

FEATURE GUIDE

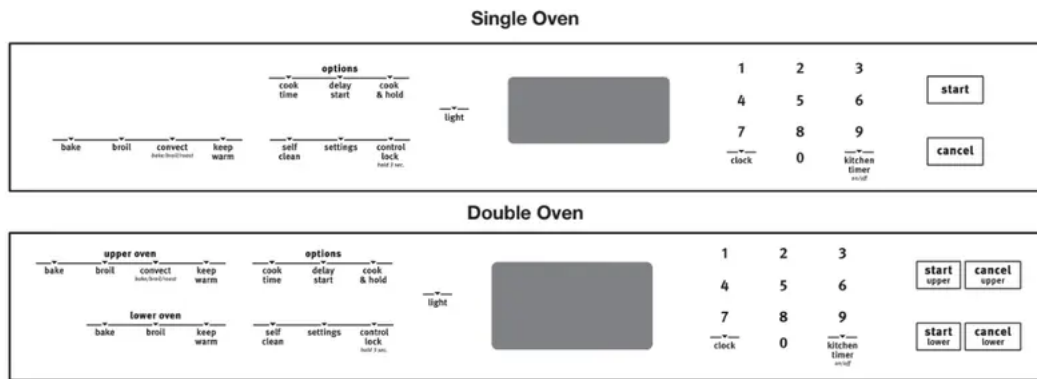
This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or Frequently Asked Questions (FAQs) section of our website at www.maytag.com for more detailed instructions. In Canada, reference the Customer Service section at www.maytag.ca. For more specific details on a feature and steps to use the feature listed, refer to the titled section for that feature.

WARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.



KEYPAD	FEATURE	INSTRUCTIONS
CLOCK	Clock	This clock can use a 12- or 24-hour cycle. See "Electronic Oven Controls" section. <ol style="list-style-type: none"> 1. Press CLOCK until "Clock" is displayed. 2. Press the number keypads to set the time of day. 3. Press START.
LIGHT	Oven cavity light	While the oven door(s) are closed, press the Light keypad to turn the light(s) on and off. The light(s) will come on when an oven door is opened.
KITCHEN TIMER ON/OFF	Oven timer	The Timer can be set in hours or minutes up to 9 hours and 59 minutes. <ol style="list-style-type: none"> 1. Press KITCHEN TIMER ON/OFF. 2. Press the number keypads to set the length of time in hr-min. Leading zeros do not have to be entered. For example, for 2 minutes, enter "2." 3. Press KITCHEN TIMER ON/OFF to begin the countdown. If enabled, timer tone(s) will sound at the end of countdown. 4. Press KITCHEN TIMER ON/OFF to cancel the Timer and return to the time of day. Do not press the Cancel keypad because the oven will turn off.
START	Cooking start	The Start keypad begins any oven function in the selected oven. If Start is not pressed within 2 minutes after pressing a keypad, the function is canceled and the time of day is displayed.
CANCEL	Oven function	The Cancel keypad stops any oven function except the Clock, Timer, and Control Lock in the selected oven.

KEYPAD	FEATURE	INSTRUCTIONS
BAKE	Baking and roasting	<ol style="list-style-type: none"> 1. Press BAKE for the desired oven. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. (Lower oven, single-rack baking only) Press START LOWER. Rapid Preheat will begin. IMPORTANT: Rapid Preheat should be used only for single-rack baking. 4. (Multiple-rack baking) Press START for the desired oven. Press START for the desired oven again to cancel Rapid Preheat. To change the temperature when one oven is in use, repeat Step 2, and then press START for the selected oven. For double ovens only: To change the temperature when both ovens are in use, touch any number keypad, and then press "1" for the upper oven or press "2" for the lower oven and repeat Step 2. Then press START for the selected oven. 5. Press CANCEL for the selected oven when finished.
BROIL	Broiling	<ol style="list-style-type: none"> 1. Press BROIL for the desired oven. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START for the selected oven, and then allow the oven to preheat for 5 minutes. 4. Position the cookware in the oven and close the door. 5. To change the temperature when one oven is in use, repeat steps 2 and 3. For double ovens only: To change the temperature when both ovens are in use, touch any number keypad, and then press "1" for the upper oven or press "2" for the lower oven and repeat steps 2 and 3. 6. Press CANCEL for the selected oven when finished.
CONVECT (Single or upper oven only) (on some models)	Convection cooking	<ol style="list-style-type: none"> 1. Press CONVECT until the desired mode is displayed. Follow the scrolling text directions for the desired mode or see the specific directions for the desired mode in the "Convection Cooking" section. 2. Press START for the selected oven. 3. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 4. Press START for the selected oven. 5. To change the temperature, repeat steps 3 and 4. 6. Press CANCEL for the selected oven when finished.
KEEP WARM	Hold warm	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> 1. Press KEEP WARM. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START for the selected oven. 4. To change the temperature, repeat steps 2 and 3. 5. Press CANCEL for the selected oven when finished.
DELAY START	Delayed start	<p>The Delay Start keypad is used to enter the starting time for an oven function with a delayed start. Delay Start should not be used for foods such as breads and cakes because they may not bake properly.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see the "Cook Time" section.</p>
COOK TIME	Timed cooking	<p>Cook Time allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see the "Cook Time" section.</p>
COOK & HOLD	Timed cooking and keep warm	<p>Cook & Hold allows the oven to be set to cook for a set length of time, followed by a 1-hour Keep Warm cycle.</p> <p>To set a Cook & Hold or a Delayed Cook & Hold, see the "Cook & Hold" section.</p>
SELF CLEAN	Self-Cleaning cycle	See the "Self-Cleaning Cycle" section.
CONTROL LOCK hold 3 sec.	Oven control lockout	<ol style="list-style-type: none"> 1. Check that the ovens and timers are OFF. 2. Press and hold CONTROL LOCK for 3 seconds. 3. If enabled, a tone will sound and the controls will be locked. 4. Repeat to unlock. No keypads will function with the controls locked.
SETTINGS	Oven use functions	Enables you to personalize the audible tones and oven operation to suit your needs. See the "Oven Use" section.

