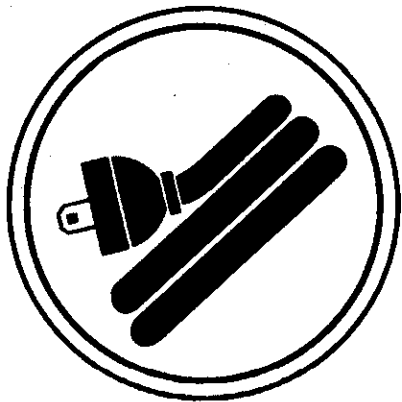


Owner's Guide

READ AND KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.



Electric Range With Electronic Controller

- Convection Oven
- Coil Elements or Smoothtop Cooktop

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INSTALLER Please leave this manual with this appliance.

CONSUMER To save you time, energy and money, read and keep this manual for future reference.

The model and serial numbers are found on the rating plate which is located on the range front frame. Open the storage drawer to see the rating plate.

Model Number: _____

Serial Number: _____

Date of Purchase: _____

8113P085-60

(03-95-00)

7400994

Read all instructions before using this appliance.

ABOUT YOUR APPLIANCE

Congratulations on your choice of this range featuring a convection oven. As you use your new range, 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 range 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 range.

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, the knob on your appliance may not look like the illustration in this manual.

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

Customer Assistance
c/o Maytag Customer Service
P.O. Box 2370
Cleveland, TN 37320-2370

Be sure to include the model and serial numbers of your appliance. For your convenience, we have provided space on the front cover to record this information. Please retain the proof of purchase documents for warranty service.

IMPORTANT INSTRUCTIONS

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

	<p>⚠ WARNING</p> <ul style="list-style-type: none"> • ALL RANGES CAN TIP • INJURY TO PERSONS COULD RESULT • INSTALL ANTI-TIP DEVICE PACKED WITH RANGE • SEE INSTALLATION INSTRUCTIONS
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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 for cleaning, be sure the anti-tip device is engaged when the range is replaced. Remove storage drawer, if equipped, and 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.

IMPORTANT SAFETY INSTRUCTIONS

2

Be sure appliance is properly installed and grounded by a qualified technician.

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

To ensure proper operation and avoid possible injury or damage to unit do not attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this book. All other servicing should be referred to a qualified installer or servicer. Always disconnect power to unit **before** any servicing by tripping circuit breaker to the OFF position or removing the fuse.

TO PREVENT FIRE OR SMOKE DAMAGE

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

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

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

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.

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

To eliminate the hazard of reaching over hot surface elements, 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. Extinguish flame then turn on hood to remove smoke and odor.

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.

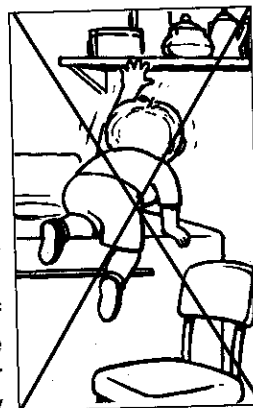
If fire is in a pan on the surface element, cover pan. Never attempt to pick up or move a flaming pan.

CHILD SAFETY

Do not leave children alone or unsupervised near the appliance when it is in use or is still hot. Children 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. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

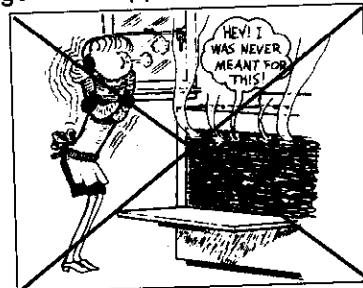
CAUTION: Do not store items of interest to children in cabinets above an appliance or on the backguard of a range. Children climbing on the appliance or on the appliance door to reach items could be seriously injured.



ABOUT YOUR APPLIANCE

To prevent injury or damage to the 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.

The oven vent is located at the rear of the cooktop. Keep oven vent duct unobstructed. Blockage of the vent prevents proper oven air circulation and will affect oven performance. Avoid touching vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding areas may become hot enough to cause burns.



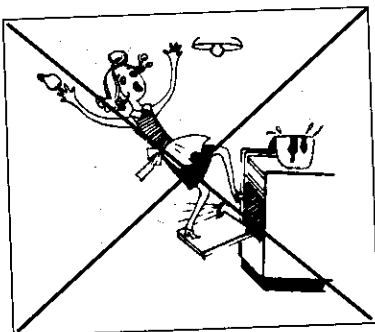
Do not touch surface or oven elements, areas near elements or interior surface of oven. Heating elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of 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 cooktop, surfaces facing the cooktop, oven vent opening and surfaces near the vent opening, oven door, and oven window.

Do not allow aluminum foil, meat probes or any other metal object, other than a utensil on a surface element, to contact heating elements.

Do not touch a hot oven light bulb with a damp cloth as the bulb could break. If bulb breaks, disconnect power to the appliance to avoid electrical shock then remove bulb.

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.



COOKING SAFETY

Always turn off surface element or the oven when cooking is completed.

It is normal for some parts of the cooktop, especially areas surrounding the surface elements, to become warm or hot during surface cooking operations. Therefore, do not touch the cooktop until it has had sufficient time to cool. If necessary, use dry pot holders to protect hands.

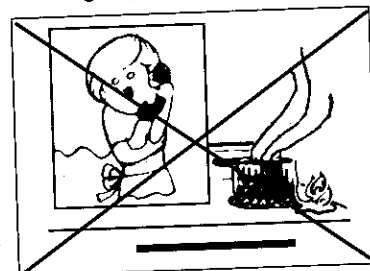
Do not cook on a broken ceramic glass cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Make sure drip bowls, if equipped, are in place. Absence of these bowls during cooking may subject wiring or components underneath to damage.

Always place a pan on a surface element before turning it on. Be sure you know which knob controls which surface element. Make sure the correct element is turned on. Begin

cooking on a higher heat setting then reduce to a lower setting to continue cooking. For smoothtops: To prevent boilovers, reduce to the desired heat setting just as the food begins to cook or water begins to boil.

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



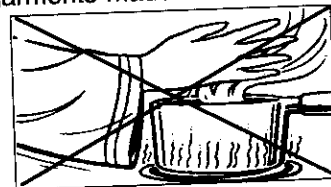
Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle.

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

Use dry, sturdy pot holders. Moist or damp pot holders on hot surfaces may cause burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.

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

Use caution when wearing garments made of flammable material to avoid clothing fires. 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. Slide oven rack out to add or remove food; avoid reaching into the oven. If a rack must be moved while oven is hot, use a dry pot holder and avoid touching hot element in oven.

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.

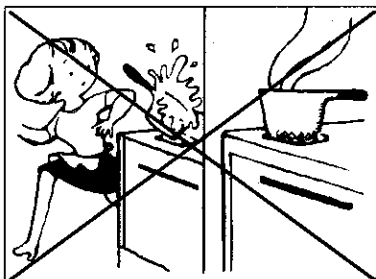
UTENSIL SAFETY

Use proper pan size. This appliance is equipped with one or more surface elements of different sizes. Select utensils having flat bottoms large enough to cover the surface element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Pans that are heavy to move when filled with food may also be hazardous.

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

To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface elements. 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, earthenware 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. 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.

Do not soak or immerse removable heating elements in water. Immersing element in water would damage element and insulating material inside element.

Do not use aluminum foil or foil liners to line drip bowls, cover an oven rack or line the oven bottom. Improper use of these liners may result in a risk of electric shock, or fire and may cause oven to overheat. Use foil only as recommended in this booklet.

SELF-CLEAN OVEN

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 or oven liner protective coatings 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.

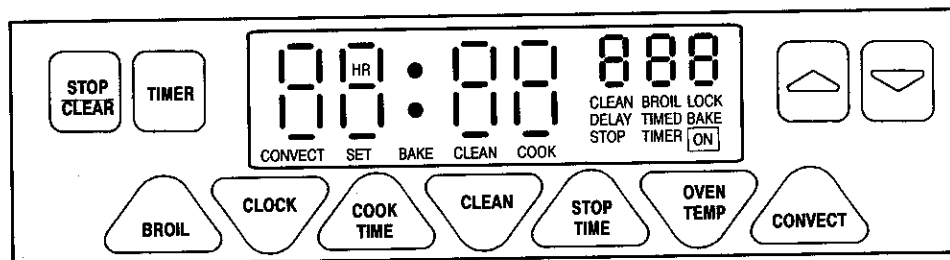
On some models, a fan should be heard during the self-clean cycle. If not, cancel the clean cycle and call a qualified technician before self-cleaning again. Refer to the Table of Contents for location of self-clean instructions and for information, if equipped.

