



GAS BUILT-IN OVEN USER INSTRUCTIONS

THANK YOU for purchasing this high-quality product. If you should experience a problem not covered in TROUBLESHOOTING, please visit our website at www.maytag.com for additional information. If you still need assistance, call us at 1-800-688-9900. You will need your model and serial number located on the oven frame behind the oven door.

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OVEN SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.



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

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

WARNING: Gas leaks cannot always be detected by smell.

Gas suppliers recommend that you use a gas detector approved by UL or CSA.

For more information, contact your gas supplier.

If a gas leak is detected, follow the "What to do if you smell gas" instructions.

State of California Proposition 65 Warnings:

WARNING: This product contains a chemical known to the State of California to cause cancer.

WARNING: This product contains a chemical known to the State of California to cause birth defects or other reproductive harm.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

- **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.
- **WARNING:** NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- **WARNING:** NEVER obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Doing so restricts air to the burners and may result in carbon monoxide poisoning.
- **CAUTION:** Do not store items of interest to children in cabinets above an oven – children climbing on the oven to reach items could be seriously injured.
- Proper Installation – The oven, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*. Be sure the oven is properly installed and grounded by a qualified technician.
- This oven is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.
- Disconnect power before servicing.
- Injuries may result from the misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- Maintenance – Keep oven area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Storage in the Oven – Flammable materials should not be stored in an oven or near surface units.

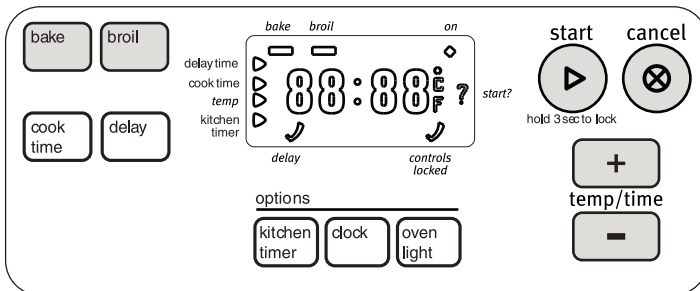
For self-cleaning ovens –

- Before Self-Cleaning the Oven – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.

SAVE THESE INSTRUCTIONS

FEATURE GUIDE

This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or the Frequently Asked Questions (FAQs) section of our website at www.maytag.com for more detailed instructions.



WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

KEYPAD	FEATURE	INSTRUCTIONS
OVEN LIGHT	Oven cavity light	While the oven door is closed, press OVEN LIGHT to turn the light on and off. The oven light will come on when the oven door is opened. The oven light will not come on during the Self-Clean cycle.
HOLD 3 SEC TO LOCK	Oven control lockout	<ol style="list-style-type: none"> 1. Press and hold the Oven Control Lockout keypad for 3 seconds 2. A tone will sound, and “Loc” or “Controls Locked” will be displayed. 3. Repeat to unlock. Only the CLOCK and KITCHEN TIMER keypads will function with the controls locked.
CLOCK	Clock	<p>The Clock uses a 12-hour cycle with a.m. and p.m.</p> <ol style="list-style-type: none"> 1. Press CLOCK. 2. Press TEMP/TIME “+” or “-” arrow pads to set the time of day, including a.m. or p.m. 3. Press CLOCK or START.
KITCHEN TIMER	Oven timer	<p>The Kitchen Timer can be set in hours or minutes up to 12 hours and 59 minutes.</p> <ol style="list-style-type: none"> 1. Press KITCHEN TIMER. 2. Press TEMP/TIME “+” or “-” arrow pads to set the length of time. 3. Press KITCHEN TIMER to begin the countdown. If enabled, end-of-cycle tones will sound at end of countdown. 4. Press KITCHEN TIMER twice to cancel the Kitchen Timer. Do not press the CANCEL keypad because the oven will turn off. 5. If the Kitchen Timer is running, but not in the display, press KITCHEN TIMER to display the countdown for 5 seconds.
BAKE	Baking and roasting	<ol style="list-style-type: none"> 1. Press BAKE. 2. Press TEMP/TIME “+” or “-” arrow pads to set a temperature other than 350°F (175°C) in 5° increments between 170°F and 500°F (75°C and 260°C). 3. Press START. 4. To change the temperature repeat steps 1 and 2. Press START or wait 5 seconds for the change to take effect. 5. Press CANCEL when finished.
BROIL	Broiling	<ol style="list-style-type: none"> 1. Position cookware in oven and close door to broil stop position. The door should remain open approximately 5" (12.7 cm). 2. Press BROIL. 3. Press TEMP/TIME “+” or “-” arrow pads to change the temperature in 5°F (5°C) increments between 300°F and 500°F (150°C and 260°C). 4. Press START. 5. Press CANCEL when finished.

