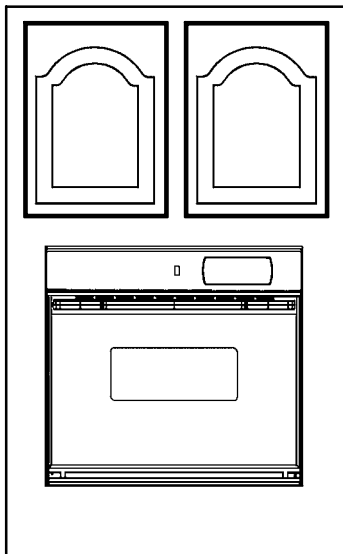


Owner's Guide



24-inch Electric Wall Oven with Time-Of-Day Clock and Timer

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INSTALLER Please leave this manual with this appliance.

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

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Model and serial numbers are on the rating plate located on the front oven frame for single wall ovens. For double wall ovens, the rating plate is located on the front oven frame of the lower oven. Open the oven door to see the rating plate.

**FOR CUSTOMER ASSISTANCE CALL 1-800-688-9900 USA
1-800-688-2002 Canada**

w10169637-60
A/01/08

Thank You . . . for purchasing our cooking appliance. To help you obtain the maximum in cooking satisfaction, we offer these suggestions:

- ☞ Read this manual before using the appliance.
- ☞ Review all safety and caution instructions.
- ☞ Review the Troubleshooting Chart on pages 14 and 15 if service becomes necessary.
- ☞ Include the model and serial numbers of your appliance when requesting service.
 - Proof of purchase such as sales receipt will be needed for warranty service.
- ☞ You can contact us at:

Maytag Appliances Sales Company
 Attn: CAIRSM Center
 P. O. Box 2370
 Cleveland, TN 37320-2370
1-800-688-9900 USA 1-800-688-2002 Canada

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

IMPORTANT INSTRUCTIONS

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this manual.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician.

IN CASE OF FIRE

1. Turn off appliance to avoid spreading the flame.
2. **NEVER** pick up or move a flaming pan.
3. Smother fire or flame by closing the oven door.
4. Do not use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.

GENERAL INSTRUCTIONS

WARNING: NEVER use appliance door, as a step stool or seat as this may result in possible tipping of the appliance, damage to the appliance, and serious injuries.

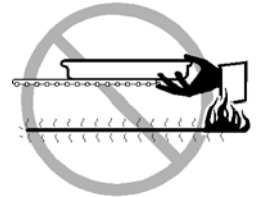


If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over elements.



NEVER use appliance to warm or heat the room. Failure to follow this instruction can lead to possible burns, injury, fire, or damage to the appliance.

NEVER wear loose-fitting or hanging garments while using the appliance. Clothing could catch utensil handles or ignite and cause burns if garment comes in contact with hot heating elements.

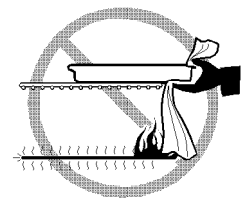


To ensure proper operation and to avoid damage to the appliance or possible injury, do not adjust, service, repair or replace any part of the appliance unless specifically recommended in this manual. Refer all other servicing to a qualified technician.

NEVER store or use gasoline or other combustible or flammable materials in the oven or in the vicinity of this appliance as fumes could create a fire hazard or an explosion.

To prevent grease fires, do not let cooking grease or other flammable materials accumulate in or near the appliance.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in a steam burn. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth which could easily touch hot heating elements and ignite.



Always turn off all controls when cooking is completed.

NEVER heat unopened containers in the oven. Pressure build-up in the container may cause container to burst resulting in burns, injury or damage to the appliance.

NEVER use aluminum foil to cover an oven rack or oven bottom. Misuse could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this manual.

IMPORTANT SAFETY INSTRUCTIONS

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CHILD SAFETY

NEVER leave children alone or unsupervised in area where appliance is in use or is still hot.

NEVER allow children to sit or stand on any part of the appliance as they could be injured or burned.

CAUTION: NEVER store items of interest to children in cabinets above an appliance. Children climbing on appliance or door to reach items could damage the appliance or be burned or seriously injured.

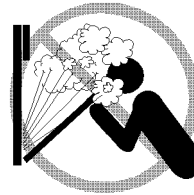


Children must be taught that the appliance and utensils in or on it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

OVEN

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

For proper oven operation and performance, do not block or obstruct oven vent duct.



Always place oven racks in desired locations while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for oven service without breaking due to the sudden change in temperature. Follow utensil manufacturer's instructions when using glass.

HEATING ELEMENTS

NEVER touch oven heating elements, areas near elements or interior surfaces of oven.



Heating elements may be hot even though they are dark in color.