It is normal for the cooktop of the range to become hot during a self-clean cycle. Therefore, avoid touching or lifting the cooktop during a clean cycle.

IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances. Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors during the self-clean cycle.

SAVE THESE INSTRUCTIONS



All indicator words are displayed to show their location. The touch pads on your range may not look like this illustration but they will operate as described in this manual.

STOP/CLEAR

Press this pad to cancel all programming except the clock and timer.

▲ and ▼ Pads

Press or press and hold these pads to enter the desired time or temperature or to select Hi or Lo broil.

CLOCK

1. Press CLOCK pad.
2. Set the correct time of day using the ▲ and ▼ pads.

To change the time by one minute, press either pad **once**. To change the time in increments of 10 minutes, **press and hold** either pad.

When power is first supplied to the oven or if there has been a power failure, the display will flash.

Press CLOCK pad to recall time of day when another function is displayed.

Clock time cannot be changed when oven is set for a cook, timed bake, or self-clean operation. Cancel operation to set the clock.

TIMER

1. Press TIMER pad.
2. Set desired time using the ▲ and ▼ pads.

Press or press and hold either pad to change the time by 1 minute, 5 minutes or 10 minutes.

TIMER can be set from 1 minute (0HR:01) up to 9 hours and 50 minutes (9 HR:50).

The timing operation will start automatically. Colon flashing in the display indicates a timing operation. One long continuous beep signals the end of the timing operation. The time of day will automatically reappear in the display. The TIMER does not control the oven.

To cancel: Press and hold TIMER pad. Time of day will reappear after a slight delay.

BROIL

1. Press BROIL pad.
2. Press ▲ or ▼ pad to select Hi broil or Lo broil.

See page 19 for additional information.

CLEAN

1. Close and lock oven door.
2. Press CLEAN pad.
3. Oven will automatically clean for 3 hours. Or press the ▲ or ▼ pad to select 2 to 4 hours.

"door" will appear in display until the door is properly locked. See pages 20 and 21 for additional information.

OVEN TEMP

1. Press OVEN TEMP pad.
2. Press the ▲ or ▼ pad to set oven temperature.

See pages 10 to 15 for additional information.

CONVECT

1. Press CONVECT pad.
2. Press ▲ or ▼ pad to set the oven temperature.

See pages 12 and 14 for additional information.

COOK TIME/STOP TIME

1. Press COOK TIME pad. Enter desired cooking time with the ▲ or ▼ pad.
2. Press STOP TIME pad. Enter time you wish the oven to turn off with the ▲ or ▼ pad.*
3. Press OVEN TEMP or CONVECT pad. Enter oven temperature with the ▲ or ▼ pad.*

* Omit step 2 if you do not wish to delay the start of cooking.

The oven will automatically turn on and off at the preset times. Beeps will signal the end of cooking. Press STOP/CLEAR pad to cancel end-of-cooking beeps. See pages 17 and 18 for additional information.

ADDITIONAL INFORMATION

A beep sounds each time a pad is pressed. The oven will automatically turn off if it is left on for 12 hours. If a fault code (example: F 2) is displayed and beeps sound, press STOP/CLEAR pad. If fault code continues, see page 25.

CONTROL KNOBS

Your cooktop is equipped with control knobs that provide an infinite choice of settings from LOW to HIGH. The knob can be set on or between any of the numbered settings.

To operate push in and turn the knob in either direction to the desired setting. An indicator light will glow when a surface element is turned on. The indicator light will remain on until the element is turned off. After a cooking operation, be sure the element and indicator light are off.

GENERAL COOKING TIPS

To prevent damage to the range or utensil, never operate surface unit without a pan in place, never allow a pan to boil dry and never operate an element on HIGH for extended periods of time.

Food will not cook any faster at a higher setting than needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously. If a high setting is used, excessive spattering will occur and food may stick or burn onto the bottom of the pan.

If a higher heat setting is used to bring liquid to a boil or to begin cooking, always **reduce** to a lower setting once liquid comes to a boil or food begins cooking. **Never leave food unattended during a cooking operation.**

Fit the size of the cookware to the size of the element. This conserves energy.

CANNING

Use HIGH just until 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. Prolonged use of HIGH or the use of incorrect canning utensils will produce excessive heat. Excessive heat can cause permanent damage to the porcelain cooktop, coil element and the drip bowl. See page 9 for additional information.

COOKWARE

Cooking performance is greatly affected by the type of cookware used. Proper cookware will reduce cooking times, use less energy and produce more even cooking results. For best results use a heavy gauge metal pan with a smooth flat bottom and a tight fitting lid.

Cookware with uneven, warped, or grooved bottoms do not make good contact with the heating surface, will reduce heat conductivity and result in slower, less even heating.

Different types of cookware materials require different heat settings for the same cooking operation. The chart below is based on heavy gauge aluminum cookware. Lower the heat setting if using a thinner gauge metal or other materials.

Oversized cookware and cookware that rests across two elements are not recommended as they may trap enough heat to cause damage to the cooktop or elements. This is especially important when canning.

Do not use woks equipped with round metal rings. The ring, which is designed to support the wok above the element, will trap heat and may damage the element and the cooktop.

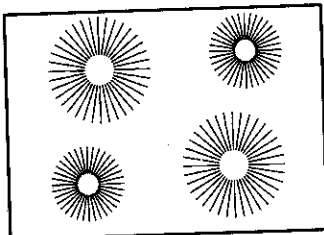
SUGGESTED HEAT SETTING GUIDE

Refer to cookware manufacturer's recommendations for suggested heat settings. Some manufacturers do not recommend the use of HIGH, or the use of HIGH for extended cooking operations.

HEAT SETTINGS	USES
HIGH	To bring liquid to a boil, blanch, preheat skillet, or reach pressure in a pressure cooker. Always reduce to a lower heat setting when liquids just begin to boil or foods begin to cook.
Medium-High 7-9	To brown or sear meat; heat oil for deep fat frying; scald; to saute or fry. Maintain fast boil for large amounts of liquids.
Medium 4-6	To maintain moderate to slow boil for large amounts of liquids. To continue cooking uncovered foods and for most frying operations.
Medium-Low 1-3	To continue cooking covered foods and to maintain pressure in most pressure cookers. Stew, braise or steam operations. To maintain boil for small amounts of liquid, poach, steam or simmer.
LOW	To keep foods warm before serving. Melt chocolate.

COOKING AREAS

The four cooking areas on your range are identified by permanent patterns in the cooktop. There are two large (8-inch) and two small (6-inch) areas. The patterns on your cooktop may not look like the cooktop in this illustration but your cooktop will operate as described in this manual.



Before using the cooktop for the first time, clean it thoroughly as directed on the cleaning chart on page 23. This will protect the smoothtop and will guarantee a clean cooktop when the elements are turned on.

During the first few hours of use, you may notice that the cooktop emits a slight burning odor and a light smoke. Both of these conditions are normal.

When a cooking area is turned on, the coil element under the cooktop will heat up and glow red. To maintain the heat setting the element will cycle on and off. It is normal to see a red glow through the smoothtop when the element cycles on.

HOT SURFACE LIGHT

Your range is equipped with a HOT SURFACE light located at the center-back of the smoothtop. This red light will turn on to indicate that the smoothtop is hot and will remain on until the top has cooled.

RETAINED HEAT

The smoothtop cooking area retains heat for a period of time after the element has been turned off. Turn the element off a few minutes before food is completely cooked and use the retained heat to complete the cooking operation. After 30 minutes, the cooktop may be too cool to keep foods warm. However, the TOP MAY STILL BE TOO WARM TO TOUCH. When the HOT SURFACE light turns off, the top will be cool enough to touch.

