. The results of the "test" should give you an idea of how much to adjust the temperature.

TO ADJUST THE OVEN TEMPERATURE:

1. Press the **Bake** pad.
2. Enter 550° by pressing the number pads "5, 5, 0".

3. Press and hold the **Bake** pad for several seconds until 0° appears in the display.

4. Press any number pad to change the temperature. Each time a pad is pressed, the temperature changes by 5° F.

> Press repeatedly to reach +35° F. Continue pressing to reduce the temperature up to -35° F.

> If the oven temperature was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15°, the display will show -15°.

5. When you have made the adjustment, press the **CANCEL** pad and the time of day will reappear in the display. The oven will now bake at the adjusted temperature.

NOTE: Do not change the temperature setting more than 10° at a time before testing the oven.

It is not necessary to readjust the oven temperature if there is a power interruption. This adjustment will not affect broil or clean temperatures.

OVEN COOKING, CONT.

BAKING AND ROASTING

CAUTION:


- **Food preparation warning:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
- Follow the manufacturer's directions when using oven cooking bags.
- Do not use oven for storing food or cookware.
- Be sure all packing material is removed from oven before turning on.

SETTING THE CONTROLS FOR BAKING, ROASTING AND CONVECTION

1. Place oven racks on proper rack positions. (See page 10.)
2. Press **Bake** or **Convection Bake** pad.

- BAKE will flash in the display.
- 000 and the oven icon will light in the display.



- When convection cooking is selected, a fan icon  will also appear.

3. Press the **Preset (0)** pad to set 350° F automatically. When convection cooking, 325° F will be automatically set when **Preset (0)** is pressed. Or press the appropriate number pads for the desired oven temperature.

- The temperature can be set from 100° F to 550° F.
- There will be a four second delay before oven turns on. When the oven turns on:
 - The bake icon (top and bottom bars) will light.
 - A red preheat indicator will light.
 - 100° F or the actual oven temperature will appear in the display.

- When convection cooking, the fan icon will begin to rotate.



- The temperature in the display will increase in 5° increments until the oven reaches the preset temperature.
4. Allow 8-15 minutes for the oven to preheat.
 - A single beep will indicate that the oven is preheated.
 - The preheat indicator will turn off.



5. Check cooking progress at the minimum cooking time. Cook longer if needed.
6. Press **CANCEL** pad and remove food from oven.
 - Time of day will reappear in the display.

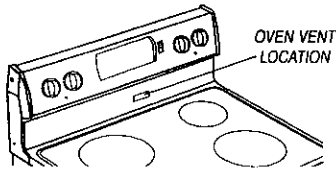
NOTE: If you forget to turn off the oven, it will automatically turn off at the end of 12 hours. To deactivate this feature, see page 8.

NOTES:

- Press the **Bake** or **Convection Bake** pad to recall the preselected temperature during preheat.
- To change oven temperature during cooking, press the appropriate **Bake** or **Convection Bake** pad and the appropriate number pads for the desired oven temperature.
- If more than 30 seconds elapse between pressing a function pad and pressing a number pad, the display will return to the previous display.
- As a general rule, when convection baking, set the oven temperature 25° F lower than the conventional recipe or prepared mix directions. Baking time will be the same to a few minutes less than directions.
- When roasting meats using the convection setting, roasting times are generally 25-30% less. (Maintain conventional roasting temperatures.)
- See roasting chart in "Cooking Made Simple" booklet for recommended roasting temperature and times, and additional baking and convection cooking tips.
- You may find that the cooking times and temperatures vary slightly from your old oven. This is normal. Every oven has its own characteristics.

OVEN VENT

When the oven is in use, the vent and surrounding area may become hot enough to cause burns. Never block the vent opening.



OVEN LIGHT

Push the switch on the control panel to turn the oven light on and off. The oven light automatically comes on whenever the oven door is opened.



OVEN RACKS

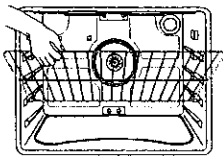
CAUTION:

Do not attempt to change the rack position when the oven is hot.

