MODELS
CRG8200B, CRG7500A,
CRG7400B

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FOR FUTURE REFERENCE

Congratulations on your choice of a Maytag gas range. On the following pages you will find information regarding the operation of your new range. By following these instructions carefully, you will be able to fully enjoy and maintain your range. Please take a moment to review the enclosed booklet, **"Cooking Made Simple"** as well. Whether you need assistance in selecting the right cookware or reviewing the dos and don'ts of baking, the answers are contained in this booklet.

Should you have any questions about using your Maytag gas range, call or write us. Be sure to provide the model and serial numbers of your range.

MAYTAG CONSUMER EDUCATION
ONE DEPENDABILITY SQUARE
NEWTON, IOWA 50208
(515) 791-8911
(Mon.–Fri., 8 am–5 pm CST)

For future reference, we suggest you retain this manual after recording the model number and serial number of this gas range in the spaces provided. This information can be found on the data plate located on the frame around the broiler drawer.

Model Number

Serial Number

IMPORTANT: Keep your sales receipt or canceled check. Proof of original purchase date is needed for warranty service.

NOTE: In our continuing effort to improve the quality of our cooking products, it may be necessary to make changes to the appliance without revising this manual. As an example, a knob on your appliance may not look like an illustration in this book.

BE SURE YOU READ THE SAFETY INSTRUCTIONS ON PAGES 1–3 BEFORE YOU START TO USE THIS RANGE.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

The following instructions are based on safety considerations and must be strictly followed to reduce the potential risks of fire, electric shock, or personal injury.

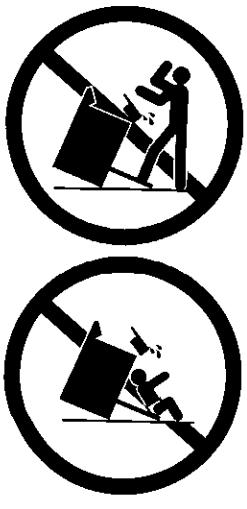
WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

– Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

– WHAT TO DO 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

- **ALL RANGES CAN TIP**
- **INJURY TO PERSONS COULD RESULT**
- **INSTALL ANTI-TIP DEVICES PACKED WITH RANGE**
- **SEE INSTALLATION INSTRUCTIONS**

Have your appliance installed and properly grounded by a qualified installer according to the installation instructions. 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.

Do not attempt to adjust, repair, service, or replace any part of appliance unless it is specifically recommended in this book. All other servicing should be referred to a qualified servicer.

To Prevent Fire or Smoke Damage

Remove packing materials 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.

Do not 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.

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 such 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.

Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.

If fire is in the oven or broiler pan, smother by closing oven door.

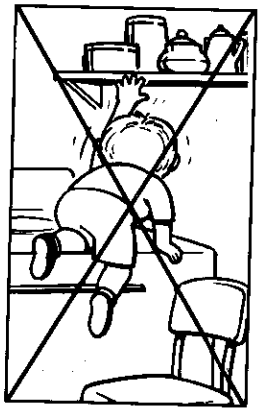
If fire is in a pan on the surface burner, cover pan. Never attempt to pick up or move a flaming pan.

Child Safety

Do not leave children alone or unsupervised near the appliance when it is in use or is still hot.

Children must be taught that the appliance and utensils in or on it can be hot.

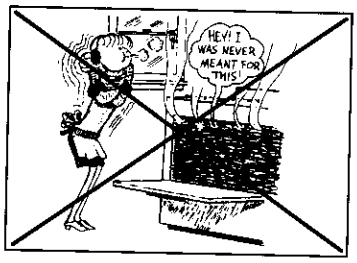
Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit. Children should never be allowed to sit or stand on any part of the appliance.



CAUTION: Do not store items of interest to children in cabinets above an appliance or on the backguard of a range. Children climbing on the appliance or the appliance door to reach items could be seriously injured.

About Your Appliance

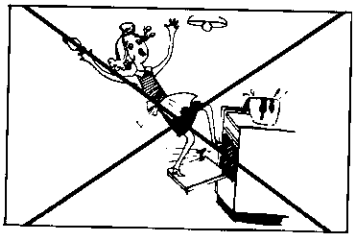
Do not use appliance as a space heater to heat or warm a room. Also, do not use the cooktop or oven as a storage area for food or cooking utensils.



Do not obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Restriction of air flow to the burner prevents proper performance and increases carbon monoxide emission to unsafe levels.

Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns.

CAUTION: Do not use an appliance as a step stool to cabinets above. Misuse of appliance doors or drawers, such as stepping, leaning or sitting on the door or drawer, may result in possible tipping of the appliance, breakage of door, and serious injuries.



WARNING: To reduce the risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device. If the range is moved from the wall, be sure the anti-tip device is engaged when the range is replaced. Look underneath range to verify that 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. Also, be sure the range is properly re-installed.

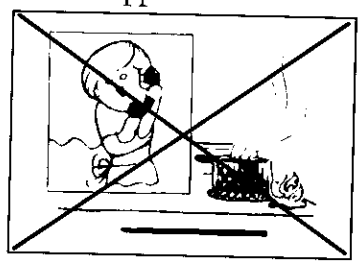
Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

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 surface cooking operations unattended at high heat settings or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite.



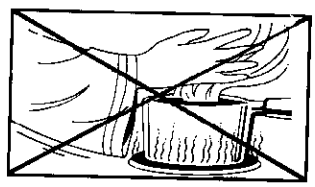
Never heat an unopened food container. Pressure build-up may cause container to burst resulting in personal injury or damage to the appliance.

Use dry, sturdy potholders. Damp potholders on hot surfaces may cause burns from steam. 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 cool before attempting to move or handle.

Do not let 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.

Loose fitting or long hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.



Always place oven racks in the desired positions while oven is cool. If a rack must be moved while hot, use a dry potholder. Always turn the oven off at the end of cooking.

Use care when opening the oven door. Let hot air or steam escape before removing 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.

Utensil Safety

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable or loose handled pans.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying.

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.

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 eyelid covers for the surface units, 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 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-Clean Oven (select models)

Clean only parts listed in this booklet. 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 oven.

Before self-cleaning the oven, remove broiler pan, oven racks, and other utensils, and wipe off excessive spillovers to prevent excessive smoke or flare-ups. **CAUTION:** Do not leave food or cooking utensils, etc., in the oven during the self-clean cycle.

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 be minimized by properly venting the burners to the outdoors.

SAVE THESE INSTRUCTIONS

ELECTRONIC CLOCK

The electronic clock and timer on your Maytag range will flash 12:00 when power is first supplied to the range or if there is a power failure. Once the time-of-day clock has been set, the display will stop flashing.

The following pads are found on your Maytag electronic clock:

Clock Pad

This pad is used to set the time of day or to display the current time when the timer is functioning.

Timer Pad

The timer can be set from 1 minute to 1 hour and 59 minutes (or two hours). It will count down by minutes.

Hour Pad

This pad is used to set the hours for the clock and timer.

Minute Pad

This pad is used to set the minutes for the clock and timer.

Setting the Clock and Timer

Clock

To set the time-of-day clock:

1. Press the CLOCK pad.
2. Press and hold the HOUR pad to set the correct hours. To change the time by a single hour, give the pad a short tap.
3. Press and hold the MINUTE pad to set the correct minutes. To change the time by a single minute, give the pad a short tap.

   For example: to set the clock for 3:15, press and hold the HOUR pad until 3 appears in the hours display. Then press and hold the MINUTE pad until 15 appears in the minutes display.

Timer

To set the timer:

1. Press the TIMER pad. 0:59 (or one hour) will appear in the display.

   The timer will automatically begin counting down in increments of one minute.
2. To set timer for less time, press the TIMER pad then press and hold the MINUTE pad until the desired time appears in the display.
3. To set timer for more than one hour (two hours is the maximum time that can be set), press the TIMER pad then press the HOUR pad. 1:59 (or two hours) will appear in the display.

   Press the MINUTE pad until the desired minutes appear in the display.

When all the time has elapsed, 0:00 will appear in the display and continuous beeps will sound indicating the timer has counted down. Press the CLOCK pad to cancel the beeps. The current time of day will reappear in the display.

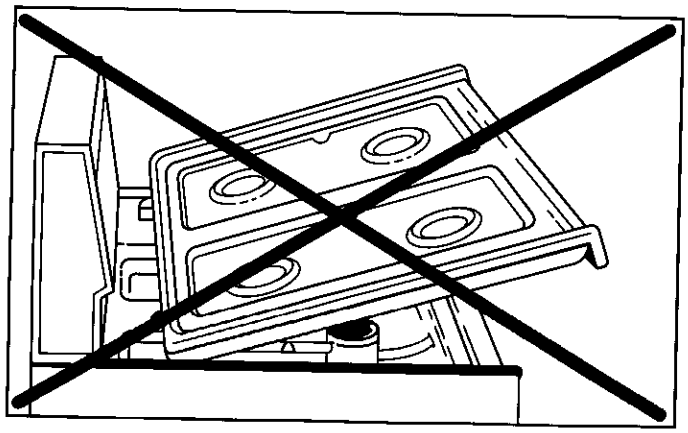
To **cancel the timer:** press the CLOCK pad and the display will return to the current time of day.

SURFACE COOKING

NOTE: The cooktop and surface burners on your gas range are different from a conventional gas range. To insure proper and efficient use of the range, please read these instructions and become familiar with its operation.

Cooktop

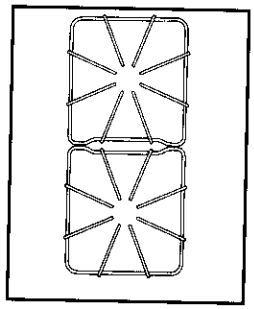
The cooktop on gas ranges with sealed burners is designed with two contoured wells which contain spills. Unlike a range with standard gas burners, **this cooktop does not lift-up nor is it removable.** To prevent damage to the range, do not attempt to lift the cooktop for any reason.



Burner Grates

CAUTION: The burner grates must be properly positioned before cooking. 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.

When reinstalling the grates, place the indented sides together so the straight sides are at the front and rear. Although the burner grates are durable, they will gradually lose their shine due to high temperatures.

