

## Surface Cooking

### Surface Controls

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

### Setting the Controls

1. Place pan on surface element.
2. Push in and turn the knob in either direction to the desired heat setting.
  - The control panel is marked to identify which element the knob controls. For example, the graphic at right indicates left front element.



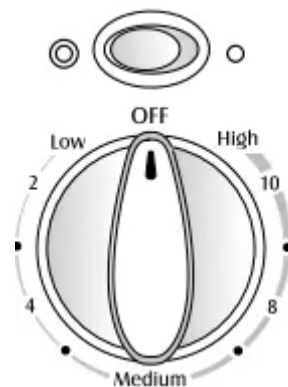
3. There is an element "ON" indicator light on the control panel. When any surface control knob is turned on, the light will turn on. The light will turn off when all the surface elements are turned off.

4. After cooking, turn knob to OFF. Remove pan.

### Dual Elements (select models)

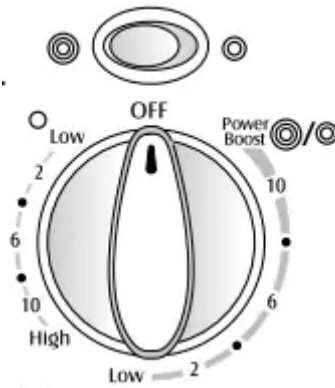
The cooking surface has two dual elements located in the right front and left front of the smoothtop. This allows you to change the size of these elements. Turn control knob to OFF before switching element size.

Press the switch to the left to use the large element or to the right to use the small element.



### Triple Element (select models)

The cooking surface has one triple element located in the right front position. This element can be used for larger cooking utensils when the triple element is chosen, or for smaller pans when the single or dual settings are chosen. To operate the single element, push in the control knob and rotate to the left. To operate the dual or triple elements, make the selection with the rocker switch and rotate the control knob to the right.



### Suggested Heat Settings

The size, type of cookware and cooking operation will affect the heat setting. For information on cookware and other factors affecting heat settings, refer to Cookware Recommendations on page 7.

**Warm** (right or left rear element): Food maintains a temperature above 140° F without continuing to cook. Food is heated on a higher setting until it reaches this temperature. Never use a hold or warm setting to reheat cold food. Be sure knob is adjusted to produce a consistent temperature.

**Simmer:** Food forms bubbles that barely break the surface. Foods are between 185° F and 200° F. A simmer setting can also be used to steam or poach foods or continue cooking covered foods. (Adjust the knob between High and Low to obtain the desired simmer action.)

**Slow Boil:** Food forms bubbles at a moderate pace. A slow boil setting can also be used for most frying and for maintaining the cooking of large amounts of liquids. (Adjust the knob between High and Low to obtain the desired boil action.)

**Boil:** Liquid forms bubbles at a rapid pace. A fast boil setting can be used to bring liquid to a boil, brown meat, stir fry, saute, and heat oil for frying before turning to a lower setting. The High setting is always used to bring liquids to a boil. Once the liquid boils, always turn the control to the lowest setting that will maintain the boil action.

### CAUTION

#### BEFORE COOKING

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

## DURING COOKING

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

## AFTER COOKING

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

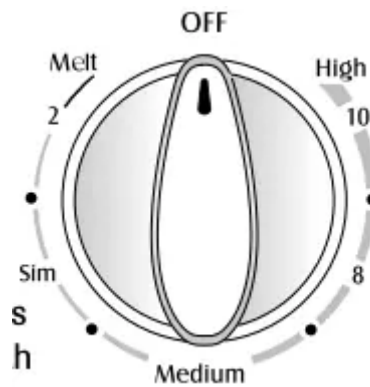
## OTHER TIPS

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

### **Flex-Choice™ Element (select models)**

The Flex-Choice™ element is a fully functioning element that provides an ultra low Melt heat setting for melting chocolate and butter. It is located in the left rear position

The Melt setting is located between 2 and OFF. Heat settings outside of this area function as a normal element, with 2 (Low) to High settings.



**Note:** When using the normal settings for preparing foods, it may take a few minutes for the cooking area to cool to the Melt heat setting.