Convection ranges are equipped with three racks. The racks are designed with a lock-stop edge.

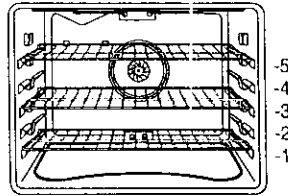
TO REMOVE: Pull rack straight out until it stops at the lock-stop position; lift up on the front of the rack and pull out.

TO REPLACE: Place rack on the rack support in the oven; tilt the front end up slightly; slide rack back until it clears the lock-stop position; lower front and slide back into the oven.



Do not cover an entire rack with aluminum foil or place foil on the oven bottom. Baking results will be affected and damage may occur to the oven bottom.

RACK POSITIONS



Three rack convection baking.

RACK 5 (highest position):

For toasting bread or broiling thin, non-fatty foods.

RACK 4:

Used for most broiling.

RACK 3:

Used for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.

RACK 2:

Used for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes or custard pies.

RACK 1:

Used for roasting large cuts of meat and poultry, frozen pies, dessert souffles or angel food cake.

MULTIPLE RACK COOKING:

Two rack: Use rack positions 2 and 4, or 1 and 4.

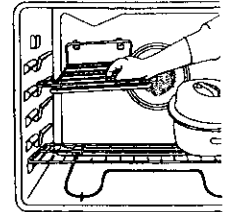
Three rack convection baking: Use rack positions 1, 3 and 5 (see illustration).

NOTE: Never place pans directly on the oven bottom.

HALF RACK ACCESSORY

(Select models)

A half rack, to increase oven capacity, is available as an accessory. It fits in the left, upper portion of the oven and provides space for a



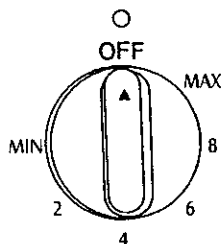
vegetable dish when a large roaster is on the lower rack. Contact your Maytag dealer for the "HALFRACK" Accessory Kit or call 1-800-688-8408.

OVEN COOKING, CONT.

WARMING DRAWER

(Select models)

The warming drawer is used for keeping hot foods at serving temperature and raising and proofing bread. It may also be used in warming breads and pastries.



WARMING DRAWER

SETTING THE CONTROLS:

1. If using rack, position it where needed.
2. Push in and turn the knob in either direction to the desired heat setting.
3. Allow the drawer to preheat for ten minutes.
4. Place food in warming drawer.
5. When finished, remove food and turn knob to OFF.

WARMING CHART:

SUGGESTED SETTINGS

Setting	Type of Food		
MAX.	Bacon	Casseroles	Dinner Plate
	Enchiladas	Hamburger Patties	Fried Food
	Hors D'Oeuvres	Pancakes	Pizza
	Pork	Potatoes - Baked	Poultry
	Waffles		
MED (6-8)	Beef - Rare	Biscuits	Coffee Cake
	Cooked Cereals	Eggs	Fish/Seafood
	Gravy, Cream Sauce	Ham	Lamb
	Pies	Potatoes - Mashed	Vegetables
LO (2-4)	Warming - Plate		
MIN.	Bread - Proofing		

NOTES:

WARMNG DRAWER

- DO NOT let food sit for more than one hour before or after cooking.
- Food must be at serving temperature before being placed in the drawer.
- Breads, pastries and fruit pies may be warmed from room temperature on MED setting.

- Use only oven safe cookware.

- Remove food from plastic bags and place in oven safe cookware.
- Serving dishes and plates can be warmed while preheating the drawer.
- Cover food with a lid or aluminum foil, not plastic wrap. (Fried foods do not need to be covered.)

BROILING


For best results, use a pan designed for broiling.

For additional broiling tips, refer to the "Cooking Made Simple" booklet.

SETTING THE CONTROLS FOR BROILING

Place the oven rack in the proper rack position (see following chart).

1. Press the **Broil** pad.

- BROIL will flash in the display.
- 000 and the oven icon  will light in the display.



