

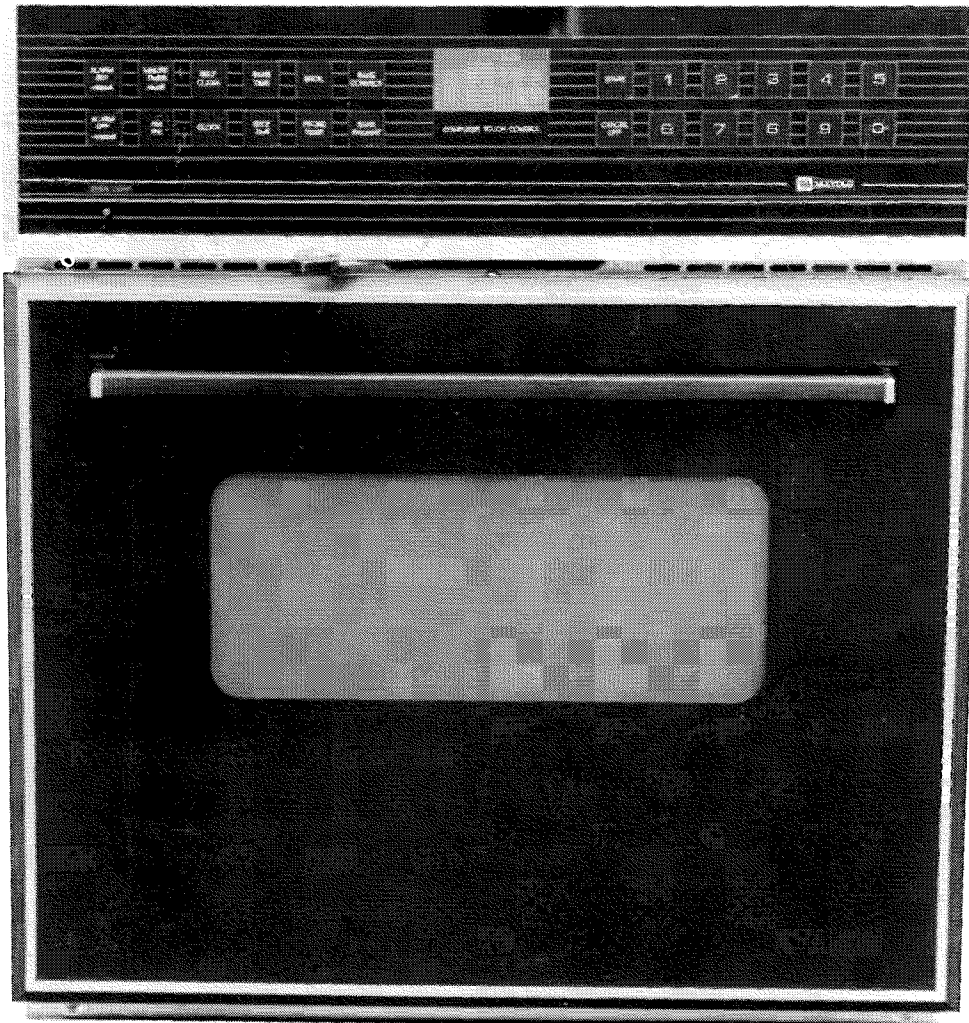


**MAYTAG**

**Use and Care Manual**

**Electronic Control Self-Cleaning  
Radiant and Convection Oven**

**Model CWE 1000**



# About Your Maytag Oven

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Your Maytag self-cleaning oven combines the best of two cooking methods, convection and radiant (conventional) baking or roasting.

The benefits of convection cooking, used by major restaurants and chefs all over the world are at your fingertips.

The Maytag convection oven is actually a conventional oven that circulates heated air within the oven. As both bake and broil heating elements cycle on and off with the thermostat, a fan keeps the heated air circulating around the food.

The constantly recirculating heated air in the convection oven strips away the layer of cooler air that surrounds food. Consequently, many foods cook more quickly. Distributed heat makes multiple rack cooking possible. Convection roasted meats retain their natural flavor and juiciness with less shrinkage than radiant bake roasting.

In addition to the many exclusive benefits of a convection oven, it is also a fine full-featured "bake and broil" oven.

You can cook your "old favorite" recipes as you have in the past. The radiant bake oven also gives you the flexibility of preparing various foods when convection cooking may not be as beneficial, as when cooking foods in covered casseroles or clay pots.

The broil element is convenient for top browning and oven broiling of foods.

The BAKE TIME and STOP TIME features can be used with either the convection or radiant bake oven.

The electronic controls provide additional features not possible with other control panels, plus easy to set operation. The smooth control panel provides ease of maintenance. Temperatures for BROIL and CLEAN modes are pre-set. Extra features such as the ALARM and recall of program are possible because of the electronic memory bank.

Since this manual explains how you can obtain the best use of your oven, *it is essential that you follow the instructions carefully.* This will enable you to fully enjoy and properly maintain your Maytag oven and achieve fine cooking results with the foods you prepare . . . year after year.

Should you have any questions about using your Maytag appliance, write to us. Be sure to provide the model number of your appliance.

**Consumer Education Department**  
**Maytag Company**  
Newton, Iowa 50208

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# **SAFETY PRECAUTIONS**

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## **Read before operating your oven**

All appliances — regardless of the manufacturer — have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
5. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Maytag Service Technician.
6. Flammable materials should not be stored in an oven.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.

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8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
  9. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
  10. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
  11. Keep oven vent ducts unobstructed.
  12. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
  13. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
  14. 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.
  15. Clean only parts listed in this manual.
  16. Before self-cleaning the oven, remove broiler pan and other utensils.
  17. Listen for fan. A fan noise should be heard during the cleaning cycle. If not, call a serviceman before self-cleaning again.
  18. **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN.** Heating elements may be hot even though they are dark in color. Interior surfaces of any oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns — among these surfaces are: oven vent openings and surfaces near these openings, oven doors, windows of oven doors.

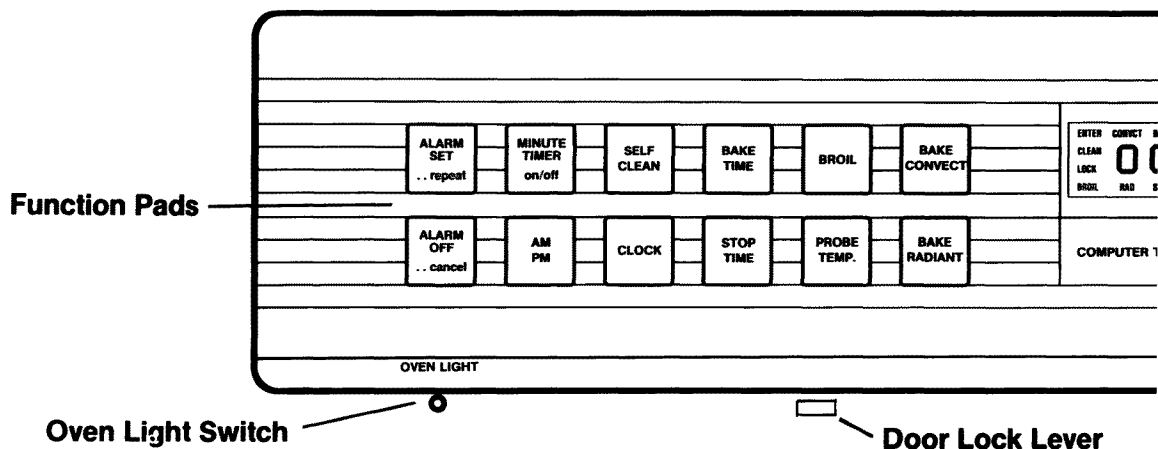
# Control Panel Operation

## Oven Control Panel

The control panel is designed for ease in programming. The DISPLAY WINDOW features Indicator Words which will blink and prompt you for the next step. A beeping sound occurs each time a command is entered. If an error is made, the panel informs you. Programming of control panel is as simple as 1 - 2 - 3 :

1. Touch FUNCTION PAD to give command desired.
2. Touch NUMBER PADS to enter time or temperature.
3. Touch START PAD to begin.

**IMPORTANT:** CLOCK must be set prior to programming the control panel. (See page 9.)



### Function Pads:



To set ALARM for a specified time. (See pages 33-34.)



To cancel the ALARM signal.



This timer can be set to give a signal after a time period, up to 99 minutes and 99 seconds, expires. (See page 11.)



Use with CLOCK or ALARM SET PADS to designate time before or after 12:00.



To set self-cleaning process. (See page 29.)



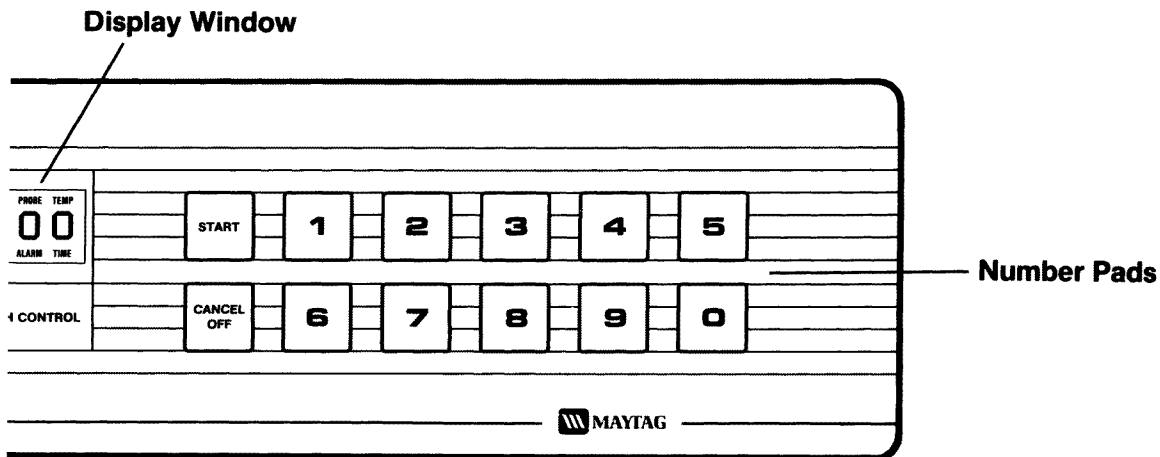
To set time of day (shown in display window). (See page 9.)



