

## **FOR YOUR SAFETY**

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier.

## **FOR YOUR SAFETY**

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

**WARNING: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.**

## **IMPORTANT SAFETY NOTICE AND WARNING**

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

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

# ABOUT YOUR MAYTAG

Congratulations on your choice of a Maytag appliance! As you use your new range we know that 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 range operates before you use it. On the following pages, 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 Maytag range and achieve excellent results with the food you prepare.

Should you have any questions about using your Maytag range contact us. Be sure to provide the model number of your appliance.

CONSUMER EDUCATION  
MAYTAG COMPANY  
ONE DEPENDABILITY SQUARE  
NEWTON, IA 50208  
515-792-7000

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## MODEL IDENTIFICATION

If you have a question, or need service, have this information ready:

1. Complete model and serial numbers from the rating plate which is located under the lift-up cooktop, on the right side.
2. Purchase or installation date from your sales slip.

Copy this information in these spaces. Keep this book, your warranty, and the sales slip together in a handy place.

\_\_\_\_\_

MODEL NUMBER

\_\_\_\_\_

SERIAL NUMBER

\_\_\_\_\_

PURCHASE INSTALLATION DATE

\_\_\_\_\_

SERVICE COMPANY & PHONE NUMBER

**HOMEOWNER:** Keep this booklet and the installation instructions which are included in the literature package.

**INSTALLER:** Leave this booklet with the appliance for future reference.

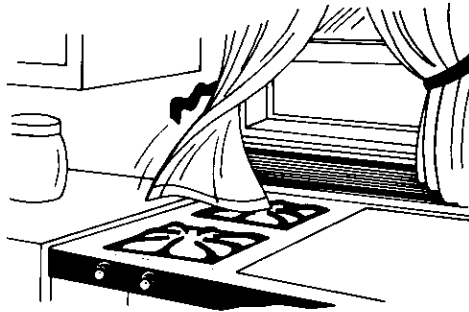
# SAFETY INSTRUCTIONS

## IMPORTANT INSTRUCTIONS

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.

### IN CASE OF FIRE:

1. Turn range controls and ventilating hood, if equipped, off immediately.
2. Smother fire or flame, use dry chemical, or a foam-type extinguisher.
  - If the fire is in the oven, smother it by closing the oven door.
  - If the fire is in a pan on a surface burner, cover the pan.
  - Baking soda is also effective, if available.
  - Do not use water on grease fires.



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

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

Observe all instructions for minimum clearances to any combustible surfaces. These should be in accordance with information on the rating plate and with national fire laws.

### GAS TYPE

All models are adjustable for use with NATURAL or LP (bottled) gas. An appliance adjusted for one type of gas CANNOT be used with the other type until adjustments are made by a qualified service technician.

### GAS ODOR

If gas odor is detected, cut off the gas supply to the appliance. Then, call your installer or local gas company to have the leak checked. **NEVER USE A MATCH OR OTHER FLAME TO LOCATE A GAS LEAK.**

### SERVICING

Electrical supply must be disconnected before servicing appliance.

### INSTALLATION

Installation of the appliance must conform with local codes or, if no codes exist, with the current National Fuel Gas Code. Installation and adjustment of the appliance must be performed ONLY by a qualified installer or service technician in accordance with the installation instructions. See accompanying installation instructions.

Be sure floor covering under your range can withstand prolonged heat.

This is a heavy appliance and can settle into soft floor coverings, such as cushioned-vinyl. When moving on this type of floor, use care.

A range should NOT be installed directly over kitchen carpeting unless an insulating pad or ¼-inch thick piece of plywood is placed between the range and carpet.

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

# SAFETY INSTRUCTIONS

Do not repair or replace any part of your range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

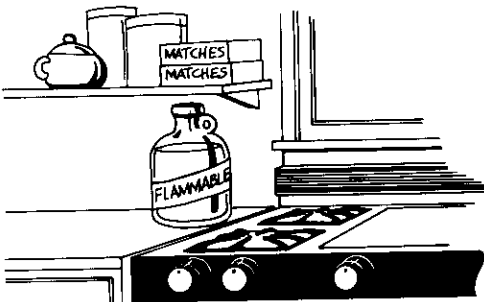
## GENERAL

Never use your range to warm or heat the room.



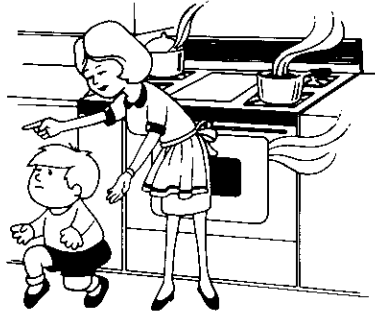
No cooking appliance should ever be used as a space heater. This instruction is based on safety considerations to prevent potential hazard to the consumer as well as damage to the appliance.

