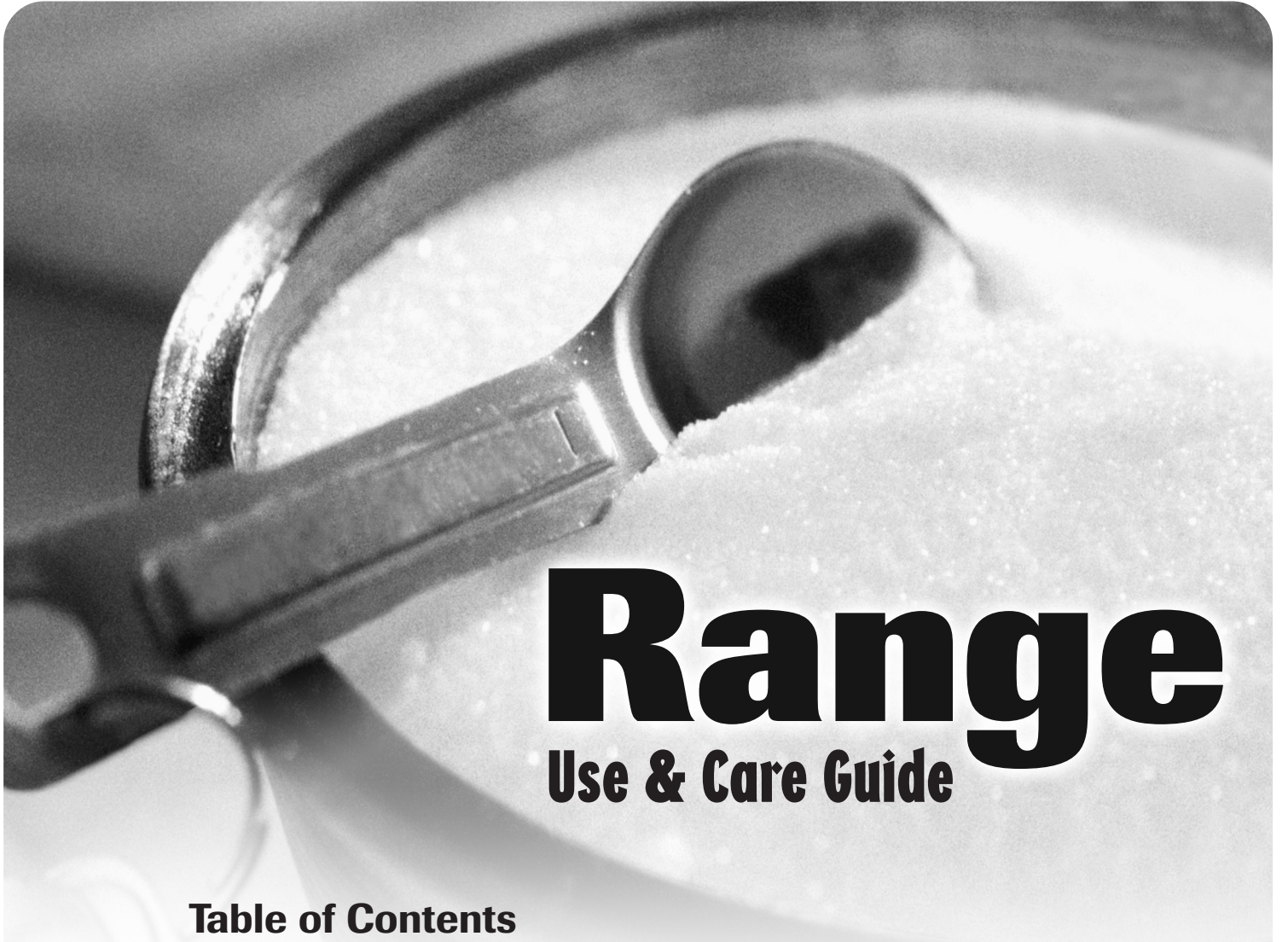




# Maytag Gas Double Oven Range Precision Touch 850 Series



# Range

## Use & 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:  
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. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Always disconnect power to appliance before servicing.

### **WARNING**

**If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.**

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.
- **IF YOU SMELL GAS:**
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

### **WARNING**

Gas leaks may occur in your system and result in a dangerous situation. Gas leaks may not be detected by smell alone. Gas suppliers recommend you purchase and install an UL approved gas detector. Install and use in accordance with the manufacturer's instructions.



# Important Safety Instructions

## 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.

## To Prevent Fire or Smoke Damage

Be sure all packing materials are removed from the appliance before operating it.

Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

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

**NEVER** leave any items on the cooktop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.

Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. Do not leave plastic items on the cooktop as they may melt or soften if left too close to the vent or a lighted surface burner.

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

## 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.

## About Your Appliance

### WARNING

**NEVER** use appliance doors as a step stool or seat as this may result in possible tipping of the appliance and serious injuries.

**NEVER** use this appliance as a space heater to heat or warm a room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

**NEVER** cover any slots, holes or passages in the oven bottom or cover the entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil may also trap heat causing a fire hazard.

**NEVER** obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Doing so restricts air to the burners and may result in carbon monoxide poisoning.

The oven vent is located at the base of the backguard.

Avoid touching oven vent area while ovens are on and for several minutes after ovens are turned off. Some parts of the vent and surrounding area become hot



# Important Safety Instructions

enough to cause burns. After ovens are turned off, do not touch the oven vent or surrounding areas until they have had sufficient time to cool.

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

Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

Do not use the cooktop or oven as a storage area for food or cooking utensils.

## Child Safety



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

**NEVER** leave children alone or unsupervised near the appliance when it 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 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.

## Cooking Safety

Always place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.

Always adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance.

**NEVER** leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. Do not use high heat for extended cooking operations.

**NEVER** heat an unopened container on the surface burner or in the ovens. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.