Use to start oven immediately and shut off automatically. (See pages 12-13.)



To set oven to start at future time and shut off automatically. (See pages 12-13.)



Use for top browning or oven broiling of foods. (See pages 26-27.)



Use with probe to cook foods to desired internal temperature. (See pages 22-25.)



Use for convection baking or roasting.



Use for radiant (conventional) baking or roasting.



Use to start the programmed function after all commands are entered.



Cancels any programmed cooking function or stops beeping signal of ALARM or MINUTE TIMER.

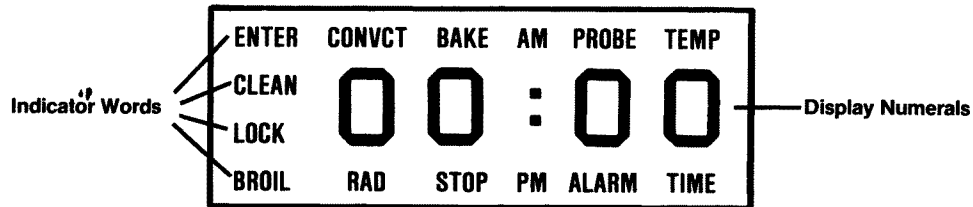
**Number Pads:** Use to program times or temperatures.

**Display Window:** Shows time of day as set with CLOCK PAD or displays what has been set with oven controls or MINUTE TIMER. (See page 8.)

**Oven Light Switch:** The oven light automatically comes on whenever the oven door is opened. When door is closed, push in switch to turn oven light on or off. Light cannot be turned on during the self-cleaning process.

**Door Lock Lever:** Use to lock oven for self-cleaning process.

# Display Window



DISPLAY WINDOW serves multiple purposes.

## Display Numerals:

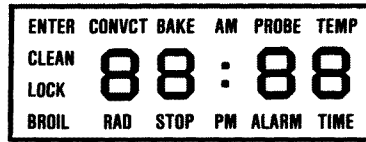
- Show time of day.
- Count down time remaining as set with MINUTE TIMER PAD.
- Show temperature of oven as it rises to reach programmed temperature.
- Show internal temperature of food as it rises when PROBE TEMP is used.
- Serve as a reminder to lock oven door for self-cleaning operation when information word, *door*, is displayed.
- Show a mistake has been made when information word, *EEEE* meaning error, is displayed.
- Recall program entered when commanded, such as set temperature or time.

## Indicator Words:

- Blink to prompt next step and allow entry of program.
- Show on-going programmed function illuminated in words to indicate the present status of program.
- Show function programmed when recalled.



# Clock Setting



**IMPORTANT:** First, set the clock.

When oven is first supplied electrical power or power is interrupted, the entire display will blink. Whenever this occurs, clock **MUST** be set before entering operating instructions to control panel.

## To set the clock for time of day:

1. Touch CLOCK PAD.

Indicator Words ENTER, TIME, AM or PM and colon will blink for 8 seconds to allow setting numbers and AM/PM for time of day. (If more than 8 seconds elapse between touching CLOCK PAD and first numeral, the CLOCK PAD must be touched again to repeat the sequence.)



2. Touch NUMBER PADS for time of day desired; enter in order.

For example: touch **5 3 0** for 5:30.



3. Touch AM/PM PAD.

Touch pad until desired AM or PM setting appears in display window.



4. Touch START PAD.

**IMPORTANT:** This step is necessary to complete setting the clock or any instructions given to control panel. Clock is now set; colon will continue to blink.



**To change time of day set on clock:** Repeat above sequence.

**NOTE:** Clock time cannot be changed when control panel has program entered. Cancel program with appropriate pad before reprogramming clock.

**To recall time of day when another function is showing:** Touch CLOCK PAD. Time of day will be displayed briefly, then display will automatically return to on-going program.

# Oven Operation, Baking or Roasting

## To set oven on radiant or convection bake:

1. Place oven racks on proper rack positions. (See page 15.)
2. Touch BAKE RADIANT or BAKE CONVECT PAD.

Indicator Words ENTER, CONVCT or RAD, BAKE and TEMP will blink. All 0's will be displayed.



3. Touch NUMBER PADS for oven temperature desired by touching numbers, in order.

For example: touch **3 2 5** for 325° F.

(Allowable range of temperature that may be set is 100° to 525° F.)



4. Touch START PAD.

Display will show a rise in increments of 5° until programmed temperature is reached. When Indicator Word TEMP stops blinking, the oven will be preheated and programmed oven temperature will be displayed. To time length of cooking period, use MINUTE TIMER. (See page 11.)

**IMPORTANT:** Whenever TEMP is blinking, the oven is heating. If TEMP does not blink, oven was already hot from previous use and is preheated.

**To recall temperature set:** Touch appropriate BAKE PAD. Temperature will be briefly displayed, then will automatically return to on-going program.

**To change temperature set:** Repeat Steps 2-4, entering new temperature in Step 3.

5. Touch CANCEL-OFF PAD to turn oven off at end of baking.

Display will return to time of day.

**NOTE:** A cooling fan may be heard during oven use. This occurs anytime cooling of the electronic control panel is required. Fan may come on any time during use of the oven and may continue for a short time after the oven has been turned off.

# Minute Timer

**IMPORTANT:** This timer does not control the oven; it only operates a beeper. It can be used to remind you when a period, up to 99 minutes and 99 seconds, expires. It can be used independently of any other oven activity and can be set anytime.

## To set minute timer:

1. Touch MINUTE TIMER PAD.

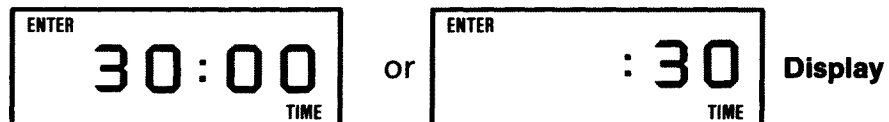
Indicator Words ENTER and TIME will blink and all 0's will be displayed for 8 seconds to allow setting numbers. (If more than 8 seconds elapse between touching MINUTE TIMER PAD and first numeral, the MINUTE TIMER PAD must be touched again to set the numbers.)



2. Touch NUMBER PADS for time desired.

For example: touch 3 0 0 0 for 30 minutes or touch 3 0 for 30 seconds.

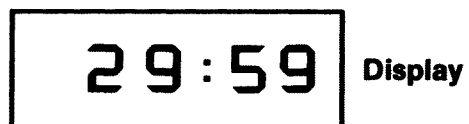
**IMPORTANT:** This is the only function where time entered is in minutes and seconds. Minutes are to left of colon and seconds to right of colon.



3. Touch START PAD.

This starts the countdown that will be displayed. Countdown will have display precedence over anything else programmed, such as oven temperature or probe temperature. At end of time set, signal will beep five times.

After timer runs out, display will return to time of day or whatever is programmed on control panel.



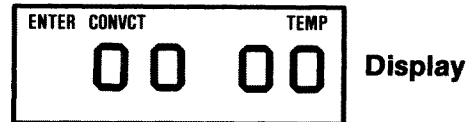
4. To cancel MINUTE TIMER, touch MINUTE TIMER PAD to stop beeping or to cancel timer at any time. CANCEL-OFF PAD can also be used to stop the beeping; however, this will also cancel any other cooking function.

# Time-Controlled Baking or Roasting

**To set oven to start immediately and shut off automatically:**

1. Touch BAKE RADIANT or BAKE CONVECT PAD.

Indicator Words ENTER, CONVCT or RAD, BAKE and TEMP will blink. All 0's will be displayed.



2. Touch NUMBER PADS for desired oven temperature, in order.

For example: touch **3 5 0** for 350° F.

(Allowable range of temperature that may be set is 100° to 525° F.)



3. Touch BAKE TIME PAD.

Indicator Words ENTER, BAKE and TIME will blink. All 0's will be displayed.

Touch number pads for amount of time food is to cook.

Hours are to left of colon and minutes to right of colon.

For example: touch **2 3 0** for 2 hours and 30 minutes.



**IMPORTANT:** Oven will preheat for approximately 5 to 9 minutes. At end of programmed BAKE TIME, oven will shut off automatically; retained heat will continue to cook food. This function is not recommended for baked items that require a preheated oven, such as cakes, cookies, pies, breads. For these foods, place food in preheated oven, then set MINUTE TIMER to signal the end of baking time.

4. Touch START PAD.

Display will show a rise in increments of 5° F until programmed temperature is reached. When Indicator Word TEMP stops blinking, the oven is preheated and programmed oven temperature will be displayed.



