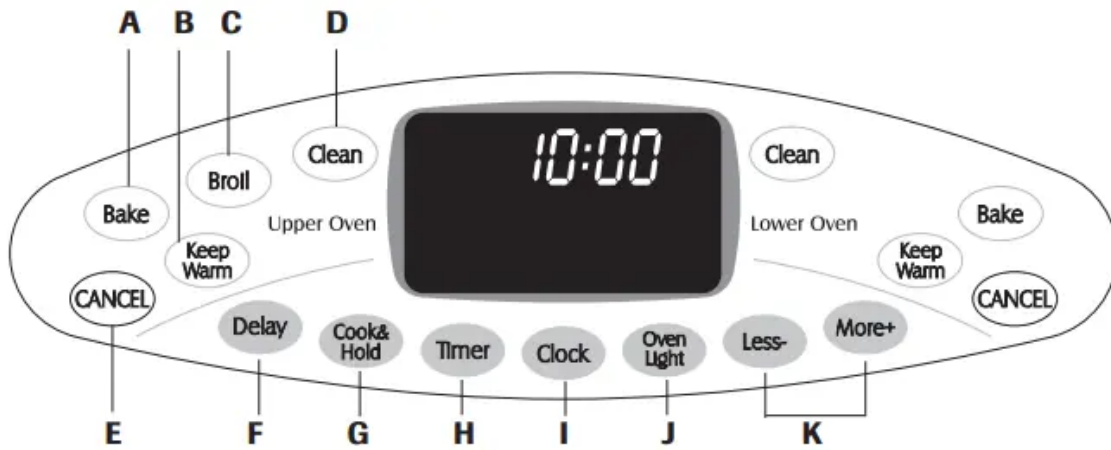


Oven Cooking

Control Panel



The control panel is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Control panel shown includes model specific features. (Styling may vary depending on model.)

A	Bake	Use for baking and roasting.
B	Keep Warm	Use to keep cooked food warm in oven.
C	Broil	Use for broiling and top browning.
D	Clean	Use to set self-clean cycle.
E	CANCEL	Cancels all operations except timer and clock.
F	Delay	Programs the oven to start baking or cleaning at a later time.
G	Cook & Hold	Bakes for a preset time, then keeps food warm for 1 hour.
H	Timer	Sets timer.
I	Clock	Use to set time-of-day clock.
J	Oven Light	Use to turn the oven light on or off.
K	Less- or More+	Enters or changes time, oven temperature. Sets HI or LO broil.

Using the Touchpads

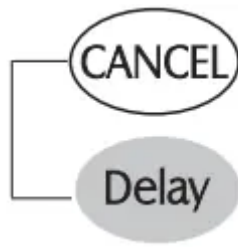
- Press the desired pad.
- Press the More+ or Less- pad to enter time or temperature.
- A beep will sound when any pad is touched.
- A double beep will sound if a programming error occurs.

Important: Four seconds after pressing the More+ or Lesspad, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the More+ or Less- pad, the function will be canceled and the display will return to the previous display.

Clock

The clock can be set to display time in a 12-hour or 24-hour format. The clock is set at the factory for the 12-hour format.

To change the clock to 24-hour format:



1. Press and hold the upper oven CANCEL and Delay pads for several seconds.
2. Press the More+ or Less - pad to select 12 or 24 hour.
3. Set the time of day following the directions below.

To set the Clock:

1.



Press the Clock pad.

- The colon (:) flashes in the display.

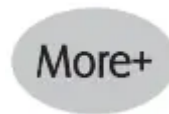
2.



Press More+ or Less- pad to set the time of day.

- Colon continues flashing.

3.



Press the Clock pad again or wait four seconds.

- The colon stops flashing.

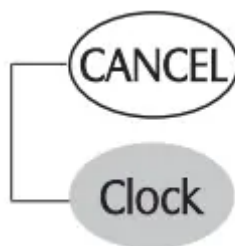
When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

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 Bake, Clean, Delay or Cook & Hold.

To cancel the Clock display:

If you do not want the time of day to display:



Press and hold the upper oven CANCEL and Clock pads for several seconds. The time of day will disappear from the display.

When the clock display is canceled, press the Clock pad to briefly display the time of day.

To restore the Clock display:

Press and hold the upper oven CANCEL and Clock pads for several seconds. The time of day will reappear in the display.

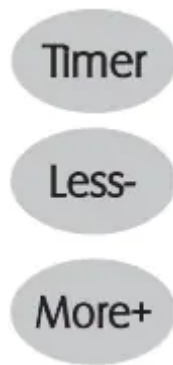
Timer

The timer can be set from one minute (1:00) up to 11 hours and 59 minutes (11:59).

The timer can be used independently of any other oven activity. It can also be set while another oven function is operating.

The timer does not control the oven.

To set the Timer:



1. Press the Timer pad.
 - "0:00" lights in the display.
 - "Timer" will flash.
2. Press the More+ or Less- pad until the correct time appears in the display.
 - "Timer" will continue to flash.
3. Press Timer pad again or wait four seconds.
 - The time begins counting down.
 - The last minute of the timer countdown will be displayed as seconds.
4. At the end of the set time, three long beeps will sound.

To cancel the Timer:

1. Press and hold the Timer pad for three seconds.

OR

2. Press the Timer pad and set the time to 0:00.

Locking the Control and Oven Doors

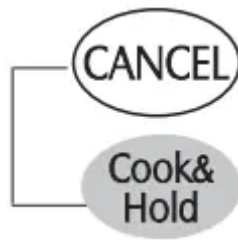
The touchpads and oven doors can be locked for safety, cleaning, or to prevent unwanted use. They will not function when locked.

If the oven is currently in use, the touchpads and doors cannot be locked.

The current time of day will remain in the display when the controls are locked.