COOKING TIPS

When cooking delicate foods which easily scorch or overcook, start with a lower heat setting then gradually increase the setting until you find the optimum setting.

Boilovers are more likely to occur if you start out on HIGH then reduce to the lower setting. If you do begin cooking on HIGH, reduce to a lower setting before liquids come to a full boil.

If food is cooking too fast or if a boilover occurs, remove lid or remove cookware from cooking area and reduce to a lower setting. Allow enough time for the cooking area to adjust to the new setting.

COOKWARE TIPS

Aluminum foil will damage the smoothtop if it melts onto the glass. Do not use aluminum foil or foil-type disposable containers, such as popcorn poppers under any circumstances. They may leave metal marks or may permanently melt onto the smoothtop. Do not use cooktop if metal or aluminum foil melts onto the smoothtop. Call an authorized servicer. Do not attempt to repair cooktop yourself.

Aluminum cookware will cause metal marks on the glass if you slide them across the smoothtop. Remove any metal marks immediately using Cooktop Cleaning Creme.

Glass ceramic, earthenware, porcelain over metal, heat-proof glass or glazed cookware may scratch the smoothtop cooktop if you slide them across the top.

TO PROTECT SMOOTHTOP

- Do not use the top as a work surface or as a cutting board. Do not cook food directly on the cooktop.
- Do not use a trivet or metal stand (such as a wok ring) between the utensil and the cooktop. These items can mark or etch the surface and affect cooking efficiency.
- Do not place plastics on a warm or hot cooking area. They will melt and adhere to the smoothtop. The smoothtop may chip or pit in attempting to remove melted plastic from the top.
- To prevent scratching or damage to the smoothtop, do not leave sugar, salt, sand, soil, shortening or other fats on the cooking area. Be sure area is free from these before turning on cooking area.
- Be sure the bottom of the cookware is smooth and free of nicks, scratches or rough areas as they may scratch the smoothtop.
- Do not allow a pan to boil dry. This could cause permanent damage to the smoothtop.

CARE INFORMATION

To help keep cooktop clean, be sure cooking area and cookware bottom are clean and dry before each use.

To prevent possible damage to the cooktop, always rinse the bottom of cookware to completely remove any cleaning agent residue. This is especially important when using a copper or aluminum cleaner. In the presence of heat, the cleaning residue may stain, discolor or etch the smoothtop.

Carefully blot up spillovers around the outside of the cooking area as they occur with dry paper towels. **BE CAREFUL NOT TO BURN HANDS WHEN WIPING UP SPILLS. DO NOT USE A DAMP CLOTH WHICH MAY CAUSE STEAM BURNS.**

CAUTION: Do not use cooktop if the smoothtop is cracked, broken, or if metal melts onto the cooktop. Call an authorized servicer. Do not attempt to repair the cooktop yourself.

When surface is cool, clean as directed in the chart. **DO NOT USE** the following cleaning agents.

- Abrasives (metal scouring pads, cleansing powders, scouring cleaners or pads) will scratch the smoothtop.
- Chemicals (oven cleaners, chlorine bleaches, rust removers or ammonia) may damage the finish of the smoothtop.
- Glass cleaners containing ammonia may harm the smoothtop.
- Soiled cloth or sponge will leave an invisible film on the cooktop which may scratch or cause discoloration the next time the cooktop is used.

IMPORTANT: Watch sugary solutions carefully to avoid boilovers. If a sugar solution (such as jam, jelly, candy) boils over, it may pit the smoothtop. Turn element to LOW and clean sugary boilovers **immediately**. See page 23 for complete cleaning instructions.

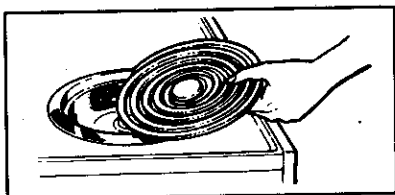
PROBLEM SOLVING CHART

PROBLEM	CAUSE	TO PREVENT
Tiny scratches or abrasions	Coarse particles (dust salt and sand) between cookware bottom and cooktop. Incorrect cleaning materials. Sliding glassware or metal across top or using cookware with rough bottoms.	Tiny scratches are not removable and do not affect cooking. In time, the scratches will become smoother and less visible. Be sure cookware bottoms and cooktop are clean before use. Use cookware with a smooth, non-scratching bottom. Do not slide cookware across cooktop.
Metal-marking	Sliding or scraping metal utensils or oven racks across cooktop.	Do not slide metal object across cooktop. When cool, clean with Cooktop Cleaning Creme.
Brown streaks and specks	Boilovers, incorrect cleaning materials, used soiled cloth or sponge, soiled cookware.	Remove boilovers before reusing the cooktop. Use a clean cloth or sponge. Be sure cookware, especially bottoms, are clean and dry.
Areas of discoloration with a metallic sheen	Mineral deposits from water and foods.	Use cookware with bottoms that are clean and dry. Use correct heat setting to prevent boilovers.
Pitting or flaking.	Sugary boilovers from sugar syrups, candy, jams, jellies, dessert sauces, etc.	Use correct heat setting and large enough utensil. Watch cooking operation to prevent boilovers or spattering.

COIL SURFACE ELEMENTS

- Coil surface elements are self-cleaning.
- Do not immerse elements in water.
- When an element is turned on, it will cycle on and off to maintain the heat setting.
- To prevent damage to the range, NEVER operate surface element without a pan in place and NEVER allow a pan to boil dry.

To remove: When cool, raise element and carefully pull out and away from the receptacle.



To replace: Insert the terminals on the element into the receptacle. Gently lift up on outer edge of element (opposite terminal-side of element) while inserting terminals into receptacle. Gently press down on outer edge of element until element sits level on drip bowl.

Be sure drip bowls are properly installed. Notch on trim ring should be centered over the screw securing the receptacle to the maintop. If trim ring is not installed properly and rests on this screw, the trim ring and drip bowl will "rock".

DRIP BOWLS

- Be sure drip bowls, located under each element, are in place.
- Absence of these bowls during cooking may subject wiring or component parts underneath the cooktop to damage.
- To prevent risk of electric shock or fire, do not line drip bowls with aluminum foil.

Your range will be equipped with either chrome plated or porcelain coated steel drip bowls.

Chrome drip bowls will turn blue or gold over time or if overheated. This type of discoloration is permanent and will not affect cooking performance.

To protect the chrome or porcelain finish, avoid using high settings for long periods of time. Reduce to a lower setting once food begins cooking. Do not use oversized cookware. Pan should not extend more than 2 inches from the element.

CANNING ELEMENT ACCESSORY KIT

(MODEL CE-1)

The use of oversize cookware or large canners on the coil element cooktop may result in damage to the porcelain enamel finish. A special canning element has been designed to protect the finish when using this type of cookware. The canning element and chrome drip bowl are available as an optional accessory kit.

For information on the Canning Element Accessory Kit, contact your dealer or write to Maytag Customer Service, P.O. Box 2370, Cleveland, TN 37320-2370.

OVEN LIGHT

The oven light switch is located on the control panel and is marked OVEN LIGHT. To turn the oven light on, push in the bottom half of the switch.

OVEN VENT

The oven vent is located at the rear of the cooktop. When the oven is in use, this area may feel warm or hot to the touch. To prevent baking problems, do not block the vent opening in any way.

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.

OVEN FANS

Your range is equipped with two fans – an internal cooling fan and a convect fan located on the back wall of the oven cavity.

The **cooling fan** is used to help keep internal parts cool. This fan will automatically turn on whenever the oven is set for a cooking (convection or conventional) or a self-cleaning operation. The fan will automatically turn off when parts have cooled. The fan may continue to operate after the oven has been turned off. This is normal.

The **convect fan** is used to circulate hot air in the oven when the convection feature is selected. The convect fan automatically turns on whenever the CONVECT pad is pressed and will turn off when the convection operation is cancelled.

The convect fan will automatically stop whenever the oven door is opened during a convection operation. The cooling fan will remain on.

OVEN RACKS

The three oven racks are designed with a safety lock-stop position to keep the racks from accidentally coming completely out of the oven when pulling the rack out to add or remove food.

