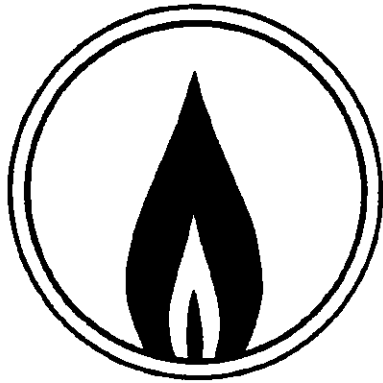


Owner's Guide



Manual Clean Gas Range with Electronic Control

For Freestanding and Slide-in Ranges

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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.

The model and serial numbers are found on the rating plate located on the sides of the lower range front frame. Use these numbers when requesting service.

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Please keep your sales receipt and/or your cancelled check as proof of purchase should warranty service be needed. Store these documents with this booklet.

FOR CUSTOMER ASSISTANCE CALL 1-800-688-1120

8113P196-60
(08-99-01)

1

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

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 21 and 22 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: CAIR Center
 P. O. Box 2370
 Cleveland, TN 37320-2370
1-800-688-1120

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.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
 - Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.



WARNING

- ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS.
- INSTALL ANTI-TIP DEVICES PACKED WITH RANGE.
- FOLLOW ALL INSTALLATION INSTRUCTIONS.



WARNING: To reduce the risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device.

If the range is moved from the wall, be sure the anti-tip device is engaged when the range is replaced. Look underneath range to verify that one of the rear leveling legs is properly engaged in the bracket slot.

The anti-tip device secures the rear leveling leg to the floor when properly engaged. Also, be sure the range is properly re-installed.

IMPORTANT SAFETY INSTRUCTIONS

2

IMPORTANT SAFETY INSTRUCTIONS

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

Have your appliance installed and properly grounded by a qualified installer according to the installation instructions. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Always disconnect power to appliance before servicing.

To ensure proper operation and avoid possible injury or damage to unit do not attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this book. All other servicing should be referred to a qualified installer or servicer.

TO PREVENT FIRE OR SMOKE DAMAGE

Be sure all packing materials are removed from the appliance before operating it.

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

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

NEVER leave any items on the cooktop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. Do not leave plastic items on the cooktop as they may melt or soften if left too close to the vent or a lighted surface burner.

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

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If such storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

IN CASE OF FIRE

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

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.

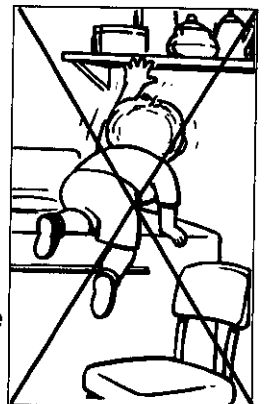
If fire is in a pan on the surface burner, cover pan. Never attempt to pick up or move a flaming pan.

CHILD SAFETY

NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot. **NEVER** allow children to sit or stand on any part of the appliance.

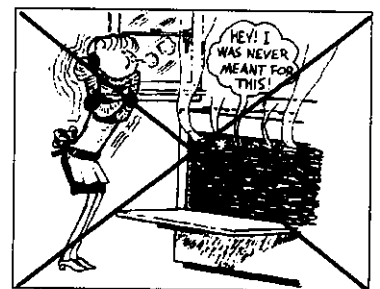
Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

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



ABOUT YOUR APPLIANCE

NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, do not use the cooktop or oven as a storage area for food or cooking utensils.



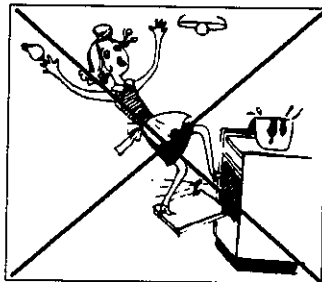
Do not obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Restriction of air flow to the burner prevents proper performance and increases carbon monoxide emission to unsafe levels.

3

IMPORTANT SAFETY INSTRUCTIONS

Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns. After oven is turned off, do not touch the oven vent or surrounding areas until they have had sufficient time to cool.

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



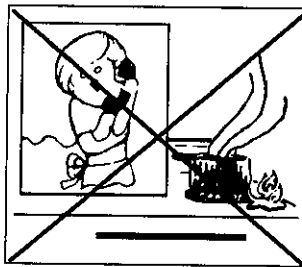
Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

COOKING SAFETY

Always place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.

Always adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance.

NEVER leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. Do not use high heat for extended cooking operations.



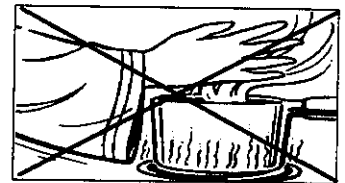
NEVER heat an unopened container on the surface burner or in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.

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

Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle.

Do not let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood turn the fan on.

NEVER wear garments made of flammable material or loose fitting or long hanging-sleeved apparel while cooking. Clothing may ignite or catch utensil handles.



Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry sturdy pot holders. Always avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry pot holder. Always turn the oven off at the end of cooking.

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.

IMPORTANT SAFETY INSTRUCTIONS

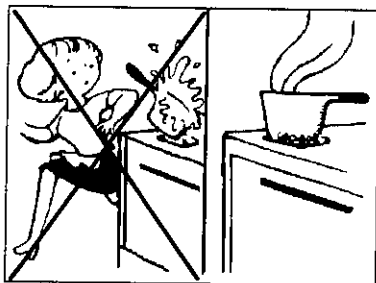
4

UTENSIL SAFETY

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Also avoid using small pans, especially small pans with heavy handles, as they can be unstable and easily tip. Pans that are heavy to move when filled with food may also be hazardous.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.

To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.



Never let a pan boil dry as this could damage the utensil and the appliance.

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

Only certain types of glass, glass/ceramic, ceramic, or glazed utensils are suitable for cooktop or 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 eyelid covers for the surface units, stove top grills, or 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. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

IMPORTANT SAFETY NOTICE AND WARNING

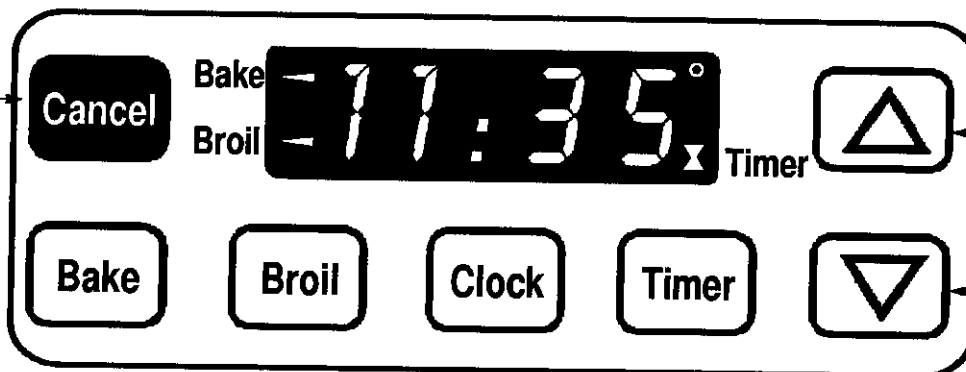
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

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

SAVE THESE INSTRUCTIONS

CLOCK AND OVEN CONTROL

Press this pad to cancel all operations except the TIMER. The time of day will reappear in the display.