To lock both doors:

Press and hold the upper oven CANCEL and Cook & Hold pads for three seconds.



- “Lock” flashes in the display while both oven doors lock. Once complete, “Lock” stops flashing.
- “OFF” is displayed for 10 seconds whenever a pad is touched.

To unlock both doors:

Press and hold the upper oven CANCEL and Cook & Hold pads for three seconds.

- “Lock” flashes and then disappears from the display.
- “OFF” appears in the display for several seconds while doors are unlocking.

Important: The touchpads and oven doors cannot be locked if the oven temperature is 400° F or above.

Fault Codes

“Bake” or “Lock” may flash rapidly in the display to alert you if there is an error or a problem. If “Bake” or “Lock” flash in the display, press CANCEL pad. If “Bake” or “Lock” continue to flash, disconnect power to the appliance. Wait a few minutes, and then reconnect power. If the flashing still continues, disconnect power to the appliance and call an authorized servicer.

Adjusting the Sound Level

The factory default setting for sound is medium (MEd), but it can be changed to low (Lo) or high (HI). To change the setting:

1. Press and hold More+ and upper oven CANCEL pads for three seconds. A beep will sound and the current sound level (“Lo”, “MEd” or “HI”) will appear in the display.

2. Press More+ pad to increase sound level or the Lesspad to decrease sound level.
3. Wait four seconds and the new setting will be accepted.
4. If the More+ or Less- pad is not pressed within 30 seconds, the control will return to the existing settings.

Changing Temp °F/°C

The factory default setting for temperature is Fahrenheit. To change the setting:

1. Press and hold the upper oven Bake and CANCEL pads for three seconds. A beep will sound and the current setting (°F or °C) will appear in the display
2. Press the More+ or Less- pad to change the setting between °F and °C.
3. Wait four seconds and the new setting will be accepted.
4. If the More+ or Less- pad is not pressed within 30 seconds, the control will return to the existing settings.

Return To Factory Default Settings

The control can be reset to the factory default settings. To return to the default settings:

1. Press and hold upper oven Keep Warm and CANCEL pads for three seconds. A single beep will sound and “dEF” (default) will appear in the display.
2. Press the More+ pad to choose the factory settings. “cLr” (clear) will appear in the display.
3. Wait four seconds and the factory settings will be accepted.
4. If the More+ or Less- pad is not pressed within 30 seconds, the control will return to the existing settings.

Setting Upper and Lower Oven Functions Baking

To set bake:

1. Press the Bake pad for desired oven.

- “Bake” will flash.



- “000°” will flash in the display.



2. Select the oven temperature. The oven temperature can be set from 170° to 550°. Press

More+

or press and hold the More+ or Less- pad.

- “350°” will light when either pad is first pressed.
- Press the More+ pad to increase the temperature.
- Press the Less- pad to decrease the temperature.

3. Press Bake pad again or wait four seconds.

- “Bake” will stop flashing and light in the display.
- “Preheat” will light in the display.
- 100° or the actual oven temperature will display. The temperature will rise in 5° increments until the preset temperature is reached.



4. Allow selected oven to preheat for 8-15 minutes.

- When the set oven temperature is reached, one long beep will sound.
- To recall the set temperature during preheat, press the Bake pad. To change the oven temperature during preheat, press Bake once and reset temperature.

5. Place food in the oven.

6. Check cooking progress at minimum cooking time. Cook longer if needed.

7. When cooking is finished, press CANCEL pad.

8. Remove food from the oven

Baking Differences Between Your Old and New Oven

It is normal to notice some baking time differences between a new oven and an old one. See Adjusting the Oven Temperature on page 11.

Notes:

- Allow at least 1/2-inch between the baking pan or casserole and the top element in the upper oven. Loaf, angel food or bundt pans are not recommended in the upper oven.
- Do not use temperatures below 140° F to keep food warm or below 200° F for cooking. For food safety reasons, lower temperatures are not recommended.

- To change the oven temperature during cooking, press the Bake pad and then the More+ or Less- pad until you reach the desired temperature.
- When preheating with a baking/pizza stone inside the upper oven, do not set oven above 400° F. To use baking/pizza stones at temperatures above 400° in the upper oven, put stone in after the preheat beep.
- If you forget to turn off the oven, it will automatically turn off at the end of 12 hours. If you wish to deactivate the Automatic Shut-off/Sabbath Mode feature, see page 13.

Cook & Hold

Cook & Hold allows you to bake for a preset amount of time, followed by a one-hour Keep Warm cycle.

To set Cook & Hold:

1. Press the Cook & Hold pad once for upper oven or twice for lower oven.
 - “Bake” and “Hold” flash.
 - “000°” will flash in the display.
2. Select the oven temperature. The oven temperature can be set from 170° to 550°. Press or press and hold the More+ or Less- pad.
 - Press the More+ pad to increase the temperature.
 - Press the Less- pad to decrease the temperature.
3. Press Cook & Hold pad again OR wait four seconds to set cook time.
 - “Time” flashes.
 - “0:00” flashes in the display.
4. Enter the amount of time you want to cook by pressing the More+ or Less- pad. Time can be set from 10 minutes (10:00) to 11 hours, 59 minutes (11:59).
 - “Bake”, “Preheat” and “Hold” light in the display.
 - The cooking time will start counting down.
 - “100°” or actual oven temperature will light in the display



When the cooking time has elapsed:

- Three beeps will sound.
- “Bake” will turn off.
- “Hold” will light.

After one hour in HOLD WARM:

- The oven will turn off. Three beeps will sound.

To cancel Cook & Hold at any time:



Press the CANCEL pad. Remove food from oven.

Delay Cook & Hold

CAUTION Do not use delayed baking for highly perishable foods such as dairy products, pork, poultry, or seafood.