KEYPAD	FEATURE	INSTRUCTIONS
COOK TIME	Timed Cooking	Timed Cooking allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically. To set a Timed Cook see “Timed Cooking” section.
DELAY	Delayed Start	The DELAY keypad is used to enter the starting time for an oven function with a delayed start. Delay start should not be used for foods such as breads and cakes because they may not bake properly. To set a Delay Timed Cook see “Timed Cooking” section.
START	Cooking start	The Start keypad begins any oven function. If Start is not pressed within 1 minute after pressing a keypad, that function is canceled and the time of day is displayed.
CANCEL	Oven function	The Cancel keypad stops any function except the Clock, Kitchen Timer, and Oven Control Lockout.
TEMP/TIME	Temperature and time adjust	The “+” or “-” arrow pads are used to adjust time and temperature settings.

OVEN USE

Odors and smoke are normal when the oven is used the first few times, or when it is heavily soiled.

This oven is equipped with a pilotless ignition. The oven will not operate during a power failure or if disconnected from the wall outlet. Do not attempt to operate the oven without power.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Electronic Oven Controls

Control Display

The display will flash when powered up or after a power loss. Press CANCEL to clear. When oven is not in use, the time of day is displayed. Indicator lights show functions that are in use.

Tones

Tones are audible signals, indicating the following:

Basic Functions

One tone

- Valid pad press
- Oven is preheated (long tone)
- Function has been entered
- Reminder (on some models), repeating each minute after the end-of-cycle tones

Three tones

- Invalid pad press

Four tones

- End of cycle

Reminder Tones: The audible tones at the end of the Kitchen Timer may be set to beep once (“b1”) or continue to beep (“b”). Press and hold KITCHEN TIMER for 5 seconds to enter Options mode. “Opt” will appear on the display. Use TEMP/TIME to cycle through the options until “b” or “b1” is shown in the display. Choose on or off using the KITCHEN TIMER keypad. Press CANCEL to exit the mode.

Fahrenheit and Celsius

The temperature is preset at Fahrenheit, but can be changed to Celsius.

To change: Press and hold BROIL for 5 seconds. A tone will sound, and “°C” or “°F” will appear on the display. Repeat to change back.

To exit mode, press CANCEL.

Oven Control Lockout

Only the Clock and Kitchen Timer keypads will function with the controls locked.

To lock controls: Press and hold START for 3 seconds. The display will show “Loc.”

To unlock controls: Press and hold START for 3 seconds. The display will show “Time of Day.”

12-Hour Shutoff

The oven control is set to automatically shut off the oven 12 hours after the oven turns on. This will not interfere with any timed or delayed cook function.

Oven Temperature Control

IMPORTANT: Do not use a thermometer to measure oven temperature because opening the oven door may cause element cycling to give incorrect readings.

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature calibration can be adjusted. It can be changed in Fahrenheit or Celsius.

To Adjust Oven Temperature Calibration:

1. Press and hold BAKE for 5 seconds until the oven display shows the current calibration, for example “0°F CAL” or “00.”
2. Press the TEMP/TIME “+” or “-” arrow pads to increase or to decrease the temperature in 10°F (5°C) amounts. The adjustment can be set between 30°F (17°C) and -30°F (-17°C).
3. Press START.