Press or press and hold these pads to enter the time, temperature, or to select Hi or Lo broil.

CLOCK

1. Press the CLOCK pad.

- The colon will flash for 30 seconds to indicate that the clock time may be set.
- If the colon is not flashing, press the CLOCK pad again.
- The clock time can not be set if the control is set for a bake or broil operation.



2. Set the correct time of day using the ▲ and ▼ pads.

- If the ▲ or ▼ pad is not pressed within 30 seconds, the program will cancel. Press the CLOCK pad again.



3. Press the CLOCK pad again to lock in the correct time of day.

BAKE

This pad is used to set the oven temperature for a baking or roasting operation. See page 11 for additional information.

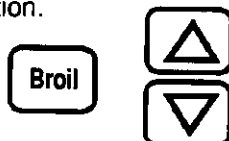
1. Press the BAKE pad.
2. Press the ▲ or ▼ pad to set the oven temperature.



BROIL

This pad is used to set the oven for a broiling operation. See page 14 for additional information.

1. Press the BROIL pad.
2. Press the ▲ or ▼ pad to select HI or LO broil.



TIMER

The TIMER can be set from one minute (:01) up to 11 hours and 50 minutes (11:50). The timer does not control the oven.

1. Press the TIMER pad.



- :00 will appear in the display. The TIMER indicator X will flash in the display.

2. Press the ▲ or ▼ pad until the desired time is displayed.



- The timing operation will begin as soon as the time is set.
- The flashing colon indicates that a timing operation is in progress.
- The colon will not flash if the time of day or oven temperature is displayed. The TIMER indicator X will remain in the display as a reminder.
- The timer count down will be displayed unless another function is programmed after setting the timer.
- A single beep signals the end of the operation. "End" will appear in the display. If the time of day or oven temperature is displayed "End" will not appear.
- "End" will remain in the display and a short beep will sound every 30 seconds to remind you that the operation has completed.

3. Press the CANCEL pad and the time of day will reappear in the display.



To cancel the timer operation: Press and hold the TIMER pad for 4 seconds.



USING THE COOKTOP

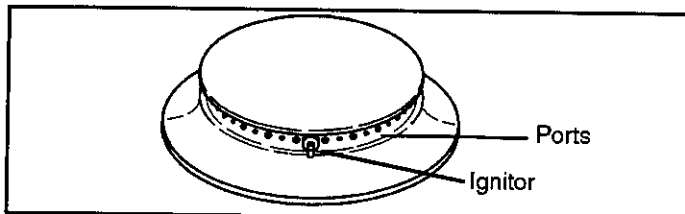
6

IMPORTANT

- Be sure all surface burner controls are set in the OFF position prior to supplying gas to the appliance.
- When the appliance is first installed, the surface burners may be difficult to light due to air in the gas line. This may also occur if the appliance has been disconnected from the main gas supply or if it has not been used for several days or weeks.
- To remove the air in the gas line, hold a lighted match next to the burner head and turn the knob on. When the burner lights, either adjust the knob to the desired flame size or turn the burner off.

PILOTLESS IGNITION SYSTEM

Pilotless ignition uses a spark from the ignitor to light the burner. There are two ignitors for conventional surface burners. Each sealed burner has its own ignitor. Once the burner lights, turn the knob to the desired setting. The clicking sound will not stop until the knob is turned from the LITE position.



NOTE: The surface burner will not light if the ignitor is damaged, broken, soiled or wet. Also, the burner will not light if the small port beneath the ignitor is blocked. See page 17 for cleaning instructions.

ABOUT THE SURFACE BURNER FLAME

A properly adjusted burner with clean ports will light within a few seconds.

On natural gas, the flame will be blue with a deeper blue core; there should be no trace of yellow in the flame.

A yellow flame indicates an improper mixture of air/gas. This wastes fuel, so have a serviceman adjust the mixture if a yellow flame occurs.

On LP gas, some yellow tipping is acceptable. This is normal and adjustment is not necessary.

You may hear a "popping" sound on some types of gas when the surface burner is turned off. This is a normal operating sound of the burner.

To light surface burner during a power failure:

1. Be sure all controls are in the OFF position.
2. Hold a lighted match to the desired surface burner head.
3. Push in and turn knob to the LITE position. The burner will then light.
4. Adjust the flame to the desired flame size.

CAUTION: When lighting the surface burner, be sure all of the controls are in the OFF position. Strike the match first and hold it in position before turning the knob to the LITE position.

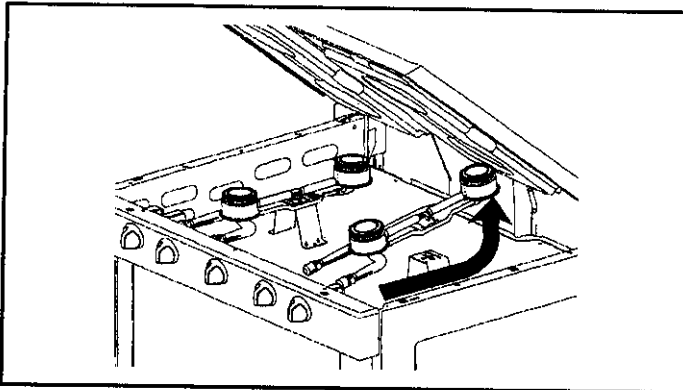
USING THE COOKTOP

CONVENTIONAL SURFACE BURNERS, if equipped

Under no circumstances are the surface burner assemblies to be taken apart for cleaning. The surface burner assembly can be removed to clean the burner box area.

Freestanding Range Only:

The two surface burner assemblies are secured in place during transportation with screws. Once the range is installed, these screws may be removed to allow quick and easy removal of the burner assemblies.



To remove: Allow the burner assembly to cool. Lift up cooktop. Grasp the burner assembly and rotate it slightly toward the left to release the two tabs on the assembly. Then lift the assembly and pull toward the back of the cooktop until the air shutter ends on the assembly release from the valves.

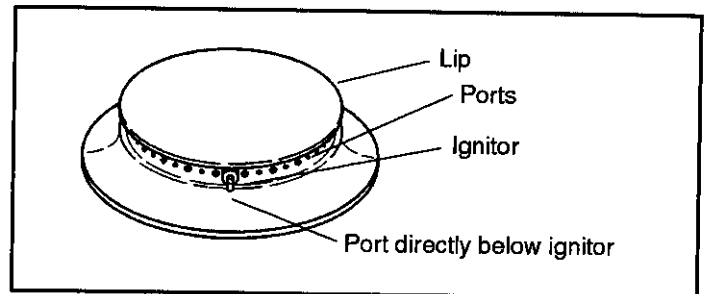
To replace: Insert the air shutter ends on the burner assembly over the valves and lower the assembly into place. Be sure to secure the two tabs on the burner assembly into the two slots on the burner support bracket which is mounted to the burner box bottom. (**NOTE:** If the tabs are not properly inserted into the slots, the assembly may rock and the burners may not light properly.)