2. Press the **Preset (0)** pad to enter **HI** broil. Press again to set **LO** broil.

- The oven has a variable broil feature which means **HI**, **LO** or a spe-

cific broil temperature can be selected. To select a specific temperature, press the appropriate number pads for the temperature desired after 000 appears in the display.

3. There will be a four second delay before oven turns on.

When the oven turns on:

- The **BROIL** symbol will light in the display.
- The indicator word **BROIL** will remain in the display.



4. Place food in oven. Leave oven door open to the first stop position (approximately 4 inches).

5. Turn meat once about halfway through cooking.

6. Press **CANCEL** pad. Remove food and broiler pan from the oven. Time of day will reappear in the display.

BROILING CHART

Type of Meat	Rack Position* (use flat rack only)	Doneness	Total Cook Time (Minutes)**
Bacon	4	Well Done	6-10 min.
Beef Steaks -- 1" thick	4	Medium	15-20 min.
	4	Well	18-24 min.
Chicken -- Pieces	3	Well Done	(LO Broil) 30-45 min.
Fish -- Fillets Steaks, 1" thick	4	Flaky	8-12 min.
	4	Flaky	10-15 min.
Ground Beef -- Patties, 3/4" thick	4	Well Done	15-18 min.
Ham -- Precooked Slice, 1/2" thick	4	Warm	8-12 min.
Pork Chops -- 1" thick	4	Well Done	22-26 min.

* The top rack position is #5.

** Broiling times are approximate and may vary depending on the meat.

NOTES:

- If more than 30 seconds elapse between pressing the **Broil** pad and number pad, the oven is not set and the display will return to the previous display.
- **HI** broil is used for most broiling. Use **LO** or a lower broil temperature when broiling longer cooking foods or thin pieces of food. The lower temperature allows food to cook to the well done stage without excessive browning.
- Never cover broiler pan insert with aluminum foil. This prevents fat from draining to the pan below.
- Expect broil times to increase and browning to be slightly lighter if appliance is installed on a 208 volt circuit.

CLOCK CONTROLLED OVEN COOKING

NOTES:

- Highly perishable foods such as dairy products, pork, poultry or seafood are not recommended for delayed cook operations.
- Clock controlled baking is not recommended for baked items that require a preheated oven, such as cakes, cookies and breads.
- The clock must be functioning and correctly set.

Clock Controlled Oven Cooking is used to turn the oven off at a preset time of day or delay the start and then turn off the oven. This feature can be used with either oven cooking or self-cleaning. See page 15 for instructions on delaying the start of a clean cycle.

IMMEDIATE START:

Oven turns on immediately and automatically turns off at a preset time.

OVEN COOKING, CONT.

DELAYED START:



Delays the start of cooking or cleaning and automatically turns off at a preset time.

Cook time can be set for up to 11 hours and 59 minutes (11:59).

If more than 30 seconds elapse between pressing a function pad and pressing the appropriate number pads, the oven is NOT set and display will return to the previous display.

SETTING THE CONTROLS TO START IMMEDIATELY AND TURN OFF AUTOMATICALLY:

1. Press the **Bake** or **Convect Bake** pad.

- > **BAKE** will flash and 000 and the oven icon  will appear in the display.
- > When convection cooking is selected, a fan icon  will appear in the display.

2. Press the **Preset (0)** pad to set 350° F. When convection cooking, 325° F will automatically be set. Or, press the appropriate number pads for the desired oven temperature.

3. Press the **Cook Time** pad.

- > **COOK TIME** will flash and 0HR:00 will light in the display.

4. Press appropriate number pads to enter cooking hours and minutes. **EXAMPLE:** If cooking time selected for baking is 2 hours and 30 minutes, the display will show:



5. At the end of the clock controlled cook time, the oven will shut off automatically. "End" will light in the display and four beeps will be heard.

6. Press **CANCEL** pad. Remove food from the oven. If the program is not canceled, there will be one beep every 30 seconds for five minutes.

NOTE: If you wish to change the beeps at the end of clock controlled cooking, see page 7.