Use dry, sturdy potholders. Damp potholders may cause burns from steam. Dish towels or other substitutes should never be used as potholders because they can trail across hot surface burners and ignite or get caught on appliance parts.

Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle.

Do not let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood turn the fan on.

**NEVER** wear garments made of flammable material or loose fitting or long-sleeved apparel while cooking. Clothing may ignite or catch utensil handles.

## Ovens

Always place oven racks in the desired positions while ovens are cool. Slide oven racks out to add or remove food, using dry, sturdy potholders. Always avoid reaching into the ovens to add or remove food. If a rack must be moved while hot, use a dry potholder. Always turn the ovens off at the end of cooking.

Use care when opening the oven doors. Let hot air or steam escape before moving or replacing food.

**PREPARED FOOD WARNING:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

**NEVER** use aluminum foil to 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.



# Important Safety Instructions

## Utensil Safety

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose-handled pans. Also avoid using pans, especially small pans, with heavy handles as they could be unstable and easily tip. Pans that are heavy to move when filled with food may also be hazardous.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.

To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.

Never let a pan boil dry as this could damage the utensil and the appliance.

Follow the manufacturer's directions when using oven cooking bags.

Only certain types of glass, glass/ceramic, ceramic or glazed utensils are suitable for cooktop or oven usage without breaking due to the sudden change in temperature. Follow 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 guide. Do not use eyelid covers for the surface units, stovetop 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 the appliance.

## Cleaning Safety

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

## Self-Cleaning Ovens



### CAUTION

*Before self-cleaning the oven, remove the oven racks, broiler pan, food and any other utensils. Wipe spillovers to prevent excessive smoke and flare-ups.*

Clean only parts listed in this guide. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners of any kind in or around any part of the self-clean ovens.

It is normal for the cooktop of the range to become hot during a self-clean cycle. Therefore, touching the cooktop during a clean cycle should be avoided.

## 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 the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

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



# Important Safety Instructions

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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.

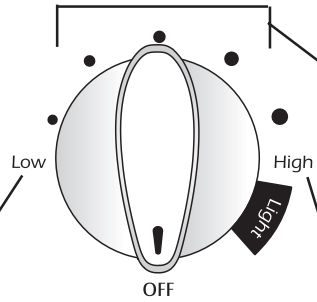
**Save These Instructions for Future Reference**



# Surface Cooking

## Suggested Heat Settings

**Low:** Use to simmer foods, keep foods warm and melt chocolate or butter. Some cooking may take place on the **Low** setting if the pan is covered. Be sure flame is stable.



Intermediate flame sizes are used to continue cooking. Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously.

**High:** Use to bring liquid to a boil, or reach pressure in a pressure cooker. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

## Surface Controls

### CAUTION

- If flame should go out during a cooking operation, turn the burner off. If a strong gas odor is detected, open a window and wait five minutes before relighting the burner.
- Be sure all surface controls are set in the **OFF** position prior to supplying gas to the range.
- **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the burners, to become warm or hot during cooking. Use potholders to protect hands.

### Setting the controls:

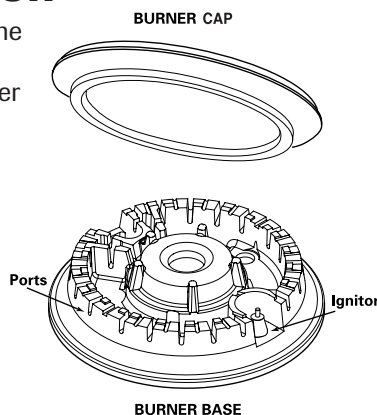
The size and type of cookware will affect the heat setting.

1. Place a pan on the burner grate.
  - The burner flame may lift off or appear separated from the port if a pan is not placed on the grate.
2. Push in and turn the knob counterclockwise to the **Light** setting.
  - A clicking (spark) sound will be heard and the burner will light. (All five ignitors will spark when any surface burner knob is turned to the **Light** position.)
3. After the burner lights, turn knob to desired flame size.
  - The ignitor will continue to spark until the knob is turned past the **Light** position.
4. After cooking, turn knob to **OFF**. Remove pan.

## Pilotless Ignition

Pilotless ignition eliminates the need for a constant standing pilot light. Each surface burner has a spark ignitor. Use care when cleaning around the surface burner.

If the surface burner does not light, check if ignitor is broken, soiled or wet.



## Operating During a Power Failure

### CAUTION

When lighting the surface burners, be sure all of the controls are in the **OFF** position. Strike the match first and hold it in position before turning the knob to **Light**.

1. Hold a lighted match to the desired surface burner head.
2. Push in and turn the control knob slowly to **Light**.
3. When the burner lights, adjust the flame to the desired level.

## Surface Control Knobs

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

Graphics next to the knob identify which burner the knob controls. For example, the graphic at left shows the left front burner location.



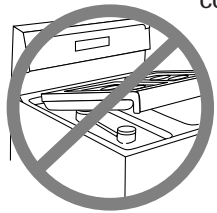


# Surface Cooking

## Cooktop

### To prevent the cooktop from discoloring or staining:

- Clean cooktop after each use.
- Wipe acidic or sugary spills as soon as the cooktop has cooled as these spills may discolor the porcelain.



Unlike a range with standard gas burners, this cooktop does not lift-up nor is it removable. **Do not attempt to lift the cooktop for any reason.**

## Sealed Burners

The sealed burner bases of your range are secured to the cooktop and are not designed to be removed. Since the burners are sealed into the cooktop, boilovers or spills will not seep underneath the cooktop.

However, the burner base should be cleaned after each use. The cap portion of the burner is easily removed for cleaning. (See page 20 for cleaning directions.)

The burner caps must be correctly placed on the burner base for proper operation of the burner.

## High Performance Burners

There is one 16,000 BTU\* high speed burner on your range, located in the left front position. There is a 12,000 BTU\* burner located in the right front position. These burners offer higher speed cooking that can be used to quickly bring water to a boil and for large-quantity cooking.