SEALED SURFACE BURNERS, if equipped

The porcelain on the burner is durable but may gradually lose its shine due to usage and high temperatures.

The sealed surface burners are secured to the cooktop and are NOT designed to be removed by the consumer.

Select models feature two special SUPER HIGH SPEED sealed burners located at the right-front and left-rear. Use these burners to quickly bring water to a boil and when using larger pans. See information on rating plate, located on the lower range front frame, to determine if your appliance features these burners.



Clean burner cap after each use especially if a spillover occurs. A soiled burner may result in improper ignition or an uneven flame. When cleaning the sealed surface burner, use care to prevent damage to the ignitor. If a cleaning cloth should catch the ignitor, it could be damaged or broken.

The surface burner will not light if the ignitor is damaged, broken, soiled or wet. The burner will also not light if the ports, especially the small port located directly below the ignitor, are blocked. See page 17 for cleaning instructions.

NOTE: When one surface burner is turned to the LITE position, all four ignitors will spark. Once the burner lights, turn the knob to the desired flame size.

USING THE COOKTOP

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LIGHTING SURFACE BURNERS

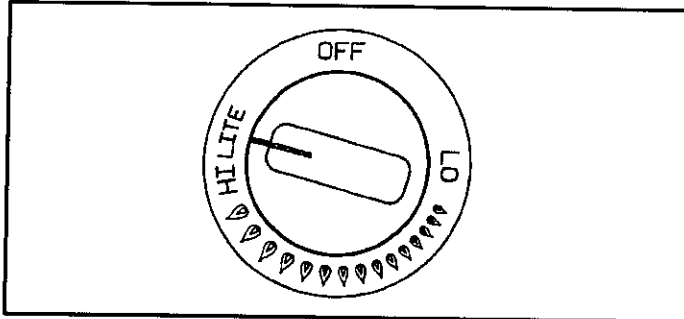
CAUTION: To prevent damage to the cooktop or pan, never operate surface burner without a pan in place, never allow a pan to boil dry and never operate a surface burner on HIGH for extended periods of time.

To light surface burner:

1. Place a pan on the burner grate.

NOTE: The burner flame may lift off the burner and a "roaring" sound may be heard if a pan is not placed on the grate before lighting the burner.

2. Push in and turn knob to the LITE position.



Pilotless ignition models only: A clicking sound will be heard and the burner will light. When one burner is turned on, all four ignitors will spark.

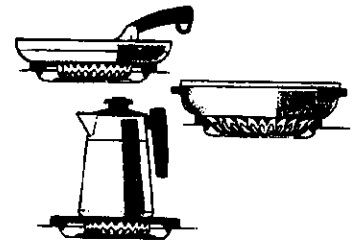
3. After the burner lights, turn the knob to the desired flame size.

Pilotless ignition models only: The ignitors will continue to spark until the knob is turned from the LITE position.

CAUTION: If the flame should go out during a cooking operation, turn the burner off. If gas has accumulated and a strong gas odor is detected, wait 5 minutes for the gas odor to disappear before relighting burner.

ADJUSTING THE FLAME

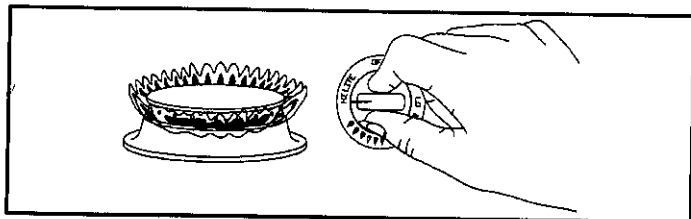
Adjust the flame size so it does not extend beyond the edge of the cooking utensil. This is for personal safety and to prevent possible damage to the appliance, pan, or cabinets above the appliance. This also improves cooking efficiency.



USING THE COOKTOP

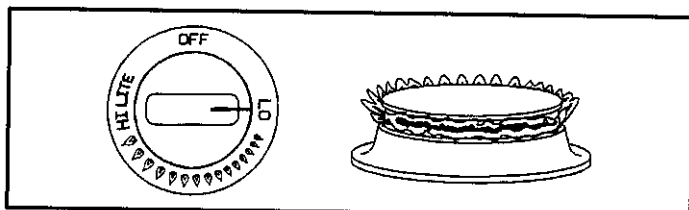
SELECTING FLAME SIZE

Use a HIGH flame setting to quickly bring liquids to a boil or to begin a cooking or canning operation. Then reduce to a lower setting to continue cooking. **Never leave food unattended when using a HIGH flame setting.**

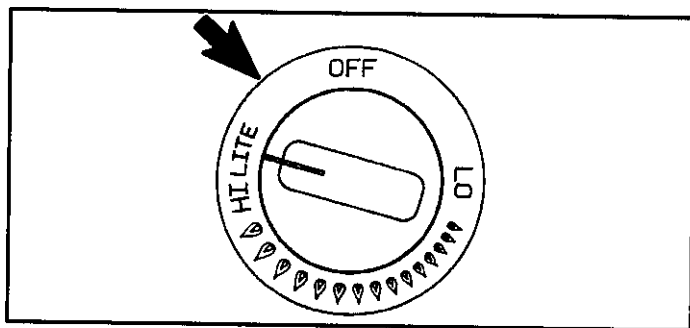


An intermediate flame size is used to continue a cooking operation. **Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil.** Remember, water boils at the same temperature whether boiling gently or vigorously.

Use LO to simmer or keep foods at serving temperatures.



Some cooking may take place on the LO setting if the cooking utensil is covered. If food does boil on the LO setting, it is possible to reduce the heat by rotating the knob toward the OFF position.



Be sure to adjust the knob so there is an adequate supply of gas to maintain a stable flame on the burner. Check to be sure burner is lit and the flame is stable.

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

COOKWARE CONSIDERATIONS

Cookware, including canning equipment which extends more than two inches beyond the grate, rests on two grates, or touches the cooktop may cause a build up of heat which may result in damage to the burner grate, burner or cooktop.

Cookware, such as a wok with a support ring, which restricts air circulation around the burner will cause heat to build up and may result in damage to the burner grate, burner or cooktop.

Foods cook faster when the cookware is covered because more heat is retained. Lower the flame size when cookware is covered.

The cooking performance is greatly affected by the type of cookware used. Proper cookware will reduce cooking times, use less energy and produce more even cooking results. For best results use a heavy gauge metal pan with a smooth flat bottom, straight sides and a tight fitting lid.

