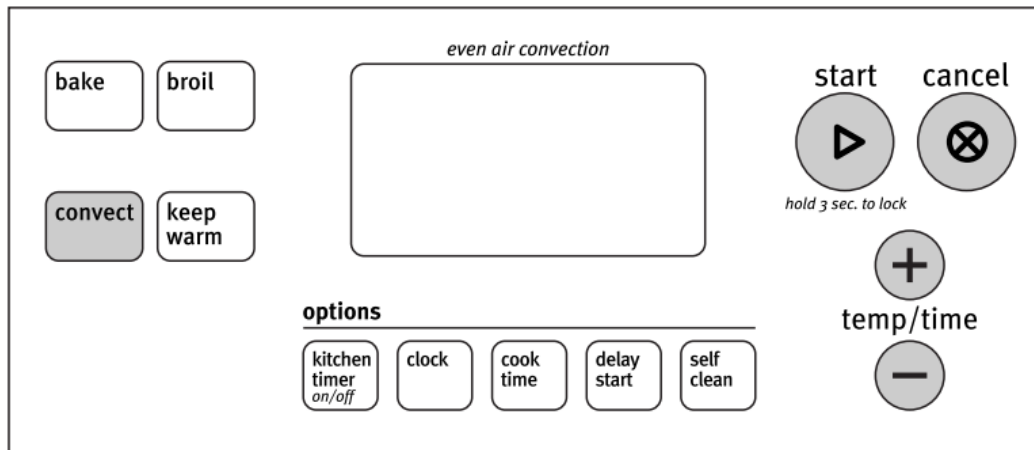


USER INSTRUCTIONS Electric Range

FEATURE GUIDE

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



WARNING - Food Poisoning Hazard: Do not let food sit in oven more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

KEYPAD	FEATURE	INSTRUCTIONS
OVEN LIGHT (on some models)	Oven cavity light	<p>The oven light may be controlled by a keypad on the oven control panel or a manual switch located on the top left corner of the range. While the oven is closed, press the oven light switch to turn the light on and off. The oven light comes on when the oven door is opened.</p> <p>The oven light will not come on during the Self-Clean cycle.</p>
SELF CLEAN	Self-clean cycle	See the "Range Care" section.
START (hold 3 sec to lock)	Oven control lockout	<p>On models without the HOLD 3 SEC. TO LOCK keypad, use the START keypad.</p> <ol style="list-style-type: none"> 1. Check that the oven is off. 2. Press and hold START (hold 3 sec to lock) keypad for 3 seconds (on some models, START keypad for 3 seconds). 3. A tone will sound, and "Loc" will be displayed. 4. Repeat to unlock. Only the Clock, Oven Light, And Kitchen Timer keypads will function with the controls locked.
CLOCK	Clock	<p>The Clock uses a 12-hour cycle.</p> <ol style="list-style-type: none"> 1. Check that the oven is off. 2. Press CLOCK. 3. Press TEMP/TIME "+" or "-" keypads to set the time of day. 4. Press CLOCK or START.
KITCHEN TIMER (on/off)	Oven timer	<p>The Kitchen Timer can be set in hours or minutes up to 12 hours and 59 minutes.</p> <ol style="list-style-type: none"> 1. Press KITCHEN TIMER. 2. Press TEMP/TIME "+" or "-" keypads to set the length of time. 3. Press START to begin the countdown. If enabled, end-of-cycle tone will sound at end of countdown. 4. Press KITCHEN TIMER twice to cancel the Timer. Do not press CANCEL. Cancel keypad because the oven will turn off. 5. If the Kitchen Timer is running, but not in the display, press KITCHEN TIMER to display the countdown for 5 seconds.

