BUILT-IN ELECTRIC OVEN

Use & Care Guide

For questions about features, operation/performance, parts, accessories or service, call: **1-800-688-9900** or visit our website at **www.maytag.com**

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BUILT-IN OVEN SAFETY

Your safety and the safety of others are very important.

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

This is the safety alert symbol.

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

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

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

⚠ WARNING — **You can be killed or seriously injured if you don't follow instructions.**

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

IMPORTANT SAFETY INSTRUCTIONS

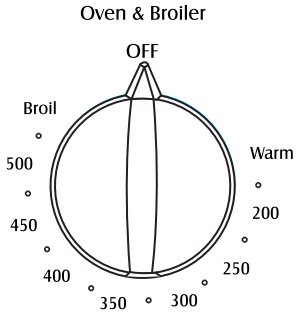
WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

- Proper Installation – Be sure the oven is properly installed and grounded by a qualified technician.
- Never Use the Oven for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where oven is in use. They should never be allowed to sit or stand on any part of the oven.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the oven.
- User Servicing – Do not repair or replace any part of the oven unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in Oven – Flammable materials should not be stored in an oven.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

SAVE THESE INSTRUCTIONS

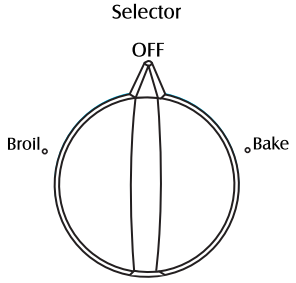
OVEN CONTROLS

This manual covers several different models. The oven(s) you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.



The Oven Temperature Knob is marked “Upper Oven” for double ovens and “Oven & Broiler” for single wall ovens. This knob is used to select and maintain the oven temperature.

Always turn this knob just to the desired temperature, not to a higher temperature and then back. This allows for more precise oven temperatures and is especially important if the oven is being set for a critical baking operation. Turn this knob to OFF whenever the oven is not in use.



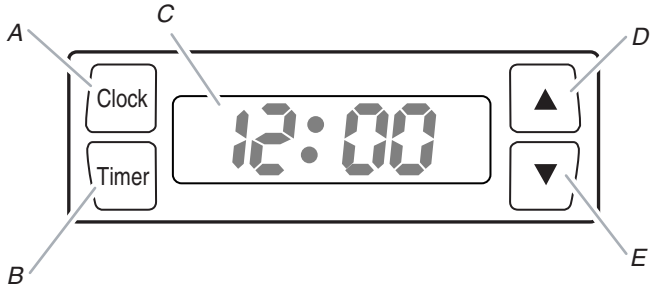
The Selector knob determines the type of oven operation. Turn this knob to the desired setting. Each setting is identified by an indent (stop) and a “click” sound.

NOTE: The lower oven for double wall oven models does not have a Selector knob.

Oven Indicator Light

The OVEN indicator light, located on the control panel below the knob, turns on whenever the oven is turned on. When the oven reaches the preset temperature, the indicator light will turn off and then cycle on and off as the oven elements cycle on and off.

Display



A. Clock
B. Timer
C. Display
D. Clock/Timer “up” arrow pad
E. Clock/Timer “down” arrow pad

When power is first supplied to the oven, a flashing time will appear on the display. See “Clock” section to set time of day.

If a flashing time appears at any other time, a power failure has occurred. Press CLOCK and reset the clock if needed.

When the timer is not in use, the display shows the time of day.

Clock

The clock displays time in a 12-hour format.

To Set:

1. Press CLOCK. A beep will sound.
2. Press the “up” or “down” arrow pads until the correct time of day appears in the display.

   The time can be changed in either 1-minute or 10-minute increments by pressing a pad briefly or by pressing and holding a pad.
3. Press CLOCK again.

To recall the time of day when the Timer function is displayed, press CLOCK.

Oven Light

To turn on the oven light, press the rocker switch on the control panel.