Cookware with uneven, warped, or grooved bottoms do not make good contact with the heating surface, will reduce heat conductivity and result in slower, less even heating.

To determine the flatness of the bottom of a pan, place the edge of a ruler across the bottom of the utensil. Hold it up to the light. Little or no light should be visible under the ruler.

CANNING

When canning, use the HI setting just until the water comes to a boil or pressure is reached in a pressure canner, then reduce to a setting that maintains the pressure or a boil.

Prolonged use of the HI setting or the use of incorrect canning utensils will produce excessive heat. Excessive heat can cause permanent damage to the appliance.

NOTE: For additional canning information contact your local County Extension Office. Or, contact Alltrista Consumer Products Company, marketer of Ball brand home canning products at 800-240-3340 or write: Alltrista Corp., Consumer Affairs Dept., P.O. Box 2729, Muncie, IN 47307-0729.

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.

PILOTLESS IGNITION SYSTEM

With this type of ignition system, a glo bar will light the oven burner. The oven will not operate during a power failure or if the oven is disconnected from the wall outlet. **No attempt should be made to operate oven during a power failure.**

OVEN VENT

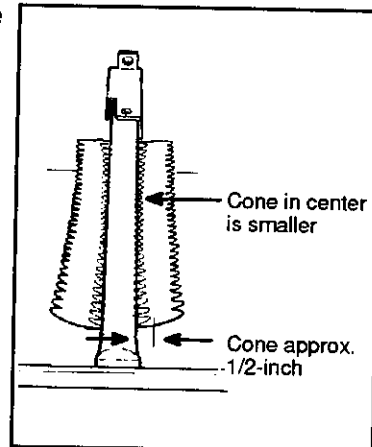
The oven vent is located at the base of the backguard on freestanding ranges and across the back of the cooktop on slide-in ranges. When the oven is in use, this area may feel warm or hot to the touch.

To prevent baking problems, do not block the vent opening in any way. Also, do not place plastics near the vent opening as heat from the vent could distort or melt the plastic.

OVEN BURNER

The size and appearance of a properly adjusted oven burner flame should be as shown.

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



COOLING FAN, if equipped

Slide-in ranges feature a cooling fan which automatically turns on for a broil and some bake operations. When the oven is turned on and has cooled, the fan will automatically turn off.

USE OF ALUMINUM FOIL

Do not cover an entire rack with 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 foil on the oven bottom.**

HOW TO SET OVEN

1. Press the BAKE pad.
 - 000° will appear in the display.
 - BAKE indicator will flash in the display.
2. Press the ▲ or ▼ pad. Then press either pad until the desired oven temperature is displayed.
 - 350° will appear in the display when either pad is pressed once.
 - The oven temperature can be set from 170° to 550°.
 - The BAKE indicator and 75° or the actual oven temperature, whichever is higher, will appear in the display.
 - The temperature in the display will increase in 1° increments until the oven reaches the preset temperature.
 - Allow 10 to 15 minutes for the oven to preheat.
 - A single beep will sound when the oven is preheated.
3. Place the food in the center of the oven allowing a minimum of 1 to 2-inches between the pan and the oven walls.
4. Check food for doneness at the minimum cooking time. Cook longer as needed. Cooking time may vary from oven to oven.
5. At the end of cooking, press the CANCEL pad and remove the food from the oven.
 - The current time of day will reappear in the display.

ADDITIONAL INFORMATION

- If you press the BAKE pad and do not set an oven temperature within 30 seconds, the program will automatically cancel and the time of day will reappear in the display.
- To recall the preset temperature during preheat, press the BAKE pad. The temperature will be displayed for 30 seconds.
- To change the oven temperature during cooking, press the BAKE pad then press the ▲ or ▼ pad until the desired temperature is displayed.
- The oven features an automatic shut-off. If the oven is left on for 12 hours it will automatically turn off and 000 will appear in the display. Press the CANCEL pad and the time of day will reappear in the display.

PREHEATING

Preheating is necessary for baking. Allow about 10 to 15 minutes for the oven to preheat. A single beep will indicate that the oven is preheated. It is not necessary to preheat for roasting.

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

OVEN RACKS

The oven rack is designed with a safety lock-stop position to keep the rack from accidentally coming completely out of the oven when pulling the rack out to add or remove food.

CAUTION: 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 until it stops at the lock-stop position. Tilt the front end of the rack up and continue pulling the rack out of the oven.

To replace: Place the rack on the rack supports and tilt the front end of the rack up slightly. 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 and then return it to its normal position.

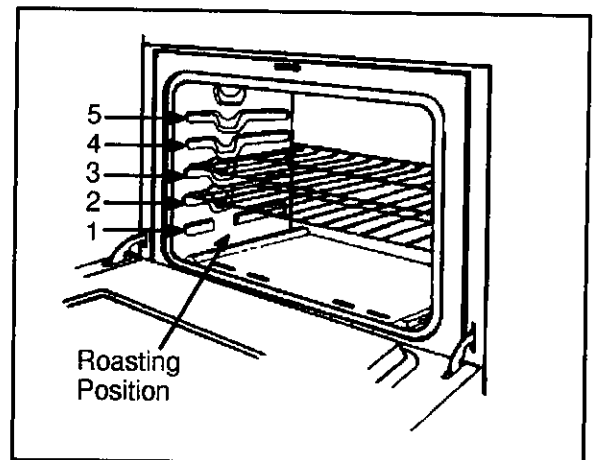
It is important that air can circulate freely within the oven and around the food. To help ensure this, place food on the center of the oven rack. Allow two inches between the edge of the utensil(s) and the oven walls.

For optimum baking results of cakes, cookies or biscuits, use one rack. Position the rack so the food is in the center of the oven. Use either rack position 2 or 3.

If cooking on two racks, use rack positions 2 and 4 for cakes and rack positions 1 and 4 when using cookie sheets. Never place two cookie sheets on one rack.

RACK POSITION CHART

RACK 5 (highest position)	For two-rack cooking. Use the upper rack position for side dishes when roasting a turkey on the lower rack.
RACK 4	Used for most two-rack baking.
RACK 3	Used for most baked goods on a cookie sheet or jelly roll pan, or frozen convenience foods.
RACK 2	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.
RACK 1	Used for roasting large cuts of meat and large poultry, pies, souffles, or angel food cake, or for two-rack baking.
ROASTING POSITION	If your range features two racks, place both oven racks, one above the other, on the raised sides of the oven bottom. Use this position when roasting taller cuts of meat or a large turkey.



COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

PROBLEM	CAUSE
<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, stagger pans so one is not directly above another.</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 Ecko'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.

USING THE OVEN

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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 oven burner, the desired degree of doneness and the thickness of the meat.

Broiling Tips

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

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

Trim excess fat and slash remaining fat to help keep meat from curling and to reduce smoking and spattering. Season meat after cooking.

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

See Care and Cleaning Chart on page 15 for instructions on cleaning the broiler pan and insert.

