



# Maytag Electric Smoothtop Double Oven Range Precision Touch 750 Series

# Range

## Use and Care Guide

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**Installer:** Please leave this guide with this appliance.

**Consumer:** Please read and keep this guide for future reference. Keep sales receipt and/or canceled check as proof of purchase.

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Date of Purchase \_\_\_\_\_

If you have questions, call:

Maytag Customer Assistance

1-800-688-9900 USA

1-800-688-2002 Canada

1-800-688-2080 (U.S. TTY for hearing or speech impaired)  
(Mon.-Fri., 8 am-8 pm Eastern Time)

Internet: <http://www.maytag.com>

In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.

**For service information, see page 27.**



## Important Safety Instructions

Warning and Important Safety Instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating the appliance.

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

### Recognize Safety Symbols, Words, Labels



#### WARNING

**WARNING** – Hazards or unsafe practices which COULD result in severe personal injury or death.



#### CAUTION

**CAUTION** – Hazards or unsafe practices which COULD result in minor personal injury.

**Read and follow all instructions before using this appliance** to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

## General Instructions

**To ensure proper and safe operation:** Appliance must be properly installed and grounded by a qualified technician. Do not attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this guide. All other servicing should be referred to a qualified servicer.

Always disconnect power to appliance before servicing.



#### WARNING

- **ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS**
- **INSTALL ANTI-TIP DEVICE PACKED WITH RANGE**
- **FOLLOW ALL INSTALLATION INSTRUCTIONS**



**WARNING:** To reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven doors, the appliance must be secured by a properly installed anti-tip device.

To check if device is properly installed, look underneath range with a flashlight to make sure one of the rear leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. You should check this **anytime** the range has been moved.

## In Case of Fire

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

- **Cooktop:** Smother fire or flame in a pan with a lid or cookie sheet.  
**NEVER** pick up or move a flaming pan.
- **Ovens:** Smother fire or flame by closing the oven doors.

Do not use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.



#### WARNING

**NEVER** use an appliance as a step to reach cabinets above. Misuse of appliance doors, such as stepping, leaning or sitting on the door, may result in possible tipping of the appliance, breakage of door, and serious injuries.



# Important Safety Instructions

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If appliance is installed near a window, precautions should be taken to prevent curtains from blowing over surface elements.

**NEVER** use appliance to warm or heat the room. Failure to follow this instruction can lead to possible burns, injury, fire, or damage to the appliance.

**NEVER** wear loose-fitting or hanging garments while using the appliance. Clothing could catch utensil handles or ignite and cause burns if garment comes in contact with hot heating elements.

To ensure proper operation and to avoid damage to the appliance or possible injury, do not adjust, service, repair or replace any part of the appliance unless specifically recommended in this guide. Refer all other servicing to a qualified technician.

**NEVER** store or use gasoline or other combustible or flammable materials in the ovens, near surface units or in the vicinity of this appliance as fumes could create a fire hazard or an explosion.

To prevent grease fires, do not let cooking grease or other flammable materials accumulate in or near the appliance.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in a steam burn. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth which could easily touch hot heating elements and ignite.

Always turn off all controls when cooking is completed.

**NEVER** heat unopened containers on the surface unit or in the ovens. Pressure build-up in the container may cause container to burst resulting in burns, injury or damage to the appliance.

**NEVER** use aluminum foil to line drip bowls or cover oven racks or oven bottoms. This could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.

Aerosol-type cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Do not use or store near appliance.

## Cooktop

**NEVER** leave surface units unattended especially when using high heat. An unattended boilover could cause smoking and a greasy spillover can cause a fire.

This appliance is equipped with different size surface elements. Select pans with flat bottoms large enough to cover element. Fitting pan size to element will improve cooking efficiency.

If pan is smaller than element, a portion of the element will be exposed to direct contact and could ignite clothing or potholder.

Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop or oven service without breaking due to the sudden change in temperature. Follow utensil manufacturer's instructions when using glass.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use stove top grills or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of this appliance.

Turn pan handle toward center of cooktop, not out into the room or over another surface element. This reduces the risk of burns, ignition of flammable materials, or spillage if pan is accidentally bumped or reached by small children.

## Glass-Ceramic Cooktop

**NEVER** cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Clean cooktop with caution. Some cleaners can produce noxious fumes if applied to a hot surface. If a wet sponge, cloth, or paper towel is used on a hot cooking area, be careful to avoid steam burn.

## Heating Elements

**NEVER** touch surface or oven heating elements, areas near elements, or interior surfaces of ovens.

Heating elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of the ovens may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of ovens until they have had sufficient time to cool.

Other potentially hot surfaces include: Cooktop, areas facing the cooktop, oven vent, and surfaces near the vent opening, oven doors, areas around the doors and oven windows.





# Important Safety Instructions

## Deep Fat Fryers

Use extreme caution when moving the grease pan or disposing of hot grease. Allow grease to cool before attempting to move pan.

## Ovens

Use care when opening doors. Let hot air or steam escape before removing or replacing food.

For proper oven operation and performance, do not block or obstruct oven vent duct. When ovens are in use, the vent and surrounding area near the vent may become hot enough to cause burns.

Always place oven racks in desired locations while ovens are cool. If rack must be moved while an oven is hot, do not let potholder contact hot element in oven.

## Self-Cleaning Ovens



### CAUTION

Do not leave racks, broiling pan, food or cooking utensils, etc. in the ovens during the self-clean cycle.

Clean only parts listed in this guide. Do not clean door gasket. The gasket is essential for a good seal. Do not rub, damage, or move the gasket.

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the ovens.

Before self-cleaning the ovens, remove broiler pan, oven racks and other utensils to prevent excessive smoking, discoloration of the oven racks or possible damage to utensils.

Wipe up excessive spillovers, especially greasy spills, before the clean cycle to prevent smoking, flare-ups or flaming.

It is normal for the cooktop to become hot during a clean cycle. Therefore, avoid touching the cooktop, door, window or oven vent during a clean cycle.