When using Delay, the oven begins to cook later in the day. Set the amount of time that you want to delay before the oven turns on and how long you want to cook. The oven begins to heat at the selected time and cooks for the specified length of time, then keeps food warm for one hour.

Delay time can be set from 10 minutes (10:00) to 11 hours, 59 minutes (11:59).

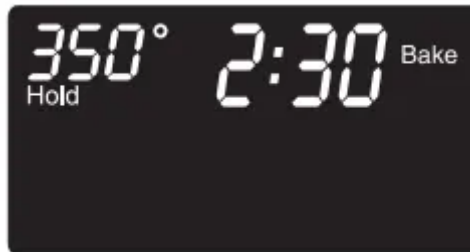
To set a Delayed Baking cycle:

1. Press the Delay pad once for upper oven or twice for lower oven.
 - “dLY” and “0:00” flash in the display.
2. Press the More+ or Less- pad to set the amount of time you want to delay the Cook & Hold cycle. While “dLY” is still flashing:
3. Press the Cook & Hold pad.
 - “000” flashes in the display.
 - “Bake” and “Hold” flash.
4. Press More+ or Less- pad to enter oven temperature.
 - “Bake” flashes.
 - After several seconds, “0:00” and “Time” flash.
 - “Bake” and “Hold” remain steady.
5. Press More+ or Less- pad to set the baking time.
 - “Time” flashes.
 - After several seconds, the delay time will count down.

- “dLY”, “Bake” and “Hold” light in the display.

When the Delay time has expired:

- “dLY” will turn off.
- Baking time and temperature are displayed.
- “Bake” and “Hold” are displayed.



When the oven starts:

- The baking time will count down.
- dLY” will turn off.
- Bake” and “Hold” will remain lit.

To cancel:

Press the CANCEL pad.

- All timed and untimed cooking functions will be canceled.
- The time of day will reappear in the display

Important:

- Do not use delayed baking for items that require a preheated oven, such as cakes, cookies, and breads.
- Do not use delayed baking if oven is already hot.

Keep Warm

For safely keeping foods warm or for warming breads and plates.

To set Keep Warm:

1. Press the Keep Warm pad for the appropriate oven.

- “Warm” flashes.



Less-

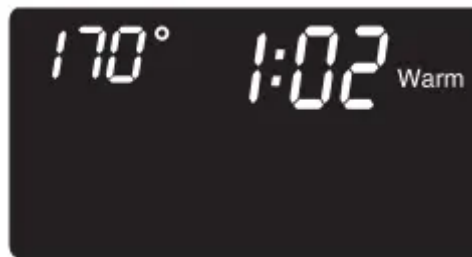
- “000°” flashes in the display.

2. Select the Keep Warm temperature. The Keep Warm temperature can be set from 145° to

190°. Press or press and hold the More+ or Less- pad.

- 170° will light when either pad is first pressed.
- Press the More+ pad to increase the temperature.
- Press the Less- pad to decrease the temperature.

“Warm” and the temperature will be displayed while Keep Warm is active.



To cancel Keep Warm:

1. Press the CANCEL pad.
2. Remove food from the oven.



Notes:

- For optimal food quality, oven cooked foods should be kept warm for no longer than 1 to 2 hours.
- To keep foods from drying, cover loosely with foil or a lid.
- To warm dinner rolls:
 - cover rolls loosely with foil and place in oven.
 - press Keep Warm and More+ pads to set 170° F.
 - warm for 12-15 minutes.
- To warm plates:
 - place 2 stacks of up to four plates each in the oven.
 - press Keep Warm and More+ pads to set 170° F.
 - warm for five minutes, turn off the oven and leave plates in the oven for 15 minutes more.
 - use only oven-safe plates, check with the manufacturer.
 - do not set warm dishes on a cold surface as rapid temperature changes could cause crazing or breakage.

Adjusting the Oven Temperature

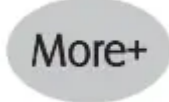
Oven temperatures are carefully tested for accuracy at the factory. It is normal to notice some baking or browning differences between a new oven and an old one. As ranges get older, the oven temperature can shift.

You may adjust the oven temperature if you think the oven is not baking or browning correctly. To decide how much to change the temperature, set the temperature 25° higher or lower than your recipe recommends, then bake. The results of the “test” should give you an idea of how much to adjust the temperature.

To adjust the oven temperature:

A circular button with the word "Bake" in the center.

1. Press the appropriate Bake pad.
2. Enter 550° by pressing the More+ pad.
3. Press and hold the Bake pad for several seconds or until “0°” and “AdJ” (which signifies

A circular button with the text "More+" in the center.

‘adjust’) appear in the display.

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°”.

4. Press the More+ or Less- pad to adjust the temperature.

Each time a pad is pressed, the temperature changes by 5°. The oven temperature can be increased or decreased by 5° to 35°.

5. The time of day will automatically reappear in the display.

You do not need to readjust the oven temperature if there is a power failure or interruption. Broiling and cleaning temperatures cannot be adjusted.

Broiling (upper oven only)

To set Broil:

1. Press the Broil pad.

A circular button with the word "Broil" in the center.

- “Broil” and “SEt” flash in the display.

2. Press the More+ or Less- pad once to set HI broil. Press the More+ or Less- pad twice to set LO broil.

- HI or LO will be displayed.

- Select HI broil (550° F) for normal broiling. Select LO broil (450° F) for low-temperature broiling of longer cooking foods such as poultry.

3. After four seconds, the oven will start.

- “Broil” and HI or LO will remain lit.



4. For optimum browning, preheat broil burner for five minutes before adding food.

5. Place food in the oven. Close oven door.

6. Most meat should be turned once about halfway through cooking.

7. When food is cooked, press the CANCEL pad. Remove food and broiler pan from the



oven.