BAKE	Baking and roasting	<ol style="list-style-type: none"> 1. Press BAKE. 2. Press TEMP/TIME "+" or "-" keypads to set a temperature other than 350°F (175°C) in 5° increments between 170°F and 525°F (75°C and 275°C). 3. Press START. 4. To change the temperature, repeat Step 2. Press START or WARM for 3 seconds for the change to take effect. 5. Press CANCEL when finished.
BROIL	Broiling	<ol style="list-style-type: none"> 1. Position cookware in oven and close door to broil stop position. The broil door should remain open approximately 5" (12.7 cm). 2. Press BROIL. 3. Press TEMP/TIME "+" or "-" keypads to set a temperature other than 500°F (260°C) in 5°F (5°C) increments between 300°F and 525°F (150°C and 275°C). 4. Press START. 5. Press CANCEL when finished.
CONVECT (on some models)	Convection baking and roasting	<ol style="list-style-type: none"> 1. Press CONVECT. 2. Press TEMP/TIME "+" or "-" keypads to set a temperature other than 350°F (175°C) in 5° increments between 170°F and 525°F (75°C and 275°C). 3. Press START. 4. To change the temperature, repeat Step 2. Press START or WARM for 3 seconds for the change to take effect. 5. Press CANCEL 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. Temperature is set at 170°F (75°C) for 60 minutes (1.00 hours). 3. Press START. 4. Press CANCEL when finished.
COOK TIME	Timed cooking	<p>Timed Cooking allows the oven to be set to turn on at a certain time of day for a set length of time, and/or shut off automatically.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see "Timed Cooking" section.</p>

DELAY START	Delayed start	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. To set a Timed Cook or a Delayed Timed Cook, see “Timed Cooking” section.
START	Cooking start	The Start pad begins any oven function. If Start is not pressed within 5 seconds, “PUSH” appears in the display. If start is not pressed within 1 minute after a keypad, the function is canceled and the time of day is displayed.
CANCEL	Range function	The Cancel keypad stops any function except the Clock, Kitchen Timer, and Control Lockout.
TEMP/TIME	Temperature and time adjust	The “+” or “-” keypads are used to adjust time and temperature settings.

COOKTOP USE

WARNING - Fire Hazard: Turn off all controls when done cooking. Failure to do so can result in death or fire.

- The control knobs can be set to anywhere between HIGH and LOW. Push in and turn to setting.

REMEMBER: When range is in use or (on some models) during the Self-Cleaning cycle, the entire cooktop area may become hot

Ceramic Glass

- The surface cooking area will glow red when an element is on. It may cycle on and off to maintain the selected heat level.
- Use cookware about the same size as the surface cooking area. Cookware should not extend more than ½" (1.3 cm) outside the area.
- Cleaning off the cooktop before and after each use will help keep it free from stains and provide the most even heating.

Cooktop On Indicator Light

- The Cooktop On indicator light is located on the console panel. When any control knob on the console panel is turned on, the Cooktop On indicator light will glow.

Hot Surface Indicator Light (on some models)

- On ceramic glass models, the hot surface indicator light is located on the console panel.

- The hot surface indicator light will glow as long as any surface cooking area is too hot to touch, even after the surface cooking area is turned off.

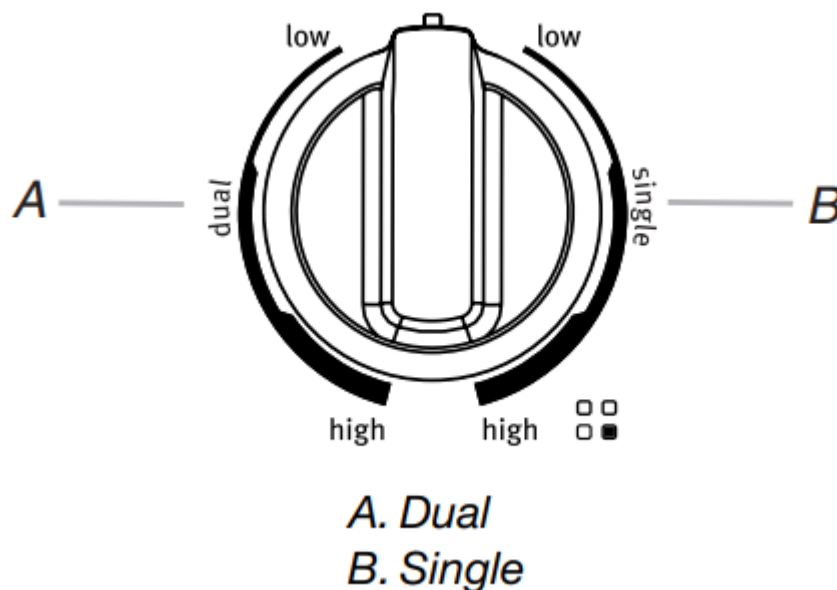
Warm Zone Element (on some models)

WARNING - Food Poisoning Hazard: Do not let food sit in oven more than one hour before or after cooking. Doing so can result in food poisoning or sickness

- Use the Warm Zone element to keep cooked foods warm. One hour is the recommended maximum time to maintain food quality.
- Do not use it to heat cold foods.
- The Warm Zone element can be used alone or when any of the other surface cooking areas are being used.
- The Warm Zone element area will not glow red when cycling on. However, its indicator light will glow as long as the Warm Zone element area is too hot to touch.