## Smoothtop Surface

### Notes:

- For Canadian models, the smoothtop does NOT operate during a clean cycle.
- Cooktop may emit light smoke and odor the first few times the cooktop is used. This is normal.
- Smoothtop cooktops retain heat for a period of time after the element is turned off. Turn the elements off a few minutes before food is completely cooked and use the retained heat to complete cooking. When the Hot Surface indicator light turns off, the cooking area will be cool enough to touch. Because of the way they retain heat, the smoothtop elements will not respond to changes in settings as quickly as coil elements.
- In the event of a potential boilover, remove the pan from the cooking surface.
- Never attempt to lift the cooktop.
- The smoothtop surface may appear discolored when it is hot. This is normal and will disappear when the surface cools.

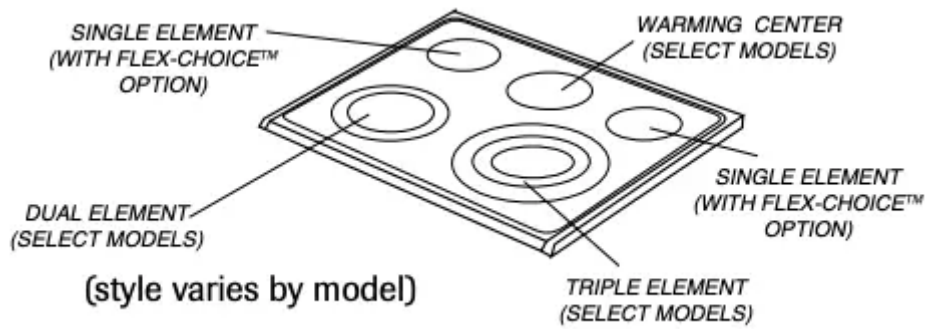
### Cooking Areas

The cooking areas on your range are identified by permanent circles on the smoothtop surface. For most efficient cooking, fit the pan size to the element size.

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

When a control is turned on, a glow can be seen through the smoothtop surface. The element will cycle on and off to maintain the preset heat setting, even on High.

For more information on cookware, refer to Cookware Recommendations on page 7.



\* **Flex-Choice™**: This setting uses a very low heat setting to keep delicate foods or foods in a covered pan warm without cooking.

### Hot Surface Light

The Hot Surface indicator light is located on the control panel. The light will be illuminated when any cooking area is hot. It will remain on, even after the control is turned off, until the area has cooled.



**Hot Surface**

### Warming Center (select models)

Use the Warming Center to keep hot cooked foods warm, such as vegetables, gravies and oven-safe dinner plates.



### Setting the Control:

Press switch up to turn off or down to activate.

### Important:

- Never warm food for longer than one hour (eggs for 30 minutes), as food quality may deteriorate.
- Do not heat cold food on the Warming Center.
- Warming temperatures of the food will vary depending on type and amount of food. Always hold food at proper food temperatures. USDA recommends food temperatures between 140°-170° F.

**Notes:**

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

**Tips to Protect the Smoothtop Surface****Cleaning (see page 20 for more information)**

- Before first use, clean the cooktop.
- Clean your cooktop daily or after each use. This will keep your cooktop looking good and can prevent damage.
- If a spillover occurs while cooking, immediately clean the spill from the cooking area while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe spill with a clean dry towel.
- Do not allow spills to remain on the cooking area or the cooktop trim for a long period of time.
- Never use abrasive cleansing powders or scouring pads which will scratch the cooktop.
- Never use chlorine bleach, ammonia or other cleansers not specifically recommended for use on glass-ceramic.

**To Prevent Marks & Scratches**

- Do not use glass pans. They may scratch the surface.
- Never place a trivet or wok ring between the surface and pan. These items can mark or etch the top.
- Do not slide aluminum pans across a hot surface. The pans may leave marks which need to be removed promptly. (See Cleaning, page 20.)
- Make sure the surface and the pan bottom are clean before turning on to prevent scratches.
- To prevent scratching or damage to the glass-ceramic top, do not leave sugar, salt or fats on the cooking area. Wipe the cooktop surface with a clean cloth or paper towel before using.
- Never slide heavy metal pans across the surface since these may scratch.

## To Prevent Stains

- Never use a soiled dish cloth or sponge to clean the cooktop surface. A film will remain which may cause stains on the cooking surface after the area is heated.
- Continuously cooking on a soiled surface may/will result in a permanent stain.