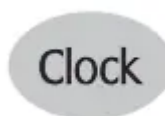
- The time of day will reappear in the display.

Automatic Shut-Off/Sabbath Mode

The ovens will automatically turn off after 12 hours if you accidentally leave them on. The oven MUST be set for a bake operation before setting the Automatic Shut-off/ Sabbath Mode.

To cancel the 12-hour shut-off and run the oven continuously for 72 hours:

1. Set the oven to bake (see page 9).
- 2.



Press and hold the Clock pad for five seconds.

1. SAbbAth"* will be displayed and flash for five seconds.
2. SAbbAth" will then be displayed continuously until turned off or until the 72-hour time limit is reached.
3. Bake" and the oven temperature will also be displayed if a bake setting is in use while the oven is in Sabbath Mode.
4. All other functions EXCEPT BAKE (Timer, Keep Warm, Clean, etc.) are locked out during the Sabbath Mode.

To cancel Bake when in Sabbath Mode:

Press the CANCEL pad.

-

Bake” and the oven temperature will turn off in the display.

- SabbAth” appears in the display.
- Time” no longer appears in the display.



To cancel the Sabbath Mode:

1. Press the Clock pad for five seconds.
 - SAbbAth” will flash for five seconds.
 - The time of day will return to the display.
2. After 72 hours, the Sabbath Mode will end.
 - SAbbAth” will flash for five seconds.
 - The time of day will return to the display.

* **Important:** “SAbbAth” appears in the display on two lines: SAb . bAth

Pilotless Ignition

Your range is equipped with pilotless ignition. With this type of ignition system, the gas automatically shuts off and the oven will not operate during a power failure.

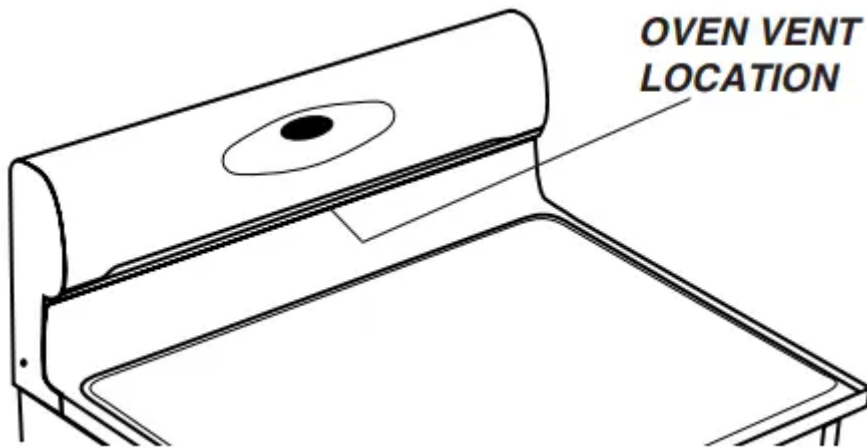
A lighted match will not light the oven burner. No attempt should be made to operate the oven during a power failure.

Oven Vent

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

The oven vent is located below the backguard vent shield on your range.

When high moisture foods are cooked in the upper oven, steam may be visible coming from the oven vent. This is normal.



Do not place plastics near the vent opening as heat from the vent could distort or melt the plastic.

Oven Lights

The oven lights automatically come on whenever an oven door is opened. When the door is closed, press the Oven Light pad to turn the oven lights on or off. A beep will sound every time the

Oven Light pad is pressed.



Oven Bottom

Protect oven bottom against spillovers, especially acidic or sugary spills, as they may discolor the porcelain enamel. Use the correct pan size to avoid spillovers and boilovers. Do not place aluminum foil directly on either oven bottom. Do not place pans on the oven bottom while baking or roasting in the upper or lower oven. You may place pans on oven bottom for broiling in upper oven only.

Notes:

- Sabbath Mode can be turned on only when the ovens are on.
- Sabbath Mode cannot be turned on if the touchpads are locked out or when the doors are locked.
- If the oven light is desired while in Sabbath Mode, it must be turned on before the Sabbath Mode is started.
- When the Sabbath Mode is started, no preheat beep will sound.
- All prompts, messages and beeps are deactivated when Sabbath Mode is active.
- The automatic door lock does not operate during the Sabbath Mode.
- Pressing CANCEL pad will cancel a bake cycle, however the control will stay in the Sabbath Mode.

- If power fails, the ovens will power up in Sabbath Mode with 72 hours remaining and no cycle active.

Oven Racks

All racks are designed with a lock-stop edge.

Upper oven

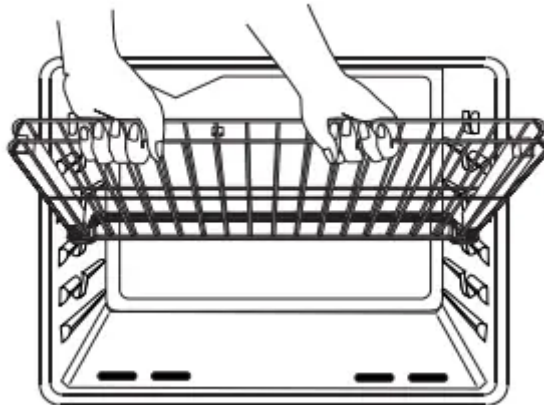


- Is equipped with one rack and rack position.
- When pulling the upper oven rack out to remove or check food, grasp the top edge of the rack.

Lower oven

- Is equipped with one RollerGlide™ rack and one flat rack.

To remove oven racks:



- Pull rack straight out until it stops at the lock-stop position; lift up on the front of the rack and pull out.
- For RollerGlide™ rack, pull both the rack glide and rack base out together.