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



## CHILD SAFETY

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



2. Children should never be allowed to sit or stand on any part of the appliance.
3. Children **MUST** be taught that the appliance and utensils in or on it can be hot.
4. 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.
5. Let hot utensils cool in a safe place, out of reach of small children.
6. **CAUTION:** Do not store items of interest to children in cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured. An appliance should not be used as a step stool to cabinets above.



# SAFETY INSTRUCTIONS

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In the event of a prolonged power failure, the surface burner can be manually lighted with a match. The oven cannot be operated during a power failure.

Misuse of appliance doors or drawers, such as stepping, leaning or sitting on the door or drawer, may result in possible tipping of the range, breakage of door and broiler drawer, and serious injuries.

## COOKING SAFETY

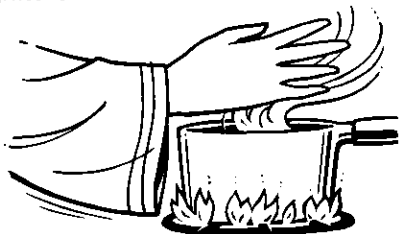
If flame should go out during cooking, turn burner off. **IF GAS HAS COLLECTED AND A STRONG GAS ODOR IS DETECTED, WAIT 5 MINUTES FOR GAS ODOR TO DISAPPEAR BEFORE RELIGHTING BURNER.**

Never leave a surface cooking operation unattended especially when using a high heat setting. Boilovers cause smoking and greasy spillovers may ignite.

Be sure you know which knob controls which surface burner. Always make sure the correct burner is turned on and off. Make sure burner has ignited.

Do not use cooktop or oven as a storage area for food or cooking utensils. This instruction is based on safety considerations to prevent potential hazard to user and to the appliance.

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.



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

Never heat an unopened container on the surface burner or in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the range.

Use care when opening oven door. Let hot air or steam escape before removing or replacing food. Always place oven racks in the desired positions while oven is cool. If a rack must be moved while hot, be careful to avoid contact of pot holders with oven burner flame.

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

Use aluminum foil **ONLY** as instructed. Improper use of aluminum foil may cause damage to the range, affect cooking results adversely and can also result in shock and/or **FIRE HAZARDS**.

Do not cover broiler insert with foil. Use a broiler pan that allows grease to drip below the insert, away from the broiler flame to minimize chance of grease fires.

## GREASE

Use extreme caution when moving the grease kettle or disposing of hot grease.

Hot grease is flammable. Avoid letting grease deposits collect around appliance, range hood, or vent fan. Do not leave container of grease around a cooking appliance. Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle. In the event of a grease fire, **DO NOT** attempt to move pan. Cover pan with a lid to extinguish

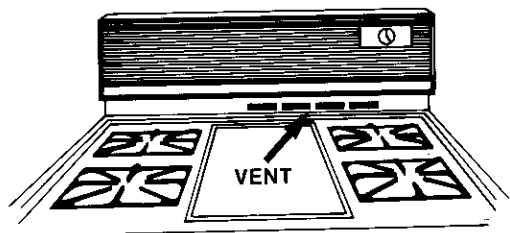
# SAFETY INSTRUCTIONS

flame and turn surface burner off. Do not douse flame with water. Use a dry chemical or foam-type fire extinguisher, if available, or sprinkle heavily with baking soda.

Spills or boilovers which contain grease should be cleaned up as soon as possible. If they are allowed to accumulate, they could create a FIRE HAZARD.

## VENTING

Never block oven vent or air intakes. Do not obstruct the flow of combustion and ventilation air. Restriction of air flow to the burner prevents proper performance.



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

## CLEANING

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

Touching a hot oven light bulb with a damp cloth could cause the bulb to break. Should the bulb break, disconnect power to the range before trying to remove the bulb to avoid electrical shock.

Clean range with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners

can produce noxious fumes if applied to a hot surface.

## PLASTICS

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

## AEROSOL SPRAYS

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

## STORAGE ABOVE RANGE

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit.

If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures in storage areas above the unit may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

## VENTILATING HOOD

To reduce the hazard of storage above a range, install a ventilating hood that projects at least 5 inches beyond the bottom edge of the cabinets. Clean hood frequently to prevent grease from accumulating on hood or its filter. Should a boilover or spillover result in an open flame, immediately turn off the hood's fan to avoid spreading the flame. After thoroughly extinguishing flame, the fan may be turned on to remove unpleasant odor or smoke.

## UTENSIL SAFETY

Use only pans that have flat bottoms and handles that are easily grasped

# SAFETY INSTRUCTIONS

and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Do not use pans if their handles twist and cannot be tightened. Pans that are too heavy to move when filled with food may also be hazardous.

Always place a pan of food on a surface burner before turning it on, and turn it off before removing the pan. Be sure you know which knob controls each surface burner.

Always turn pan handles to the side or back of appliance, not out into the room where they are easily hit or reached by small children. To minimize burns, ignition of flammable

materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners.