**To recall functions programmed:** Touch appropriate pad BAKE RADIANT or BAKE CONVECT or BAKE TIME. Recall will be displayed briefly, then display will automatically return to on-going program. BAKE TIME recall will display time remaining.

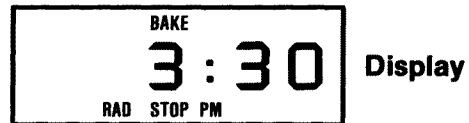
5. Touch CANCEL-OFF PAD to cancel before programmed automatic time expires. Display will return to time of day.

**To set oven to start at future time and shut off automatically:**

1. Follow preceding Steps 1-3.
4. Touch STOP TIME PAD.  
Indicator Words ENTER, STOP and TIME will blink. All 0's will be displayed.  
Enter desired time food is to be finished.  
For example: touch **6 0 0** for 6:00.
5. Touch AM/PM PAD.  
Touch pad until desired AM or PM setting appears in display window.



6. Touch START PAD.  
Start time will be automatically calculated and will be briefly displayed.  
For example: If 2 hours, 30 minutes was touched in Step 3 and 6:00 PM was touched in Step 4 above, the display will show 3:30 PM briefly. Then display will change back to time of day with programmed commands showing by means of Indicator Words.



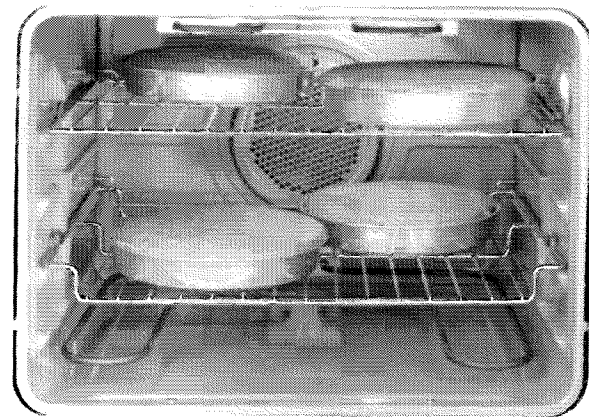
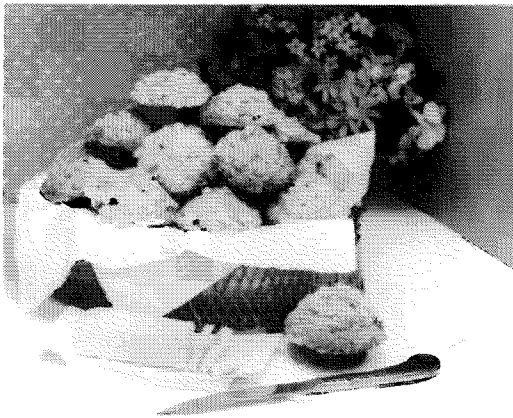
If STOP TIME (Step 4 above) and start time calculates less than BAKE TIME (Step 3) programmed, all E's appear when START PAD is touched. Enter a later STOP TIME and repeat above sequence.

**To recall function programmed:** If after touching START pad, you would like to recall any command or function given the control panel, touch that specific command pad. It will appear briefly in the display window, then will automatically return to on-going program.

**NOTE:** Since food continues to cook if left in the oven, it is suggested that the clock controls be used primarily to start the oven when no one is in the kitchen. Provisions should be made to have the food removed as soon as the signal has sounded.

# Baking

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## General Baking Recommendations

- When cooking foods for the first time in your new oven, use recipe cooking times and temperatures as a guide.
- Use tested recipes from reliable sources.
- Preheat the oven only when necessary. For baked foods that rise and for richer browning, a preheated oven is better. Casseroles can be started in a cold oven. Preheating takes from 5 to 9 minutes; place food in oven after TEMP Indicator Word stops blinking.
- Arrange oven racks before turning on oven. Follow suggested rack positions on page 15 and in the various baking charts.
- Allow about 1 to 1½ inches of space between the oven side walls and pans to allow proper air circulation.
- When baking foods in more than one pan, place them on opposite corners of the rack. *Stagger pans* when baking on two racks so that one pan does not shield another. (See above photo.)
- To conserve energy, avoid frequent or prolonged door openings. At the end of cooking, touch CANCEL-OFF PAD to turn oven off before removing food.
- Always test for doneness (fingertip, toothpick, sides pulling away from pan). Do not rely on time or brownness as only indicators.
- Use good quality baking pans and the size recommended in the recipe.
- Dull, dark, enameled or glass pans will generally produce a brown, crisp crust. Shiny metal pans produce a light, golden crust.
- Frozen pies in shiny aluminum pans should be baked on a cookie sheet on rack 2 or be removed to a dull or glass pan.

## Convection Baking Recommendations

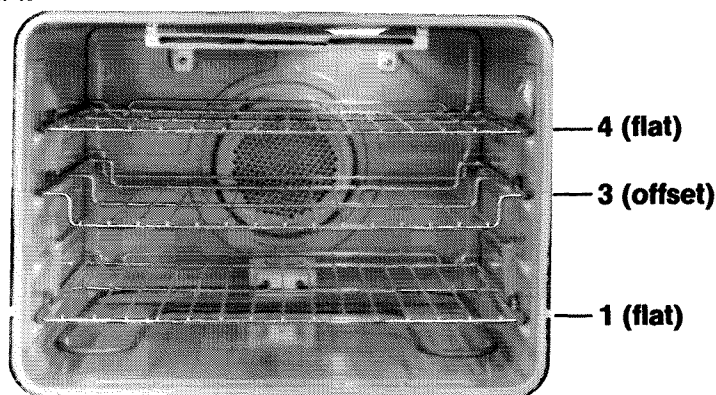
- As a general rule, when using recipes or prepared mixes developed for a radiant bake oven, set the oven temperature 25°F lower than the recipe recommended temperature. Times will be similar to or a few minutes less than recipe recommended times. The chart on page 16 compares times and temperatures of many baked foods. Use this as a reference.
- For better browning, large pans such as cookie sheets or rectangular baking pans should be placed *lengthwise, front to back*, on the rack. This centers the food in front of the convection fan for better air circulation which gives better overall browning.
- Cookie sheets should be without sides and made of shiny aluminum. The best size to use for cookie sheets is 14 x 10-inches (*overall size, includes handles*).

## Rack Positions

The rack positions noted are generally recommended for the best browning results and most efficient cooking times. For many food items, excellent results can be achieved *when using one of several different rack positions*. Refer to baking and roasting sections for recommendations for specific foods.

### Different Racks:

Two flat racks and one offset rack were packaged with your oven. Best single rack baking results are achieved in position #3 with offset rack. When using two racks for baking, place the offset rack in position #2. In general use the offset rack for broiling in position #4.



### Use Rack Position #1:

Large cuts of meat and large poultry, angel food cake, loaves of bread, custard pie, dessert souffle.

### Use Rack Position #2:

Roasting small cuts of meat, cakes (tube, bundt, or layer), frozen fruit pie, pie shell, large casseroles.

### Use Rack Position #3:

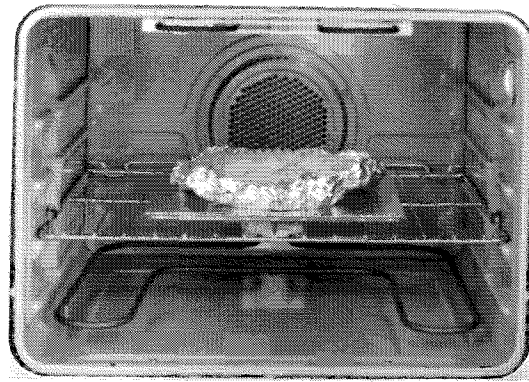
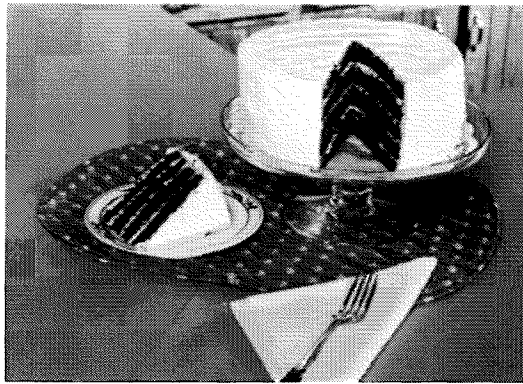
Most baked goods on cookie sheets, frozen convenience foods, fresh fruit pie, cream pie, layer cakes, main dish souffle.

### Use Rack Position #4:

Most broiling. (Use offset rack for most broiling.)

### Multiple Rack Cooking:

Two rack, use #2 (offset rack) and #4. Three rack, use #1, 3 (offset rack) and 4.