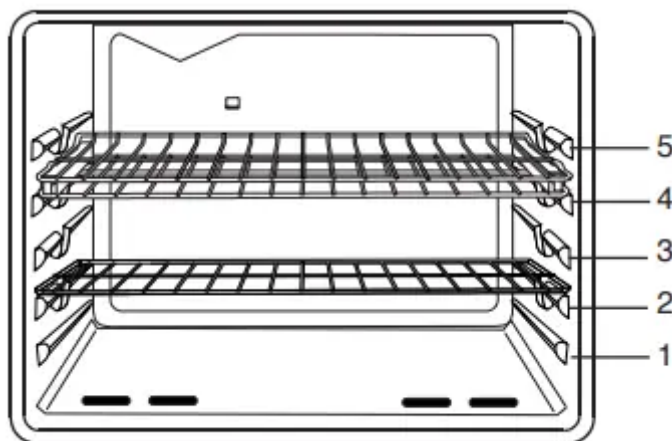
To replace oven racks:

- 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.

Baking with the RollerGuide™ Rack

- When baking on two racks, use the RollerGlide™ rack in the upper rack position, and the flat rack in the lower rack position.

Rack Positions (lower oven)



RACK 5: Use for two-rack baking of biscuits and cookies.

RACK 4: Use for two-rack baking of layer cake and cookies.

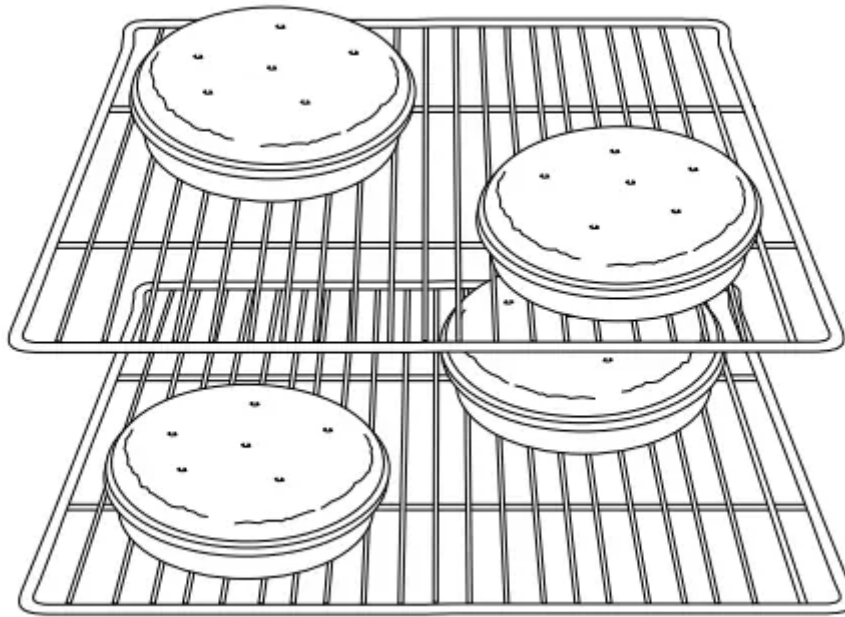
RACK 3: Use for most one-rack baking of baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.

RACK 2: Use for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes, sheet cakes or custard pies and two-rack baking of biscuits, cookies and layer cake.

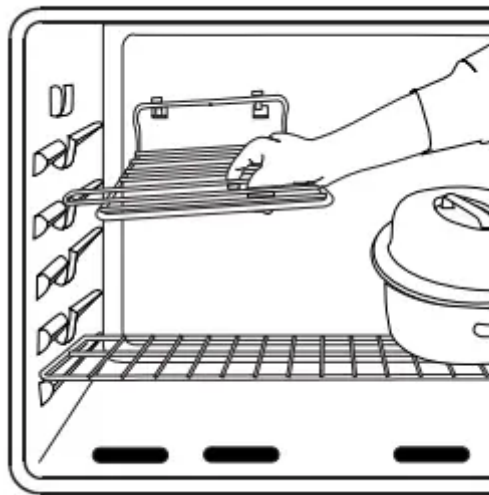
RACK 1: Use for roasting large cuts of meat and poultry, frozen pies, dessert souffles or angel food cake.

MULTIPLE RACK COOKING:

Two rack: Use rack positions 2 and 4 for layer cakes and cookies, or 2 and 5 for biscuits and cookies.



Half Rack Accessory (Lower oven only)



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 1-877-232-6771 USA and Canada to order.

Care & Cleaning

Self-Clean Oven

CAUTION

- It is normal for parts of the range to become hot during a self-clean cycle.

- To prevent damage to oven doors, do not attempt to open the doors when “Lock” is displayed.
- Avoid touching cooktop, doors, windows or oven vent area during a clean cycle.
- Do not use commercial oven cleaners on the oven finish or around any part of the ovens. They will damage the finish or parts.
- Do not leave baking/pizza stone in the oven during self-clean.

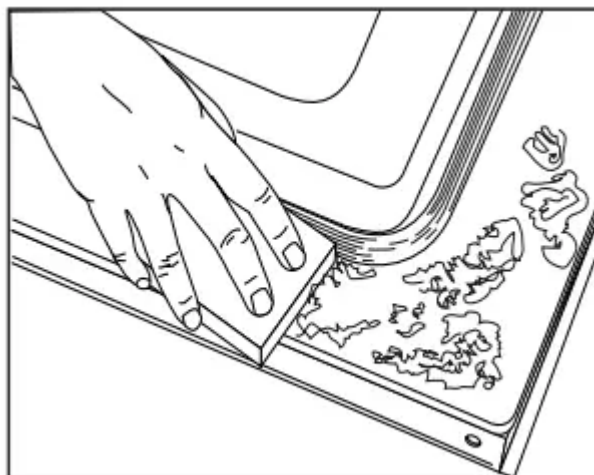
The self-clean cycle uses above-normal cooking temperatures to automatically clean the oven interior.