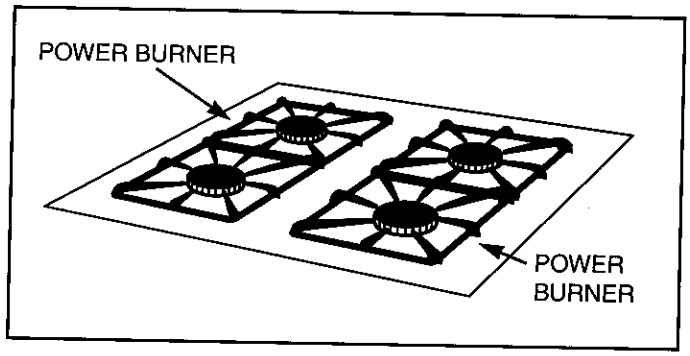


Sealed Burners

The sealed burners 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 won't seep underneath the cooktop.

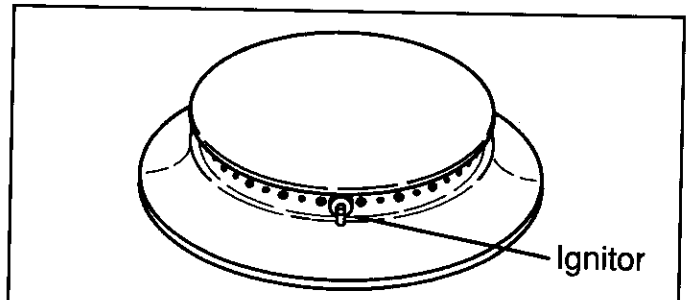
Your range features two special **Power Burners** located in the left rear and right front positions. These offer higher speed cooking that can be used to quickly bring water to a boil and for large-quantity cooking. (Power Burners are not found on the CRG8200 and CRG7400 models.)



Pilotless Ignition

Be sure all surface controls are set in the OFF position prior to supplying gas to the range.

Your range is equipped with a pilotless ignition system which eliminates the need for a constant standing pilot light. The spark ignitor is located at the back-side of each burner. When cleaning around the surface burner, use care. If a cleaning cloth should catch the ignitor, it could damage it. This will prevent the burner from lighting.



REAR VIEW OF SEALED BURNER

Lighting the Surface Burners

1. Place a pan on the burner grate.
2. Push in and turn on the knob to the START position. A clicking sound will be heard and the burner will light.
3. After the burner lights, turn the knob to the desired flame size. The clicking will not stop until the knob is turned from the START position.

NOTE: All four ignitors will spark when any surface burner knob is turned to the START position.

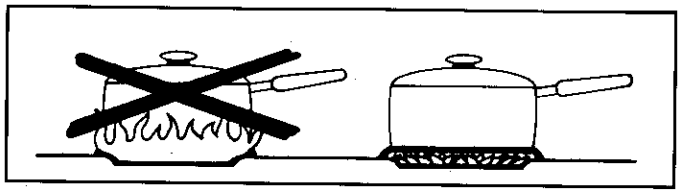
A properly adjusted burner with clean ports will light within a few seconds. If using natural gas, the flame will be blue with a deeper blue inner core; there should be no trace of yellow in the flame (this indicates an improper mixture of air/gas which wastes fuel and should be adjusted by a service technician). With LP gas, some yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.

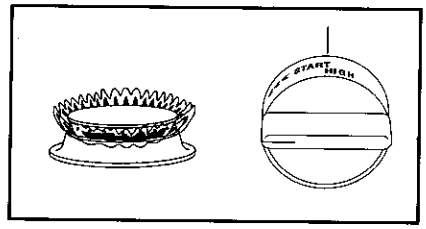
With some types of gas, you may hear a "popping" sound when the surface burner is turned off. This is a normal operating sound of the burner.

Selecting the Flame Size

If a knob is turned very quickly from HIGH to WARM, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the OFF position. Wait several seconds, then light the burner again.

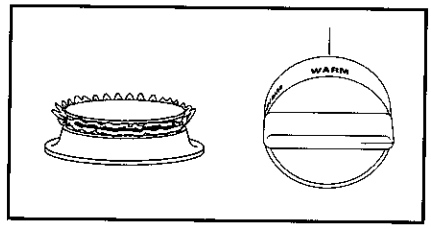
The flame should be adjusted so it does not extend beyond the edge of the pan. This instruction is based on safety considerations. Adjusting the flame size also improves your cooking efficiency, and prevents damage to any cabinets above the range.





Use a **HIGH** flame setting to quickly bring foods to a boil or to begin a cooking operation. Reduce to a lower setting to continue cooking. **Never leave food unattended over a high flame setting.**

Use a **MEDIUM** flame setting to continue a cooking operation. Food will not cook any faster when a higher flame setting is used than that needed to maintain a gentle boil. Remember, water boils at the same temperature whether boiling gently or vigorously.



Use a **WARM** flame setting to simmer or keep food at serving temperature. Some cooking may take place if the pan is covered.

Be sure to adjust the knob so there is an adequate supply of gas to maintain a stable flame on the burner. Check to be sure burner is lit and the flame is stable.

CAUTION: If the flame should go out during a cooking operation, turn the burner to the OFF position. **If a strong gas odor is detected, wait five minutes for the gas odor to disappear before relighting the burner.**

Operating During Power Failure

To operate one or more of the surface burners during a power failure:

1. Hold a lighted match to the desired surface burner head.
2. Turn the control knob to START. The burner will then light.
3. Adjust the flame to the desired level.

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 START.

USING YOUR OVEN

Every oven has its own characteristics. You may find that the cooking times and temperatures vary slightly from your old oven. This is normal.

Your Maytag range is equipped with pilotless ignition. With this type of ignition system, **the oven will not operate during a power failure or if the range is disconnected from the wall outlet.** No attempt should be made to operate the oven during a power failure.

When opening the oven door, allow steam and hot air to escape before reaching into the oven to check, add or remove food.

Baking and Roasting

(For additional baking and roasting tips, refer to **"Cooking Made Simple"** booklet.)

Setting the Oven Controls for Baking and Roasting:

The OVEN TEMP knob is used to select and maintain the oven temperature. Always turn this knob just to the desired temperature—not to a higher temperature and then back. This provides more accurate oven temperatures. Turn this knob to OFF whenever the oven is not in use.

To set your oven for baking or roasting:

1. When cool, position the racks in the oven according to what you are baking.
2. Turn the OVEN TEMP knob to the desired oven temperature. Allow 10–15 minutes for preheating.
3. Place the food in the center of the oven, allowing a minimum of one to two inches between the pan(s) and the oven walls.
4. Check the food for doneness at the minimum time given in the recipe. Cook longer if necessary. Turn the OVEN TEMP knob to OFF. Remove food from the oven.

Oven Racks

The oven racks are designed with a lock-stop edge to keep the racks from coming completely out of the oven when there is food placed on them.

To remove: Be sure the rack is cool. Pull the rack straight out until it stops. Tilt the front end of the rack up and continue pulling it out.

To replace: Tilt the front end of the rack up and place it between the rack supports. Slide it back until it clears the lock-stop position. Lower the front and slide the rack straight in.

Do not cover an entire oven rack or oven bottom with aluminum foil. This will restrict air flow.

Rack Positions

Do not attempt to change the rack positions when the oven is hot. Use the following guidelines when selecting the proper rack position. **Never place pans directly on the oven bottom.**

Rack 1: (lowest position)	Used for roasting large cuts of meat and large poultry, frozen pies, souffles or angel food cake.
Rack 2:	Used for roasting small cuts of meat, large casseroles, baking loaves of bread, cakes (in either tube, bundt or layer pans) or two-rack baking.
Rack 3: (middle position)	Used for most baked goods on a cookie sheet or jelly roll pan, or frozen convenience foods.
Rack 4:	Used for most two-rack baking.
Rack 5: (highest position)	Used for toasting bread.

Oven Light

Push the switch on the control panel marked OVEN LIGHT to turn it on and off. On select models the oven light automatically comes on whenever the oven door is opened.

Oven Vent

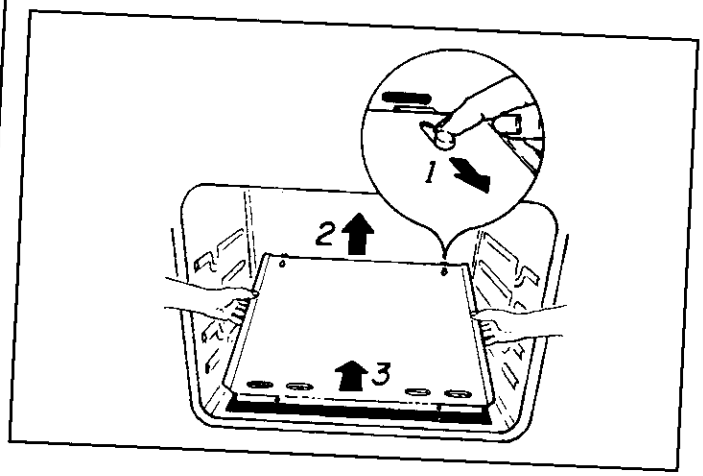
The oven vent is located on the backguard. When the oven is in use, this area may feel warm or hot to the touch. To prevent problems, do not block the vent opening.

Oven Bottom

To protect the oven bottom against spillovers, use the correct pan size. The oven bottom can be removed for cleaning if spillovers occur.

To remove: When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven. Lift the rear edge of the oven bottom slightly, then slide it back until the front edge of the oven bottom clears the oven front frame. Remove the oven bottom from the oven.

To replace: Fit the front edge of the oven bottom into the front frame. Lower the rear of the oven bottom and slide the catches back to lock the oven bottom into place.



Broiling

For best results, use the broiler pan and insert supplied with your range.

(For additional broiling tips, refer to **"Cooking Made Simple"** booklet.)

Broiler Drawer

To remove: Pull the drawer out to the first stop position. Lift up the front of the drawer and pull it to the second stop position. Grasp the sides and lift up and out to remove.

To replace: Fit the ends of the drawer glides into the rails. Lift up the drawer front and gently push in to the first position. Lift up the drawer again and continue to slide it to the closed position.

Setting the Controls for Broiling:

1. Before broiling, trim excess fat to prevent excessive spattering or smoking. Cut slashes in the outer edges of the meat to prevent curling during cooking.
2. Turn the OVEN TEMP knob to Broil.
3. Place the broiler pan on the recommended rack position shown in the broiling chart. Generally for a brown exterior and rare interior, the meat should be close to the burner. Place the pan further down if you want the meat well done.
4. Follow the suggested times in the broiling chart. **Meat should be turned once about halfway through its cooking time.**
5. Check the doneness by cutting a slit in the meat near the center to check the color.