## Baking Chart

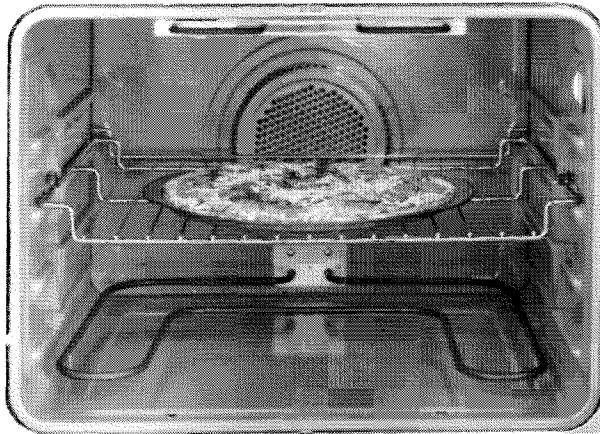
Product and Type	Pan Size	Rack Position	Convection Temp. (°F) Preheated**	Convection Time*	Radiant Bake Temp. (°F) Preheated	Radiant Bake Time*
<b>CAKE</b>						
Yellow - 2 layers	9"	2 or 3	325°	25-30	350°	30-35
White - 2 layers	9"	2 or 3	325°	22-30	350°	25-30
Chocolate - 2 layers	9"	2 or 3	325°	25-30	350°	30-35
Bundt	tube	2	325°	40-45	350°	40-53
Angel Food	tube	1 or 2	350°	33-38	375°	33-38
Pound Cake	9" loaf	2	300°	50-65	325°	55-70
Cupcakes		3	325°	15-20	350°	15-25
Sheet Cake	15x10"	3	325°	17-22	350°	20-25
<b>PIES</b>						
Two Crust						
Fruit, fresh	9"	3	375°-400°	45-60	400°-425°	45-60
Fruit, frozen	9"	2	375°-400°	40-65	400°-425°	40-65
One Crust						
Custard, fresh	9"	1	325°	40-50	350°	40-50
Cream/Meringue	9"	3	375°	8-12	400°	8-12
Pie Shell	9"	2	400°-425°	8-12	425°-450°	8-12
<b>COOKIES</b>						
Chocolate Chip		3	325°-350°	8-12	350°-375°	8-12
Peanut Butter		3	325°-350°	8-12	350°-375°	8-12
Sugar		3	325°-350°	8-12	350°-375°	8-12
Brownies	9x9"	3	325°	30-35	350°	33-38
<b>BREADS, YEAST</b>						
Loaf	loaf	1 or 2	350°	20-25	375°	20-30
Rolls		3	375°	10-15	375°-400°	10-20
<b>BREADS, QUICK</b>						
Loaf, Nut, Fruit	loaf	1 or 2	325°-350°	40-60	350°-375°	50-70
Gingerbread	9x9"	3	325°	25-30	350°	25-35
Cornbread	8x8"	3	375°-400°	15-30	400°-450°	15-30
Cornbread Muffins		3	375°	10-15	400°	10-20
Biscuits		3	375°-400°	8-12	400°-425°	8-12
Muffins		3	375°	10-15	400°	15-20

\* The times given are approximate. Actual times will depend on recipes and mixes prepared.

\*\* The CONVECT temperature is 25°F lower than recommended on package mix or recipe.



# Convection Baking of Frozen Convenience Foods

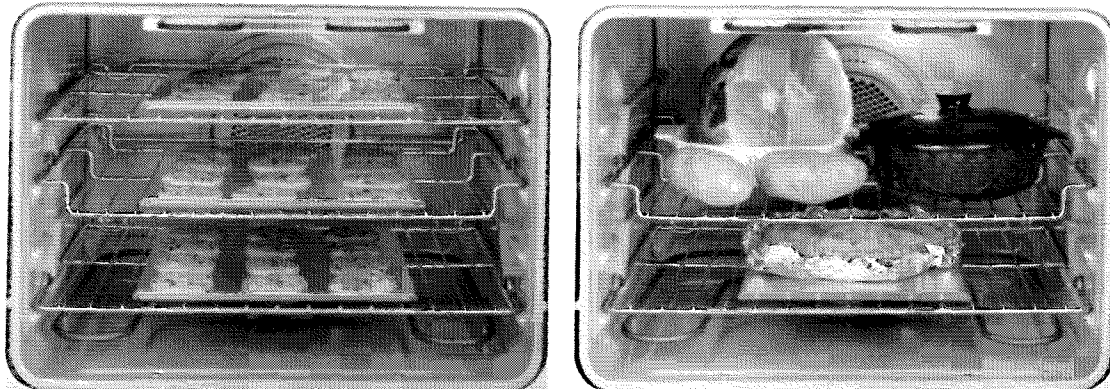


- *Preheating the oven is not necessary.*
- Follow package recommendations for oven temperature, foil covering and use of cookie sheets. Baking times will be similar. See chart below for some exceptions and examples.
- Center foods in the oven. If more than one food item is being baked or if foods are being baked on multiple racks, stagger foods for proper air circulation.
- Most foods are baked on rack position 3 with the offset rack.
- For multiple rack baking, use racks 1, 3 (offset rack) and 4. However, pizzas should be placed on cookie sheets and baked on rack positions 2 (offset rack), 3 and 4.

**Here are a few examples of times and temperatures:**

FROZEN CONVENIENCE FOODS	RACK POSITION	CONVECTED OVEN NOT PREHEATED		RADIANT BAKE PREHEATED	
		Minutes	Temp. °F	Minutes	Temp. °F
Chicken, fried	3	35	375°	35-40	375°
Donuts, glazed	3	7	300°	6-7	300°
Fish, batter fried	3	25	375°	25-30	375°
French fries	3	18	450°	16-20	450°
Macaroni & Cheese (28 oz.)	3	47-50	375°	45-50	375°
Pot Pies	3	35-40	400°	35-40	400°
Pizza	3	17-20	400°	15-17	425°
Turkey, slices with gravy (TV dinner) (28 oz.)	3	55-60	375°	60	375°

## Convection Cooking on Multiple Racks



For best results, bake foods on one rack at a time as described in this manual. However, very good results can be obtained when baking quantities of foods on multiple racks. Quantity cooking provides both time and energy savings.

The convection oven is suggested for most multiple rack cooking, especially three rack cooking, because the circulating heated air results in more even browning than radiant. For two rack cooking, the radiant bake oven provides very good baking results especially when pans can be staggered, such as with layer cakes.

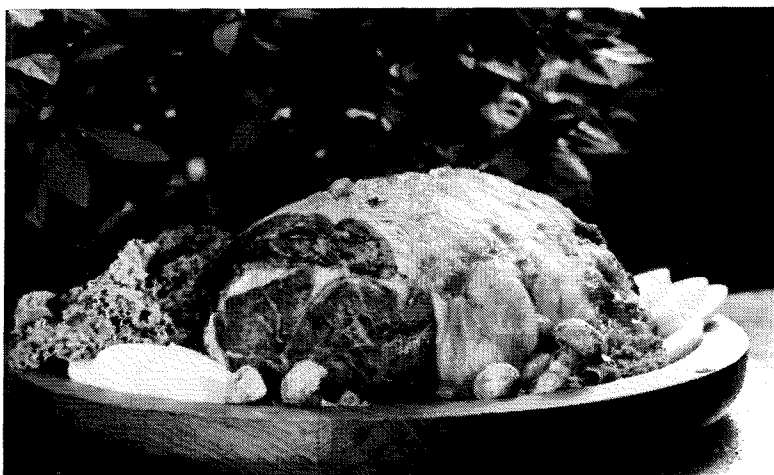
Many foods can be prepared on three racks at the same time. These are just a few examples: cookies, cupcakes, rolls, biscuits, muffins, pies, frozen convenience foods, pizzas, appetizers, and snack foods.

To obtain the best results in multiple rack cooking, follow these suggestions:

- Use temperature and times in this manual as a guide for best results.
- For two rack baking, rack positions 2 (offset rack) and 4 are best for most baked products but flat racks on position 2 and 4 also provide acceptable results.
- For three rack baking use positions 1, 3 (offset rack) and 4. One exception is pizza (see page 17).
- Since foods on positions 1 and 4 will usually be done before foods on position 3, additional cooking time will be needed for browning foods on the middle rack. An additional minute is needed for thin foods such as cookies. For foods such as biscuits, rolls, or muffins, allow 1 to 2 more minutes. Frozen pies and pizzas, which should be baked on a cookie sheet, need about 2 to 4 more minutes.
- Stagger small pans, such as layer cake pans, in the oven.
- Frozen pies in shiny aluminum pans should be placed on cookie sheets and baked on rack positions 1, 3 (offset rack) and 4.
- Cookie sheets should be placed *lengthwise, front to back*, in front of the fan for more even browning.
- Oven meals are recommended for energy conservation. Use rack positions 1 and 3 (offset rack) or 2 (offset rack) and 4.

# Roasting

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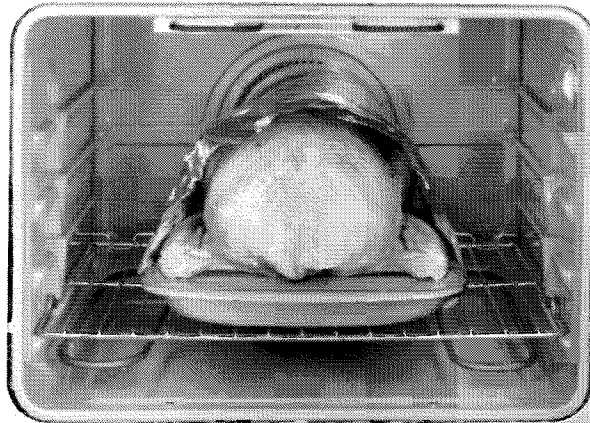
## General Roasting Recommendations

- *Preheating is not necessary.*
- For open pan roasting, place meat or poultry on the slotted portion of the two-piece pan included with the oven. Do not add water to the pan. Use open pan roasting for tender cuts of meat. Less tender cuts of meat need to be cooked by moist heat in a covered pan.
- For best results, a meat thermometer or probe is the most accurate guide to degree of doneness. See pages 22-25 for directions on use of the PROBE TEMP feature as well as suggestions for placing a thermometer probe in meat and poultry.
- Place roast, fat side up, to allow self basting of meat during roasting.
- Since meats continue to cook after being removed from the oven, remove roast from oven when it reaches an internal temperature about 5 degrees below the temperature desired.
- For less loss of juices and easier carving, allow about 15 minutes “standing time” after removing meat from oven.
- For best results in roasting poultry, thaw completely. Due to the structure of poultry, partially thawed poultry will cook unevenly.