To Set Oven To Broil:

1. Press the BROIL pad.
 - 000 will appear in the display.
 - BROIL indicator will flash in the display.
2. Press the ▲ pad to select HI BROIL for normal broiling or press the ▼ pad to select LO BROIL for low temperature broiling.
3. Follow the suggested times in the chart below.
 - 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, remove the broiler pan and press the CANCEL pad.
 - The current time of day will reappear in the display.

Use HI BROIL for most broil operations.

Select LO BROIL when broiling longer cooking foods such as poultry. The lower temperature allows food to cook to the well done stage without excessive browning. Cooking time will increase if LO BROIL is selected.

BROIL CHART

TYPE OF FOOD	DONENESS	RACK	TOTAL TIME
BACON	Well Done	#4	BROIL 6 to 10 minutes
BEEF Steaks 1-inch thick	Medium Well Done	#4 #4	BROIL 15 to 20 minutes BROIL 20 to 25 minutes
CHICKEN Pieces	Well Done	#3 or #4	LO BROIL 30 to 45 minutes
FISH Fillets Steaks, 1-inch thick	Flaky Flaky	#4 #4	BROIL 8 to 12 minutes BROIL 12 to 15 minutes
GROUND BEEF PATTIES 3/4-inch thick	Well Done	#4	BROIL 15 to 20 minutes
PORK CHOPS 1-inch thick	Well Done	#4	BROIL 20 to 30 minutes

CARE AND CLEANING CHART

ABOUT CLEANING PRODUCTS

Read and carefully follow the manufacturer's instructions. Test a small inconspicuous area using a very light pressure to see if the surface may scratch or discolor. This is particularly important for porcelain enamel, highly polished or shiny metal or plastic surfaces, and painted surfaces.

Glass Cleaners – Bon Ami, Cinch, Glass Plus, Windex.

Dishwashing Liquid Detergents – Dawn, Dove, Ivory, Joy.

Mild Liquid Spray Cleaners – Fantastik, Formula 409.

Non-Abrasive Cleaners – Bon Ami, paste of baking soda and water.

Mildly Abrasive Powder or Liquid All Purpose Cleaners – Ajax, Barkeepers Friend, Cameo, Comet, Soft Scrub, Elco Cleaner Conditioner.

Non-Abrasive or Scratchless Plastic or Nylon Scouring Pads or Sponges – Chore Boy Plastic Cleaning Puff, Scrunge Scrub Sponges, or Scotch-Brite No Scratch, Cookware or Kitchen Sponge.

Abrasive Scouring Pads – S.O.S., Brillo Steel Wool Soap, Scotch-Brite Pads.

(Brand names for the above cleaning products are registered trademarks of the respective manufacturers.)



- Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.
- If a part is removed, be sure it is correctly replaced.
- To prevent staining or discoloration, clean appliance after each use.

CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Baked enamel or painted <ul style="list-style-type: none"> • Backguard panels • Broiler door • Oven door • Range front frame behind broiler door • Side panels 	<ul style="list-style-type: none"> • Soap and water • Mild liquid cleaner • Glass cleaner 	<p>Use a dry towel or cloth to wipe up spills, especially acid (milk, lemon juice, fruit, mustard, tomato sauce) or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.</p> <p>When surface is cool, wash with warm soapy water, rinse and dry. For stubborn soil, use non-abrasive cleaning agents such as baking soda paste or Bon Ami. If desired, a thin coat of mild appliance wax can be used to protect the side panels. A glass cleaner can be used to add "shine" to the surface.</p> <p>NOTE: Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface.</p> <p>NOTE: Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn.</p>
Broiler pan and insert	<ul style="list-style-type: none"> • Soap and water • Plastic scouring pad • Soap-filled scouring pad • Dishwasher 	<p>Remove from broiling compartment 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.</p> <p>NOTE: For easier cleanup, spray insert with a non-stick vegetable coating and line broiler pan with aluminum foil.</p>
Burner box	<ul style="list-style-type: none"> • Soap and water • Paste of baking soda and water • Non-abrasive plastic pad or sponge • Liquid cleaner • Glass cleaner 	<p>Burner box, for freestanding ranges with conventional burners, is located under lift-up cooktop. Clean frequently to remove spillovers. If soil is not removed and is allowed to accumulate, it may damage the finish. To clean remove grates and surface burners and clean with soap and water, rinse and dry. NOTE: Cooktop does not lift-up on these models: freestanding range with sealed burner cooktop and slide-in ranges.</p>

CARE AND CLEANING CHART

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CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Chrome drip bowls, if equipped	<ul style="list-style-type: none"> • Soap and water • Paste of baking soda and water • Plastic scouring pad 	<p>Clean bowls after each use with soap and water. Remove stubborn stains with baking soda paste and plastic scouring pad. To prevent scratching the finish, do not use abrasive cleaning agents. Rinse, dry and replace.</p> <p>NOTE: Bowls can permanently discolor over time or if exposed to excessive heat or if soil is allowed to bake on. The discoloration will not affect the cooking performance.</p>
Continuous clean oven, if equipped <ul style="list-style-type: none"> • Oven cavity 	<p>Cleaning action begins whenever the oven is on. The oven must be used for cleaning to take place. Higher oven temperatures and longer baking times speed the cleaning action.</p>	<p>Do not use paper towels, cloths, or sponges because the oven walls are porous and particles of these materials will rub off on the walls. Brush off heavy soil with a nylon or plastic pad. Rinse area with clean water only. Do not use any type of oven cleaner, cleanser or detergent on this surface.</p>
Control knobs	<ul style="list-style-type: none"> • Soap and water 	<p>To remove knobs for cleaning, gently pull forward. Wash in mild detergent and water. Do not soak knobs in water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse dry and replace. Turn ON each burner to see if knobs have been replaced correctly.</p>
Glass <ul style="list-style-type: none"> • Oven window 	<ul style="list-style-type: none"> • Soap and water • Paste of baking soda and water • Glass cleaner 	<p>Wash with soap and water. Use a glass cleaner and a soft cloth after cleaning. Remove stubborn soil with paste of baking soda and water. Rinse with a cloth wrung out in clear water. Dry. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. NOTE: To avoid inside staining of oven door glass, do not oversaturate cloth.</p>
Grates	<ul style="list-style-type: none"> • Soap and water • Non-abrasive plastic pad 	<p>Grates are made of porcelain-coated steel. They can be cleaned at the sink with soap and water or in the dishwasher. To clean baked on soil, place a damp soapy paper towel over the grate and let stand for 30 minutes. Use a non-abrasive plastic pad to scour stubborn soil.</p> <p>NOTE: Never operate burner without a grate in place. To protect the porcelain finish on the grate from excessive heat, never operate surface burner without a cooking utensil on the grate. It is normal for grates to lose their shine over a period of time.</p>
Metal finishes such as brushed aluminum, or chrome <ul style="list-style-type: none"> • Backguard • Cooktop • Oven door • Storage door • Trim parts 	<ul style="list-style-type: none"> • Soap and water • Glass cleaner • Plastic or non-abrasive pad or sponge 	<p>Wash with soap and water or a glass cleaner and a soft cloth. To prevent scratching or dulling of the finish, do not use mildly abrasive, abrasive, or harsh cleaners, or caustic cleaners such as oven cleaners. To clean brushed aluminum: Use only soap and water or a soft cloth and glass cleaner to prevent scratching or dulling of the finish. To clean brushed chrome cooktop or door: Use a paste of baking soda and water and a soft cloth. Rub with the grain to prevent scratching, dulling or streaking of the finish. Use a soft cloth and mineral oil to restore luster or to remove finger prints or smudges. Clean with an automotive chrome cleaner or polisher.</p>