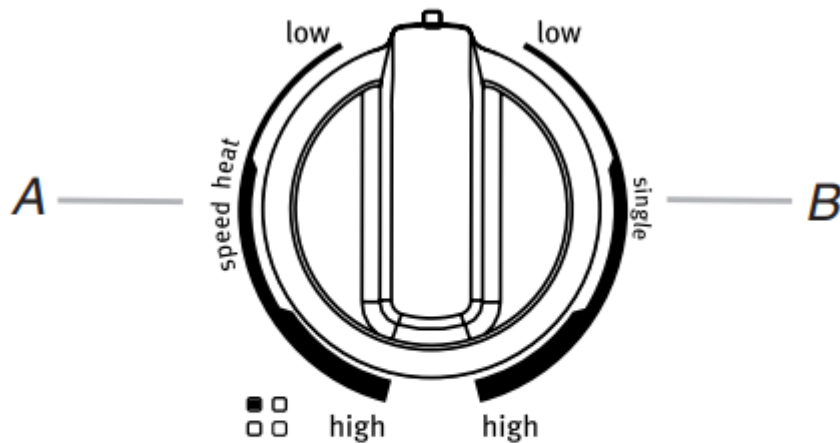
Dual Cooking Zone

- The Dual Cooking Zone offers flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual size combines both the single and outer element and is recommended for larger size cookware.



Speed Heat™ Cooking Zone (on some models)

- The Speed Heat™ Cooking Zone offers flexibility for two optional heating choices. The Speed Heat™ option can be used to boil liquids faster. The lower heat option can be used to prepare sauces, to brown or saute foods and to keep food at a low temperature. Use cookware appropriate in size for the Speed Heat™ Cooking Zone.



A. Speed Heat™ option
B. Lower heat option

OVEN USE

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

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

Electronic Oven Controls

Control Display

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

Tones

Tones are audible signals, indicating the following:

Basic Functions

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

- Three tones
 - Invalid pad press
- Four tones
 - End of cycle

Fahrenheit and Celsius

- The temperature is preset at Fahrenheit, but can be changed to Celsius.
- To change: Press and hold BROIL for 5 seconds. A tone will sound, and “°C” or “°F” will appear on the display. Repeat to change back.
- To exit mode, press CANCEL.

Oven Temperature Control

IMPORTANT: Do not use a thermometer to measure oven temperature because opening the oven door may cause element cycling to give incorrect readings. The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature calibration can be adjusted. It can be changed in Fahrenheit or Celsius.

To Adjust Oven Temperature Calibration:

1. Press and hold BAKE for 5 seconds until the oven display shows the current calibration, for example “0°F CAL” or “00.”
2. Press the TEMP/TIME “+” or “-” keypads to increase or to decrease the temperature in 10°F (5°C) amounts. The adjustment can be set between 30°F (15°C) and -30°F (-15°C).
3. Press START

Options Mode

- Press and hold KITCHEN TIMER for 5 seconds, and “Opt” will appear. Use the TEMP/TIME keys to cycle through the following options. Press CANCEL to exit the mode.
- End of Cycle Tones: “b1” (beep once) or “b” (continue to beep) will be displayed. Press KITCHEN TIMER to toggle through selection.
- 12-Hour Shutoff: If “12 Hr” is displayed, the oven will automatically shut off after 12 hours. Press KITCHEN TIMER to toggle to “- Hr” to disable the 12-hour shutoff.
- Oven Light with Door Open :“LON” indicates that the oven light will turn on when the door is open. If “LOFF” is displayed, the oven light will turn on only with the oven light switch. Press KITCHEN TIMER to toggle through selection.

Sabbath Mode (on some models)

The Sabbath Mode sets the oven to remain on in a Bake setting until turned off. A Timed Bake can also be set to keep the oven on for only part of the Sabbath. The Oven Control Lockout Feature (if present) will be disabled during the Sabbath Mode. After the Sabbath Mode is set no tones will

sound, the display will not show the temperature, the Kitchen Timer Mode will be canceled (if active) and only the following pads will function:

- “+” or “-” keypads (if present)
- “More” and “Less” keypads (if present)
- Cancel

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.

