

**MODELS**  
**U.S. CWE9030B**  
**CANADA CWE9030D**

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## FOR FUTURE REFERENCE

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

**Read this manual.** New features have dramatically changed today's cooking appliances and the way we cook. It is therefore very important to understand how your new electric wall oven operates. On the following pages you will find information regarding its operation. By following these instructions carefully, you will be able to fully enjoy and properly maintain your new Maytag wall oven.

**Save time and money.** Please take a moment to review the enclosed booklet, "**Cooking Made Simple.**" Whether you need assistance in selecting the right bakeware or reviewing the "dos and don'ts" of baking, roasting and broiling, the answers are contained in this booklet.

If something goes wrong, check the "Before You Call for Service" section of this manual. It is designed to solve common problems you may encounter.

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

For future reference, keep this manual in a convenient location. Record the model number, serial number and purchase date of this electric wall oven in the spaces provided. (This information can be found on the data plate located on the frame around the oven.)

Model Number
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Serial Number
---------------

Purchase Date
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**IMPORTANT:** Keep your sales receipt or canceled check. Proof of original purchase date is needed for warranty service.

**NOTE:** In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this manual.

**BE SURE YOU READ THE SAFETY INSTRUCTIONS ON PAGES 2-3 BEFORE YOU START TO USE THIS WALL OVEN.**

MAYTAG CONSUMER EDUCATION  
 ONE DEPENDABILITY SQUARE  
 NEWTON, IOWA 50208  
 (515) 791-8911  
 (Mon.-Fri., 8 am - 5 pm GST)  
 Internet: <http://www.maytag.com>

# IMPORTANT SAFETY INSTRUCTIONS

## Read all instructions before using this appliance.

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

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

Do not attempt to adjust, repair, service, or replace any part of appliance unless it is specifically recommended in this book. All other servicing should be referred to a qualified servicer. Always disconnect power to unit before any servicing by tripping circuit breaker to the OFF position or removing the fuse.

Locate and mark the 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.

## To Prevent Fire or Smoke Damage

Remove all packing materials from the appliance before operating it.

Flammable materials should not be stored in an oven.

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

## In Case of Fire

Turn off appliance to avoid spreading the flame.

Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.

If fire is in the oven or broiler pan, smother by closing oven door.

## Child Safety

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

Children must be taught that the appliance and utensils in it can be hot.

Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit. Children 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. Children climbing on the appliance door to reach items could be seriously injured.

## About Your Appliance

To prevent injury or damage to the appliance, do not use appliance as a space heater to heat or warm a room. Also, do not use the oven as a storage area for food or cooking utensils.

Keep the oven vent ducts **UNOBSTRUCTED**. Blockage of the vent prevents the proper oven air circulation and will affect the oven performance.

Listen for fan. A fan noise should be heard during bake, convection, broil and cleaning cycles. If not, cancel the operation and call a servicer.

Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

Do not cover oven racks, the oven bottom or any other part of the oven with aluminum foil. This will cause uneven browning and may result in a risk of electric shock.

## Cooking Safety

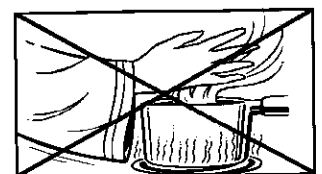
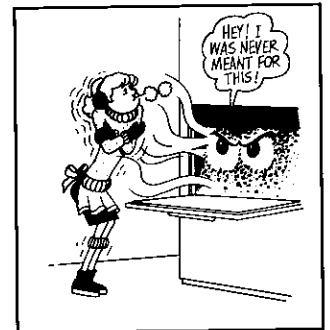
Always turn off the oven when cooking is completed.

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

Use dry, sturdy potholders. Damp potholders on hot surfaces may cause burns from steam. Towels or other bulky items should never be used as potholders. Do not let potholders touch hot heating elements.

Do not let grease or other flammable materials accumulate in or near the appliance.

Loose fitting or long hanging-sleeved apparel should not be worn while cooking.



Always place oven racks in the desired positions while oven is cool. If a rack must be moved while hot, use a dry potholder and avoid touching hot element in oven.

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

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

**DO NOT TOUCH THE OVEN ELEMENTS, AREAS NEAR THE ELEMENTS OR THE INTERIOR SURFACES OF OVEN.** Elements may be hot even though they are dark in color. The interior surfaces of the oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Among these areas are the oven vent opening and the surfaces near opening, oven door, and oven window.