## Child Safety



### CAUTION

**NEVER** store items of interest to children in cabinets above an appliance. Children climbing on the appliance or on the appliance doors to reach items could be seriously injured.

**NEVER** leave children alone or unsupervised in area where appliance is in use or is still hot.

**NEVER** allow children to sit or stand on any part of the appliance as they could be injured or burned.

Children must be taught that the appliance and utensils in or on it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

## Ventilating Hoods

Clean range hood and filters frequently to prevent grease or other flammable materials from accumulating on hood or filter and to avoid grease fires.

Turn the fan on when flambéing foods (such as Cherries Jubilee) under the hood.

## Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low-level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors by opening the windows and/or door in the room where the appliance is located during the self-clean cycle.

**IMPORTANT NOTICE REGARDING PET BIRDS:** Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

## Save These Instructions for Future Reference



# Surface Cooking

## Surface Controls

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

## Setting the Controls

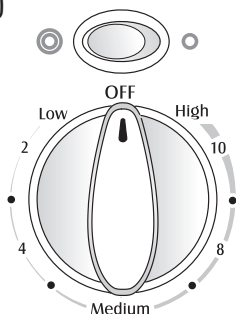
1. Place pan on surface element.
2. Push in and turn the knob in either direction to the desired heat setting.
  - The control panel is marked to identify which element the knob controls. For example, the graphic at right indicates left front element.
3. There is an element **"ON" indicator light** on the control panel. When any surface control knob is turned on, the light will turn on. The light will turn off when all the surface elements are turned off.
4. After cooking, turn knob to **OFF**. Remove pan.



## Dual Elements (select models)

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

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



## Suggested Heat Settings

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

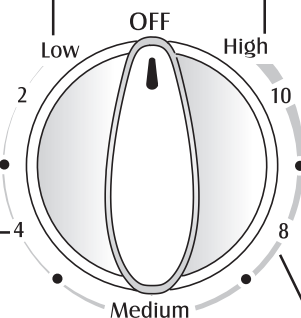
**Low (2):** Use to keep foods warm and melt chocolate and butter.

**High (10):** Use to bring liquid to a boil. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

**Med. Low (3-4):** Use to continue cooking covered foods or steam foods.

**Medium (5-7):** Use to maintain slow boil for large amounts of liquids and for most frying operations.

**Med. High (8-9):** Use to brown meat, heat oil for deep fat frying or sauteing. Maintain fast boil for large amounts of liquids.



## CAUTION

### BEFORE COOKING

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

### DURING COOKING

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

### AFTER COOKING

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

### OTHER TIPS

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



# Surface Cooking

## Smoothtop Surface

### Smoothtop Surface Notes:

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

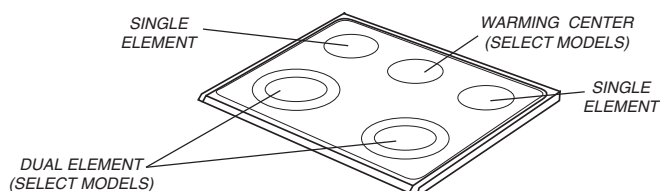
## Cooking Areas

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

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

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

For more information on cookware, refer to Cookware Recommendations on page 7 and "Cooking Made Simple" booklet included with your range.



(style varies by model)

## Hot Surface Light

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



**Hot Surface**

## Warming Center (select models)

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

OFF



ON

### Setting the Control:

Press switch up to turn off or down to activate.

### Notes:

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

## Warming Center Notes:

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



# Surface Cooking

## Tips to Protect the Smoothtop Surface

### Cleaning (see page 20 for more information)

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

### To Prevent Marks & Scratches

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

### To Prevent Stains

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

### To Prevent Other Damage

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



# Surface Cooking

## Cookware Recommendations

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

### Flat Pan Tests

See if your pans are flat.

#### The Ruler Test:

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



#### The Bubble Test:

1. Put 1 inch of water in the pan. Place on cooktop and turn control to **High**.
2. Watch the formation of the bubbles as the water heats. Uniform bubbles mean good performance, and uneven bubbles indicate hot spots and uneven cooking.

See “Cooking Made Simple” booklet for more information.

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

## Canning and Oversize Cookware

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

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

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

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

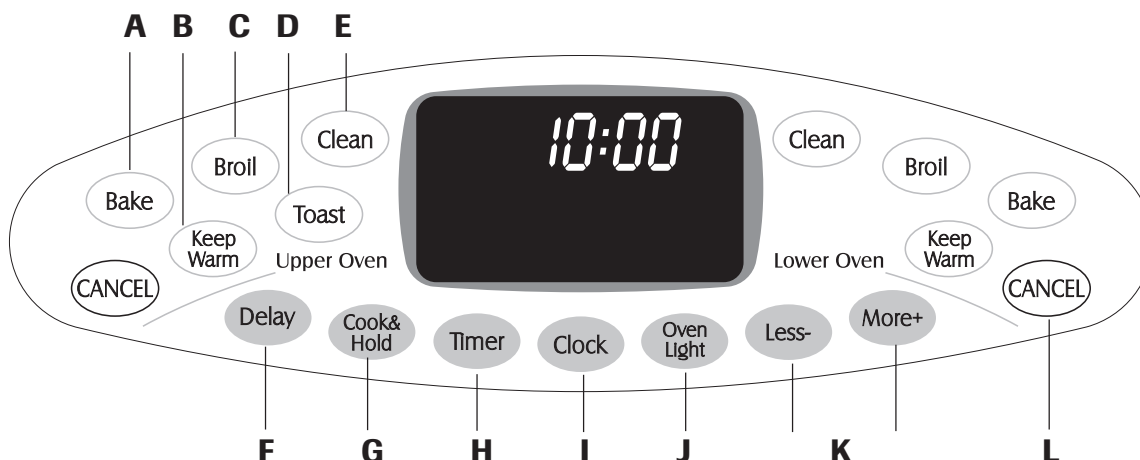
See “Cooking Made Simple” booklet for more information.