Aluminum Foil

IMPORTANT: To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.

For best cooking results, do not cover entire oven rack with foil because air must be able to move freely.

Positioning Racks and Bakeware

IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

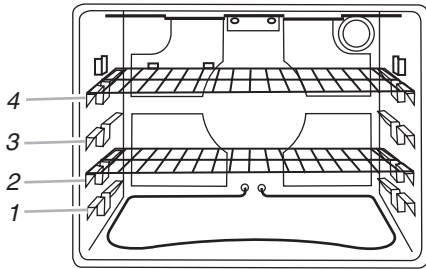
Bakeware

To cook food evenly, hot air must be able to circulate. Allow 2" (5 cm) of space around bakeware and oven walls. Make sure that no bakeware piece is directly over another.

Racks

- Position racks before turning on the oven.
- Do not move racks with bakeware on them.
- Make sure racks are level.

To move a rack, pull it out to the stop position, raise the front edge, and then lift out. Use the following illustration and charts as a guide.



Rack Positions

Rack 4: Use for broiling and 2-rack baking.

Rack 3: Most baked goods on a cookie sheet or jelly roll pan, layer cakes, frozen convenience foods. Broiling chicken pieces.

Rack 2: Roasting small cuts of meat, pies, loaves of bread, bundt cakes, and 2-rack baking.

NOTE: For best performance, place bakeware from front to back.

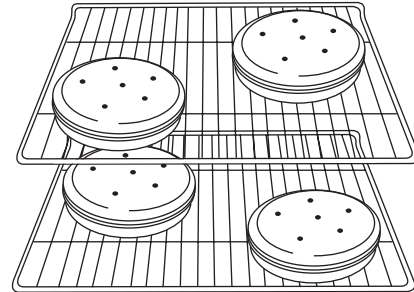
Rack 1: Roasting large cuts of meat and poultry.

Multiple Rack Cooking

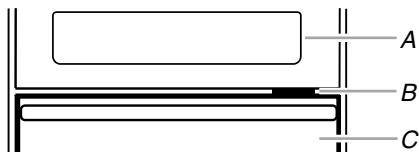
2-rack: Use rack positions 2 and 4 or 1 and 4.

Baking Layer Cakes on 2 Racks

For best results when baking cakes on 2 racks use racks 2 and 4 or 1 and 4 for baking. Place the cakes on the racks as shown.



Oven Vent



A. Control panel
B. Oven vent
C. Oven door

The oven vent releases hot air and moisture from the oven, and should not be blocked or covered. Blocking or covering the vent will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper or other items that could melt or burn near the oven vent.

Baking and Roasting

The bake element or burner will glow red when cycling on; the broil element or burner will not. This feature is automatically activated when the oven is in use.

Before baking and roasting, position racks according to "Positioning Racks and Bakeware" section. When roasting, it is not necessary to wait for the oven preheat cycle to end before putting food in unless it is recommended in the recipe.

Preheating

After START is pressed, the oven will begin preheating. Once 100°F (38°C) is reached, the display temperature will increase as the actual temperature of the oven increases. When the preheat temperature is reached, a tone will sound, and the selected temperature will appear on the display.

Broiling

Broiling uses direct radiant heat to cook food. Changing the temperature when broiling allows more precise control when cooking. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.

If you would like to purchase a broiler pan, one may be ordered. Please refer to the cover for contact information. Ask for Part Number 12500100.

It is not necessary to preheat the oven before putting food in unless recommended in the recipe. Position food on grid in a broiler pan, then place it in the center of the oven rack. Close the door.