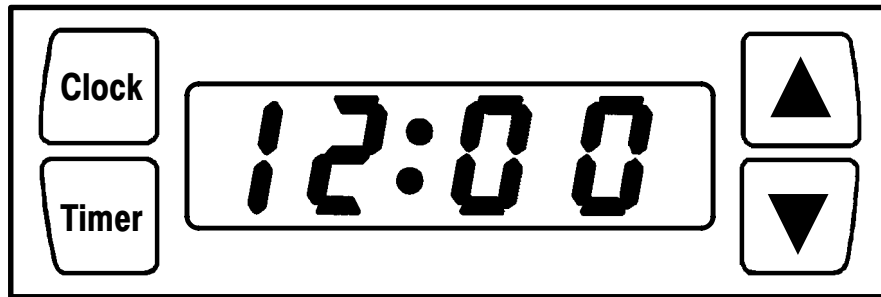
Interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool.

Other potentially hot surfaces include: Oven vent opening, surfaces near the vent opening, oven door, areas around the door, and oven window.

ABOUT SPECIALTY COOKWARE

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.



The display will flash when the appliance is first connected to power or if power is interrupted. The display will stop flashing once the time-of-day clock has been set.

TIME-OF-DAY CLOCK

The display will flash when electrical power is first supplied to the appliance or if there has been a power failure.

To set the clock:

1. Press the **CLOCK** pad.
 - A beep will sound when the **CLOCK** pad is pressed.
2. Press or press and hold the ▲ or ▼ pad until the correct time of day appears in the display.
 - Press to change the time in 1 minute increments.
 - Press and hold to change the time in 10 minute increments.

To recall the time of day when the timer operation is displayed, press the **CLOCK** pad.

TIMER FEATURE

The timer can be set from one minute (0:01) up to 12 hours (12:00). **The timer does NOT control the oven.**

To set the timer:

1. Press the **TIMER** pad.
 - A beep will sound when the **TIMER** pad is pressed.
 - 0:00 will appear in the display.
2. Press or press and hold the ▲ or ▼ pad until the correct time appears in the display.
 - Press to change the time in 1 minute increments.
 - Press and hold to change the time in 10 minute increments.
 - The timer will start automatically after a few seconds. The flashing colon indicates that the timer is in use.
 - If the **CLOCK** pad is pressed, the colon will continue to flash to indicate the timer is in use.
3. A beep will sound at 1 minute (0:01).
4. At the end of the timer operation, 0:00 will appear in the display and three beeps will sound.
 - One beep will sound every 10 seconds for 10 minutes or until the timer operation is canceled.

To cancel the timer, press the **TIMER** pad and the current time of day will reappear in the display. NOTE: When 0:00 is displayed, pressing either the **TIMER** or **CLOCK** pad will also cancel the timer operation.



CAUTION

- Be sure all packing material is removed from oven before turning on.
- Do not use oven for storing food or cookware.
- Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near the oven.
- Allow steam and hot air to escape before reaching into oven to check, add, or remove 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.
- Follow the manufacturer's directions when using oven cooking bags.

OVEN CHARACTERISTICS

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous oven may need to be altered slightly with your new oven. It is normal to notice some differences between this oven and your previous oven.

FAN

A fan automatically turns on whenever the oven is set for a cooking operation. The fan will turn off when the oven is turned off. (Note: The lower oven of the double wall oven model has a fan and operates as described above.)

OVEN INDICATOR LIGHT

The OVEN indicator light, located on the control panel below the knob, turns on whenever the oven is turned on. When the oven reaches the preset temperature, the indicator light will turn off and then cycle on and off as the oven elements cycle on and off.

USE OF ALUMINUM FOIL

Do not cover entire rack with aluminum foil or place foil directly under cookware. To catch spillovers, place a piece of foil, a little larger than the pan, on the rack below the pan. Do not place aluminum foil across the bottom of the oven.

PREHEATING

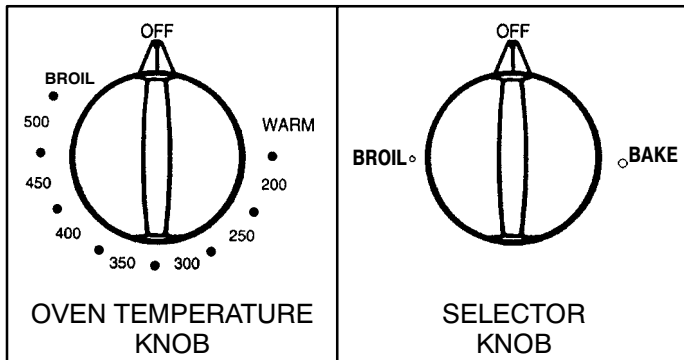
Preheating is necessary for proper baking results. It is not necessary for broiling or roasting. Allow the oven to heat until the desired oven temperature is reached, approximately 10 to 15 minutes.

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.

OVEN CONTROLS

The Oven Temperature knob is marked “UPPER OVEN” for double ovens and “OVEN & BROILER” for single wall ovens. This knob is used to select and maintain the oven temperature.

Always turn this knob just TO the desired temperature not to a higher temperature and then back. This allows for more precise oven temperatures and is especially important if the oven is being set for a critical baking operation. Turn this knob to OFF whenever the oven is not in use.