Broiling Chart

Until you become more familiar with your new range, use the following chart as a guide when broiling foods.

Food/ Thickness	Rack Position	Doneness	Total Broil Time (minutes)
Beef Patties			
¾-inch	middle	well	15–20
Beef Steak			
1-inch	middle	medium	15–20
1-inch	middle	well	20–25
Chicken Pieces	bottom	well	30–45
Fish			
1-inch	middle	flaky	12–15
½-inch	middle	flaky	8–12
Ham Slice (precooked)			
½-inch	middle	heated	8–12
Pork Chops			
1-inch	bottom	well	30–35

RANGE CLEANING CHART

Cleaning Agents*

Many different cleaning agents are recommended for the various parts of the ranges. **Read product labels for specific recommendations.** The following brand names may help you to make an appropriate selection:

1. Mild abrasive cleaners such as Bon Ami, Soft Scrub, Smart Scrub, Baking Soda.
2. Mild liquid sprays such as Fantastik, Formula 409.
3. Glass cleaners such as Windex and Glass Plus.
4. Non-abrasive plastic and nylon scouring pads.

DO NOT USE abrasive cleansing powders such as Comet, soap-filled scouring pads like S.O.S. or Brillo, commercial oven cleaners, or an automatic dishwasher detergent **except when indicated.**

Be certain all range parts are cool before removing any part or cleaning the unit to avoid damage. Any parts that are removed for cleaning should be replaced correctly.

*Brand names of cleaning agents are trademarks of the respective manufacturers.

Parts	Cleaning Agents	Tips and Precautions
Baked Enamel: Side Panels Storage Drawer	Soap and water Mild liquid cleaner Glass cleaner	Wash, rinse, dry with soft cloth. Do not use oven cleaner or abrasive agents.
Broiler Pan and Insert	Soap and water Plastic or soap-filled scouring pad Dishwasher	Pretreat the broiler pan and insert with a non-stick vegetable coating such as Pam or Mazola to make cleaning easier. Soaking makes cleaning easier.
Burner Grates	Soap and water Soap-filled scouring pads Dishwasher	Clean grates with soap and water or in the dishwasher. Clean stubborn soil with soap-filled scouring pad. Thoroughly clean grease spatters from grey grates (select models) before next use. Grates may be removed, placed on newspapers and carefully sprayed with commercial oven cleaner (spraying other areas could damage surfaces). Place in plastic bag overnight for heavy soils. Follow manufacturer's instructions.
Control Knobs	Soap and water Mild liquid sprays Glass cleaners	Remove knobs by pulling forward. Wash, rinse, dry with soft cloth. Do not soak knobs in water. Do not use abrasive cleaning agents.
Glass Oven Door/ Window	Soap and water Glass cleaners	Avoid using excessive amounts of water which may seep under or behind glass.
Manual Clean Oven Interior	Soap and water Mild abrasive cleaners and plastic pads Commercial oven cleaner	Do not use metallic scouring pads because they will scratch the surface. When using commercial oven cleaners follow the manufacturer's instructions. Wipe up acid spills (lemon, tomato or milk based foods) as soon as oven is cool with soap and water. If the spill is not wiped up, it may discolor the porcelain. **To make cleaning easier, remove oven door, if desired (see page 11).**
Metal Finishes and Trim Door Handle	Soap and water Mild abrasive cleaners	Do not use oven cleaner or abrasive agents. Polish with a soft cloth.
Oven Racks	Soap and water Plastic scouring pads Cleansing powders Soap-filled scouring pads	If racks are left in oven during a self-clean cycle (select models) they will discolor and may become difficult to slide. A thin coat of vegetable oil on rack edges will make sliding easier.

Continued on next page

Range Cleaning Chart (continued)

Parts	Cleaning Agents	Tips and Precautions
Plastic Finishes: Back Panel End Caps	Soap and water Mild liquid sprays	Do not use oven cleaner, abrasive or caustic cleaning agents on plastic finishes. These cleaning agents will scratch or mar the finish. To prevent staining or discoloration, remove fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) soils immediately with a dry paper towel or cloth. When surface is cool, clean with soap and water; rinse, and dry.
Porcelain Enamel Cooktop	Soap and water Mild abrasive cleaners Mild liquid sprays	Wipe up all spillovers immediately with a dry cloth—especially acid spills (milk, fruits, tomato, etc.). **Never wipe a warm or hot surface with a damp cloth as cracking and chipping may result.** ***NOTE:*** Do not use abrasive cleaning agents such as steel wool pads. These products will scratch the surface.
Sealed Gas Burners	Soap and water Plastic scouring pads Soap-filled scouring pads	All spillovers should be cleaned promptly when the surface is cool. (Cleaning a hot burner cap may cause the porcelain to crack.) To prevent liquids from entering the gas tube opening, clean carefully. Do not allow liquids to enter the gas tube opening. Remove stubborn soil from the top of the sealed burner by using soap-filled or plastic scouring pad, taking extreme care not to allow the cleanser to seep into the gas ports. Cleansers may block the gas ports and affect the flame. Clean the gas ports with a straight pin. Do not enlarge or distort the ports. Do not use a wooden toothpick since it may break off and clog the ports.

Removing Range for Cleaning and Servicing

When necessary, follow these procedures to remove appliance for cleaning or servicing:

1. Shut off the gas supply to the appliance.
2. Disconnect the electrical supply to the appliance.
3. Disconnect gas supply tubing to appliance.
4. Slide range forward to disengage range from the anti-tip bracket. (See Installation Instructions for location of bracket.)
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection. (See Installation Instructions for gas leak test method.)

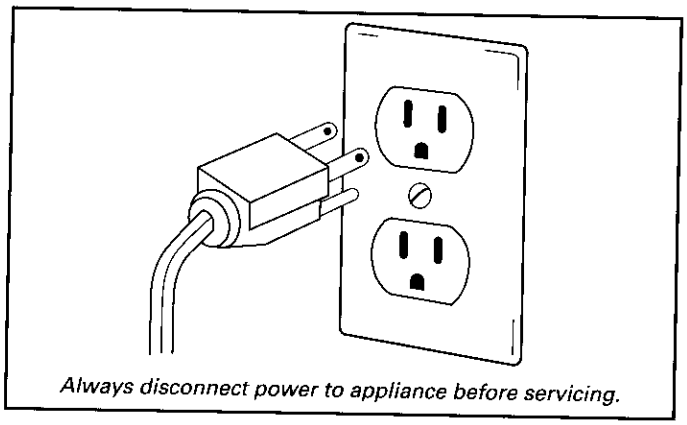
NOTE: A trained service technician should make the gas installation, disconnection and reconnection of the gas supply to the appliance.

MAINTENANCE

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.

If an ungrounded, two-hole or other type electrical outlet is encountered, **it is the personal responsibility of the appliance owner to have receptacle replaced with a properly grounded three-hole electrical outlet.** The three-prong grounding plug is provided for protection against shock hazards. **Do not cut or remove the third grounding prong from the power cord plug.**



Always disconnect power to appliance before servicing.

Proportional Valve Adjustment

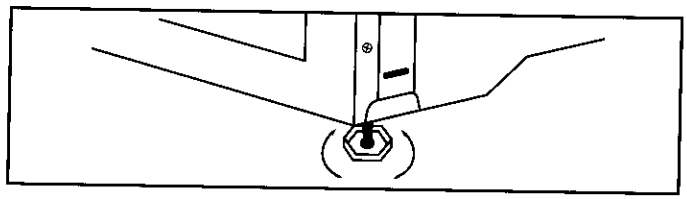
The WARM setting should produce a stable flame when turning the knob from HIGH to WARM. The flame should be 1/8 inch or lower and must be stable on all ports.

To adjust: Operate burner on HIGH for about 5 minutes to preheat burner cap. Turn knob back to WARM; remove knob, and insert a small screwdriver into the center of the valve stem. Adjust flame size by turning adjustment screw in either direction. Flame must be of sufficient size to be stable on all burner ports. If flame adjustment is needed, adjust ONLY on the WARM setting. Never adjust flame size on a higher setting.

NOTE: All gas adjustments should be done by a qualified servicer only.

Leveling Legs

Some floors are not level. For proper baking, your range must be level. The leveling legs are located on each corner of the base of the range. Level the range by turning the legs.



WARNING: To reduce the risk of accidental tipping of the range, it must be secured by an anti-tip device. To check if the device is installed properly, use a flashlight and look underneath the range to see that one of the rear leveling legs is engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor, if properly engaged.

Lift-Off Oven Door

To remove: Open the door to the first stop position (about 4–6 inches) and grasp the door with both hands at each side. Do not use the door handle to lift the door. Lift up evenly until the door clears the hinge arms.

To replace: Grasp the door at each side, align the slots in the door with the hinge arms and slide the door down onto the hinge arms until it is completely seated on the hinges.

Do not attempt to open or close the door until it is completely seated on the hinge arms. Do not operate the oven unless the door is in place. When baking, be sure the door is completely closed or baking results will be affected.

CAUTION: The hinge arms are spring mounted and will slam shut if accidentally hit. Never place your fingers between the hinges and the front oven frame to avoid possible injury.

Light Replacement

Before replacing the oven light bulb, **disconnect power to the range.** Be sure the bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break. Carefully remove bulb. Replace with a 40 watt appliance bulb. Reconnect the power to the range and reset the clock to the current time of day.

RANGE WARRANTY

Full One Year Warranty

For **one (1) year** from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranty

After the first year from the date of original retail purchase, through the second year, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

Third Through Fifth Year

After the second year from the date of original retail purchase through the fifth year, all of the following components which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

These components include:

All Electronic Clocks: on electric or gas ranges.

Electric Heating Elements: Includes all surface elements (solid disc, coil and smooth top), glass cooking surfaces, broil elements and oven bake elements on electric ranges.

Third Through Tenth Year

After the second year from the date of original retail purchase through the tenth year, sealed gas burners on gas ranges which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

Canadian Residents

This warranty covers only those appliances installed in Canada that have been listed with Canadian Standards Association unless the appliances are brought into Canada due to transfer of residence from the United States to Canada.

Limited Parts Warranty Outside The United States Or Canada

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located outside the United States or Canada.