Do not allow aluminum foil or any other metal object to contact heating elements.

### Utensil Safety

Be sure utensil is large enough to properly contain food and avoid spillovers.

Follow the manufacturer's directions when using oven cooking bags.

Only certain types of glass, glass/ceramic, ceramic, or glazed utensils are suitable for oven usage without breaking due to the sudden change in temperature.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

### Cleaning Safety

Turn off all controls and wait for appliance parts to cool before touching or cleaning them.

Clean only parts listed in this manual.

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.

### Self-Clean Oven

Do not use oven cleaners of any kind in or around any part of the self-clean oven.

Before self-cleaning the oven, remove broiler pan, oven racks, and other utensils, and wipe off excessive spillovers to prevent excessive smoke or flare-ups.

**CAUTION: DO NOT LEAVE FOOD OR COOKING UTENSILS, ETC., IN THE OVEN DURING THE SELF-CLEAN CYCLE.**

### Important Safety Notice and Warning

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

Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors during the self-clean cycle by opening the windows and/or door in the room where the appliance is located.

**SAVE THESE INSTRUCTIONS**

# OVEN FEATURES

## 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, convection bake, broil, programmed oven operations and self-clean functions. A beep will sound each time a function pad is pressed. The display window features indicator words which flash to prompt you when setting the oven.

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.

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

**NOTE:** The electronic control is equipped with a self-diagnostic feature for service use **ONLY**. If a fault code (F plus a number, example F1) appears in the display along with a continuous beeping sound, press the CANCEL pad. See *Before You Call for Service* (page 13) if the fault code reappears in the display.

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.

### Clock Pad

Use this pad to set the time-of-day clock. See the instructions on setting the clock on page 5.

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.

### Broil Pad

Use this pad to select broil. Two heat selections are available for broiling—Hi and Lo. See page 8 for more broiling information.

### Self Clean Pad

Press this pad to set the oven for a self-clean cycle. See pages 10–11 for detailed information.

### Oven Stop/Cook Time 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 8–9.

### Convect Pad

Press this pad to select convection baking and roasting. Set the oven temperature by pressing the ▲ or ▼ pads. See pages 6–7 for more information on convection cooking.

## Oven Temp Pad

Press this pad to select regular baking and roasting. Set the oven temperature by pressing the ▲ or ▼ pads. Additional information can be found on pages 6–7.

## 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 below for instructions on setting the timer.

### ▲ 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.

## 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 wall 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 self-clean 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

Every oven has its own characteristics. You may find that the cooking times vary slightly from your old oven. This is normal.

For safety reasons, when opening the oven door, allow steam and hot air to escape before reaching into the oven to remove food.

## Baking and Roasting

(For additional baking, roasting and convection tips, refer to “Cooking Made Simple” booklet.)

### Setting the Oven Controls for Baking, Convection Baking, Roasting and Convection Roasting

1. Place racks on proper rack positions.
2. Press the OVEN TEMP pad or CONVECT pad. “BAKE” or “CONVECT BAKE” and 000° will appear in the display.
3. Press either the ▲ or ▼ pad once and 350° will appear in the display when in the bake mode. When in the convection mode 325° will appear. Press the ▲ or ▼ pad until the desired oven temperature is displayed.  
The Word ON will light in the display, the oven will turn on and 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 10–15 minutes for preheating.
4. After the cooking operation, turn the oven off by pressing the CANCEL pad. Remove food from oven.

**NOTE:** To change the oven temperature during a baking operation, press the ▲ or ▼ pad until the desired temperature is displayed.

**NOTE:** If the oven temperature is not selected within 30 seconds, the program will automatically cancel.

**IMPORTANT:** Do not move the door lock lever to the right during baking or roasting. The oven door may lock and will not unlock until the oven cools.

## Oven Racks

The four oven racks are designed with a lock-stop edge to keep the racks from coming completely out of the oven when there is food placed on them.

**To remove:** Be sure the rack is cool. Pull the rack straight out until it stops. Tilt the front end of the rack up and continue pulling it out.

**To replace:** Tilt the front end of the rack up and place it between the rack supports. Slide it back until it clears the lock-stop position. Lower the front and slide the rack straight in.