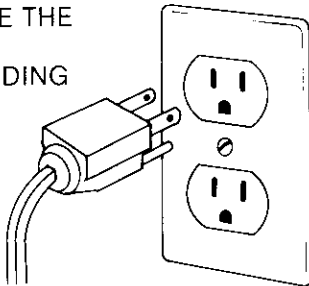
Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat. Never leave a deep fat frying operation unattended. Use extreme caution when moving the grease kettle or disposing of hot fat.

Always adjust surface burner flame so that it does not extend beyond the bottom of utensil. This instruction is based on safety considerations.

## ELECTRICAL CONNECTION

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

If an ungrounded, two-hole or other type electrical outlet is encountered. IT IS THE PERSONAL RESPONSIBILITY OF THE APPLIANCE OWNER TO HAVE RECEPTACLE REPLACED WITH A PROPERLY GROUNDED THREE HOLE ELECTRICAL OUTLET. The three-prong grounding plug is provided for protection against shock hazards. DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.



**Always disconnect power to appliance before servicing.**

## COOKING UTENSILS

**Aluminum** — Conducts heat quickly and evenly. The heavier the gauge (thickness) the more durable. Aluminum may discolor from alkaline foods and pit from acid foods.

**Copper** — Very good heat conductor, but discolors easily. Used primarily for bottom coatings and gourmet cookware.

**Stainless Steel** — Alone it is a poor conductor, develops hot spots and produces uneven cooking results. However, it is durable, easy to clean, and somewhat stain resistant. Coating stainless steel with a copper or aluminum bottom results in an easy-to-clean, durable, even cooking utensil.

**Cast Iron** — Slow to conduct heat, but retains the heat well. Heavy to handle and must be kept well seasoned to prevent sticking and rusting.

**Glass/Glass-Ceramic** — Transfers heat slowly and unevenly, but holds heat well.

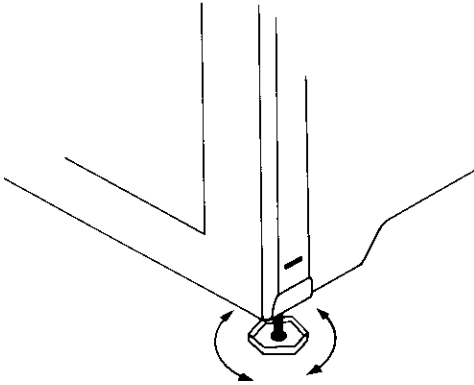
# SAFETY INSTRUCTIONS

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Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to the sudden change in temperature. Check and follow manufacturer's recommended use or limitations for such utensils.

## 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.





# GETTING ACQUAINTED WITH YOUR RANGE

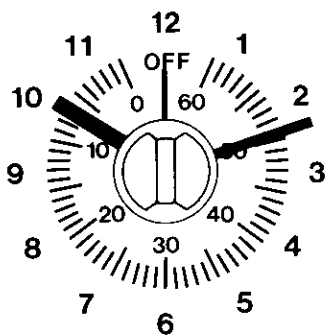
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## CLOCK

**To Set Clock:** Push in and turn Minute Minder knob to the left to the correct time-of-day. Be sure Minute Minder hand is on OFF after setting clock.

## MINUTE MINDER

**To Set Minute Minder:** Turn knob in either direction to the desired time. When the bell rings, manually turn the Minder to OFF.



## PANEL LIGHT

The panel light switch is located on the left, on top of the backguard. It is necessary to push and hold the switch until the light turns on, then release.

## OVEN LIGHT

The oven light switch is located on the right, on top of the backguard.

# SURFACE COOKING

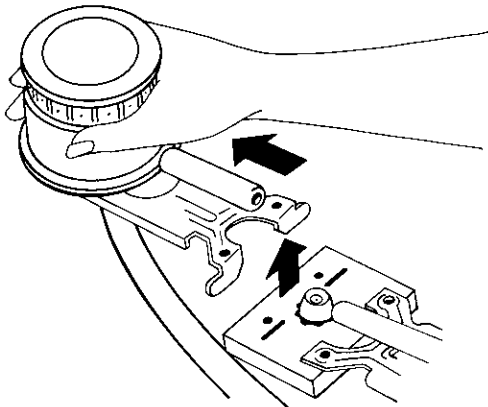
## BURNER GRATES

Burner grates are interchangeable. When reinstalling, place indented sides together so straight sides are at front and rear.

**CAUTION:** Burner grates must be properly positioned before cooking.

## SURFACE BURNERS

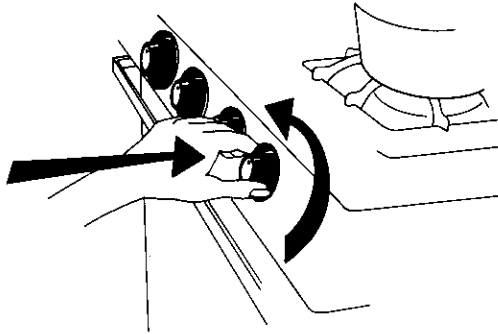
A shipping screw is used to secure each burner during transportation. Once the range is installed, these must be removed to allow quick and easy removal of the burner.