## Simmer Burner

This burner is located in the center position. The simmer burner offers a lower BTU\* flame for delicate sauces or melting chocolate.

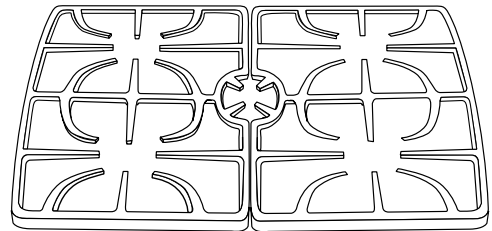


\* BTU ratings will vary when using LP gas.

## Burner Grates

The grates must be properly positioned before cooking. Lower the grates onto the range so that the bars match up and the rubber feet located at the four corners of the grates sit in the indentations on the cooktop.

Improper installation or removal of the grates may result in chipping or scratching of the cooktop. It may also cause pans to be unsteady on the grates.



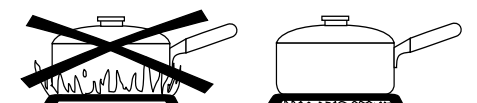
**Do not operate the burners without a pan on the grate. The grate's porcelain finish may chip without a pan to absorb the heat from the burner flame.**

Use care when stirring food in a pot/pan sitting on the burner grate. The grates have a smooth finish for ease of cleaning. The pot/pan will slide if the handle is not held. This may result in spilling of hot food items and may be a burn hazard.

Although the burner grates are durable, they will gradually lose their shine and/or discolor, due to the high temperatures of the gas flame.

### Notes:

- A properly adjusted burner with clean ports will light within a few seconds. If using natural gas, the flame will be blue with a deeper blue inner cone.  
If the burner flame is yellow or is noisy, the air/gas mixture may be incorrect. Contact a service technician to adjust. (Adjustments are not covered by the warranty.)  
With LP gas, slight yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.
- With some types of gas, you may hear a "popping" sound when the surface burner is turned off. This is a normal operating sound of the burner.
- If the control knob is turned very quickly from **High** to **Low**, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the **OFF** position, wait several seconds and relight the burner.
- The flame should be adjusted so it does not extend beyond the edge of the pan.

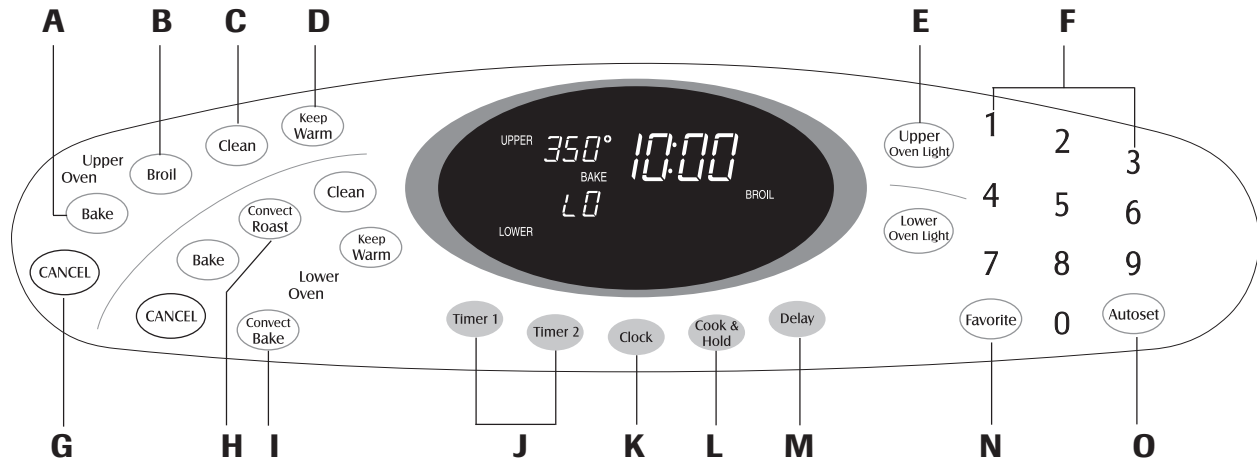






# Oven Cooking

## 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 Convect and other model specific features. (Styling may vary depending on model.)

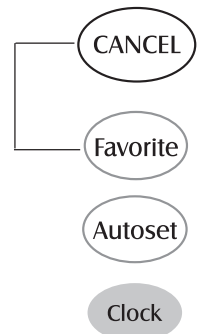
<b>A</b>	Bake	Use for baking and roasting.
<b>B</b>	Broil	Use for broiling and top browning.
<b>C</b>	Clean	Use to set self-clean cycle.
<b>D</b>	Keep Warm	Use to keep cooked food warm in oven.
<b>E</b>	Oven Light	Use to turn the oven light on or off.
<b>F</b>	Number Pads	Use to set time and temperature.
<b>G</b>	CANCEL	Cancels all operations except timer and clock.
<b>H</b>	Convect Roast	Use for convection roasting.
<b>I</b>	Convect Bake	Use for convection baking.
<b>J</b>	Timer 1 or 2	Sets timer.
<b>K</b>	Clock	Use to set time-of-day clock.
<b>L</b>	Cook & Hold	Bakes for a preset time, then keeps food warm for 1 hour.
<b>M</b>	Delay	Programs the oven to start baking or cleaning at a later time.
<b>N</b>	Favorite	Use to save a specific Cook & Hold procedure.
<b>O</b>	Autoset	Use to quickly set temperatures.

## 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 Favorite pads for three seconds.
  - 12 Hr flashes in the display.
2. Press the Autoset pad to select 24 Hr; press again to select 12 Hr.
3. Set the time of day following the directions in the To set the Clock section.



### To set the Clock:

1. Press the Clock pad.
  - The time of day flashes in the display.
  - Colon flashes in the display.
2. Press the appropriate number pads to set the time of day.
3. Press the Clock pad again or wait four seconds.
  - The colon will remain on.