**Do not cover an entire oven rack or oven bottom with aluminum foil.** This will restrict air flow.

## Rack Positions

Do not attempt to change the rack positions when the oven is hot. Use the following guidelines when selecting the proper rack position. **Never place pans directly on the oven bottom.**

### Regular Baking and Roasting Positions

<b>Rack 1:</b> (lowest position)	Used for roasting large cuts of meat and large poultry, frozen pies, souffles or angel food cake.
<b>Rack 2:</b>	Used for roasting small cuts of meat, large casseroles, baking loaves of bread, cakes (in either tube, bundt, or layer pans) or two-rack baking.
<b>Rack 3:</b> (middle position)	Used for most baked goods on a cookie sheet or jelly roll pan, or frozen convenience foods.
<b>Rack 4:</b>	Used for most broiling and two-rack baking.
<b>Rack 5:</b> (highest position)	Used for broiling thin, non-fatty foods such as fish, toasting bread.

## Convection Baking and Roasting Positions

Because heated air is circulated evenly throughout the oven, foods can be baked with good results on 2, 3 and 4 racks at a time. Multi-rack baking may increase cook times slightly for some foods, but the overall result is time saved.

- When using three racks during convection baking place the racks in positions 1, 3 and 5 (refer to diagram 1).
- When using four racks during convection baking, place the racks in positions 2, 3, 4 and 5 (refer to diagram 2).

**NOTE: Food in the lowest rack position may need to be removed 1-2 minutes before the set time to prevent overbrowning.**

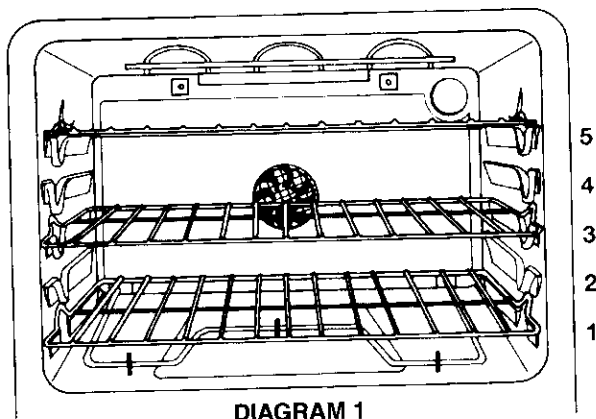


DIAGRAM 1

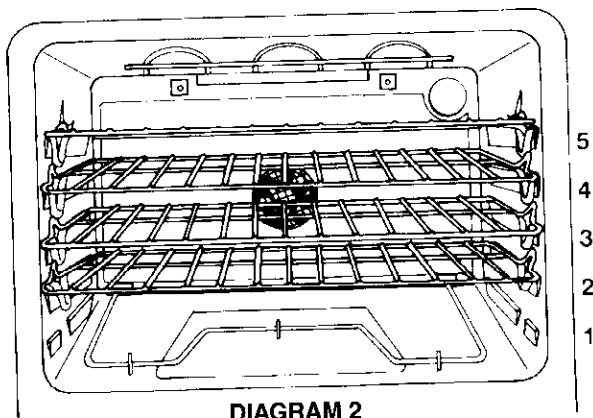


DIAGRAM 2

## Oven Light

Push the switch on the control panel marked OVEN LIGHT to turn it on and off. The oven light automatically comes on whenever the oven door is opened.

## 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.

## Oven Fans

Your wall oven is equipped with two fans—a cooling fan and a convection fan.

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

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

**NOTE:** The convection fan will automatically stop whenever the oven door is opened.



## Broiling

For best results, use the broiler pan and insert supplied with your wall oven.

(For additional broiling tips, refer to “Cooking Made Simple” booklet.)

### Setting the Oven Controls for Broiling

1. Press the BROIL pad and press the ▲ or ▼ pad to select either Hi or Lo broil 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). Broiling times may increase if Lo is selected. **Allow the element to preheat for 3–4 minutes.**

2. Place the broiler pan on the recommended rack position shown in the broiling chart.
3. Follow the suggested times in the broiling chart below. Broil with the oven door open about 4 inches.
4. Check the doneness by cutting a slit in the meat near the center to check the color.
5. To cancel or end the broiling operation, press the CANCEL pad.
6. Broil times may need to be increased if the wall oven is installed on a 208 volt circuit.