## To Prevent Other Damage

- Do not allow plastic, sugar or foods with high sugar content to melt onto the hot cooktop. Should this happen, clean immediately. (See Cleaning, page 20.)
- Never let a pan boil dry as this will damage the surface and pan.
- Never use cooktop as a work surface or cutting board.
- Never cook food directly on the surface.
- Do not use a small pan on a large element. Not only does this waste energy, but it can also result in spillovers burning onto the cooking area which requires extra cleaning.
- Do not use non-flat specialty items that are oversized or uneven such as round bottom woks, rippled bottom and/or oversized canners and griddles.
- Do not use foil or foil-type containers. Foil may melt onto the glass. If metal melts on the cooktop, do not use. Call an authorized Maytag Servicer.

## Cookware Recommendations

Using the right cookware can prevent many problems, such as food taking longer to cook or achieving inconsistent results. Proper pans will reduce cooking times, use less energy, and cook food more evenly.

### Flat Pan Tests

See if your pans are flat.



### The Ruler Test:

1. Place a ruler across the bottom of the pan.
2. Hold it up to the light.
3. Little or no light should be visible under the ruler.

### The Bubble Test:

1. Put 1 inch of water in the pan. Place on cooktop and turn control to High.

2. Watch the formation of the bubbles as the water heats. Uniform bubbles mean good performance, and uneven bubbles indicate hot spots and uneven cooking.

<b>Select</b>	<b>Avoid</b>
Flat, smooth-bottom pans.	Pans with grooved or warped bottoms. Pans with uneven bottoms do not cook efficiently and sometimes may not boil liquid.
Heavy-gauge pans.	Very thin-gauge metal or glass pans.
Pans that are the same size as the element.	Pans smaller or larger than the element by 1 inch.
Secure handles.	Cookware with loose or broken handles. Heavy handles that tilt the pan.
Tight-fitting lids.	Loose-fitting lids.
Flat bottom woks.	Woks with a ring-stand bottom.

### **Canning and Oversize Cookware**

All canners and large pots must have flat bottoms and must be made from heavy-gauge materials. This is critical on smoothtop surfaces. The base must not be more than 1 inch larger than the element.

When canners and pots do not meet these standards, cooking times may be longer, and cooktops may be damaged.

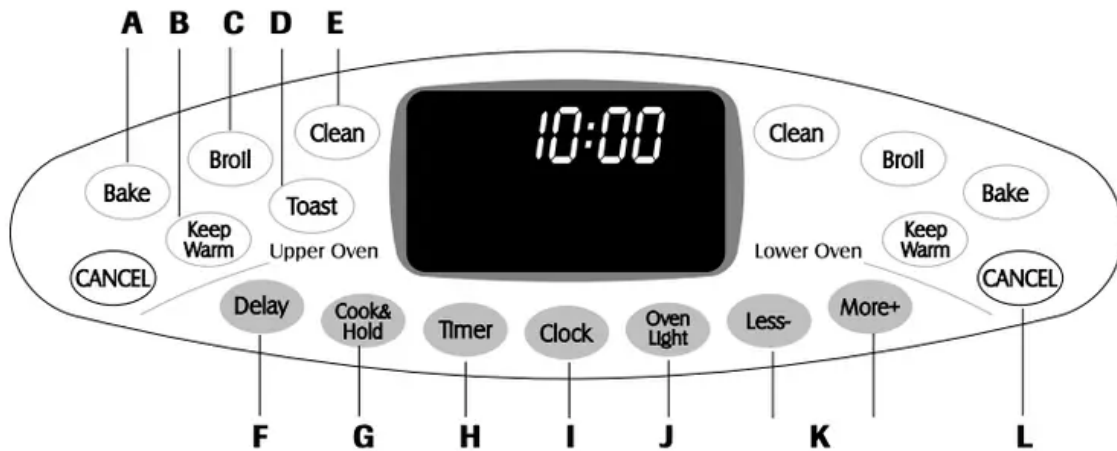
Some canners are designed with smaller bases for use on smoothtop surfaces.

When canning, use the High heat setting only until the water comes to a boil or pressure is reached in the canner. Reduce to the lowest heat setting that maintains the boil or pressure. If the heat is not turned down, the cooktop may be damaged.



# 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 Toast** Use for toasting bread and products toasted in toaster or toaster oven.

**E Clean** Use to set self-clean cycle.

**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 lights on or off.

**K Less-/More+** Enters or changes time, oven temperature. Sets HI or LO broil.

**L CANCEL** Cancels all operations except timer and clock.

## Using the Touchpads

- Press the desired pad.
- Press 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 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.