The oven should be cleaned regularly by wiping up spillovers to prevent excessive smoke and flare-ups. Do not allow a heavy build-up of soil to accumulate in the oven.

During the cleaning process, the kitchen should be well ventilated to get rid of normal odors associated with cleaning.

Before Self-Cleaning

1. Turn off the oven light before cleaning. The light may burn out during the clean cycle.
2. Remove broiler pan, all pans, and oven racks from the oven. The oven racks will discolor and may not slide easily after a self-clean cycle if they are not removed.
3. Clean oven frame, door frame, area outside of gasket, and around the opening in the door gasket with a nonabrasive cleaner such as Bon Ami* or detergent and water. The self-cleaning process does not clean these areas. They should be cleaned to prevent soil from baking on during the clean cycle. (The gasket is the seal around the oven door and



window.)

4. 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.
5. Wipe up excess grease or spillovers from the oven bottom. This prevents excessive smoking, flare-ups or flaming during the clean cycle.

6. 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 before a selfclean cycle.

Important:

- Oven temperature must be below 400° F to program a clean cycle.
- Only one oven can be cleaned at a time.
- Both oven doors lock when either oven is being cleaned.

To set Self-Clean:

1. Close the oven door.
2. Press the Clean pad.
 - “Clean” and “SEt” flash in the display. If the door is not closed within 25 seconds, the selfcleaning operation will be canceled and the display will return to the time of day.
3. Press the More+ or Less- pad.
 - “MEd” for medium amount of soil (3 hours) appears in the display. If the door is not closed, “door” will appear in the display. After 45 seconds, three beeps will sound, the self-cleaning operation will be canceled and the display will return to the time of day.
4. Press the More+ twice for heavy soil (4 hours).
 - “HVy” will be displayed. Press Less- pad twice for light soil (2 hours).
 - “LITE” will be displayed. Choosing the soil level of the oven automatically programs the self-cleaning time. “Lock” flashes in the display.
5. After four seconds, the oven will start cleaning.
 - The cleaning time will start counting down in the display.
 - “Lock” will appear in the display and will flash until the doors are locked. “Lock” will then remain lit.
 - “Clean” will remain lit in the display.

To Delay a Self-Clean Cycle:

1. Press the Delay pad once for upper oven and twice for lower oven.
 - “dLY” flashes.
 - “0:00” flashes in the display.
2. Press the More+ or Less- pad to set the amount of time you want to delay the cycle. Delay time can be set from ten minutes (10:00) to 11 hours, 59 minutes (11:59).

* Brand names for cleaning products are registered trademarks of the respective manufacturers.

3. Press the appropriate Clean pad while “dLY” is flashing.



- “Clean” and “Set” will flash. If the door is not closed within 25 seconds, the self-cleaning operation will be canceled and the display will return to the time of day.

4. Press the More+ or Less- pad.

- “MEd” for medium amount of soil (3 hours) is displayed. If the door is not closed, “door” will appear in the display. After 45 seconds, three beeps will sound, the self-cleaning operation will be canceled and the display will return to the time of day.

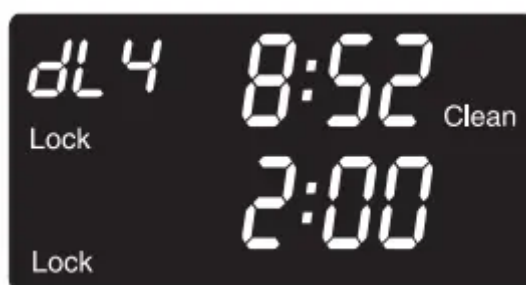
5. Press the More+ pad twice for heavy soil (4 hours).

“HVy” will be displayed.

Press the Less- pad twice for light soil (2 hours). “LITE” will be displayed.

Choosing the soil level of the oven automatically programs the self-cleaning time.

6. After four seconds, “Clean”, “dLY” and “Lock” will appear in the display to show that the oven is set for a delayed clean operation. The delay time is displayed and will begin to count down.



When the Self-Clean cycle starts:

- dLY” will turn off.
- Clean”, “Hours”, “Lock” and the clean time will appear in the display.

To cancel the Self-Clean cycle:

Press the CANCEL pad.

- All words disappear from the display.
- All functions are canceled.
- The time of day appears in the display.

During the Self-Clean Cycle

When “Lock” shows in the display, both oven doors are locked. To prevent damage to the doors, do not force the doors open when “Lock” is displayed.

Smoke and Smells

You may see some smoke and smell an odor the first few times the oven is cleaned. This is normal and will lessen in time.



Smoke may also occur if the oven is heavily soiled or if a broiler pan was left in the oven.

Sounds

As the 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 self-clean cycle, “Lock” will turn off. The doors can then be opened.

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

If oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and rack supports with a small amount of vegetable oil to make them easier to move.

Fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.

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

Notes:

- If the oven door is left open, “door” will appear in the display until the door is closed.
- If more than five seconds elapse between pressing the Clean pad and the More+ or Less- pad, the program will automatically return to the previous display.
- The oven door will be damaged if the oven door is forced to open when “Lock” is still displayed.

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.

* Brand names are registered trademarks of the respective manufacturers.

