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## FOR FUTURE REFERENCE

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

New features have dramatically changed today's cooking appliances and the way we cook. It is therefore very important to understand how your new oven operates before you use it. On the following pages you will find a wealth of information regarding all aspects of your oven. By following the instructions carefully, you will be able to fully enjoy and properly maintain your Maytag oven and achieve excellent results with the food you prepare.

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

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

For future reference we suggest you retain this manual after recording the model number and serial number of this wall oven in the spaces provided. This information can be found on the data plate located:

A. **Single Oven:** Lower right side of oven trim.

B. **Double Oven:** Lower right side of lower oven trim.

Model Number

Serial Number

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

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

**Be sure you read the IMPORTANT SAFETY INSTRUCTIONS on pages 2-4 before you start to use this wall oven.**

## CONSUMER PUBLICATIONS

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

Cooking Made Simple - 272YG .....	50 cents
Cooktop Choices - 298YG .....	50 cents
Appliance Buying Guides .....	50 cents EACH
Washer ..... 211YG	
Dryer ..... 212YG	
Dishwasher ..... 213YG	
Electric Range ..... 214YG	
Gas Range ..... 215YG	
Refrigerators ..... 276YG	

# IMPORTANT SAFETY 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.

## Installation

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

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

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

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

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

## Circuit Breaker or Fuse

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

## General



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

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

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

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

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

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

## Servicing

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

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

## IN CASE OF FIRE:

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

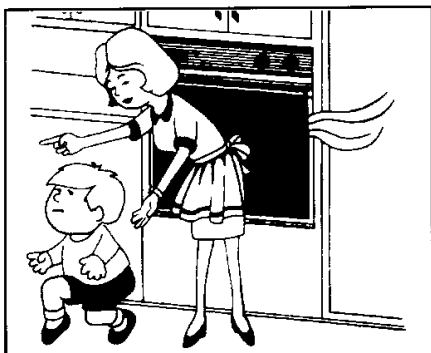
## Cleaning

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

## Child Safety

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

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

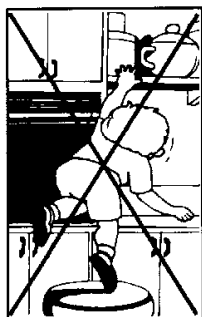


Children **MUST** be taught that the appliance and utensils in or on it can be hot.

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

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

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



## Oven Safety

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

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

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

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

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

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

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

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

## Venting

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

## Plastics

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

## Aerosol Sprays

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

## Aluminum Foil

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

## Baking Accessories

**This appliance has been tested for safe performance using conventional cookware.**

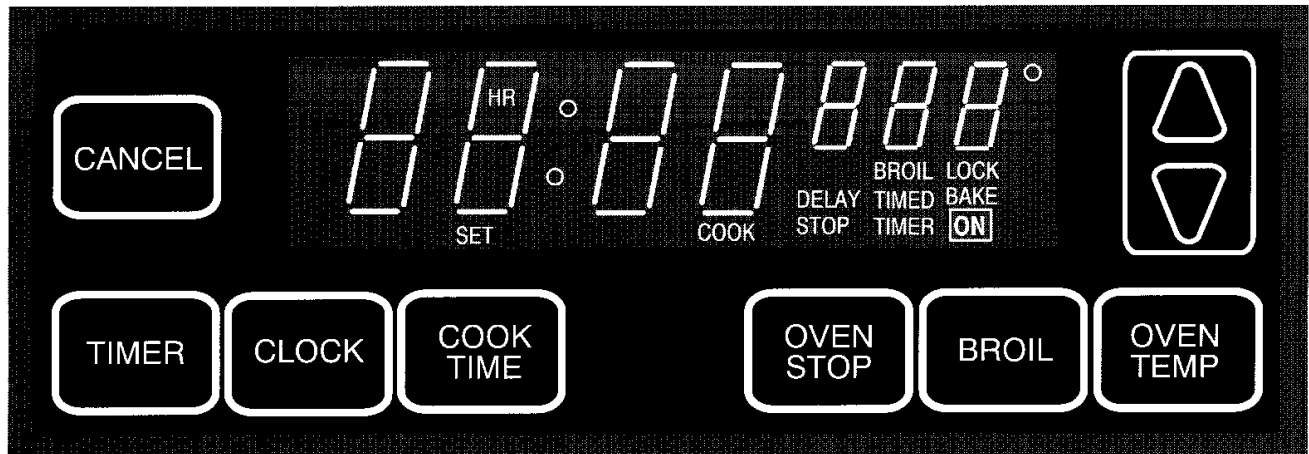
Do not use any devices or accessories that are not specifically recommended in this