TO DELAY THE START AND TURN OFF AUTOMATICALLY:

- 1-4. Follow preceding steps 1-4.

5. Press **Stop Time** pad. **STOP TIME** will flash in the display.

Display will show the calculated stop time based on the current time of day and the cook time previously entered.

6. Press the appropriate pads to enter the time you wish the oven to stop. A stop time can only be accepted for later in the day. **EXAMPLE:** If at 10:00 you set the oven for 350° F and 2 hours and 30 minutes of cooking time, the calculated stop time would be 12:30.

- > If you want the stop time to be 1:30, press the number pads "1,3,0". Four seconds later, the display will show 1:30 along with the indicator words **DELAY, STOP TIME**.



7. At the end of the delayed period, the **DELAY** indicator word will go off and the oven will begin to heat. At the end of the **Cook Time**, the oven will shut off automatically, "End" will light in the display and four beeps will be heard.

8. Press **CANCEL** pad. Remove food from the oven. If the program is not canceled, there will be a beep every 30 seconds for five minutes.

NOTES:

- It is not necessary to set a start time. Control will determine when to start the oven based on cook time set.
- If you wish to change the beeps at the end of clock-controlled cooking, see page 7.

CARE & CLEANING

SELF-CLEAN OVEN

CAUTION:

- > It is normal for parts of the range to become hot during a clean cycle.
- > To prevent damage to oven door, do not attempt to open the door when the **LOCK** indicator word is displayed.
- > Avoid touching cooktop, door, window, or oven vent area during a clean cycle.
- > Do not use commercial oven cleaners on the self-clean oven finish or around any part of the oven as they will damage the finish or parts.

The self-clean cycle uses above normal cooking temperatures to automatically clean the entire oven interior.

It is normal for flare-ups, smoking or flaming to occur during cleaning if the oven is heavily soiled. It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

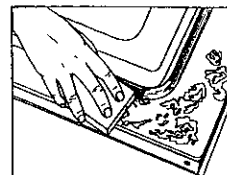
During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.

BEFORE SELF-CLEANING

Turn off the oven light before cleaning as the light may burn out during the clean cycle.

Remove broiler pan, all pans and the oven racks from the oven. The oven racks will discolor and may not slide easily after a self-clean cycle.

Clean oven frame, door frame (area outside of gasket) and around the opening in the



door gasket with a non-abrasive cleaner such as Bon Ami® or detergent and water. These areas are not exposed to cleaning

temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

To prevent damage, do not clean or rub the gasket around the oven door.

The gasket is designed to seal in heat during the clean cycle.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking, flare-ups or flaming during the clean cycle. For ease of cleaning, the heating element can be lifted slightly (1 inch).

Wipe up sugary and acidic spillovers such as sweet potatoes, tomato or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. The porcelain finish may discolor if acidic spills are not wiped up prior to a self-clean cycle.

DURING CLEAN CYCLE

When the LOCK indicator word lights in the display, the door cannot be opened. To prevent damage to door, do not force door open when the LOCK indicator word is displayed.

Some smoke and odor may be detected the first few times the oven is cleaned. This is normal and will lessen in time. Smoke may also occur if oven is heavily soiled or if broiler pan was left in oven.

As oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.

AFTER SELF-CLEANING

About one hour after the end of the clean cycle, the LOCK indicator word will turn off. At this point, the door can be opened.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.


A white discoloration may appear after cleaning if acidic or sugary foods were not wiped up before the clean cycle. This discoloration is normal and will NOT affect performance.

Fine lines may appear in the porcelain resulting from the heating and cooling of the finish. This is normal and will not affect performance.

SETTING THE CONTROLS FOR SELF-CLEAN

1. Close oven door.
2. Press Clean pad.
 - > CLEAN will flash and "--:--" will light in the display.
 - > If door has not been closed, "door" will light in the display and a signal will beep until the door is closed and the Clean pad is pressed again.
3. Press Preset (0) pad for "3:00" hours of cleaning time for an average soiled oven. Or, press the appropriate number pads for the desired cleaning time between two and four hours.