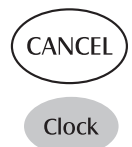
When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

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

### 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 three 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.

## Using the Touchpads

- Press the desired pad.
- Press the number pads to enter time or temperature.
- Or, press the Autoset pad to enter temperature.
- A beep will sound when any pad is touched.
- A double beep will sound if a programming error occurs.

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



# Oven Cooking

## To restore the Clock display:

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



## Timer

Each timer can be set from one minute (00:01) up to 99 hours and 59 seconds (99:59).



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

The Timers do not control the oven.

## To set the Timer:

- Press the Timer 1 or 2 pad.  
  - 00:00 and TIMER 1 or TIMER 2 flash in the display.
- Press the appropriate number pads until the correct time appears in the display.
  - TIMER 1 or TIMER 2 will be displayed. If both times are active, TIMER 1 and TIMER 2 will be displayed.
  - The colon and TIMER 1 or TIMER 2 will continue to flash.
- Press Timer pad again or wait four seconds.
  - The colon stops flashing and the time begins counting down.
  - The last minute of the timer countdown will be displayed in seconds.
- At the end of the set time, one long beep will sound and "End" will be displayed.
- Press the Timer pad to clear the display.

## To cancel the Timer:

- Press and hold the corresponding Timer pad  for three seconds.  
OR 
- Press the Timer pad and press '0' using the number pads.



## Locking the Control and Oven Doors

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

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

The current time of day will remain in the display when the touchpads and doors are locked.

## To lock both doors:

- Press and release CANCEL pad. 
- Press and hold the Upper Oven CANCEL and Cook & Hold pads for three seconds. 
  - OFF appears in the display
  - LOCK flashes while the doors are locking. Both oven doors lock. LOCK remains in the display.

## To unlock both doors:

Press and hold the Upper Oven CANCEL and Cook & Hold pads for three seconds. OFF disappears from the display and LOCK flashes while the 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 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:

- Press and hold Delay and upper oven CANCEL pads for three seconds. A beep will sound. "bEEP" and the current sound level ("LO", "MEd" or "HI") will appear in the display.
- Press the Autoset pad to increase or decrease the sound level.
- Wait four seconds and the new setting will be accepted.
- If the Autoset pad is not pressed within 30 seconds, the control will return to the existing setting.

## Changing Temp °F/°C

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

- Press and hold the upper oven Bake and CANCEL pads for 3 seconds. A beep will sound and the current setting (°F or °C) will appear in the display.
- Press the Autoset pad to change the setting between °F and °C.
- Wait 4 seconds and the new setting will be accepted.
- If the Autoset pad is not pressed within 30 seconds, the control will return to the existing setting.



# Oven Cooking

## Return To Factory Default Settings

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

1. Press and hold upper oven Keep Warm and CANCEL pads for 3 seconds. A single beep will sound and 12:00 will appear in the display.
2. Reset the clock to the current time of day.

## Setting Oven Functions

### Auto Set Pad

Use with function pads to automatically set:

- 350° F bake temperature
- HI or LO broil
- three hours of cleaning time
- 170° F keep warm temperature

### Baking

#### To set Bake:

1. Press the Bake pad for desired oven.
  - BAKE and 000 will flash in the display.
2. Select the oven temperature. Press the Autoset pad for 350° F or the appropriate number pads.
  - Each additional press of the Autoset pad will increase the temperature by 25°.
  - The oven temperature can be set from 170° to 550°.
3. Press Bake pad again or wait four seconds.
  - BAKE will stop flashing and light in the display.
  - PREHEAT will light in the display.
  - 100° or the actual oven temperature if over 100° F will display. It will rise in 5° increments until the preset temperature is reached.

Bake

Autoset



4. Allow the selected oven to preheat for 8-15 minutes.
  - When the set oven temperature is reached, one long beep will sound.
  - The set temperature will display.
  - PREHEAT will turn off.
  - To recall set temperature during preheat, press Bake pad.

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

CANCEL

## 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:

- **Allow at least 1/2-inch between the baking pan or casserole and the top burner 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.
- 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 Bake pad, then press the Autoset pad or appropriate number pads until the desired temperature is displayed.
- **To change the oven temperature during preheat, press the Bake pad twice, then press the Autoset pad or appropriate number pads until the desired temperature is displayed.**
- If you forget to turn off the oven, it will automatically turn off at the end of 12 hours. If you wish to deactivate this feature, see page 15.

## Baking with Convection (lower oven only)

When convection baking, enter your normal baking temperature. The control will automatically reduce the set oven temperature by 25° (even though normal baking temperature is displayed). The convection fan will start after the oven has been on for five minutes.

### To set Convection Bake:

1. Press the Convection Bake pad.
  - LOWER BAKE and FAN will flash
  - 000 will flash in the display.

Convection Bake



# Oven Cooking

- Select the oven temperature. Press the AutoseT pad for 350° F or the appropriate number pads. AutoseT
  - Each additional press of the AutoseT pad will increase the temperature by 25 degrees. The oven temperature can be set from 170° to 550°.
- Press Convect Bake pad again or wait four seconds.
  - LOWER BAKE will stop flashing.
  - PREHEAT and LOWER will light in the display.
  - 100° or the actual oven temperature if over 100° F will display. It will rise in 5° increments until the preset temperature is reached.
  - The FAN icon will start to rotate. The fan inside the oven will begin rotating after five minutes.
- Allow the oven to preheat for 8-15 minutes.
  - When the set oven temperature is reached, one long beep will sound. The programmed temperature will show in the display.
  - PREHEAT will turn off.
  - The set temperature will display.
  - To recall the set temperature during preheat, press the Convect Bake pad.