OVEN USE

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

Electronic Oven Controls

Control Display

The display will light up when first powered up or after a power loss. When oven is not in use, the time of day is displayed.

Tones

Tones are audible signals, indicating the following:

One Tone

Valid keypad press.

Open is preheated (long tone).

Timer (long tone with reminder tone every 60 seconds).

Function has been entered.

Three Tones

Invalid keypad press.

Four Tones

End of cycle (with reminder tone every 60 seconds).

Use the Settings keypad to change the tone settings.

Settings

Many features of the oven control can be adjusted to meet your personal needs. These changes are made using the Settings keypad.

Use the Settings keypad to scroll through the features that can be changed. Each press of the Settings keypad will advance the display to the next setting. After selecting the feature to be changed, the control will prompt you for the required input.

Details of all of the feature changes are explained in the following sections.

Press CANCEL to exit Settings.

Fahrenheit and Celsius

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

1. Press SETTINGS until "TEMP UNIT" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press CANCEL to exit and display the time of day.

Audible Tones Disable

Turns off all tones, including the end-of-cycle tone and keypress tones, except reminder tones. Reminder tones remain enabled when audible tones are disabled.

1. Press SETTINGS until "SOUND" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.

4. Press CANCEL to exit and display the time of day.

Sound Volume

Sets the pitch of the tone to either high or low.

1. Press SETTINGS until "SOUND VOLUME" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press CANCEL to exit and display the time of day.

Demo Mode

IMPORTANT: This feature is intended for use on the sales floor with 120V power connection and permits the control features to be demonstrated without heating elements turning on. If this feature is activated, the oven will not work.

1. Press SETTINGS until "DEMO MODE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press CANCEL to exit and display the time of day.

Oven Temperature Offset Control

IMPORTANT: Do not use a thermometer to measure oven temperature. Elements will cycle on and off as needed to provide consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Most thermometers are slow to react to temperature change and will not provide an accurate reading due to this cycling.

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

To Adjust Oven Temperature:

1. Press SETTINGS until "TEMP CALIB" is displayed.
2. The current setting will be displayed. For double ovens only: Press the "1" keypad to toggle between the upper and lower ovens.
3. Press START for the selected oven to select the choice displayed in Step 2. Wait several seconds for the display to change or press START for the selected oven, and then continue with Step 4.
4. Press the "3" keypad to increase the temperature in 5°F (3°C) increments, or press the "6" keypad to decrease the temperature in 5°F (3°C) increments. The range is from -30°F to +30°F (-18°C to +18°C).
5. Press START for the selected oven.

6. Press CANCEL for the selected oven to exit and display the time of day.

Sabbath Mode

The Sabbath mode sets the oven to remain on in a bake setting until turned off.

When the Sabbath mode is set, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound, and the displays will not indicate temperature changes. When the oven door is opened or closed, the oven light will not turn on or off, and the heating elements will not turn on or off immediately.

NOTE: If a power failure happens while Sabbath mode is running, the oven will show Sabbath mode is ON, but the Bake cycle will not be ON. If the oven door is opened during this time, the oven light will turn on.

To Enable Sabbath Mode Capability (One Time Only):

1. Press SETTINGS until "SABBATH" is displayed.
2. Press the "1" keypad. Sabbath mode can be activated for baking.
3. Press CANCEL to save the setting and exit to display the time of day.

NOTE: To disable the Sabbath mode, repeat steps 1 through 3 to change the status from "SABBATH ON" to "SABBATH OFF."

To Activate Sabbath Mode:

1. Press BAKE for the desired oven.
2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
3. Press START for the selected oven. For timed cooking in Sabbath mode, press COOK TIME, and then press the number keypads to set the desired cook time. Press START for the selected oven.
4. (Optional) If Sabbath mode is to be used for both ovens, repeat steps 1 through 3 for the second oven.
5. Press SETTINGS. Three tones will sound. Then press "7." "SAb" will appear in the display.

To Adjust Temperature (when Sabbath mode is running in only one oven):

1. Press the number keypads as instructed by the scrolling text to select the new temperature.

NOTE: The temperature adjustment will not appear on the display and no tones will sound. The scrolling text will be shown on the display as it was before the keypad was pressed.

