

# Owner's Guide



## **24-inch Electric Wall Oven** **with Time-Of-Day Clock and Timer**

*(Read and keep these instructions for future reference)*

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# ABOUT YOUR NEW ELECTRIC WALL OVEN

Congratulations on your choice of this appliance. As you use your new wall oven, we know you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

New features have dramatically changed today's cooking appliances and the way we cook. It is therefore very important to understand how your new electric wall oven operates **BEFORE** you use it for the first time.

In this Owner's Guide, you will find a wealth of information regarding all aspects of your appliance. By following the instructions carefully, you will be able to fully enjoy and properly maintain your new wall oven.

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 booklet. As an example, the knob on your appliance may not look like the illustration in this book.

Should you have any questions about using your new electric appliance, please write to us at this address:

MAYTAG CUSTOMER SERVICE  
Customer Assistance  
P.O. Box 2370  
Cleveland, TN 37320-2370

Be sure to include the model and serial numbers of your wall oven. For your convenience, we have provided space below to record this information.

## IMPORTANT INFORMATION

For future reference we suggest you retain this manual after recording the information in the spaces provided. **This information can be found on the rating data plate located on the front oven frame for single wall ovens. Open the oven door to see the rating plate. For double wall ovens, the data plate is located on the front oven frame of the lower oven.**

MODEL NUMBER:

\_\_\_\_\_

SERIAL NUMBER:

\_\_\_\_\_

DATE OF PURCHASE:

\_\_\_\_\_

**IMPORTANT:** Retain the proof of purchase documents for warranty service.

DEALER FROM WHOM PURCHASED:

\_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_

PHONE: \_\_\_\_\_

AUTHORIZED SERVICER:

\_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_

PHONE: \_\_\_\_\_

## Read all instructions before using this appliance.

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

### Installation

Installation of unit must be in accordance with local and national fire codes and with clearances from combustible surface or materials as listed in the Installation Instructions. Be sure appliance is securely installed in a cabinet that is firmly attached to the house structure and is grounded to avoid shock hazard.

Adjustment and service of this unit must be done by a qualified installer to insure proper operation, avoid possible damage of the unit or injury to an unqualified installer.

Care should be given to location of appliance. Be sure floor covering under appliance, walls adjacent to appliance, cabinetry adjacent to appliance, and other materials adjacent to appliance can withstand prolonged heat.

If appliance is installed near a window, take steps to prevent curtains from blowing over elements creating a fire hazard.

**Be certain all packing materials are removed from the oven before operating, to prevent fire or smoke damage should the packing material ignite.**

### Circuit Breaker or Fuse

Locate and mark circuit breaker or fuse. Never replace a blown fuse or reset a circuit breaker until you know what has caused the fuse to blow or circuit to be tripped. Always replace a blown fuse with one of the correct amperage, do not use a substitute.

### General

**Never use oven to heat or warm a room.**



This instruction is based on safety considerations, to prevent potential hazards and to prevent damage to the unit.

Loose-fitting or hanging garments should never be worn while using the appliance.

Do not store or use gasoline or other flammable materials, vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.

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

To eliminate the hazard of reaching over hot surfaces, cabinet storage should not be provided directly above a unit. If provided, storage should be limited to infrequently used items that can be safely stored in an area subjected to heat. Temperatures may be unsafe for some items such as volatile liquids, cleaners, or aerosol sprays.

### Servicing

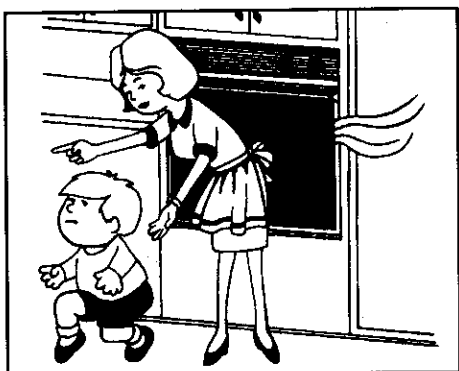
Do not repair or replace any part of this unit unless such service is specifically recommended in this booklet. All servicing not specifically recommended in this booklet must be referred to a qualified service technician.

Always disconnect unit or cut-off power to unit by removing fuse or by tripping circuit breaker manually to the "off" position, **before** any servicing.

### Child Safety

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

Children should never be allowed to sit or stand on any part of the appliance.