This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

To Receive Warranty Service

To locate an authorized service company in your area contact the Maytag dealer from whom your appliance was purchased; or call Maytag Customer Service. Should you not receive satisfactory warranty service, call or write:

Maytag Customer Assistance
% Maytag Customer Service
P.O. Box 2370
Cleveland, TN 37320-2370
US 1-800-688-9900
CANADA 1-800-688-2002

When contacting Maytag Customer Service be sure to provide the model and serial number of your appliance, the name and address of the dealer from whom you purchased the appliance and the date of purchase.

Should you still have a problem, write to: Major Appliance Consumer Action Program, 20 North Wacker Drive, Chicago, Illinois 60606. MACAP is an industry sponsored but independent group of consumer experts who receive and act on complaints from appliance owners.

NOTE: When writing about an unsolved service problem, please include the following information:

(a) Your name, address and telephone number;
(b) Model number and serial number (found on the data plate) of your appliance;
(c) Name and address of your dealer and date the appliance was bought;
(d) A clear description of the problem you are having.

Common Baking Problems and Causes

If you have carefully followed the basic instructions and still experience poor results, these suggestions may be helpful.

Problem	Cause
Slow baking or roasting.	Baking or roasting time too short. Temperature too low. Oven out of calibration. Old oven out of calibration. Incorrect use of aluminum foil. Oven not preheated. Oven door opened frequently. Too many pans on racks.
Cakes are uneven.	Pans touching each other or oven walls. Batter uneven in pans. Oven temperature too low or baking time too short. Range not level. Undermixing. Too much liquid.
Cakes high in the middle.	Temperature too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls.
Cakes fall.	Too much shortening or sugar. Too much or too little liquid. Temperature too low. Old or too little baking powder. Pan too small. Oven door opened frequently.
Cakes don't brown on the bottom.	Oven not preheated. Pans darkened, dented or warped.
Cakes don't brown on the top.	Oven temperature too low. Overmixing. Too much liquid. Incorrect pan size or too little batter in pan. Oven door opened too often.
Cakes, cookies, biscuits too brown on the bottom.	Oven not preheated. Pans touching each other or oven walls. Using glass, darkened, warped or dull finish metal pans. Incorrect rack position. Incorrect use of aluminum foil.

Problem	Cause
Excessive shrinkage.	Too little leavening. Overmixing. Pan too large. Oven temperature too high. Baking time too long. Pans too close to each other or oven wall.
Crumbly or dry texture.	Improper measurement of sugar, baking powder, liquid or fat. Old baking powder. Oven temperature too high. Baking time too long.
Uneven texture.	Too much liquid. Undermixing. Oven temperature too low. Baking time too short.
Cakes have tunnels.	Not enough shortening. Too much baking powder. Overmixing. Oven temperature too high.
Cakes crack on the top.	Batter overmixed. Oven temperature too high. Too much leavening.
Cakes not done in the center.	Temperature too high. Pan too small.
Pie crust edges too brown.	Oven temperature too high. Pans touching each other or oven wall. Edges of crust too thin.
Pies don't brown on the bottom.	Using shiny metal pans.
Pies have soaked crust.	Temperature too low at start of baking. Filling too juicy. Using shiny metal pans.

Roasting

Roasting is the method for cooking large, tender cuts of meat uncovered, without adding moisture.

General Tips

Most meats are roasted at 325°F. It is not necessary to preheat the oven. Place the roasting pan on a rack which has been placed in either of the two lowest rack positions.

Use tender cuts of meat weighing three pounds or more. Some good choices are: beef rib, ribeye, top round, high quality tip and rump roast, pork leg and loin roast, veal and lamb leg, shoulder roast and cured and smoked hams.

Season meat, if desired, either before or after roasting. Rub into the surface of the roast if added before cooking.

Place the meat fat-side-up on a rack in a shallow roasting pan. Placing the meat on a rack holds it out of the drippings, thus allowing better heat circulation for even cooking. As the fat on top of the roast melts, the meat is basted naturally, eliminating the need for additional basting.

The cooking time is determined by the weight of the meat and the desired doneness. For more accurate results, use a meat thermometer. Insert it so the tip is in the center of the thickest part of the meat. It should not touch fat or bone.

Remove the roast from the oven when the thermometer registers approximately 5°F below the doneness wanted. As the meat stands, the temperature will rise.

NOTE: For more information on cooking meat and poultry, contact the USDA Meat and Poultry Hotline at 1-800-535-4555.

Roasting Chart (Thawed Meats Only)

Cut of Meat	Approximate Weight (pounds)	Oven Temperature in °F (not preheated)	Internal Temperature	Approximate Roasting Time (min. per pound)*
Beef				
Rib Roast (cut side down)	4 to 8	325°	140° (rare)	25-30
			160° (medium)	30-35
Rib Eye Roast	4 to 6	325°	140° (rare)	25-30
			160° (medium)	30-35
Loin Tenderloin Roast	2 to 3	400°	140° (rare)	20-25
Top Sirloin Roast	3 to 6	325°	140° (rare)	25-30
			160° (medium)	30-35
Pork				
Shoulder Blade Roast, Boneless	4 to 6	325°	160°	35-45
Shoulder Blade Roast	4 to 6	325°	160°	30-40
Loin Blade or Sirloin Roast	3 to 4	325°	160°	35-45
Ham, Half (fully cooked)	5 to 7	325°	140°	25-35
Ham, Half (cook-before-eating)	5 to 7	275°	160°	35-45
Lamb				
Shoulder Roast, Boneless	3-1/2 to 5	325°	160° (medium)	35-40
			170° (well)	40-45
Leg, Whole	5 to 7	325°	160° (medium)	30-35
			170° (well)	35-40
Veal				
Rib Roast	3 to 5	325°	170°	40-45
Shoulder, Boneless	4 to 6	325°	170°	40-45
Poultry				
Turkey, unstuffed**	12 to 16	325°	180°-185°	18-20
	16 to 20	325°	180°-185°	16-18
	20 to 24	325°	180°-185°	14-16
Turkey, Breast	3 to 8	325°	180°	30-40
Chicken, Fryer	2-1/2 to 3-1/2	375°	185°	20-24
Chicken, Roaster	4 to 6	375°	185°	20-25

*Times are approximate and may vary depending on the type of range used.

**Stuffed turkeys take longer to cook; refer to cookbooks for approximate time.

Broiling

Broiling is a method of cooking used for tender steaks, chops, hamburgers, chicken, fish, and some fruits and vegetables. The food is placed directly under the burner. The degree of doneness is determined by the distance between the meat and the burner, and the length of broiling time.

General Tips

Broiling requires the use of the broiler pan and insert supplied with your range. It is designed to drain excess liquid and fat away from the cooking surface to prevent spatters, smoke and fire.

For easier clean-up, line the broiler pan (bottom piece) with aluminum foil and spray the insert with a non-stick vegetable coating. Do not cover the broiler pan insert with aluminum foil as this prevents fat from draining into the pan below. The broiler can be preheated, however, do not preheat the broiler pan.

To prevent excessive spattering and smoking, trim excess fat from the meat. Increasing the distance between the meat and the heat source will also help.

The distance from the heat source depends on the thickness of the meat. Thin cuts (3/4 to 1 inch) should be placed 2-3 inches from the heat; thicker cuts should be placed 3-5 inches from the heat. Broil until the top of the meat is browned. It should be approximately half cooked by the time the top is browned.

If you plan to season the meat, it is better to do so after the surface has browned. Salt tends to delay browning which can result in overcooking. Salting before cooking also draws the juices out of the meat, causing dryness.

Never leave a soiled broiler pan in the oven after broiling. Drippings might become hot enough to ignite if exposed directly to the burner.

Setting the Controls

1. Before broiling, trim excess fat to prevent excessive spattering or smoking. Cut slashes in the outer edges of the meat to prevent curling during cooking.
2. Turn the OVEN TEMP knob to Broil.
3. Place the broiler pan on the recommended rack position shown in the broiling chart. If the food is placed too close to the burner, overbrowning and smoking may occur. Generally for a brown exterior and rare interior, the meat should be close to the burner. Place the pan further down if you want the meat well done.
4. Follow the suggested times in the broiling chart. Meat should be turned once about halfway through its cooking time.
5. Check the doneness by cutting a slit in the meat near the center to check the color.

Broiling Chart

Until you become more familiar with your new range, use the following chart as a guide when broiling foods.

Food	Quantity &/or Thickness	Position	Doneness	Approx. Minutes/Side 1st Side	2nd Side
Bacon	thick slice	middle	well	4-5	1-2
Beef Patties	¾" thick	middle	rare	3-4	2-3
		middle	medium	5-6	3-4
		middle	well	5-6	4-5
Steaks	1" thick	bottom	rare	3-4	3-4
		bottom	medium	5-7	4-6
		bottom	well	7-8	6-7
	1½" thick	bottom	rare	7-8	5-6
		bottom	medium	8-10	6-8
		bottom	well	10-11	8-9
Chicken Breast Halves		bottom	well	8-9	7-8
Fish Fillets	1" thick	middle		5-6	3-5
	½" thick	middle		4-5	3-5
Ham Slices (precooked)	½" thick	middle		5-6	4-5
Pork Chops (450°)	1" thick	bottom	well	12-14	8-9
Weiners/Sausage (precooked)		middle		2-4	2-3

CARE AND CLEANING

Gas Burners and Cooktop

Clean the surface burners as necessary with warm soapy water. Remove any stubborn soil by soaking the burner, then scouring it with a powdered cleanser or a soap-filled scouring pad.

Clean the gas ports with a straight pin. Do not enlarge or distort the ports. Do not use a wooden toothpick since it may break off and clog the port.

Do not clean the burners with any of the following caustic cleaners: commercial oven cleaner, dishwasher detergent, or metal polishes. These will damage the finish. Do not clean the burners in the dishwasher.

The burner and burner tube must be dry before use. They can be dried in an oven set on Warm.

Porcelain Cooktop

The cooktop on your range is designed with two contoured wells which contain spills until they can be wiped up.

All spillovers, especially acidic spillovers, should be wiped up as soon as possible with a dry cloth. To prevent possible cracking or chipping of the porcelain, never wipe a warm or hot surface with a damp cloth. Once the surface is cool, clean with warm, sudsy water.

Do not use abrasive or caustic cleaning agents on the porcelain finish for they will permanently damage the finish.

Lift Up Cooktop

Your Maytag range features an "upswept" cooktop that can be lifted up for convenient access to the area under the cooktop. The top is hinged and can be raised but not removed.