## OPERATING RANGE DURING A POWER FAILURE

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

**CAUTION:** When lighting surface burners, be sure all controls are in the OFF position. **STRIKE MATCH FIRST** and hold in position before turning knob on. **THE OVEN WILL NOT OPERATE DURING POWER FAILURES.**

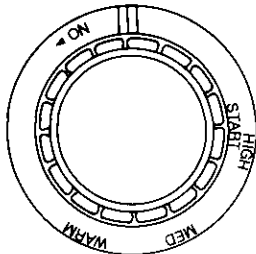


## LIGHTING SURFACE BURNERS

Your range is equipped with pilotless ignition which eliminates the constant standing pilot.

### TO LIGHT BURNER:

1. Place utensil on burner grate.
2. Push in and turn knob to the START position. A clicking sound will be heard and the burner will light. After the burner lights, turn knob to the desired flame size.



## SELECTING FLAME SIZE

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

### HIGH

High flame needed to bring foods quickly to rolling boil.

### MEDIUM

Lower flame required to keep foods at a medium boil.

### WARM

Very low flame to keep foods warm.

### START

This position for ignition only.

Flame should be adjusted so it does not extend beyond the edge of cooking utensil. This is for personal safety and to prevent damage to cabinets above range.

# SURFACE COOKING



**CAUTION:** Do not operate burners without a pan on the grate. The porcelain finish may chip without a pan to absorb the intense heat.

## GRIDDLE AND 5TH BURNER

To prevent damage to the non-stick finish, do not use metal utensils, a high flame setting or suddenly change temperatures, such as immersing hot griddle in water.

### Remove Griddle Cover:

1. Press down on any corner.
2. Slide fingers under 2 sides of griddle cover and lift off. **DO NOT** pry off with any instrument or tool.

### To Use Griddle:

1. Remove griddle cover **BEFORE** turning on griddle burner. Top cover must be removed whenever griddle burner is in use.
2. Be sure grease cup, located under griddle, is in place.

3. Position griddle correctly. For even cooking results, preheat griddle using a medium flame setting for about 5 minutes or until the entire cooking surface is heated. Sprinkle a few drops of water over griddle; if properly heated, water will bead and dance. The water will sizzle and steam if griddle is not hot enough.
4. Never replace griddle cover until griddle has cooled completely.

### To Clean Griddle:

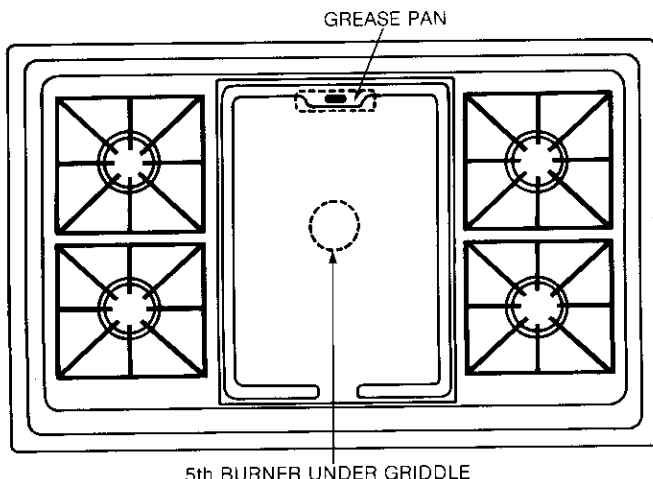
When griddle is cool, remove and wash in hot soapy water; rinse and dry. Do not wash in the dishwasher. Detergents will completely remove the seasoning.

## GREASE PAN

There is a grease pan located at the center rear of the griddle burner. This pan should be removed and cleaned after each use.

## FIFTH BURNER

The griddle burner can also be used as a fifth surface burner. Merely remove the griddle and replace with extra grate provided.



# USING YOUR OVEN

## OVEN CHARACTERISTICS

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous range may need to be altered slightly with your new range. Please expect some differences with this new range.

The oven temperature is maintained by cycling the burner on and off. After the oven temperature has been set, there will be about a 45 second delay before the burner ignites. This is normal, and no gas escapes during this delay.

## OVEN CONTROL

Your range is equipped with an OVEN TEMP knob, located on the manifold panel, which is used to select the oven temperature. Always turn this knob just TO the desired temperature, NEVER to a higher temperature and then back. This is especially important if oven is being set for a critical baking operation.

## OVEN VENT

Your oven is vented through a duct at the base of the backguard. Do not block this opening. It is important that the flow of hot air from the oven and fresh air to the burner be unrestricted. Do not touch the vent openings or nearby surfaces during oven operation — they may become hot.