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

## Prepared Food Warning

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

## ELECTRONIC CLOCK AND OVEN CONTROL



The electronic clock and oven control on your Maytag wall oven is used for the time-of-day clock, timer, bake, broil and programmed operation functions. A beep will sound each time a function pad is pressed.

The display on the control will flash when power is first supplied to the wall oven or if there is a power failure. Once the time-of-day clock has been set (see Setting the Clock, page 5), the display will stop flashing.

**NOTE:** The electronic control is equipped with a self-diagnostic feature for service use ONLY. If a fault code (F plus a number, ex. F1) appears in the display along with a continuous beeping sound, press the CANCEL pad.

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

## Explanation of Function Pads

The following pads are found on your Maytag electronic clock and oven control:

### Cancel Pad

Press this pad to cancel all operations except the time-of-day clock and timer. If you are ever unsure if you've programmed the control correctly, press the CANCEL pad and start over.

### ▲ and ▼ Pads

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

### Timer Pad

The timer can be set from 1 minute to 9 hours, 50 minutes. It will count down by seconds (when set for 1 minute) or minutes (when set for 2 minutes or more time). See this page for instructions on setting the timer.

### Clock Pad

Use this pad to set the time-of-day clock. For instructions to do this, see this page.

You may also press this pad to recall the current time of day. For example, if the timer is counting down in the display, press the CLOCK pad to return the current time to the display. The timer will continue to count down and a signal will sound when the time expires.

### Cook Time / Oven Stop Pads

These pads are used to program the oven to start and stop automatically, either immediately or at a later time. For detailed information on using Programmed Oven Operations, see pages 10 to 11.

### Broil Pad

Use this pad to select broil. Two heat selections are available for broiling - Hi and Lo. See page 9 for more broiling information.

### Oven Temp Pad

This pad is used to select the oven temperature. The bake temperature is set by pressing this pad and the ▲ or ▼ pad. Additional baking information can be found on pages 6 to 7.

## Setting the Clock and Timer Clock

### To set the time-of-day clock:

1. Press the CLOCK pad once. The words "Set Time" will flash in the display.
2. Set the correct time of day using the ▲ and ▼ pads.
  - To change the time by one minute, press either pad **once**.
  - To change the time in increments of 10 minutes, **press and hold** either pad.

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

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

### Timer

#### To set the timer:

1. Press the TIMER pad once. The words "Set Timer" will flash in the display.
2. Set the desired time using the ▲ and ▼ pads.
  - Press either pad **once** to change the time by 1 minute (if the Timer is set for up to 1 hour), 5 minutes (if the Timer is set for over 1 hour), or 10 minutes (if the Timer is set for over 2 hours).
  - **Press and hold** either pad to change the time in 5 minute or 10 minute increments, depending upon the time set in the display.

The 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 will signal the end of the timing operation and "End" will briefly appear in the display. The time of day will automatically reappear in the display. The TIMER pad does not control the oven.

**To cancel:** Press the TIMER pad and hold for 3 seconds. The time of day will reappear after a slight delay.

# 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 oven may need to be altered slightly with your new oven. Please expect some differences with the new appliance.

## Oven Vent

The oven vent is located below the control panel on your wall oven. When the oven is in use, this area may feel warm or hot to the touch. To prevent problems, do not block the vent opening in any way.

## Oven Light

The oven light is turned on by pushing the rocker switch marked OVEN LIGHT on the control panel.