To lift upswept cooktop: When cool, grasp the front edge of the cooktop and gently lift up until the two automatic prop rods at the front of the cooktop snap into place.

To lower the cooktop: Hold the front edge of the cooktop and carefully push back on each prop rod to release the notched support. Then gently lower the top into place. The prop rods will slide into the range frame.

Manual Clean Oven

You may clean the porcelain enamel oven interior of your Maytag range using a commercial oven cleaner. Be sure to follow all the package instructions and avoid getting the oven cleaner on any of the other surfaces of the range.

Your oven may also be cleaned with warm sudsy water, mild abrasive cleaners and plastic scouring pads. Do not use metallic scouring pads because they can scratch the surface. Never wipe a warm or hot surface with a damp cloth as cracking and chipping may result.

For more information on cleaning your Maytag range, refer to the cleaning chart on pages 17-18.

RANGE CLEANING CHART

Cleaning Agents*

Many different cleaning agents are recommended for the various parts of the ranges. The following brand names may help you to make an appropriate selection:

1. Mild abrasive cleaners such as Bon Ami, Soft Scrub, Bar Keepers Friend, Cameo.
2. Mild liquid sprays such as Fantastik, Formula 409.
3. Glass cleaner such as Windex, Glass Plus.
4. Plastic and nylon scouring pads.

DO NOT USE abrasive cleansing powders such as Comet or Zud, soap-filled scouring pads like S.O.S. or Brillo, commercial oven cleaners, or an automatic dishwasher **except when indicated.**

Be certain all range parts are cool before handling to avoid damage.

*Brand names of cleaning agents are trademarks of the respective manufacturers.

Part	Cleaning Agents	Tips and Precautions
Baked Enamel: Side Panels Control Panel Broiler Drawer	Soap and water Mild liquid sprays Glass cleaners	Wash, rinse, dry with soft cloth. Do not use oven cleaner or abrasive agents.
Broiler Pan and Insert	Soap and water Plastic or soap-filled scouring pads Dishwasher	Pretreat the broiler pan and insert with a non-stick vegetable coating such as Pam or Mazola to make cleaning easier. Soaking makes cleaning easier.
Burner Box	Soap and water Mild abrasive cleaners Plastic scouring pads Mild liquid sprays	To clean, remove surface burners.
Burner Grates	Soap and water Soap-filled scouring pads Dishwasher	
Control Knobs	Soap and water Mild liquid sprays Glass cleaners	Wash, rinse, dry with soft cloth. For ease of cleaning, remove knobs by pulling forward.
Gas Surface Burners	Soap and water Mild abrasive cleaners Abrasive cleansing powders Plastic scouring pads Soap-filled scouring pads	Scrubbing may be necessary to remove burned-on soil. Clean ports with a straight pin. Do not use wooden toothpick as it may break off and clog the port. Burner and tube must be dry before use. Do not wash in dishwasher.
Metal Finishes and Trim	Soap and water Mild abrasive cleaners	Do not use oven cleaner or abrasive agents. Remove stubborn soil with a paste of mild abrasive cleaner and water. Polish with a soft cloth.

Continued on next page

Range Cleaning Chart (continued)

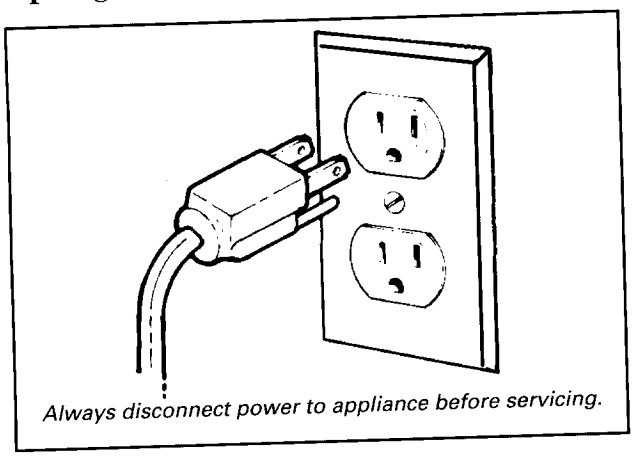
Part	Cleaning Agents	Tips and Precautions
Oven Interior Manual Clean	Soap and water Mild abrasive cleaners and plastic pads Commercial oven cleaner	**Do not** use metallic scouring pads because they will scratch the surface. When using commercial oven cleaners follow the manufacturer's instructions.
Oven Racks	Soap and water Plastic scouring pads Cleansing powders Soap-filled scouring pads	If racks become difficult to slide, a thin coat of vegetable oil on the underside of the rack will make sliding easier.
Oven Window	Soap and water Glass cleaners	Avoid using excessive amounts of water which may seep under or behind glass.
Plastic Finishes: Door Handle Control Panel Trim Endcaps Manifold Panel	Soap and water Mild liquid sprays	Do not use abrasive cleansers.
Porcelain Enamel Top and Back Panel	Soap and water Mild abrasive cleaners Mild liquid sprays	Wipe up all spillovers immediately with a **dry** cloth – especially acid spills (milk, fruits, tomato, etc.). **Never wipe a warm or hot surface with a damp cloth as cracking and chipping may result.**

MAINTENANCE

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.

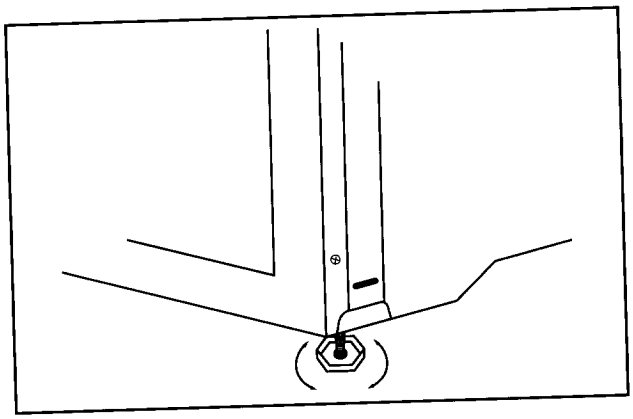
If an ungrounded, two-hole or other type electrical outlet is encountered, **it is the personal responsibility of the appliance owner to have receptacle replaced with a properly grounded three hole electrical outlet.** The three-prong grounding plug is provided for protection against shock hazards. **Do not cut or remove the third grounding prong from the power cord plug.**



Always disconnect power to appliance before servicing.

Leveling Legs

Some floors are not level. For proper baking, your range must be level. The leveling legs are located on each corner of the base of the range. Level the range by turning the legs.



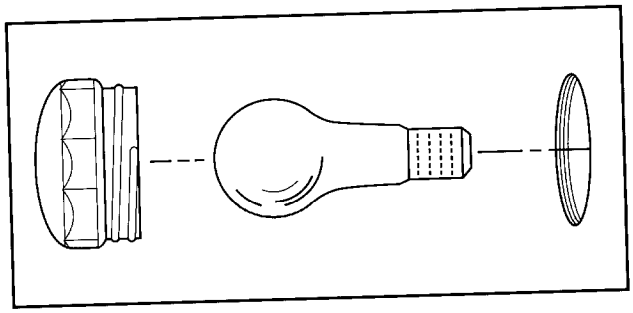
WARNING: To reduce the risk of accidental tipping of the range, it must be secured by a properly installed anti-tip device. To check if the device is installed properly, use a flashlight and look underneath the range to see that one of the rear leveling legs is engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor, if properly engaged.

Light Replacement

Before replacing the light bulb, **disconnect the power to the range.** Be sure the bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

To Replace Oven Light

Very carefully unscrew the lens cover with a dry potholder to prevent possible harm to hands, then very carefully remove the bulb with a dry potholder. Replace with a 40 watt appliance bulb. Reconnect the power to the range and reset the clock to the current time-of-day.



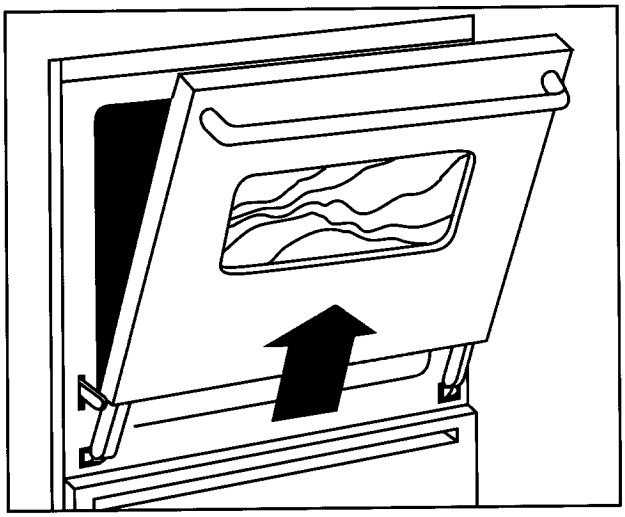
Oven Door

Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could damage the door, cause the range to tip over and possibly injure the user.

When opening the oven door, allow steam and hot air to escape before reaching into the oven to check, add or remove food.

To Remove Lift-Off Door

Open the door to the first stop position (opened about 4-6 inches) and grasp the door with both hands at each side. Do not use the door handle to lift the door. Lift up evenly until the door clears the hinge arms.



CAUTION: The hinge arms are spring mounted and will slam shut against the range if accidentally hit. **Never place your hand or fingers between the hinges and the front oven frame.** You could be injured if the hinge snaps back.

To Replace Door

Grasp the door at each side, align the slots in the door with the hinge arms and slide the door down onto the hinge arms until it is completely seated on the hinges.

Do not attempt to open or close the door until the door is completely seated on the hinge arms. Never turn the oven on unless the door is properly in place. When baking, be sure the door is completely closed. Your baking results will be affected if the door is not securely closed.

Removing Range for Cleaning and Servicing

When necessary, follow these procedures to remove the appliance for cleaning or servicing:

1. Shut off the gas supply to the appliance.
2. Disconnect the electrical supply to the appliance.
3. Disconnect the gas supply tubing to the appliance.
4. Slide the range forward to disengage the range from the anti-tip bracket. (See the Installation Instructions for location of the bracket.)
5. Reverse the procedure to reinstall. If the gas line has been disconnected, check for gas leaks after reconnection. (See the Installation Instructions for the gas leak test method.)

Broiler Drawer

Store a clean broiler pan and insert in the broiler drawer.