# Oven Cooking

## Control Panel



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

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

## Using the Touchpads

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

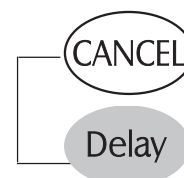
**Note:** Four seconds after pressing the More+ or Less- pad, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the More+ or Less- pad, the function will be canceled and the display will return to the previous display.

## Clock

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

### To change the clock to 24-hour format:

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



### To set the Clock:

1. Press the Clock pad.
  - The colon (:) flashes in the display.
2. Press More+ or Less- pad to set the time of day.
  - Colon continues flashing.
3. Press the Clock pad again or wait four seconds.
  - The colon stops flashing.



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

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

Clock time cannot be changed when the oven has been programmed for Bake, Clean, Delay or Cook & Hold.

cont.



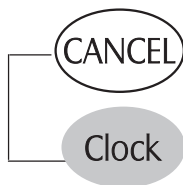
# Oven Cooking

## To cancel the Clock display:

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

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

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



## To restore the Clock display:

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

## Timer

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

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

The timer does not control the oven.

## To set the Timer:

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



## To cancel the Timer:

1. Press and hold the Timer pad for three seconds.
- OR
2. Press the Timer pad and set the time to 0:00.

## Locking the Control and Oven Doors

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

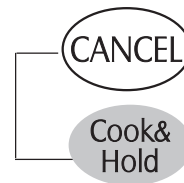
If the oven is currently in use, the touchpads and doors cannot be locked.

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

## To lock both doors:

Press and hold the Upper Oven CANCEL and Cook & Hold pads for three seconds.

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



## To unlock both doors:

Press and hold the Upper Oven CANCEL and Cook & Hold pads for three seconds.

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

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

## Fault Codes

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

## Adjusting the Sound Level

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

1. Press and hold More+ and upper oven CANCEL pads for three seconds. A beep will sound and the current sound level (“Lo”, “MEd” or “HI”) will appear in the display.
2. Press More+ pad to increase sound level or the Less- pad to decrease sound level.
3. Wait four seconds and the new setting will be accepted.
4. If the More+ or Less- pad is not pressed within 30 seconds, the control will return to the existing settings.

## Changing Temp °F/°C

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

1. Press and hold the upper oven Bake and CANCEL pads for three seconds. A beep will sound and the current setting (°F or °C) will appear in the display.
2. Press the More+ or Less- pad to change the setting between °F and °C.
3. Wait four seconds and the new setting will be accepted.



# Oven Cooking

- If the More+ or Less- pad is not pressed within 30 seconds, the control will return to the existing settings.

## Return To Factory Default Settings

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

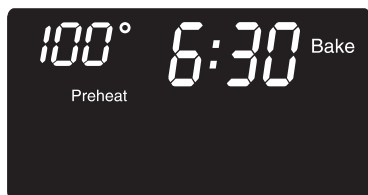
- Press and hold upper oven Keep Warm and CANCEL pads for three seconds. A single beep will sound and “dEF” (default) will appear in the display.
- Press the More+ pad to choose the factory settings. “cLR” (clear) will appear in the display.
- Wait four seconds and the factory settings will be accepted.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

## Setting Upper and Lower Oven Functions

### Baking

To set bake:

- Press the Bake pad for desired oven.
  - “Bake” will flash.
  - “000°” will flash in the display.
- Select the oven temperature. The oven temperature can be set from 170° to 550°. Press or press and hold the More+ or Less- pad.
  - “350°” will light when either pad is first pressed.
  - Press the More+ pad to increase the temperature.
  - Press the Less- pad to decrease the temperature.
- Press Bake pad again or wait four seconds.
  - “Bake” will stop flashing and light in the display.
  - “Preheat” will light in the display.
  - 100° or the actual oven temperature will display. The temperature will rise in 5° increments until the preset temperature is reached.



- Allow 4-10 minutes for upper oven to preheat and 7-12 minutes for lower oven to preheat.
  - When the set oven temperature is reached, one long beep will sound.
  - To recall the set temperature during preheat, press the Bake pad.

To change the oven temperature during preheat, press Bake once and reset temperature.

- Place food in the oven.
- Check cooking progress at minimum cooking time. Cook longer if needed.
- When cooking is finished, press CANCEL pad.
- Remove food from the oven.



## Baking Differences Between Your Old and New Oven

It is normal to notice some baking time differences between a new oven and an old one. See “Adjusting the Oven Temperature” on page 15.

### Baking Notes:

- If the lower oven is NOT in use, the upper oven will preheat more quickly.
- Allow at least 1/2-inch between the baking pan or casserole and the top element in the upper oven.** Loaf, angel food or bundt pans are not recommended in the upper oven.
- Do not use temperatures below 140° F to keep food warm or below 200° F for cooking. For food safety reasons, lower temperatures are not recommended.
- The back part of the lower oven bake element will NOT glow red during baking. This is normal.
- When baking frozen, self-rise pizzas in the upper oven, place the pizza on a cookie sheet to avoid overbrowning.
- When preheating with a baking/pizza stone inside the upper oven, do not set oven above 400° F. To use baking/pizza stones at temperatures above 400° in the upper oven, put stone in after the preheat beep.**
- To change the oven temperature during cooking, press the Bake pad and then the More+ or Less- pad until you reach the desired temperature.
- If you forget to turn off the oven, it will automatically turn off at the end of 12 hours. If you wish to deactivate the Automatic Shut-Off/Sabbath Mode feature, see page 14.
- For additional baking and roasting tips, see “Cooking Made Simple” booklet.

## Cook & Hold

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

To set Cook & Hold:

- Press the Cook & Hold pad **once** for upper oven or **twice** for lower oven.
  - “Bake” and “Hold” flash.
  - “000°” will flash in the display.

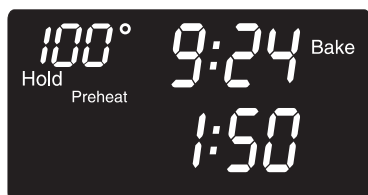


cont.



