

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

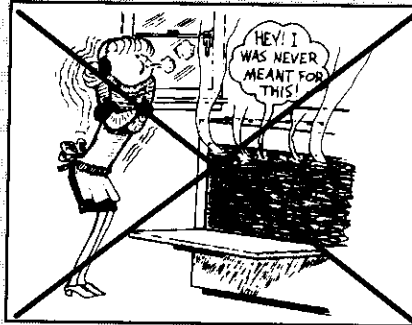
The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

**Proper installation** – Be sure your appliance is properly installed and grounded by a qualified technician.

**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.

**After appliance is installed** – Be certain all packing materials are removed from the appliance before operating the unit. If appliance is installed near a window, take steps to prevent curtains from blowing over elements creating a fire hazard.

**Never use your appliance for warming or heating the room.**



**Storage above oven** – To eliminate the hazard of reaching over hot elements, 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.

**Wear proper apparel** – Loose-fitting or hanging garments should never be worn while using the appliance.

**User servicing** – Do not repair or replace any part of the appliance unless specifically recommended in the Owner's Guide. All other servicing should be referred to a qualified technician. Always disconnect unit or cut-off power to unit before any servicing.

**Storage in, on or near appliance** – Do not store or use gasoline or other flammable materials, vapors and liquids in the oven, or 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.

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

**Protective liners** – Do not use aluminum foil liners to line oven bottom, except as suggested in the Owner's Guide. Improper installation of these liners may result in a risk of electric shock, or fire.

*(continued next page)*

# IMPORTANT SAFETY INSTRUCTIONS (continued)

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

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

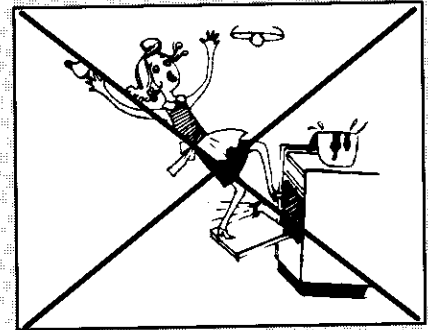
**Keep oven vent ducts unobstructed** - The vent is located above the oven door, on the right side of the control panel. Blockage of vent prevents proper oven air circulation and will affect oven performance. Avoid touching oven vent area while oven is on and for several minutes after oven has been turned off. Some parts of the vent and surrounding area become hot enough to cause burns.

**Placement of oven racks** - Always place oven racks in desired location while oven is cool. If rack must be moved while hot, use care to avoid contact of potholder with oven element.

**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. Use aluminum foil only as directed in this manual.

**Do not touch oven elements, areas near elements or interior surfaces of oven** - Elements may be hot even though they are dark in color. Areas near elements and interior surfaces of 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. Among these areas are the oven vent opening and surfaces near this opening, oven door, and oven window. Also, do not allow aluminum foil, meat probes or any other metal object to contact heating elements.

**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 oven to tip over, breakage of the door, or serious injury.



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# IMPORTANT SAFETY INSTRUCTIONS (continued)

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

**Control knobs** - Turn off control at the completion of a cooking operation.

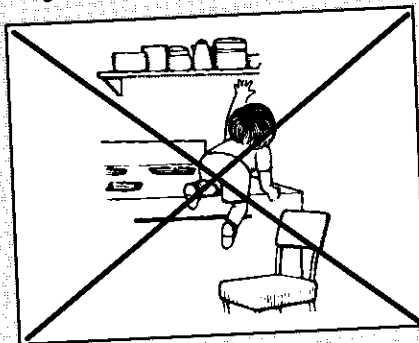
**Self-cleaning oven** - Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners or oven liner protective coating of any kind in or around any part of the self-clean oven. Clean only parts listed in this manual. Before self-cleaning the oven, remove broiler pan, oven racks, and other utensils. Also, wipe up excessive grease or spillovers from the oven bottom to prevent excessive smoking and flare-ups during the clean cycle.

Listen for a fan. A fan noise should be heard during a cleaning cycle. If not, cancel clean cycle and call a qualified technician before self-cleaning again.