When power is restored after a power failure, the oven will return to Sabbath Mode and remain Sabbath compliant with the bake elements off until the Cancel keypad is pressed. Pressing the Cancel keypad at any time returns the oven to the normal cooking mode (not Sabbath Mode compliant).

Before entering the Sabbath Mode, it must be decided if the oven light is to be on or off for the entire Sabbath Mode period. If the light is on when entering Sabbath Mode, it will remain on for the entire time Sabbath Mode is in use. If the light is off when entering Sabbath Mode, it will remain off for the entire time Sabbath Mode is in use. Opening the oven door or pressing the Oven Light keypad will not affect the oven light once Sabbath Mode has been entered.

If the oven has the Convection Bake feature, the oven light is controlled by a separate Oven Light switch on the console. If the oven light is on when entering the Sabbath Mode, it will remain on for the entire time Sabbath Mode is in use. For the oven light to be off during the Sabbath Mode, the light bulb must be removed from the oven prior to entering the Sabbath Mode. Not performing these steps will cause the oven light to turn on when the oven door is opened, resulting in the oven being not Sabbath compliant.

On the Holiday, the oven temperature can be changed once the oven is in Sabbath Mode by pressing the “+” or “-” keypads (if present) or the “More” or “Less” keypads (if present). The oven temperature will change 25°F (14°C) each time the keypad is pressed. The display will not change, and there will be no sounds during this adjustment.

To Bake using Sabbath Mode:

1. Press BAKE.
2. Press the “+” or “-” keypads (if present) or “MORE” or “LESS” keypads (if present).
3. Press START.
4. Press and hold the TIMER keypad for 5 seconds, “SAb” will flash in the display.
5. Press START within 5 seconds to enter Sabbath Mode; otherwise, the entire cycle cancels out. “SAb” will stop flashing and remain on in the display. The oven is now in Sabbath Mode and is Sabbath compliant.

Pressing the Cancel keypad at any time returns the oven to the normal cooking mode (not Sabbath Mode compliant).

To set a Timed Bake using Sabbath Mode (on some models):

WARNING - Food Poisoning Hazard: Do not let food sit in oven more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

1. Press BAKE.
2. Press the "+" or "-" keypads (if present) or "MORE" or "LESS" keypads (if present) to enter a temperature other than the one displayed.
3. Press COOK TIME. The Cook Time oven indicator light will light up.
4. Press the "+" or "-" keypads (if present) or "MORE" or "LESS" keypads (if present) to enter a cook time length.
5. Press START.
6. Press and hold the TIMER keypad for 5 seconds. "SAb" will flash in the display.
7. Press START within 5 seconds to enter Sabbath Mode; otherwise, the entire cycle cancels out. "SAb" will stop flashing and remain on in the display. The oven is now in Sabbath Mode and is Sabbath compliant. The On and Timer indicator lights will be displayed.

When the start time is reached the Bake and On indicator lights will automatically turn on. When the set cook time ends, the oven will shut off automatically and the indicator lights will turn off, indicating the end of the cycle.

Pressing the Cancel keypad at any time returns the oven to the normal cooking mode (not Sabbath Mode compliant).

To set a Delayed Timed Bake using Sabbath Mode (on some models):

1. Press BAKE.
2. Press the "+" or "-" keypads (if present) or "MORE" or "LESS" keypads (if present) to enter a temperature other than the one displayed.
3. Press COOK TIME. The Cook Time oven indicator light will light up.
4. Press the "+" or "-" keypads (if present) or "MORE" or "LESS" keypads (if present) to enter a cook time length.
5. Press START TIME or DELAY START. The Start Time/Delay Start indicator light will light up.
6. Press the "+" or "-" keypads (if present) or "MORE" or "LESS" keypads (if present) to enter a start time.
7. Press START.
8. Press and hold the TIMER keypad for 5 seconds. "SAb" will flash in the display.
9. Press START within 5 seconds to enter Sabbath Mode; otherwise, the entire cycle cancels out. "SAb" will stop flashing and remain on in the display. The oven is now in

Sabbath Mode and is Sabbath compliant. The On and Delay indicator lights will be displayed. When the start time is reached the Bake and On indicator lights will automatically turn on.