The Selector knob determines the type of oven operation. Turn this knob to the desired setting. Each setting is identified by an indent (stop) and a “click” sound. (Note: The lower oven for double wall oven models does not have a Selector knob.)

HOW TO SET THE OVEN

To turn the oven on, **both** the Oven Temperature and Selector knobs must be set. The oven will not operate if the Selector knob is left in the OFF position. To turn the oven off, turn both knobs to the OFF position.

To set the oven for baking or roasting:

1. When cool, place the oven rack in the desired rack position.
2. Turn the Oven Temperature knob to the desired temperature and the Selector knob to BAKE.
3. Allow the oven to preheat for 10 to 15 minutes. The indicator light, located below the knob, will turn off when the oven reaches the preset temperature.
4. Place the food in the center of the oven, allowing a minimum of two inches between the utensil and the oven walls.
5. Check the food for doneness at the minimum time in the recipe. Cook longer if necessary.
6. Remove food from the oven and turn the Oven Temperature knob and Selector knob to OFF.

DOUBLE WALL OVEN - LOWER OVEN

The lower oven is equipped with only a bake element. For best results, use the upper oven for delicate cooking such as cakes, cookies, biscuits, or pies. Use either oven for non-critical type of cooking such as meats or casseroles. Broiling is done in the upper oven.

To set the lower oven for baking or roasting:

1. When cool, place the oven rack in the desired rack position.
2. Turn the LOWER OVEN knob to the desired temperature setting. (Note: The Selector knob is not used with the lower oven.)
3. Allow the oven to preheat for 10 to 15 minutes. The indicator light, located below the knob, will turn off when the oven reaches the preset temperature.
4. Place the food in the center of the oven, allowing a minimum of two inches between the utensil and the oven walls.
5. Check the food for doneness at the minimum time. Cook longer if necessary.
6. Remove food from the oven and turn the LOWER OVEN knob to OFF.

RACK POSITIONS

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

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

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

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

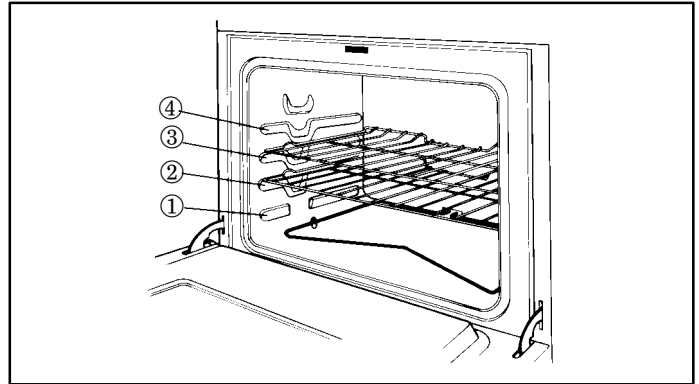
Hints:

For optimum baking results of cakes, cookies or biscuits, bake on **one rack**. Position rack so food is in the center of the oven. Allow 2 inches between the edge of the utensil and the oven walls or adjacent utensils.

If cooking on two racks, stagger pans so one is not directly over the other. Use rack positions 2 and 4, or 1 and 4, depending on baking results, when cooking on two racks. Use racks 1 and 4 when using two cookie sheets.

Never place two cookie sheets on one rack and never place aluminum foil or pans directly on the oven bottom.

Rack Positions:



Rack 4 (top of oven) used for two-rack cooking.

Rack 3 used for two-rack baking or most broiling.

Rack 2 used for most one-rack baking of cookies or biscuits on a cookie sheet; baking cakes, bundt cakes or breads; two-rack baking; roasting meats; cooking larger food; or, broiling thicker items such as split chicken halves.

Rack 1 used for roasting turkey, baking angel food cake, pie shells, frozen pies, souffles or bread.

BAKING TIPS

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

Use the **correct rack position**. Baking results may be affected if the wrong rack position 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.

Bakeware material plays an important part in baking results. Always use the type and size of pan called for in the recipe. Cooking times or cooking results may be affected if the wrong size is used.

- **Shiny metal pan** reflects heat away from the food, produces lighter browning and a softer crust. Use shiny pans for baking cakes or cookies.
- **Dark metal pan** or a **pan with an anodized (dull) bottom** absorbs heat, produces darker browning and a crisper crust. Use this type of pan for pies, pie crusts or bread.
- 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.
- If using **oven-proof glassware**, or **dark pans such as Baker's Secret** reduce the oven temperature by 25°F except when baking pies or bread. Use the same baking time as called for in the recipe.
- If using insulated bakeware, expect cooking times to increase slightly. It is not necessary to adjust the oven temperature.

Check the cooking progress at the minimum time recommended in the recipe. If necessary, continue checking at intervals until the food is done. If the oven door is opened too frequently, heat will escape from the oven; this can affect baking results and wastes energy.

If you add additional ingredients or alter the recipe, expect cooking times to increase or decrease slightly.