CARE AND CLEANING CHART

CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Oven bottom		Protect the porcelain enamel oven bottom by (1) using large enough cookware to prevent boilovers; (2) placing a piece of aluminum foil, that is slightly larger than the cookware, on the lower rack. NEVER place foil directly on the oven bottom as foil may melt onto oven bottom. Protect oven bottom against acid spills (milk, cheese, tomato, lemon juice, etc.) or sugary spills (pie filling) as they may pit or discolor the oven bottom. See porcelain enamel for additional information.
Oven racks	<ul style="list-style-type: none"> • Soap and water • Cleansing powders • Plastic pad • Soap filled scouring pad 	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry. NOTE: If racks become difficult to slide, a thin coat of vegetable oil on the underside of the rack will make sliding easier.
Plastic finishes <ul style="list-style-type: none"> • Door handles • Backguard trim • Knobs • End caps 	<ul style="list-style-type: none"> • Soap and water • Non-abrasive plastic pad or sponge • Glass cleaner 	When surface is cool, clean with soap and water; rinse, and dry. Use a glass cleaner and a soft cloth. NOTE: Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish. NOTE: 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.
Porcelain enamel <ul style="list-style-type: none"> • Backguard • Cooktop • Inner oven & broiler door panel • Manifold panel • Oven cavity • Oven bottom 	<ul style="list-style-type: none"> • Soap and water • Mild abrasive cleaners • Plastic pad • Oven cleaner, oven only • Soap filled scouring pad 	<p>Clean porcelain with soap and water; rinse. Use cleansing powders or a plastic scouring pad to remove stubborn soil. Wipe acid or sugar stains as soon as area is cool as these stains may discolor or etch the porcelain. Do not use metallic scouring pads as they will scratch the porcelain.</p> <p>To make cleaning the oven easier, place 1/2 cup household ammonia in a shallow glass container and leave in a cold oven overnight. The ammonia fumes will help loosen the burned on grease and food. Oven cleaners can be used on the porcelain oven only. Follow manufacturer's directions. If oven cleaner was used, thoroughly rinse oven cavity and capillary tube which is located at the top of the oven.</p>
Silicone rubber <ul style="list-style-type: none"> • Door gasket 	<ul style="list-style-type: none"> • Soap and water 	Wash with soap and water, rinse and dry. Do not remove door gasket.
Surface burners <ul style="list-style-type: none"> • Conventional • Sealed 	<ul style="list-style-type: none"> • Soap and water • Paste of baking soda and water • Plastic scouring sponge or pad • Mildly abrasive cleanser 	<p>All burners: For ease of cleaning, clean burners each time the cooktop is used with warm soapy water. If a boilover occurs, remove pan to another burner; cool burner and clean. To remove stubborn soil, use a dry cloth and mildly abrasive cleanser. Use care to prevent cleaner from clogging ports. Burner must be dry before use. NOTE: Yellow tipping or distortion of the flame may occur until the burner is completely dry.</p> <p>Clean burner ports with a straight pin or small metal paper clip. Do not enlarge or distort ports. Do not use a wooden toothpick as it may break off and clog port. If ports are clogged or soiled, the burner may not light properly or the flame may not be even.</p> <p>Conventional burners: Dry burners in the oven set at 170°F.</p> <p>Sealed burners: Sealed burner can not be removed by the consumer. When cleaning burner, use care to prevent damage to the ignitor. Surface burner will not light properly if ignitor is damaged, broken, soiled, or wet. When cleaning the ports, be sure to clean the port directly below the ignitor.</p>

COOKTOP

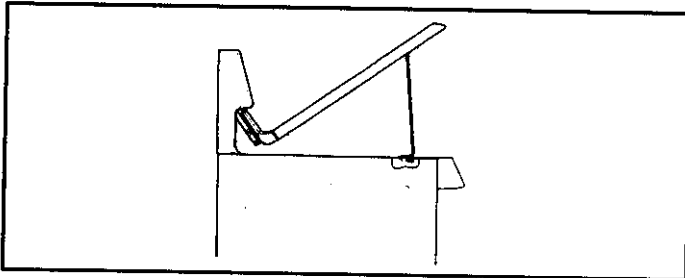
To prevent staining or discoloration, clean cooktop after each use. Wipe acid or sugar stains as soon as the cooktop has cooled as these stains may discolor or etch the porcelain.

Freestanding ranges with conventional gas burners will feature a lift-up cooktop.

The cooktop does NOT lift-up on these models:

- Freestanding range with sealed burner.
- Slide-in range with either conventional or sealed burners.

To raise the "lift-up" cooktop: When cool, grasp the front edge of the cooktop and gently lift up until the two support rods, if equipped, at the front of the cooktop snap into place.

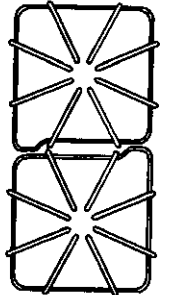


To lower the top: Hold the front edge of the cooktop and carefully push back on each support rod, if equipped, to release the notched support. Then gently lower the top into place. The support rods will slide into the cooktop frame.

BURNER GRATES

Burner grates must be properly positioned before cooking. Burner grates are durable but may gradually lose their shine due to usage and high temperatures.

Grates for the porcelain cooktop are square. When installing square grates, place indented sides together so straight sides are at front and rear.



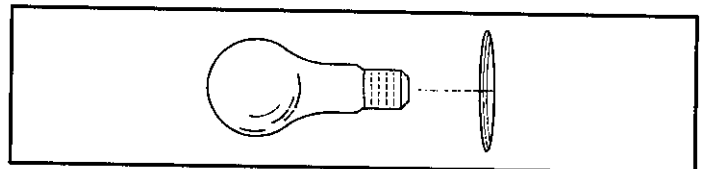
CAUTION: Do not operate a surface burner without a pan on the grate. The porcelain finish on the grate may chip without a pan to absorb the intense heat from the burner flame.

OVEN LIGHT, if equipped

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

To turn on oven light: Push in the rocker switch located on the backguard or on the manifold panel.