## Fan

A fan automatically turns on whenever the oven is set for a cooking operation to ensure long-life of the clock and oven controls. The fan will turn off when the oven is turned off. **(Note: The lower oven for model CWE5200 has a fan and operates as described above.)**

## Setting the Oven Controls

### To set oven for baking or roasting:

1. When cool, position the racks in the oven according to what you are baking.
2. Press OVEN TEMP pad. "Bake" and 000° will appear in the display.
3. Press either the ▲ or ▼ pad once and 350° will appear in the display. Press the ▲ or ▼ pad until the desired oven temperature is displayed.

The word ON will light in the display, the oven and the cooling fan will turn on. The temperature display will rise in 5° increments while the oven is preheating. A beep will sound to indicate that the oven has preheated. Allow 10 to 15 minutes for preheating.

4. Place the food in the center of the oven, allowing a minimum of one to two inches between the utensil(s) and the oven walls.

5. Check the food for doneness at the minimum time given in the recipe. Cook longer if necessary. Turn the oven off by pressing the CANCEL pad. Remove food from the oven.

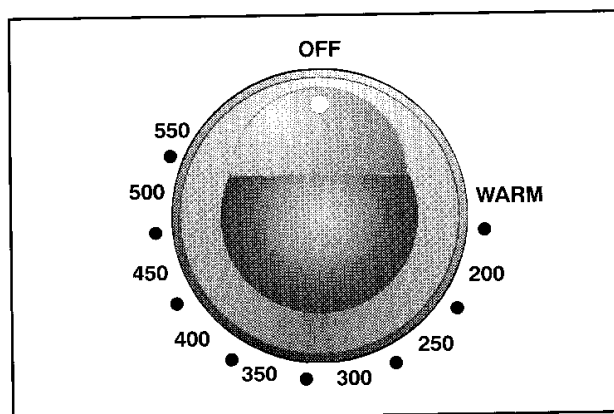
## Lower Oven (select models)

The lower oven of the double wall oven has a mechanical control knob to operate the oven. The knob is labeled LOWER OVEN TEMP. Below the knob is an indicator light. It turns on whenever the lower oven is operating. The light turns on and off as the oven element cycles on and off.

When setting the oven temperature always turn the knob just to the desired temperature, never to a higher temperature and then back. This allows for more precise oven temperatures. If browning is critical to the baking operation, it is suggested that the upper oven be used for optimal results.

### How to set lower oven for baking or roasting:

1. When cool, position rack in oven according to what you are baking.
2. Turn the LOWER OVEN TEMP knob to desired temperature. Allow oven to preheat approximately 10 to 15 minutes, if desired.



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

## Oven Racks

Wall ovens are equipped with two lock-stop oven racks. One rack is a “straight” rack while the other is an “off-set” rack. The lower oven (select models) has only one oven rack.

When using two racks for baking, place the off-set rack in the upper rack position. It is recommended that the straight rack be used for broiling.

**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 the “lock-stop” position to be sure rack is correctly replaced.

## Rack Positions

**Never** place pans directly on the oven bottom. **Do not cover the oven bottom or an 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 second rack located below the utensil.

**Rack 4** — (top of oven) used for broiling thin foods and for two rack baking.

**Rack 3** — used for baking, for broiling thicker cuts of meat and for two rack baking.

**Rack 2** — used for one rack baking and for roasting some meats.

**Rack 1** — (bottom of oven) for cooking larger foods, for baking angel food cake or pie shells, and 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 4 or 1 and 3 when cooking on two racks.

## Preheating

Always preheat the oven if called for in the recipe or on the package directions. Preheating is necessary for proper baking results. It is not necessary to preheat for roasting.

Allow the oven to heat until the desired oven temperature is reached (approximately 10 to 15 minutes.) A beep will sound when the oven

is preheated. (**Note: Only the upper oven for model CWE 5200 will beep.**)

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.

## General Baking Tips

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

**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.

**Utensil material and size** play an important part in baking results, especially the amount of browning. Always use the type and size of utensil called for in the recipe. Many pans have the measurements marked on them. If there are no measurements, measure the inside width and length of the pan.

- **Shiny metal pans** reflect heat away from the food, produce 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 pans** absorb heat, produce darker browning and a crisper crust. Use this type of pan for pies, pie crusts or bread.
- If using **oven-proof glassware**, reduce the oven temperature by 25°F except when baking pies or bread.