**CAUTION: DO NOT LEAVE FOOD OR COOKING UTENSILS, ETC., IN OVEN DURING THE SELF-CLEANING MODE OF OPERATION.**

**ATTENTION: NE LAISSER AUCUN ALIMENT, USTENSILE DE CUISINE, ETC., DANS LE FOUR DURANT LE CYCLE D'AUTONETTOYAGE.**

**Do not leave children alone** - Children should not be left alone or unattended in an area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance. **CAUTION:** Do not store items of interest to children in cabinets above an appliance or on the backguard of a range.



Children climbing on the appliance to reach items could be seriously injured. 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.

## IN CASE OF FIRE:

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

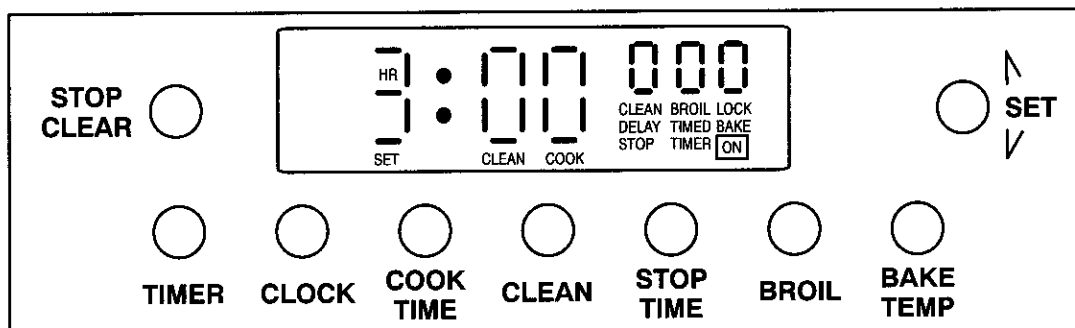
**This appliance has been tested for safe performance using conventional cookware.** Do not use any devices or accessories that are not specifically recommended in this manual. Do not use add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual 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.

**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 appliance 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 appliance to the outdoors during the self-clean cycle.

# CLOCK AND OVEN CONTROL



(Note: All indicator words are displayed to show their location.)

## STOP/CLEAR

Press this button to cancel all programming except the Clock and Timer.

## TIMER

1. Press TIMER button.
2. Turn SET knob to desired time.

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. Colons will flash in the display to indicate a timing operation. One long continuous beep signals the end of the timing operation and "End" briefly appears in the display. The time of day will automatically reappear in the display. The TIMER does not control the oven.

**To cancel:** Press TIMER button and hold for 3 seconds. Time of day will reappear after a slight delay.

## CLOCK

1. Press CLOCK button.
2. Turn SET knob until display shows correct time of day.

When power is first supplied to oven or if there has been a power failure, the display will flash. Follow above instructions to set clock. Clock time cannot be changed when oven is set for a cook or self-clean operation. Cancel operation to set clock.

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

## CLEAN

1. Close and lock oven door.
2. Press CLEAN button.
3. Oven will automatically clean for 3 hours. Select 2 or 4 hours by turning SET knob.

"door" will appear in display until the door is properly locked. See pages 12 and 13 for additional information.

## COOK TIME/STOP TIME

### To begin cooking immediately:

1. Press COOK TIME button. Enter desired cooking time by turning the SET knob.
2. Press BAKE TEMP button. Enter oven temperature with SET knob.

### To delay the start of cooking:

1. Press COOK TIME button. Enter cooking time with SET knob.
2. Press STOP TIME button. Enter the time you wish the oven to turn off with SET knob.
3. Press BAKE TEMP button. Enter oven temperature with SET knob.

The oven will automatically turn on and off at the preset times. 3 beeps will signal the end of cooking. "End" will appear in the display and continuous beeps will prompt you to remove the food from the oven.

Press STOP/CLEAR button to cancel end-of-cooking beeps.

See pages 6 and 7 for additional information.

## SET KNOB

Turn this knob in either direction to enter time or temperature. This knob is also used to select HI or Lo broil.

## BAKE TEMP

1. Press BAKE TEMP button.
2. Turn SET knob until desired oven temperature appears in the display.

See pages 5 to 9 for additional information on baking and roasting.