3 RACK CONVECTION COOKING

Your oven is equipped with three racks. The third rack is used for multiple-rack CONVECTION cooking only. When convection baking on three racks, select rack positions 1 (bottom), 3 and 5 (top). For optimum results, use only one or two racks for CONVENTIONAL baking.

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

To replace: Place the rack on the rack supports and tilt the front end of the rack up slightly. Slide it back until it clears the lock-stop position. Lower the front and slide the rack straight in. Pull the rack out to the lock-stop position to be sure it is positioned correctly and then return it to its normal position.

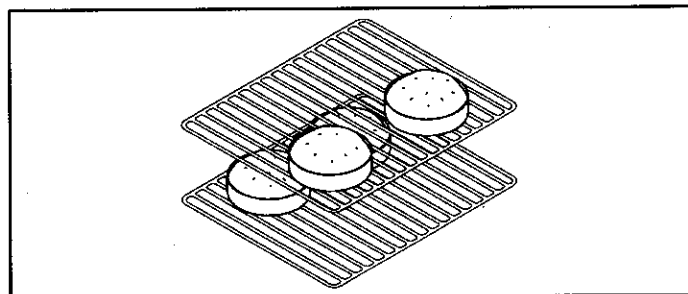
CAUTION: Do not attempt to change the rack positions when the oven is hot.

It is important that air can circulate freely within the oven and around the food. To help ensure this, place food on the

center of the oven rack. Allow two inches between the edge of the utensil(s) and the oven walls.

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 3 or 2.

If cooking on more than one rack, stagger the food to ensure proper air flow.



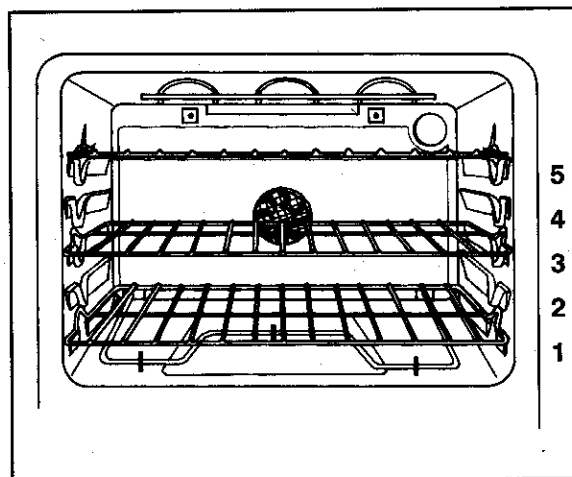
If cooking on two racks, use rack positions 4 and 2 for cakes and rack positions 4 and 1 when using cookie sheets. Never place two cookie sheets on one rack.

If **convection baking on three racks**, use rack positions 5, 3 and 1.

If roasting a large turkey, place the turkey on rack 1 and the side dishes on rack 5.

RACK POSITIONS

RACK 5 (highest position)	Use for toasting bread, or for three-rack convection baking.
RACK 4	Used for most broiling and two-rack baking.
RACK 3 (middle position)	Used for most baked goods on a cookie sheet or jelly roll pan, or frozen convenience foods, or for three-rack convection baking.
RACK 2	Use 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 1 (lowest position)	Used for roasting large cuts of meat and large poultry, pies, souffles, angel food cake, or for three-rack convection baking.



HOW TO SET OVEN FOR BAKING

1. Press the OVEN TEMP or CONVECT pad.
 - 000° and BAKE or CONVECT BAKE indicator words will appear in the display.
2. Press the ▲ or ▼ pad. Then press either pad until the desired oven temperature is displayed.
 - 350° (for conventional cooking) or 325° (for convection cooking) will appear in the display when either pad is pressed once.
 - The oven temperature can be set from 170° to 550°.
 - The ON indicator word and 75° or the actual oven temperature, whichever is higher, will appear in the display.
 - The cooling fan will turn on. If convection cooking was selected, the convect fan will also turn on.
 - The temperature in the display will increase in 5° increments until the oven reaches the preset temperature.
 - Allow 10 to 15 minutes for the oven to preheat. A single beep will sound when the oven is preheated.
3. Place food in the oven. Check food for doneness at the minimum cooking time. Cook longer if needed.
4. At the end of cooking, turn the oven off by pressing the STOP/CLEAR pad. Remove food from the oven.

PREHEATING

Preheating is necessary for conventional and convection baking. Allow about 10 to 15 minutes for the oven to preheat. A single beep will indicate that the oven is preheated. It is not necessary to preheat for roasting.

Selecting a temperature higher than desired will NOT preheat the oven any faster, and may have a negative effect on baking results.

ADDITIONAL INFORMATION

- Do not move the door lock lever to the right during a cooking operation. If the door is locked, the cooking operation will be cancelled. If the oven is hot enough to engage the internal lock, the oven door will not open. If this occurs, allow the oven to cool up to one hour, then unlock and open the door.
- If you press the OVEN TEMP or CONVECT pad and do not set an oven temperature within 30 seconds, the program will automatically cancel and the time of day will reappear in the display.
- To recall the preset temperature during preheat, press the OVEN TEMP or CONVECT pad.
- To change the oven temperature during cooking, press the ▲ or ▼ pad until the desired temperature is displayed.
- The oven will automatically turn off if it is left on for 12 hours.

USE OF ALUMINUM FOIL

Do not cover an entire rack with 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 foil on the oven bottom.

Baking Tips For Both Conventional and Convection Baking

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

Preheat oven if recommended in the recipe or package directions. 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.

Use the correct rack position. Baking results may be affected if the wrong rack is used. For optimum results, bake foods on one rack. Select a rack position that locates the food in the center of the oven. If baking on two racks, select rack positions #2 or 4, #1 and 4 or #2 and 5. Select convection baking if using three racks as the circulating hot air will produce more even results.

- 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.
- Use three racks for CONVECTION cooking only.

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.

- **A shiny metal pan** reflects heat away from the food. This type of pan produces lighter browning and a softer crust. Use shiny pans for baking cakes or cookies.
- **A dark, dull, anodized or satin finish metal pan** absorbs heat and produces darker browning with a

crisper crust. Use dark pans 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. This is especially important for convection baking.
- If using **heat-proof glassware**, or **dark pans such as Baker's Secret or Wilton** reduce the oven temperature by 25°F except when baking pies or bread for conventional baking. For convection baking, test your recipe to determine if you wish to reduce the oven temperature an **additional 25°F**. (Remember: You normally reduce the oven temperature by 25°F when convection baking.) 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 pan and the oven walls.

Check the cooking progress at the minimum time recommended in the recipe. This is especially important when convection baking using three racks. Check cooking progress on the lower rack. 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 or alter the recipe, expect cooking times to increase or decrease slightly.

Tips For Convection Baking and Roasting

Convection cooking uses a small fan to circulate heated air around the food. The fan is located behind a baffle at the back of the oven. Circulating the heated air results in faster, more even cooking with enhanced browning. The moving air also offers better baking results when baking on two or three racks.

Because of the faster cooking and enhanced browning, many foods, especially baked goods, are convection cooked at a lower oven temperature.

Convection Baking Tips

- Reduce the oven temperature by 25°F for most baking or 50°F for delicate cakes and quick breads. Cooking times will be similar to or a few minutes less than cooking times in the recipe or package directions.
- Use convection when baking large quantities of foods, especially if baking on three racks.
- Convection is ideal for baking such foods as cookies, biscuits, muffins, pound cakes and angel food cakes, cupcakes, or rolls.
- Layer cakes and quick breads can be convection baked, but reduce the oven temperature by 50°F for more even top crusts.
- Cookie sheets should be made of shiny metal and not have sides.
- When cooking on three racks, check cooking progress before the minimum time suggested in the recipe. It may be necessary to remove the pan on the bottom rack 1 or 2 minutes before the minimum cooking time to prevent overbrowning.
- Cooking times may increase slightly when convection baking on three racks because of the increased amount of food. NOTE: Do not use three racks when conventional baking.
- For optimum browning, place cookie sheets or rectangular (9" x 13") pan lengthwise, front-to-back on the oven racks. This locates the food in front of the fan for more even browning. If the pans are too long to place front-to-back, center the pans side-to-side on the 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.