## Radiant Bake Roasting Recommendations

- If preferred, tender cuts of meat can be roasted in the radiant bake oven by following the general recommendations given above. However, meats will roast more quickly in the convection oven.
- Radiant bake is best for less tender cuts of meat that require a longer, moist heat method of cooking. Follow your recipe for times and temperatures for covered meats.
- Meats cooked in cooking bags, dutch ovens, or covered roasting pans are best cooked in the radiant bake oven.
- Use meat roasting charts in standard cookbooks for recommended times and temperatures for roasting in a radiant bake oven.

## Convection Roasting Recommendations



- Tender cuts of meat and poultry can be quickly roasted to a rich golden brown in the convection oven. Follow general recommendations for roasting.
- Refer to convection meat roasting chart for recommended cooking temperature and time. The chart can serve as a guide to help plan meal serving time.
- Minutes per pound will vary according to the size, shape, quality, and initial temperature of meat as well as the electrical voltage in your area. Times are based on refrigerator cold meat.
- A large cut of meat will usually require fewer minutes per pound to roast than a smaller cut of meat.
- Do not use a roasting pan with high sides; use pan provided with oven.
- Do not cover meat. Allow the circulating hot air to surround the meat and seal in the juices.
- Since the breast meat on a large turkey cooks more quickly than the thigh area, place a “foil cap” over the breast area after desired brownness is reached to prevent overbrowning. (See above photo.)
- A stuffed turkey will require an extra 30 to 60 minutes depending on size. Stuffing should reach an internal temperature of 165°F.

### Convection Roasting: Frozen to Finish

Meats (except poultry) may be roasted frozen to finish. Follow these guidelines for the most satisfactory results.

- Use temperatures for roasting fresh meats as recommended by most cookbooks. Generally, most meats are roasted at 325°F. For best results do not use temperatures below 300°F.
- Use times for roasting *fresh* meats given in your favorite cookbooks as approximate guides for roasting *frozen* meats. Roasting times will vary due to factors such as coldness of meat, size, quality, or cut. In general, roasting times for frozen to finish in the convection oven will be approximately the same as fresh to finish in a radiant bake oven.
- The guidelines given for roasting fresh meats in the convection oven also apply to roasting frozen meats.
- If oven probe thermometer will be used, insert probe midway during cooking process; reset cooking program and set PROBE TEMP. (See page 22.)

## Convection Roasting (Thawed Meats Only)

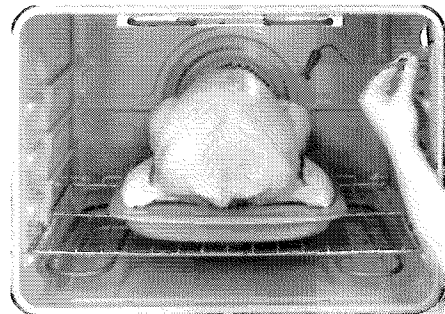
Variety and Cut of Meat	Approximate Weight (pounds)	Convection Oven Temperature (not preheated) °F	Internal Temperature of Meat — End of Roasting Time °F	Approximate Roasting Time (minutes per pound)
<b>BEEF</b>				
Rib Roast (outside down)	4 to 8	325°	140° (rare) 160° (medium)	20-25 25-30
Rib Eye Roast	4 to 6	325°	140° (rare) 160° (medium)	20-25 25-30
Loin Tenderloin Roast	2 to 3	400°	140° (rare)	15-20
Round Eye Round Roast	4 to 5	325°	140° (rare) 160° (medium)	20-25 25-30
Top Sirloin Roast	3 to 6	325°	140° (rare) 160° (medium)	20-25 25-30
Round Tip Roast	4 to 6	325°	140° (rare) 160° (medium)	20-25 25-30
<b>PORK</b>				
Shoulder Blade Roast, Boneless	4 to 6	325°	170°	30-40
Shoulder Blade Roast	4 to 6	325°	170°	25-35
Loin Blade or Sirloin Roast	3 to 4	325°	170°	30-40
Leg (Fresh Ham)	10 to 16	325°	170°	20-30
Ham, Half (Fully cooked)	5 to 7	325°	140°	20-30
Ham, Half (Cook-before-eating)	5 to 7	275°	160°	30-40
Arm Picnic Shoulder	5 to 8	325°	140°	20-25
<b>LAMB</b>				
Shoulder Roast, Boneless	3½ to 5	325°	160° (medium) 170° (well)	30-35 35-40
Leg, Whole	5 to 7	325°	160° (medium) 170° (well)	25-30 30-35
Leg, Shank Half	3 to 4	325°	160° (medium) 170° (well)	25-30 30-35
Leg, Sirloin Half	3 to 4	325°	160° (medium) 170° (well)	30-35 35-40
<b>VEAL</b>				
Rib Roast	3 to 5	325°	170°	35-40
Shoulder, Boneless	4 to 6	325°	170°	35-40
Leg, Half, Boneless	3 to 5	325°	170°	35-40
<b>POULTRY</b>				
Turkey, unstuffed	8 to 12	325°	180°-185°	15-17
Turkey, unstuffed	12 to 16	325°	180°-185°	13-15
Turkey, unstuffed	16 to 20	325°	180°-185°	11-13
Turkey, unstuffed	20 to 24	325°	180°-185°	9-11
Turkey, Whole, Boneless	4 to 6	350°	170°-175°	25-35
Turkey, Breast	3 to 8	325°	180°	25-35
Chicken, Fryer	2½ to 3½	375°	185°	18-22
Chicken, Roaster	4 to 6	375°	185°	15-20
Capon, unstuffed	5 to 8	375°	180°-185°	15-20
Cornish Game Hen	1 to 1½	375°	180°-185°	35-45
Duck	4 to 6	350°	185°	15-20

# Probe Temp

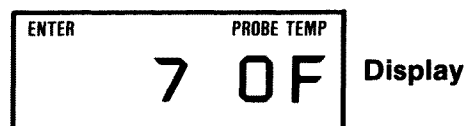
The PROBE TEMP feature enables you to cook meats and other foods without the chore of watching a thermometer. It can be used with either radiant or convection oven and can also be used with time-controlled baking or roasting. Upon reaching selected internal temperature, a signal will sound to tell you the food is done and is ready to be removed from oven.

## To Use PROBE TEMP Feature

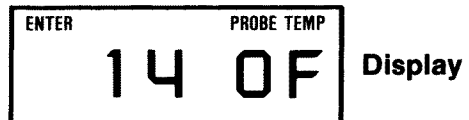
1. Insert the skewer-like probe into the food item. For meats, the probe tip should be located in the center of the thickest part of the meat and not in fat or touching a bone.
2. Place the food in the oven using the rack position suggested on page 15.
3. Insert the probe plug into the receptacle located behind the metal cover plate on the right inside oven wall. Be certain to insert plug into the receptacle all the way.
4. Touch PROBE TEMP PAD.



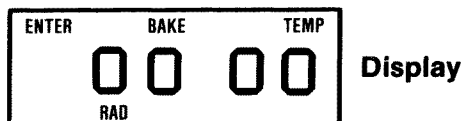
Indicator Words ENTER, PROBE and TEMP will blink and the lowest probe reading 70° F, or temperature of food if higher than 70° F, will be displayed.



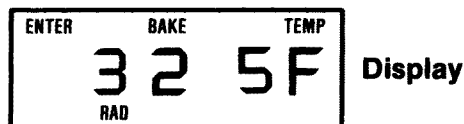
5. Touch NUMBER PADS, in order, for desired degree of doneness.  
For example: touch **1 4 0** for 140° F.  
(Allowable range of temperature that may be set is 90° to 199° F.)



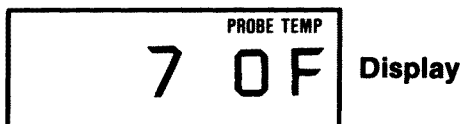
6. Touch BAKE RADIANT or BAKE CONVCT PAD.  
Indicator Words ENTER, CONVCT or RAD, BAKE and TEMP will blink. All 0's will be displayed.



- Touch NUMBER PADS for oven temperature by touching numbers, in order. For example: touch **3 2 5** for 325° F.)  
(Allowable range of temperature that may be set is 100° to 525° F.)



- Touch START PAD.  
Display will show minimum of 70° F then will continue to rise in 1° F increments until programmed probe temperature is reached. If E's are displayed and PROBE Indicator Word blinks, check to see if probe is properly connected.

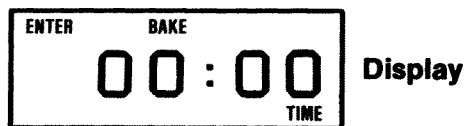


- When selected internal temperature of meat has been reached, the oven will shut off and the PROBE TEMP signal will continue to beep until CANCEL-OFF PAD is touched.
- Once selected internal temperature is reached, *remove food immediately to prevent overcooking*. First, unplug the probe from the oven before removing food. Hold plug with potholder.