## BROIL

1. Press BROIL button.
2. Turn SET knob clockwise to select HI broil or counter clockwise to select Lo broil.

See page 10 for additional information.

## ADDITIONAL INFORMATION

A beep sounds each time a button is pressed.

If a fault code (example: F 2) is displayed and beeps sound, press STOP/CLEAR button. If fault code continues, see page 16.

The oven will automatically turn off if it is left on for 12 hours.

# OVEN USE

## 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 will automatically turn on during a cooking or a cleaning operation. The fan will automatically turn off when the unit has cooled.

## Oven Racks

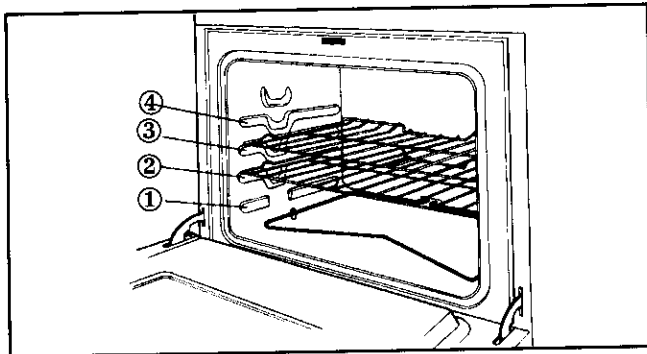
The two oven racks are designed with a lock-stop position to keep racks from coming completely out of the oven. Do not attempt to change rack positions when the oven is hot.

This wall oven is equipped with one "straight" rack and one "off-set" rack to offer greater flexibility in locating food in the oven. (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.

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 and either the straight or off-set rack.

If cooking on two racks, use rack positions 3 and 1, 4 and 2 or rack positions 4 and 1. Place the off-set rack in the top rack position. Never place two cookie sheets on one rack.

## 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.

## Double Wall 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 operate the lower oven:

1. Turn the LOWER OVEN knob to the desired temperature setting. (NOTE: Some models are equipped with a push-to-turn knob.)
2. Allow the oven to preheat for 10 to 15 minutes. The indicator light, located above 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 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.

*(continued on next page)*

## Oven Operation

### Basic Instructions

1. Position oven racks.
2. Press **BAKE TEMP** button.
3. Turn **SET** knob to desired temperature.

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

1. Press **BAKE TEMP** button.
  - 000° and **BAKE** indicator words will appear in the display.
  - The display will return to the current time of day if the oven temperature is not entered within 30 seconds.
2. To enter the oven temperature, turn the **SET** knob until the desired temperature is displayed.
  - 350° will appear in the display when the **SET** knob is turned one click in either direction. The temperature can be set from 170 to 550°.
  - The oven will turn on within a few seconds. The **ON** indicator word and 75° or the actual oven temperature, whichever is higher, will appear in the display.
  - The temperature in the display will increase in 5° increments until the oven reaches the preset temperature. A single beep will signal that the oven is preheated. Allow 10 to 15 minutes for the oven to preheat. (NOTE: Selecting a higher temperature than desired will not preheat the oven any faster and may affect baking results.)
3. Place food in the oven. Check food at the minimum cooking time. Cook longer if needed.
4. At the end of cooking, remove food and press the **STOP/CLEAR** button to cancel the operation. The current time of day will reappear in the display.

**To recall** the preset temperature during preheat, press the **BAKE TEMP** button.

**To change** the preset temperature, turn the **SET** knob until the desired temperature is displayed.

The oven will automatically turn off if it is left on for 12 hours.

## Automatic Oven Cooking Feature

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 for a conventional cook or a self-clean operation. See page 13 for instructions on delaying a self-clean operation.

The Automatic Oven Cooking feature will not operate unless the clock is functioning and is set at the correct time of day.

Highly perishable foods such as dairy products, pork, poultry, stuffing, seafoods, or baked goods 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.

### Basic Instructions

Example: Food is to cook for 2 hours and 30 minutes (2:30) at an oven temperature of 350°F. You wish the food to be cooked by 6 o'clock (6:00).