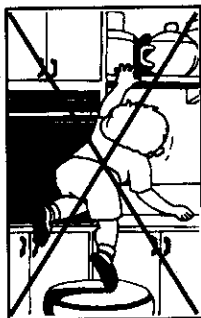


Children **MUST** be taught that the appliance and utensils in or on it can be hot.

Children should be taught that an appliance is not a toy. They should not be allowed to play with controls or other parts of the unit.

Let hot utensils cool in a safe place, out of reach of small children.

**Caution:** Do not store items of interest to children in cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured. An appliance should not be used as a step stool to cabinets.



### IN CASE OF FIRE:

1. Turn oven controls off immediately.
2. Use a dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.
3. If a fire is in oven, smother by closing oven door.

### Oven Safety

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

Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the oven to tip over, breakage of the door, or serious injury.

Always place oven racks in the desired positions while oven is cool. If a rack must be removed while hot, be careful to avoid contact of pot holders with hot oven elements.

Slide oven rack out to add or remove food, using **dry**, sturdy pot holders. Always avoid reaching into oven to place or remove food.

Use only dry potholders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or other bulky cloths.

**DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACE OF OVEN.** Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are the oven vent opening and surfaces near the vent opening, oven door, and oven window. Also do not allow aluminum foil, meat probes or any other metal object to contact heating elements.

Turn off oven control at the completion of a cooking operation.

Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.

### Cleaning

Be sure all appliance parts are cool before touching or cleaning them. Clean oven with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

## Venting

The oven vent is located above the oven door, (on the right side for 24-inch wall ovens and the left side for 30-inch wall ovens). Keep oven vent duct unobstructed. Blockage of the vent prevents proper oven air circulation and will affect oven performance. Avoid touching oven vent area while oven is on and for several minutes after oven has been turned off. Some parts of the vent and surrounding area become hot enough to cause burns.

## Plastics

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot.

## Aerosol Sprays

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

## Aluminum Foil

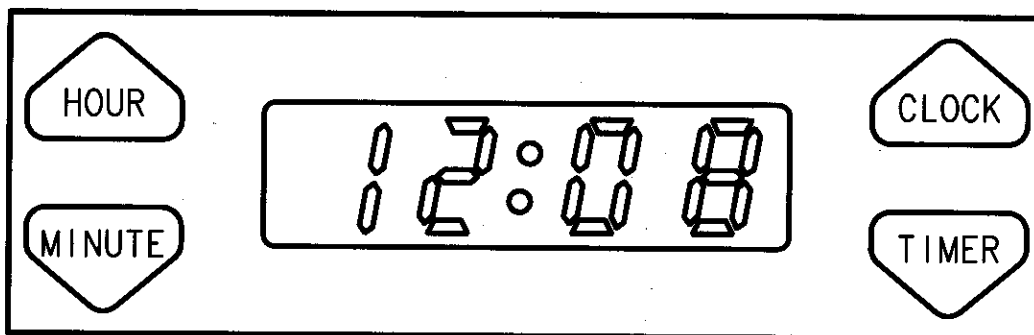
Use aluminum foil only as directed in this booklet. Do not cover oven racks, the oven bottom or any other part of the oven with aluminum foil. This will cause overheating of the oven. Do not use aluminum foil liners to line oven bottom, except as suggested in this booklet. Improper installation of these liners may result in a risk of electric shock, or fire.

## Baking Accessories

**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 add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this booklet can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

## Prepared Food Warning

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



The display will flash when the wall oven is first connected to power or if power is interrupted. The display will stop flashing once the time-of-day clock has been set.

#### 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.

#### 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 the timer for less than one hour, press the TIMER pad then press and hold the MINUTE pad until the desired time appears in the display. To change the time by a single minute, give the pad a short tap.
3. To set the timer for more than one hour, 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.

NOTE: Two hours is the maximum time that can be set.

4. When the time has elapsed, 0:00 will appear in the display and continuous beeps will sound indicating the timer has counted down.
5. 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.

## Oven Characteristics

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous oven may need to be altered slightly with your new oven. It is normal to notice some differences between this oven and your previous oven.