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



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

OVEN DOOR

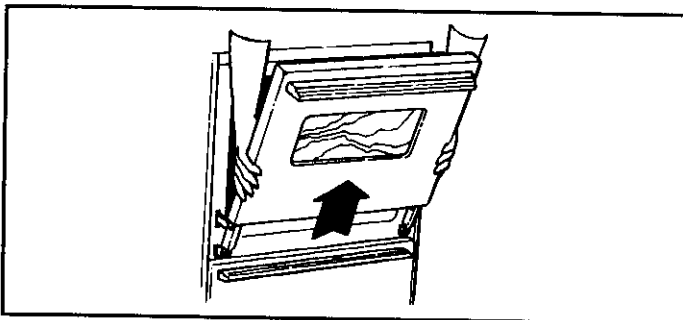
Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, break the door or cause serious injury to the user.

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

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

When the range is new the door may feel "spongy" when you close the door. This is normal and will become less "spongy" with use.

To remove lift-off door: Open the door to the "stop" position (opened about 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.



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

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

OVEN WINDOW

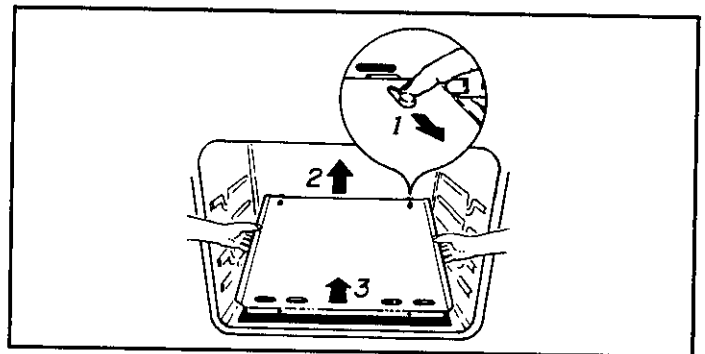
To protect the oven door window:

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.

OVEN BOTTOM

Protect oven bottom against excessive spillovers especially acid or sugary spillovers as they may discolor the porcelain. Use the correct size cooking utensil to avoid boilovers. Never place cookware or aluminum foil directly on the oven bottom.



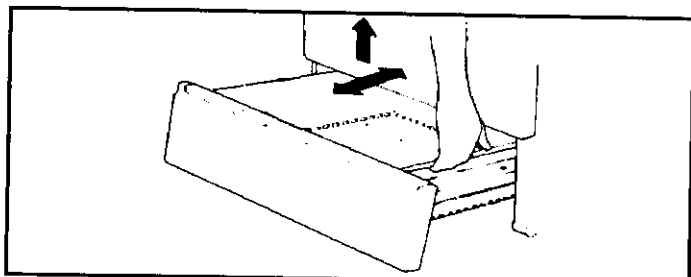
To remove: When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven.

Lift the rear edge of the oven bottom slightly. Then slide it back until the front edge of the oven bottom clears the oven front frame. Remove oven bottom from oven.

To replace: Fit the front edge of the oven bottom into the front frame. Lower the rear of the oven bottom and slide the two catches back to lock the oven bottom into place.

STORAGE DRAWER

The storage drawer at the bottom of the range is safe and convenient for storing metal and glass cookware. **DO NOT** store plastic, paperware, food or flammable material in this drawer. Remove drawer to clean under range.

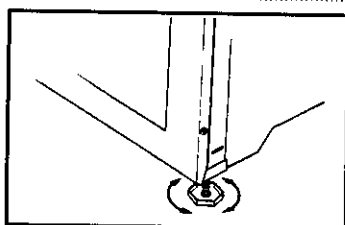


To remove: Pull drawer out to the first stop position. Lift up front of drawer and pull to the second stop position. Grasp sides and lift up and out.

To replace: Fit the rollers located at the ends of the drawer glides into the rails on the range. Lift up drawer front and gently push in to first stop position. Lift up drawer again and continue to slide drawer to the closed position.

LEVELING LEGS

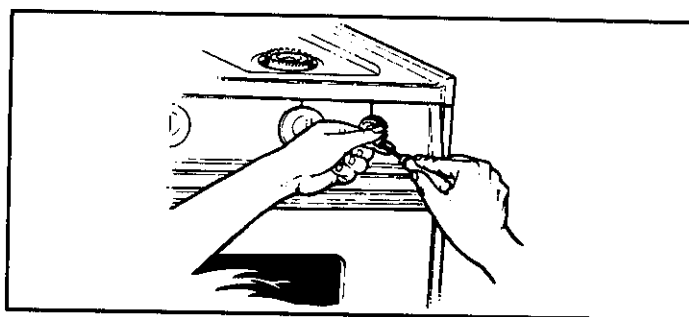
Some floors are not level. For proper baking, your range must be level. Leveling legs are located on each corner at the base of the range. Level by turning the legs. To prevent range from accidentally tipping, range should be secured to the floor by sliding a rear leveling leg into the anti-tip bracket supplied with the range.



PROPORTIONAL VALVE ADJUSTMENT

The LO setting should produce a stable flame when turning the knob from HI to LO. On conventional surface burners, the flame should be 1/8 inch or lower and must be stable on all ports on LO setting. For sealed burners, the flame should extend to the outer edge of the lip on the burner cap on the LO setting.

To adjust: Operate burner on HI for about 5 minutes to preheat burner cap. Turn knob back to LO; remove knob, and insert a small screwdriver into the center of the valve stem. Adjust flame size by turning adjustment screw in either direction.

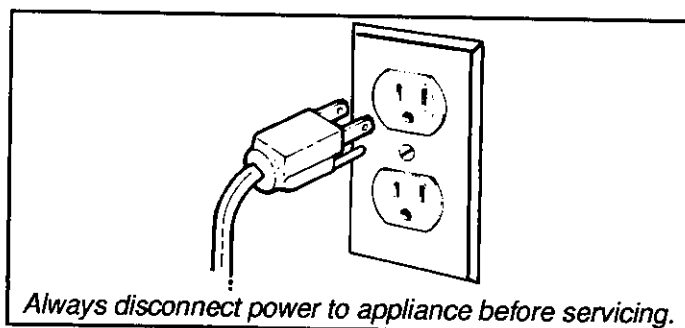


Flame must be of sufficient size to be stable on all burner ports. If flame adjustment is needed, adjust **ONLY** on the LO setting. Never adjust flame size on a higher setting.

NOTE: All gas adjustments should be done by a qualified servicer only.