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

## Roasting With Convection

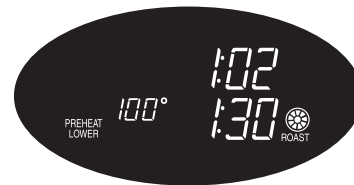
(lower oven only)

**When convection roasting, enter your normal roasting time and temperature.** The control will automatically prompt you to check the food for doneness at 75% of the set time. The convection fan will start after the oven has been on for five minutes.

### To set Convect Roast:

- Press the Convect Roast pad. Convect Roast
  - LOWER ROAST, the FAN icon and 00:00 will flash in the display.
  - 000 lights in the display.

- Enter the roasting time using the number pads.
  - Time can be set from 10 minutes (00:10) to 11 hours, 59 minutes (11:59).
  - Press Convect Roast pad again or wait 4 seconds.
  - LOWER ROAST and the FAN icon flash in the display.
  - 000 will flash in the display. AutoseT
- Select the oven temperature. Press the AutoseT pad for 325° F or the appropriate number pads.
  - Each additional press of the AutoseT pad will increase the temperature by 25°.
  - The oven temperature can be set from 170° to 550°.
- Press Convect Roast pad again or wait four seconds.
  - ROAST will stop flashing and light in the display.
  - 100° or the actual oven temperature will display. It will rise in 5° increments until the preset temperature is reached.
  - The FAN icon will start to rotate. The fan inside the oven will begin rotating after 5 minutes.



- Place food in the oven.
  - Time will start counting down once oven starts heating up.
  - To recall the set temperature during preheat, press the Convect Roast pad.
- When 75% of the set cooking time has elapsed, the oven will signal you to check the cooking progress. Check the cooking progress at this time. Cook longer if needed.
  - The oven light will remain on until the Oven Light pad is pressed.
  - Press any pad to recall the cook time remaining.
- When cooking is finished, press CANCEL pad. CANCEL
- Remove food from the oven.

### Roasting Notes:

- When convection roasting, the cooking time must be set before setting the temperature.
- If your recipe requires a preheated oven, add 15 minutes to the cooking time programmed.
- Roasting times can vary with different cuts of meat.
- It is not necessary to preheat when convect roasting large cuts of meat.



# Oven Cooking

## Cook & Hold

When using the **Cook & Hold** option, the oven begins to heat immediately after the control has been set. Then, the oven cooks for a specified length of time. When that time has elapsed, the oven will keep the food warm for up to one hour then automatically turn off.

### To set Cook & Hold:

- Press the Cook & Hold pad **once** for upper oven or **twice** for lower oven. Cook & Hold
  - HOLD will flash to indicate that you are in Cook & Hold programming.
  - 00:00 and either UPPER or LOWER will flash in the display.
- Select the amount of time you want to cook by using the number pads. Bake
  - HOLD continues to flash.
  - The time will light in the display.
  - Time can be set from 00:10 to 11:59.
- Press Bake, Convection Bake or Convection Roast (lower oven only) and select the oven temperature. Press the Autoselect pad for 350° F or the appropriate number pads. Autoselect
  - The desired function, 000 and either UPPER or LOWER will flash.
  - The oven temperature can be set from 170° F to 550° F.
- Press the desired function pad again OR wait four seconds.
  - The desired function will remain lit.
  - The cooking time will show in the display.
  - PREHEAT will show in the display.
  - The actual oven temperature will be displayed during preheat.
  - The set temperature will display when the oven is preheated.

### When the cooking time has elapsed:

- Four beeps will sound.
- WARM and HOLD will light.
- 170° appears in the display.



### After one hour in WARM HOLD:

- The oven turns off automatically.
- Press CANCEL pad and remove food from the oven.

### To cancel Cook & Hold at any time:

Press the CANCEL pad. Remove food from oven. CANCEL

## Delay Cook & Hold



### CAUTION

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

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.

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

### To set a Delayed Cook & Hold cycle:

- Press the Delay pad **once** to program the upper oven or **twice** to program the lower oven. Delay
  - DELAY flashes in the display.
  - 00:00 and either UPPER or LOWER flash in the display.
- Using the appropriate number pads, enter the amount of time you want to delay the start of the Cook & Hold cycle.
- Press the Cook & Hold pad. Cook & Hold
  - HOLD flashes.
  - DELAY flashes in the display.
  - 00:00 and either UPPER or LOWER flashes.
- Enter the amount of time you want to cook using the number pads.
- Press Bake, Convection Bake or Convection Roast (lower oven only).
- Set the oven temperature desired by pressing the Autoselect pad or the appropriate number pads. Autoselect
  - 350° will light when Autoselect is pressed.
  - After four seconds, the entered delay time will appear in the display.
  - BAKE and DELAY remain lit to remind you that a delayed Cook & Hold cycle has been programmed.

### Notes:



- Do not use Delayed Cook & Hold for items that require a preheated oven, such as cakes, cookies, and breads.
- Do not use Delayed Cook & Hold if oven is already hot.



# Oven Cooking


## Broiling (upper oven only)

### To set Broil:

- Press the Broil pad. 
  - BROIL, UPPER and SET flash.
- Press the Autoset pad **once** to set HI broil or **twice** to set LO broil. 
  - HI or LO will be displayed.

Select HI broil for normal broiling. Select LO broil 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 burner for 5 minutes before adding food.
- Place food in the oven. Close oven door.
- Turn meat once while cooking.
- When food is cooked, press the CANCEL pad.  Remove food and broiler pan from the oven.

### Broil Notes:

- For best results when broiling, use a pan designed for broiling.
- 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 lower broiling temperature is selected.
- Never cover broiler pan insert with aluminum foil. This prevents fat from draining to the pan below.
- Broiling can be done on the oven rack or remove oven rack and place broiler pan on the oven bottom.
- If more than 30 seconds elapse between pressing the Broil pad and the Autoset 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 a browned/seared exterior and rare interior, it may be necessary to decrease cook time on side one.