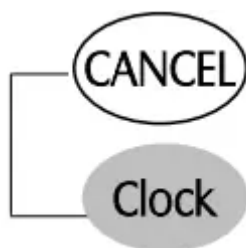
To recall the time of day when another time function is showing, press the Clock pad.

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.

## Less-

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.

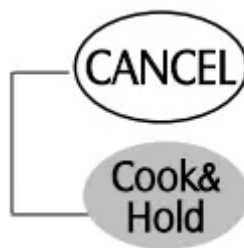
If the oven is currently in use, the touchpads and doors cannot be locked.

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:

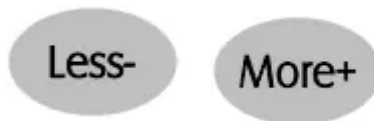
1. Press the Bake pad for desired oven.

- “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 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 4-10 minutes for upper oven to preheat and 7-12 minutes for lower oven to preheat.

- 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 15.

### Notes:

- If the lower oven is NOT in use, the upper oven will preheat more quickly.
- 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.
- The back part of the lower oven bake element will NOT glow red during baking. This is normal.
- When baking frozen, self-rise pizzas in the upper oven, place the pizza on a cookie sheet to avoid overbrowning.
- 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.
- To change the oven temperature during cooking, press the Bake pad and then the More+ or Less- pad until you reach the desired temperature.
- 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 14.

## 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 the 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.
  - “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.

## Broiling

### To set Broil:

1. Press the Broil pad for desired oven.

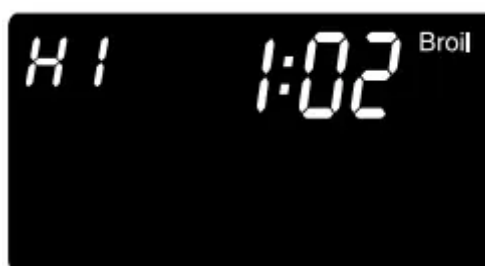
- “Broil” and “SEt” flash in the display.

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 element for 3-4 minutes before adding food.
5. Place food in the oven. Leave oven door open about four inches (the first stop).
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.



**Notes:**

- For best results when broiling, use a two-piece broiler pan.
- HI broil is used for most broiling. Use LO broil when broiling longer cooking foods to allow them to cook to well done stage without excessive browning.
- Broil times may be longer when the LO broil temperature is selected.
- Never cover broiler pan insert with aluminum foil. This prevents fat from draining to the pan below.
- Expect broil times to increase and browning to be slightly lighter if appliance is installed on a 208-volt circuit.
- If more than 30 seconds elapse between pressing the Broil pad and the More+ or Less- pad, the oven will not be set and the display will return to the previous display.
- Most foods should be turned halfway through broiling time.

**Broiling Chart** - Broil times are based on a 4 minute preheat.

FOODS	UPPER OVEN RACK POSITION*	LOWER OVEN RACK POSITION*	SETTING	UPPER OVEN COOK TIME (MINUTES)**	LOWER OVEN COOK TIME (MINUTES)**
<b>Beef</b> Steak, 1" thick, 4 oz. Hamburgers, 3/4" thick (up to 12) 4 oz. Hamburgers, 3/4" thick (up to 6)	on rack on rack on rack	4 4 4	HI HI HI	8 - 11 (medium) 15 - 20 (well) 12 - 16 (well)	15 - 19 (medium) 15 - 19 (well) 15 - 19 (well)
<b>Chicken</b> Bone-in, skin-on breast Pieces	on rack	3 or 4	LO	25 - 36 (well)	28 - 39 (well)
<b>Fish</b> Filets Steaks, 1" thick	on rack on rack	4 4	LO LO	8 - 12 (flaky) 10 - 14 (flaky)	8 - 13 (flaky) 10 - 16 (flaky)
<b>Pork</b> Chops, 1" thick	on rack	4	HI	18 - 24 (well)	22 - 27 (well)

When broiling fish, spray broil pan insert with cooking oil. Do not turn fish filets.

\*\* Broiling times are approximate and may vary depending on the thickness of the food. Turn meat halfway through cooking times.



## 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:



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 ‘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.

## 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 door, do not attempt to open the door when “Lock” is displayed.
- Avoid touching cooktop, door, window or oven vent area during a clean cycle.