ELECTRICAL CONNECTION

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



The three-prong grounding plug offers protection against shock hazards. **Do not cut or remove the third grounding prong from the power cord plug.**

If an ungrounded, two-hole or other type electrical outlet is encountered, it is the **personal responsibility of the appliance owner to have the outlet replaced with a properly grounded three-hole electrical outlet.**

TROUBLESHOOTING CHART

PROBLEM	CAUSE	CORRECTION
Surface burner fails to light.	<ul style="list-style-type: none"> a. power supply not connected. b. clogged burner port(s). c. surface control not completely turned to the LITE position or turned too quickly from the LITE position. d. power failure (pilotless ignition). e. on sealed burner models: Burner will not light if the ignitor is damaged, soiled, wet or if the port directly below the ignitor is blocked. f. burner assembly incorrectly installed. 	<ul style="list-style-type: none"> a. connect power, check circuit breaker or fuse box. b. clean ports with straight pin or small paper clip. See page 17 for cleaning instructions. c. turn control to the LITE position until the burner ignites, then turn control to desired flame size. d. see page 6 to light burner during a power failure. e. clean and dry burner head. If broken or damaged, call a serviceman. f. see page 7.
Burner flame is uneven.	<ul style="list-style-type: none"> a. clogged burner port(s). 	<ul style="list-style-type: none"> a. clean ports with straight pin.
Surface burner flame lifts off port or is yellow in color.	<ul style="list-style-type: none"> a. air/gas mixture not proper. b. no pan in place. <p>NOTE: Lifting of flame is normal for sealed burners. Some yellow tipping with LP gas is normal and acceptable.</p>	<ul style="list-style-type: none"> a. call serviceman to adjust burner. b. always place pan on grate before lighting burner. <p>NOTE: Be sure installer properly adjusted range at time of installation.</p>
Surface burner ignitor producing clicking sound.	<ul style="list-style-type: none"> a. control knob is in the LITE position. NOTE: The life of the ignition system may be shortened if the knob is left in the LITE position. b. surface control switch is moist as a result of cleaning the range. c. malfunctioning switch. 	<ul style="list-style-type: none"> a. be sure ALL surface burner control knobs are in the OFF position or are adjusted to the desired flame setting. b. allow switch to dry then relight burner. c. call serviceman to check.
Oven burner fails to light.	<ul style="list-style-type: none"> a. power supply not connected. b. power failure. c. oven incorrectly set. 	<ul style="list-style-type: none"> a. connect power, check circuit breaker or fuse box. b. oven will not operate during a power failure. c. See page 11.
Popping sound heard when burner extinguishes.	This is a normal sound that occurs with some types of gas when a hot burner is turned off. The popping sound is not a safety hazard and will not damage the appliance.	
Clock and/or oven light does not work.	<ul style="list-style-type: none"> a. power supply not connected. b. bulb may be loose or burned out. c. malfunctioning switch, starter or ballast. d. malfunctioning clock or loose wiring. 	<ul style="list-style-type: none"> a. connect power supply, check circuit breaker or fuse box. b. tighten or replace light bulb. c. call serviceman to check. d. call serviceman to check.

(Continued next page)

TROUBLESHOOTING CHART

PROBLEM	CAUSE	CORRECTION
Moisture condensation on oven window, if equipped, when oven is in use.	<ul style="list-style-type: none"> a. it is normal for the window to fog during the first few minutes the oven is on. b. cloth saturated with water is used to clean the window. 	<ul style="list-style-type: none"> a. leave door ajar for one or two minutes to allow moisture to escape. b. use a damp cloth to clean window to prevent excess water from seeping between the panels of glass.
Baking results are not satisfactory. <ul style="list-style-type: none"> • browning is too pale, too dark or is uneven. • food cooks unevenly. • food is underdone or overdone. 	<ul style="list-style-type: none"> a. oven not preheated or set at correct temperature. b. used incorrect rack position. c. incorrect use of aluminum foil. d. oven bottom incorrectly replaced. e. oven thermostat sensing device is out of the holding clip(s). 	<ul style="list-style-type: none"> a. preheat oven 10 to 15 minutes. b. see page 12. c. see page 10. d. replace oven bottom correctly. e. reinstall thermostat sensing device. <p>See Problem Chart on page 13 for additional information.</p>
Oven smokes excessively during a broil operation.	<ul style="list-style-type: none"> a. food too close to burner. b. meat has too much fat. c. sauce applied too early or marinade not completely drained. d. soiled broiler pan. e. broiler insert covered with aluminum foil. f. broiling compartment bottom is soiled. 	<ul style="list-style-type: none"> a. move broiler pan down one rack position. b. trim fat. c. apply sauce during last few minutes of cooking. If meat has been marinated, drain thoroughly before cooking. d. always clean broiler pan and insert after each use. e. never cover insert with foil as this prevents fat from draining to pan below. f. clean broiling compartment.
Strong odor or light smoke when oven is turned on the first few times.	This is normal for a new range and will disappear after a few uses. Opening a window or turning on a fan will help remove the smoke and odor.	
"F" plus a number appears in the display	This is a fault code. If a fault code appears in the display and a continuous beep sounds, press the CANCEL pad. If the beeps continue, call an authorized servicer.	

HOW TO REMOVE RANGE FOR CLEANING AND SERVICING

Follow these procedures to remove appliance for cleaning or servicing:

1. Shut-off gas supply to appliance.
2. Disconnect electrical supply to appliance, if equipped.
3. Disconnect gas supply tubing to appliance.
4. Slide range forward to disengage range from the anti-tip bracket. (See Installation Instructions for location of bracket.)
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection. A qualified servicer should disconnect and reconnect the

gas supply. (See Installation Instructions for gas leak test method.)

To prevent range from accidentally tipping, range must be secured to the floor by sliding rear leveling leg into an anti-tip bracket supplied with the range.

WARNING: Possible risks may result from abnormal usage, including excessive loading of the oven door and of the risk of tip over, should the appliance not be reinstalled according to the installation instructions.

COOKING APPLIANCE WARRANTY

FULL WARRANTY – Parts and Labor

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

LIMITED WARRANTY – Parts only

For an additional **four (4) years** beyond the first year of the full warranty period – Parts listed below will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage, and transportation.

Gas sealed surface burner which fails in normal home use

Canadian Residents: The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

The specific warranties expressed above are the **only** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

WHAT IS NOT COVERED BY THESE WARRANTIES:

1. Conditions and damages resulting from any of the following:
 - a. Improper installation, delivery, or maintenance.
 - b. Any repair, modification, alteration or adjustment not authorized by the manufacturer or an authorized servicer.
 - c. Misuse, abuse, accidents or unreasonable use.
 - d. Incorrect electrical current, voltage or supply.
 - e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
 - a. Correct installation errors.
 - b. Instruct the user on the proper use of the product.
 - c. Transport the appliance to a servicer.
6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties.

Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply to you.

HOW TO RECEIVE WARRANTY SERVICE:

1. For authorized service, contact the dealer from whom you purchased the appliance, or call Maytag Appliances Sales Company at: **1-800-688-1120**.
2. If you are not able to satisfactorily resolve the complaint with local response, call or write to:

Maytag Appliances Sales Company
Attn. CAIR Center
P.O. Box 2370
Cleveland, TN 37320-2370
1-800-688-1120
3. When requesting service, the following information will be needed:
 - a. Your name, address and telephone number.
 - b. Model and serial numbers (found on the data plate).
 - c. Name and address of dealer or servicer.
 - d. Proof of purchase date (sales receipt).
 - e. A clear description of the problem and service history.