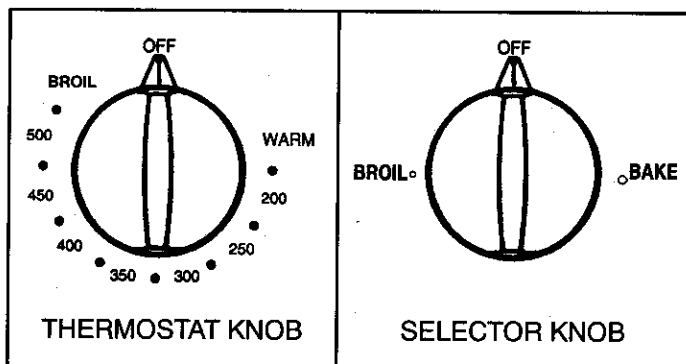
## Fan

A fan automatically turns on whenever the oven is set for a cooking operation. The fan will turn off when the oven is turned off. (Note: The lower oven of the double wall oven model has a fan and operates as described above.)

## Oven Controls

The Thermostat knob is marked "UPPER OVEN" for double ovens and "OVEN & BROILER" for single wall ovens. This knob is used to select and maintain the oven temperature.

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



The Selector knob determines the type of oven operation. Turn this knob to the desired setting. Each setting is identified by an indent (stop) and a "click" sound. (Note: The lower oven for double wall oven models does not have a Selector knob.)

## Oven Indicator Light

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

## How To Set Oven Controls

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

### To set the oven for baking or roasting:

1. When cool, position the oven rack in the oven depending on what you are baking.
2. Turn the Thermostat knob to the desired temperature and the Selector knob to BAKE.
3. Allow the oven to preheat for 10 to 15 minutes. The indicator light, located below the knob, will turn off when the oven reaches the preset temperature.
4. Place the food in the center of the oven, allowing a minimum of two inches between the utensil and the oven walls.
5. Check the food for doneness at the minimum time in the recipe. Cook longer if necessary. Remove food from the oven and turn the Thermostat knob and Selector knob to OFF.

## Double Wall Oven – Lower Oven

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

### To set the lower oven for baking or roasting:

1. Turn the LOWER OVEN knob to the desired temperature setting. (Note: The Selector knob is not used with the lower oven.)
2. Allow the oven to preheat for 10 to 15 minutes. The indicator light, located below the knob, will turn off when the oven reaches the preset temperature.
3. Place the food in the center of the oven, allowing a minimum of two inches between the utensil(s) and the oven walls.
4. Check the food for doneness at the minimum time. Cook longer if necessary.
5. Remove food from the oven and turn the LOWER OVEN knob to OFF.

## Preheating

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

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

## Oven Racks

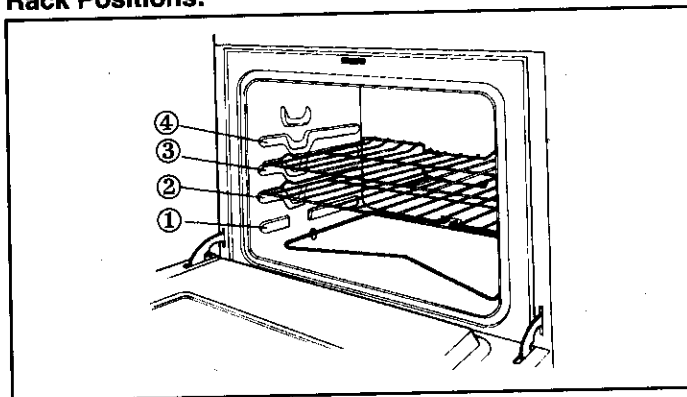
The two oven racks are designed with a lock-stop position to keep racks from accidentally coming completely out of the oven. Do not attempt to change rack positions when the oven is hot.

This wall oven is equipped with one "straight" rack and one "off-set" rack to offer greater flexibility in locating food in the oven. Place the off-set rack in the top position when cooking on two racks. (Double wall oven: The lower oven is equipped with only one straight oven rack.)

**To remove:** Be sure rack is cool. Pull rack out to the lock-stop position. Tilt the front end up and continue pulling rack out of the oven.

**To replace:** Place rack on rack supports, tilt up and push toward rear of oven. Pull the rack out to the lock-stop position to be sure rack is correctly replaced. Then return it to its normal position.

## Rack Positions:



**Rack 4** (top of oven) used for two-rack cooking.

**Rack 3** used for two-rack baking or most broiling.

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

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

It is important that air can circulate freely within the oven and around the food. To help ensure this, place food in the center of the oven rack. Allow two inches between the edge of the utensil(s) and the oven walls. If cooking on two racks, stagger the food to ensure proper air flow. Never place two cookie sheets on one rack.

For optimum baking results of cakes, cookies or biscuits, use one rack. Position rack so food is in the center of the oven. Use either rack position 2 or 3 and either the straight or off-set rack.