2. Press START for the selected oven.

To Adjust Temperature (when Sabbath mode is running in both ovens):

1. Press BAKE for the desired oven.
2. Press the number keypads as instructed by the scrolling text to select the new temperature.

NOTE: The temperature adjustment will not appear on the display and no tones will sound. The scrolling text will be shown on the display as it was before the keypad was pressed.

3. Press START for the selected oven.

To Deactivate Sabbath Mode:

Press SETTINGS, and then press "7" to return to regular baking, or press CANCEL for the desired oven to turn off the oven(s).

Aluminum Foil

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

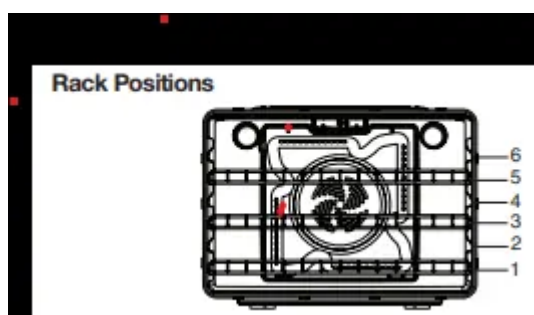
For best cooking results, do not cover entire oven rack with foil because air must be able to move freely.

Positioning Racks and Bakeware

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

Racks

1. Position racks before turning on the oven.
2. Do not position racks with bakeware on them.
3. Make sure racks are level.
4. Place food so it will not rise into the broil element. Allow at least 1 1/2" (1.3 cm) between pans and the broil element. To move a rack, pull it out to the stop position, raise the front edge, and then lift it out. Use the following illustrations and charts as a guide for positioning racks

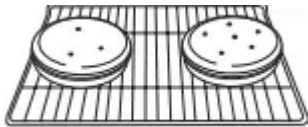


Broiling	
Food	Rack Position
Broiled meats, poultry, fish	6
Broiling/searing meats, hamburgers, steaks	6

Baking	
Food	Rack Position
Large roasts, roasted meats, or poultry 1	1 or 2
Most baked goods, casseroles	2 or 3

Baking Layer Cakes on 1 Rack

Place the cakes on the rack as shown



Multiple Rack Cooking

2-rack: Use rack positions 2 and 5 for regular baking.

2-rack (convection only): Use rack positions 2 and 5 for convection baking.

Baking Layer Cakes on 2 Racks

For best results when baking cakes on 2 racks, use rack positions 2 and 5 with the Bake function. Place the cakes on the racks as shown.



Baking Cookies on 2 Racks

For best results when baking cookies on 2 racks, use rack positions 2 and 5 with the Convection Bake function.

Bakeware

To cook food evenly, hot air must be able to circulate. Allow 2" (5.0 cm) of space around bakeware and oven walls. Use the following chart as a guide.

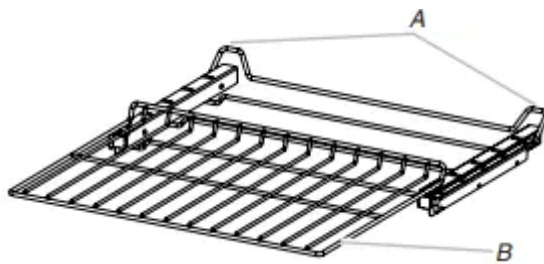
Number of Pan(s)	Position on Rack
1	Center of rack
2	Side by side
3 or 4	Refer to the previous illustration.

NOTE: Bakeware materials and color may affect results. Dark, dull, non-stick, or glass pans may require shorter baking times, in contrast insulated, or stainless steel pans may require longer baking times. Follow bakeware manufacturer's recommendations.

Roll-Out Rack

The roll-out rack allows easy access to position and remove food in the oven. The roll-out rack will fit in all positions.

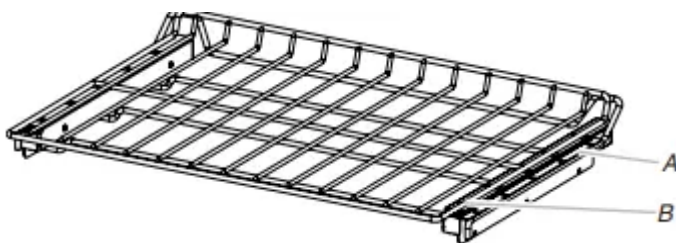
Open Position



A. Slide rails

B. Sliding shelf

Closed and Engaged Position

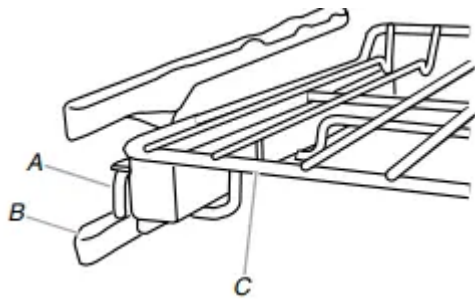


A. Slide rails

B. Sliding shelf

To Remove Roll-Out Rack:

1. Slide the rack in completely so that it is closed and engaged with the sliding shelf.



- A. Slide rails
- B. Rack
- C. Sliding shelf

2. Using 2 hands, lift up on the front edge of the rack and the sliding shelf together. Slowly push rack and sliding shelf to the back wall of the oven so the front edge of the sliding shelf sits on the rack guides, located on the sides of the oven.