To Remove the Drawer

Pull the drawer out to the first stop position. Lift up the front of the drawer and pull it to the second stop position. Grasp the sides and lift up and out to remove the drawer.

To Replace the Drawer

Fit the ends of the drawer glides onto the rails. Lift up the drawer front and gently push in to the first stop position. Lift up the drawer again and continue to slide the drawer to the closed position.

BEFORE YOU CALL FOR SERVICE

Check these points if...

Part or all of your gas range does not operate

- Is the range plug loose or disconnected from the electrical outlet (if not wired direct to the electrical supply)?
- Is the gas supply connected or turned on?
- Are any house fuses blown or circuit breakers tripped?
- Has the power or gas supply to the home been interrupted?
- Are the oven controls properly set?
- Was the electronic control (select models) correctly set?
- Is the oven set for delay start? (select models)

Surface burner fails to light or is unstable

- Are any burner ports clogged?
- Is the burner properly positioned?
- Is the range plug disconnected from the electrical outlet (if not wired direct to the electrical supply)?

Food not baking correctly

- Are the oven racks properly placed for baking? (see Baking Chart)
- Have you used aluminum foil correctly?
- Was the oven preheated as recommended?
- Are the controls for bake operations properly set?
- Are the range and oven racks level?
- Was good cookware/bakeware of the proper size used?
- Are you using a tested recipe from a reliable source? The oven thermostat on your new range may be more accurate than the one on your old range.
- Is there 1-2 inches of space between pans and the oven sides?
- Is the oven bottom positioned correctly?
- Was the oven vent covered or blocked on the range surface?

Food does not broil properly

- Are the controls for broiling set properly? (see Broiling section)
- Was the proper rack position used? (see Broiling section)
- Was the broiler pan provided with the range used?
- Was aluminum foil used on the broiler pan insert, blocking the slits for fat drainage?

Oven light does not operate

- Is the bulb loose or burned out?
- Is the light switch in the On position?

CONSUMER PUBLICATIONS

For more information, order the following booklets from Maytag at the prices indicated. Send your name, address, booklet title, form number and payment to: Consumer Education Dept., Maytag Company, One Dependability Square, Newton, IA 50208. Allow 4-6 weeks for delivery.

Cooking Made Simple – 272YG ..... 50¢

Taking the Lid Off Cooktop Choices – 298YG ..... 50¢

Before You Call (avoiding unnecessary service calls) – 206YG ..... 50¢

Appliance Buying Guides ..... 50¢ EACH

- Washer — 211YG
- Dryer — 212YG
- Dishwasher — 213YG
- Electric Range — 214YG
- Gas Range — 215YG

RANGE WARRANTY

Full One Year Warranty

For **one (1) year** from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranty

After the first year from the date of original retail purchase, through the second year, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

After the second year from the date of original retail purchase, through the fifth year, solid disc electric heating elements, sealed gas burners, smooth top heating elements and glass cooking surface (if range so equipped) which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

Canadian Residents

This warranty covers only those appliances installed in Canada that have been listed with Canadian Standards Association unless the appliances are brought into Canada due to transfer of residence from the United States to Canada.

Limited Parts Warranty Outside The United States Or Canada

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located outside the United States or Canada.

This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

To Receive Warranty Service

First: Call or write the MAYTAG dealer from whom your appliance was purchased or the authorized service firm designated by the dealer.

If you have moved from the selling dealer's service area call or write any authorized MAYTAG dealer or authorized service firm at your new location. Check the telephone directory yellow pages to identify the dealer or service firm in your area.

Second: Should your contact with the dealer or the service firm fail to satisfactorily resolve the problem, contact the manager of the dealership or the manager of the service firm for assistance.

Third: Should you not receive satisfactory warranty service from one of the above or need help in identifying an authorized service firm write:

MAYCOR Appliance Parts and Service Company
A division of Maytag Corporation
P.O. Box 2370
Cleveland, TN 37311

Arrangements for warranty service will be made. If the problem is urgent, call MAYCOR at (615) 472-3333.

When contacting MAYCOR be sure to include the model and serial number of your appliance, the name and address of the dealer from whom you purchased the appliance and the date of purchase.

Should you still have a problem, write to: Major Appliance Consumer Action Panel, 20 North Wacker Drive, Chicago, Illinois 60606. MACAP is an industry sponsored but independent group of consumer experts who receive and act on complaints from appliance owners.

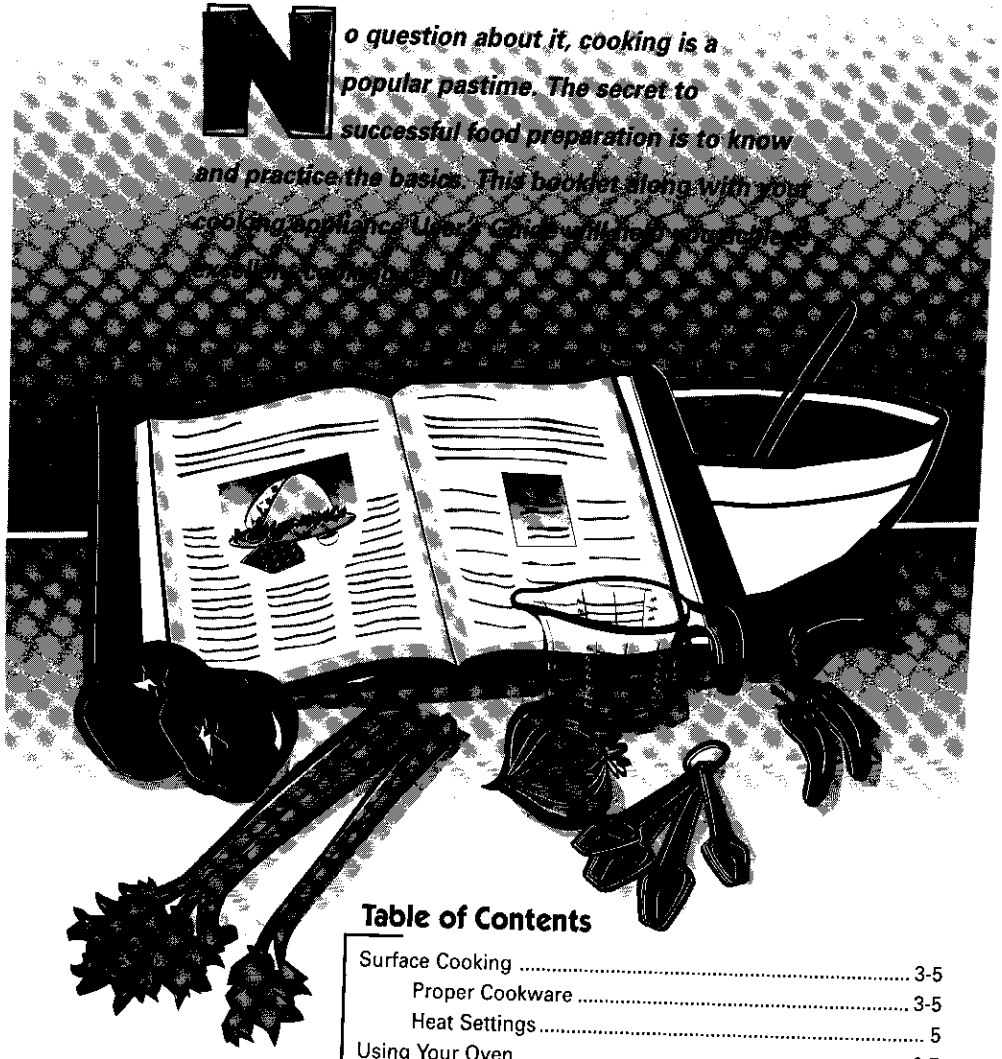
NOTE: When writing about an unsolved service problem, please include the following information:

(a) Your name, address and telephone number;
(b) Model number and serial number (found on the data plate located on the frame around the storage drawer) of your appliance;
(c) Name and address of your dealer and date the appliance was bought;
(d) A clear description of the problem you are having;

MAYTAG COMPANY • Newton, Iowa 50208

Form No. 851FE Part No. 8111P010-60 MP Litho U.S.A.

No question about it, cooking is a popular pastime. The secret to successful food preparation is to know and practice the basics. This booklet along with your cooking appliance User's Guide will help you to



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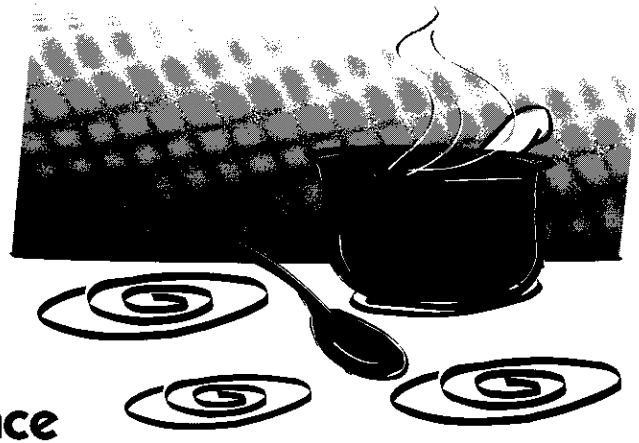


Surface Cooking

Proper Cookware

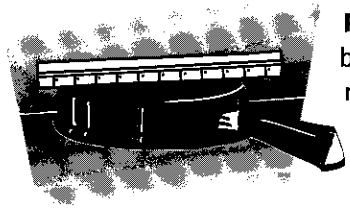
Regardless of the cooking surface used - coil elements, ceramic glass, standard gas burners or sealed gas burners - good results depend on several factors. Cookware construction, size and material; plus proper heat setting or flame size are critical for good results.

Proper pans will reduce cooking times, use less energy and cook food more evenly. Optimum cooking performance can be achieved when heavy gauge, flat, smooth bottom, metal pans with straight sides and tight fitting lids are used. When selecting cookware consider construction, material and size.

Flat Bottom Construction

Heat transfers primarily by conduction (contact). If the pan is not flat, heat is not transferred as well and food will cook unevenly and take longer. To determine the flatness of the bottom of a pan, try one of these tests:

Cooking Test: Put an inch of water into the pan. Place it on the cooktop and turn the control to High. As the water heats, observe the bubble formation. If the bubbles are uniform across the bottom of the pan, it will perform satisfactorily. Uneven bubble formation indicates poor pan/cooktop contact which causes hot spots and uneven cooking.