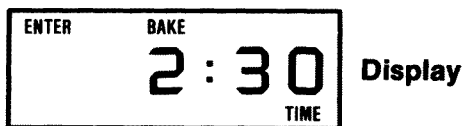
**IMPORTANT:** PROBE TEMP probe must be unplugged and removed from oven when it is not being used. If probe is left plugged in oven and PROBE TEMP is not programmed, the oven will not start and all E's will be displayed until probe is removed. Be sure metal cover is over receptacle when PROBE TEMP feature is not being used.

**To use PROBE TEMP feature to start at future time and shut off automatically:**

- Follow preceding Steps 1-7.
- Touch BAKE TIME PAD.  
Indicator Words ENTER, BAKE and TIME will blink. All 0's will be displayed.



- Touch NUMBER PADS for approximate amount of time food will probably cook.  
For example: touch **2 3 0** for 2 hours and 30 minutes.



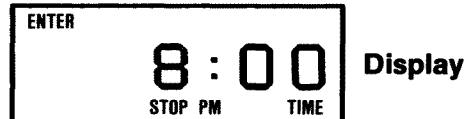
**NOTE:** Probe set temperature will control the actual bake time. Regardless of whether it takes more or less time for food to reach set temperature PROBE TEMP will turn oven off when food is done.

10. Touch STOP TIME PAD.

Indicator Words ENTER, STOP and TIME will blink.  
All 0's will be displayed.



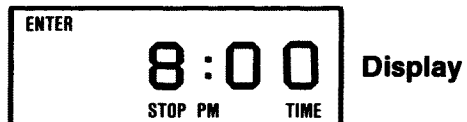
11. Touch NUMBER PADS indicating approximate time of day you desire food to be done cooking. Start time will automatically be calculated for you.  
For example: touch **8 0 0** for 8:00.



**NOTE:** The calculated start time is obtained by programming the length of cooking time, BAKE TIME, and a STOP TIME. Probe set temperature will control the completion time.

12. Touch AM/PM PAD.

Touch pad until desired AM or PM setting appears in display window.



13. Touch START PAD.

The calculated start time will be briefly displayed to inform you of the time oven will start heating.

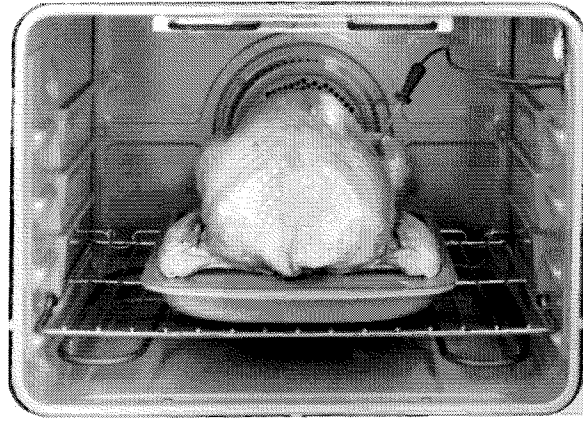
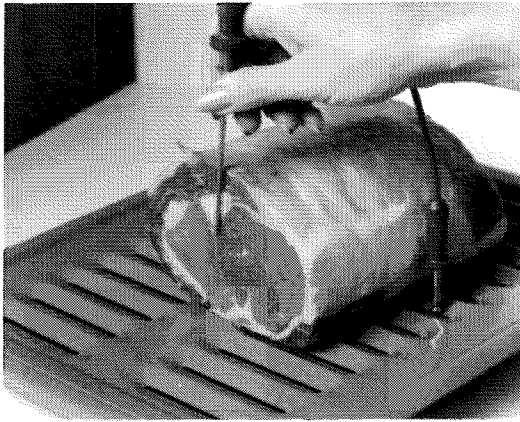
For example: If 2 hours, 30 minutes was touched in Step 9, page 23 and 8:00 PM was touched in Step 11, above, the display will briefly show 5:30 PM. Then display will change back to time of day and programmed commands will be shown by Indicator Words.

**To recall function programmed:** To recall any command or function given after touching START pad, touch that specific command pad. The programmed command will appear briefly in the display window, then will automatically return to on-going program.

**NOTE:** The PROBE TEMP feature can be used in other ways. To use PROBE TEMP as a thermometer to check temperature of food between 90° to 199° F, plug probe into oven receptacle and insert probe in food. Touch PROBE TEMP PAD and temperature will appear in the display.



## Hints on Successful Use of the Probe Temp Feature



- The probe should be located in the center of the thickest part of a roast. Plan the placement of the probe tip by laying it on the outside of the meat, marking with finger where edge of meat comes on the probe. Insert probe into thickest part of muscle up to the marking held by finger.
- Tip of probe should not touch fat, bone or gristle.
- For turkeys and large poultry products, insert probe into the thickest part of the inner thigh. Because of variables in cooking poultry, such as size and shape, use the thermometer as a guide to the degree of doneness but also use conventional methods, squeezing or wiggling drumstick, to test for doneness.
- Because of the excellent insulation of the oven, the retained heat continues to cook the meat after the signal has sounded and the oven has cycled off. For this reason, it is important to remove the meat from the oven as soon as the signal sounds.
- Meats continue to cook after being removed from the oven. As a suggestion, set the internal temperature 5 degrees below the desired final degree of doneness. Allow the "standing time" before carving (15 to 20 minutes) to finish cooking the food.
- Use the roasting chart on page 21 as a guide to the length of cooking time to help plan meal serving time for meats roasted in the convection oven.
- Use the handle of the probe for inserting or removing. Do not pull on the cable. Use a potholder to remove since probe becomes hot.
- For frozen roasts, insert probe after 1½ to 2 hours. Set controls for use with PROBE TEMP (See page 22).
- PROBE TEMP feature can be used to register internal temperature of other foods, such as meat loaf and reheated casseroles. It can also be used to check the temperature of other foods such as 105° to 115° F water to dissolve yeast. (See NOTE, page 24.)
- To clean cooled probe, wipe with a soapy dishcloth. Do not submerge probe in water.

# Broiling

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## To Broil

1. Place oven rack on the rack position suggested in the chart. Distance from broiling element depends on foods being prepared. Rack position 4 with offset rack is usually recommended unless otherwise stated.
2. Touch BROIL PAD.

Indicator Word BROIL will blink and time of day will appear in display. Since oven will automatically heat to broil temperature (550°F), numerical entry will not be accepted.



3. Touch START PAD.

Place food on roasting pan provided with oven. Broil element will preheat in 2 to 3 minutes. After broil element is red, place food in oven. *Oven door MUST be left open at broil stop position.*

4. Touch CANCEL-OFF PAD to turn off oven when food is cooked.  
Display will return to time of day.

## Broiling Tips

- Tender cuts of meat or marinated meats are best for broiling. This includes rib and loin cuts of steak, ground beef, ham steaks, lamb chops, poultry pieces or fish. For best results, steaks should be at least 1" thick. Thinner steaks should be pan-broiled.
- Do not cover broiler grid with foil since this prevents fat drippings from draining into bottom of pan.
- Before broiling, remove excess fat from meat and score edges of fat (do not cut into meat) to prevent meat from curling. Salt after cooking.
- To prevent dry surface on fish or lean meats, brush melted butter on top.
- Foods that require turning should be turned only once during broiling. Turn meat with tongs to avoid piercing and loss of juices.
- Cooking times given in the chart are to be used only as a guide.

<b>BROILING CHART ( PREHEATED)</b>			
<b>FOODS</b>	<b>Rack Position</b>	<b>Approximate Minutes/Side</b>	
		<b>1st Side</b>	<b>2nd Side</b>
<b>BEEF</b>			
Steak (1")	4		
Rare		6-7	4-5
Medium		8-9	6-7
Well		11-13	8-9
Hamburgers (3/4")	4		
Rare		5-6	4-5
Medium		7-8	5-6
Well		9-11	7-8
<b>PORK</b>			
Bacon	4	2-3	1-2
Chops (3/4")	4	6-7	5-6
Chops (1")	3	10-12	9-11
Ham Steak	4	3-4	2-3
Sausage Patties	4	4-5	3-4
<b>LAMB</b>			
Chops (1")	4		
Medium		6-7	6-7
Well		8-10	7-9
<b>POULTRY</b>			
Breast Halves (Bone-in)	3	10-11	8-11
<b>SEAFOOD</b>			
Fish Fillets, Buttered	4	7-10	(no turning)
Fish Steaks, Buttered (1")	4	7-10	(no turning)
<b>MISCELLANEOUS</b>			
Hot Dogs	4	2-3	2-3
Toast	4	1-2	1-2

\*Use offset rack in position #4.

**NOTE:** This chart is a suggested guide. The times may vary with food being cooked.

**NOTE:** A cooling fan may be heard during oven use. This occurs anytime cooling of the electronic control panel is required. Fan may come on any time during use of the oven and may continue for a short time after the oven has been turned off.

# Oven Cleaning

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## How the Self-Cleaning Process Works

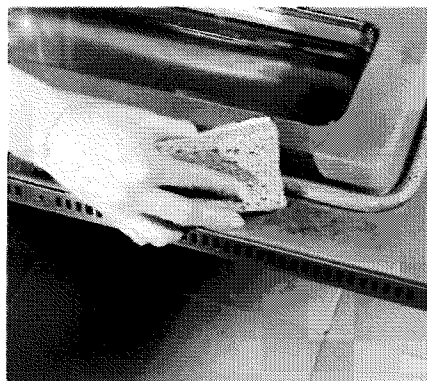
When the oven controls are set to CLEAN, the oven heats to temperatures that are higher than those used for cooking. The high temperatures cause food soil to burn off and substantially disappear. While this occurs, a device in the oven vent helps to consume smoke. The oven is vented through an opening on top of the control panel.