**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 round cake pans on one rack.
- Stagger pans when baking on two racks so one pan is not directly over another pan.
- Allow one to two inches between the pan and the oven walls.

## Roasting

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

### General Tips

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

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

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

Place the meat fat-side-up on a rack in a shallow roasting pan. Placing the meat on a

rack holds it out of the drippings, thus allowing better heat circulation for even cooking. As the fat on top of the roast melts, the meat is basted naturally, eliminating the need for additional basting.

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

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

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

### Roasting Chart (Thawed Meats Only)

Cut of Meat	Approximate Weight (pounds)	Oven Temperature in °F (not preheated)	Internal Temperature	Approximate Roasting Time (min. per pound)*
<b>Beef</b>				
Rib Roast (cut-side-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	3-1/2 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>Poultry</b>				
Turkey, unstuffed**	12 to 16	325°	180° - 185°	18-20
	16 to 20	325°	180° - 185°	16-18
	20 to 24	325°	180° - 185°	14-16
Turkey, Breast	3 to 8	325°	180°	30-40
Chicken, Fryer	2-1/2 to 3-1/2	375°	185°	20-24
Chicken, Roaster	4 to 6	375°	185°	20-25

\* Cooking times are approximate and may vary depending on the shape of the roast.

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

## Broiling

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

### General Tips

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

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

To prevent excessive spattering and smoking, trim excess fat from the meat. Increasing the distance between the meat and the broil element or reducing to Lo broil will also help.

The rack position you select for broiling depends on the thickness of the meat and the desired doneness. Thin cuts (3/4 to 1 inch) should be placed 2-3 inches from the heat; thicker cuts should be placed 3-6 inches from the heat. Broil until the top of the meat is browned. It should be approximately half cooked by the time the top is browned.

Generally for a brown exterior and rare interior, the meat should be close to the element. Place the pan further down if you want the meat well done.

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

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

### Setting the Controls

1. Press the BROIL pad and press the ▲ or ▼ pad to select either Hi or Lo temperature as indicated in the display. Hi is used for most broiling operations. Lo should be selected when broiling thicker meats to the well-done stage (to prevent excessive browning) and when cooking foods for very short periods of time. Broiling times may increase if Lo is selected.
2. Place the broiler pan on the recommended rack position shown in the broiling chart and follow the suggested times. Broil with the oven door opened about 4-inches.
3. Check the doneness by cutting a slit in the meat near the center to check the color.
4. To cancel or end the broiling operation, press the CANCEL pad.

### Broiling Chart

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

Food	Quantity &/Or Thickness	Temp.	Rack Position*	Doneness	Approx. Total Time (Minutes)
Bacon	regular slice	LO	#3 - Straight Rack	well	6-9
Beef Patties	3/4-inch thick	HI	#3 - Straight Rack	well	15-19
Steaks	1-inch thick	HI	#3 - Straight Rack	rare	12-14
			#3 - Straight Rack	medium	15-18
			#3 - Straight Rack	well	18-22
Chicken, pieces		LO	#2 - Straight Rack	well	35-45
Fish Fillets Steak	1/2-inch thick	HI	#3 - Straight Rack	flaky	7-12
	1-inch thick	HI	#3 - Straight Rack	flaky	15-20
Ham Slices, (precooked)	1/2-inch thick	HI	#3 - Straight Rack		8-15
Pork Chops	1-inch thick	HI	#3 - Off-set Rack	medium	25-30
	1-inch thick	HI	#3 - Off-set Rack	well	30-35

\* The bottom rack position is #1.

\*\* Broil times are based on a 3 minute preheat.

## Programmed Oven Operations

The Programmed Oven Operation feature can be used to turn off the oven at a specific time or delay the start and then turn off the oven.

This feature will not operate unless the clock is functioning and is set to the correct time of day.

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

### Additional Information

If you delay more than 30 seconds between touching a pad and pressing the ▲ or ▼ pad 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 pad.

To reset or cancel the program, press the CANCEL pad.

At the end of the cooking operation, continuous beeps will sound until the CANCEL pad is pressed.

(NOTE: Only the upper oven for model CWE 5200 features Programmed Oven cooking).