- Do not use commercial oven cleaners on the oven finish or around any part of the oven. They will damage the finish or parts.
- Do not leave baking/pizza stone in the oven during self-clean.

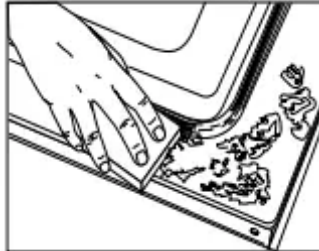
The self-clean cycle uses above-normal cooking temperatures to automatically clean the oven interior.

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 self-clean 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 self-cleaning 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+ pad 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).



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 selfcleaning 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).

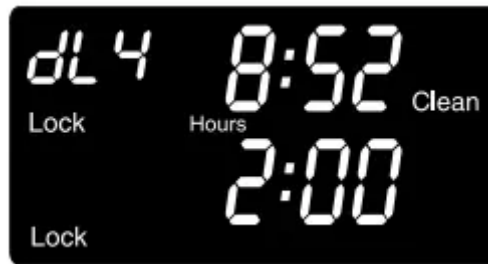
- "HVy" will be displayed.

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



**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.

PART	PROCEDURE
<b>Backguard and Cooktop – Porcelain Enamel</b>	<p>Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid-resistant, not acid proof. All spillovers, especially acidic or sugary spillovers, should be wiped up immediately with a dry cloth.</p> <ul style="list-style-type: none"> <li>• When cool, wash with soapy water, rinse and dry.</li> <li>• Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping.</li> <li>• Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.</li> </ul>
<b>Broiler Pan and Insert</b>	<p>Never cover insert with aluminum foil as this prevents the fat from draining to the pan below</p> <ul style="list-style-type: none"> <li>• Place soapy cloth over insert and pan; let soak to loosen soil.</li> <li>• Wash in warm soapy water. Use scouring pad to remove stubborn soil.</li> <li>• Broiler pan and insert can be cleaned in dishwasher.</li> </ul>
<b>Clock and Control Pad Area</b>	<ul style="list-style-type: none"> <li>• To activate “Control Lock” for cleaning, see page 9.</li> <li>• Wipe with a damp cloth and dry. Do not use abrasive cleaning agents as they may scratch the surface.</li> <li>• Glass cleaners may be used if sprayed on a cloth first. DO NOT spray directly on control pad and display area.</li> </ul>
<b>Control Knobs</b>	<ul style="list-style-type: none"> <li>• Remove knobs in the OFF position by pulling forward.</li> <li>• Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish.</li> <li>• Turn on each element to be sure the knobs have been correctly replaced.</li> </ul>
<b>Cooktop – Glass-Ceramic</b>	<p>Never use oven cleaners, chlorine bleach, ammonia or glass cleaners with ammonia. Important: Call an authorized servicer if the glass-ceramic top should crack, break or if metal or aluminum foil should melt on the cooktop.</p> <ul style="list-style-type: none"> <li>• Allow the cooktop to cool before cleaning.</li> <li>• General – Clean cooktop after each use, or when needed, with a damp paper towel and Cooktop Cleaning Creme* (Part No. 20000001)**. Then, buff with a clean dry cloth.</li> </ul>



	<p><b>Important:</b> Permanent stains will develop if soil is allowed to cook on by repeatedly using the cooktop when soiled.</p> <ul style="list-style-type: none"> <li>• Heavy Soils or Metal Marks – Dampen a “scratchless” or “never scratch” scrubber sponge. Apply Cooktop Cleaning Creme* (Part No. 20000001)** and scrub to remove as much soil as possible. Apply a thin layer of the creme over the soil, cover with a damp paper towel and let stand 30 to 45 minutes (2-3 hours for very heavy soil). Keep moist by covering the paper towel with plastic wrap. Scrub again, then buff with a clean dry cloth.</li> </ul> <p><b>Important:</b> Only use a CLEAN, DAMP “scratchless” pad that is safe for non-stick cookware. The pattern and glass will be damaged if the pad is not damp, if the pad is soiled, or if another type of pad is used.</p> <ul style="list-style-type: none"> <li>• Burned-on or Crusty Soils – Scrub with a “scratchless” or “never scratch” scouring pad and Cooktop Cleaning Creme*.</li> </ul> <p><b>Important:</b> Hold a razor blade scraper at 30° angle and scrape any remaining soil. Then, clean as described above. Do not use the razor blade for daily cleaning as it may wear the pattern on the glass.</p> <ul style="list-style-type: none"> <li>• Melted Sugar or Plastic – Immediately turn element to LOW and scrape sugar or plastic from hot surface to a cool area. Then turn element OFF and allow to cool. Clean residue with razor blade scraper and Cooktop Cleaning Creme*.</li> </ul>
<p><b>Oven Windows and Doors – Glass</b></p>	<ul style="list-style-type: none"> <li>• Avoid using excessive amounts of water which may seep under or behind glass causing staining.</li> <li>• Wash with soap and water. Rinse with clear water and dry. Glass cleaner can be used if sprayed on a Glass cloth first.</li> <li>• Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.</li> </ul>
<p><b>Oven Interior</b></p>	<ul style="list-style-type: none"> <li>• Follow instructions on pages 18-19 to set a self-clean cycle</li> </ul>
<p><b>Oven Racks</b></p>	<ul style="list-style-type: none"> <li>• Clean with soapy water.</li> <li>• Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry</li> <li>• Racks will permanently discolor and may not slide smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack edge and rack support with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.</li> </ul>