ROASTING TIPS

Roasting is the method for cooking large, tender cuts of meat uncovered, without adding moisture. Most meats are roasted at 325°F. It is not necessary to preheat the oven.

- For best results use tender cuts of meat weighing 3-lbs. or more.
- Some good choices are: Beef rib, ribeye, top round, high quality tip and rump roast, pork loin roast, leg of lamb, veal shoulder roast and cured or smoked hams.
- 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 meat from the oven when the thermometer registers the desired doneness.

NOTE: For more information about food safety, call USDA's Meat & Poultry Hotline at 1-800-535-4555.

For cooking information, write to the National Cattlemen's Beef Association, 444 North Michigan Avenue, Chicago, Illinois 60611, or call 1-800-368-3138.

COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

PROBLEM	POSSIBLE CAUSES
<i>Cakes are uneven.</i>	<ul style="list-style-type: none"> • Pans too close or touching each other or oven walls. • Batter uneven in pans. • Temperature set too low or baking time too short. • Oven not level. • Undermixing. • Too much liquid.
<i>Cake high in middle.</i>	<ul style="list-style-type: none"> • Temperature set too high. • Baking time too long. • Overmixing. • Too much flour. • Pans touching each other or oven walls. • Incorrect rack position.
<i>Cake falls.</i>	<ul style="list-style-type: none"> • Too much shortening or sugar. • Too much or too little liquid. • Temperature set too low. • Old or too little baking powder. • Pan too small. • Oven door opened frequently. • Added incorrect type of oil to cake mix. • Added additional ingredients to cake mix or recipe.
<i>Cakes, cookies, biscuits don't brown evenly.</i>	<ul style="list-style-type: none"> • Incorrect rack position. • Oven door not closed properly. • Door gasket not sealing properly or properly attached to door. • Incorrect use of aluminum foil. • Oven not preheated. • Pans darkened, dented or warped. <p>For optimum results, bake on one rack. If baking cakes on two racks, place pans toward the front of the oven on the upper rack and toward the back of the oven on the lower rack.</p>
<i>Cakes, cookies, biscuits too brown on bottom.</i>	<ul style="list-style-type: none"> • Oven not preheated. • Pans touching each other or oven walls. • Incorrect rack position. • Incorrect use of aluminum foil. • Placed 2 cookie sheets on one rack. • Used glass, dark, stained, warped or dull finish metal pans. (Use a shiny cookie sheet.) <p>Follow cookware manufacturer's instructions for oven temperature. Glassware and dark cookware such as Ecco's Baker's Secret may require lowering the oven temperature by 25°F.</p>
<i>Cakes don't brown on top.</i>	<ul style="list-style-type: none"> • Incorrect rack position. • Temperature set too low. • Overmixing. • Too much liquid. • Pan size too large or too little batter in pan. • Oven door opened too often.
<i>Excessive shrinkage.</i>	<ul style="list-style-type: none"> • Too little leavening. • Overmixing. • Pan too large. • Temperature set too high. • Baking time too long. • Pans too close to each other or oven walls.
<i>Uneven texture.</i>	<ul style="list-style-type: none"> • Too much liquid. • Undermixing. • Temperature set too low. • Baking time too short.
<i>Cakes have tunnels.</i>	<ul style="list-style-type: none"> • Not enough shortening. • Too much baking powder. • Overmixing or at too high a speed. • Temperature set too high.
<i>Cake not done in middle.</i>	<ul style="list-style-type: none"> • Temperature set too high. • Pan too small. • Baking time too short. <p>If additional ingredients were added to mix or recipe, expect cooking time to increase.</p>
<i>Pie crust edges too brown.</i>	<ul style="list-style-type: none"> • Temperature set too high. • Pans touching each other or oven walls. • Edges of crust too thin; shield with foil.
<i>Pies don't brown on bottom.</i>	<ul style="list-style-type: none"> • Used shiny metal pans. • Temperature set too low. • Incorrect rack position. • Some frozen pies should be placed on a cookie sheet, check package directions.
<i>Pies have soaked crust.</i>	<ul style="list-style-type: none"> • Temperature too low at start of baking. • Filling too juicy. • Used shiny metal pans.

BROILING

Broiling is a method of cooking tender meats by direct heat. The cooking time is determined by the distance between the meat and the broil element, the desired degree of doneness and the thickness of the meat. (Note: On double oven wall ovens, only the upper oven can be used for broiling.)

Broiling Tips:

Broiling requires the use of the broiler pan and insert. The broiler insert must be in place to allow fat and liquid to drain to the pan below to prevent spatters, smoke and flare-ups. Improper use may cause grease fires.

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

Remove excess fat and slash remaining fat to help keep meat from curling. This also reduces smoking and spattering.

Place oven rack in the correct rack position when oven is cool. For darker browning, place meat closer to the broil element. Place meat further down if you wish meat to be well done or if excessive smoking and flaring occurs.