1. Press **COOK TIME** button.
2. Turn **SET** knob until 2:30 (2 hours and 30 minutes) is displayed.
3. Press **STOP TIME** button.
4. Turn **SET** knob until 6:00 (6 o'clock) is displayed.
5. Press **BAKE TEMP** button.
6. Turn **SET** knob until 350° is displayed.
7. Press **CLOCK** button and time of day reappears in the display.

The oven will turn on at 3:30; will cook the food for 2 1/2 hours at 350°F, and will automatically turn off at 6:00.

**NOTE:** If you wish cooking to begin immediately, omit steps 3 and 4.

*(continued on next page)*

### To set oven for immediate start:

1. Press COOK TIME button.
  - 0 HR:00 will appear in the display and SET COOK TIME will flash in the display.
2. Turn the SET knob to enter the cooking time.
  - The display will show cooking time in HOURS:MINUTES. Cooking time can be set from 10 minutes (0:10) up to 11 hours and 55 minutes (11:55).
  - If you delay in entering the cooking time, the program will automatically cancel and the time of day will reappear in the display.
  - If you set the cooking time but delay in entering the oven temperature, beeps will sound and the display will flash SET BAKE and 000°.
3. Press BAKE TEMP button.
4. Enter oven temperature with the SET knob.
  - If you press the BAKE TEMP button but delay in entering the temperature, the program will cancel and the display will return to the time of day.
5. Press CLOCK button and the time of day will reappear in the display. TIMED BAKE ON indicator words will remain in the display to show that the oven has been set for Automatic Oven Cooking.
6. After a few seconds, the oven will turn on and the display will begin to count down.
7. At the end of the preset cooking time, the oven will automatically turn off, "End" will appear in the display and 3 beeps will signal the end of cooking. Continuous beeps will prompt you to remove food from the oven.
8. Press STOP/CLEAR button to cancel the beeps and remove food from the oven.

### To set oven for delayed start:

1. Press COOK TIME button.
  - 0 HR:00 will appear in the display and SET COOK TIME will flash in the display.
2. Turn the SET knob to enter the cooking time.
  - The display will show cooking time in HOURS:MINUTES. Cooking time can be set from 10 minutes (0:10) up to 11 hours and 55 minutes (11:55).
3. Press STOP TIME button.
  - SET STOP TIME will flash in the display.
4. Turn the SET knob to enter the stop time.
  - If you delay in entering the stop time, beeps will sound and the display will flash SET BAKE and 000°.
5. Press BAKE TEMP button.
6. Enter oven temperature with the SET knob.
7. Press CLOCK button to return the current time of day to the display. DELAY BAKE and the preset oven temperature will appear in the display to show that the oven has been set for a delay start cooking operation.
8. The oven will automatically turn on at the preset time and TIMED BAKE ON will appear to indicate that the food is cooking.
9. The oven will automatically turn off at the preset stop time. "End" will appear in the display and continuous beeps will signal the end of cooking.
10. Press STOP/CLEAR button to cancel the beeps and remove food from the oven.

### Additional Information

If you delay more than 30 seconds between touching a button and turning the SET knob, the display will either return to the previous setting or the time of day will reappear and the program will cancel.

**To recall** the preset stop time or cook time, just press the corresponding button.

**To reset** or cancel the program, press the STOP/CLEAR button.

At the end of the cooking operation, continuous beeps will sound until the STOP/CLEAR button is pressed.

## 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. 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.
- \* **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.

- \* If using **oven-proof 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** 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 cook-

ing. As the fat on top of the roast melts, the meat is basted naturally, eliminating the need for additional basting.

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

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

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



# Common Baking Problems And Why They Happen

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.	<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.
		<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, dark, 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.
		<div style="border: 1px solid black; padding: 5px;">                     For optimum results, bake on one rack. If baking cakes on two racks, stagger pans so one is not directly above another.                 </div>	
<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, dark, stained, warped or dull finish metal pans. (Use a shiny cookie sheet.)	<div style="border: 1px solid black; padding: 5px;">                     If additional ingredients were added to mix or recipe, expect cooking time to increase.                 </div>	
		<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. Incorrect rack position.
<div style="border: 1px solid black; padding: 5px;">                     Follow cookware manufacturer's instructions for oven temperature. Glassware and dark cookware such as Ecco's Baker's Secret require lowering the oven temperature by 25° F.                 </div>		<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.