Timed Cooking (on some models)

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

To Set a Timed Cook:

1. Press BAKE. The bake indicator light will light up.
2. Press the TEMP/TIME “+” or “-” arrow pads to enter a temperature other than the one displayed.
3. Press COOK TIME. The cook time oven indicator light will light up.
4. Press the TEMP/TIME “+” or “-” arrow pads to enter the length of time to cook.
5. Press START. The display will count down the time. When the time ends, the oven will shut off automatically, “End” will appear on the display, and End of Cycle tones will sound.
6. Press CANCEL to clear the display.

To Set a Delayed Timed Cook:

Before setting, make sure the clock is set to the correct time of day. See the “Clock” keypad feature in the “Feature Guide” section.

1. Press BAKE.
2. Press the TEMP/TIME “+” or “-” arrow pads to enter a temperature other than the one displayed.
3. Press COOK TIME. The cook time oven indicator light will light up.
4. Press TEMP/TIME “+” or “-” arrow pads to enter the length of time to cook.
5. Press DELAY. The start time/delay oven indicator light will light up.
6. Press TEMP/TIME “+” or “-” arrow pads to enter the time of day to start.
7. Press START.

When the start time is reached, the oven will automatically turn on. The temperature and/or time settings can be changed anytime after pressing Start by repeating steps 2-7. When the set cook time ends, the oven will shut off automatically and “End” will appear on the display.

8. Press CANCEL to clear the display.

OVEN CARE

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the oven is cool. Always follow label instructions on cleaning products. For additional information, you can visit the Frequently Asked Questions (FAQs) section of our website at www.maytag.com.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

STAINLESS STEEL (on some models)

NOTE: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths or abrasive paper towels. Damage may occur to stainless steel surfaces, even with one-time or limited use.

Cleaning Method:

Rub in direction of grain to avoid damaging.

- Stainless Steel Cleaner and Polish Part Number 31462 (not included):
See cover for contact information.
- Liquid detergent or all-purpose cleaner:
Rinse with clean water and dry with soft, lint-free cloth.

CONTROL PANEL AND OVEN DOOR EXTERIOR

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths or abrasive paper towels.

Cleaning Method:

- Glass cleaner and soft cloth or sponge:
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- All-Purpose Appliance Cleaner Part Number 31682 (not included):
See cover for contact information.

OVEN CAVITY

Do not use oven cleaners.

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain and staining, etching, pitting or faint white spots can result.

OVEN RACKS

Cleaning Method:

- Steel-wool pad
- For racks that have discolored and are harder to slide, a light coating of vegetable oil applied to the rack guides will help them slide.

Oven Light

The oven light is a standard 40-watt appliance bulb. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the off position.

To Replace:

1. Unplug oven or disconnect power.
2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.

3. Turn bulb counterclockwise to remove from socket.
4. Replace bulb, then bulb cover by turning clockwise.
5. Plug in oven or reconnect power.

TROUBLESHOOTING

First try the solutions suggested here or visit our website and reference Frequently Asked Questions (FAQs) to possibly avoid the cost of a service call.

www.maytag.com

Nothing will operate

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

- **Is the power supply cord unplugged?**
Plug into a grounded 3 prong outlet.
- **Household fuse blown or circuit breaker tripped?**
Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
- **Is the main or regulator gas shutoff valve in the off position?**
See Installation Instructions.
- **Is the oven properly connected to the gas supply?**
Contact a trained repair specialist or see Installation Instructions.

Oven will not operate

- **Is this the first time the oven has been used?**
Turn on any one of the surface burner knobs to release air from the gas lines.
- **Is the electronic oven control set correctly?**
See “Electronic Oven Controls” section.
- **Is the control lock set?**
See “Oven Control Lockout” section of the “Electronic Oven Controls” section.
- **Has a delay start been set?**
See “Timed Cooking” section.
- **On some models, does the cooling fan run during Bake, Broil or Clean?**
It is normal for the fan to automatically run when the oven is in use. This helps cool the electronic control.

Oven burner flames are yellow or noisy

- **Is propane gas being used?**
The oven may have been converted improperly. Contact a service technician or see cover for contact information.