If cooking on two racks, use rack positions 3 and 1, rack positions 4 and 2 or rack positions 4 and 1. Place the off-set rack in the top rack position.

## Use of Aluminum Foil

Do not cover entire rack with aluminum foil or place foil directly under cookware. To catch spillovers, place a piece of foil, a little larger than the pan, on the rack below the pan. Do not place aluminum foil across the bottom of the oven.

## Baking Tips

Use a **reliable recipe** and accurately measure fresh ingredients. **Carefully follow directions** for oven temperature and cooking time. Preheat oven if recommended.

Use the **correct rack position**. Baking results may be affected if the wrong rack is used.

- \* Top browning may be darker if food is located toward the top of the oven.
- \* Bottom browning may be darker if food is located toward the bottom of the oven.
- \* When using two racks for baking, allow enough space between the racks for proper air circulation. Browning and cooking results will be affected if air flow is blocked.

**Cookware material** plays an important part in baking results. Always use the type and size of pan called for in the recipe. Cooking times or cooking results may be affected if the wrong size is used.

- \* **Shiny metal pan** reflects heat away from the food, produces lighter browning and a softer crust. Use shiny pans for baking cakes or cookies.
- \* **Dark metal pan or a pan with an anodized (dull) bottom** absorbs heat, produces darker browning and a crisper crust. Use this type of pan for pies, pie crusts or bread.

- \* For optimum baking results, bake cookies and biscuits on a **flat** cookie sheet. If the pan has sides, such as a jelly roll pan, browning may not be even.
- \* If using **heatproof glassware**, or **dark pans such as Baker's Secret** reduce the oven temperature by 25°F except when baking pies or bread. Use the same baking time as called for in the recipe.

**Allow hot air to flow freely through the oven** for optimum baking results. Improper placement of pans in the oven will block air flow and may result in uneven browning. For optimum browning and even cooking results:

- \* Do not crowd a rack with pans. Never place more than one cookie sheet, one 13x9x2-inch cake pan or two 9-inch round cake pans on one rack.
- \* Stagger pans when baking on two racks so one pan is not directly over another pan.
- \* Allow two inches between the pans or between the pan and the oven walls or door.

**Check the cooking progress at the minimum time** recommended in the recipe. If necessary, continue checking at intervals until the food is done. If the oven door is opened too frequently, heat will escape the oven; this can affect baking results and wastes energy.

**If you add additional ingredients**, use different pans, or alter the recipe, expect cooking times to increase or decrease slightly.

## Roasting Tips

Roasting is the method for cooking large, tender cuts of meat uncovered, without adding moisture. Most meats are roasted at 325°F. It is not necessary to preheat the oven. Place the roasting pan on 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 loin roast, leg of lamb, veal shoulder roast and cured or 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 desired degree of doneness. As the meat stands, the temperature will rise.

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

## Common Baking Problems and Why They Happen

PROBLEM	CAUSE	PROBLEM	CAUSE
<i>Cakes are uneven.</i>	Pans touching each other or oven walls. Batter uneven in pans. Temperature set too low or baking time too short. Oven not level. Undermixing. Too much liquid.	<i>Cakes don't brown on top.</i>	Incorrect rack position. Temperature set too low. Overmixing. Too much liquid. Pan size too large or too little batter in pan. Oven door opened too often.
<i>Cake high in middle.</i>	Temperature set too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls. Incorrect rack position.	<i>Excessive shrinkage.</i>	Too little leavening. Overmixing. Pan too large. Temperature set too high. Baking time too long. Pans too close to each other or oven walls.
<i>Cake falls.</i>	Too much shortening or sugar. Too much or too little liquid. Temperature set too low. Old or too little baking powder. Pan too small. Oven door opened frequently. Added incorrect type of oil to cake mix. Added additional ingredients to cake mix or recipe.	<i>Uneven texture.</i>	Too much liquid. Undermixing. Temperature set too low. Baking time too short.
<i>Cakes, cookies, biscuits don't brown evenly.</i>	Incorrect rack position. Oven door not closed properly. Door gasket not sealing properly. Incorrect use of aluminum foil. Oven not preheated. Pans darkened, dented or warped.	<i>Cakes have tunnels.</i>	Not enough shortening. Too much baking powder. Overmixing or at too high a speed. Temperature set too high.
For optimum results, bake on one rack. If baking cakes on two racks, stagger pans so one is not directly above another.		<i>Cakes crack on top.</i>	Batter overmixed. Temperature set too high. Too much leavening. Incorrect rack position.
<i>Cakes, cookies, biscuits too brown on bottom.</i>	Oven not preheated. Pans touching each other or oven walls. Incorrect rack position. Incorrect use of aluminum foil. Placed 2 cookie sheets on one rack. Used glass, darkened, stained, warped or dull finish metal pans. (Use a shiny cookie sheet.)	<i>Cake not done in middle.</i>	Temperature set too high. Pan too small. Baking time too short.
Follow utensil manufacturer's instructions for oven temperature. Glassware and dark utensils such as Ecco's Baker's Secret require lowering the oven temperature by 25° F.		If additional ingredients were added to mix or recipe, expect cooking time to increase.	
		<i>Pie crust edges too brown.</i>	Temperature set too high. Pans touching each other or oven walls. Edges of crust too thin.
		<i>Pies don't brown on bottom.</i>	Used shiny metal pans. Temperature set too low.
		<i>Pies have soaked crust.</i>	Temperature too low at start of baking. Filling too juicy. Used shiny metal pans.