4. Four seconds after entering the cleaning time, the oven door will automatically lock.
 - > LOCK will appear in the display.
 - > Clean symbol  will appear in the display.

5. When the cleaning time has been completed, the indicator word CLEAN will turn off. The indicator word LOCK will remain on until the oven has cooled (approximately 1 hour).

When the oven has cooled, the indicator word LOCK will turn off and the door will automatically unlock.



LOCK IS STILL ENGAGED. DOOR CANNOT BE OPENED UNTIL LOCK IS NO LONGER DISPLAYED.

TO CANCEL SELF-CLEAN CYCLE:

- > Press CANCEL pad.
- > If the indicator word LOCK is NOT displayed, open oven door. If LOCK is displayed, allow oven to cool, then open oven door.

NOTE: Depending on the length of time the oven had been cleaning, it may take up to an hour for the oven to cool down. When the oven is cool, the door will automatically unlock and can be opened.

IF YOU WISH TO DELAY THE START OF CLEANING:

- 1-3. Follow preceding steps 1-3.
4. Press the Stop Time pad.
 - > Stop Time will flash in the display and display will show calculated stop time based on the current time of day and the clean time previously entered.
5. Press the appropriate number pads to enter the time you wish the oven to stop. A stop time can only be accepted for later in the day.

EXAMPLE: If at 9:00 you set the oven to clean for three hours, the calculated stop time would be "12:00".



- > If you want the stop time to be 1:00, press the number pads "1,0,0". Four seconds later, the display will show 1:00 and the indicator word DELAY.



6. When the oven begins to clean, the CLEAN symbol will light and DELAY will go off in the display.
7. When the clean time has been completed, the indicator word CLEAN will turn off. The indicator word LOCK will remain on until the oven has cooled. When the oven has cooled, the indicator word LOCK will turn off and the door will automatically unlock.

CARE & CLEANING, CONT.

CLEANING PROCEDURES

CAUTION:

- > 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.

BACKGUARD & COOKTOP

PORCELAIN ENAMEL & TRIM ON
GLASS-CERAMIC SURFACES

Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acidic or sugary spillovers, should be wiped up immediately with a dry cloth.

- > When cool, wash with soapy water, rinse and dry.
- > Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping.
- > Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.

BOILER PAN & INSERT

Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.

- > Place soapy cloth over insert and pan; let soak to loosen soil.
- > Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil.
- > Broiler pan and insert can be cleaned in dishwasher.

CLOCK AND CONTROL PAD AREA

- > To activate "Control Lock" for cleaning, see page 6.

- > Wipe with a damp cloth and dry.
- > Glass cleaners may be used if sprayed on a cloth first. **DO NOT spray directly on control pad and display area.**

CONTROL KNOBS

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

ENAMEL (PAINTED)

SIDE PANELS, DOOR HANDLE,
STORAGE & WARMING DRAWERS

- > When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn.
- > For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami*. Do not use abrasive cleaners such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface.

NOTE: Use dry towel or cloth to wipe up spills, especially acidic or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.

GLASS

OVEN WINDOW & DOOR

- > Avoid using excessive amounts of water which may seep under or behind glass causing staining.
- > Wash with soap and water. Rinse with clear water and dry. Glass cleaner can be used if sprayed on a cloth first.
- > Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.

GLASS-CERAMIC COOKTOP

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

- > Allow the cooktop to cool before cleaning.
- > **General** – Always clean cooktop after each use, or when needed, with a damp paper towel and Cooktop Cleaning Creme* (Part No. 20000001)**. Then, buff with a clean, dry cloth.

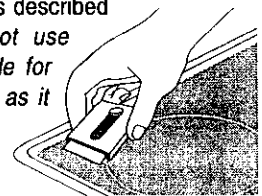
NOTE: Permanent stains will develop if soil is allowed to cook on by repeatedly using the cooktop when soiled.