### To Bake By Time (with immediate start):

1. Place the food in the oven.
2. Press the COOK TIME pad. The words "Set Cook Time" will flash in the display.
3. Enter the cooking time (how long you wish the food to cook) by pressing the ▲ or ▼ pad. The time will appear in hours and minutes. The maximum time that can be set is 11 hours and 55 minutes.
4. Press the OVEN TEMP pad. The word "Bake" and 000° will light in the display.
5. Enter the oven temperature with the ▲ or ▼ pad. If this step is not done within 7 seconds after entering the cook time, the control will beep until another pad is pressed.
6. The oven will automatically turn on and the words "Timed Bake On" will light in the display. Press the COOK TIME pad to recall the remaining cooking time.
7. **At the end of the preset cooking time, the oven will automatically turn off and continuous beeps will sound.** Remove the food from the oven and press the CANCEL pad to stop the beeps.

### Example for Immediate Start:

Food is to cook for 1-1/2 hours at 350°F.

1. Press the COOK TIME pad.
2. Press the ▲ pad until 1:30 (1 hour, 30 minutes) appears in the display.
3. Press the OVEN TEMP pad.
4. Press the ▲ pad until 350° appears in the display. The oven will turn on immediately.



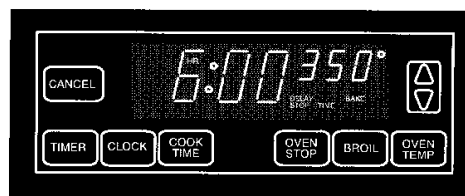
## To Bake By Time (with delayed start):

1. Place the food in the oven.
2. Press the COOK TIME pad. The words "Set Cook Time" will flash in the display.
3. Enter the cooking time (how long you wish the food to cook) by pressing the ▲ or ▼ pad. The time will appear in hours and minutes. The maximum time that can be set is 11 hours and 55 minutes.
4. Press the OVEN STOP pad. The words "Set Stop Time" will flash in the display.
5. Enter the time you wish the oven to turn off by pressing the ▲ or ▼ pad. The words "Delay Stop Time" will light in the display.
6. Press the OVEN TEMP pad. The word "Bake" and 000° will light in the display.
7. Enter the oven temperature by pressing the ▲ or ▼ pad. Press the CLOCK pad and the time of day will reappear in the display. "Delay Bake" will light in the display to show that the oven has been set for a delay start cooking operation.
8. When the oven automatically turns on, "Timed Bake" will appear in the display.
9. **At the end of the preset cooking time, the oven will automatically turn off and continuous beeps will sound.** Remove the food from the oven and press the CANCEL pad to stop the beeps.

## Example for Delay Start:

Food is to cook for 2-1/2 hours at 350°F. You wish the food to be cooked by 6:00.

1. Press the COOK TIME pad.
2. Press the ▲ pad until 2:30 (2 hours, 30 minutes) appears in the display.
3. Press the OVEN STOP pad.
4. Press the ▲ pad until 6:00 appears in the display.
5. Press the OVEN TEMP pad.
6. Press the ▲ pad until 350° appears in the display. Press the CLOCK pad and the time of day will reappear in the display.



The oven will turn on at 3:30, cook the food for 2-1/2 hours and will automatically turn off at 6:00. Press the CANCEL pad to stop the beeps.

## Common Baking Problems and Why They Happen

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

Problem	Cause	Problem	Cause
<b>Slow baking or roasting.</b>	Baking or roasting time too short. Temperature too low. Oven out of calibration. Old oven out of calibration. Incorrect use of aluminum foil. Oven not preheated. Oven door opened frequently. Too many pans on racks.	<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.
<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.	<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.
<b>Cakes high in the middle.</b>	Temperature too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls.	<b>Uneven texture.</b>	Too much liquid. Undermixing. Oven temperature too low. Baking time too short.
<b>Cakes fall.</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.	<b>Cakes have tunnels.</b>	Not enough shortening. Too much baking powder. Overmixing. Oven temperature too high.
<b>Cakes don't brown on the bottom.</b>	Using shiny metal pans. Incorrect rack position.	<b>Cakes crack on the top.</b>	Batter overmixed. Oven temperature too high. Too much leavening.
<b>Cakes don't brown on the top.</b>	Oven temperature too low. Overmixing. Too much liquid. Incorrect pan size or too little batter in pan. Oven door opened too often.	<b>Cakes not done in the center.</b>	Temperature too high. Pan too small.
<b>Cakes, cookies, biscuits too brown on the 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.	<b>Pie crust edges too brown.</b>	Oven temperature too high. Pans touching each other or oven wall. Edges of crust too thin.
		<b>Pies don't brown on the bottom.</b>	Using shiny metal pans.
		<b>Pies have soaked crust.</b>	Temperature too low at start of baking. Filling too juicy. Using shiny metal pans.