PART	PROCEDURE
Broiler Pan and Insert	<p><i>Never cover insert with aluminum foil as this prevents the fat from draining to the bottom.</i></p> <ul style="list-style-type: none"> • Place soapy cloth over insert and pan; let soak to loosen soil. • Wash in warm, soapy water. Use scouring pad to remove stubborn soil. • Broiler pan and insert can be cleaned in dishwasher.
Burner Caps and Sealed Gas Burners	<p>Removable Burner Heads</p> <ul style="list-style-type: none"> • Allow burner to cool. Remove burner cap and wash in soapy water with a plastic scouring pad. For stubborn soils, clean with a soap-filled, nonabrasive pad or Cooktop Cleaning Creme* (Part #20000001)** and a sponge. • Do not clean in the dishwasher or self-cleaning oven. <p>Sealed Gas Burners</p> <ul style="list-style-type: none"> • Clean frequently. Allow burner to cool. Clean with soap and plastic scouring pad. For stubborn soils, clean with a soap-filled, nonabrasive pad. Do not enlarge or distort holes. • Be careful not to get water into burner ports. • Use care when cleaning the ignitor. If the ignitor is wet or damaged the surface burner will not light.
Burner Grates - Porcelain on Cast Iron	<ul style="list-style-type: none"> • Wash with warm, soapy water and a nonabrasive, plastic, scrubbing pad. For stubborn soils, clean with a soap-filled, nonabrasive, plastic pad or Cooktop Cleaning Creme* (Part #20000001)** and a sponge. If soil remains, reapply Cooktop Cleaning Creme, cover with a damp paper towel and soak for 30 minutes. Scrub again, rinse and dry. • Do not clean in the dishwasher or self-cleaning oven.
Clock and Control Pad Area	<ul style="list-style-type: none"> • To activate "Control Lock" for cleaning, see page 8. • Wipe with a damp cloth and dry. Do not use abrasive cleaning agents as they may scratch the finish. • Glass cleaners may be used if sprayed on a cloth first. <i>DO NOT spray directly on controls and display area.</i>



Control Knobs	<ul style="list-style-type: none"> • 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 burner to be sure the knobs have been correctly replaced.
Cooktop and Control Panel - Porcelain Enamel	<p>Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid-resistant but not acid-proof. All spillovers, especially acidic or sugary spillovers, should be wiped up immediately with a dry cloth.</p> <ul style="list-style-type: none"> • When cool, wash with soapy water, rinse and dry. • Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping. • Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.
Side Panels, and Door Handles - Painted Enamel	<ul style="list-style-type: none"> • 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 Bar Keepers Friend®. Do not use abrasive cleaners such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface. <p><i>important: Use a 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.</i></p>



<p>Oven Window and Door - Glass</p>	<ul style="list-style-type: none"> • 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 sprayed on a cloth first. • Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners they will scratch glass.
<p>Oven Interior</p>	<ul style="list-style-type: none"> • Follow instructions on pages 15-16 to set a self-clean cycle.
<p>Oven Racks</p>	<ul style="list-style-type: none"> • 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 out smoothly if left in the oven during 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.
<p>Stainless Steel (select models)</p>	<ul style="list-style-type: none"> • DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH. • DO NOT USE ABRASIVE OR ORANGE CLEANERS. • ALWAYS WIPE WITH THE GRAIN WHEN CLEANING. • Daily Cleaning/Light Soil—Wipe with one of the following - soapy water, white vinegar/solution, Formula 409 Glass and Surface Cleaner* or a similar glass cleaner - using a spray or soft cloth. <p>Rinse and dry. To polish and help prevent fingerprints, follow with Stainless Steel Magic Spray* (Part No. 20000008)**.</p> <ul style="list-style-type: none"> • Moderate/Heavy Soil — Wipe with one of the following - Bon Ami, Smart Cleanser, or Scotch-Brite* -using a damp sponge or soft cloth. Rinse and dry. Stubborn soils may be removed with a damp multipurpose Scotch-Brite* pad; rub evenly with the grain. Rinse and dry. To restore luster and remove streaks, follow with Stainless Steel Magic Spray*. • Discoloration — Using a damp sponge or soft cloth, wipe with Cameo Stainless Steel Cleaner*. Rinse immediately and dry. To remove streaks and restore luster, follow with Stainless Steel Magic Spray*.



Maintenance

Oven Doors

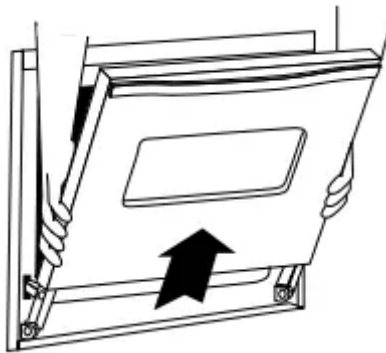
CAUTION

- Do not place excessive weight on or stand on open oven doors. This could cause the range to tip over, break the doors, or injure the user.
- Do not attempt to open or close doors or operate oven until doors are 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.

Both the upper and lower oven doors are removable.

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.

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

Oven Windows

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.

Upper and Lower Oven Lights

To replace oven light bulbs:

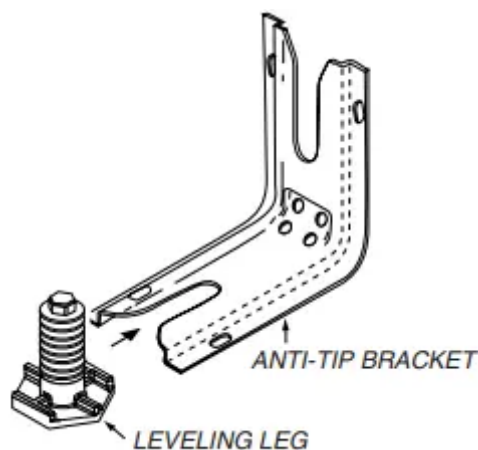
1. Disconnect power to the range.
2. When oven is cool, use fingertips to grasp edge of bulb cover. Pull out and remove.
3. Carefully remove old bulb by pulling straight out of ceramic base.
4. To avoid damaging or decreasing the life of the new bulb, do not touch the bulb with bare hands or fingers. Hold with a cloth or paper towel. Push new bulb prongs straight into small holes of ceramic base.
5. Replace bulb cover by snapping into place.
6. Reconnect power to range. Reset clock.