# Oven Cooking

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



## When the cooking time has elapsed:

- Three beeps will sound.
- "Bake" will turn off.
- "Hold" will light.

## After one hour in HOLD WARM:

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

## To cancel Cook & Hold at any time:

Press the CANCEL pad. Remove food from oven.



## Delay Cook & Hold



### CAUTION

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

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

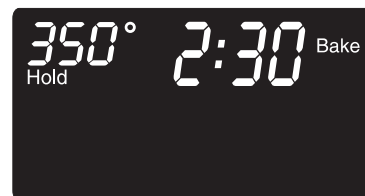
Delay time can be set from 10 minutes (10:00) to 11 hours, 59 minutes (11:59).

## To set a Delayed Baking cycle:

- Press the Delay pad **once** for upper oven or **twice** for lower oven.
  - "dLY" and "0:00" flash in the display.
- Press the More+ or Less- pad **to set the amount of time you want to delay** the Cook & Hold cycle.

While "dLY" is still flashing:

- Press the Cook & Hold pad.
  - "000°" flashes in the display.
  - "Bake" and "Hold" flash.
- Press More+ or Less- pad to enter the oven temperature.
  - "Bake" flashes.
  - After several seconds, "0:00" and "Time" flash.
  - "Bake" and "Hold" remain steady.
- Press More+ or Less- pad to set the baking time.
  - "Time" flashes.
  - After several seconds, the delay time will count down.
  - "dLY", "Bake" and "Hold" light in the display.



## When the Delay time has expired:

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

## When the oven starts:

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

## To cancel:

Press the CANCEL pad.



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

### Notes:

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



# Oven Cooking

## Keep Warm

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

### To set Keep Warm:

- Press the Keep Warm pad for the appropriate oven.
    - “Warm” flashes.
    - “000°” flashes in the display.
  - Select the Keep Warm temperature. The Keep Warm temperature can be set from 145° to 190°. Press or press and hold the More+ or Less- pad.
    - 170° will light when either pad is first pressed.
    - Press the More+ pad to increase the temperature.
    - Press the Less- pad to decrease the temperature.
- “Warm” and the temperature will be displayed while Keep Warm is active.



### To cancel Keep Warm:

- Press the CANCEL pad.
- Remove food from the oven.

CANCEL

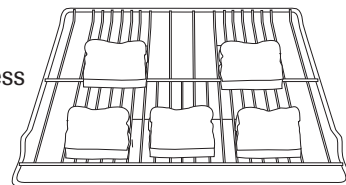
### Keep Warm Notes:

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

## Toasting (upper oven only)

For toasting bread and products that are toasted in a toaster or toaster oven. Toast time can be set from 10 seconds up to six minutes.

- Press the Toast pad.
  - Select the toasting time. Press the More+ pad to increase the time or press the Less- pad to decrease the time.
    - “Toast” and the toasting time will be displayed. The toasting time will begin to count down.
- Browning time may vary, watch toasting carefully to avoid over-browning. Close oven door during toasting.



- At the end of the set toasting time, the oven will beep.

### Toasting Notes:

- Lower oven may not be operated while upper oven is toasting. If the lower oven is operating when the Toast pad is pressed, a beep will sound.**
- Toasting is based on time not temperature.
- For more even browning results, preheat the oven 3-4 minutes.
- Toasting times will be shorter when the oven is hot or when repeated toasting functions are done.
- For optimal results when toasting 4-5 pieces of bread or other similar items, follow illustration above.

## Toasting Chart

FOOD	TOAST TIME*/COLD START
Sliced White Bread	3½ - 4½ min.
Waffles (frozen)	4 - 4½ min.
Toaster Pastry (unfrozen)	3½ - 4 min.
Toaster Pastry (frozen)	4½ - 4¾ min
Tortillas (flour)	2½ - 3 min.
Toaster Breaks** or Hot Pockets**	4 - 5 min.
Bagels	4½ - 5 min.
English Muffins	3½ - 4 min.
Cheese Sandwich	3½ - 4½ min

\* Toasting times are approximate and should be used as a guide only.

\*\* Brand names are registered trademarks of the respective manufacturers.

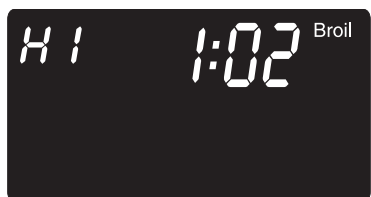


# Oven Cooking

## Broiling

### To set Broil:

- Press the Broil pad for desired oven.
  - "Broil" and "SEt" flash in the display.
- Press the More+ or Less- pad once to set HI broil. Press the More+ or Less- pad twice to set LO broil.
  - HI or LO will be displayed.
  - Select HI broil (550° F) for normal broiling. Select LO broil (450° F) for low-temperature broiling of longer cooking foods such as poultry.
- After four seconds, the oven will start.
  - "Broil" and HI or LO will remain lit.



- For optimum browning, preheat broil element for 3-4 minutes before adding food.
- Place food in the oven. Leave oven door open about four inches (the first stop).
- Most meat should be turned once about halfway through cooking.

Broil

- When food is cooked, press the CANCEL pad. Remove food and broiler pan from the oven.
  - The time of day will reappear in the display.

CANCEL

### Broil Notes:

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

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

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

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

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



# Oven Cooking

## Automatic Shut-Off/Sabbath Mode

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

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

1. Set the oven to bake (see page 10).
2. Press and hold the Clock pad for five seconds.
  - “SAbbAth”\* will be displayed and flash for five seconds.
  - “SAbbAth” will then be displayed continuously until turned off or until the 72-hour time limit is reached.
  - “Bake” and the oven temperature will also be displayed if a bake setting is in use while the oven is in Sabbath Mode.

All other functions EXCEPT BAKE (Timer, Keep Warm, Clean, etc.) are locked out during the Sabbath Mode.

### To cancel Bake when in Sabbath Mode:

Press the CANCEL pad.

- “Bake” and the oven temperature will turn off in the display.
- “SabbAth” appears in the display.
- “Time” no longer appears in the display.