## Temperature Conversions

°Fahrenheit	200	250	275	300	325	350	375	400	425	450
°Celsius	100	120	140	150	160	180	190	200	220	230

## MAINTENANCE

### Oven Light

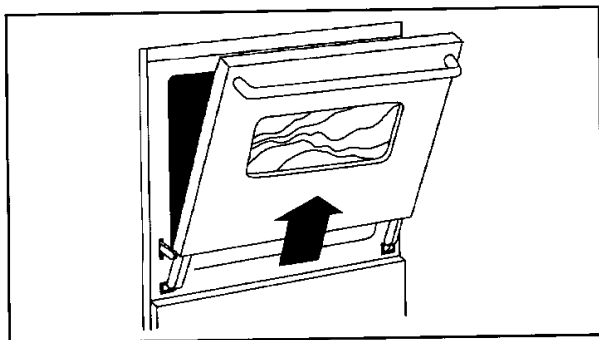
Before replacing light bulb, **disconnect power to oven**. Be sure bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break. Use a dry pot holder to prevent possible harm to hands. If bulb should break, use a pot holder to protect hands and very carefully remove bulb. If bulb breaks at base, have a service technician remove bulb.

Oven light bulb is located on back oven wall. Replace with a 40 watt **appliance** bulb. Restore power to oven. Reset clock. **(NOTE: The lower oven for model CWE5200 will have an oven light if the oven has a window door).**

### Removable Oven Door

#### To remove door:

1. Open door to the broil stop position (open about 4-6 inches).
2. Grasp the sides of the door at the middle of the door. **Slowly** lift door straight up until door clears the hinge arms. Do not use the door handle to lift the door.



#### 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.

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.

#### To replace door:

1. Grasp sides of door and align slots in door with hinge arms.
2. Slide the door down onto the hinge arms.
3. Gently push the door downward until the door rests evenly on the hinges. Close door.

### Adjusting the Oven Thermostat

After using your oven the first few times, it may seem hotter or cooler than your previous oven. Oven thermostats, over a period of years, may drift from the factory setting and timing differences of 5 to 10 minutes are not unusual between an old and a new oven. You may be inclined to think that the new oven is not performing correctly; however, your new oven has been set correctly at the factory and is more likely to be accurate than the oven it replaced.

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 the thermostat should be changed.

#### To adjust the thermostat:

1. Press the OVEN TEMP pad.
2. Press the ▲ or ▼ pad and select an oven temperature between 500°F and 550°F.
3. Press and hold the OVEN TEMP pad for about four seconds. The display will change to the oven adjustment display which reads 00°.
4. The oven thermostat can be adjusted up to +35°F hotter or -35°F cooler. Use the ▲ or ▼ pad to select the desired change in the display.
5. When you have made the adjustment, press the CANCEL pad to return to the time of day display. Use your oven as you would normally.

**NOTE:** This adjustment will not affect the Broil temperature. The new temperature will be remembered if the power is interrupted.

**(NOTE: The lower oven for model CWE5200 does not have this feature, only the upper oven.)**

# CARE AND CLEANING

Be sure all parts of the oven are cool before cleaning. After cleaning be sure all parts are replaced correctly.