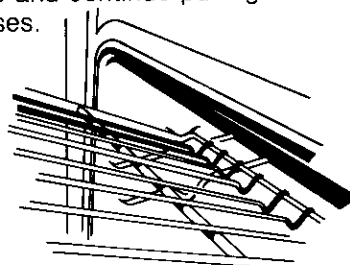
**OVEN CANNOT BE USED  
DURING A POWER FAILURE**

## OVEN RACKS

The two oven racks are designed with a "lock-stop" position to keep racks from accidentally coming completely out of oven.

**To remove:** Be sure rack is cool. Pull

rack out to the "lock-stop" position. Tilt up and continue pulling until rack releases.



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

## RACK POSITIONS

NEVER place pans directly on the oven bottom. Do not cover entire rack with aluminum foil or place foil directly under utensil. To catch spillovers, cut a piece of foil a little larger than the pan and place it on the rack below the rack containing the utensil.

**RACK 1** (bottom of oven) used for cooking larger foods and for baking angel food cake or pie shells and for two-rack baking.

**RACK 2** used for one- or two-rack baking and for roasting meats.

**RACK 3** used for one- or two-rack baking.

**RACK 4** (top of oven) used for two rack baking.

Place food in oven on center of rack. Allow 1 or 2 inches between edge of utensil and oven sides or adjacent utensils. If cooking on two racks, stagger foods on racks. Use rack positions 1 and 3 or 2 and 4 depending on baking results, when cooking on two racks.

## PREHEATING

Preheating is necessary only for baking. It is not necessary to preheat for broiling or roasting. Allow oven to heat for 10 minutes.

# USING YOUR OVEN

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

## HOW TO BAKE

1. When cool, position rack in oven depending on what you are baking.
2. Turn OVEN TEMP knob to desired temperature. Allow oven to preheat for 10 minutes.

3. Place food in center of oven, allowing a minimum of 2 inches between utensil and oven walls.
4. Check food for doneness at minimum time in recipe. Cook longer if necessary. Turn OVEN TEMP knob to OFF. Remove food from the oven.

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

COMMON BAKING PROBLEMS AND WHY THEY HAPPEN	
<p><b>CAKES ARE UNEVEN.</b> Pans touching each other or oven walls. Batter uneven in pans. Oven temperature too low or baking time too short. Range not level. Undermixing. Too much liquid.</p>	<p><b>EXCESSIVE SHRINKAGE.</b> Too little leavening. Overmixing. Pan too large. Oven temperature too high. Baking time too long. Pans too close to each other or oven wall.</p>
<p><b>CAKE HIGH IN MIDDLE.</b> Temperature too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls.</p>	<p><b>CRUMBLY OR DRY TEXTURE.</b> Improper measurement of sugar, baking powder, liquid or fat. Old baking powder. Oven temperature too high. Baking time too long.</p>
<p><b>CAKE FALLS.</b> Too much shortening or sugar. Too much or too little liquid. Temperature too low. Old or too little baking powder. Pan too small. Oven door opened frequently.</p>	<p><b>UNEVEN TEXTURE.</b> Too much liquid. Undermixing. Oven temperature too low. Baking time too short.</p>
<p><b>CAKES CRACK ON TOP.</b> Batter overmixed. Oven temperature too high. Too much leavening.</p>	<p><b>CAKES HAVE TUNNELS.</b> Not enough shortening. Too much baking powder. Overmixing. Oven temperature too high.</p>
<p><b>CAKES DON'T BROWN ON TOP.</b> Oven temperature too low. Overmixing. Too much liquid. Incorrect pan size or too little batter in pan. Oven door opened too often.</p>	<p><b>CAKES DON'T BROWN EVENLY ON BOTTOM.</b> Oven not preheated. Pans darkened, dented or warped.</p>
<p><b>CAKES, COOKIES, BISCUITS TOO BROWN ON BOTTOM.</b> Oven not preheated. Pans touching each other or oven walls. Using glass, darkened, warped or dull finish metal pans. Incorrect rack position. Incorrect use of aluminum foil.</p>	<p><b>CAKE NOT DONE IN MIDDLE.</b> Temperature too high. Pan too small.</p>
	<p><b>PIE CRUST EDGES TOO BROWN.</b> Oven temperature too high. Pans touching each other or oven walls. Edges of crust too thin.</p>
	<p><b>PIES DON'T BROWN ON BOTTOM.</b> Using shiny metal pans.</p>
	<p><b>PIES HAVE SOAKED CRUST.</b> Temperature too low at start of baking. Filling too juicy. Using shiny metal pans.</p>

# USING YOUR OVEN

## HOW TO ROAST

Roasting is the cooking of tender cuts of meat with dry heat. No water is added nor is the cooking utensil covered. Searing is unnecessary. If desired, season meat with salt and pepper.

Check weight of meat and place meat fat-side-up on a rack in a shallow roasting pan.

Place oven rack in one of the two bottom rack positions before oven is turned on. Preheating is unnecessary for roasting meats.

Meats are roasted at 325°F generally (except tenderloin, 400°F and smaller poultry at 375°F to 400°F).