## Broiling

Broiling is a method of cooking tender meats by direct heat. The cooking time is determined by the distance between the meat and the broil element, the desired degree of doneness and the thickness of the meat. (Note: On double oven wall ovens, only the upper oven can be used for broiling.)

### Broiling Tips:

Broiling requires the use of the broiler pan and insert. The broiler insert must be in place to allow fat and liquid to drain to the pan below to prevent spatters, smoke and flare-ups. Improper use may cause grease fires.

Do not cover the broiler insert with aluminum foil as this prevents fat from draining into pan below. For easier clean up, line the broiler pan with foil and spray the insert with a non-stick vegetable spray.

Remove excess fat and slash remaining fat to help keep meat from curling. This also reduces smoking and spattering.

Place oven rack in the correct rack position when oven is cool. For darker browning, place meat closer to the broil element. Place meat further down if you wish meat to be well done or if excessive smoking and flaring occurs.

If meat is cooking or browning too quickly, you can reduce the temperature of the broiling operation. Turn the

Thermostat knob to 350°F. Leave the Selector knob set at BROIL. Expect cooking times to increase slightly.

See Care and Cleaning Chart on page 11 for instructions on cleaning the broiler pan and insert.

### To set oven to broil:

1. Turn both the Thermostat and Selector knobs to BROIL. NOTE: To broil at a lower temperature, turn the Selector knob to BROIL and the Thermostat knob to 350°F.
2. For optimum results, remove broiler pan and preheat broil element 3 minutes. Broil times in the chart below are based on a 3 minute preheat.
3. Broil with the oven door opened to the broil stop position (opened about 6-inches). Turn meat once about half way through cooking. Check for doneness by cutting a slit in the meat near the center for desired color.
4. At the end of cooking, turn both the Thermostat and Selector knobs to OFF.

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

## Broiling Chart

TYPE OF MEAT	RACK POSITION*	DONENESS	SETTING	TOTAL TIME (MINUTES)**
<b>BACON</b>	#3 - Off-set Rack	Well Done	Broil at 350°F	6 to 9
<b>BEEF STEAKS</b>				
1-inch thick	#3 - Straight Rack	Rare	Broil	12 to 14
	#3 - Straight Rack	Medium	Broil	15 to 18
	#3 - Straight Rack	Well Done	Broil	18 to 21
1 1/2-inch thick	#3 - Off-set Rack	Rare	Broil	25 to 28
	#3 - Off-set Rack	Medium	Broil	29 to 31
	#3 - Off-set Rack	Well Done	Broil	32 to 35
<b>CHICKEN</b>				
Whole, split	#2 - Off-set Rack	Well Done	Broil at 350°F	35 to 45
<b>FISH STEAK OR FILLET</b>				
fillet	#3 - Straight Rack	Flaky	Broil	7 to 10
steak	#3 - Straight Rack	Flaky	Broil	12 to 18
<b>GROUND BEEF PATTIES</b>				
3/4 to 1-inch thick	#3 - Straight Rack	Well Done	Broil	15 to 19
<b>HAM SLICE, fully cooked</b>				
1/2-inch thick	#3 - Straight Rack	Heated (140°F)	Broil	8 to 15
<b>PORK CHOPS</b>				
1/2 to 3/4-inch thick	#3 - Straight Rack	Medium	Broil	11 to 16
		Well Done	Broil	13 to 18

\* The top rack position is position #4. See page 6 for additional information on oven racks.

\*\* Times are approximate and may vary depending on the meat.