<p><b>Stainless Steel (select models)</b></p>	<ul style="list-style-type: none"> <li>• DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH.</li> <li>• DO NOT USE ABRASIVE OR ORANGE CLEANERS.</li> <li>• ALWAYS WIPE WITH THE GRAIN WHEN CLEANING.</li> <li>• Daily Cleaning/Light Soil — Wipe with one of the following - soapy water, white vinegar/water solution, Formula 409 Glass and Surface Cleaner* or a similar glass cleaner - using a sponge or soft cloth. Rinse and dry. To polish and help prevent fingerprints, follow with Stainless Steel Magic Spray (Part No. 20000008)**.</li> <li>• Moderate/Heavy Soil — Wipe with one of the following - Bon Ami, Smart Cleanser, or Soft Scrub* - 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*.</li> <li>• 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*</li> </ul>
<p><b>Door Handles, Side Panels – Painted Enamel</b></p>	<ul style="list-style-type: none"> <li>• When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface with a damp Side Panels – cloth as this may damage the surface and may cause a steam burn.</li> <li>• For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami.</li> </ul> <p>* Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface.</p> <p><b>Important:</b> 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.</p>

## 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 door, or injure the user.

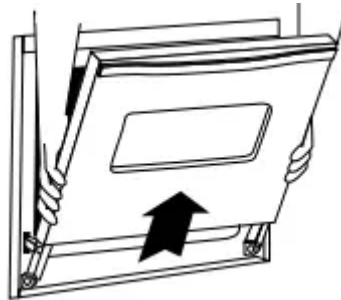


- Do not attempt to open or close doors or operate oven until doors are properly replaced.
- Never place fingers between hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against oven frame and could injure your fingers.

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 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 the oven bottom.

**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**

### **CAUTION**

- Disconnect power to oven before replacing light bulb.
- Allow oven to cool before replacing light bulb.
- Make sure bulb cover and bulb are cool before touching.

To assure the proper replacement bulb is used, order bulb from Maytag. Call 1-877-232-6771 USA and 1-800-688-8408 Canada, ask for part number 74009925 - halogen bulb.

### **To replace upper 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.

## Troubleshooting



PROBLEM	SOLUTION
<p><b>For most concerns, try these first</b></p>	<ul style="list-style-type: none"> <li>• Check if oven controls have been properly set.</li> <li>• Check to be sure plug is securely inserted into receptacle.</li> <li>• Check or re-set circuit breaker. Check or replace fuse.</li> <li>• Check power supply.</li> </ul>
<p><b>Part or all of appliance does not work.</b></p>	<ul style="list-style-type: none"> <li>• Check if surface and/or oven controls have been properly set. See pages 4 &amp; 10</li> <li>• Check if oven door is unlocked after self-clean cycle. See page 19.</li> <li>• Check if oven is set for a delayed cook or clean program. See pages 11 &amp; 18.</li> <li>• Check if Control Lock is activated. See page 9.</li> <li>• Check if control is in Sabbath Mode. See page 14.</li> </ul>
<p><b>Oven light and/or clock does not function.</b></p>	<ul style="list-style-type: none"> <li>• The light bulb is loose or defective.</li> <li>• The oven light does not work during self-cleaning process.</li> <li>• Oven may be in Sabbath Mode. See page 14.</li> </ul>
<p><b>Clock, indicator words, and/or lights operate but oven does not heat.</b></p>	<ul style="list-style-type: none"> <li>• Oven may be set for a Cook &amp; Hold or Delay function</li> <li>• The Control Lock may have been set. See page 9.</li> </ul>
<p><b>Baking results are not as expected or differ from previous oven</b></p>	<ul style="list-style-type: none"> <li>• Make sure the oven vent has not been blocked. See page 16 for location</li> <li>• Check to make sure range is level.</li> <li>• Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often “drifts” and may become hotter or cooler. See page 15 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.</li> </ul>
<p><b>Food is not broiling properly or smokes excessively.</b></p>	<ul style="list-style-type: none"> <li>• Check oven rack positions. Food may be too close to element.</li> <li>• Broil element was not preheated.</li> <li>• Aluminum foil was incorrectly used. Never line the broiler insert with foil.</li> </ul>