## 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, the broiler pan can be lined 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.

See Care and Cleaning Chart on page 14 for instructions on cleaning the broiler pan and insert.

## To set oven to broil:

1. Press BROIL button. 000° and BROIL indicator words will appear in the display.
2. Turn SET knob clockwise to select HI for normal broiling or counter clockwise to select Lo for low temperature broiling.
3. 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.
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, press STOP/CLEAR button 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 range is installed on a 208-volt circuit.

## Broiling Chart

TYPE OF MEAT	BROIL SETTING	RACK POSITION*	TOTAL TIME DONENESS	(MINUTES)**
<b>BACON</b>	HI Broil	#3 - Straight Rack	Well Done	6 to 8
<b>BEEF STEAKS</b> 1-inch thick	HI Broil	#3 - Straight Rack	Rare	12 to 14
		#3 - Straight Rack	Medium	15 to 18
		#3 - Straight Rack	Well Done	18 to 21
1 1/2-inch thick	HI Broil	#3 - Off-set Rack	Rare	19 to 21
		#3 - Off-set Rack	Medium	22 to 26
		#3 - Off-set Rack	Well Done	26 to 31
<b>CHICKEN</b> Whole, split	Lo Broil	#2 - Straight Rack or #3 - Off-set Rack	Well Done	30 to 40
<b>FISH STEAK OR FILLET</b> fresh	Lo Broil	#3 - Straight Rack	Flaky	10 to 13
frozen		#3 - Straight Rack	Flaky	15 to 20
<b>GROUND BEEF PATTIES</b> 3/4 to 1-inch thick	HI Broil	#3 - Straight Rack	Well Done	16 to 19
<b>HAM SLICE</b> , fully cooked 1/2-inch thick	HI Broil	#3 - Straight Rack	Heated (140°F)	8 to 12
<b>PORK CHOPS</b> 1/2 to 3/4-inch thick	HI Broil	#3 - Straight Rack	Medium Well Done	12 to 16 14 to 18

\* The top rack position is position #4.

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

# MAINTENANCE

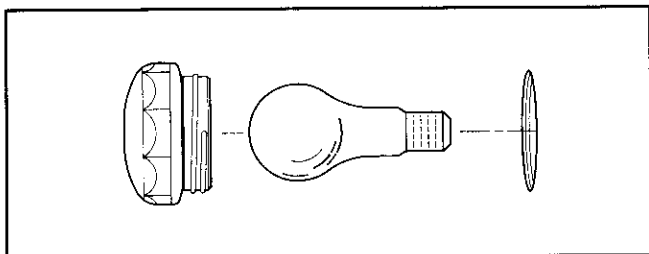
## Oven Light

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.

### SELF-CLEAN OVEN:

To turn on the oven light, push the rocker switch located on the control panel.

**To replace oven light:** Be sure bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break. Use a dry potholder, 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 clock.

### NON SELF-CLEAN LOWER OVEN:

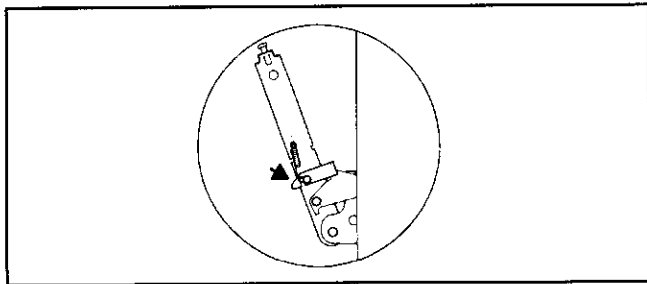
**To replace oven light:** **Very carefully** remove bulb with a dry potholder to prevent possible harm to hands. Replace with a 40 watt appliance bulb. Reconnect power to oven and reset clock.

## Oven Door

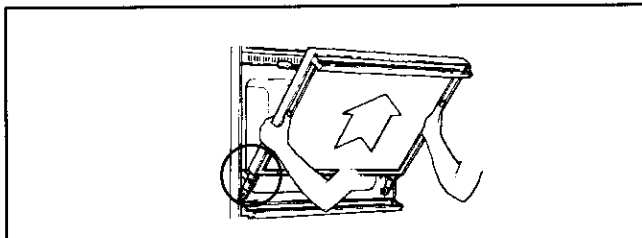
When opening oven door, allow steam and hot air to escape before reaching in oven to check, add or remove food.