**NOTE:** The oven door liner is porcelain enamel. For cleaning instructions, refer to the cleaning chart on page 11.

### WHAT IS THE CONTINUOUS CLEANING OVEN?

The finish of the Continuous Cleaning Oven is identified by its dark gray color, white stipple and rough, porous texture. The rough texture prevents grease spatters from forming beads which run down the walls leaving unsightly streaks. Rather, the rough texture absorbs spatters and allows them to spread, thus exposing a larger area to the hot oven air. The catalyst, when exposed to heat, speeds the oxidation of soil.

Cleaning action automatically begins whenever the oven is turned on for baking or roasting. The oven **MUST** be on for cleaning to take place. No cleaning will occur when the oven is off. The special catalytic finish must be exposed to hot oven air before soil will begin to gradually reduce in size.

### FACTORS AFFECTING LENGTH OF CLEANING TIME

The higher the oven temperature, the faster the cleaning action. The length of cleaning time will depend on these factors: Type of soil, amount or size of soil, oven temperature and length of time oven is in use. Time may vary from a few minutes to several hours. Soil deposited at the end of a cycle may still be visible. This will usually fade with continued oven use until the soil gradually disappears or can be wiped up manually. The oven will appear presentably clean, even though some spatters may be present.

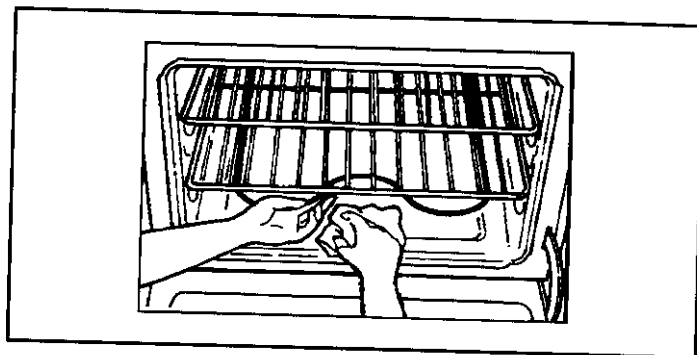
### MANUALLY CLEANING HEAVY SPILLOVERS

The special finish will clean most spatters during normal oven use unless there is a heavy buildup of soil. Heavy spillovers such as pie or casserole boilovers will not clean effectively without some manual help. The crusty or varnish-like stains that form from these spillovers clog the pores and prevent the special finish from being exposed to the hot oven air. This greatly reduces the cleaning effectiveness of the finish.

These crusty or varnish-like stains must either be removed or broken up before cleaning can effectively take place.

### TO MANUALLY CLEAN HEAVY SPILLOVERS

Brush off heavy soil with a nylon brush or plastic pad. **DO NOT USE** paper towels, cloths or sponges for the oven walls are porous and particles of these materials will rub off on the walls. Rinse area with clear water only.



### HINTS

Brittle crusts or stains can be loosened by **GENTLY** tapping stain with a wooden or plastic utensil. Brush away any loose soil that flakes off. Varnish type stains usually need to be softened with a small amount of water or damp cloth. Remaining soil will gradually reduce with continued oven use at normal baking temperatures.

**DO NOT USE ANY TYPE OF OVEN CLEANER, POWDERED CLEANSERS, SOAP, DETERGENT OR PASTE ON ANY CONTINUOUS CLEANING SURFACE, ALSO, DO NOT USE ANY ABRASIVE MATERIALS, STEEL WOOL, SHARP INSTRUMENTS OR SCRAPERS FOR THEY WILL DAMAGE THE FINISH.**

Avoid spillovers by using utensils that are large enough to hold food. A cookie sheet or piece of aluminum foil, just a little larger than the pan, can be placed on the rack directly below the rack holding the utensil to catch spills.

Over a period of time, wear marks may appear on the embossed rack supports. This is normal and results from sliding the racks in and out of the oven. Wear marks will not affect the cleaning action of the oven.

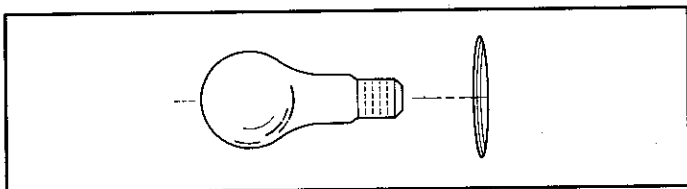
Many different cleaning agents are recommended for the various parts of the wall oven. The following brands may help you to make an appropriate selection: **Mild abrasive cleaners** (Bon Ami, Cameo, Soft Scrub, Comet or Ajax); **mild liquid sprays** (Fantastik, Formula 409); **glass cleaners** (Windex, Glass Plus, Cinch); **non-abrasive scouring pad** (Tuffy). If a cleaning product is recommended for use on plastic, glass or porcelain, it can be used on the same appliance finish.

