

# ABOUT YOUR NEW WALL OVEN

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

New features have dramatically changed today's cooking appliances and the way we cook. It is therefore very important to understand how your new electric wall oven operates BEFORE you use it for the first time.

In this Owner's Guide, you will find a wealth of information regarding all aspects of your appliance. By following the instructions carefully, you will be able to fully enjoy and properly maintain your new wall oven.

Should you have any questions about using your new electric appliance call us at 1-800-688-1120 or, write to us at this address:

MAGIC CHEF CUSTOMER ASSISTANCE  
c/o Maytag Customer Service  
P.O. Box 2370  
Cleveland, TN 37320-2370

Be sure to include the model and serial numbers of your wall oven. For your convenience, we have provided space below to record this information.

## IMPORTANT INFORMATION

For future reference, we suggest you retain this manual after recording the information in the spaces provided. **This information can be found on the rating data plate located on the front oven frame.**

MODEL NUMBER:

\_\_\_\_\_

SERIAL NUMBER:

\_\_\_\_\_

DATE OF PURCHASE:

\_\_\_\_\_

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

DEALER FROM WHOM PURCHASED:

\_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_

PHONE: \_\_\_\_\_

AUTHORIZED SERVICER:

\_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_

PHONE: \_\_\_\_\_

# IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE.

## IMPORTANT INSTRUCTIONS

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

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

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.

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 service technician. Always disconnect power to unit **before** any servicing by tripping circuit breaker to the OFF position or removing the fuse.

## TO PREVENT FIRE OR SMOKE DAMAGE

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

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

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

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

## IN CARE OF FIRE

Turn off appliance.

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

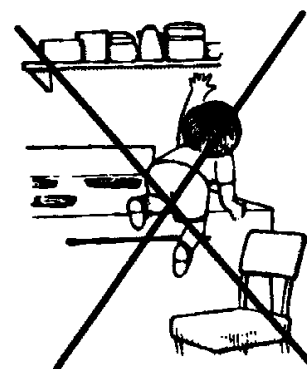
If fire is in the oven or broiler pan, smother by closing oven door.

## CHILD SAFETY

Do not leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed 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:** Do not store items of interest to children in cabinets above an appliance. Children climbing on the appliance or on the appliance door to reach items could be seriously injured.



# IMPORTANT SAFETY INSTRUCTIONS (continued)

## ABOUT YOUR APPLIANCE

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

The oven vent is located above the oven door. Keep oven vent duct unobstructed.

Blockage of the vent prevents proper oven air circulation and will affect oven performance. Avoid touching vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding areas may become hot enough to cause burns.

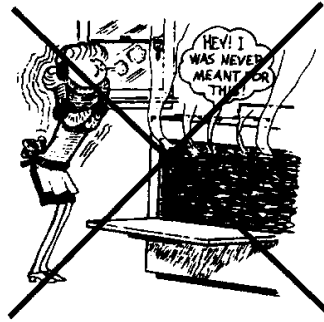
Do not touch oven elements, area near elements or interior surface of oven. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool.

Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are the oven vent opening and surfaces near the vent opening, oven door, and oven window.

Do not allow aluminum foil to contact heating elements.

Do not touch a hot oven light bulb with a damp cloth as the bulb could break. If bulb breaks, disconnect power to the appliance to avoid electrical shock then remove bulb.

**CAUTION:** Do not use an appliance as a step stool to cabinets above. Misuse of appliance doors may result in possible tipping of the appliance, breakage of door, and serious injuries.



## COOKING SAFETY

Always turn off the oven when cooking is completed.

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

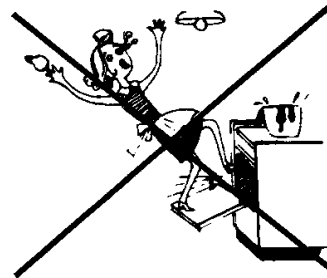
Use dry, sturdy potholders, Moist or damp potholders on hot surfaces may cause burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.

Use caution when wearing garments made of flammable material to avoid clothing fires. Loose fitting or long hanging-sleeved apparel should not be worn while cooking.

Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food; avoid reaching into the oven. If a rack must be moved while oven is hot, use a dry potholder and avoid touching hot element in oven.

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

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



# IMPORTANT SAFETY INSTRUCTIONS (continued)

## UTENSIL SAFETY

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

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

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use 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. Clean appliance with caution.

Do not use aluminum foil or foil liners to cover an oven rack or line the oven bottom. Improper use of these liners may result in a risk of electric shock, or fire and may cause oven to over-heat. Use foil only as recommended in this manual.

## SELF-CLEAN OVEN

Clean only parts listed in this booklet. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners or oven liner protective coatings of any kind in or around any part of the self-clean oven.

Before self-cleaning the oven, remove food, broiler pan, oven racks, and other utensils, and wipe off excessive spillovers to prevent excessive smoke or flare ups. **CAUTION:** Do not leave food or cooking utensils, etc. in the oven during the self-clean cycle.

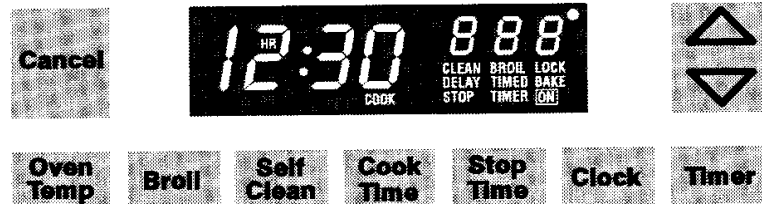
Listen for a fan. A fan should be heard during the self-clean and broil cycles. During bake, the fan will be heard when the oven reaches 300°F. If not, call a qualified service technician.