When the set cook time ends, the oven will shut off automatically and the indicator lights will turn off, indicating the end of the cycle.

Pressing the Cancel keypad at any time returns the oven to the normal cooking mode (not Sabbath Mode compliant).

Aluminum Foil

- **IMPORTANT:** To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.
- For best cooking results, do not cover entire oven rack with foil because air must be able to move freely.

Positioning Racks and Bakeware

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

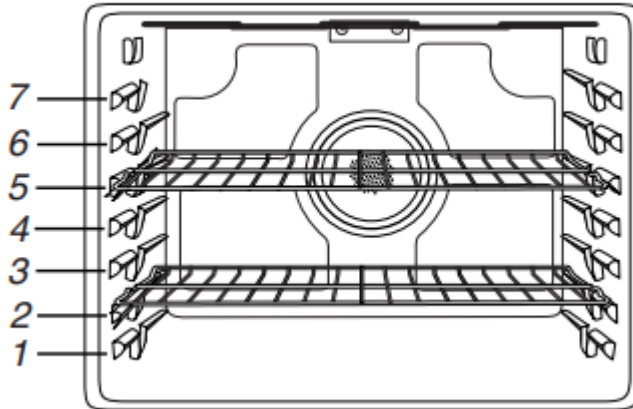
Bakeware

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

Racks

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

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



Rack Positions

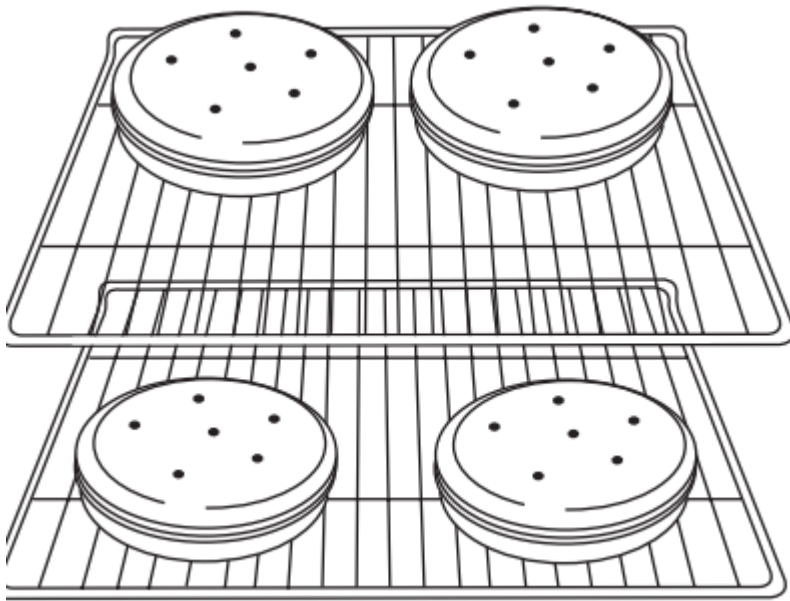
- Rack 7: Broiling very thin, non-fatty foods.
- Rack 6: Most broiling.
- Rack 5: Multiple rack baking.
- Rack 4: Most baked goods on a cookie sheet or jelly roll pan.
- Rack 3: Casseroles, bread or bundt cakes. Rack 2: Roasting small cuts of meat and poultry and 2-rack baking.
- Rack 1: Roasting large cuts of meat and poultry.

Multiple Rack Cooking

- 2-rack (non-convection): Use rack positions 2 and 5.
- 2-rack (convection): Use rack positions 2 and 5 or 3 and 6.

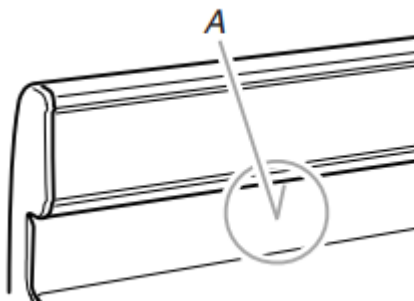
Baking Layer Cakes on 2 Racks

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



Oven Vent

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



A. Oven vent

Baking and Roasting

Precision Cooking™ System - Precise Bake

- The Precise Bake system electronically regulates the oven heat levels during preheat and bake to maintain a precise temperature range for optimal cooking results. The bake and broil elements cycle on and off in intervals. The bake element will glow red when cycling on; the broil element will not. This feature is automatically activated when the oven is in use.