If meat is cooking or browning too quickly, you can reduce the temperature of the broiling operation. Turn the Oven Temperature knob to 350°F. Leave the Selector knob set at BROIL. Expect cooking times to increase slightly.

See Care and Cleaning Chart on page 11 for instructions on cleaning the broiler pan and insert.

To set oven to broil:

1. Turn both the Oven Temperature and Selector knobs to BROIL. NOTE: To broil at a lower temperature, turn the Selector knob to BROIL and the Oven Temperature knob to 350°F.
2. For optimum results, remove broiler pan and preheat broil element 3 minutes. Broil times in the chart below are based on a 3 minute preheat.
3. Broil with the oven door opened to the broil stop position (opened about 6-inches). Turn meat once about half way through cooking. Check for doneness by cutting a slit in the meat near the center for desired color.
4. At the end of cooking, turn both the Oven Temperature and Selector knobs to OFF.

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

BROILING CHART

TYPE OF MEAT	RACK POSITION*	DONENESS	SETTING	TOTAL TIME (MINUTES)**
BACON	#3 - Off-set Rack	Well Done	Broil at 350°F	6 to 9
BEEF STEAKS				
1-inch thick	#3 - Straight Rack	Medium	Broil	15 to 18
	#3 - Straight Rack	Well Done	Broil	18 to 21
1 1/2-inch thick	#3 - Off-set Rack	Medium	Broil	29 to 31
	#3 - Off-set Rack	Well Done	Broil	32 to 35
CHICKEN				
Whole, split	#2 - Off-set Rack	Well Done	Broil at 350°F	35 to 45
FISH STEAK OR FILLET				
fillet	#3 - Straight Rack	Flaky	Broil	7 to 10
steak	#3 - Straight Rack	Flaky	Broil	12 to 18
GROUND BEEF PATTIES				
3/4 to 1-inch thick	#3 - Straight Rack	Well Done	Broil	15 to 19
HAM SLICE, fully cooked				
1/2-inch thick	#3 - Straight Rack	Heated (140°F)	Broil	8 to 15
PORK CHOPS				
1/2 to 3/4-inch thick	#3 - Straight Rack	Medium	Broil	11 to 16
		Well Done	Broil	13 to 18

* The top rack position is position #4. See page 6 for additional information on oven racks.

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

CONTINUOUS CLEANING OVEN

11

NOTE: The oven door liner is porcelain enamel. For cleaning instructions, refer to the cleaning chart on page 12.

WHAT IS THE CONTINUOUS CLEANING OVEN?

The finish of the Continuous Cleaning Oven is identified by its dark gray color, white stipple and rough, porous texture. The rough texture prevents grease spatters from forming beads which run down the walls leaving unsightly streaks. Rather, the rough texture absorbs spatters and allows them to spread, thus exposing a larger area to the hot oven air. The catalyst, when exposed to heat, speeds the oxidation of soil.

Cleaning action automatically begins whenever the oven is turned on for baking or roasting. The oven **MUST** be on for cleaning to take place. No cleaning will occur when the oven is off. The special catalytic finish must be exposed to hot oven air before soil will begin to gradually reduce in size.

FACTORS AFFECTING LENGTH OF CLEANING TIME

The higher the oven temperature, the faster the cleaning action. The length of cleaning time will depend on these factors: Type of soil, amount or size of soil, oven temperature and length of time oven is in use. Time may vary from a few minutes to several hours. Soil deposited at the end of a cycle may still be visible. This will usually fade with continued oven use until the soil gradually disappears or can be wiped up manually. The oven will appear presentably clean, even though some spatters may be present.

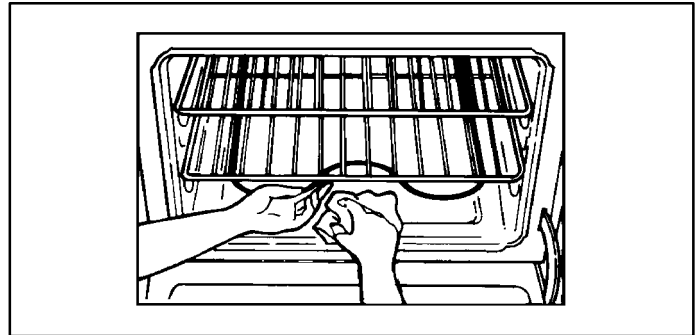
MANUALLY CLEANING HEAVY SPILLOVERS

The special finish will clean most spatters during normal oven use unless there is a heavy buildup of soil. Heavy spillovers such as pie or casserole boilovers will not clean effectively without some manual help. The crusty or varnish-like stains that form from these spillovers clog the pores and prevent the special finish from being exposed to the hot oven air. This greatly reduces the cleaning effectiveness of the finish.

These crusty or varnish-like stains must either be removed or broken up before cleaning can effectively take place.

TO MANUALLY CLEAN HEAVY SPILLOVERS

Brush off heavy soil with a nylon brush or plastic pad. **DO NOT USE** paper towels, cloths or sponges for the oven walls are porous and particles of these materials will rub off on the walls. Rinse area with clear water only.