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

The oven door is equipped with special hinges which lock into place as the door is removed.



1. Open door to the broil stop position (open about 4 to 6-inches.)
2. Grasp the sides of the door at the middle of the door. **Slowly** lift door straight up.
3. As you lift the door up, **very slightly** open door by pulling door toward you. Check to be sure latches swing down into the notches on 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:

1. Grasp sides of door and align slots in door with hinge arms.
2. **Very slightly** pull door to a more open position as you slide the door down onto the hinge arms. The sliding action of the door will disengage the latches on the hinge arms.
3. Gently push the door downward until the door rests evenly on the hinges. Close door.

## 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.

## SELF-CLEAN OVEN

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

It is normal for the appliance to become hot during a clean cycle. Therefore, do not touch the oven vent, oven door or oven window as these areas become warm or hot during a clean cycle.

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

**NOTE:** The lower oven for the Double Wall Oven model is a porcelain oven. See Care and Cleaning Chart on page 14 for cleaning instructions.

### Basic Instructions

1. Close oven door.
2. Move the door lock lever to the right or locked position.
3. Press **CLEAN** button.
4. Turn **SET** knob to select cleaning time.
  - Light soil – 2 hours
  - Average soil – 3 hours
  - Heavy soil – 4 hours

### Before Self-Cleaning

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

Turn off oven light before clean cycle. The life of the bulb may be shortened if left on during the clean cycle.

Clean oven frame, door frame and around the oven vent with a non-abrasive cleaning agent such as Bon Ami or soap 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 acid spillovers such as lemon juice, tomato sauce or milk-based sauces and sugary spillovers. 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 or oven liner protective coatings of any kind on the self-clean oven finish or around any part of the oven.

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** button is pressed, the oven will automatically begin to heat to cleaning temperatures.

As the oven reaches cleaning temperatures, the **LOCK** indicator will turn on 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 reduce or disappear with use. If the oven is heavily soiled, or if the broiler pan is 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.

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 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.

Clean around the vent opening if there is a deposit from the fumes vented during the clean cycle. Use soap 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.

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

1. Remove oven racks and close the oven door.
2. Move the door lock lever to the right or locked position.
3. Press the CLEAN button.
  - 3 HR:00 will appear in the display, and SET CLEAN TIME will flash in the display. After a few seconds delay, the oven will automatically turn on. CLEAN and ON will appear in the display.
  - If you wish to change the cleaning time, press the CLEAN pad and turn the SET knob to select 2 hours for light soil or 4 hours for heavy soil.
  - "door" will appear in the display and continuous beeps will sound if the oven door is not locked.
  - 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.
4. Press CLOCK button 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.

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

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

1. Remove oven racks and close the oven door.
2. Move the door lock lever to the right or locked position.
3. Press CLEAN button.
4. Turn SET knob to select cleaning time.
5. Press STOP TIME button and turn SET knob to 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 CLOCK button and the current time of day will reappear in the display. CLEAN DELAY will appear in the display to show that the oven is set for a delayed clean operation.
7. At the end of a clean cycle, continuous beeps will sound. Press STOP/CLEAR button to cancel the beeps.

**To cancel clean cycle:**

1. Push STOP/CLEAR button.
2. If the LOCK indicator is displayed, allow oven to cool up to one hour. Once 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.

# CARE AND CLEANING CHART

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>Be sure all parts are cool before cleaning.</b> <b>Be sure all parts are properly replaced after cleaning.</b>
<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. Broiler pan and insert can be cleaned in the dishwasher.
<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 acid 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. On smoothtop cooktops, clean vent opening area after each oven use.
<b>Glass:</b> Oven window	Soap & water. Paste of baking soda & water. Glass 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 and trim</b>	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 cleaners, 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. Do not immerse coil-type surface elements in water.
<b>Oven racks</b>	Soap & water. Cleansing powders. Soap filled scouring pad.	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry. Racks will permanently discolor if left in the oven during a self-clean operation.
<b>Plastic finishes:</b> Door handle, trim, knobs, end caps, control panel	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> See pages 12 and 13 for self-clean oven.  Lower oven of double oven models is a non self-clean porcelain oven. Follow instructions in this chart.	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 acid 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 or in the self-clean oven. Oven cleaner can be used on the <u>lower</u> oven of the double wall oven. Do not use oven cleaner on the upper oven as this is a self-clean oven.