## Broiling Chart - Broil times are based on a 5 minute preheat.

FOODS	RACK POSITION*	SETTING	COOK TIME (MINUTES)**
<b>Beef</b> Steak, 1" thick, 4 oz. Hamburgers, 3/4" thick (up to 12) 4 oz. Hamburgers, 3/4" thick (up to 6)	on rack oven bottom on rack	HI HI HI	8 - 14 (medium) 15 - 19 (well) 12 - 15 (well)
<b>Chicken</b> Bone-in, skin-on breast Pieces	oven bottom	LO	25 - 35
<b>Fish</b> Filets Steaks, 1" thick	oven bottom oven bottom	LO LO	8 - 11 10 - 15
<b>Pork</b> Chops, 1" thick	on rack	HI	18 - 25
<b>Garlic Bread</b> 1" thick	oven bottom	LO	1 - 4

\* 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

## Keep Warm

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

### To set Keep Warm:

- Press the Keep Warm pad.
  - WARM flashes.
  - 000 and UPPER or LOWER flash in the display.
- Select the Keep Warm temperature. Press the Autoset pad or the appropriate number pads.
  - 170° will light when the Autoset pad is pressed.
  - Each press of the Autoset pad will increase the temperature by 5°.

Keep Warm

Autoset

The Keep Warm temperature can be set from 145° to 190°.

WARM and the temperature will be displayed while the function 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 Autoset pads.
  - warm for 12-15 minutes.
- To warm plates:**
  - place 2 stacks of up to four plates each in the oven.
  - press Keep Warm and Autoset pads.
  - warm for 5 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.

## Favorite

The Favorite pad allows you to save the time and temperature from a Cook & Hold Bake, Cook & Hold Convection Bake or Cook & Hold Convection Roast (lower oven only) cycle.

To set a Favorite cycle, a Cook & Hold function must be either active or just programmed.

### To set a new Favorite cycle or to save a currently running Cook & Hold as a Favorite:

- Program a Cook & Hold cycle as described in the Cook & Hold section on page 12.
- Press and hold the Favorite pad for three seconds.
  - The newly set or currently running Cook & Hold setting will be saved.
  - A double then a single beep will sound to indicate that the control has accepted the Favorite setting.

Favorite

### To start a cycle programmed into Favorite:

- Press the Favorite pad.
  - Time and temperature for the set Cook & Hold feature will be displayed. (If no Cook & Hold setting has been programmed, "nonE" is displayed.)
- Press the Bake, Convection Bake or Convection Roast (lower oven only) pad.
  - The Favorite function will begin immediately.
  - The selected function and cooking time will light in the display.

### When the cooking time has elapsed:

- The selected function will turn off.
- The WARM HOLD will light and 170° will display.

### To cancel a Favorite cycle in progress:

- Press the appropriate CANCEL pad.
- Remove food from the oven.
  - The stored Favorite setting will not be affected.

CANCEL



# Oven Cooking

## Automatic Shut-Off/Sabbath Mode

The ovens will automatically turn off after 12 hours if you accidentally leave them on.

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

1. Press and hold the Clock pad for three seconds Clock
  - “SAb” will be displayed and flash for five seconds.
  - “SAb” will then be displayed continuously until turned off or until the 72-hour time limit is reached.
  - BAKE will also be displayed if a bake cycle is in use while the oven is in Sabbath Mode.
  - All keys are inactive except CANCEL and Clock. All other functions EXCEPT BAKE (Timer, Keep Warm, Clean, etc.) are locked out during the Sabbath Mode.

### To cancel the Sabbath Mode:

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

## 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 ovens 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 degrees higher or lower than your recipe recommends, then bake. The results of the first bake should give you an idea of how much to adjust the temperature.

### To adjust the oven temperature:

1. Press the Bake pad for the appropriate oven. Bake
2. Enter 550° by pressing the appropriate number pads.
3. Press and hold the Bake pad for several seconds or until 00° appears in the display.

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

4. Press the Autoset pad to adjust the temperature.
 

Each time the Autoset 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. Temperature adjustment applies to Bake, Convect Bake and Convect Roast (lower oven only) only.

## Sabbath Mode Notes:

- Sabbath Mode can be turned on at any time with or without the ovens on.
- Sabbath Mode cannot be turned on if the keypads are locked out or when the doors are locked.
- Most prompts and messages and all beeps are deactivated when Sabbath Mode is active.
- If an oven is baking when Sabbath Mode is set, BAKE will go out at the end of the baking cycle or when the CANCEL pad is pressed. There will be no audible beeps.
- 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, the temperature display will immediately show the set temperature, rather than the actual oven cavity temperature. No preheat beep will sound.
- The self-clean cycle and automatic door lock do 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.





# Oven Cooking

## Pilotless Ignition

Your range is equipped with pilotless ignition. With this type of ignition system, the gas automatically shuts off and **the oven will not operate during a power failure.**

**A lighted match will not light the oven burner. No attempt should be made to operate the oven during a power failure.**

## Oven Fan

A convection fan is used to circulate hot air in the oven when the convection feature is selected. It automatically turns on 5 minutes after the **Convect Bake** or **Convect Roast** pads are pressed and will turn off when convection is canceled.

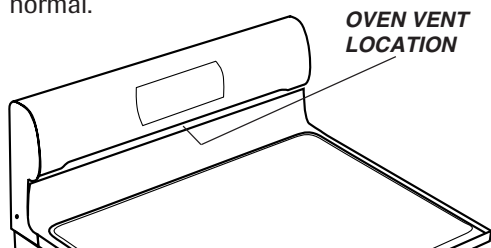
**Note:** The convection fan will automatically stop when the oven door is opened.

## 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 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 whenever an oven door is opened. When the door is closed, press the Oven Light pad to turn the oven light on or off. A beep will sound every time the Oven Light pad is pressed.