PARTS	CLEANING AGENTS	DIRECTIONS
<b>Broiler pan &amp; insert</b>	Soap & water. Plastic scouring pad. Soap filled scouring pad. Dishwasher.	Remove from oven after use. Cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil. Clean in dishwasher if desired.
<b>Baked Enamel:</b> Oven door	Soap & water. Paste of baking soda & water. Glass cleaner.	Use a dry paper towel or cloth to wipe up spills, especially acidic spills, as soon as they occur. This is especially important for white surfaces. When surface is cool, wash with soap and water. Do not use abrasive or harsh cleaning liquids and powders or oven cleaners. These will scratch and permanently damage the finish. Dry with a soft cloth.
<b>Control knobs</b>	Mild detergent & water.	To remove knobs, gently pull forward. Wash in mild detergent and water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse, dry and replace. Turn each knob ON to see if knobs have been replaced correctly.
<b>Glass:</b> Oven window	Soap & water. Paste of baking soda & water. Window cleaner.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clear water and dry. To prevent staining of oven window, never use excessive amounts of water which may seep under or behind glass.
<b>Metal finishes:</b> Trim parts	Soap & water. Paste of baking soda & water.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use oven cleaner, abrasive or caustic agents. They will damage the finish.
<b>Oven Elements</b>		Elements are self-cleaning. Soil will burn off as elements are used. Do not spray oven cleaner on elements, electrical hook up or connection.
<b>Oven racks</b>	Soap & water. Cleansing powders & plastic pads. Soap filled scouring pad.	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry.
<b>Plastic finishes:</b> Door handle, trim	Soap & water. Paste of baking soda & water. Non-abrasive plastic pad or sponge.	Do not use oven cleaner, powder or liquid cleansers, abrasive or caustic cleaning agents on plastic finishes. These cleaning agents will scratch or mar finish. To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth. When surface is cool, clean with soap and water; rinse, and dry.
<b>Porcelain enamel:</b> Oven, Door liner.  See page 10 for Continuous Cleaning Oven.	Mild liquid cleaners, detergent or soap & water. Cleansing powders and non abrasive nylon or plastic pads.	Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Porcelain enamel is acid resistant, not acid proof. All spillovers, especially acidic or sugar spillovers, should be wiped up immediately with a dry cloth. Surface may discolor or dull if soil, especially acid soil, is not removed. Never wipe off a warm or hot surface with a damp cloth. This may cause cracking and chipping. Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of wall oven. Oven cleaner can be used on the porcelain enamel oven. Do not use oven cleaner on the continuous cleaning oven.
<b>Silicone rubber door gaskets</b>	Soap & water.	Wash with soap. Rinse thoroughly. <b>DO NOT REMOVE.</b>

## Oven Light

Before replacing light bulb, **DISCONNECT POWER TO OVEN**. Be sure bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

**To replace oven light bulb:** Be sure bulb is cool. Use a dry potholder, to prevent possible harm to hands, and very carefully unscrew the light bulb.



Replace with a 40 watt appliance bulb and reconnect power to oven. Reset the clock.

**To turn on the oven light:** Push the rocker switch located on the control panel.

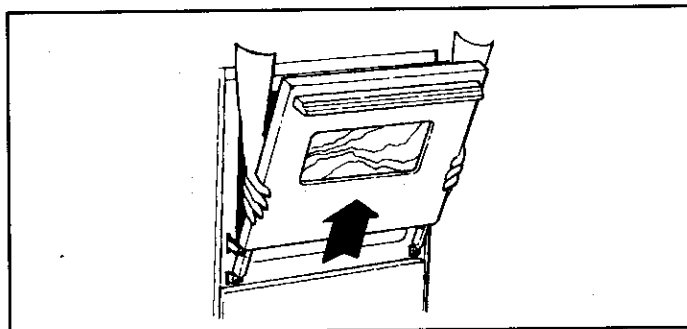
## Oven Door

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

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

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 appliance to tip over and possibly cause injury.