### 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. Minutes/Side	
					1st Side	2nd Side
Bacon		Hi	4	well	4–5	2–4
Beef Patties	¾-inch thick	Hi	4	well	8–10	7–8
Steaks	1-inch thick	Hi	4	medium	8–10	7–8
			4	well	10–13	9–10
Chicken Pieces		Lo	3	well	16–25	14–20
Fish	½-inch thick	Hi	4	flaky	4–5	4–6
	1-inch thick	Hi	4	flaky	7–9	4–6
Ham Slices (precooked)	½-inch thick	Hi	4	heated	5–7	4–6
Pork Chops	1-inch thick	Hi	3	well	12–14	10–12

\*The bottom rack position is #1.

### Programmed Oven Operations

The Programmed Oven Operations feature is used to turn the oven off at a preset time of day 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.

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.

**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.

## Bake by Time (with immediate start)

- Place the food in the oven.
- Press the COOK TIME pad. The words "SET COOK TIME" will flash in the display.
- 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.
- Press the OVEN TEMP or CONVECT pad. The word "BAKE" or "CONVECT BAKE" and 000° will light in the display. If this step is not done within 7 seconds after entering the cook time, the control will beep until another pad is pressed.
- Enter the oven temperature with the ▲ or ▼ pad.
- The oven will automatically turn on and the words "TIMED BAKE ON" will light in the display. The display will begin to count down the time remaining.
- 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.
- Press the OVEN STOP pad. The words "SET STOP TIME" will flash in the display.
- 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.
- Press the OVEN TEMP or CONVECT pad. The words "DELAY BAKE" or "DELAY CONVECT BAKE" and 000° will light in the display.
- Enter the oven temperature by pressing the ▲ or ▼ pad.
- If desired, press the CLOCK pad. The time of day will reappear in the display and "DELAY BAKE".
- At the preset time the oven will automatically turn on and "TIMED BAKE ON" will appear in the display.
- 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 1½ hours at 350°F.

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



## To Bake by Time (with delayed start)

- Place the food in the oven.
- Press the COOK TIME pad. The words "SET COOK TIME" will flash in the display.
- 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. **NOTE:** The oven automatically programs the start time.

### Example for Delay Start:

Food is to cook for 2½ hours at 350°F. You wish the food to be cooked by 6:00.

- Press the COOK TIME pad.
- Press the ▲ pad until 2:30 (2 hours, 30 minutes) appears in the display.
- Press the OVEN STOP pad.
- Press the ▲ pad until 6:00 appears in the display.
- Press the OVEN TEMP or CONVECT pad.
- Press the ▲ pad until 350° appears in the display.

The oven will turn on at 3:30, cook the food for 2½ hours and will automatically turn off at 6:00. Press the CANCEL pad to stop the beeps.



# CLEANING

## Self-Clean Oven

A self-clean oven uses above normal temperatures to automatically clean the entire oven. The separate clean cycle eliminates soil completely or reduces it to a gray ash which is easily wiped up with a damp cloth when the cycle is complete and the oven has cooled.

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

It is normal for the oven door and window to become hot during a clean cycle. Therefore, avoid touching these areas during a clean cycle. As the oven heats and cools, you may hear the sounds of metal parts expanding and contracting. This is normal and will not damage your wall oven.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will lessen or disappear with use. If the oven is heavily soiled, smoke and odor are common. During the cleaning process the kitchen should be well ventilated.

The oven will automatically begin to heat when the door is locked and the SELF CLEAN pad is pressed. **When the oven reaches cleaning temperature, the word "LOCK" will light in the display. At this point, the oven door cannot be manually opened.**

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

**DO NOT USE COMMERCIAL OVEN CLEANERS IN THE SELF-CLEAN OVEN.**

### Preparing for the Self-Clean Cycle

1. Remove oven racks and any pans, utensils or the broiler pan from the oven. The oven racks should be washed by hand. **If left in the oven during the self-clean cycle, the racks will become permanently discolored and may not slide easily.**
2. Clean the oven frame and door frame with a non-abrasive cleaning agent such as Bon Ami. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.
3. Wipe up any excess grease or spillovers from the oven bottom to prevent excessive smoking and flare-ups during the clean cycle.

4. Wipe up acid spillovers such as lemon juice, tomato sauce or milk-based sauces and sugary spillovers. **The porcelain finish may discolor if acid spills are not wiped up prior to a self-clean cycle.**
5. **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 as they will damage the oven finish.**
6. To prevent damage, do not clean or rub the gasket on the oven door. The gasket is designed to seal in heat during the clean cycle.
7. Turn off the oven light before the self-clean operation. If the oven light is left on during the clean cycle, the light bulb will burn out.