# 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?
- 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?
- On Canadian models, check to see if a circuit breaker has tripped. (See page 16.)

## 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 8 to 9. If you still feel the oven temperature is incorrect see page 16 for information on adjusting the oven thermostat.

## Food does not broil correctly

- Was the control set properly for broiling? (See page 10).
- Was the proper rack position used? (See page 5).
- 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?

## Oven will not self-clean

- Is the self-clean control set properly? (See pages 12-13).
- Is the oven set for a delayed clean operation?
- Is the oven door properly locked?
- Was the oven heavily soiled?

## Oven door will not unlock

- Has the self-clean cycle been completed for at least one hour?
- Was the door correctly unlocked?

## "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 button. If beeps continue after pressing the STOP/CLEAR button call an authorized servicer. See page 16 for additional information.

# SERVICE INFORMATION

## Explanation Of Fault Codes

Your appliance is equipped with an electronic control featuring built-in, self-diagnostic software. This software continuously monitors the control to insure safe and proper operation. If the software should detect a questionable situation, a FAULT CODE (F plus a number) will appear in the display and continuous beeps may sound.

### If A Fault Code Appears

A fault code indicates that there may be a functional error. As a safety precaution, the control will automatically cancel the program. Follow instructions below to determine if service is required.

### During Normal Oven Cooking

If a fault code appears in the display and continuous beeps sound, press the STOP/CLEAR button. Then, reprogram the cooking operation.

If the fault code reappears in the display, call an authorized servicer. Do not use the oven until the control has been serviced.

### During A Self-Clean Cycle

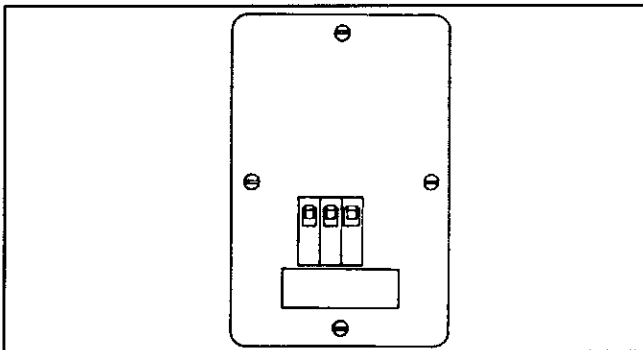
If the oven is heavily soiled, excessive smoke and flaring may result in a fault code. If this occurs, press the STOP/CLEAR button and allow the oven to cool for an hour. Then, reprogram the oven for the clean cycle.

If the fault code reappears in the display, call an authorized servicer. Do not use the oven until the control has been serviced.

## Circuit Breaker

### CANADIAN APPLIANCE ONLY

Your appliance is equipped with a circuit breaker box. The box is located either on a wall or in a cabinet next to or near the appliance. If part or all of the appliance does not operate, check to see if one of the breakers has tripped. Reset the breaker to the ON position.



## Adjusting Oven Temperature

Your new appliance has been factory tested for oven temperature accuracy. Even though your oven has been tested, you may find that the cooking results with your new oven are different from your previous oven.

If you have carefully followed the recipe, reviewed the baking tips on page 8 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.

**NOTE:** On double wall ovens, only the upper oven temperature can be adjusted as described below.

### To adjust the thermostat:

1. Press **BAKE TEMP** button.
2. Turn **SET** knob until 550° is displayed.
3. **Press and hold** the **BAKE TEMP** button for several seconds until 00° appears in the display.
  - If 00° does not appear in the display, press the **STOP/CLEAR** button 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. Turn the **SET** knob 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.
  - **NOTE:** 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** button 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.



## SERVICE INFORMATION

**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.**

### 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 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.

# 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.