### To cancel the Sabbath Mode:

1. Press the Clock pad for five seconds.
  - “SAbbAth” will flash for 5 seconds.
  - The time of day will return to the display.
- OR
2. After 72 hours, the Sabbath Mode will end.
  - “SAbbAth” will flash for 5 seconds.
  - The time of day will return to the display.

### Sabbath Mode Notes:

- Sabbath Mode can be turned on **only** when the ovens are on.
- Sabbath Mode cannot be turned on if the touchpads are locked out or when the doors are locked.
- If the oven light is desired while in Sabbath Mode, it must be turned on before the Sabbath Mode is started.
- When the Sabbath Mode is started, no preheat beep will sound.
- All prompts, messages and beeps are deactivated when Sabbath Mode is active.
- The automatic door lock does not operate during the Sabbath Mode.
- Pressing CANCEL pad will cancel a bake cycle, however the control will stay in the Sabbath Mode.
- If power fails, the ovens will power up in Sabbath Mode with 72 hours remaining and no cycle active.

\* Note: “SAbbAth” appears in the display on two lines: SAb  
bAth



# Oven Cooking

## Adjusting the Oven Temperature

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

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

### To adjust the oven temperature:

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

BakeMore+

If the oven temperature was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15° the display will show “-15°”.

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

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

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

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



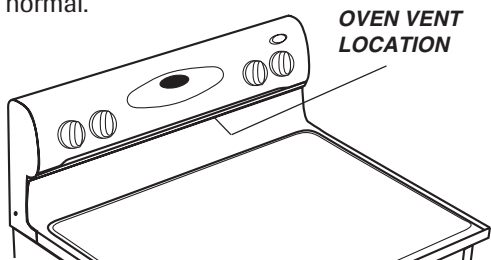
# Oven Cooking

## Oven Vent

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

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

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



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

## Oven Lights

The oven lights automatically come on when an oven door is opened. When the doors are closed, press the appropriate Oven Light pad to turn the oven lights on and off. A beep will sound every time the Oven Light pad is pressed.

Oven Light

## Oven Bottom

Protect oven bottom against spillovers, especially acidic or sugary spills, as they may discolor the porcelain enamel. Use the correct pan size to avoid spillovers and boilovers. **Do not place utensils or aluminum foil directly on the oven bottom.**

## Oven Racks

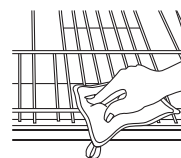
### CAUTION

- Do not attempt to change the rack position when the oven is hot.
- Do not use the oven for storing food or cookware.

All racks are designed with a lock-stop edge.

### Upper oven

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



### Lower oven

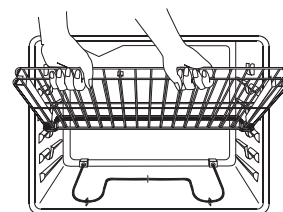
- Is equipped with one RollerGlide™ rack and one flat rack (select models) or two flat racks.

### To remove oven racks:

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

### To replace oven racks:

- Place rack on the rack support in the oven; tilt the front end up slightly; slide rack back until it clears the lock-stop position; lower front and slide back into the oven.



## Baking and Roasting with the RollerGuide™ Rack (select models)

### Baking

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

### Roasting

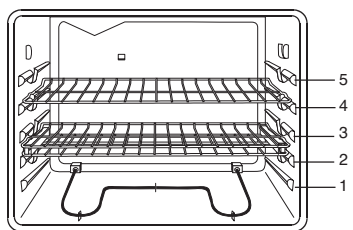
- When roasting large cuts of meat and poultry, use the RollerGlide™ rack for ease of movement.

cont.



# Oven Cooking

## Rack Positions (lower oven)



**RACK 5:** Use for toasting bread or broiling very thin foods and two-rack baking.

**RACK 4:** Use for two-rack baking and for broiling.

**RACK 3:** Use for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods and for broiling.

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

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

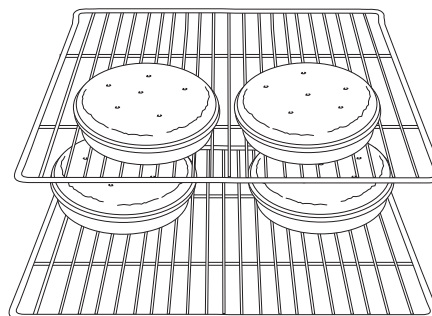
### MULTIPLE RACK COOKING:

**Two rack:** Use rack positions 2 and 4, 1 and 4, or 2 and 5.

## Baking Layer Cakes on Two Racks

For best results when baking cakes and cookies on two racks, use racks 2 and 4.

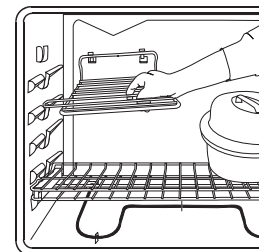
Place the cakes on the rack as shown.



## Half Rack Accessory

(Lower oven only)

A half rack, to increase oven capacity, is available as an accessory. It fits in the left, upper portion of the lower oven and provides space for a vegetable dish when a large roaster is on the lower rack. Contact your Maytag dealer for the "HALFRACK" Accessory Kit or call 1-877-232-6771 USA or 1-800-688-8408 Canada to order.



## Self-Clean Oven

### ! CAUTION

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

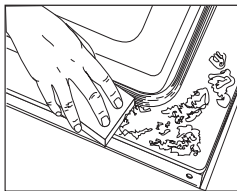
The self-clean cycle uses above-normal cooking temperatures to automatically clean the oven interior.