Timer

The Timer can be set in hours or minutes up to 12 hours, and it counts down the set time. The Timer does not start or stop the oven.

To Set:

1. Press TIMER. A beep will sound, and “0:00” will appear in the display.
2. Press the “up” or “down” arrow pads until the correct time appears in the display.

   The time can be changed in either 1-minute or 10-minute increments by pressing a pad briefly or by pressing and holding a pad.
3. The Timer will start automatically after a few seconds. The flashing colon indicates that the timer is in use.

   If CLOCK is pressed, the colon will continue to flash to indicate the Timer is in use.

   When there is 1 minute of time remaining, a beep will sound.

   At the end of the Timer operation, the display will show “0:00” and three beeps will sound.

   A beep will sound every 10 seconds for 10 minutes after the Timer has ended or until the Timer function is canceled.

To Cancel:

Press TIMER, and the current time of day will appear in the display.

NOTE: When “0:00” is displayed, pressing either TIMER or CLOCK will cancel the Timer function.

Oven Temperature Control

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

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven.

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 well-ventilated room.

NOTE: It is normal for the fan to automatically run while the oven is in use or for some time after the oven is shut off.

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 rack with foil because air must be able to move freely.
- To catch spills, place foil on rack below dish. Make sure foil is at least ½" (1.3 cm) larger than the dish and that it is turned up at the edges.

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

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

To Remove Oven Racks:

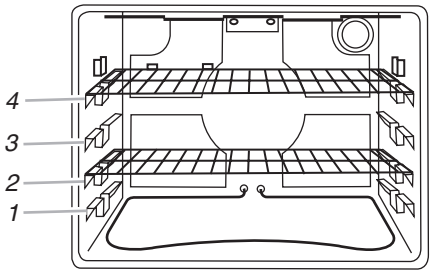
Pull rack straight out to the stop position, raise the front edge, and then pull out.

To Replace Oven Racks:

Place rack on the rack support in the oven. Tilt the front edge up slightly, and slide rack back until it clears the stop position. Lower front and slide back into the oven.

Pull the rack out to the stop position to be sure it is positioned correctly. Then return it to its normal position.

Rack Positions



Rack Positions

Rack 4: Use for 2-rack cooking.

Rack 3: Used for most broiling.

Rack 2: Used for most 1-rack baking of cookies or biscuits on a cookie sheet; baking cakes, bundt cakes or breads; 2-rack baking; roasting meats; cooking larger food; or broiling thicker items such as split chicken halves.

Rack 1: Used for roasting turkey, baking angel food cake, pie shells, frozen pies, souffles or bread.

Multiple Rack Cooking

2-rack: Use rack positions 2 and 4 or 1 and 4, depending on baking results. Use racks 1 and 4 when using two cookie sheets.

Do not place two cookie sheets on one rack.

NOTES:

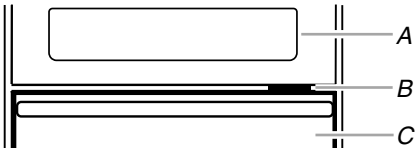
- For best baking results of cakes, cookies or biscuits, bake on 1 rack. Position rack so food is in the center of the oven. Allow 2" (5.1 cm) between the edge of the bakeware and the oven walls or adjacent bakeware.
- If cooking on two racks, stagger pans so one is not directly over the other.
- To cook food evenly, hot air must be able to circulate. Allow 2" (5.1 cm) of space around bakeware and oven walls.

Bakeware

The bakeware material affects cooking results. Follow manufacturer's recommendations and use the bakeware size recommended in the recipe. Use the following chart as a guide.