HINTS

Brittle crusts or stains can be loosened by **GENTLY** tapping stain with a wooden or plastic utensil. Brush away any loose soil that flakes off. Varnish type stains usually need to be softened with a small amount of water or damp cloth. Remaining soil will gradually reduce with continued oven use at normal baking temperatures.

DO NOT USE ANY TYPE OF OVEN CLEANER, POWDERED CLEANSERS, SOAP, DETERGENT OR PASTE ON ANY CONTINUOUS CLEANING SURFACE, ALSO, DO NOT USE ANY ABRASIVE MATERIALS, STEEL WOOL, SHARP INSTRUMENTS OR SCRAPERS FOR THEY WILL DAMAGE THE FINISH.

Avoid spillovers by using utensils that are large enough to hold food. A cookie sheet or piece of aluminum foil, just a little larger than the pan, can be placed on the rack directly below the rack holding the utensil to catch spills.

Over a period of time, wear marks may appear on the embossed rack supports. This is normal and results from sliding the racks in and out of the oven. Wear marks will not affect the cleaning action of the oven.

CARE AND CLEANING

Many different cleaning agents are recommended for the various parts of the wall oven. The following brands may help you to make an appropriate selection: **Mild abrasive cleaners** (Bon Ami, Cameo, Soft Scrub, Comet or Ajax); **mild liquid sprays** (Fantastik, Formula 409); **glass cleaners** (Windex, Glass Plus, Cinch); **non-abrasive scouring pad** (Tuffy). If a cleaning product is recommended for use on plastic, glass or porcelain, it can be used on the same appliance finish.

PARTS	CLEANING AGENTS	DIRECTIONS
Broiler pan & insert	Soap & water. Plastic scouring pad. Soap filled scouring pad. Dishwasher.	Remove from oven after use. Cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil. Clean in dishwasher if desired.
Baked Enamel: Oven door	Soap & water. Paste of baking soda & water. Glass cleaner.	Use a dry paper towel or cloth to wipe up spills, especially acidic spills, as soon as they occur. This is especially important for white surfaces. When surface is cool, wash with soap and water. Do not use abrasive or harsh cleaning liquids and powders or oven cleaners. These will scratch and permanently damage the finish. Dry with a soft cloth.
Control knobs	Mild detergent & water.	To remove knobs, gently pull forward. Wash in mild detergent and water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse, dry and replace. Turn each knob ON to see if knobs have been replaced correctly.
Glass: Oven window	Soap & water. Paste of baking soda & water. Window cleaner.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clear water and dry. To prevent staining of oven window, never use excessive amounts of water which may seep under or behind glass.
Metal finishes: Trim parts	Soap & water. Paste of baking soda & water.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use oven cleaner, abrasive or caustic agents. They will damage the finish.
Oven Elements		Elements are self-cleaning. Soil will burn off as elements are used. Do not spray oven cleaner on elements, electrical hook up or connection.
Oven racks	Soap & water. Cleansing powders & plastic pads. Soap filled scouring pad.	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry.
Plastic finishes: Door handle, trim	Soap & water. Paste of baking soda & water. Non-abrasive plastic pad or sponge.	Do not use oven cleaner, powder or liquid cleansers, abrasive or caustic cleaning agents on plastic finishes. These cleaning agents will scratch or mar finish. To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth. When surface is cool, clean with soap and water; rinse, and dry.
Porcelain enamel: Oven, Door liner. See page 11 for Continuous Cleaning Oven.	Mild liquid cleaners, detergent or soap & water. Cleansing powders and non abrasive nylon or plastic pads.	Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Porcelain enamel is acid resistant, not acid proof. All spillovers, especially acidic or sugar spillovers, should be wiped up immediately with a dry cloth. Surface may discolor or dull if soil, especially acid soil, is not removed. Never wipe off a warm or hot surface with a damp cloth. This may cause cracking and chipping. Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of wall oven. Oven cleaner can be used on the porcelain enamel oven. Do not use oven cleaner on the continuous cleaning oven.
Silicone rubber door gaskets	Soap & water.	Wash with soap. Rinse thoroughly. DO NOT REMOVE.

OVEN DOOR



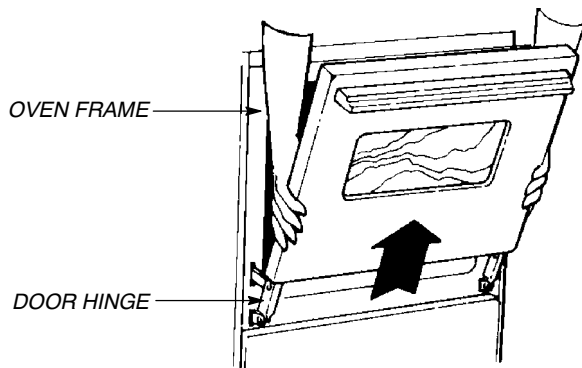
- **WARNING: NEVER** place excessive weight on or stand on an open oven door. This could cause the range to tip over, break the door, or injure the user.
- **NEVER** place fingers between hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against oven frame and could injure your fingers.