Leveling Legs

CAUTION

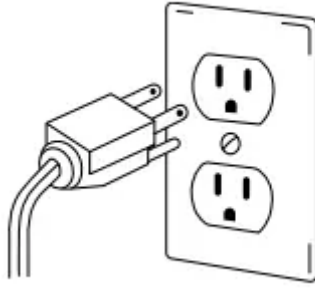
Be sure the anti-tip bracket secures one of the rear leveling legs to the floor. This bracket prevents the range from accidentally tipping.

Be sure the range is leveled when installed. If the range is not level, turn the leveling legs, located at each corner of the range, until range is level.



Electrical Connection

Appliances which require electrical power are equipped with a threeprong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.



Always disconnect power to appliance before servicing.

The three-prong grounding plug offers protection against shock hazards. **DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.**

If an ungrounded, two-hole or other type electrical outlet is encountered, it is the personal responsibility of the appliance owner to have the outlet replaced with a properly grounded three-hole electrical outlet.

Removal of Gas Appliance

Gas appliance connectors used to connect this appliance to the gas supply are not designed for continuous movement. Once installed, **DO NOT** repeatedly move this gas appliance for cleaning or to relocate. If this appliance has to be moved and/or removed for servicing, follow the procedure described in the installation instructions. For information, contact Maytag Customer Assistance at 1-800-688-9900 USA or 1-800-688-2002 Canada

To prevent range from accidentally tipping, range must be secured to the floor by sliding rear leveling leg into the antitip bracket.

Troubleshooting



PROBLEM	SOLUTION
For most concerns, try these first.	<ul style="list-style-type: none"> • 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 or gas supply.
Surface burner fails to light. •	<ul style="list-style-type: none"> • Check to be sure unit is properly connected to power supply. <p>Check for a blown circuit fuse or a tripped main circuit breaker.</p> <ul style="list-style-type: none"> • Check to be sure ignitor is dry and clicking. Burner will not light if ignitor is damaged, soiled or wet. If ignitor doesn't click, turn control knob OFF. <p>Burner ports may be clogged.</p>
Oven light and/or clock does not function.	<ul style="list-style-type: none"> • The light bulb is loose or defective. • The oven light does not work during self-cleaning process. • Oven may be in Sabbath Mode. See page 13.
The flame is uneven.	<ul style="list-style-type: none"> • Burner ports may be clogged.
Surface burner flame lifts off ports.	<ul style="list-style-type: none"> • Check to be sure a pan is sitting on the grate above.
Baking results are not as expected or differ from previous oven.	<ul style="list-style-type: none"> • Check the oven temperature selected. Make sure oven is preheated as recipe or directions recommend preheat. • Make sure the oven vent has not been blocked. See page 13 for location. • Check to make sure range is level. <ul style="list-style-type: none"> • Temperatures often vary between a new oven and an old one. As oven ages, the oven temperature often “drifts” and may become hotter or cooler. See page 11 for instructions on adjusting the oven temperature. Important: It is not recommended to adjust the temperature if only one or two recipes are in question. • Use correct pan. Dark pans produce dark browning. Shiny pans produce light browning.



	<ul style="list-style-type: none"> • Check rack positions and pan placement. Allow 1-2 inches between pan and oven wall. • Check the use of foil in the oven. Never use foil to cover an entire oven rack. Place a small piece of foil on the rack below the pan to catch spillovers.
<p>Food is not broiling properly or smokes excessively.</p>	<ul style="list-style-type: none"> • Check oven rack positions. Food may be too close to flame. • Aluminum foil was incorrectly used. Never line the broiler insert with foil. • Trim excess fat from meat <i>before</i> broiling. • A soiled broiler pan was used. • Preheat oven for 5 minutes <i>before</i> placing food in the oven. • Broil with the oven door closed.
<p>Oven will not self-clean.</p>	<ul style="list-style-type: none"> • Check to make sure the cycle is not set for a delayed start. See page 15-16. • Check if door is closed. • Check if control is in Sabbath Mode. See page 13. • Oven may be over 400° F. Oven temperature must be below 400° F to program a clean cycle.



<p>Oven did not clean properly.</p>	<ul style="list-style-type: none"> • Longer cleaning time may be needed. • Excessive spillovers, especially sugary and/or acidic foods, were not removed prior to the self-clean cycle.
<p>Oven door will not unlock after self-clean cycle.</p>	<ul style="list-style-type: none"> • Oven interior is still hot. Allow about one hour for the oven to cool after completion of a self-clean cycle. The door can be opened when “Lock” is not displayed. • The control and door may be locked. See page 8.
<p>Moisture collects on oven window or steam comes from oven vent.</p>	<ul style="list-style-type: none"> • This is normal when cooking foods high in moisture. • Excessive moisture was used when cleaning the window.
<p>There is a strong odor or light smoke when oven is turned on.</p>	<ul style="list-style-type: none"> • 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.
<p>Fault Codes</p>	<ul style="list-style-type: none"> • “Bake” or “Lock” may flash rapidly in the display to alert you if there is an error or a problem. If “Bake” or “Lock” appear in the display, press CANCEL pad. <p>If “Bake” or “Lock” continue to flash, disconnect power to the appliance. Wait a few minutes, and then reconnect power. If the flashing still continues, disconnect power to the appliance and call an authorized servicer.</p> <ul style="list-style-type: none"> • If the oven is heavily soiled, excessive flareups may result in a fault code during cleaning. Press the CANCEL pad and allow the oven to cool completely, wipe out excess soil, then reset the clean cycle. If the fault code reappears, contact an authorized servicer.
<p>Noises may be heard.</p>	<ul style="list-style-type: none"> • The oven makes several low-level noises. You may hear the oven relays as they go on and off. This is normal. • As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.



There are no beeps and no display.

- Oven may be in Sabbath Mode. See page 13.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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