## 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 either oven bottom. Do not place pans on the oven bottom while baking or roasting in the upper or lower oven. You may place pans on oven bottom for broiling in upper oven only.**

## Oven Racks

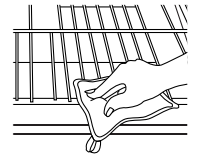
 **CAUTION**

- 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

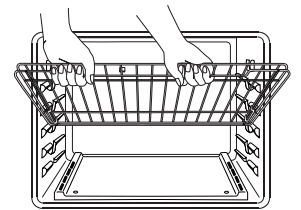
- Is equipped with one RollerGlide™ rack and two regular flat racks.

### 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.



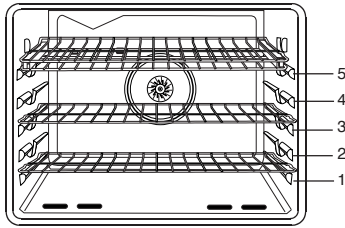
## Baking with the RollerGlide™ Rack (Lower oven only)

- For optimal baking results when baking on one rack, use the RollerGlide™ rack.
- When baking on two racks, use the RollerGlide™ rack in the top rack position, and the flat rack in the lower rack position.



# Oven Cooking

## Rack Positions (lower oven)



**RACK 5:** Use for three-rack baking. Use for two-rack baking of some baked goods such as biscuits.

**RACK 4:** Use for two-rack baking of cookies, layer cakes and other baked items.

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

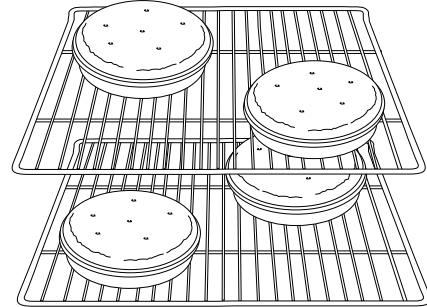
**RACK 2:** Use for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes, sheet cakes or custard pies and two-rack baking of biscuits, cookies and layer cakes.

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

## MULTIPLE RACK COOKING:

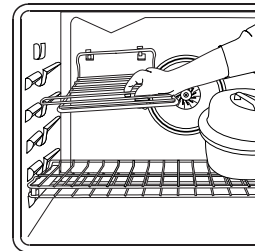
**Two rack:** Use rack positions 2 and 5, or 2 and 4.

**Three rack:** Use rack positions 1, 3 and 5. See illustration.



## 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 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 Ovens

### ! CAUTION

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

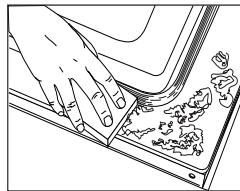
The self-clean cycle uses above-normal cooking temperatures to automatically clean the oven interior.

The oven should be cleaned regularly by wiping up spillovers to prevent excessive smoke and flare-ups. Do not allow a heavy build-up of soil to accumulate in the oven.

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

### Before Self-Cleaning

1. Turn off the oven light before cleaning as 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 or sugary 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 appropriate Clean pad.
  - CLEAN flashes.
  - SET and UPPER or LOWER flash in the display.
3. Press the Autoset pad.
  - “MEd” (Medium Soil, 3 hours) is displayed.
4. Press the Autoset pad to scroll through the self-cleaning settings.
  - “HVy” (Heavy Soil, 4 hours)
  - “MEd” (Medium soil, 3 hours)
  - “LITE” (Light Soil, 2 hours)

Choosing the soil level of the oven automatically programs the self-cleaning time.
5. After four seconds, the oven will start cleaning.
  - If the door is not closed, beeps will sound and ‘door’ will display. If the door is not closed within 30 seconds, the self-cleaning operation will be canceled and the display will return to the time of day.
  - CLEAN will appear in the display.
  - LOCK will flash in the display. Once the door locks, LOCK will remain steady.
  - The cleaning time will start counting down in the display.

#### To Delay a Self-Clean Cycle:

1. Press the Delay pad **once** for upper oven and **twice** for lower oven.
  - DELAY flashes.
  - 00:00 and UPPER or LOWER will flash in the display.
2. Enter the amount of time you want to delay the cycle using the appropriate number pads.
3. Press the appropriate Clean pad.
  - SET flashes in the display.

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

# Care & Cleaning

4. Press the Autosest pad.

- “LITE” (Light soil level) is displayed.

Autoset

5. Press the Autosest pad to scroll through the self-cleaning settings.

“HVy” (Heavy Soil, 4 hours)

“MEd” (Medium Soil, 3 hours)

“LITE” (Light Soil, 2 hours)

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

6. After four seconds, CLEAN, DELAY and UPPER or LOWER will light and LOCK will flash in the display. When the oven door latches, LOCK will stop flashing and light continuously to show that the oven is set for a delayed clean operation. The delay time will display.



## 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 and a signal will beep until the door is closed and the Clean pad is pressed again.
- If more than 30 seconds elapse between pressing the Clean pad and the Autosest pad, the program will automatically return to the previous display.
- The oven doors will be damaged if the oven doors are 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 or 1-800-688-8408 Canada.

PART	PROCEDURE
<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>Burner Caps and Sealed Gas Burners</b>	<p><b>Removable Burner Heads</b></p> <ul style="list-style-type: none"> <li>• Allow burner to cool. Remove burner cap and wash in soapy water with a plastic scouring pad. For stubborn soils, clean with a soap-filled, nonabrasive pad or Cooktop Cleaning Creme* (Part #20000001)** and a sponge.</li> <li>• Do not clean in the dishwasher or self-cleaning oven.</li> </ul> <p><b>Sealed Gas Burners</b></p> <ul style="list-style-type: none"> <li>• Clean frequently. Allow burner to cool. Clean with soap and plastic scouring pad. For stubborn soils, clean with a soap-filled, nonabrasive pad. Do not enlarge or distort holes.</li> <li>• Be careful not to get water into burner ports.</li> <li>• Use care when cleaning the ignitor. If the ignitor is wet or damaged the surface burner will not light.</li> </ul>
<b>Burner Grates - Porcelain on Cast Iron</b>	<ul style="list-style-type: none"> <li>• Wash with warm, soapy water and a nonabrasive, plastic, scrubbing pad. For stubborn soils, clean with a soap-filled, nonabrasive, plastic pad or Cooktop Cleaning Creme* (Part #20000001)** and a sponge. If soil remains, reapply Cooktop Cleaning Creme, cover with a damp paper towel and soak for 30 minutes. Scrub again, rinse and dry.</li> <li>• Do not clean in the dishwasher or self-cleaning oven.</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>• Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish.</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 burner to be sure the knobs have been correctly replaced.</li> </ul>
<b>Backguard, Cooktop and Control Panel - Porcelain Enamel</b>	<p>Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acidic or sugary spillovers, should be wiped up immediately with a dry cloth.</p> <ul style="list-style-type: none"> <li>• When cool, wash with soapy water, rinse and dry.</li> <li>• Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping.</li> <li>• Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.</li> </ul>
<b>Side Panels and Door Handles - 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 cleaners such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface.</li> </ul> <p><b>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.</b></p>