Convection Roasting Tips

- The oven temperature is not reduced when convection roasting. However, expect cooking times to be shorter.
- As a general rule, roasting time can be reduced by about 25% when using the convection feature. Refer to the Roasting Chart on page 15 for cooking times for both convection and conventional roasting.
- **When To Use The Convection Feature For Roasting:** Select **convection** when roasting meats or poultry in an uncovered pan. The circulating heated air helps to seal in the juices to produce a more moist and tender roast.
- Select **conventional** roasting if the meat is less tender or if the meat is cooked in a covered dish or oven cooking bag.
- Do not use roasting pans with tall sides as this type of pan will block the circulating heated air.
- Do not cover meat when convection roasting. If you wish to cover the meat with a lid, aluminum foil, or oven cooking bags, select the **conventional** method of roasting. Covering the meat blocks the circulating heated air thus eliminating the benefits of convection roasting.
- The breast and drumsticks on a turkey will cook and brown quickly. Place a "foil tent" over these areas after the desired brownness is reached to prevent overbrowning.
- Expect convection roasted meats and poultry to be juicier with a browner, crisper exterior.

Information in the chart below covers both conventional and convection baking unless specifically noted. If you have carefully followed the basic instructions and still experience poor results, these suggestions may be helpful.

PROBLEM	CAUSE	PROBLEM	CAUSE
<i>Cakes are uneven.</i>	Pans too close or 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. CONVECTION ONLY: Oven temperature was not reduced 25°F or 50°F for delicate cakes or quick breads.	<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. CONVECTION ONLY: Oven temperature was not reduced 25°F or 50°F for delicate cakes or quick breads.	<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. CONVECTION ONLY: Oven temperature was not reduced 25°F.
<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. CONVECTION ONLY: Oven temperature was not reduced 25°F or 50°F for delicate cakes.
<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. CONVECTION ONLY: Oven temperature was not reduced 25°F.
For optimum results for conventional baking, bake on one rack. If baking cakes on two racks, stagger pans toward front of oven on upper rack and pans toward back of oven on lower rack.		<i>Cakes crack on top.</i>	Batter overmixed. Temperature set too high. Too much leavening. Incorrect rack position. CONVECTION ONLY: Oven temperature was not reduced 25°F or 50°F for delicate cakes.
<i>Cakes, cookies, biscuits too brown on top or bottom.</i>	Oven not preheated. Pans touching each other or oven walls. Oven temperature too high. 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 cookiesheet.) CONVECTION ONLY: Oven temperature was not reduced 25°F or 50°F for delicate cakes or breads.	<i>Cake not done in middle.</i>	Temperature set too high. Pan too small. Baking time too short.
Follow cookware manufacturer's instructions for oven temperature. Glassware and dark cookware 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; shield with foil. CONVECTION ONLY: Oven temperature was not reduced 25°F.
		<i>Pies don't brown on bottom.</i>	Used shiny metal pans. Temperature set too low. Incorrect rack position.
		<i>Pies have soaked crust.</i>	Temperature too low at start of baking. Filling too juicy. Used shiny metal pans.

ROASTING

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

See page 14 for information on convection roasting.

Roasting Tips

Most meats are roasted at 325°F. It is not necessary to preheat the oven or reduce the temperature for conventional or convection roasting. 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, rib eye, top round, high quality tip and rump roast, pork loin roast, veal and lamb leg, 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. (Note: The broiler pan and insert can be used for roasting meats.) Placing the meat on a rack holds the meat 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.

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

CONVENTIONAL AND CONVECTION ROASTING CHART

Cut of Meat	Approximate Weight (pounds)	Oven Temperature in °F	Internal Temperature	CONVENTIONAL Roasting Time* (min. per lb.)	CONVECTION Roasting Time* (min. per lb.)
Beef					
Rib Roast (cut-side-down)	4 to 8	325°F	140°F (rare) 160°F (medium)	25-30 30-35	20-25 25-30
Rib Eye Roast	4 to 6	350°F	140°F (rare) 160°F (medium)	25-30 30-35	20-25 25-30
Tenderloin Roast	2 to 3	400°F	140°F (rare)	20-25	15-20
Sirloin Roast	3 to 6	325°F	140°F (rare) 160°F (medium)	25-30 30-35	20-25 25-30
Pork, Fresh					
Shoulder Blade Roast, (boneless)	4 to 6	325°F	160°F	35-45	25-35
Shoulder Blade Roast	4 to 6	325°F	160°F	30-40	25-35
Loin Blade or Sirloin Roast	3 to 4	325°F	160°F	35-40	30-40
Boneless Pork Loin	6 to 8	325°F	160°F	25-35	20-25
Pork, Smoked					
Ham, Half (fully cooked)**	5 to 7	325°F	140°F	25-35	Not Recommended
Ham, Half (cook-before-eating)	5 to 7	325°F	140°F	35-45	Not Recommended
Poultry					
Turkey, unstuffed***	12 to 16 16 to 20 20 to 24	325°F 325°F 325°F	180°-185°F 180°-185°F 180°-185°F	18-20 16-18 14-16	12-16 10-15 8-10
Turkey, Breast	3 to 8	325°F	180°F	30-40	20-30
Chicken, Fryer	2 1/2 to 3 1/2	350-375°	180°F	20-24	15-20
Chicken, Roaster	4 to 6	350-375°F	180°F	20-25	15-20
Lamb					
Leg (boneless)	2 to 3	325°F	160°F 170°F	35-40 40-45	30-35 35-40
Whole Leg	5 to 7	325°F	160°F	30-35	25-35

* Roasting times are approximate and may vary depending on the shape of the roast. A meat thermometer is the most accurate way to determine doneness.

** Add water and follow package directions.

*** Stuffed turkey requires additional roasting time. Shield legs and breast with foil to prevent overbrowning and drying of skin.

AUTOMATIC OVEN COOKING

The Automatic Oven Cooking feature is used to turn the oven on and off at a preset time of day. This feature can be used to either:

- Turn the oven on immediately (**immediate start**).
- Delay the start of cooking (**delay start**).

The feature can be used with either conventional or convection oven cooking and with the self-cleaning oven feature. See page 21 for instructions on delaying the start of a clean cycle.

The clock must be functioning and set at the correct time of day for the Automatic Oven Cooking feature to operate properly.

IMPORTANT

- Highly perishable foods such as dairy products, pork, poultry, seafood, or stuffing are not recommended for Delay Start cooking.
- If cooking more than one food, select foods that cook for the same length of time and at the same oven temperature.

To recall the preset cook time or stop time, press the corresponding pad.

To cancel the Automatic Oven Cooking operation, press the STOP/CLEAR pad.

At the end of the Automatic Oven Cooking operation, the oven will automatically turn off and continuous beeps will sound to remind you to remove food from the oven. Press the STOP/CLEAR pad to cancel the beeps.

This feature will only delay cooking up to eleven hours and fifty five minutes (11:55).

If you delay more than 30 seconds between pressing a pad and the ▲ or ▼ pad, the display will either:

- Return to the previous setting.
- Beep and flash to indicate the next entry.
- Return to the current time of day and cancel the operation.

IMMEDIATE START

To set oven:

1. Place food in the oven.
2. Press the COOK TIME pad.
 - The words SET COOK TIME will flash in the display.
3. Press the ▲ or ▼ pad to enter the cooking time.
4. Press the OVEN TEMP or CONVECT pad.
 - The words BAKE or CONVECT BAKE and 000° will appear in the display.
5. Press the ▲ or ▼ pad to enter the oven temperature.

The oven will immediately turn on. The words TIMED BAKE ON will appear in the display and the display will begin counting down the cooking time.

At the end of the preset cooking time, the oven will automatically turn off and END will appear in the display. Continuous beeps will remind you to remove the food from the oven.

Press the STOP/CLEAR pad to cancel the beeps. The current time of day will reappear in the display when the STOP/CLEAR pad is pressed. Remove the food from the oven.

EXAMPLE FOR IMMEDIATE START

Food is to cook for one hour and thirty minutes (1:30) at 375°F.