The front edge of the rack and the sliding shelf should be higher than the back edge.

- 3. Using 2 hands, lift up on the front edge of the rack and sliding shelf together.
- 4. Pull out the rack and sliding shelf.

To Replace Roll-out Rack:

- 1. Using 2 hands, grasp the front of the closed rack and the sliding shelf. Position the closed rack and the sliding shelf on the rack guide.
- 2. Using 2 hands, lift up on the front edge of the rack and the sliding shelf together.
- 3. Slowly push the rack and the sliding shelf to the back of the oven until the back edge of the rack pulls over the end of the rack guide.

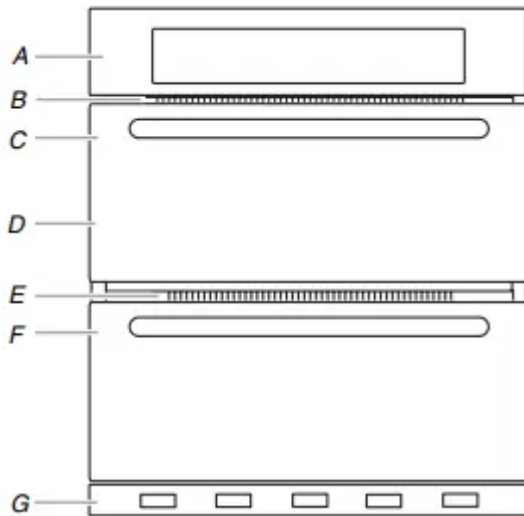
To avoid damage to the sliding shelves, do not place more than 25 lbs (11.4 kg) on the rack.

Do not clean the roll-out extension rack in a dishwasher. It may remove the rack's lubricant and affect its ability to slide.

See the "General Cleaning" section for more information.



Oven Vent(s)



Single and Double Oven

- A. Control panel
- B. Oven vent
- C. Single oven or upper double oven
- G. Bottom vent

Double Oven

- D. Upper oven
- E. Oven vent
- F. Lower oven
- G. Bottom vent

The oven vent(s) should not be blocked or covered since they allow the inlet of fresh air into the cooling system. Also, the bottom vent should not be blocked or covered since it allows the inlet of fresh air into the cooling system and the outlet of hot air from the cooling system. Blocking or covering vents will cause poor air circulation, affecting cooking, cleaning, and cooling results.

Baking and Roasting

Preheating

When beginning a Bake cycle, the oven will begin preheating after Start is pressed. The oven will take approximately 13 to 19 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven

temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

Rapid Preheat

Rapid Preheat can be used to shorten the preheating time. Only one standard flat oven rack should be in the oven during Rapid Preheat. Extra racks should be removed prior to starting Rapid Preheat. The preheating cycle should be completed before placing food in the oven. When the Rapid preheat cycle is complete, the oven starts a normal Bake cycle.

IMPORTANT: Rapid Preheat should be used only for single-rack baking.

Oven Temperature

While in use, the oven elements will cycle on and off as needed to maintain a consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Opening the oven door while in use will release the hot air and cool the oven, which could impact the cooking time and performance. It is recommended to use the oven light to monitor cooking progress.

NOTE: On models with convection, the convection fan may run in the non-convection Bake mode to improve oven performance.

Broiling

When broiling, preheat the oven for 5 minutes before putting food in, unless recommended otherwise in the recipe. Position food on grid in a broiler pan, and then place it in the center of the oven rack. Close the oven door to ensure proper broiling temperature.

NOTE: Odors and smoke are normal the first few times the oven is used or if the oven is heavily soiled.

Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting is, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish, and poultry may cook better at lower broil settings. Place the food in the upper or lower oven. Refer to the “Positioning Racks and Bakeware” section for more information.

On lower settings, the broil element will cycle on and off to maintain the proper temperature.

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

If you would like to purchase a broiler pan, one may be ordered. Please refer to the “Accessories” section for more information.

Convection Cooking - Single or Upper Oven Only

During convection cooking, the fan provides hot air circulation throughout the oven. The movement of heated air around the food can help to speed up cooking by penetrating the cooler outer surfaces. Food cooks more evenly, browning and crisping outer surfaces while sealing moisture inside.

During the Convection function, the ring element, bake and broil elements, and the fan operate to heat the oven cavity. If the oven door is opened during convection cooking or preheating, the fan turns off immediately and the element(s) will turn off after 30 seconds. Once the door is closed, the element(s) will turn back on.

NOTE: It is normal for the convection fan to run during non-convection cycles as well as during preheat.

It is important not to cover foods so that surface areas remain exposed to the circulating air, allowing browning and crisping.

Keep heat loss to a minimum by only opening the oven door when necessary. It is recommended to use the oven light to monitor cooking progress.

Choose cookie sheets without sides and roasting pans with lower sides to allow air to move freely around the food.

Test baked goods for doneness a few minutes before the minimum cooking time with a method such as a toothpick.