When baking, be sure oven door is completely closed. Baking results will be affected if door is not closed.

NOTE: When oven is new, the oven door may feel “spongy” when you close the door. This is normal and will become less “spongy” with use.

To remove lift-off oven door:

1. When cool, open oven door to the broil stop position (opened about 4-inches).
2. Grasp door at each side.
3. Lift up evenly until door clears hinge arms. Do not use door handle to lift door.



To place oven door back on wall oven:

1. Grasp door at each side.
2. Align slots in door with hinge arms on range.
3. Slide door down onto hinge arms until door is completely seated on hinges. Then push down on top corners of door to completely seat door on hinges.

Door is not completely seated if one side is higher or if door appears to be crooked.

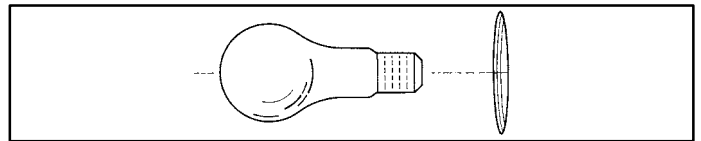
Do not attempt to open or close door or operate oven until door is properly replaced.

OVEN LIGHT



- Disconnect power to wall oven by tripping circuit breaker or removing fuse before replacing light bulb.
- Be sure bulb is cool before touching or replacing bulb.
- Use a dry potholder to prevent possible harm to hands when replacing bulb.
- Do not touch hot bulb with a damp cloth as this may cause the bulb to break.

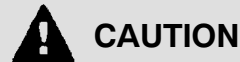
To replace oven light bulb: Be sure bulb is cool. Use a dry potholder, to prevent possible harm to hands, and very carefully unscrew the light bulb.



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

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

OVEN VENT



When oven is in use, the area near the oven vent opening may feel warm or hot to the touch.

The oven vent is located between the oven door and the control panel.

When the oven is in use, this area may feel warm or hot to the touch.

To prevent baking problems, do not block the vent opening.

OVEN WINDOW

To protect the oven door window:

1. Do not use abrasive cleaning agents such as steel wool scouring pads or powdered cleansers as they may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys, or other objects.
3. Do not close the oven door until the oven racks are in place.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

**CAUTION**

- Do not attempt to service this appliance yourself unless directed to do so in this manual or the chart below. Refer all other servicing to a qualified servicer or call us at **1-800-688-9900**.
- Locate and mark circuit breaker or fuse. Never replace a blown fuse or reset a circuit breaker until you know what caused the problem. Always replace a blown fuse with one of the correct amperage, do not use a substitute.
- Always disconnect power to unit **before** any servicing by tripping circuit breaker to the OFF position or by removing the fuse.

TROUBLESHOOTING CHART

PROBLEM	POSSIBLE CAUSES	SUGGESTED CORRECTIONS
Part or all of appliance does not operate.	<ol style="list-style-type: none"> 1. Wall oven is disconnected from power or is loosely connected to power. 2. Tripped circuit breaker or blown fuse. 3. Power supply has been interrupted. 4. Oven controls not set properly. 	<ol style="list-style-type: none"> 1. Check to be sure plug is securely inserted into wall receptacle. 2. Check or re-set circuit breaker. Check or replace fuse. 3. Wait until power has been restored. 4. See pages 6 and 10 for setting oven control.
Oven elements fail to operate or heat food.	<ol style="list-style-type: none"> 1. Wall oven is disconnected from power or is loosely connected to power. 2. Tripped circuit breaker or blown fuse. 3. Power supply has been interrupted. 4. Oven controls not set properly. 5. Oven was not set to correct temperature. 6. Defective part. 	<ol style="list-style-type: none"> 1. Check to be sure plug is securely inserted into wall receptacle. 2. Check or re-set circuit breaker. Check or replace fuse. 3. Wait until power has been restored. 4. See pages 6 and 10 for setting oven control. 5. Set oven to temperature recommended in recipe. 6. Have authorized servicer replace part.
Baking results differ from previous oven.	<ol style="list-style-type: none"> 1. Oven seems hotter or cooler than your previous oven. <p>NOTE: Oven temperatures may vary between the new and the old oven. As ovens age, the oven temperature often “drifts” and may become hotter or cooler. Also, newer ovens may operate differently from older ovens. You should expect some differences in baking results.</p>	<ol style="list-style-type: none"> 1. See page 5.
Baking results are not what you expected. <ul style="list-style-type: none"> • Uneven browning (too dark on top or bottom). • Underdone or overdone. • Browning is too dark or light. • Cake is not level. 	<ol style="list-style-type: none"> 1. Oven is too hot or too cool. 2. Selected BROIL rather than BAKE. 3. Food not positioned correctly in oven. 4. Used incorrect pan. 5. Used aluminum foil incorrectly. 6. Oven rack was crowded with pans. 7. Used unreliable recipe or did not follow recipe. 8. Oven vent was blocked. 9. Door is not correctly installed. 	<ol style="list-style-type: none"> 1. Select correct oven temperature. When baking, always preheat oven before adding food. 2. See page 6. 3. See rack placement on page 7. 4. Dark pans produce dark browning. Select shiny aluminum pans or reduce the oven temperature by 25°F. See page 8. 5. Never use foil to cover an oven rack. Place a small piece of foil on the rack below the rack holding the pan. See page 5. 6. Stagger pans on rack. Allow 1 to 2-inches between pans and oven walls. 7. Select recipes from reliable sources. Read and carefully follow instructions and do not substitute ingredients. 8. See page 13 for information on oven vent. 9. See page 13 for instructions on replacing door.