BAKEWARE/ RESULTS	RECOMMENDATIONS
Light colored aluminum ■ Light golden crusts ■ Even browning	■ Use temperature and time recommended in recipe.
Dark aluminum and other bakeware with dark, dull and/or nonstick finish ■ Brown, crisp crusts	■ May need to reduce baking temperatures slightly. ■ Use suggested baking time. ■ For pies, breads and casseroles, use temperature recommended in recipe. ■ Place rack in center of oven.
Insulated cookie sheets or baking pans ■ Little or no bottom browning	■ Place in the bottom third of oven. ■ May need to increase baking time.
Stainless steel ■ Light, golden crusts ■ Uneven browning	■ May need to increase baking time.
Stoneware/Baking stone ■ Crisp crusts	■ Follow manufacturer's instructions.
Ovenproof glassware, ceramic glass or ceramic ■ Brown, crisp crusts	■ May need to reduce baking temperatures slightly.

Oven Vent



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

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

Baking

Before baking, position racks according to the "Positioning Racks and Bakeware" section.

Preheating:

Preheating is necessary for proper baking results. It is not necessary for roasting. Allow the oven to heat until the desired oven temperature is reached, approximately 10 to 15 minutes.

Selecting a temperature higher than desired will not preheat the oven any faster. Preheating at a higher temperature may have a negative effect on baking results.

To Bake or Roast:

To turn the oven on, both the Oven Temperature and Selector knobs must be set. The oven will not operate if the Selector knob is left in the OFF position.

To turn the oven off, turn both knobs to the OFF position.

To set the oven for baking or roasting:

1. Turn the Oven Temperature knob to the desired temperature and the Selector knob to BAKE.
2. Allow the oven to preheat for 10 to 15 minutes. The indicator light, located below the knob, will turn off when the oven reaches the preset temperature.
3. Place the food in the center of the oven.
4. When finished, turn the Oven Temperature knob and Selector knob to OFF.
5. Remove food from the oven.

Double Wall Oven - Lower Oven

The lower oven is equipped with only a bake element. For best results, use the upper oven for delicate cooking such as cakes, cookies, biscuits or pies. Use either oven for non-critical types of cooking such as meats or casseroles.

Broiling is done in the upper oven.

To set the lower oven for baking or roasting:

1. Turn the Lower Oven knob to the desired temperature setting.

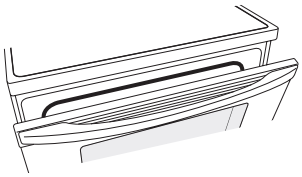
   NOTE: The Selector knob is not used with the lower oven.
2. Allow the oven to preheat for 10 to 15 minutes. The indicator light, located below the knob, will turn off when the oven reaches the preset temperature.
3. Place the food in the center of the oven.
4. When finished, turn the Lower Oven knob to OFF.
5. Remove food from the oven.

Broiling

Broiling uses direct radiant heat to cook food. 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 the broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.
- For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.

Before broiling, position rack according to the Broiling Chart. Position food on grid in the broiler pan, then place it in the center of the oven rack. Close the door to the broil stop position (about 6" [15.2 cm]) to ensure proper broiling temperature.



To Broil:

1. Open door to broil stop position.
2. Turn both the Oven Temperature and Selector knobs to BROIL.

   NOTE: To broil at a lower temperature, turn the Selector knob to BROIL and the Oven Temperature knob to 350°F (177°C).
3. For best results, remove broiler pan and preheat broil element 3 minutes. Broil times in the following chart are based on a 3-minute preheat.
4. When finished, turn both the Oven Temperature and Selector knobs to OFF.

   NOTE: Broil times may need to be increased if wall oven is installed on a 208-volt circuit.

BROILING CHART

Broil times are based on a 3 minute preheat. For best results, place food 3" (7.0 cm) or more from the broil element. Times are guidelines only and may need to be adjusted for individual tastes. Turn meat halfway through cooking time. Recommended rack positions are numbered from the bottom (1) to the top (4). For diagram, see the “Positioning Racks and Bakeware” section.