### Setting the Controls for the Self-Clean Cycle

1. Close the oven door and move the door lock lever to the right until it rests in the lock position.
2. Press the SELF CLEAN pad. The words "SET CLEAN TIME" will flash and "3:00" will appear in the display. Also, "CLEAN ON" will light as the oven begins to heat.  
The oven will automatically set a clean cycle of three hours. A shorter (2 hours) or longer (4 hours) clean cycle can be selected by pressing the SELF CLEAN pad and pressing the ▲ or ▼ pad to select 2 to 4 hours.
3. Press the CLOCK pad and the current time of day will reappear in the display. "CLEAN" and "ON" will remain in the display to show that the oven is in a clean cycle.

If the door is not locked properly, the word "door" will appear in the display and beeps will sound.

### To Interrupt or Reset the Clean Cycle

If the internal lock has not engaged, the lock lever can be moved completely to the left to cancel the cycle.

If the internal lock has engaged, push the CANCEL pad. The door will not open until "LOCK" turns off in the display. At that time, the door lock lever can be returned to its original position and the door can be opened. The oven will still be hot.

## After the Self-Clean Cycle

About one hour after the clean cycle is complete, the word "LOCK" will turn off in the display and the door lever can be returned to its original position. The oven will still be hot.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough or a large spillover was not wiped up before the self-clean cycle. The soil should be removed during the next clean cycle.

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

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

**For more information on cleaning your Maytag wall oven, refer to the cleaning chart below.**

## Wall Oven Cleaning Chart

### Cleaning Agents\*

Many different cleaning agents are recommended for the various parts of the wall oven. **Read product labels for specific recommendations.** The following brand names may help you to make an appropriate selection:

1. Mild abrasive cleaners such as Bon Ami, Soft Scrub, Smart Scrub, Baking Soda.
2. Mild liquid sprays such as Fantastik and Formula 409.
3. Glass cleaners such as Windex and Glass Plus.
4. Non-abrasive plastic mesh and nylon scouring pads such as Tuffly.

**DO NOT USE** abrasive cleansing powders such as Comet, soap-filled scouring pads like S.O.S. or Brillo, commercial oven cleaners, or an automatic dishwasher **except when indicated.**

**Be certain all wall oven parts are cool before removing any part or cleaning the unit to avoid damage. Any parts that are removed for cleaning should be replaced correctly.**

\*Brand names of cleaning agents are trademarks of the respective manufacturers.

Parts	Cleaning Agents	Tips and Precautions
<b>Broiler Pan and Insert</b>	Soap and water Plastic or soap-filled scouring pad Dishwasher	Soaking makes cleaning easier.
<b>Control Panel Area and Display Window</b>	Soap and water Glass Cleaners	Wipe with paper towels dampened with soapy water or glass cleaner. Do not spray any cleaning solutions directly onto the display window or use large amounts of soap and water. Do NOT scrub with soap-filled scouring pads or abrasive cleaners.
<b>Glass</b> Oven Window/Door	Soap and water Glass cleaners	Avoid using excessive amounts of water which may seep under or behind glass.
<b>Metal Finishes and Trim</b> Door and Panel Trim Door Handle	Soap and water Mild liquid sprays	Do not use oven cleaner or abrasive agents. Polish with a soft cloth.
<b>Oven Racks</b>	Soap and water Plastic scouring pads Cleansing powders Soap-filled scouring pads	If racks are left in oven during a self-clean cycle they will discolor and may become difficult to slide. A thin coat of vegetable oil on the rack edges will make sliding easier.

*Continued on next page*

## Wall Oven Cleaning Chart (continued)

Parts	Cleaning Agents	Tips and Precautions
Self-Clean Oven Interior	Follow instructions on pages 10-11 for the self-clean cycle.	Never use oven cleaner on a self-clean oven. Do not clean or rub door gasket. Wipe up acid spills (lemon, tomato or milk based foods) as soon as oven is cool with soap and water. If the spill is not wiped up, it may discolor the porcelain. To remove occasional spillovers between cleanings, use a soap-filled scouring pad or mild cleanser; rinse well.

## MAINTENANCE

### 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.

If you think the oven should be hotter or cooler, you can adjust it. 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 indicate how much the thermostat should be adjusted.