(Continued next page)

PROBLEM	POSSIBLE CAUSES	SUGGESTED CORRECTIONS
Food not broiling properly.	<ol style="list-style-type: none"> 1. Oven incorrectly set. 2. Used incorrect rack position. 3. Broil element was not preheated. 4. Used aluminum foil incorrectly. 5. Oven door was closed during broiling. 	<ol style="list-style-type: none"> 1. See page 10 for operating instructions. 2. See page 7 for information on broiling. 3. For optimum browning, preheat the broil element for 3 to 4 minutes before placing food in the oven. 4. The broiler pan can be lined with foil; never line the broiler insert with foil. 5. Always leave door opened to the broil stop position (opened about 4-inches) during broiling.
Oven smokes excessively during broiling.	<ol style="list-style-type: none"> 1. Food placed too close to broil element. 2. Broiler insert covered with aluminum foil. 3. Meat is too fatty. 4. Marinade not completely drained before broiling. 5. Basted meat too early during broiling. 6. Used a soiled broiler pan. 	<ol style="list-style-type: none"> 1. Move broiler pan down one rack position. 2. Never cover insert with foil as this prevents fat from draining to pan below. 3. Trim excess fat before broiling. 4. Completely drain marinade from meat. 5. Baste meat during the last few minutes of cooking. 6. Always clean broiler pan and insert after use.
Moisture condensation on oven window.	<ol style="list-style-type: none"> 1. Window may fog when cooking food high in moisture. 2. Used a cloth saturated with water to clean window. 	<ol style="list-style-type: none"> 1. This condition is normal. 2. Wring excess water from cloth before cleaning.
Oven light does not turn on.	<ol style="list-style-type: none"> 1. Oven light bulb is loose or burned out. 2. Light switch in the OFF position. 	<ol style="list-style-type: none"> 1. Check or replace bulb. 2. See page 13 for instructions.
Strong odor or light smoke when oven is turned on.	<ol style="list-style-type: none"> 1. "Burning off" of manufacturing oils or insulation. 	<ol style="list-style-type: none"> 1. This is normal for a new oven and will disappear after a few uses. Turning on a ventilation fan will help remove the smoke and/or odor.

MAYTAG® MAJOR APPLIANCE WARRANTY

LIMITED WARRANTY

For one year from the date of purchase, when this major appliance is operated and maintained according to instructions attached to or furnished with the product, Maytag brand of Whirlpool Corporation or Whirlpool Canada LP (hereafter "Maytag") will pay for factory specified parts and repair labor to correct defects in materials or workmanship. Service must be provided by a Maytag designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. Outside the 50 United States and Canada, this limited warranty does not apply. Proof of original purchase date is required to obtain service under this limited warranty.

ITEMS EXCLUDED FROM WARRANTY

This limited warranty does not cover:

1. Service calls to correct the installation of your major appliance, to instruct you on how to use your major appliance, to replace or repair house fuses, or to correct house wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs, air filters or water filters. Consumable parts are excluded from warranty coverage.
3. Repairs when your major appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of consumables or cleaning products not approved by Maytag.
5. Cosmetic damage, including scratches, dents, chips or other damage to the finish of your major appliance, unless such damage results from defects in materials or workmanship and is reported to Maytag within 30 days from the date of purchase.
6. Any food loss due to refrigerator or freezer product failures.
7. Costs associated with the removal from your home of your major appliance for repairs. This major appliance is designed to be repaired in the home and only in-home service is covered by this warranty.
8. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
9. Expenses for travel and transportation for product service if your major appliance is located in a remote area where service by an authorized Maytag servicer is not available.
10. The removal and reinstallation of your major appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
11. Major appliances with original model/serial numbers that have been removed, altered or cannot be easily determined. This warranty is void if the factory applied serial number has been altered or removed from your major appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. MAYTAG SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

If outside the 50 United States and Canada, contact your authorized Maytag dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section of the Use & Care Guide. After checking "Troubleshooting," you may find additional help by checking the "Assistance or Service" section or by calling Maytag. In the U.S.A., call **1-800-688-9900**. In Canada, call **1-800-807-6777**.

9/07