1. Press the COOK TIME pad.
2. Press the ▲ pad until 1:30 (one hour and thirty minutes) is displayed.
3. Press the OVEN TEMP or CONVECT pad.
4. Press the ▲ pad until 375° is displayed.

The oven will turn on immediately and will automatically turn off at the preset time. Press the STOP/CLEAR pad to cancel the beeps.

DELAY START**To set oven:**

1. Place food in the oven.
2. Press the COOK TIME pad.
 - The words SET COOK TIME will flash in the display.
3. Press the ▲ or ▼ pad to enter the cooking time.
 - The cooking time will be displayed in hours and minutes.
4. Press the STOP TIME pad.
 - The words SET STOP TIME will flash in the display.
5. Press the ▲ or ▼ pad to enter the time you wish the oven to turn off.
6. Press the OVEN TEMP or CONVECT pad.
 - The words BAKE or CONVECT BAKE and 000° will appear in the display.
7. Press the ▲ or ▼ pad to enter the oven temperature.
8. Press the CLOCK pad and the current time of day will reappear in the display.
 - DELAY BAKE or DELAY CONVECT BAKE will appear in the display to indicate that the oven is set for a delay start cooking operation.

The control will automatically determine when to turn on the oven based on the COOK TIME and STOP TIME you set. It is NOT necessary to set a start time.

At the preset time, the oven will automatically turn on and TIMED BAKE ON or TIMED CONVECT BAKE ON will appear in the display. The display will begin counting down the cooking time.

At the end of the preset cooking time, the oven will automatically turn off and END will appear in the display. Continuous beeps will remind you to remove the food from the oven.

Press the STOP/CLEAR pad to cancel the beeps and remove the food from the oven. The current time of day will appear in the display when the STOP/CLEAR pad is pressed.

EXAMPLE FOR DELAY START

Food is to cook for one hour and thirty minutes (1:30) at 375°F. You wish the food to be cooked by 6:00.

1. Press the COOK TIME pad.
2. Press the ▲ pad until 1:30 (one hour and thirty minutes) is displayed.
3. Press the STOP TIME pad.
4. Press the ▲ pad until 6:00 is displayed.
5. Press the OVEN TEMP or CONVECT pad.
6. Press the ▲ pad until 375° is displayed.

The oven will automatically turn on and off at the preset times. Press the STOP/CLEAR pad to cancel the beeps.

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.

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.

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

Trim excess fat and slash remaining fat to help keep meat from curling and to reduce smoking and spattering. Season meat after cooking.

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 or flaring occurs.

See Care and Cleaning Chart on page 22 for instructions on cleaning the broiler pan and insert.

To set oven to broil:

1. Press the BROIL pad.
000° and BROIL indicator words will appear in the display.
2. Press the ▲ pad to select HI for normal broiling or press the ▼ pad to select Lo for low temperature broiling.
3. For optimum browning results, remove the broiler pan and preheat the broil element for 3 minutes.
4. 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.
5. At the end of cooking, remove the broiler pan and press the STOP/CLEAR pad to cancel the broil operation. The current time of day will reappear in the display.

Use HI BROIL for most broil operations. Select Lo BROIL when broiling longer cooking foods such as poultry. The lower temperature allows food to cook to the well done stage without excessive browning. Cooking time may increase if Lo BROIL is selected.

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

BROILING CHART

TYPE OF MEAT	RACK POSITION*	DONENESS	TOTAL TIME (MINUTES)**
BACON	#4	Well Done	6 to 10
BEEF STEAKS 1-inch thick	#4 #4	Medium Well Done	15 to 18 19 to 23
CHICKEN Pieces	#3 or #4	Well Done	LO BROIL 30 to 45
FISH Fillets Steaks, 1-inch thick	#4 #4	Flaky Flaky	8 to 12 10 to 15
GROUND BEEF PATTIES 3/4-inch thick	#4	Well Done	15 to 18
HAM SLICE , precooked 1/2-inch thick	#4	Warm	8 to 12
LAMB CHOPS 1-inch thick	#4	Medium Well Done	12 to 15 16 to 20
PORK CHOPS 1-inch thick	#4	Well Done	22 to 26

* The top rack position is position #5.

** Broiling times are approximate and may vary depending on the meat.

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

CAUTION: It is normal for parts of the range to become hot during a clean cycle. Therefore, during a clean cycle, avoid touching the cooktop, oven vent area, oven door and window.

It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

Turn off the oven light before a clean cycle. If the oven light is left on, the light bulb will burn out during the clean cycle.

BASIC INSTRUCTIONS

1. Remove oven racks and close oven door.
2. Lock oven door.
3. Press CLEAN pad.
4. Press the ▲ or ▼ pad to select cleaning time.
 - Light soil – 2 hours
 - Average soil – 3 hours
 - Heavy soil – 4 hours

BEFORE SELF-CLEANING

Remove broiler pan, all pans and the oven racks from the oven. **The racks will discolor and may not slide easily after a clean cycle.**

Clean oven frame, door frame and around the oven vent with a non-abrasive cleaning agent such as Bon Ami or detergent and water. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking and flare-ups during the clean cycle.

Wipe up sugary spillovers and acid spillovers such as lemon juice, tomato sauce or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. The porcelain finish may discolor if acid spills are not wiped up immediately.

Do not use oven cleaners on the self-clean oven finish or around any part of the oven as they will damage the finish or parts.

To prevent damage, do not clean or rub the gasket around the oven door. The gasket is designed to seal in heat during the clean cycle.

DURING SELF-CLEANING

When the door is locked and the CLEAN pad is pressed, the oven will automatically begin to heat to cleaning temperatures.

A cooling fan will automatically turn on during the self-clean cycle and will automatically turn off after the clean cycle when the oven has cooled.

As the oven reaches cleaning temperatures, the LOCK indicator will appear in the display to show that an internal lock mechanism has engaged. At this point, the oven door can not be unlocked and opened.

To prevent damage to the door and lock lever, do not force the door open when the LOCK indicator is displayed.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will lessen or disappear with use. If the oven is heavily soiled, or if the broiler pan was accidentally left in the oven, smoke and odor may occur.

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

AFTER SELF-CLEANING

About one hour after the end of the clean cycle, the internal lock will disengage and the LOCK indicator will turn off. At this point, the door can be unlocked and opened. Move the door lock lever to the left or unlocked position and open the door. The oven may still be hot.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

On the smoothtop cooktop: Clean around the vent opening at the rear of the cooktop if there is a deposit from the fumes vented during the clean cycle. Use detergent and water and a cloth or non-abrasive pad.

Fine, hair-like lines may appear in the oven interior or oven door. This is a normal condition resulting from heating and cooling of the porcelain finish. These lines do not affect the performance of the oven.

(continued next page)

IMMEDIATE START**To set oven for a self-clean cycle:**

1. Remove the oven racks and close the door.
2. Move the door lock lever to the right until it rests in the locked position.
3. Press the CLEAN pad.
 - **NOTE:** "door" will appear in the display and beeps will sound if the door is not locked.
 - 3 HR:00 will appear in the display and SET CLEAN TIME will flash in the display.
 - After a few seconds delay, the oven and fan will automatically turn on. CLEAN TIME and ON will remain in the display.
4. The oven will automatically clean for 3 hours. Or, select 2 hours for light soil up to 4 hours for heavy soil by pressing the ▲ or ▼ pad.
5. Press the CLOCK pad and the current time of day will reappear in the display. CLEAN and ON will remain in the display to show that the oven is in a clean cycle.

If the door is not locked or the clean time is not entered within 30 seconds of pressing the CLEAN pad, the program will automatically be cancelled.

About one hour after the clean cycle ends, the LOCK indicator will turn off and the oven door can be unlocked and opened.

The oven door and door lock lever will be damaged if the oven door is forced to open when the LOCK indicator is still displayed.

DELAY START**To delay the start of a clean cycle:**

1. Remove the oven racks and close the door.
2. Move the door lock lever to the right or locked position.
3. Press CLEAN pad.
4. Press the ▲ or ▼ pad to select the cleaning time.
5. Press STOP TIME pad and press the ▲ or ▼ pad to select the time of day you wish the oven to turn off. The stop time and CLEAN DELAY STOP TIME will appear in the display.
6. Press the CLOCK pad and the current time of day will reappear in the display. CLEAN DELAY will remain in the display to show that the oven is set for a delayed clean operation.
7. At the end of the clean cycle, continuous beeps will sound. Press the STOP/CLEAR pad to cancel the beeps.