Use a meat thermometer to determine the doneness of meats and poultry. Check the temperature of pork and poultry in 2 or 3 different places, including the thickest part.

Before convection cooking, position the rack(s) according to the “Positioning Racks and Bakeware” section.

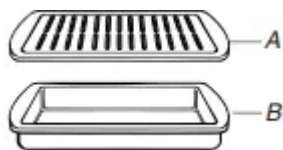
When using more than one rack, position bakeware/cookware on the racks to allow movement of the fan-circulated air around the food. See the “Positioning Racks and Bakeware” section.

If the oven is full, extra cooking time may be needed.

For optimal cooking results, do not cover food

When roasting poultry and meat, use a broiler pan and grid. It is not necessary to wait for the oven to preheat, unless recommended in the recipe.

To order a broiler pan, see the “Assistance or Service” section.



- A. Broiler grid
- B. Broiler pan

Convection Baking

Use Convection Bake for single or multiple-rack baking. When convection baking, reduce your recipe baking temperature by 25°F (15°C).

To Set Convection Bake:

1. Press CONVECT until “CONVECT BAKE” is displayed.
2. Press START for the selected oven.
3. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
4. Press START. The oven will begin preheating. There are two preheat modes on Convection Bake function. Use Rapid Preheating when using a single rack only, and use the standard preheat when using multiple racks. It is possible to switch between “Rapid Preheating” and “Preheating” by pressing Start for the selected oven during the preheating.
5. Place the food in the oven and close the oven door when preheat is completed.
6. Press CANCEL for the selected oven when finished.
7. Remove food from the oven.

NOTE: The temperature may be changed at any time by pressing the number keypads to enter the desired temperature and then pressing START for the selected oven. Changing the temperature once food is placed in the oven could affect the performance.

Convection Broil

When convection broiling, enter your normal broiling temperature. The oven door must be closed when using Convection Broil.

It is not necessary to preheat the oven for Convection Broil.

1. Place the food in the oven and close the oven door.
2. Press CONVECT until “CONVECT BROIL” is displayed.
3. Press START for the selected oven.
4. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
5. Press START for the selected oven.
6. Press CANCEL for the selected oven when finished.

7. Remove food from the oven.

NOTE: The temperature may be changed at any time by pressing the number keypads to enter the desired temperature and then pressing START for the selected oven. Changing the temperature once food is placed in the oven could affect the performance.

Convection Roasting

When convection roasting, enter your normal roasting temperature. The roasting time should be 15-30% less than in conventional cooking.

It is not necessary to preheat the oven for Convection Roast.

1. Place the food in the oven and close the oven door.
2. Press CONVECT until "CONVECT ROAST" is displayed.
3. Press START for the selected oven.
4. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
5. Press START for the selected oven.
6. Press CANCEL for the selected oven when finished.
7. Remove food from the oven.

NOTE: The temperature may be changed at any time by pressing the number keypads to enter the desired temperature and then pressing START for the selected oven. Changing the temperature once food is placed in the oven could affect the performance.

Convection Recipe

When using Convection Recipe, enter your normal cooking temperature. The oven door must be closed when using Convection Recipe.

It is not necessary to preheat the oven for Convection Recipe Meats option.

1. For Convection Recipe Meats only: Place food in the oven and close the oven door.
2. Press CONVECT until "CONVECT RECIPE" is displayed.
3. Press START for the selected oven.
4. Press CONVECT to cycle between the options. Press START for the selected oven to select the displayed option.
5. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
6. Press START.
7. Press the number keypads to enter the desired cook time, and then press START.

NOTE: For Baked Foods and Others options only: The temperature will automatically be adjusted by decreasing the temperature entered by 25°F (15°C). For baked foods only, do not decrease the temperature on the recipe by 25°F (15°C); the oven will automatically decrease the temperature entered by 25°F (15°C).

For Meats and Others options only: The cook time will automatically be adjusted to 80% of the time entered and the adjusted cook time will appear on the display, but temperature will not be adjusted.

NOTE: Preheating can cause overcooking. If preheat is required for the recipe, add 15 minutes to the cook time. Place food in the oven at appropriate time.

8. For Baked Foods and Others options only: The preheating will start, and once, complete the unit will sound a tone. Place the food in the oven and close the oven door.

9. At the end of the cooking time set, the oven will turn off automatically, the end-of-cycle tone will sound, and “Cooking Complete” will appear in the text area. It's also possible to press CANCEL for the selected oven to finish the cycle.

10. Remove food from the oven.

Keep Warm

WARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.

IMPORTANT: Food must be at serving temperature before placing it in the warmed oven. Food may be held up to 1 hour; however, breads and casseroles may become too dry if left in the oven during the Keep Warm function. For best results, cover food.

The Keep Warm feature allows hot cooked foods to stay at serving temperature.

To Use:

1. Press KEEP WARM for the desired oven.

2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.

NOTE: The temperature may be changed at any time by pressing the number keypads to enter the desired temperature and then START for the selected oven.

For double ovens only: To change the temperature when both ovens are in use, touch any number keypad, then press “1” for the upper oven or “2” for the lower oven, then press the

number keypads to enter the desired temperature, and then press START for the selected oven.