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



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

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

**Before you call for service check these points if . . .**

**Part or all of your wall oven does not operate**

- Is the oven plug loose or disconnected from the electrical outlet?
- Are any house fuses blown or circuit breakers tripped?
- Has the power supply to the home been interrupted?
- Are the oven controls properly set?

**Food not baking or cooking correctly**

- Are the oven racks properly placed for baking?
- Have you used aluminum foil correctly?
- Was the oven preheated as recommended?
- Are the controls properly set?
- Is there 2 inches of space between the pans and two inches between the pans and the oven walls? Are the oven and oven racks level?
- Was good cookware/bakeware of the proper size used?
- Was the oven vent covered or blocked?
- Are you using a tested recipe from a reliable source?

**Baking results differ from previous oven**

- Oven thermostat calibration may differ between old and new oven. The newer oven thermostat may be more accurate than the one on your previous oven. Follow a reliable recipe and review baking information on pages 7 to 8.

**Food does not broil correctly**

- Was the control set properly for broiling? (See page 9).
- Was the proper rack position used? (See page 6).
- Did you allow time for the broil element to preheat?
- Did you use the broiler pan that came with the oven?
- Was aluminum foil used on the broiler 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?

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## How To Obtain Service

**Do not attempt to service the appliance yourself unless directed to do so in this book. Contact the dealer who sold you the appliance for service.**

If your appliance should require service or replacement parts, contact your Dealer or Authorized Servicer. Use only genuine factory parts if replacement parts are necessary. Consult the Yellow Pages in your telephone directory under appliance for the authorized service center nearest you. Be sure to include your name, address, and phone number, along with the model and serial numbers of the appliance. (See inside front cover for location of your model and serial numbers.)

If you are not satisfied with the local response to your service requirements, call or write Maytag Customer Service, 240 Edwards Street, S.E., Cleveland, TN 37311, (615) 472-3500. Include or have available the complete model

and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

If you do not receive satisfactory service, you may contact the Major Appliance Consumer Action Panel by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

Major Appliance Consumer Action Panel  
20 North Wacker Drive  
Chicago, IL 60606

MACAP (Major Appliance Consumer Action Panel) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.

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# COOKING APPLIANCE

## ONE YEAR - FULL WARRANTY

Maytag Customer Service will repair or replace, without charge, any part of your appliance which has a defect in material or workmanship during the first year after the date of the original installation. This warranty extends to any owner during the one year warranty period when the appliance is located in the United States or Canada.

## ADDITIONAL FOUR YEAR - LIMITED WARRANTY

For an additional four year period beyond the first year of the FULL warranty coverage:

- Maytag Customer Service will replace, at no charge, any smoothtop heating element, solid disc heating element, or gas sealed surface burner which fails to heat as a result of defective workmanship or materials.
- Maytag Customer Service will replace, at no charge, any smoothtop cooking surface which cracks or breaks during the normal household cooking.

These parts must be installed by an authorized servicer. Any labor charge required for replacement is NOT covered by this limited warranty. This warranty extends to any owner during the additional four year warranty period when the appliance is located in the United States or Canada.

## WHAT IS NOT COVERED BY THESE TWO WARRANTIES:

1. Conditions and damages resulting from any of the following:
  - a. Improper installation, delivery, or maintenance.
  - b. Any repair, modification, alteration or adjustment not authorized by Maytag Customer Service, or an authorized servicer.
  - c. Misuse, abuse, accidents or unreasonable use.
  - d. Incorrect electrical current, voltage or supply.
  - e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
  - a. Correct installation errors.
  - b. Instruct the consumer on the proper use of the product.
  - c. Transport the appliance to a servicer.
6. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUSTAINED BY ANY PERSON AS A RESULT OF ANY BREACH OF THESE WARRANTIES. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply to you.

## HOW TO RECEIVE WARRANTY SERVICE

1. Contact the dealer from whom you purchased the appliance or any authorized servicer to receive warranty service under these warranties.
2. Should you not receive satisfactory warranty service from your local servicer, contact:

Maytag Customer Service  
240 Edwards Street, S.E.  
Cleveland, TN 37311  
(615) 472-3500

3. Have the following information available when requesting warranty service:
  - Your name and address.
  - The model and serial numbers of your appliance.
  - The name and address of your dealer or servicer.
  - The purchase date of your appliance.
  - A clear description of the problem.

The two warranties described above are the only written or expressed warranties given by Maytag Customer Service. No one is authorized to increase, alter, or enlarge Maytag Customer Service's responsibilities or obligations under these two warranties. These two warranties give you specific legal rights, and you may also have other rights which vary from state to state.