## How to Prepare Oven Before Operating the Self-Cleaning Process

- Be sure metal cover plate is covering the probe receptacle.
- Remove the broiling pan, oven racks and any other utensils from the oven.
- The oven racks will discolor, lose shininess, and become difficult to slide in and out if left in the oven during the cleaning process. Be sure to read special tips on page 30 if oven racks are cleaned during the self-cleaning process.
- Clean spatters and spills from those areas which will not be cleaned during the self-cleaning process:
  - center front of oven and door near opening in door gasket.
  - porcelain oven door liner (area outside the door gasket).
  - stainless steel oven front frame.

**NOTE:** DO NOT CLEAN serial plate located on the oven front.

To clean, use hot water and detergent, nonabrasive cleansers or soap filled steel wool pads (rub with the brushed grain on the oven front frame to prevent scratching). Rinse thoroughly, being careful not to use an excessive amount of water that would dampen the door gasket. *Soil left in these areas will be more difficult to remove after the self-cleaning process since the high heat will bake on any soil that is present.* DO NOT USE COMMERCIAL OVEN CLEANERS TO CLEAN THESE AREAS.



- DO NOT ATTEMPT TO CLEAN, RUB, OR APPLY WATER TO GASKET ON OVEN DOOR. The gasket is essential for a good door seal. Rubbing or cleaning will damage the gasket and may affect the seal.
- Wipe up excess grease and food spillovers which have not baked on the bottom of the oven. Large accumulations of soil can cause heavy smoke or fire in the oven during the cleaning process. For ease of cleaning, the heating element can be lifted slightly.
- Although smoke or fire in the oven is a normal occurrence and there is no safety problem, there will be venting of excessive smoke and odor.

# Steps to Follow for Self-Cleaning Process

To set oven to start cleaning immediately:

1. Touch SELF CLEAN PAD.

An automatic program of three hours is pre-set into control panel for an average soiled oven. If oven is heavily soiled, touch 4 and program will be extended to four hours. If lightly soiled, touch 2 and the program will be reduced to two hours. The program time takes into consideration the pre-heat time before cleaning and the cool down time after cleaning when oven may be unlocked.



2. Close and lock oven door. Move DOOR LOCK LEVER to full right position.
3. Touch START PAD.

Indicator Word CLEAN and time of day will appear in display. Indicator Word LOCK will appear when oven temperature reaches 550° F and door cannot be opened until temperature drops below 550° F.



**NOTE:** If the word *door* appears in display, you have omitted Step 2.



4. Oven beeps once and stops automatically after programmed cleaning time elapses. Oven door will not unlock until oven cools to a safe temperature. When this occurs, the Indicator Word LOCK goes out. During the cleaning process, the time remaining before having access to the oven can be recalled by touching the SELF CLEAN PAD.

To set oven to start cleaning at a later time:

1. Repeat preceding Steps 1 and 2.
3. Touch STOP TIME PAD.

Touch number pads for desired time cleaning process is to be completed. Time set has to be at least two to four hours ahead of time displayed on clock depending upon time to clean, set in Step 1 above. If less time has been programmed, all E's appear.

4. Touch AM/PM PAD.  
Touch pad until desired AM or PM setting appears in display.



5. Touch START PAD.  
Display will briefly show the time of day oven will automatically turn on. At that time the oven will beep once to indicate oven has turned on. Display will show time of day, CLEAN and STOP.
6. Oven beeps once to signal start of delayed function and beeps once when oven stops automatically after programmed cleaning time elapses. Oven door will not unlock until oven cools to a safe temperature. When this occurs, the Indicator Word LOCK goes out.

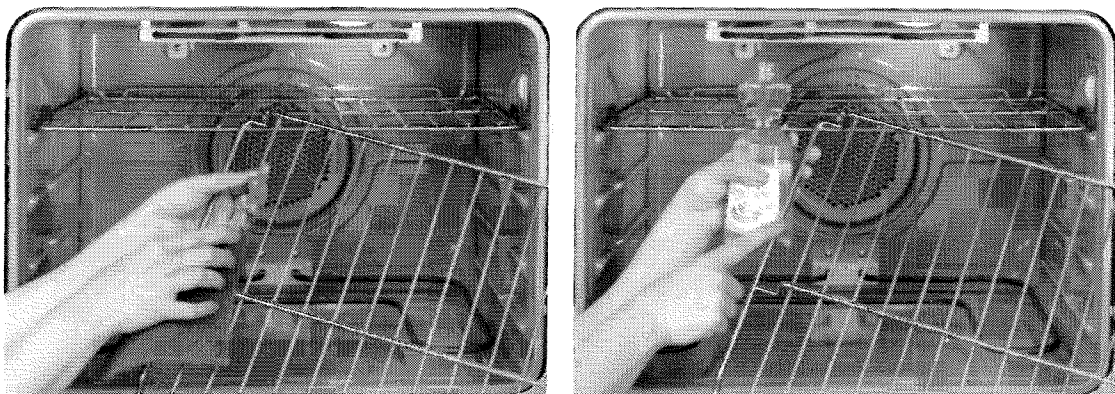
To stop cleaning process:

1. Touch CANCEL-OFF PAD.

If Indicator Word LOCK is not displayed, door can be opened; if LOCK is displayed, oven will have to cool before door can be opened.  
**DO NOT TRY TO UNLOCK THE DOOR WHILE LOCK INDICATOR WORD IS DISPLAYED.**

## More Information on the Self-Cleaning Process

- A slight odor may be detected, and if an oven is heavily soiled, some smoke may be visible. Some smoke and odor during the cleaning process is a normal occurrence. Since the oven is vented in the front, vapors, moisture, etc. may be seen coming from this area.
- During the cleaning process, do not be alarmed if an occasional flame is visible through the oven window. This is caused by excessive food soil that was not removed before the oven was set to clean.
- **SINCE THE DOOR AND WINDOW OF THE OVEN WILL GET WARM DURING THE SELF-CLEANING PROCESS, AVOID CONTACT.**
- Some types of soil may disintegrate but leave a light film or heavier deposit of ash. The amount of ash depends on the amount of soil which was in the oven. After oven has cooled, this ash may be removed with a damp sponge. If other dark deposits remain after wiping with a sponge, the length of cleaning time was not enough. Increase the cleaning time for future cleanings. The normal cleaning program is 3 hours. More than 3 hours may be selected if necessary. See page 29, step 1.



- If racks have been left in oven during the cleaning process, they should be treated as follows. After the cleaning process is completed and the oven has cooled, buff the underside of rack edges with Scotch-Brite scour-pad or rub the underside of rack edges with a *light* coating of vegetable oil. Use a *light* application of oil so it does not soil the oven. As a suggestion, use fingertips to apply oil. This will make the cleaned racks slide more easily.
- To remove occasional spillovers between cleanings, use a soap-filled scouring pad or mild cleanser; rinse well.
- It is better to clean the oven regularly rather than waiting 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.
- *Any attempt to force the self-clean DOOR LOCK LEVER to unlock may result in damage to the door locking mechanism.*
- **DO NOT USE COMMERCIAL OVEN CLEANERS IN OR AROUND THE SELF-CLEANING OVEN AREA.**
- **DO NOT USE ALUMINUM FOIL OR OTHER LINERS IN THE OVEN.**

# Other Hints on Caring for Your Oven

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## Cleaning Other Surfaces of Your Oven

**Door and control panel trim:** The metal trim around the door and the control panel can be cleaned with any non-abrasive cleansers such as Bon Ami or soapy water; rinse well. Be careful not to use an excessive amount of water.

**Glass on the control panel front and oven door front:** To clean, use any suitable glass cleaner or soapy water. Spray glass cleaner then wipe the panel.

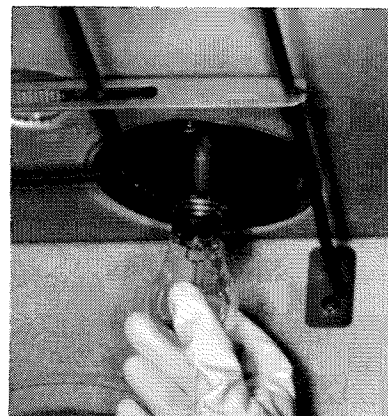
**NOTE:** When wiping the panel there is a possibility of entering or changing settings of the oven control.

## Oven Light Bulb

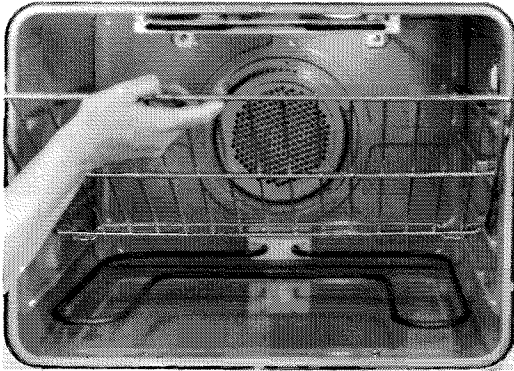
Before replacing bulb, *disconnect power to oven at the main fuse or circuit breaker panel.* Be sure that the entire oven cavity including the light bulb is cool before attempting to remove.