3. Press START for the selected oven.
4. Place food in the oven.
5. Press CANCEL for the selected oven when finished.
6. Remove food from the oven.

To Cancel Keep Warm:

1. Press CANCEL for the selected oven when finished.
2. Remove food from oven.

Cook & Hold

WARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.

Cook & Hold allows the oven to be set to cook for a set length of time, followed by a 1-hour Keep Warm cycle.

Delay Cook & Hold allows the oven to be set to start cooking after a length of time you set, cook for a set length of time, followed by a 1-hour Keep Warm cycle.

Delay Start should not be used for food such as breads and cakes because they may not bake properly. Do not use delayed baking if oven is already hot.

NOTE: During the Cook & Hold function, the Delay Start and Cook Time are applied to the baking itself and not for the “Holding Warm” phase.

1. Press BAKE for the desired oven.
2. Use the number keypads to enter the desired temperature.

NOTE: The temperature may be changed at any time by using the number keypad to enter the desired temperature, and then pressing START for the selected oven. Changing the temperature once food is placed in the oven could affect the performance.

3. Press COOK & HOLD.

For double ovens only: While both ovens are in use, press the “1” or “2” number keypad to select the desired oven.

4. Use the number keypads to enter the desired cook time.

5. (Optional) If a Delay Start is desired, press DELAY START. Use the number keypads to enter the desired time for delay. Repeat steps 1-3.

6. Press START for the selected oven. The oven will preheat, and a beep will sound when the preheat is done.

7. Place the food in the oven and close the oven door when preheat is complete.

8. At the end of the time set, the oven will keep warm automatically, the end-of-cycle tone will sound.

NOTE: The Set Cooking Time can be changed at any time during the cooking cycle by: pressing COOK TIME, entering the desired time using the number keypads, pressing START for the selected oven, and then pressing COOK & HOLD.

For double ovens only: To change the Cook Time when both ovens are in use, touch any number keypad, and then press “1” for the upper oven or press “2” for the lower oven. Press COOK TIME, enter the desired time using the number keypads, press START for the selected oven, and then press COOK & HOLD.

Once the cook time countdown is complete, “Cooking complete - Holding warm” will scroll in the text area until the door is opened, Cancel is pressed for the selected oven, or 1 hour has passed.

9. Press CANCEL for the selected oven to complete the cycle.

10. Remove food from the oven.

NOTE: To cancel the hold function without canceling the cooking cycle, press COOK & HOLD after the Cook & Hold function is enabled. The display will not display anything. Once the cook time countdown is complete, “Cooking complete” will scroll in the text area.

Cook Time

WARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness

To Set a Timed Cook:

1. Press the keypad for any cooking function except Broil, Convection Broil, or Keep Warm.

2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.

3. Press COOK TIME.

4. Press the number keypads to enter the length of time to cook.

5. Press START for the selected oven. The display will count down the time. When the time ends, the oven will shut off automatically.

The temperature and/or time setting can be changed at any time.

To change the temperature, repeat steps 2 through 5 and press START for the selected oven.

For double ovens only: To change the temperature when both ovens are in use, touch any number keypad, and then press “1” for the upper oven or press “2” for the lower oven, and repeat steps 2 through 5 for the selected oven.

The Cook Time (if available) can be changed by pressing COOK TIME, and then using the number keypad to enter desired time and pressing START.

For double ovens only: To change the Cook Time when both ovens are in use, touch any number keypad, and then press “1” for the upper oven or press “2” for the lower oven, and repeat steps 3 through 5.

To change the time setting, repeat steps 3 through 5.

For double ovens only: To change the time setting when both ovens are in use, touch any number keypad, and then press “1” for the upper oven or press “2” for the lower oven, and repeat steps 3 through 5.

6. Press CANCEL for the selected oven to clear the display

To Set a Delayed Timed Cook:

1. Press DELAY START.

2. For double ovens only: Press the “1” or “2” number keypad to select the desired oven. **3.** Press the number keypads to enter the number of hours and/or minutes you want to delay the start time.

4. Press the keypad for any cooking function except Broil, Convection Broil, or Keep Warm.

5. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.

6 Press START for the selected oven.

7. Press the number keypads to enter the length of time to cook.

8. Press START for the selected oven.

When the start time is reached, the oven will automatically turn on.

To change the temperature after the delay countdown, repeat steps 5 and 6.

For double ovens only: To change the temperature when both ovens are in use, touch any number keypad, then press “1” for the upper oven or press “2” for the lower oven and repeat steps 5 and 6.

To change the time after the delay countdown, press COOK TIME and then repeat steps 7 and 8.

For double ovens only: To change the time when both ovens are in use, touch any number keypad, then press "1" for the upper oven or press "2" for the lower oven, and repeat steps 7 and 8.

When the set cook time ends, the oven will shut off automatically.

9. Press CANCEL for the selected oven to clear the display.

OVEN CARE

Self-Cleaning Cycle

WARNING

Burn Hazard

Do not touch the oven during the Self-Cleaning cycle.

Keep children away from oven during

Self-Cleaning cycle.

Failure to follow these instructions can result in burns.