- > **Heavy Soils or Metal Marks** – Dampen a "scratchless" or "never scratch" scrubber sponge. Apply Cooktop Cleaning Creme* (Part No. 20000001)** and scrub to remove as much soil as possible. Apply a thin layer of the creme over the soil, cover with a damp paper towel and let stand 30 to 45 minutes (2-3 hours for very heavy soil). Keep moist by covering the paper towel with plastic wrap. Scrub again, then buff with a clean dry cloth.

NOTE: Only use a CLEAN, DAMP "scratchless" pad that is safe for non-stick cookware. The pattern and glass will be damaged if the pad is not damp, if the pad is soiled, or if another type of pad is used.

- > **Burned-on or Crusty Soils** – Scrub with a "scratchless" or "never scratch" scouring pad and Cooktop Cleaning Creme*.

NOTE: Hold a razor blade scraper at a 30° angle and scrape any remaining soil. Then, clean as described above. Do not use the razor blade for daily cleaning as it may wear the pattern on the glass.



➤ **Melted Sugar or Plastic** – Immediately turn element to LOW and scrape from hot surface to a cool area. Then turn element OFF and cool. Clean residue with razor blade scraper and Cooktop Cleaning Creme*.

METAL FINISHES

- Wash with soap and water, a glass cleaner, or mild liquid detergent.
- To prevent scratching or dulling of the finish, do not use mildly abrasive, abrasive, harsh or caustic cleaners such as oven cleaners.

OVEN INTERIORS

- Follow instructions on pages 13-14 for Self-Cleaning Oven.

OVEN RACKS

- Clean with soapy water.
- Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry.
- Racks will permanently discolor and may not slide smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack and embossed rack supports with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.

PLASTIC FINISHES

TRIM & END CAPS

- When cool, clean with soap and water, rinse and dry.
- Use a glass cleaner and a soft cloth.

NOTE: Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish.

NOTE: To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel.

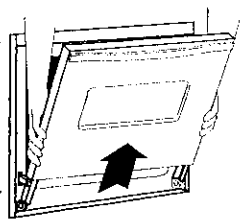
MAINTENANCE
OVEN DOOR

CAUTION:

- Do not place excessive weight on or stand on an open oven door. This could cause the range to tip over, break the door, or injure the user.
- Do not attempt to open or close door or operate oven until door is properly replaced.
- Never place fingers between hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against oven frame and could injure your fingers.

TO REMOVE:

1. When cool, open the oven door to the broil stop position (opened about four inches).
2. Grasp door at each side. Do not use the door handle to lift door.
3. Lift up evenly until door clears hinge arms.



TO REPLACE:

1. Grasp door at each side.
2. Align slots in the door with the hinge arms on the range.
3. Slide the door down onto the hinge arms until the door is completely seated on the hinges. Push down on the top corners of the door to completely seat door on hinges. Door should not appear crooked.

NOTE: The oven door on a new range may feel "spongy" when it is closed. This is normal and will decrease with use.

OVEN WINDOW

TO PROTECT THE OVEN DOOR WINDOW:

1. Do not use abrasive cleaning agents such as steel wool scouring pads or powdered cleansers as they may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys, or other objects.
3. Do not close the oven door until the oven racks are in place.

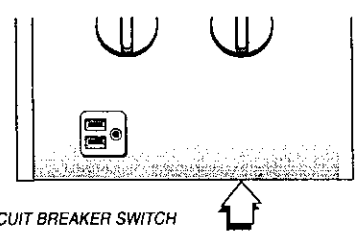
Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

CONVENIENCE OUTLET
(Canadian Models Only)

The convenience outlet is located on the lower left side of the backguard.

Be sure appliance cords do not rest on or near the surface element. If the surface element is turned on, the cord and outlet will be damaged.

The convenience outlet circuit breaker may trip if the small appliance plugged into it exceeds 10 amps. To reset the circuit breaker, press the switch located on the lower edge of the backguard.



CIRCUIT BREAKER SWITCH

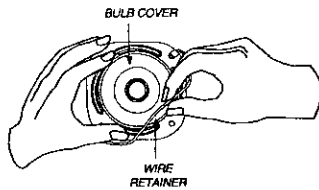
* Brand names for cleaning products are registered trademarks of the respective manufacturers.
** To order direct, call 1-800-688-8408.