FOOD	RACK POSITION	SETTING	APPROX. COOK TIME (minutes)
Steak			
1" (2.5 cm) thick			
medium	3	Broil	15-18
well	3	Broil	18-21
1½" (3.8 cm) thick			
medium	3o	Broil	29-31
well	3o	Broil	32-35
Ground meat patties			
¾" (2.0 cm) to 1" (2.5 cm) thick			
well	3	Broil	15-19
Pork Chops			
½" (1.3 cm) to ¾" (2.0 cm) thick			
medium	3	Broil	11-16
well	3	Broil	13-18
Chicken			
whole, split, well	2o	350°F (177°C)	35-45
Fish Steaks			
steak (flaky)	3	Broil	12-18
fillet (flaky)	3	Broil	7-10
Ham Slice			
fully-cooked ½" (1.3 cm) thick heated 140°F (60°C)	3	Broil	8-15

*An “o” next to a rack position indicates the use of the offset rack.

OVEN CARE

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the oven is cool. Always follow label instructions on cleaning products.

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

OVEN DOOR EXTERIOR

Cleaning Method:

- Glass cleaner and a 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 “Assistance or Service” section to order.

CLOCK PANEL

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 “Assistance or Service” section to order.

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.

Nonabrasive plastic scrubbing pad and mildly abrasive cleanser can be used on a cool cavity.

If using commercial oven cleaners, follow package directions.

OVEN RACKS

Cleaning Method:

- Steel-wool pad

Oven Light

The oven light is a standard 40-watt appliance bulb. Press the oven light switch to turn the light on or off.

To Replace:

Before replacing, make sure the oven is off and cool.

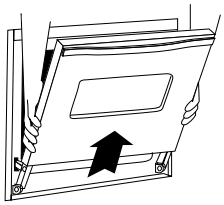
1. Disconnect power.
2. Turn bulb counterclockwise to remove from socket.
3. Replace bulb by turning clockwise.
4. Reconnect power.

Oven Door

For normal oven use, it is not suggested to remove the oven door. However, if removal is necessary, make sure the oven is off and cool. Then, follow these instructions. The oven door is heavy.

To Remove:

1. Open oven door to the first stop position (opened about 6" [15.2 cm]).
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 oven.
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.

TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Nothing will operate

- **Has a household fuse blown, or has a circuit breaker tripped?** Replace the fuse or reset the circuit.

Cooling fan runs during baking or broiling

- It is normal for the fan to automatically run while the oven is in use or for some time after the oven is shut off.

Oven cooking results not what expected

- **Is the proper temperature set?** Double-check the recipe in a reliable cookbook.
- **Was the oven preheated?** See “Baking” and “Broiling” sections.
- **Is the proper bakeware being used?** See “Bakeware” 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 the 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.

ASSISTANCE OR SERVICE

Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you need to order replacement parts, we recommend that you use only factory specified parts. Factory specified parts will fit right and work right because they are made with the same precision used to build every new MAYTAG® appliance.

To locate factory specified parts in your area, call the following customer assistance telephone number or your nearest designated service center.

In the U.S.A.

Call Maytag Customer eXperience Center toll free: **1-800-688-9900**, or vist our website at **www.maytag.com**

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors and service companies. Maytag® appliances designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

  To locate the Maytag® appliances designated service company in your area, you can also look in your telephone directory Yellow Pages.

For further assistance

If you need further assistance, you can write to Maytag® appliances with any questions or concerns at:

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

Please include a daytime phone number in your correspondence.

MAYTAG® MAJOR APPLIANCE WARRANTY

LIMITED WARRANTY

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

ITEMS EXCLUDED FROM WARRANTY

This limited warranty does not cover:

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

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

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

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

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

If you need service, first see the “Troubleshooting” section of the Use & Care Guide. After checking “Troubleshooting,” you may find additional help by checking the “Assistance or Service” section or by calling Maytag. In the U.S.A., call **1-800-688-9900**. In Canada, call **1-800-807-6777**.

9/07

Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.

Write down the following information about your major appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label located on the product.

Dealer name _____

Address _____

Phone number _____

Model number _____

Serial number _____

Purchase date _____

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