#### To adjust the thermostat:

1. Press the OVEN TEMP pad.
2. Press the ▲ 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 +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 Broil or Self-Clean temperatures. The new temperature will be remembered if the power is interrupted.

### Light Replacement

Before replacing the light bulb, **disconnect the power to the wall oven.** Be sure the bulb is cool. Do not

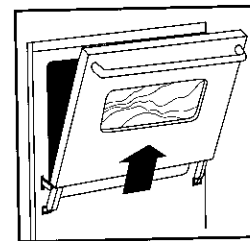
touch a hot bulb with a damp cloth as the bulb may break.

### To Replace Oven Light

Carefully unscrew the lens cover with a dry potholder. Very carefully remove the bulb with the potholder. Replace with a 40 watt appliance bulb. Reconnect the power to the wall oven and reset the clock.

### Oven Door

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



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

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

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

## 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 a programmed operation?

#### Food not baking correctly

- Are the oven racks properly placed for baking? (See Rack Positions, pages 6–7)
- 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 bakeware of the proper size used? Were the pans placed correctly in the oven? (See “Cooking Made Simple” booklet.)
- 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?
- Did you check the food at the minimum cooking time to avoid overcooking?

#### For Convection—

- Did you reduce oven temperature by 25°F?

#### Food does not broil properly

- Are the controls for broiling set properly? (See Broiling section, page 8.)
- Was the proper rack position used? (See Broiling section, page 8.)
- 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?
- Was the correct electric voltage available? (See Broiling section, page 8.)

#### 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 Self-Clean instructions, pages 10–11.)
- Is the oven set for a programmed oven operation?

#### Oven door will not unlock

- Has the self-clean cycle been finished for at least one hour?
- Electric current coming into oven may be off.

#### “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. If the fault code reappears, disconnect power to the wall oven and call a qualified service technician.

#### Fan sound

- A fan will automatically turn on when the oven is operated to cool the clock controls. This is normal. It may continue to run even after the oven is turned off.

#### Convection fan not operating during convection cooking

- Are the controls for convection set properly? (See page 6.)

#### For further assistance contact your Maytag dealer or call Maytag Customer Service:

U.S. 1-800-688-9900

CANADA 1-800-688-2002

# 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.

## Limited Warranty

### Second Year

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, mileage and transportation.

### 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, mileage and transportation.

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 wall ovens installed in Canada that have been listed with Canadian Standards Association unless the wall ovens are brought into Canada due to transfer of residence from the United States to Canada.

## Limited Parts Warranty Outside United States and Canada

For appliances located outside the United States and Canada, the **ONLY** warranty provided with the appliance is as follows: 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, mileage and transportation.

The specific warranties expressed above are the **ONLY** warranties provided by the manufacturer. 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, please call or write:

Maytag Customer Assistance  
% Maytag Customer Service  
P.O. Box 2370  
Cleveland, TN 37320-2370  
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.

**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) 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.

**MAYTAG • One Dependability Square • Newton, Iowa 50208**

# CLEANING

## Self-Clean Oven

A self-clean oven uses above normal temperatures to automatically clean the entire oven. The separate clean cycle eliminates soil completely or reduces it to a gray ash which is easily wiped up with a damp cloth when the cycle is complete and the oven has cooled.

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

It is normal for the oven door and window to become hot during a clean cycle. Therefore, avoid touching these areas during a clean cycle. As the oven heats and cools, you may hear the sounds of metal parts expanding and contracting. This is normal and will not damage your wall oven.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will lessen or disappear with use. If the oven is heavily soiled, smoke and odor are common. During the cleaning process the kitchen should be well ventilated.

The oven will automatically begin to heat when the door is locked and the SELF-CLEAN pad is pressed. **When the oven reaches cleaning temperature, the word "Lock" will light in the display. At this point, the oven door cannot be manually opened.**

To prevent damage to the door and lock lever, do not force the door open when the word "Lock" is displayed.