CARE & CLEANING, CONT.

OVEN LIGHT

CAUTION:

- > Disconnect power to range before replacing light bulb.
- > Use a dry potholder to prevent possible harm to hands when replacing bulb.
- > Be sure bulb is cool before touching bulb.
- > Do not touch hot bulb with a damp cloth as this may cause the bulb to break.



TO REPLACE OVEN LIGHT BULB:

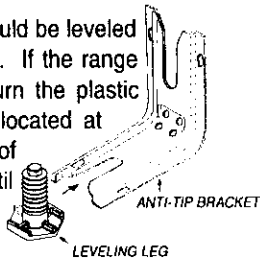
1. When oven is cool, hold bulb cover in place, then slide wire retainer off cover. **NOTE:** Bulb cover will fall if not held in place while removing wire retainer.
2. Remove bulb cover and light bulb.
3. Replace with a 40 watt appliance bulb.
4. Replace bulb cover and secure with wire retainer.
5. Reconnect power to the range. Reset clock.

LEVELING LEGS

CAUTION:

- > Be sure the anti-tip bracket secures one of the rear leveling legs to the floor to prevent the range from accidentally tipping.

The range should be leveled when installed. If the range is not level, turn the plastic leveling legs, located at each corner of the range, until range is level.



WARMING DRAWER

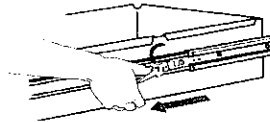
(Select models)

CAUTION:

- > Do not store plastic, paper products, or flammable materials in the warming drawer. The drawer may become too warm for these items when the oven above is in use or the warming drawer is pre-heated.
- > To avoid contact with the warming drawer heating element, pull drawer all the way out to add or remove food.
- > Never use oven cleaners to clean the warming drawer.

TO REMOVE WARMING DRAWING:

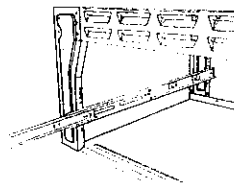
1. Empty drawer and pull out to its full open position.
2. Locate the black triangle lever on each side of the drawer.
3. Press the lever down on the right side and lift the lever up on the left side at the same time. Then pull drawer out another inch.



4. Carefully pull the drawer all the way out holding on to the sides, not the drawer front.

TO REPLACE WARMING DRAWER:

1. Pull the bearing glides to the front of the chassis glide.
2. Align the glide on each side of the drawer with the glide slots on the range.



3. Push the drawer into the range until levers "click" (approximately 2 inches). Pull the drawer open again to seat bearing glide into position. If you do not hear the levers "click" or the bearing glides do not feel seated, remove the drawer and repeat steps 1 through 3. This will minimize possible damage to the bearing glides.

STORAGE DRAWER

(Select models)

CAUTION:

- > Do not store plastic, paper products, food or flammable materials in this drawer. The drawer may become too warm for these items when the oven is in use.

The storage drawer can be removed to allow you to clean under the range.

TO REMOVE:

1. Empty drawer and pull out to the first stop position.
2. Lift up the front of the drawer.
3. Pull out to the second stop position.
4. Grasp sides and lift drawer top up and out.

TO REPLACE:

1. Fit the ends of the drawer glides into the rails in the range.
2. Lift up the front of the drawer and gently push in to the first stop position.
3. Lift drawer up again and push until drawer is closed.

BEFORE YOU CALL FOR SERVICE

FOR MOST CONCERNS, TRY THESE FIRST:

- Check if oven controls have been properly set.
- Check to be sure plug is securely inserted into receptacle.
- Check or re-set circuit breaker. Check or replace fuse.
- Check power supply.

PART OR ALL OF APPLIANCE DOES NOT WORK.

NOTE: On Canadian models with a warming center, during a self-clean cycle – glass-ceramic cooking surface will not operate.

- Check if surface and/or oven controls have been properly set. See pages 4 and 9.
- Check if oven door is unlocked after self-clean cycle. See page 14.
- Check if oven is set for a delayed cook or clean program. See pages 13 and 14.