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

Preheating

- When START is pressed, the oven will begin preheating. Once 100°F (35°C) is reached, the display temperature will increase as the actual temperature of the oven increases. When the preheat temperature is reached, a tone will sound, and the selected temperature will appear on the display

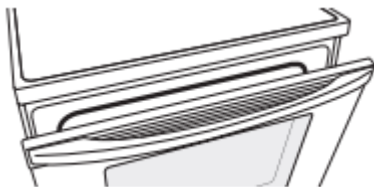
Broiling

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

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

If you would like to purchase a broiler pan, one may be ordered. Please refer to the cover for contact information. Ask for Part Number 4396923.

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



Convection Baking and Roasting (on some models)

- During convection baking or roasting, the bake and broil elements or burners cycle on and off in intervals to maintain the oven temperature, while the fan circulates the hot air.
- If the oven door is opened during convection baking or roasting, the fan will turn off immediately. It will come back on when the oven door is closed.

Timed Cooking

WARNING - Food Poisoning Hazard: Do not let food sit in oven more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

To Set a Timed Cook:

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

To Set a Delayed Timed Cook:

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

1. Press BAKE.
2. Press the TEMP/TIME "+" or "-" keypads to enter a temperature other than the one displayed.
3. Press COOK TIME. The cook time oven indicator light will light up.
4. Press TEMP/TIME "+" or "-" keypads to enter the length of time to cook.
5. Press DELAY START. The delay oven indicator light will light up.
6. Press TEMP/TIME "+" or "-" keypads to enter the time of day to start.
7. Press START. When the start time is reached, the oven will automatically turn on. The temperature and/or time settings can be changed anytime after pressing Start by repeating steps 1-7. When the set cook time ends, the oven will shut off automatically and "End" will appear on the display.
8. Press CANCEL to clear the display.

RANGE CARE

Self-Cleaning Cycle (on some models)

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.

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

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

Prepare Range

- 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 1½" (3.8 cm) area around the inside oven cavity frame, being certain not to move or bend the gasket.
- Remove plastic items from the cooktop because they may melt.
- Remove all items from the storage drawer.

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.
- Before self-cleaning, make sure the door is completely closed or the door will not lock and the self-cleaning cycle will not begin.
- 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.
- To stop the self-cleaning cycle at anytime, press the CANCEL keypad. If the temperature is too high, the oven door will remain locked and "cool" and "locked" will be displayed. The oven light will not function during the self-cleaning cycle.

Electronic Oven Control with Adjustable Clean Time (on some models)

The SELF CLEAN self-cleaning cycle is time adjustable between 2 hours 30 minutes and 4 hours 30 minutes in 15-minute increments. Suggested clean times are 2 hours 30 minutes for light soil, and 4 hours 30 minutes for heavy soil. The last 30 minutes of the cycle is for cool down.

To Self-Clean:

1. Press SELF CLEAN.
2. Press the TEMP/TIME "+" or "-" keypads to enter the desired self-clean cycle time.
3. Press START. The oven door will automatically lock. The DOOR LOCKED and CLEAN indicator lights will be displayed. The time remaining will also be displayed.
4. When the self-clean cycle is complete and the oven cools, the DOOR LOCKED and CLEAN indicator lights will turn off.
5. 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 and cooktop are cool. Always follow label instructions on cleaning products. For additional information, you can visit the Frequently Asked Questions (FAQs) section of our website at www.maytag.com.

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

EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

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

Cleaning Method:

- Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad: Gently clean around the model and serial number plate because scrubbing may remove numbers.
- All-Purpose Appliance Cleaner Part Number 31682 (not included): See cover for contact information.

STAINLESS STEEL (on some models)

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

Cleaning Method: Rub in direction of grain to avoid damaging.

- Stainless Steel Cleaner and Polish Part Number 31462: See cover for contact information.

Liquid detergent or all-purpose cleaner: Rinse with clean water and dry with soft, lint-free cloth.

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.

CERAMIC GLASS

Cleaning Method:

Cooktop Cleaner Part Number 31464 is recommended regularly to help avoid scratches, pitting and abrasions and to condition the cooktop.

Cooktop Scraper Part Number WA906B is also recommended for stubborn soils. These can be ordered as accessories. See cover for contact information. The Cooktop Scraper uses razor blades. Store razor blades out of the reach of children.