Cooking time is determined by the weight of the meat and the desired

doneness. Use the chart given below as a guide in determining cooking times. For the most accurate results, use a meat thermometer. Insert the thermometer so the tip is in the center of the thickest part of the meat and is not touching bone or fat.

After cooking, remove meat from the oven and let stand 15 to 20 minutes for easier carving. Rare or medium rare meats should be removed from the oven when the internal temperature is 5 to 10° less than the final desired temperature since meat will continue to cook slightly while standing.

Frozen meat may be cooked in the same way as fresh meat if the meat is thawed first. It is also possible, however, to cook meat from the

### ROASTING CHART (THAWED MEATS ONLY)

Cut of Meat	Approximate Weight (pounds)	Oven Temperature (not preheated) °F	Internal Temperature	Approximate Roasting Time (minutes per pound)
<b>BEEF</b>				
Rib Roast (outside down)	4 to 8	325°	140° (rare) 160° (medium)	25-30 30-35
Rib Eye Roast	4 to 6	325°	140° (rare) 160° (medium)	25-30 30-35
Loin Tenderloin Roast	2 to 3	400°	140° (rare)	20-25
Top Sirloin Roast	3 to 6	325°	140° (rare) 160° (medium)	25-30 30-35
<b>PORK</b>				
Shoulder Blade Roast, Boneless	4 to 6	325°	160°	35-45
Shoulder Blade Roast	4 to 6	325°	160°	30-40
Loin Blade or Sirloin Roast	3 to 4	325°	160°	35-45
Ham, Half (Fully cooked)	5 to 7	325°	140°	25-35
Ham, Half (Cook-before-eating)	5 to 7	275°	160°	35-45
<b>LAMB</b>				
Shoulder Roast, Boneless	3½ to 5	325°	160° (medium) 170° (well)	35-40 40-45
Leg, Whole	5 to 7	325°	160° (medium) 170° (well)	30-35 35-40
<b>VEAL</b>				
Rib Roast	3 to 5	325°	170°	40-45
Shoulder, Boneless	4 to 6	325°	170°	40-45
<b>POULTRY</b>				
Turkey, unstuffed	12 to 16 16 to 20 20 to 24	325° 325° 325°	180°-185° 180°-185° 180°-185°	18-20 16-18 14-16
Turkey, Breast	3 to 8	325°	180°	30-40
Chicken, Fryer	2½ to 3½	375°	185°	20-24
Chicken, Roaster	4 to 6	375°	185°	20-25

# USING YOUR OVEN

frozen state. Follow the same roasting instructions but increase cooking time approximately 10 to 25 minutes per pound. When using frozen packaged meat, follow package directions. Frozen poultry should always be thawed before cooking except when package directions recommend cooking from the frozen state such as for frozen turkey rolls. **DO NOT REFREEZE MEATS THAT HAVE NOT BEEN COOKED FIRST.**

## HOW TO BROIL

Broiling is a method of cooking tender foods by direct heat under the burner. The degree of doneness is determined by the distance between the meat and the burner, and the length of broiling time.

Broiling requires the use of the broiler pan and insert. The correct position of the insert in the pan is very important. The broiler insert is designed to keep fat from being directly exposed to the burner to eliminate possible fire hazards. The broiler insert must not be covered with aluminum foil as this prevents fat

from draining into pan below. However, for easier cleaning, the broiler pan can be lined with foil. Do not use disposable broiler pans. They do not provide a separate tray.

## TO BROIL IN LOWER COMPARTMENT

1. Before broiling, trim excess fat to prevent excessive spattering and cut slashes in the outer edges of the meat to prevent curling during cooking.
2. Place broiler pan on the recommended rack position. If food is placed too close to the burner overbrowning and smoking may occur. Generally, for brown exterior and rare interior, the meat should be close to the burner. Place further down if you want meat well done.
3. Broiling should be done with oven door closed.
4. Follow suggested times in broiling chart. Meat should be turned once about half way through cooking.
5. Check doneness by cutting a slit in meat near center for desired color.

**BROIL CHART FOR FREESTANDING GAS RANGES**

FOOD	RACK POSITION*	DONENESS	APPROX. MINUTES/SIDE	
			1st SIDE	2nd SIDE
Bacon, thick slice	3		3-4	2-3
Beef Patties ¾-inch thick	3	rare	3-4	3-4
	2	medium	4-5	3-4
	2	well	5-6	5-6
Steaks 1-inch thick	3	rare	3-4	3-4
	2	medium	5-6	5-6
	2	well	7-8	6-7
Steaks 1½-inch thick	2	rare	8-9	7-8
	2	medium	9-10	9-10
	1	well	14-16	14-16
Chicken Breast Halves	1		8-9	7-8
Fish Fillets, 1-inch thick	3		8-10	8-10
Ham Slices, precooked	3		5-6	5-6
Pork Chops, 1-inch thick	2 (Broil at 450°)	well	20-25	20-25

\*Rack position 1 is at bottom of broiler.