Ruler Test: Place the edge of a ruler across the bottom of the pan. Hold it up to the light. Little or no light should be visible under the ruler.

Pan Material

The pan material determines how evenly and quickly heat is transferred from the heat source to the pan bottom. Some widely used pan materials are:

Aluminum

Excellent heat conductor. Some foods will cause it to darken or pit. Anodizing improves stain resistance and pitting. Often used as a bottom coating to improve the heating of other pan materials. NOTE: Some aluminum pans will cause metal marks or scratches on glass ceramic cooktops if you slide them across the cooktop. Remove metal marks immediately.

Copper

Excellent heat conductor. Discolors easily, requires frequent polishing. Often used as a bottom coating to improve the heating of other pan materials.

Stainless Steel

Slow heat conductor. Develops hot spots and produces uneven cooking results. Durable, attractive, easy to clean and stain resistant. Will distribute heat better if other metals (aluminum or copper) are combined or sandwiched together as a bottom coating.

Cast Iron

Slow heat conductor. Needs seasoning to make cleaning easier and to prevent sticking and rusting.

Glass–Ceramic

Slow heat conductor. Easy to clean. Not recommended for ceramic glass surfaces as it may scratch the glass. Some types may only be used in the oven.

Porcelain-Enamel

Glass-like substance fused to metal. Heating characteristics depend on base material (usually aluminum, steel or cast iron). Available in colors and easy to clean.

Note: Brands of metal cookware that generally perform well on all types of cooktops are Magnalite Professional, Calphalon, some Revere Ware, and smooth bottom Club Aluminum.* Follow the manufacturer's recommendations.

*Brand names are the trademarks of respective manufacturers.

Pan Size

On electric cooktops, match the size of the pan to the coil element or indicated cooking area. Ideally, **the pan should not extend more than 1/2 -1" over the cooking area on ceramic glass cook-tops and not more than 2" beyond the element on coil cooktops.** Avoid using small pans on large elements to reduce energy loss and for safety reasons.

On gas cooktops, **adjust the burner flame so it does not extend beyond the edge of the pan.** This is for safety reasons and also to save energy.

Do not use oversized pans or pans that rest across two elements or burners. These may transfer heat to the porcelain cooktop which causes cracking or chipping. Likewise, on ceramic glass cooktops oversized pans (more than 1" beyond indicated cooking area) lengthen cooking times.

Home Canning Recommendations

Acceptable water-bath or pressure canners should not be oversized and should have flat bottoms. When canners do not meet these standards, cooking times may be extended and cooktops may be damaged. For best results, use a canner not more than 1" larger than the cooking area on a ceramic glass surface and not more than 2" larger than a coil element or gas burner.

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

For more information on canning procedures, contact your local county Extension Office.

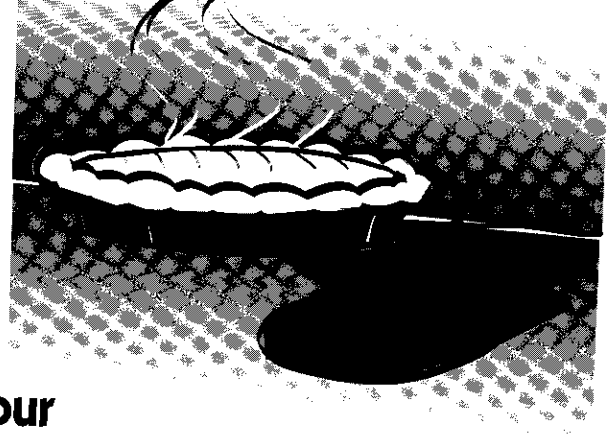
Heat Settings

It is better to select a lower setting and increase to a higher one later if needed. There are many factors that affect the choice of the heat setting.

Among these factors are:

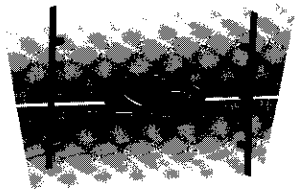
- the type, flatness and size of the cookware.
- the cooking action desired.
- the quantity and type of food being cooked.
- the use of a lid (covering pans speeds cooking and saves energy).
- the voltage or gas type used.

Keep in mind that food does not cook any faster at a higher setting or flame size than that which maintains a gentle boil. Water boils at the same temperature, whether boiling vigorously or gently. If too high a setting is used, food may burn on the bottom before it is completely cooked.

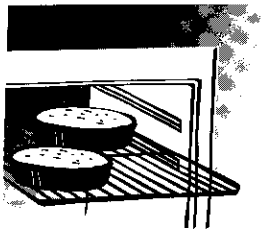


Using Your Oven

Delicious baking and roasting results depend on the recipe, type of pan used and the rack and pan positions.



Pan Positions



General Tips

As ranges and wall ovens get older, it is not uncommon for the oven temperature to shift. It is normal to notice some cooking time differences between a new oven and an old one. Compare your recipes with tested recipes for proper recommendations.

Use tested recipes from dependable cookbooks. Follow directions carefully and use fresh ingredients. Measure and mix as instructed and use the recommended pan size.

Preheat the oven if called for in the recipe or on the package directions. Preheating is NOT necessary for roasting. Selecting a temperature higher than the desired temperature will not preheat the oven any faster. In fact, this may have a negative effect on baking results.

Do not cover the entire oven rack or oven bottom with aluminum foil or place it directly under a pan. If needed to catch spill-overs from baked items, place a piece of foil cut a little larger than the pan on the rack below the pan. However, foil will reduce air flow and may cause poor baking results. In a gas oven, placing foil on the oven bottom may cause permanent damage to the porcelain enamel.

Most recipes provide minimum and maximum baking times such as "bake 35-45 minutes." Check the baking progress at the minimum time. **DO NOT** open the door until the minimum time has elapsed. If the door is opened too frequently, heat will escape, which can affect baking results.

Baking Pans

Always use the pan size recommended in the recipe. Many pans have the measurements marked on them. If there are no measurements, measure **inside** width and length of the pan.

The finish on the pan affects the amount of browning.

- Dark or dull pans absorb heat resulting in darker browning, faster cooking and crisper crusts. Use this type of pan for pies and breads.
- Shiny, bright pans reflect heat, resulting in a lighter, more delicate browning. Cakes and cookies require this type of pan.
- When baking in glass and some very dark pans, lower the recommended oven temperature by 25°F. (This is not necessary when baking pies, breads or casseroles.)

Cookies baked in pans with short sides all around may result in lighter top browning or uneven top browning. **For best results select cookie sheets without sides.**

Frozen pies in foil pans should be placed on pans with dark or dull finishes for baking. The shiny foil pan reflects heat away from the pie decreasing browning while the dark pan helps absorb the heat and improves bottom browning.

Rack Positions

The correct rack position depends on the kind of food and the browning desired. As a general rule, center the rack in the middle of the oven. If food is placed on a rack toward the top of the oven, top browning may be too dark. If food is placed on a rack located near the bottom of the oven, the food may be too dark on the bottom. **Refer to the User's Guide for specific rack positions.**

Pan Positions

When baking foods in one pan, place pan in the center of the oven rack. When baking in more than one pan, allow one to two inches between the pans and the edge of the pan(s) and the oven walls.

If baking on more than one rack, stagger the pans so one pan is not directly over another pan.

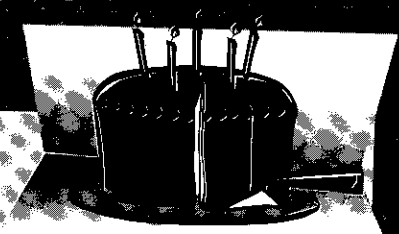
Do not crowd a rack with pans. Never place more than one 9x13-inch or larger pan on one rack.

Do not place pans directly on the oven bottom.

Common Baking Problems and Causes

If you have carefully followed the basic instructions and still experience poor results, these suggestions may be helpful.

Problem	Cause
Slow baking or roasting.	• Baking or roasting time too short. • Temperature too low. • Incorrect use of aluminum foil. • Oven not preheated. • Oven door opened frequently. • Too many pans on rack. • Oven out of calibration. • Old oven out of calibration.
Cakes are uneven.*	• Pans touching each other or oven walls. • Batter uneven in pans. • Uneven heat distribution in oven. • Oven not level. • Undermixing. • Too much liquid.
Cakes high in middle.*	• Temperature too high. • Overmixing. • Too much flour. • Pans touching each other or oven walls.
Cakes fall.	• Too much shortening or sugar. • Too much or too little liquid. • Temperature too low. • Old or too little baking powder. • Pan too small. • Oven door opened frequently.
Cakes, cookies, biscuits don't brown evenly.	• Incorrect rack position. • Incorrect use of aluminum foil. • Oven not preheated. • Pans darkened, dented or warped.
Cakes don't brown on top.	• Incorrect rack position. • Oven temperature too low. • Overmixing. • Too much liquid. • Incorrect pan size or too little batter in pan. • Oven door opened too often.
Cakes, cookies, biscuits too brown on bottom or top.	• Oven not preheated. • Pans touching each other or oven walls. • Using glass, darkened, warped or dull finish metal pans. • Incorrect rack position. • Incorrect use of aluminum foil. • Oven temperature too high.



Problem	Cause
Excessive shrinkage	Too little leavening. Overmixing. Pan too large. Oven temperature too high. Baking time too long. Pans too close to each other or oven wall.
Crumbly or dry texture*	Improper ingredient measurements. Old baking powder. Oven temperature too high. Baking time too long.
Uneven texture*	Too much liquid. Undermixing. Oven temperature too low. Baking time too short.
Cakes flare, tunnels*	Not enough shortening. Overmixing. Oven temperature too high.
Cakes crack on top*	Batter overmixed. Oven temperature too high. Too much leavening. Incorrect rack position. Baking pan too deep.
Cakes not done in center	Temperature too high. Pan too small. Baking time too short.
Pie crust edges too brown	Oven temperature too high. Pans touching each other or oven wall. Edges of crust too thin.
Pie crust not brown on bottom	Incorrect rack position. Using shiny metal pans. Temperature set too low.
Pies have soaked crust	Temperature too low at start of baking. Filling too juicy. Using shiny metal pans.

***If similar problems occur when convection baking is done, make sure the oven temperature has been decreased by 25°F.**

Roasting

Roasting is the method for cooking large, tender cuts of meat uncovered, without adding moisture.