GLASS-CERAMIC SURFACE SHOWS WEAR.

1. Tiny scratches or abrasions.
 - Cooktop and pan bottom are clean. Do not slide glass or metal pans across top. Make sure pan bottom is not rough. Use the recommended cleaning agents. See page 15.
2. Metal marks.
 - Do not slide metal pans across top. When cool, clean with Cooktop Cleaning Creme. See page 15.
3. Brown streaks and specks.
 - Spills not removed promptly. Wiping with soiled cloth or sponge. Pan bottom not clean.
4. Areas with a metallic sheen.
 - Mineral deposits from water and food.
5. Pitting or flaking.
 - Sugary boilovers that were not removed promptly. See page 15.

BAKING RESULTS ARE NOT AS EXPECTED OR DIFFER FROM PREVIOUS OVEN.

- Make sure the oven vent has not been blocked. See page 10 for location.
- Check to make sure range is level.
- Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often “drifts” and may become hotter or cooler. See page 8 for instructions on adjusting the oven temperature. **NOTE:** It is not recommended to adjust the temperature if only one or two recipes are in question.

- Check that oven temperature is decreased by 25° F when convection baking.
- See “Cooking Made Simple” booklet for more information on bakeware and baking.

FOOD IS NOT BROILING PROPERLY OR SMOKES EXCESSIVELY.

- Check oven rack positions. Food may be too close to element.
- Broil element was not preheated.
- Aluminum foil was incorrectly used. Never line the broiler insert with foil.
- Oven door was closed during broiling. Leave the door open to the first stop position (about 4 inches).
- Trim excess fat from meat before broiling.
- A soiled broiler pan was used.

OVEN WILL NOT SELF-CLEAN.

- Check to make sure the cycle is not set for a delayed start. See page 14.
- Check if door is closed.

OVEN DID NOT CLEAN PROPERLY.

- Longer cleaning time may be needed.
- Excessive spillovers, especially sugary and/or acidic foods, were not removed prior to the self-clean cycle.

OVEN DOOR WILL NOT UNLOCK AFTER SELF-CLEAN CYCLE.

- Oven interior is still hot. Allow about one hour for the oven to cool after the completion of a self-clean cycle. The door can be opened when the LOCK indicator word is not displayed.

MOISTURE COLLECTS ON OVEN WINDOW OR STEAM COMES FROM OVEN VENT.

- This is normal when cooking foods high in moisture.
- Excessive moisture was used when cleaning the window.

THERE IS A STRONG ODOR OR LIGHT SMOKE WHEN OVEN IS TURNED ON.

- This is normal for a new range and will disappear after a few uses. Initiating a clean cycle will “burn off” the odors more quickly.
- Turning on a ventilation fan will help remove the smoke and/or odor.
- Excessive food soils on the oven bottom. Use a self-clean cycle.

“F” PLUS A NUMBER APPEARS IN THE DISPLAY

- This is called a fault code. If a fault code appears in the display and beeps sound, press the CANCEL pad. If the fault code and beeps continue, disconnect power to the appliance. Wait a few minutes, then reconnect power. If fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.
- If the oven is heavily soiled, excessive flare-ups may result in a fault code during a clean cycle. Press CANCEL pad and allow the oven to cool completely, wipe out excess soil and reset the clean cycle. If the fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.

MAYTAG RANGE WARRANTY

Full One Year Warranty - Parts and Labor

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

Limited Warranties - Parts Only

Second Year - After the first year from the original purchase date, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

Third Through Fifth Year - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

> Electronic Controls

> **Glass-Ceramic Cooktop** - Due to thermal breakage

> **Electric Heating Elements** - Surface, broil and bake elements on electric cooking appliances

Canadian Residents

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

Limited Warranty Outside the United States and Canada - Parts Only

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

The specific warranties expressed above are the ONLY warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

WHAT IS NOT COVERED BY THESE WARRANTIES:

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

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 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: CAIR® Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call 1-800-688-9900 U.S.A. or 1-800-688-2002 Canada.

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

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

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