**DO NOT USE COMMERCIAL OVEN CLEANERS IN THE SELF-CLEAN OVEN.**

### Preparing for the Self-Clean Cycle

1. Remove oven racks and any pans, utensils or the broiler pan from the oven. The oven racks should be washed by hand. **If left in the oven during the self-clean cycle, the racks will become permanently discolored and may not slide easily after a clean cycle.**
2. Clean the oven frame and door frame with a non-abrasive cleaning agent such as Bon Ami. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

3. Wipe up any excess grease or spillovers from the oven bottom to prevent excessive smoking and flare-ups during the clean cycle.
4. 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.
5. **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 as they will damage the oven finish.**
6. To prevent damage, do not clean or rub the gasket around the front oven frame. The gasket is designed to seal in heat during the clean cycle.
7. Turn off the oven light before the self-clean operation. If the oven light is left on during the clean cycle, the light bulb will burn out.

### Setting the Controls for the Self-Clean Cycle

1. Close the oven door and move the door lock lever to the right until it rests in the lock position.
2. Press the SELF CLEAN pad. The words "Set Time" will flash and "Clean Time 3:00" will appear in the display. Also, "Clean On" will light as the oven begins to heat.

The oven will automatically set a clean cycle of three hours. A shorter (2 hours) or longer (4 hours) clean cycle can be selected by pressing the SELF CLEAN pad and pressing the ▲ or ▼ pad to select 2 or 4 hours.

3. Press the CLOCK pad and the current time of day will reappear in the display. "Clean" and "On" will remain in the display to show that the oven is in a clean cycle.

If the door is not locked properly, the word "Door" will appear in the display and beeps will sound.

### To Interrupt or Reset the Clean Cycle

If the door has not locked, the lock lever can be moved completely to the left to cancel the cycle. If the door is locked, push the CANCEL pad. The door will not open until "Lock" turns off in the display. At that time, the door lock lever can be returned to its original position and the door can be opened. The oven will still be hot.



## After the Self-Clean Cycle

About one hour after the clean cycle is complete, the word "Lock" will turn off in the display and the door lever can be returned to its original position. The oven will still be hot.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough or a large spillover was not wiped up before the self-clean cycle. The soil should be removed during the next clean cycle.

If the oven racks were left in the oven during the self-clean cycle and do not slide smoothly, wipe the racks and embossed rack supports (on the oven walls) with a small amount of vegetable oil to restore the ease of movement.

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

**For more information on cleaning your Maytag wall oven, refer to the cleaning chart below.**

## Oven Cleaning Chart

### Cleaning Agents\*

Many different cleaning agents are recommended for the various parts of the wall oven. The following brand names may help you to make an appropriate selection:

1. Mild abrasive cleaners such as Bon Ami, Soft Scrub, Bar Keepers Friend, Cameo.
2. Mild liquid sprays such as Fantastik, Formula 409.
3. Glass cleaner such as Windex, Glass Plus.
4. Non-abrasive plastic and nylon scouring pads

**DO NOT USE** abrasive cleansing powders such as Comet or Zud, soap-filled scouring pads like S.O.S. or Brillo, commercial oven cleaners, or an automatic dishwasher **except when indicated.**

**Be certain all oven parts are cool before handling to avoid damage.**

\*Brand names of cleaning agents are trademarks of the respective manufacturers.

Part	Cleaning Agents	Tips and Precautions
Broiler Pan and Insert	Soap and water Plastic or soap-filled scouring pads Dishwasher	Pretreat the broiler pan and insert with a non-stick vegetable coating such as Pam or Mazola to make cleaning easier. Soaking makes cleaning easier.
Glass Oven Door	Soap and water Glass cleaners	Avoid using excessive amounts of water which may seep under or behind glass.
Metal Finishes and Trim Door Handle	Soap and water Mild liquid sprays	Do not use oven cleaner or abrasive agents. Polish with a soft cloth.
Oven Racks	Soap and water Plastic scouring pads Cleansing powders Soap-filled scouring pads	If racks are left in oven during a self-clean cycle they will discolor and may become difficult to slide. A thin coat of vegetable oil on the underside of the rack will make sliding easier.
Plastic Finishes: Control Panel Trim Endcaps	Soap and water Mild liquid sprays	Do not use abrasive cleansers.
Self-Clean Oven Interior	Follow instructions on pages 16-17 for the self-clean cycle. Wipe up acid spills (lemon, tomato or milk based sauces) as soon as possible with soap and water.	Never use oven cleaner on a self-clean oven. Do not clean or rub door gasket. If an acid spill is not wiped up, it may discolor the porcelain.

## MAINTENANCE

### Adjusting the Oven Thermostat

After using your oven the first few times, it may seem hotter or cooler than your previous oven. Over a period of years oven thermostats may drift from the factory setting. Thus 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 accurate than the oven it replaced.