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

Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors and smoke.

Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. Depending on your model, see the "Oven Vent(s)" section.

Do not clean, rub, damage or move the oven door gasket.

Prepare Oven:

Remove the broiler pan, grid, cookware and bakeware, all cooking utensils, oven racks and aluminum foil and, on some models, the temperature probe from the oven.

Use a damp cloth to clean inside door edge and the 1 1/2" (38 mm) area around the inside oven cavity frame, being certain not to move or bend the gasket.

Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result. This will not affect cooking performance.

IMPORTANT:

Oven temperature must be below 500°F (260°C) to program a clean cycle.

For double ovens only: Only 1 oven can be cleaned at a time.

For double ovens only: Both oven doors will lock when either oven is running the Self-Cleaning cycle.

How the Cycle Works:

IMPORTANT: The heating and cooling of porcelain on steel in the oven may result in discoloring, loss of gloss, hairline cracks, and popping sounds.

The Self-Cleaning cycle uses very high temperatures, burning soil to a powdery ash.

Once the oven has completely cooled, remove ash with a damp cloth. To avoid breaking the glass, do not apply a cool damp cloth to the inner door glass before it has completely cooled.

The oven light will not light during the Self-Cleaning cycle.

To stop the Self-Cleaning cycle at anytime, press CANCEL for the selected oven. If the temperature is too high, the oven doors will remain locked.

When the oven is locked, the doors of the oven cannot be opened. To avoid damage to the doors, do not force the doors open when the oven is locked.

Before self-cleaning, make sure the doors are completely closed or the doors will not lock and the Self-Cleaning cycle will not begin.

NOTE: 12 hours must pass before the next Self-Cleaning cycle can begin.

The oven is preset for the recommended Self-Cleaning cycle; however, the time can be changed. Suggested clean times are 3 hours for light soil and between 4 hours and 5 hours for average-to-heavy soil.

Use the following chart as a guide to determine the desired cleaning level.

Cleaning Level	Total Cleaning Time (Includes a 30-Minute Cool-Down Time)
1	3 hours
2	3 hours 20 minutes
3	3 hours 40 minutes
4	4 hours
5	4 hours 30 minutes
6	5 hours

To Self-Clean:



1. Close the oven doors, and then press SELF CLEAN.
2. For double ovens only: Press the “1” or “2” number keypad to select the desired oven to clean.
3. Choose the Clean level desired by pressing the appropriate number keypad as instructed by the scrolling text.
4. Press START for the selected oven.

The oven doors will automatically lock.

When the Self-Cleaning cycle is complete and the oven cools, the oven doors will unlock.

5. When the oven is completely cooled, remove ash with a damp cloth.

To Delay Start Self-Clean:

1. Close the oven doors, and then press DELAY START.
2. For double ovens only: Press the “1” or “2” number keypad to select the desired oven to clean.
3. Press the number keypads to enter the desired amount of time by which you want to delay the start.
4. Press SELF CLEAN.
5. Choose the clean level desired by pressing the appropriate number keypad as instructed by the scrolling text.
6. Press START for the selected oven.

The oven doors will automatically lock after the Delay Start countdown.

When the Self-Cleaning cycle is complete and the oven cools, the oven doors will unlock.

7. When the oven is completely cooled, remove ash with a damp cloth.

General Cleaning

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

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

EXTERIOR PORCELAIN ENAMAL SURFACES

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire oven is cool. These spills may affect the finish.

Cleaning Method:

Glass cleaner, mild liquid cleaner, or nonabrasive scrubbing pad:

Gently clean around the model/serial/rating plate because scrubbing may remove numbers.

affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):

See the “Accessories” section for more information.

STAINLESS STEEL (On Some Models)

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

Cleaning Method:

Rub in direction of grain to avoid damaging.

affresh® Stainless Steel Cleaner Part Number W10355016: See the “Accessories” section for more information.

METALLIC PAINT (On Some Models)

Do not use abrasive cleaners, cleaners with bleach, rust removers, ammonia, or sodium hydroxide (lye) because paint surface may stain.

CONTROL PANEL AND OVEN DOOR EXTERIOR

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

Cleaning Method:

Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.

affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included): See the “Accessories” section for more information.

OVEN RACKS

Cleaning Method:

Steel-wool pad.

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

OVEN CAVITY

Do not use oven cleaners.

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

Cleaning Method:

Self-Cleaning cycle:

See the “Self-Cleaning Cycle” section first.

Oven Lights

The oven light(s) are standard 40-watt appliance bulbs. Before replacing, make sure the oven is cool and the controls are turned off.

To Replace:

1. Disconnect power.
2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
3. Turn bulb counterclockwise to remove from socket.
4. Replace bulb, and then bulb cover by turning clockwise.
5. Reconnect power.

TROUBLESHOOTING

First try the solutions suggested here. If you need further assistance or more recommendations that may help you avoid a service call, refer to the warranty page in this manual and scan the code there with your mobile device, or visit http://www.maytag.com/product_help.

In Canada, visit <http://www.maytag.ca>.