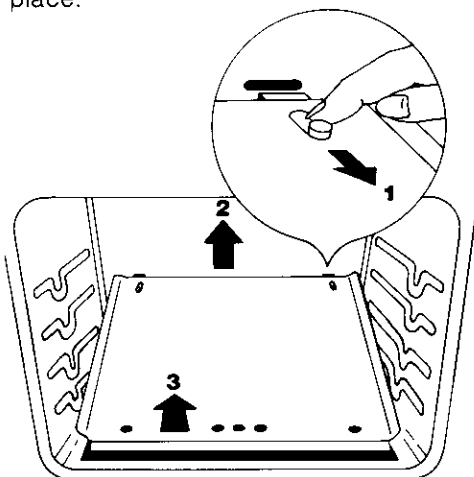
# MAINTENANCE

## OVEN BOTTOM

**To remove:** When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven.

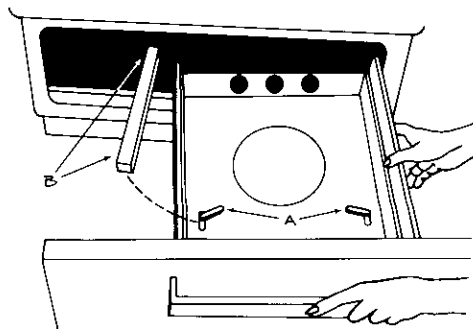
Lift the rear edge of the oven bottom slightly, then slide it back until the holes in the front edge of the oven bottom clear the pins in the oven front frame. Remove oven bottom from oven.

**To replace:** Fit holes onto pins, lower rear of oven bottom and slide the catches back to lock oven bottom into place.



## BROILER DRAWER

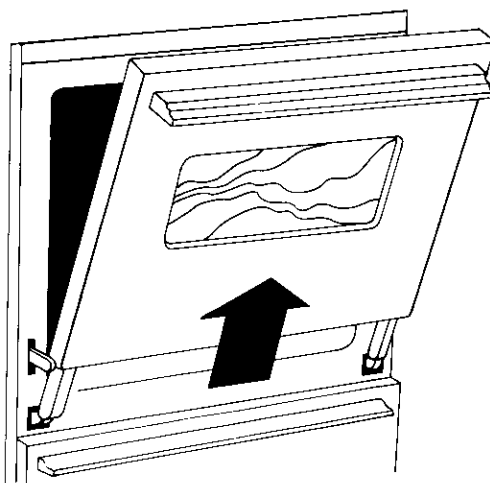
**To remove:** Lift and rotate the two levers "A" to the side, pull drawer forward, up and out.



**To replace:** Line up hooks on drawer slides "B" with holes in drawer and push until hooks are caught. Return levers "A" to locking position.

## OVEN DOOR

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



## CAUTION:

Hinge arms are spring mounted and will slam shut against the 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.

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

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.

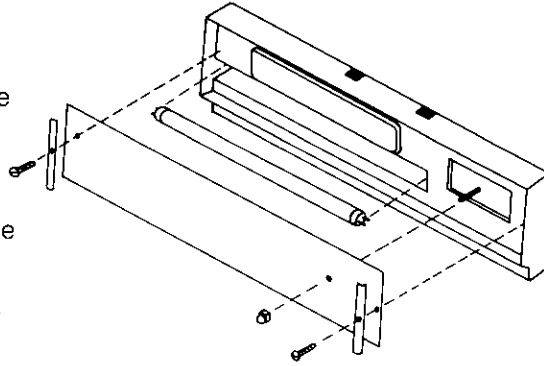


# MAINTENANCE

## LIGHT REPLACEMENT

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

**To replace surface light:** Remove the backguard glass by removing two screws. Change bulb, replace the glass and two screws. Restore power to range.



Be sure all parts of the range are cool before cleaning. After cleaning be sure all parts are replaced properly.

## CLEANING CHART

PARTS & CLEANING AGENTS	DIRECTIONS
Broiler Insert and Pan <ul style="list-style-type: none"> <li>• Soap and water.</li> <li>• Plastic scouring pad.</li> <li>• Soap-filled scouring pad.</li> </ul>	Remove from the appliance 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.
Burner Box <ul style="list-style-type: none"> <li>• Soap and water.</li> </ul>	Burner box, located under cooktop, should be cleaned frequently to remove spill-overs. To clean, remove surface burners and clean with soap and water, rinse and dry.
Control Knobs <ul style="list-style-type: none"> <li>• Mild detergent and water.</li> </ul>	To remove knobs for cleaning, gently pull forward. Wash in mild detergent and water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse, dry, and replace.
Glass (Backguard, Oven Window) <ul style="list-style-type: none"> <li>• Soap and water.</li> <li>• Glass cleaner.</li> </ul>	Wash with glass cleaner or soap and water. Do not oversaturate cloth to avoid inside staining of oven door glass. Do not use abrasive materials such as scouring pads, steel wool, or powdered cleaning agents. They will damage glass. Rinse with water and dry. To prevent staining of glass, never use excessive amounts of water which may seep under or behind glass.
Grates <ul style="list-style-type: none"> <li>• Detergent and water.</li> <li>• Soap-filled scouring pad.</li> </ul>	Clean grates with detergent and water. Clean stubborn soil with soap-filled scouring pad.
Metal Finishes (Backguard, Control Panel, Manifold Panel, Trim Parts) <ul style="list-style-type: none"> <li>• Soap and water.</li> <li>• Plastic scouring pad.</li> </ul>	Wash with soap and water. To prevent scratching, do not use abrasive or caustic agents. Chrome will permanently discolor if soil is allowed to bake on.
Oven Racks <ul style="list-style-type: none"> <li>• Soap and water.</li> <li>• Cleansing powder and plastic pads.</li> <li>• Soap-filled scouring pads.</li> </ul>	Clean with soapy water. Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry.