After using the oven for a period of time, if you think it 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. Using the ▲ or ▼ Pad, 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.

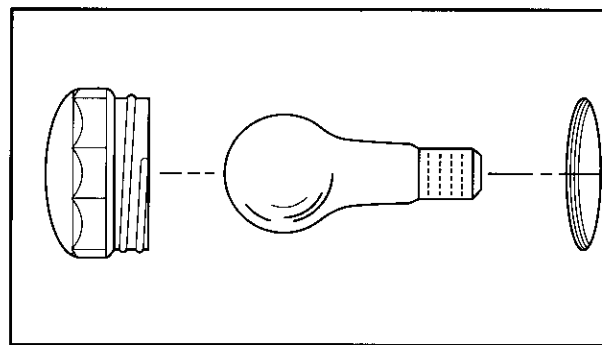
**NOTE:** This adjustment will not affect Broil or Self-Clean temperatures. The new temperature will be remembered if the power is interrupted.

### Light Replacement

Before replacing the light bulb, **disconnect the power to the wall oven.** Be sure the bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

#### To Replace Oven Light

Very carefully unscrew the lens cover with a dry potholder to prevent possible harm to hands, then very carefully remove the bulb with a dry potholder. Replace with a 40 watt appliance bulb. Reconnect the power to the wall oven and reset the clock to the current time-of-day.



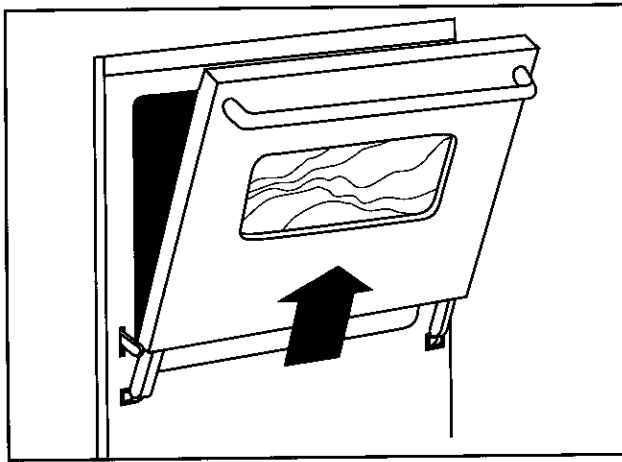
## Oven Door

Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could damage the door and possibly injure the user.

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

### To Remove Lift-Off Door

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



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

### To Replace Door

Grasp the door at each side, align the slots in the door with the hinge arms and slide the door down onto the hinge arms until it is completely seated on the hinges.

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

### Circuit Breaker (Canadian Models 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.

# 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 a wall oven breaker tripped (Canadian wall ovens only)?
- Has the power supply to the home been interrupted?
- Are the oven controls properly set?
- Was the door left in the locked position following a self-clean cycle?
- Is the oven set for a programmed operation?

### 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?
- Did you check the food at the minimum cooking time to avoid overcooking?

### For Convection—

- Did you reduce oven temperature by 25°F?

### 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?
- Was the correct electric voltage available? (See Broiling section.)

### 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 Self-Clean instructions.)
- Is the oven set for a programmed operation?

### Oven door won't latch

- Are the proper controls set for the self-clean cycle? (See Self-Clean instructions.)

### Oven door will not unlock

- Has the self-clean cycle been finished for at least one hour?

### "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 button. If the fault code reappears, disconnect power to the wall oven and call a qualified service technician.

### Fan sound

- A fan will automatically turn on when the oven is operated to cool the clock controls. This is normal. The fan may continue to run even after the oven is turned off.

### Oven fan not operating during convection cooking

- Are the controls for convection set properly? (See page 8.)

### For further assistance contact your Maytag dealer or call Maytag Customer Service:

U.S.            1-800-688-9900  
CANADA       1-800-688-2002

# WALL OVEN 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 when the appliance is located in the United States or Canada.

## Limited Parts Warranty

**All Wall Ovens:** 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.

**All Heating Elements:** After the second year from the date of original retail purchase, through the fifth year, the oven bake element and oven broil element in electric wall ovens 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.

## 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.

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 number of your appliance, the name and address of the dealer from whom you purchased the appliance and the date of purchase.

**Should you still have a problem**, write to: Major Appliance Consumer Action Panel, 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.