To cancel clean cycle:

1. Press the STOP/CLEAR pad.
2. If the LOCK indicator is displayed, allow the oven to cool for up to one hour. Once the LOCK indicator turns off, the door can be unlocked and opened.

If the LOCK indicator is not displayed, the oven door can be unlocked and opened.

ABOUT CLEANING PRODUCTS

Because of the many new cleaning products introduced in the marketplace each year, it is not possible to list all products that can be safely used to clean this appliance. Listed below are just a few examples of recommended products.

REMEMBER, ALWAYS READ THE MANUFACTURER'S INSTRUCTIONS to be sure the cleaner can be safely used on this appliance. Also, read and carefully follow the manufacturer's directions when using any cleaning product.

To determine if a cleaning product is safe, test a small inconspicuous area using a very light pressure to see if the surface may scratch or discolor. This is particularly important for porcelain enamel, highly polished, shiny, painted, or plastic surfaces.

The following brands may help you to make an appropriate selection:

Glass Cleaners – Bon Ami, Cinch, Glass Plus, Windex.

Dishwashing Liquid Detergents – Dawn, Dove, Ivory, Joy.

Mild Liquid Spray Cleaners – Fantastik, Formula 409.

Non-Abrasive Cleaners – Bon Ami, paste of baking soda and water.

Mildly Abrasive Powder or Liquid Cleansers – Ajax, Barkeepers Friend, Cameo, Comet, Soft Scrub. (Note: If the cleaner is recommended for use on plastic, glass, or porcelain finishes, it can be used on the same appliance finishes.)

Non-Abrasive or Scratchless Plastic or Nylon Scouring Pads or Sponges – Chore Boy Plastic Cleaning Puff, Scrungie Scrub Sponges, or Scotch-Brite No Scratch, Cookware or Kitchen sponge.

Abrasive or "Never Scratch" Scouring Pads – S.O.S., Brillo Steel Wool Soap, Scotch-Brite Wool Soap Pads.

(Brand names for the above cleaning products are registered trademarks of the respective manufacturers.)

Before cleaning, be sure appliance is off and all parts are cool before handling or cleaning to avoid damage and possible burns. If a part is removed, be sure it is correctly replaced.

CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Baked Enamel: <ul style="list-style-type: none"> Side panels Storage drawer Oven door Back panel 	<ul style="list-style-type: none"> Detergent and water Mild liquid cleaner Glass cleaner 	Use a dry paper towel or cloth to wipe up spills, especially acid spills, as soon as they occur. This is especially important for white surfaces. When surface is cool, wash with detergent 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. On smoothtop cooktops, clean vent opening area after each oven use.
Broiler Pan and Insert	<ul style="list-style-type: none"> Detergent 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. 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. Broiler pan and insert can be cleaned in the dishwasher.
Control Knobs	<ul style="list-style-type: none"> Detergent and water Mild liquid sprays Glass cleaners 	For ease of cleaning, turn off knob and remove by pulling forward. Wash, rinse, and dry. Do not use abrasive cleaning agents as they may scratch the finish and remove the markings. Turn on each element to be sure knobs have been correctly replaced.
Drip Bowls, Chrome <ul style="list-style-type: none"> Brown food stains <ul style="list-style-type: none"> Blue/gold heat stains 	<ul style="list-style-type: none"> Detergent and water Plastic scouring pads Mild abrasive cleaners <ul style="list-style-type: none"> Flitz Metal Polish (Follow package directions) 	After each use, wash, rinse and dry to prevent difficult soils. If heavily soiled, gently scrub with plastic scouring pad. If soil is allowed to burn on, it may be impossible to remove. Do not cover with aluminum foil. These stains are caused by overheating, and normally occur over a period of time. They are usually permanent. To minimize: <ol style="list-style-type: none"> Avoid excessive use of the high heat setting. Use HIGH only to start cooking, then lower the setting to finish cooking. Use flat bottom pans that do not extend more than two inches from the surface element. A non-abrasive metal polish such as Flitz may be used to help remove stains. Flitz is available in many automotive supply and hardware stores.

PARTS	CLEANING AGENTS	DIRECTIONS
Drip Bowls, Porcelain	<ul style="list-style-type: none"> • Detergent and water • Mild abrasive cleaners • Plastic scouring pads • Dishwasher 	<p>After each use, wash, rinse and dry to prevent difficult soils. To clean by hand, soak in hot sudsy water, then use mild abrasive cleaner and plastic scouring pad.</p> <p>Do not cover with aluminum foil.</p>
Elements, Oven and Coil		<p>Elements are self-cleaning. Soil will burn off as elements are used. Do not spray oven cleaner on elements, electrical hook up or connection. Do not immerse coil-type surface elements in water.</p>
Glass • Oven window	<ul style="list-style-type: none"> • Detergent and water • Glass cleaner 	<p>To prevent staining of the oven window, avoid using excessive amounts of water which may seep under or behind glass. Wash with detergent 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.</p>
Metal Finishes • Trim	<ul style="list-style-type: none"> • Detergent and water • Mild abrasive cleaners • Paste of baking soda and water 	<p>Do not use oven cleaner or abrasive agents, as they will damage the finish. Remove stubborn soil with a paste of baking soda and water. Polish with a soft cloth.</p>
Oven Racks	<ul style="list-style-type: none"> • Detergent and water • Plastic scouring pad • Cleansing powders • Soap-filled scouring pads 	<p>Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry. Racks will permanently discolor and may not slide smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack and embossed rack supports with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.</p>
Plastic Finishes • Door handle • Control panel • End caps • Trim	<ul style="list-style-type: none"> • Detergent and water • Paste of baking soda and water • Non abrasive plastic pad or sponge 	<p>Do not use oven cleaner, powder or liquid cleansers, abrasive or caustic cleaning agents on plastic finishes. These cleaning agents will scratch or mar the finish.</p> <p>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, rinse, and dry.</p>
Porcelain Enamel • Cooktop, coil elements • Cooktop trim, smoothtop	<ul style="list-style-type: none"> • Detergent and water • Paste of baking soda and water • Non abrasive plastic pad or sponge 	<p>Porcelain enamel is glass fused on metal and 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. This is especially important around the vent opening for smoothtop cooktop models. Surface may discolor or dull if soil, especially acidic 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 range.</p>
Self-clean Oven	<ul style="list-style-type: none"> • Follow instructions on pages 20 and 21 for the self-clean cycle. 	<p>Wipe up all spills 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.</p>
Smoothtop Cooktop <ul style="list-style-type: none"> • Light to moderate soil • Heavy soil or brown/gray stains from hard water or metal marks • Burned-on or crusty soils or residue • Sugar, plastic 	<ul style="list-style-type: none"> • Cooktop Cleaning Creme • Detergent and water • Paste of baking soda and water • Cooktop Cleaning Creme • Single-edge safety razor blade • Cooktop Cleaning Creme • Single-edge safety razor blade held with a potholder or a wooden handled stainless steel spatula 	<p>Wait until cooktop has cooled before cleaning. Gently apply cleaning agent with a non-abrasive plastic brush, nylon or plastic pad, paper towel or clean cloth. Rinse thoroughly and completely dry.</p> <p>Gently scrub with cleaning creme and clean cloth or paper towel. Reapply cleaner. Cover with damp paper towels to keep cleaner moist. Let stand for 30 to 45 minutes. Scrub to remove remaining stain. Rinse and dry.</p> <p>Hold razor blade scraper at 30° angle and very carefully scrape off soil. Clean remaining soil with cleaning creme.</p> <p>Immediately turn element to LOW and scrape from hot surface to a cool area. Then turn element OFF and cool. Clean residue with razor blade scraper and cleaning creme.</p> <p>NOTE: Call an authorized servicer if the smoothtop should crack, break or if metal or aluminum foil should melt onto the cooktop.</p>

COOKTOP

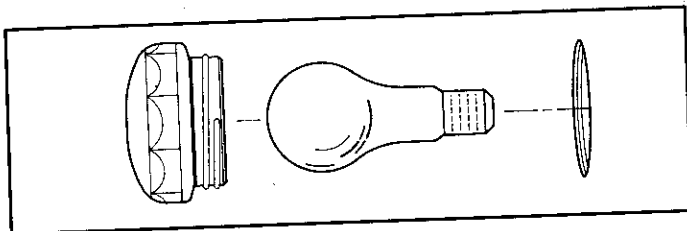
The cooktop on slide-in ranges featuring either a coil element or smoothtop cooktop is not designed to lift up and is not removable.