Oven temperature too high or too low

- **Does the oven temperature calibration need adjustment?**
See “Oven Temperature Control” section of the “Electronic Oven Controls” section.

Oven indicator lights flash

- **Do the oven indicator lights flash?**
See “Control Display” in the “Electronic Oven Controls” section. If the indicator light(s) keeps flashing, call for service. See cover for contact information.

Display shows messages

- **Is “BAKE” or “LOCK” flashing in the display?**
There has been a power failure. Clear the display. On some models, reset the clock, if needed. See “Clock” keypad feature in the “Feature Guide” section.

Oven cooking results not what expected

- **Is the proper temperature set?**
Double-check the recipe in a reliable cookbook.
- **Is the proper oven temperature calibration set?**
See “Oven Temperature Control” section of the “Electronic Oven Controls” section.
- **Was the oven preheated?**
See “Baking and Roasting” section.
- **Are the racks positioned properly?**
See “Positioning Racks and Bakeware” section.
- **Is there proper air circulation around bakeware?**
See “Positioning Racks and Bakeware” section.
- **Is the batter evenly distributed in the pan?**
Check that batter is level in the pan.
- **Is the proper length of time being used?**
Adjust cooking time.
- **Has the oven door been opened while cooking?**
Oven peeking releases oven heat and can result in longer cooking times.
- **Are baked items too brown on the bottom?**
Move rack to higher position in the oven.
- **Are pie crust edges browning early?**
Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.

ACCESSORIES

Stainless Steel Cleaner and Polish

(stainless steel models)
Order Part Number 31462

All-Purpose Appliance Cleaner

Order Part Number 31682

Broiler Pan

Order Part Number 12500100

MAYTAG® MAJOR APPLIANCE WARRANTY

LIMITED WARRANTY

For one year from the date of purchase, when this major appliance is operated and maintained according to instructions attached to or furnished with the product, Maytag brand of Whirlpool Corporation or Whirlpool Canada LP (hereafter "Maytag") will pay for factory specified parts and repair labor to correct defects in materials or workmanship. Service must be provided by a Maytag designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. Outside the 50 United States and Canada, this limited warranty does not apply. Proof of original purchase date is required to obtain service under this limited warranty.

ITEMS EXCLUDED FROM WARRANTY

This limited warranty does not cover:

1. Service calls to correct the installation of your major appliance, to instruct you on how to use your major appliance, to replace or repair house fuses, or to correct house wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs, air filters or water filters. Consumable parts are excluded from warranty coverage.
3. Repairs when your major appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of consumables or cleaning products not approved by Maytag.
5. Cosmetic damage, including scratches, dents, chips or other damage to the finish of your major appliance, unless such damage results from defects in materials or workmanship and is reported to Maytag within 30 days from the date of purchase.
6. Any food loss due to refrigerator or freezer product failures.
7. Costs associated with the removal from your home of your major appliance for repairs. This major appliance is designed to be repaired in the home and only in-home service is covered by this warranty.
8. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
9. Expenses for travel and transportation for product service if your major appliance is located in a remote area where service by an authorized Maytag servicer is not available.
10. The removal and reinstallation of your major appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
11. Major appliances with original model/serial numbers that have been removed, altered or cannot be easily determined. This warranty is void if the factory applied serial number has been altered or removed from your major appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. MAYTAG SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

If outside the 50 United States and Canada, contact your authorized Maytag dealer to determine if another warranty applies.

9/07

For additional product information, visit www.maytag.com.

If you do not have access to the Internet and you need assistance using your product or you would like to schedule service, you may contact us at the number below.

Have your complete model number ready. You can find your model number and serial number on the label, located on the oven frame behind the storage drawer panel.

For assistance or service, call 1-800-688-9900.

If you need further assistance, you can write with any questions or concerns to the address below:

Maytag Brand Home Appliances
Customer eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

Please keep these User Instructions and model number information for future reference.

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