It is normal for flare-ups, smoking, or flaming to occur during cleaning if the oven is heavily soiled. It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

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

### Before Self-Cleaning

1. Turn off the oven light before cleaning. The light may burn out during the clean cycle.
2. Remove broiler pan, all pans, and oven racks from the oven. The oven racks will discolor and may not slide easily after a self-clean cycle if they are not removed.
3. Clean oven frame, door frame, area outside of gasket, and around the opening in the door gasket with a nonabrasive cleaner such as Bon Ami\* or detergent and water. The self-cleaning process does not clean these areas. They should be cleaned to prevent soil from baking on during the clean cycle. (The gasket is the seal around the oven door and window.)
4. To prevent damage, do not clean or rub the gasket around the oven door. The gasket is designed to seal in heat during the clean cycle.
5. Wipe up excess grease or spillovers from the oven bottom. This prevents excessive smoking, flare-ups or flaming during the clean cycle.
6. Wipe up sugary and acidic spillovers such as sweet potatoes, tomato, or milk-based sauces. Porcelain enamel



is acid-resistant, not acid-proof. The porcelain finish may discolor if acidic spills are not wiped up before a self-clean cycle.

#### Notes:

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

### To set Self-Clean:

1. Close the oven door.
2. Press the Clean pad.

Clean

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

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

3. Press the More+ or Less- pad.

Less-

More+

- “MEd” for medium amount of soil (3 hours) appears in the display.

If the door is not closed, “door” will appear in the display. After 45 seconds, three beeps will sound, the self-cleaning operation will be canceled and the display will return to the time of day.

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

- “HVy” will be displayed.

Press Less- pad twice for light soil (2 hours).

- “LITE” will be displayed.

Choosing the soil level of the oven automatically programs the self-cleaning time. “Lock” flashes in the display.

5. After four seconds, the oven will start cleaning.
- The cleaning time will start counting down in the display.
  - “Lock” will appear in the display and will flash until the doors are locked. “Lock” will then remain lit.
  - “Clean” will remain lit in the display.

### To Delay a Self-Clean Cycle:

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

Delay

Less-

More+

cont.

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

# Care & Cleaning

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

- “Clean” and “Set” will flash.

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

4. Press the More+ or Less- pad.

- “MEd” for medium amount of soil (3 hours) is displayed.

If the door is not closed, “door” will appear in the display. After 45 seconds, three beeps will sound, the self-cleaning operation will be canceled and the display will return to the time of day.

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

- “HVy” will be displayed.

Press the Less- pad twice for light soil (2 hours).

- “LITE” will be displayed.

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

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



## When the Self-Clean cycle starts:

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

## To cancel the Self-Clean cycle:

Press the CANCEL pad.

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

Clean

Less-

More+

## During the Self-Clean Cycle

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

## Smoke and Smells

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

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

## Sounds

As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.

## After Self-Cleaning

About one hour after the end of the self-clean cycle, “Lock” will turn off. The doors can then be opened.

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

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

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

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

## Self-Clean Notes:

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




## Cleaning Procedures

### ! CAUTION

- Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- To prevent staining or discoloration, clean appliance after each use.
- If a part is removed, be sure it is correctly replaced.

\* Brand names are registered trademarks of the respective manufacturers.

\*\* To order call 1-877-232-6771 USA and 1-800-688-8408 Canada.

PART	PROCEDURE
<b>Backguard and Cooktop – Porcelain Enamel</b>	<p>Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spills, especially acidic or sugary spills, should be wiped up immediately with a dry cloth.</p> <ul style="list-style-type: none"> <li>• When cool, wash with soapy water, rinse and dry.</li> <li>• Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping.</li> <li>• Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.</li> </ul>
<b>Broiler Pan and Insert</b>	<p><b>Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.</b></p> <ul style="list-style-type: none"> <li>• Place soapy cloth over insert and pan; let soak to loosen soil.</li> <li>• Wash in warm soapy water. Use scouring pad to remove stubborn soil.</li> <li>• Broiler pan and insert can be cleaned in dishwasher.</li> </ul>
<b>Clock and Control Pad Area</b>	<ul style="list-style-type: none"> <li>• To activate “Control Lock” for cleaning, see page 9.</li> <li>• Wipe with a damp cloth and dry. Do not use abrasive cleaning agents as they may scratch the surface.</li> <li>• Glass cleaners may be used if sprayed on a cloth first. <b>DO NOT spray directly on control pad and display area.</b></li> </ul>
<b>Control Knobs</b>	<ul style="list-style-type: none"> <li>• Remove knobs in the OFF position by pulling forward.</li> <li>• Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish.</li> <li>• Turn on each element to be sure the knobs have been correctly replaced.</li> </ul>
<b>Cooktop – Glass-Ceramic</b>	<p><b>Never use oven cleaners, chlorine bleach, ammonia or glass cleaners with ammonia. NOTE: Call an authorized servicer if the glass-ceramic top should crack, break or if metal or aluminum foil should melt on the cooktop.</b></p> <ul style="list-style-type: none"> <li>• Allow the cooktop to cool before cleaning.</li> <li>• <b>General</b> – Clean cooktop after each use, or when needed, with a damp paper towel and Cooktop Cleaning Creme* (Part No. 20000001)**. Then, buff with a clean dry cloth.</li> </ul> <p><b>NOTE: Permanent stains will develop if soil is allowed to cook on by repeatedly using the cooktop when soiled.</b></p> <ul style="list-style-type: none"> <li>• <b>Heavy Soils or Metal Marks</b> – Dampen a “scratchless” or “never scratch” scrubber sponge. Apply Cooktop Cleaning Creme* (Part No. 20000001)** and scrub to remove as much soil as possible. Apply a thin layer of the creme over the soil, cover with a damp paper towel and let stand 30 to 45 minutes (2-3 hours for very heavy soil). Keep moist by covering the paper towel with plastic wrap. Scrub again, then buff with a clean dry cloth.</li> </ul> <p><b>NOTE: Only use a CLEAN, DAMP “scratchless” pad that is safe for non-stick cookware. The pattern and glass will be damaged if the pad is not damp, if the pad is soiled, or if another type of pad is used.</b></p> <ul style="list-style-type: none"> <li>• <b>Burned-on or Crusty Soils</b> – Scrub with a “scratchless” or “never scratch” scouring pad and Cooktop Cleaning Creme*.</li> </ul> <p><b>NOTE: Hold a razor blade scraper at 30° angle and scrape any remaining soil. Then, clean as described above. Do not use the razor blade for daily cleaning as it may wear the pattern on the glass.</b></p> <ul style="list-style-type: none"> <li>• <b>Melted Sugar or Plastic</b> – Immediately turn element to LOW and scrape sugar or plastic from hot surface to a cool area. Then turn element OFF and allow to cool. Clean residue with razor blade scraper and Cooktop Cleaning Creme*.</li> </ul> 