Do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover or ammonia because damage may occur.

Light to moderate soil

- Clean with paper towels or clean damp sponge

Sugary spills (jellies, candy, syrup)

- Clean with cooktop scraper and cooktop cleaner. Scrape off sugary spills while the cooktop is still warm. You may want to wear oven mitts while cleaning the cooktop.

Heavy soil, dark streaks, specks and discoloration

- Clean with Cooktop Cleaner or nonabrasive cleanser:

Burned-on soil

- Clean with Cooktop Cleaner and Cooktop Scraper.

Metal marks from aluminum and copper

- Clean with Cooktop Cleaner as soon as cooktop has cooled down. The marks will not totally disappear, but after many cleanings they will become less noticeable.

Tiny scratches and abrasions

- Use Cooktop Cleaner for scratches. Scratches and abrasions do not affect cooking performance, and after many cleanings they will become less noticeable.

COOKTOP CONTROLS

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers or oven cleaner.

To avoid damage, do not soak knobs.

When replacing knobs, make sure knobs are in the OFF position.

On some models, do not remove seals under knobs.

Cleaning Method:

- Soap and water: Pull knobs straight away from control panel to remove.

CONTROL PANEL AND OVEN DOOR EXTERIOR

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

Cleaning Method:

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

OVEN 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.

STORAGE DRAWER OR WARMING DRAWER (on some models)

Check that storage drawer or warming drawer is cool and empty before cleaning.

Cleaning Method:

- Mild detergent

OVEN CAVITY

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

Cleaning Method:

- Self-Cleaning cycle: See “Self-Cleaning Cycle” first. Do not use oven cleaners.

Oven Light

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

To Replace:

1. Unplug range or disconnect power.
2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
3. Turn bulb counterclockwise to remove from socket.
4. Replace bulb, then bulb cover by turning clockwise.
5. Plug in range or reconnect power.

TROUBLESHOOTING

1. Nothing will operate
 - Is the power supply cord unplugged?
 - Plug into a grounded outlet.
 - Has a household fuse blown, or has a circuit breaker tripped?
 - Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.

2. Cooktop will not operate

- Is the control knob set correctly?
 - Push in knob before turning to a setting.
- On ceramic glass models, is the oven control lockout set?
 - See the control lock keypad feature in the “Feature Guide” section.
- Has a self-clean cycle been selected?
 - On some ceramic glass models, the cooktop will not operate during a self-clean cycle.

3. Excessive heat around cookware on cooktop

- Is the cookware the proper size?
 - Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than ½" (1.3 cm) outside the cooking area.

4. Cooktop cooking results not what expected

- Is the control knob set to the proper heat level?
 - See “Cooktop Use” section.
- Is the range level?
 - Level the range. See the Installation Instructions

5. Oven will not operate

- Is the electronic oven control set correctly?
 - See “Electronic Oven Controls” section.
- Has a delay start been set?
 - See “Timed Cooking” section.
- On some models, is the oven control lockout set?
 - See the control lock keypad feature in the “Feature Guide” section.

6. Oven temperature too high or too low

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

7. Oven indicator lights flash

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

8. Display shows messages

- Is the display showing a flashing time?
 - There has been a power failure. Clear the display. On some models, reset the clock, if needed. See “Clock” keypad feature in the “Feature Guide” section.
- Is the display showing a letter followed by a number?
 - Press the CANCEL keypad to clear the display. See “Control Display” in the “Electronic Oven Controls” section. If it reappears, call for service. See cover for contact information.
- Is the display showing a flashing “PUSH?” or “PSH”?
 - See the “Start” keypad feature in the “Feature Guide” section.

9. Self-Cleaning cycle will not operate

- Is the oven door open?
 - Close the oven door all the way.
- Has the function been entered?
 - See “Self-Cleaning Cycle” section.
- Has a delay start been set?
 - See “Timed Cooking” section

10. Oven cooking results not what expected

- Is the range level?
 - Level the range. See the Installation Instructions.
- Is the proper temperature set?
 - Double-check the recipe in a reliable cookbook.
- Is the proper oven temperature calibration set?
 - See “Oven Temperature Control” section of the “Electronic Oven Controls” section.
- Was the oven preheated?
 - See “Baking and Roasting” section.

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

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.