# MAINTENANCE

<p>Porcelain Enamel (Exterior Finishes)</p> <ul style="list-style-type: none"><li>• Mild soap and water.</li></ul>	<p>Clean with soap and water when parts are cool. All spill-overs, especially acid spill-overs, should be wiped up as soon as possible with a dry cloth. NEVER WIPE A WARM OR HOT ENAMEL SURFACE WITH A DAMP CLOTH. THIS MAY CAUSE CRACKING AND CHIPPING. Never use abrasive or caustic cleaning agents on exterior finish of range. Porcelain enamel may crack or chip with misuse.</p>
<p>Surface Burners</p> <ul style="list-style-type: none"><li>• Soap and water.</li><li>• Plastic scouring pad.</li><li>• Powdered cleansers.</li><li>• Soap-filled scouring pads.</li></ul>	<p>When cook, clean burner as necessary with warm soapy water and plastic scouring pad. Remove stubborn soil by soaking and then scouring with a powdered cleanser or soap-filled scouring pad. Clean ports with a straight pin. Do not enlarge or distort the ports. Do not use a wooden toothpick. It may break off and clog port. DO NOT CLEAN BURNERS WITH THE FOLLOWING CLEANERS: Caustic cleaners, dishwasher detergent or metal polishes. These will damage finish. To prevent permanent discoloration of metal, do not clean burners in dishwasher. Burners can be dried in the oven set on warm. CAUTION: Burner and venturi tube must be dry before use.</p>
<p>Vinyl Finishes (Door Handle, Manifold Trim)</p> <ul style="list-style-type: none"><li>• Soap and water.</li></ul>	<p>Never use abrasive or caustic cleaning agents on vinyl finish of range.</p>

# SERVICE

<b>BEFORE CALLING A SERVICE TECHNICIAN, CHECK THE FOLLOWING</b>	
<b>PART OR ALL OF YOUR RANGE DOES NOT OPERATE</b>	Is your range plug disconnected from the electrical outlet? • Are your house fuses blown or your circuit breakers tripped? • Is the range plug loose or improperly plugged in? • Has power or gas supply to your home been interrupted?
<b>SURFACE BURNERS DO NOT LIGHT</b>	Is burner installed properly? • Is range connected to power? • Are holes in burner clear and dry?
<b>FOOD NOT BAKING SATISFACTORILY</b>	Are your racks properly in place and in correct position for what you are baking? • Is your range level? • Are you using the proper pan? • Is it bright, not soiled or dark colored? • Have you used foil incorrectly? • Are you using standard measuring utensils? • Did you preheat if recommended?
<b>OVEN DOES NOT OPERATE</b>	Is the range disconnected from the electrical power?
<b>OVEN LIGHT DOES NOT WORK</b>	Is your bulb loose or burned out? • Is range connected to power?
<b>NEED SERVICE, ACCESSORIES OR PARTS</b>	When your range requires service or replacement parts, contact your Dealer or Authorized Service Agency. • Consult the Yellow Pages in your telephone directory under ranges for the service center nearest you. • Be sure to include your name, address, and phone number, along with the model and serial number of the appliance. (See inside front cover for location of your model and serial numbers).

## SERVICE

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

# MAYTAG — RANGE WARRANTY

## Full One Year Warranty

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

## Limited Warranty

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

This full warranty and the limited warranty apply when the appliance is located in the United States. Appliances located else-where are covered by the limited warranty only, which includes parts which fail during the first year.

## TO RECEIVE WARRANTY SERVICE

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

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

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

**Third:** Should you not receive satisfactory warranty service from one of the above or need help in identifying an authorized service firm write MAYCOR Appliance Parts and Service Company, a division of Maytag Corporation, 240 Edwards St. S.E., Cleveland, TN 37311, and arrangements for warranty service will be made. If the problem is urgent, call MAYCOR at (615) 472-3333.

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

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

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If you did not receive satisfactory service through your service agency or customer 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. Also include a clear description of your problem.

**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.

**MAYTAG COMPANY**  
Newton, Iowa 50208