PART	PROCEDURE
<b>Oven Windows and Doors – Glass</b>	<ul style="list-style-type: none"> <li>• Avoid using excessive amounts of water which may seep under or behind glass causing staining.</li> <li>• Wash with soap and water. Rinse with clear water and dry. Glass cleaner can be used if sprayed on a cloth first.</li> <li>• Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.</li> </ul>
<b>Oven Interior</b>	<ul style="list-style-type: none"> <li>• Follow instructions on pages 18-19 to set a self-clean cycle.</li> </ul>
<b>Oven Racks</b>	<ul style="list-style-type: none"> <li>• Clean with soapy water.</li> <li>• Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry.</li> <li>• Racks will permanently discolor and may not slide smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack edge and rack support with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.</li> </ul>
<b>Stainless Steel</b> (select models)	<ul style="list-style-type: none"> <li>• <b><i>DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH.</i></b></li> <li>• <b><i>DO NOT USE ABRASIVE OR ORANGE CLEANERS.</i></b></li> <li>• <b><i>ALWAYS WIPE WITH THE GRAIN WHEN CLEANING.</i></b></li> <li>• <b>Daily Cleaning/Light Soil</b> -- Wipe with one of the following - soapy water, white vinegar/water solution, Formula 409 Glass and Surface Cleaner* or a similar glass cleaner - using a sponge or soft cloth. Rinse and dry. To polish and help prevent fingerprints, follow with Stainless Steel Magic Spray (Part No. 20000008)**.</li> <li>• <b>Moderate/Heavy Soil</b> -- Wipe with one of the following - Bon Ami, Smart Cleanser, or Soft Scrub* - using a damp sponge or soft cloth. Rinse and dry. Stubborn soils may be removed with a damp multi-purpose Scotch-Brite* pad; rub evenly with the grain. Rinse and dry. To restore luster and remove streaks, follow with Stainless Steel Magic Spray*.</li> <li>• <b>Discoloration</b> -- Using a damp sponge or soft cloth, wipe with Cameo Stainless Steel Cleaner*. Rinse immediately and dry. To remove streaks and restore luster, follow with Stainless Steel Magic Spray*.</li> </ul>
<b>Door Handles, Side Panels – Painted Enamel</b>	<ul style="list-style-type: none"> <li>• When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn.</li> <li>• For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami.* Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface.</li> </ul> <p><b><i>NOTE: Use a dry towel or cloth to wipe up spills, especially acidic or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.</i></b></p>

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

\*\* To order direct, call 1-877-232-6771 USA and 1-800-688-8408 Canada.

## Oven Doors

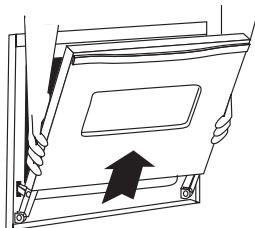
### CAUTION

- Do not place excessive weight on or stand on open oven doors. This could cause the range to tip over, break the door, or injure the user.
- Do not attempt to open or close doors or operate oven until doors are properly replaced.
- Never place fingers between hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against oven frame and could injure your fingers.

Both the upper and lower oven doors are removable.

### To remove:

1. When cool, open the oven door to the broil stop position (opened about four inches).
2. Grasp door at each side. Do not use the door handle to lift door.
3. Lift up evenly until door clears hinge arms.



### To replace:

1. Grasp door at each side.
2. Align slots in the door with the hinge arms on the range.
3. Slide the door down onto the hinge arms until the door is completely seated on the hinges. Push down on the top corners of the door to completely seat door on hinges. Door should not appear crooked.

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

## Oven Bottom

Protect oven bottom against spillovers, especially acidic or sugary spills, as they may discolor the porcelain enamel. Use the correct pan size to avoid spillovers and boilovers. **Do not place aluminum foil directly on the oven bottom.**

## Oven Windows

### To protect the oven door window:

1. Do not use abrasive cleaning agents such as steel wool scouring pads or powdered cleansers as they may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys, or other objects.
3. Do not close the oven door until the oven racks are in place.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

## Upper and Lower Oven Lights

### CAUTION

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

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

### To replace upper oven light bulbs:

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



# Maintenance

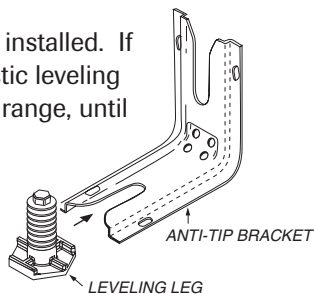
## Leveling Legs



### CAUTION

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

The range should be leveled when installed. If the range is not level, turn the plastic leveling legs, located at each corner of the range, until range is level.

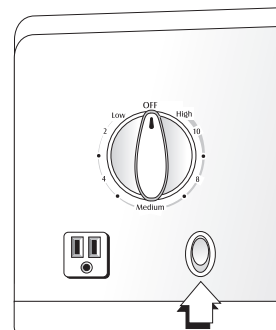


## Convenience Outlet

(Canadian models only)

The convenience outlet is located on the lower left side of the backguard. Be sure appliance cords do not rest on or near the surface element. If the surface element is turned on, the cord and outlet will be damaged.

The convenience outlet circuit breaker may trip if the small appliance plugged into it exceeds 10 amps. To reset the circuit breaker, press the switch located on the lower edge of the backguard.