Contact us by mail with any questions or concerns at the address below:

In the U.S.A.:

Maytag Brand Home Appliances

Customer eXperience Center

553 Benson Road

Benton Harbor, MI 49022-2692

In Canada:

Maytag Brand Home Appliances

Customer eXperience Centre

200 - 6750 Century Ave.

Mississauga, Ontario L5N 0B7

Please include a daytime phone number in your correspondence.

PROBLEM	POSSIBLE CAUSES AND/OR SOLUTIONS
Nothing will operate	Oven isn't wired properly: See the Installation Instructions. Household fuse is blown or a circuit breaker is tripped: Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician. The control displays an F9 or F9 E0 error code: The electrical outlet in the home may be miswired. Contact a qualified electrician to verify the electrical supply.

PROBLEM	POSSIBLE CAUSES AND/OR SOLUTIONS
Oven will not operate	<p>Delay Start is set: See the "Cook Time" section.</p> <p>Control Lock is on: Press and hold CONTROL LOCK for 3 seconds to unlock.</p> <p>Control is in Demo mode: See the "Electronic Oven Controls" section. Demo mode is used for display models in a showroom.</p> <p>Electronic oven control set incorrectly: See the "Electronic Oven Controls" section.</p>
Oven temperature too high or too low	<p>Oven temperature needs adjustment: See "Oven Temperature Control" in the "Electronic Oven Controls" section.</p>
Display shows messages	<p>Power failure (Display shows incorrect time): On some models, reset the clock if needed. See the "CLOCK" keypad feature in the "Feature Guide" section.</p> <p>Error code (Display shows letter followed by number): Power OFF, wait 10 seconds, and then power ON. Press CANCEL to clear the display. See "Control Display" in the "Electronic Oven Controls" section. If it reappears, call for service. See the "Warranty" section for contact information.</p>
Self-Cleaning cycle did not work on all spills	<p>Several cooking cycles between Self-Cleaning cycles or spills on oven walls and doors: Run additional Self-Cleaning cycles. The affresh® Kitchen and Appliance Cleaner can be used for stubborn soils. See the "Accessories" and "Self-Cleaning Cycle" sections for more information.</p>
Oven cooking results not what expected	<p>The set temperature was incorrect: Double-check the recipe in a reliable cookbook.</p> <p>Oven temperature needs adjustment: See "Oven Temperature Control" in the "Electronic Oven Controls" section.</p> <p>Oven was not preheated: See the "Baking and Roasting" section.</p> <p>Racks were positioned improperly: See the "Positioning Racks and Bakeware" section.</p> <p>Not enough air circulation around bakeware: See the "Positioning Racks and Bakeware" section.</p> <p>Batter distributed unevenly in pan: Check that batter is level in the pan.</p> <p>Darker browning of food caused by dull or dark bakeware: Lower the oven temperature 25°F (15°C) or move rack to a higher position in the oven.</p> <p>Lighter browning of food caused by shiny or light-colored bakeware: Move rack to a lower position in the oven.</p> <p>Incorrect length of cooking time was used: Adjust cooking time.</p> <p>Oven door was not closed: Be sure that the bakeware does not keep the door from closing.</p> <p>Oven door was opened during cooking: Oven peeking releases oven heat and can result in longer cooking times.</p> <p>Rack is too close to bake burner, making baked items too brown on bottom: Move rack to higher position in the oven.</p> <p>Pie crusts browning too quickly: Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.</p>

ACCESSORIES

For accessories in the U.S.A., you can visit our website at www.maytag.com or call us at **1-800-688-9000**.

In Canada, visit our website at www.maytag.ca or call us at **1-800-807-6777**.

affresh® Stainless Steel Cleaning Wipes

(stainless steel models)

Order Part Number W10355049

affresh® Stainless Steel Cleaner

(stainless steel models)

Order Part Number W10355016

affresh® Kitchen and Appliance Cleaner

Order Part Number W10355010

Granite Cleaner and Polish

Order Part Number W10275756

Porcelain Broiler Pan and Grid

Order Part Number 4396923

Premium Broiler Pan and Roasting Rack

Order Part Number W10123240

MAYTAG® BUILT-IN OVEN LIMITED WARRANTY

ATTACH YOUR RECEIPT HERE. PROOF OF PURCHASE IS REQUIRED TO OBTAIN WARRANTY SERVICE.

Please have the following information available when you call the

Customer eXperience Center:

Name, address and telephone number

Model number and serial number

A clear, detailed description of the problem

Proof of purchase including dealer or retailer name and address

IF YOU NEED SERVICE:

1. Before contacting us to arrange service, please determine whether your product requires repair. Some questions can be addressed without service. Please take a few minutes to review the Troubleshooting or Problem Solver section of the Use and Care Guide, scan the QR code on the right to access additional resources, or visit https://www.maytag.com/product_help.
2. All warranty service is provided exclusively by our authorized Maytag Service Providers. In the U.S. and Canada, direct all requests for warranty service to:

Maytag Customer eXperience Center

In the U.S.A., call 1-800-688-9900. In Canada, call 1-800-807-6777.

If outside the 50 United States or Canada, contact your authorized Maytag dealer to determine whether another



[https://www.maytag.com/
product_help](https://www.maytag.com/product_help)

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