	<ul style="list-style-type: none"> <li>• Oven door was closed during broiling. Leave the door open to the first stop position (about 4 inches).</li> <li>• Trim excess fat from meat before broiling.</li> <li>• A soiled broiler pan was used.</li> <li>• Voltage in house may be low.</li> </ul>
<b>Oven will not self-clean.</b>	<ul style="list-style-type: none"> <li>• Check to make sure the cycle is not set for a delayed start. See page 18.</li> <li>• Check if door is closed.</li> <li>• Check if control is in Sabbath Mode. See page 14.</li> <li>• Oven may be over 400° F. Oven temperature must be below 400° F to program a clean cycle.</li> </ul>
<b>Oven did not clean properly.</b>	<ul style="list-style-type: none"> <li>• Longer cleaning time may be needed.</li> <li>• Excessive spillovers, especially sugary and/or acidic foods, were not removed prior to the self-clean cycle.</li> </ul>
<b>Oven door will not unlock after self-clean cycle.</b>	<ul style="list-style-type: none"> <li>• Oven interior is still hot. Allow about one hour for the oven to cool after the completion of a self-clean cycle. The door can be opened when “Lock” is not displayed.</li> <li>• The control and door may be locked. See page 9.</li> </ul>
<b>Smoothtop surface shows wear.</b>	<ol style="list-style-type: none"> <li>1. Tiny scratches or abrasions. <ul style="list-style-type: none"> <li>• Make sure cooktop and pan bottom are clean. Do not slide glass or metal pans across top. Make sure pan bottom is not rough. Use the recommended cleaning agents. See page 20.</li> </ul> </li> <li>2. Metal marks. <ul style="list-style-type: none"> <li>• Do not slide metal pans across top. When cool, clean with Cooktop Cleaning Creme. See page 20.</li> </ul> </li> <li>3. Brown streaks and specks. <ul style="list-style-type: none"> <li>• Remove spills promptly. Never wipe with a soiled cloth or sponge. Make sure cooktop and pan bottom are clean.</li> </ul> </li> <li>4. Areas with a metallic sheen. <ul style="list-style-type: none"> <li>• Mineral deposits from water and food. Use recommended cleaning agents. See page 20.</li> </ul> </li> </ol>



	<p>5. Pitting or flaking.</p> <ul style="list-style-type: none"> <li>• Remove sugary boilovers promptly. See page 20.</li> </ul>
<p><b>Moisture collects on oven window or steam comes from oven vent.</b></p>	<ul style="list-style-type: none"> <li>• This is normal when cooking foods high in moisture.</li> <li>• Excessive moisture was used when cleaning the window.</li> </ul>
<p><b>There is a strong odor or light smoke when oven is turned on.</b></p>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• Turning on a ventilation fan will help remove the smoke and/or odor.</li> <li>• Excessive food soils on the oven bottom. Use a self-clean cycle.</li> </ul>
<p><b>Fault Codes</b></p>	<ul style="list-style-type: none"> <li>• “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. 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.</li> <li>• 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.</li> </ul>
<p><b>Noises may be heard.</b></p>	<ul style="list-style-type: none"> <li>• The oven makes several low level noises. You may hear the oven relays as they go on and off. This is normal.</li> <li>• 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.</li> </ul>
<p><b>There are no beeps and no display.</b></p>	<ul style="list-style-type: none"> <li>• Oven may be in Sabbath Mode. See page 14.</li> </ul>

### 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.