### To replace light bulb:

1. Carefully remove the glass light lens and lens retainer by removing the two screws in the light lens retainer using a phillips screwdriver. Note: The light lens is separate from the light lens retainer. The two pieces will drop down into your hands at the same time. **Do NOT remove the remaining two screws.**
2. To obtain firm grasp on bulb, wear protective rubber gloves. Remove by turning bulb to the left. *Do not touch a hot oven light bulb with a damp cloth as bulb will break.* **Note:** If the bulb does break and you wish to remove it, be certain power supply is disconnected and wear protective gloves. You may contact your authorized Maytag Service Technician for service.
3. Replace bulb with a *40 watt oven-rated appliance bulb.* Bulb with brass base is recommended to prevent fusing of bulb into socket.
4. Place light lens inside of light lens retainer. Holding the light lens and lens retainer in place, insert the two screws into the light lens retainer and tighten.



## Oven Racks



To remove, pull forward to the “stop” position, lift up on the front of the rack and pull out.



# Other Uses of Your Oven's Electronic Controls

## Alarm

The ALARM can be set to signal one-time or to repeat at the same time daily. The signal beeps for 10 seconds, pauses 50 seconds, than repeats 10 times unless ALARM OFF PAD is touched.

### To set alarm for a one-time signal:

1. Touch ALARM SET PAD *once*.

Indicator Words ENTER, ALARM and TIME will blink. All 0's will be displayed.

(If more than 8 seconds elapse between touching ALARM SET PAD and first numeral, the ALARM SET PAD must be touched again to repeat sequence.)



2. Touch NUMBER PADS for time of day desired; enter in order.

For example: touch **3 0 0** for 3:00.



3. Touch AM/PM PAD until desired AM or PM setting appears in display window.



4. Touch START PAD.

Alarm is now set to beep at set time for a one-time only signal. Display will indicate alarm is set by Indicator Word ALARM.



5. Touch ALARM OFF PAD *once* to cancel programmed function.

### To set alarm for a repeated daily signal:

1. Touch ALARM SET PAD *twice*.

Indicator Words ENTER, ALARM and TIME will blink. All 0's will be displayed.



2. Touch NUMBER PADS for time of day desired; enter in order.

For example: touch **5 3 0** for 5:30.



3. Touch AM/PM PAD until desired AM or PM setting appears in display window.



**4. Touch START PAD.**

Alarm is now set to beep at same time each day. Display indicates alarm is set by Indicator Word ALARM. Display returns to time of day.

**5. Touch ALARM OFF PAD *once* to cancel beeping signal.**

Touch ALARM OFF PAD *twice* to cancel programmed command.

**To recall alarm time set:** Touch ALARM SET PAD *once*.

Display will briefly show programmed time, then return to time of day.

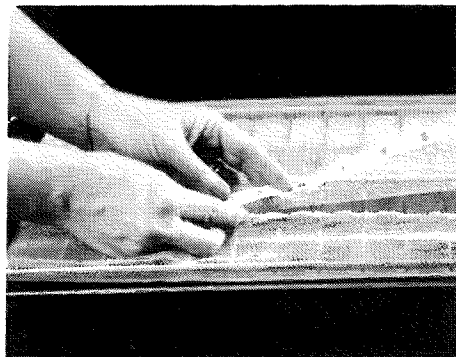
## Low Oven Temperature Use

**Dehydration:** The low temperature setting combined with the moving air in the convection oven creates suitable drying conditions. Covers for oven racks can be made inexpensively and easily.

### To make cover for oven rack:

1. Cut a piece of nylon net the width of a rack less 2 inches and twice the depth. Sew Velcro or snap tape to shorter ends.
2. Slip net through back support. Wrap around rack. Fasten snugly. Clean in washing machine. Store rolled up in drawer.

**CAUTION:** It is recommended that maximum oven temperature should not exceed 140°F.



### To set oven to dry food:

1. Arrange food on drying racks; put racks in oven.
2. Touch BAKE CONV PAD.
3. Touch 1 0 0 PADS.
4. Touch START PAD.

### Tips on drying foods:

- Drying times vary due to numerous factors such as juiciness or ripeness of food, thickness of slices, volume in oven, humidity when drying food.
- Prop oven door open slightly (use small measuring cup) to allow moisture to escape.
- Quality of dried food is determined greatly by quality of food being used.
- Spread food in single layer, not overlapping.

### Recommended references:

Beyer, Bee. *Food Drying at Home the Natural Way*. Los Angeles, CA.: J.P. Tarcher, Inc., 1976.

DeLong, Deanna. *How To Dry Foods*. Tucson, AZ.: H.P. Books, 1979.

Hobson, Phyllis. *Garden Way's Guide To Food Drying*. Charlotte, VT.: Garden Way Publishing, 1980.

# Before You Call for Service

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Check the following list to be sure a service call is really necessary. A quick reference of this manual as well as reviewing additional information on items to check, may prevent an unneeded service call.

**If nothing on the oven operates:**

- check for a blown circuit fuse or a tripped main circuit breaker.
- check if oven is properly connected to electric circuit in house.
- check if clock has been set; reset clock (See page 9.)

**If clock and/or lights operate but oven does not heat:**

- NUMBER PADS may be set incorrectly or START PAD not touched.
- may be set for delayed start.

**If the oven light does not work:**

- the light bulb is loose or defective.
- oven light does not work during self-cleaning process.

**If oven will not go through self-cleaning process:**

- controls may be improperly set, or START PAD not touched.
- door may not be locked.

**If oven did not clean properly:**

- oven may need longer cleaning time.
- excessive spills were not removed prior to self-cleaning process.

**If oven door will not unlock:**

- oven may not have cooled to safe temperature after self-cleaning process.
- electric current coming into the oven may be off.

**If foods do not broil properly:**

- the function pads may not be set properly, START PAD not touched.
- check rack position.
- voltage into house may be low.

**If EEEE appears in display window this indicates an incomplete or incorrect setting of control panel has been given such as:**

- probe plug not in place when using PROBE TEMP command.
- time set not logical when using BAKE TIME and STOP TIME.
- invalid temperature such as 550° F.
- invalid time on clock such as 14:00.

**If baked food is burned or too brown on top:**

- food may be positioned incorrectly in oven.

**If foods bake unevenly:**

- the oven may be installed improperly.
- check the oven rack with a level.
- stagger pans; do not allow pans to touch each other or oven wall.
- check instructions for suggested placement of pans on oven rack.

**If cooking results are less than expected:**

- the pans being used may not be of the size or material recommended for best results.
- there may not be sufficient room around sides of the pans for proper air circulation in the oven.
- check instructions for preheating, rack position and oven temperature.

**If PROBE TEMP does not work:**

- check to be sure probe plug is properly inserted into oven receptacle.
- probe may not be positioned in food properly.
- PROBE TEMP numbers may be set incorrectly.

**If baking results differ from previous oven:**

- oven thermostat calibration may differ between old and new ovens. Follow recipe and use and care directions before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting.

**If, after checking the above, the appliance still doesn't operate properly:**

- call your Maytag dealer's service department or the service department recommended.

**If the dealer or service company cannot resolve the problem:**

- write to:  
Maycor Parts and Service Company  
Division of Maytag Corporation  
P.O. Box 2370  
Cleveland, Tennessee 37311  
615-472-3333
- Service manuals and parts catalogs are available from this department at a nominal charge.

**Should you still have a problem:**

- write to:  
Major Appliance Consumer Action Panel  
20 North Wacker Drive  
Chicago, Illinois 60606  
MACAP is an industry-sponsored but independent group of consumer experts who receive and act on complaints from appliance owners.

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

- (a) Your name, address, and telephone number;
- (b) Model number, series number, and serial number (found on the oven front frame) of your appliance;
- (c) Name and address of your dealer and date the appliance was bought;
- (d) A clear description of the problem you are having.

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## **IMPORTANT INFORMATION**

MODEL NUMBER \_\_\_\_\_

SERIAL NUMBER \_\_\_\_\_  
(Numbers appear on the serial plate located on oven front frame.)

Date Purchased \_\_\_\_\_

MAYTAG DEALER FROM WHOM PURCHASED

\_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_

PHONE \_\_\_\_\_

AUTHORIZED MAYTAG SERVICE TECHNICIAN

\_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_

PHONE \_\_\_\_\_

**IMPORTANT:** Retain proof of purchase documents for warranty service.

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# Warranty

## **Full One Year Warranty**

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

## **Limited Parts Warranty**

After the first year from the date of original purchase, through the time periods listed below, the designated 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.

**Second Year - All Parts**

**Third Through Fifth Year - Touch pad and printed circuit board on electronic touch control wall oven.**

## **Limited Parts Warranty Outside the United States**

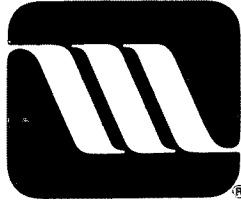
For two (2) years from the date of original retail purchase, any part, which fails in normal home use, will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including shipping charges and labor, when the appliance is located outside the United States.

## **How and Where to Receive Warranty Service**

- Call or write the authorized Maytag dealer from whom appliance was purchased or authorized service firm designated by it.
- If the owner moves from selling dealer's servicing area after purchase, call or write any authorized Maytag dealer or authorized service firm in or near the new location.
- Should the owner not receive satisfactory warranty service from one of the above, call or write: Maycor Parts and Service Company, a Division of Maytag Corporation, P. O. Box 2370, Cleveland, Tennessee 37311, 615-472-3333, and arrangements for warranty service will be made.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**THE  
MAYTAG**



**COMPANY**  
Newton, Iowa 50208  
(515) 792-7000