## Cleaning Chart

Parts & Cleaning Agents	Directions
Broiler Insert and Pan <ul style="list-style-type: none"> <li>• Mild detergent and water.</li> <li>• Plastic scouring pad.</li> <li>• Soap-filled scouring pad.</li> <li>• Dishwasher.</li> </ul>	Remove from the appliance after use. Allow to cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap-filled scouring pad to remove stubborn soil. Clean in dishwasher if desired.
Control Knob <ul style="list-style-type: none"> <li>• Mild detergent and water.</li> <li>• Mild liquid spray.*</li> </ul>	To remove knob for cleaning, gently pull forward. Wash in mild detergent and water. Do not use abrasive cleaning agents. They will scratch finish. Rinse, dry and replace.
Control Panel <ul style="list-style-type: none"> <li>• Mild detergent and water.</li> <li>• Glass cleaner.</li> <li>• Mild liquid spray.*</li> </ul>	Use a clean, soft cloth. Clean with glass cleaner or soap and water.
Glass (Oven door) <ul style="list-style-type: none"> <li>• Mild detergent and water.</li> <li>• Glass cleaner.</li> </ul>	Wash with glass cleaner or with cloth wrung out in soapy 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 clear water and dry. To prevent staining of glass, never use excessive amounts of water which may seep under or behind glass.
Metal Finishes (Trim Parts) <ul style="list-style-type: none"> <li>• Mild detergent and water.</li> </ul>	Wash with detergent and water. Do not use abrasive or caustic agents. They will damage the finish.
Oven Racks <ul style="list-style-type: none"> <li>• Mild detergent 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.
Porcelain Enamel (Oven and door) <ul style="list-style-type: none"> <li>• Mild detergent and water.</li> <li>• Cleansing powder and plastic pads.</li> <li>• Commercial oven cleaner.</li> </ul>	Clean with detergent and water when parts are cool. All spillovers especially acid spillovers, should be wiped up immediately with a dry cloth. When surface is cool, clean with warm soapy water. Commercial oven cleaners can be used on porcelain oven but follow manufacturer's instructions. Never wipe off 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.
Oven Elements	Elements are self-cleaning. Soil will burn off as elements are used.
Plastic Finishes (Door Handle) <ul style="list-style-type: none"> <li>• Mild detergent and water.</li> <li>• Mild liquid sprays.*</li> </ul>	Never use abrasive or caustic cleaning agents on plastic finishes.

\* Mild liquid sprays such as 409 or Fantastik.

## BEFORE YOU CALL FOR SERVICE

Check these points if. . .

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

- Is the wall oven plug loose or disconnected from the electrical outlet (if not wired direct to the electrical supply)?
- Are any house fuses blown or circuit breakers tripped?
- Has the power supply to the home been interrupted?
- Are the oven controls properly set?
- Is the oven set for programmed cooking?

### Food not baking correctly

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

### Food does not broil properly

- Are the controls for broiling set properly? (See Broiling section.)
- Was the proper rack position used? (See Broiling section.)
- Did you allow time for the broil element to preheat?
- Was the broiler pan received with the wall oven used?
- Was aluminum foil used on the broiler pan insert, blocking the slits for fat drainage?

### Oven light does not operate

- Is the bulb loose or burned out?
- Is the light switch in the On position? (Select models.)

### "F" plus a number appears in the display

- These are fault codes. If a fault code appears in the display and a continuous beep sounds, press the CANCEL pad and reset the cooking operation. If the fault code reappears, disconnect power to the wall oven and call a qualified service technician.

**NOTE: For further assistance contact your Maytag Dealer or call Maytag Customer Service.**

**US ..... 1-800-688-9900**  
**Canada ..... 1-800-688-2002**

# MAYTAG – WALL OVEN WARRANTY

## Full One Year Warranty

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

## Limited Parts Warranty

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

### Third Through Fifth Year

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

These components include:

All Electronic Clocks: on electric or gas wall ovens.

Electric Heating Elements: includes the oven bake element and oven broil element in electric wall ovens.

## Canadian Residents

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

## Limited Parts Warranty Outside The United States Or Canada

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

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

## To Receive Warranty Service

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

Maytag Customer Service  
240 Edwards St. S.E.  
Cleveland, TN 37311  
**US 1-800-688-9900**  
**CANADA 1-800-688-2002**

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

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

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

- (a) Your name, address and telephone number;
- (b) Model number and serial number (found on the data plate; see page 1 for location) of your appliance;
- (c) Name and address of your dealer and date the appliance was bought;
- (d) A clear description of the problem you are having.