OVEN LIGHT

Turn off the oven light before a self-clean operation. If the light is left on, the bulb may burn out.

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

To replace oven light: Before replacing the oven light bulb, DISCONNECT POWER TO THE RANGE. Be sure bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break. Use a dry pot holder, to prevent possible harm to hands, and very carefully unscrew bulb cover and bulb.



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

OVEN DOOR

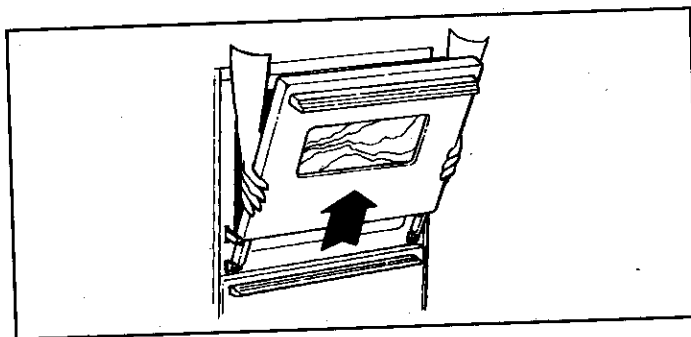
Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, break the door or cause serious injury to the user.

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

If the oven door is opened during a convection cooking operation, the convection fan will automatically turn off. The convection fan will automatically turn on when the door is closed. You will still hear the cooling fan.

Do not attempt to open or close door until the door is completely seated on the hinge arms. Never turn on the oven unless 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.

To remove lift-off door: Open the door to the "stop" position (opened about 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 door: Grasp the door at each side, align slots in the door with the hinge arms and slide the door down onto the hinge arms until completely seated on hinges.

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

DOOR LOCK LEVER

The oven door is locked for a self-clean operation only. Do not move the door lock lever to the right or locked position during a cooking operation. If the door is locked, the operation will automatically be cancelled and "door" will appear in the display. If the oven is hot enough to engage the internal lock, the oven door will not open. Allow the oven to cool for up to an hour, then unlock and open the door.

STORAGE DRAWER

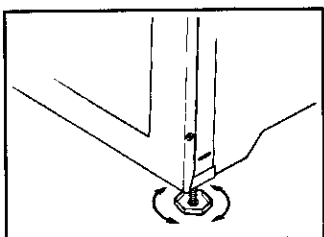
The storage drawer at the bottom of the range is safe and convenient for storing metal and glass cookware. **DO NOT** store plastic, paperware, food or flammable material in this drawer. Remove drawer to clean under range.

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

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

LEVELING LEGS

Some floors are not level. For proper baking, your range must be level. Leveling legs are located on each corner of the base of the range. Level by turning the legs. To prevent range from accidentally tipping, range should be secured to the floor by sliding a rear leveling leg into the anti-tip bracket supplied with the range.



EXPLANATION OF FAULT CODES

Your appliance is equipped with self-diagnostic software which continuously monitors the control to ensure safe and proper operation. If the software detects a questionable situation, a **FAULT CODE** (F plus a number) will appear in the display, continuous beeps may sound and as a safety precaution, the operation will be cancelled.

If a fault code appears in the display and continuous beeps sound, press the **STOP/CLEAR** pad. Then, reprogram the cooking operation. If the fault code reappears in the display, call an authorized servicer. Do not use the oven until the appliance has been serviced.

If the oven is heavily soiled, excessive smoke and flaring may result in a fault code during a self-clean cycle. If this occurs, press the **STOP/CLEAR** pad and allow the oven to cool for an hour.

ADJUSTING OVEN TEMPERATURE

If you have carefully followed the recipe, reviewed the baking tips in this manual and still feel cooking results do not meet your expectations, you can adjust the oven temperature. **DO NOT ADJUST THE TEMPERATURE** if only one or two items are not baking properly.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the thermostat, set the oven temperature 25°F higher or lower than the temperature in your recipe, then bake. The results of the "test" should give you an idea of how much to adjust the thermostat.

To adjust the thermostat:

1. Press the **OVEN TEMP** pad.
2. Press the **▲** pad until 550° is displayed.
3. **Press and hold** the **OVEN TEMP** pad for several seconds. The display will show the ambient temperature for a few seconds then 00° will appear.
 - If 00° does not appear in the display, press the **STOP/CLEAR** pad and begin again.
 - If the oven temperature was previously adjusted, the change will be displayed. For example, if the temperature was reduced by 15°, -15° will be displayed.
4. Press the **▲** or **▼** pad to select the temperature change desired.
 - The oven temperature can be increased up to 35° or reduced by as much as 35° (-35°) in 5° increments.
 - If you delay in selecting a temperature, the program will automatically cancel and 00° will disappear. Begin again if the program cancels.
5. Press the **STOP/CLEAR** pad and the time of day will reappear in the display. The oven will now bake at the adjusted temperature.

It is not necessary to readjust the oven temperature if there is a power interruption. This adjustment will not affect broil or clean temperatures.

BEFORE YOU CALL FOR SERVICE CHECK THESE POINTS

Part or all of your electric range does not operate

- Is the range 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?
- Was the electronic control correctly set?
- Was the door left in the locked position following a self-clean cycle?
- Is the oven set for automatic oven cooking?

Surface elements fail to turn on or heat the food properly.

- Is the range plug loose or disconnect from the electrical outlet?
- If the range has coil elements, are they properly plugged into the receptacles?
- Were appropriate utensils used? (See page 6.)
- Are the surface element controls properly set?
- Is voltage to the house reduced?

Food not baking or cooking correctly

- Are you using the correct rack position?
- Are the oven racks properly placed for baking?
- Are you using more than two racks for conventional cooking?
- Have you used aluminum foil correctly?
- Was the oven preheated as recommended?
- Are the controls properly set for a conventional or convection operation?
- Is there two 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?
- Did you check the food at the minimum cooking time to avoid over-cooking? This is especially important when convection baking on three racks. Always check the bottom rack position a few minutes before the minimum cooking time.
- Did you reduce the oven temperature by 25° when convection baking.

Oven fan not operating during convection cooking

- Are the controls set properly for convection?

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 11 to 15. If you still feel the oven temperature is incorrect see page 25 for information on adjusting the oven thermostat.

Food does not broil correctly

- Was the control set properly for broiling? (See page 19.)
- Was the proper rack position used? (See page 19.)
- Did you allow time for the broil element to preheat?
- Did you use the broiler pan that came with the range?
- Was aluminum foil used on the broiler insert, blocking the slits for fat drainage?
- Was the oven door opened to the broil stop position?

Oven light does not operate

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

Oven will not self-clean

- Is the self-clean control set properly? (See pages 20-21.)
- Is the oven set for a delayed clean operation?
- Is the oven door properly locked?
- Was the oven heavily soiled?

Oven door won't lock

- Are the proper controls set for the self-clean cycle?

Oven door will not unlock

- Has the self-clean cycle been completed for at least one hour?
- Was the door correctly unlocked?
- Is the LOCK indicator word in the display?

"F" plus a number appears in the display

- This is a fault code. If a fault code appears in the display and a continuous beep sounds, press the STOP/CLEAR pad. If the beeps continue after pressing the STOP/CLEAR pad, call an authorized servicer. See page 25 for additional information.

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

HOW TO OBTAIN 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 front cover for location of your model and serial numbers.)

If you are not satisfied with the local response to your service requirements, write to Maytag Customer Service, P.O. Box 2370, Cleveland, TN 37320-2370. Include 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 Program by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance.

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

MACAP (Major Appliance Consumer Action Program) 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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