For more information on roasting, contact the USDA Meat and Poultry Hotline at 1-800-535-4555.

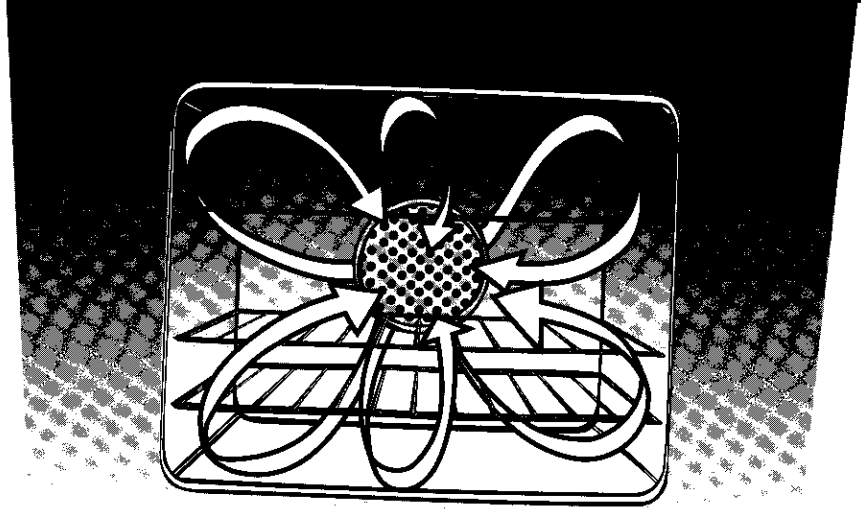
Roasting Tips

- Preheating is not necessary.
- Place the oven rack in either of the two lowest rack positions.
- Use open pan roasting for tender cuts of meat, weighing three pounds or more. Place meat or poultry on the slotted portion of the two-piece broiler pan included with the oven. Do not add water to the pan.
- Place meat fat-side-up to allow self-basting of the meat during roasting.
- Cooking time for roasting is determined by the weight of the meat and the desired doneness. Use a meat thermometer for best results. Insert the thermometer so the tip end is in the center of the thickest part of the meat. It should not touch fat or bone. **Refer to the Roasting Chart on page 11 for best results.**
- Remove the roast from the oven when the thermometer registers approximately 5° below the doneness desired. Cooking will continue after the meat is removed from the oven.
- Less tender cuts of meat need to be roasted in a covered pan or in an oven cooking bag.

Regular & Convection Roasting Chart (Thawed Meats Only)

Cut of Meat	Approx. Weight (Pounds)	Oven Temperature (in °F)	Internal Temperature	REGULAR Approximate* Roasting Time (min. per lb.)	CONVECTION Approximate* Roasting Time (min. per lb.)
Beef					
Rib Roast (cut-side down)	4 to 8	325°F	145°F (med/rare)	25-35	20-30
			160°F (med)	30-35	25-30
Rib Eye Roast	4 to 6	350°F	145°F (med/rare)	25-35	20-30
			160°F (med)	30-35	25-30
Tenderloin Roast	2 to 3	400°F	145°F (med/rare)	20-30	15-25
Pork, Fresh					
Shoulder Blade Roast (boneless)	4 to 6	325°F	170°F	35-45	30-40
Shoulder Blade Roast	4 to 6	325°F	160°F	30-40	20-30
Loin Blade or Sirloin Roast	3 to 4	325°F	160°F	35-45	25-35
Boneless Pork Loin	6 to 8	325°F	160°F	25-30	20-25
Pork, Smoked					
Ham Half (fully cooked boneless)••	5 to 7	325°F	140°F	25-35	N/A
Ham Half (cook-before-eating)	5 to 7	325°F	160°F	35-45	30-40
Poultry					
Turkey, unstuffed•••	12 to 16	325°F	180-185°F	18-20	12-16
" "	16 to 20	325°F	180-185°F	16-18	10-15
" "	20 to 24	325°F	180-185°F	14-16	8-10
Turkey Breast	3 to 8	325°F	170°F	30-40	25-35
Chicken Fryer	2 to 3½	350-375°F	180-185°F	20-25	15-22
Chicken Roaster	4 to 6	350-375°F	180-185°F	20-25	15-20
Lamb					
Leg (boneless)	2 to 3	325°F	160°F (med)	35-40	30-35
			170°F (well)	40-45	35-40
Whole Leg	5 to 7	325°F	160°F (med)	30-35	25-30
			170°F (well)	35-40	30-35

• Cooking times are approximate and may vary depending on the shape of the roast.
••Add water and follow package directions. Not recommended for Convection Roasting.
•••Stuffed turkey requires additional roasting time. Shield legs and breast with foil to prevent overbrowning and drying of skin.



Convection Baking and Roasting

In a convection oven, a fan circulates hot air evenly over, under and around the food. As a result, foods are evenly cooked and browned - often in shorter cooking times at lower temperatures and with the flexibility of using more racks at one time.

Which Method Works Best for . . . . .

Baking

- Convection baking is good for large quantities of baked foods such as cookies, biscuits, muffins, brownies, cupcakes, sweet rolls and bread.

- Foods such as layer cakes or quick breads have a more even top when baked with the regular conventional baking method.

Roasting

- Convection roasting, in most cases, takes less time and is good for large tender cuts of meat. Use uncovered roasting pans with low sides. Meats are generally dark brown on the outside and tender and juicy inside.

- Less tender cuts of meat are best roasted with the regular conventional method. The regular conventional method is also best when an oven cooking bag or covered dish is required.

General Convection Tips

Baking:

Reduce the oven temperature by 25° for convection baking. Times will be similar to or a few minutes less than recipe recommendations.

For multi-rack baking, it may be necessary to remove the pan on the bottom rack and/or top rack 1-2 minutes before the set time to prevent overbrowning.

Cookie sheets should be made of shiny metal without sides.

Three Rack Baking - For optimal browning, **place cookie sheets or rectangular (9"x13") pans lengthwise, front to back on the oven racks.** Arrange pans so they are directly over each other. Stacking pans one above the other centers the food in front of the convection fan which improves air circulation and browning. If pans are too long to place front- to-back, center the pans side-to-side on the racks.

Four Rack Baking - (This is based on the use of rack positions 2, 3, 4 and 5 with the lowest position being #1—recommended only on 30 inch width ovens.) Stagger the pans on the racks so that one pan is NOT directly over another pan. For example, on rack 2 place the pan within one inch of the left wall of the oven, on rack 3 place the pan within one inch of the right wall and so on.

Roasting:

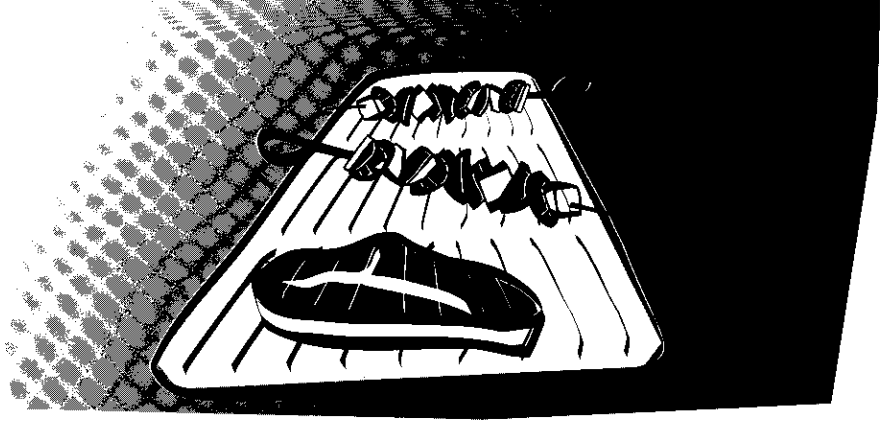
Do not reduce oven temperature by 25° for convection roasting. However, **roasting times can be reduced up to 25% when using convection heat.**

Refer to the Roasting Chart on page 11 for best results.

Do not use a roasting pan with high sides.

Do not cover meat.

Since the breast meat and drumsticks on a turkey cook more quickly than the thigh areas, place a "foil shield" over these areas after desired browness is reached to prevent overbrowning.



Broiling

Broiling is used for tender cuts of meat or marinated meats, fish and some fruits and vegetables. The food is placed directly under the top element or under the gas flame. The desired doneness is determined by the distance between the food and the heat source and the cooking time.

Broiling Tips

When broiling in an electric oven, preheat 3-4 minutes for optimal browning.

For best results, steaks and chops should be at least 3/4" thick. Thinner cuts should be panbroiled.

Before broiling, trim excess fat to prevent excessive spattering or smoking. Cut slashes in the outer edges of the fat to prevent curling during cooking.

Season meat after cooking. Salt tends to draw juices out of the meat and delay browning.

Use the broiler pan supplied with your oven. It is designed to drain excess liquid and fat away from the cooking surface to prevent spatters and smoke.

Do not cover the broiler insert with aluminum foil. This prevents fat from draining into the pan bottom. However, for easier clean-up, line the broiler pan (bottom portion) with foil and spray the insert with non-stick vegetable coating.

The rack position selected for broiling depends on the thickness of the meat and the desired doneness. Thin cuts (3/4 to 1 inch) should be placed 2-3 inches from the heat; thicker cuts should be placed 3-6 inches from the heat.

Generally for a brown exterior and rare interior, the meat should be close to the element or flame. If you want the meat well done, place the broiler pan farther from the element or flame.

Increasing the distance between the meat and the heat source will decrease spattering and smoking.

When broiling in an electric oven, the door should be opened to the broil stop position (about 4"). When broiling with a gas oven, the door should be closed.

If the food requires turning, broil until the top side is brown. Turn only once during broiling. Meat should be approximately half cooked by the time the top is browned.

Consult the User's Guide for specific broiling times and rack positions.

Consumer Publications

For more information, order the following booklets from Maytag at the prices indicated. Send your name, address, booklet title, form number and payment to:

Maytag Consumer Education
One Dependability Square
Newton, IA 50208
Allow 4-6 weeks for delivery.

Cooktop Choices – 298YG ..... 50¢
Energy Savings Tips – 392YG ..... 50¢
Appliance Buying Guides ..... 50¢ each
- Washer 211YG
- Dryer 212YG
- Dishwasher 213YG
- Refrigerators 276YG
- Cooking Appliances 277YG

For more information contact:

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Newton, IA 50208
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