CIRCUIT BREAKER



# Troubleshooting

PROBLEM	SOLUTION
<b>For most concerns, try these first.</b>	<ul style="list-style-type: none"> <li>• Check if oven controls have been properly set.</li> <li>• Check to be sure plug is securely inserted into receptacle.</li> <li>• Check or re-set circuit breaker. Check or replace fuse.</li> <li>• Check power supply.</li> </ul>
<b>Part or all of appliance does not work.</b>	<ul style="list-style-type: none"> <li>• Check if surface and/or oven controls have been properly set. See pages 4 &amp; 10.</li> <li>• Check if oven door is unlocked after self-clean cycle. See page 19.</li> <li>• Check if oven is set for a delayed cook or clean program. See pages 11 &amp; 18.</li> <li>• Check if Control Lock is activated. See page 9.</li> <li>• Check if control is in Sabbath Mode. See page 14.</li> </ul>
<b>Oven light and/or clock does not function.</b>	<ul style="list-style-type: none"> <li>• The light bulb is loose or defective.</li> <li>• The oven light does not work during self-cleaning process.</li> <li>• Oven may be in Sabbath Mode. See page 14.</li> </ul>
<b>Clock, indicator words, and/or lights operate but oven does not heat.</b>	<ul style="list-style-type: none"> <li>• Oven may be set for a Cook &amp; Hold or Delay function.</li> <li>• The Control Lock may have been set. See page 9.</li> </ul>
<b>Baking results are not as expected or differ from previous oven.</b>	<ul style="list-style-type: none"> <li>• Make sure the oven vent has not been blocked. See page 16 for location.</li> <li>• Check to make sure range is level.</li> <li>• Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often “drifts” and may become hotter or cooler. See page 15 for instructions on adjusting the oven temperature. <b>NOTE:</b> It is not recommended to adjust the temperature if only one or two recipes are in question.</li> <li>• See “Cooking Made Simple” booklet for more information on bakeware and baking.</li> </ul>
<b>Food is not broiling properly or smokes excessively.</b>	<ul style="list-style-type: none"> <li>• Check oven rack positions. Food may be too close to element.</li> <li>• Broil element was not preheated.</li> <li>• Aluminum foil was incorrectly used. Never line the broiler insert with foil.</li> <li>• Oven door was closed during broiling. Leave the door open to the first stop position (about 4 inches).</li> <li>• Trim excess fat from meat before broiling.</li> <li>• A soiled broiler pan was used.</li> <li>• Voltage in house may be low.</li> </ul>
<b>Oven will not self-clean.</b>	<ul style="list-style-type: none"> <li>• Check to make sure the cycle is not set for a delayed start. See page 18.</li> <li>• Check if door is closed.</li> <li>• Check if control is in Sabbath Mode. See page 14.</li> <li>• Oven may be over 400° F. Oven temperature must be below 400° F to program a clean cycle.</li> </ul>
<b>Oven did not clean properly.</b>	<ul style="list-style-type: none"> <li>• Longer cleaning time may be needed.</li> <li>• Excessive spillovers, especially sugary and/or acidic foods, were not removed prior to the self-clean cycle.</li> </ul>

cont.

# Troubleshooting

PROBLEM	SOLUTION
<b>Oven door will not unlock after self-clean cycle.</b>	<ul style="list-style-type: none"> <li>Oven interior is still hot. Allow about one hour for the oven to cool after the completion of a self-clean cycle. The door can be opened when “Lock” is not displayed.</li> <li>The control and door may be locked. See page 9.</li> </ul>
<b>Smoothtop surface shows wear.</b>	<ol style="list-style-type: none"> <li>Tiny scratches or abrasions. <ul style="list-style-type: none"> <li>Make sure cooktop and pan bottom are clean. Do not slide glass or metal pans across top. Make sure pan bottom is not rough. Use the recommended cleaning agents. See page 20.</li> </ul> </li> <li>Metal marks. <ul style="list-style-type: none"> <li>Do not slide metal pans across top. When cool, clean with Cooktop Cleaning Creme. See page 20.</li> </ul> </li> <li>Brown streaks and specks. <ul style="list-style-type: none"> <li>Remove spills promptly. Never wipe with a soiled cloth or sponge. Make sure cooktop and pan bottom are clean.</li> </ul> </li> <li>Areas with a metallic sheen. <ul style="list-style-type: none"> <li>Mineral deposits from water and food. Use recommended cleaning agents. See page 20.</li> </ul> </li> <li>Pitting or flaking. <ul style="list-style-type: none"> <li>Remove sugary boilovers promptly. See page 20.</li> </ul> </li> </ol>
<b>Moisture collects on oven window or steam comes from oven vent.</b>	<ul style="list-style-type: none"> <li>This is normal when cooking foods high in moisture.</li> <li>Excessive moisture was used when cleaning the window.</li> </ul>
<b>There is a strong odor or light smoke when oven is turned on.</b>	<ul style="list-style-type: none"> <li>This is normal for a new range and will disappear after a few uses. Initiating a clean cycle will “burn off” the odors more quickly.</li> <li>Turning on a ventilation fan will help remove the smoke and/or odor.</li> <li>Excessive food soils on the oven bottom. Use a self-clean cycle.</li> </ul>
<b>Fault Codes</b>	<ul style="list-style-type: none"> <li>“Bake” or “Lock” may flash rapidly in the display to alert you if there is an error or a problem. If “Bake” or “Lock” appear in the display, press CANCEL pad. If “Bake” or “Lock” continue to flash, disconnect power to the appliance. Wait a few minutes, and then reconnect power. If the flashing still continues, disconnect power to the appliance and call an authorized servicer.</li> <li>If the oven is heavily soiled, excessive flareups may result in a fault code during cleaning. Press the CANCEL pad and allow the oven to cool completely, wipe out excess soil, then reset the clean cycle. If the fault code reappears, contact an authorized servicer.</li> </ul>
<b>Noises may be heard.</b>	<ul style="list-style-type: none"> <li>The oven makes several low level noises. You may hear the oven relays as they go on and off. This is normal.</li> <li>As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.</li> </ul>
<b>There are no beeps and no display.</b>	<ul style="list-style-type: none"> <li>Oven may be in Sabbath Mode. See page 14.</li> </ul>

# **Notes**