# Care & Cleaning

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 page 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 out smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack and embossed rack supports 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>

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

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



# Maintenance

## Oven Doors

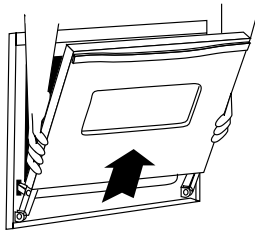
### ! CAUTION

- Do not place excessive weight on or stand on open oven doors. This could cause the range to tip over, break the doors, 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 first 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 Windows

### To protect the oven door windows:

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 an 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 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.



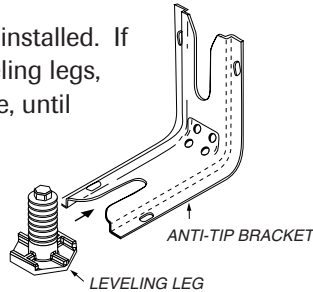
# Maintenance

## Leveling Legs

### CAUTION

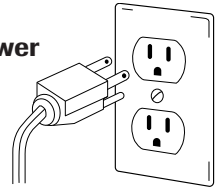
Be sure the anti-tip bracket secures one of the rear leveling legs to the floor. This bracket prevents the range from accidentally tipping.

Be sure the range is leveled when installed. If the range is not level, turn the leveling legs, located at each corner of the range, until range is level.



## Electrical Connection

Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.



*Always disconnect power to appliance before servicing.*

The three-prong grounding plug offers protection against shock hazards. **DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.**

If an ungrounded, two-hole or other type electrical outlet is encountered, **it is the personal responsibility of the appliance owner to have the outlet replaced with a properly grounded three-hole electrical outlet.**

## Removal of Gas Appliance

Gas appliance connectors used to connect this appliance to the gas supply are not designed for continuous movement. Once installed, **DO NOT** repeatedly move this gas appliance for cleaning or to relocate. If this appliance has to be moved and/or removed for servicing, follow the procedure described in the installation instructions. For information, contact Maytag Customer Assistance at 1-800-688-9900 USA or 1-800-688-2002 Canada.

To prevent range from accidentally tipping, range must be secured to the floor by sliding rear leveling leg into the anti-tip bracket.



# 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 or gas supply.</li> </ul>
<b>Surface burner fails to light.</b>	<ul style="list-style-type: none"> <li>• Check to be sure unit is properly connected to power supply.</li> <li>• Check for a blown circuit fuse or a tripped main circuit breaker.</li> <li>• Check to be sure ignitor is dry and clicking. Burner will not light if ignitor is damaged, soiled or wet. If ignitor doesn't click, turn control knob OFF.</li> <li>• Burner ports may be clogged.</li> </ul>
<b>The flame is uneven.</b>	<ul style="list-style-type: none"> <li>• Burner ports may be clogged.</li> </ul>
<b>Surface burner flame lifts off ports.</b>	<ul style="list-style-type: none"> <li>• Check to be sure a pan is sitting on the grate above.</li> </ul>
<b>Clock, icons 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 Oven Control Lockout may have been set. (See page 9.)</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 15.)</li> </ul>
<b>Baking results are not as expected or differ from previous oven.</b>	<ul style="list-style-type: none"> <li>• Check the oven temperature selected. Make sure oven is preheated when recipe or directions recommend preheat.</li> <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>• Use correct pan. Dark pans produce dark browning. Shiny pans produce light browning.</li> <li>• Check rack positions and pan placement. Allow 1-2 inches between pans and oven wall.</li> <li>• Check the use of foil in the oven. Never use foil to cover an entire oven rack. Place a small piece of foil on the rack below the pan to catch spillovers.</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 flame.</li> <li>• Aluminum foil was incorrectly used. Never line the broiler insert with foil.</li> <li>• Trim excess fat from meat before broiling.</li> <li>• A soiled broiler pan was used.</li> <li>• Preheat oven for 5 minutes before placing food in the oven.</li> <li>• Broil with the oven door closed.</li> </ul>

# Troubleshooting

PROBLEM	SOLUTION
<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 pages 18-19.</li> <li>• Check if door is closed.</li> <li>• Check if control is in Sabbath Mode. See page 15.</li> <li>• Oven may be over 400° F. Oven temperature must be below 400° F to program a clean cycle.</li> </ul>
<b>Oven did not clean properly.</b>	<ul style="list-style-type: none"> <li>• Longer cleaning time may be needed.</li> <li>• Excessive spillovers, especially sugary and/or acidic foods, were not removed prior to the self-clean cycle.</li> </ul>
<b>Oven door will not unlock after self-clean cycle.</b>	<ul style="list-style-type: none"> <li>• Oven interior is still hot. Allow about one hour for the oven to cool after the completion of a self-clean cycle. The door can be opened when the LOCK indicator word is not displayed.</li> <li>• The control and door may be locked. See page 9.</li> </ul>
<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 the 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 15.</li> </ul>

# Notes