## 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 exposure to such substances. Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors during the self clean cycle.

**SAVE THESE INSTRUCTIONS**

# CLOCK AND OVEN CONTROL



## CANCEL

Press this pad to cancel all programming except the Clock and Timer.

## TIMER

1. Press TIMER pad.
2. Touch ▲ pad to desired time.

TIMER can be set from 1 minute up to 11 hours and 55 minutes.

The timing operation will start in four seconds. Colons will flash in the display to indicate a timing operation. Four beeps signal the end of the timing operation and "End" appears in the display. There will be two beeps every thirty seconds for five minutes if the TIMER is not cancelled. The TIMER does not control the oven.

**To cancel:** Press TIMER pad and hold for 3 seconds OR press Timer pad and then ▼ pad until time is returned to "00".

## CLOCK

1. Touch CLOCK pad.
2. Touch ▲ or ▼ pad(s).

When power is first supplied to oven or if there has been a power failure, the last clock time displayed before power was interrupted will flash. Time will advance and continue to flash until clock is reset. Follow above instructions to set clock. Clock time cannot be changed when oven is set for a timed bake or self-clean operation. Cancel operation to set clock.

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

## CLEAN

1. Close oven door.
2. Touch CLEAN pad.
3. Touch ▲ or ▼ pad(s) to select cleaning time.

See pages 12 and 13 for additional information.

## COOK TIME/STOP TIME

**To begin cooking immediately:**

1. Touch OVEN TEMP pad.
2. Touch ▲ or ▼ pad(s) for desired temp.
3. Touch COOK TIME pad.
4. Touch ▲ pad to enter cooking hours and minutes.

**To delay the start of cooking:**

- 1-4. Follow Steps 1-4 above.
5. Touch STOP TIME pad.
6. Touch ▲ pad to enter Stop Time.

The oven will automatically turn on and off at the preset times. Four beeps will signal the end of cooking. "End" will appear in the display and continuous beeps for up to one hour will prompt you to remove the food from the oven.

Touch CANCEL pad to cancel end-of-cooking beeps.

See pages 6 and 7 for additional information.

## OVEN TEMP

1. Touch OVEN TEMP pad.
2. Touch ▲ or ▼ pad(s) for desired temperature.

See pages 8 to 9 for additional information on baking and roasting.

## BROIL

1. Touch BROIL pad.
2. Touch ▲ or ▼ pad(s) to set temperature.

See page 10 for additional information.

### ADDITIONAL INFORMATION

A beep sounds each time a pad is pressed.

If a fault code is displayed and beeps sound, press CANCEL pad. If fault code continues, see page 16.

# OVEN USE

## 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 will automatically turn on during broil or a cleaning operation. When baking, the fan will automatically turn on at 300°F. The fan will automatically turn off when the unit has cooled.

## Oven Racks

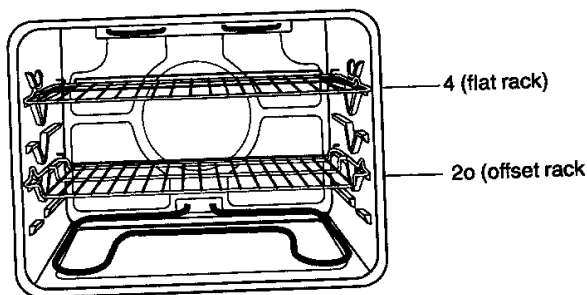
The two oven racks are designed with a lock-stop to keep racks from coming completely out of the oven. Do not attempt to change rack positions when the oven is hot.

The wall oven is equipped with one "flat" rack and one "offset" rack to offer greater flexibility in locating food in the oven. (Double wall oven: The lower oven is equipped with only one flat oven rack.)

**To remove:** Be sure rack is cool. Pull rack out to the "stop" position. Lift up on front of the rack and pull out.

**To replace:** Place rack on rack supports, tilt up and push toward rear of oven. Pull the rack out to the "stop" position to be sure rack is correctly replaced. Then return it to its normal position.

### RACK POSITIONS:



Rack Position 4o (offset rack on #4) : Most broiling.

Rack Position 3 : Most baked goods on cookie sheets, cakes (sheet and layer).

Rack Position 3o (offset rack on #3): Most baked goods on cookie sheets, frozen convenience foods, fresh fruit pie, cream pie, layer cakes, main dish souffle.

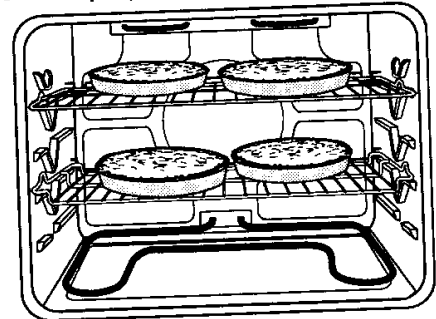
Rack Position 2 : Roasting small cuts of meat, cakes (tube, bundt or layer), frozen fruit pie, pie shell, large casseroles.

Rack Position 2o (offset rack on #2): Roasting small cuts of meat, loaves of bread, angel food cake.

Rack Position 1 : Large cuts of meat and large poultry, angel food cake, custard pie, loaves of bread, dessert souffle.

Multiple Rack Cooking: Two racks, use 2o and 4.

It is important that air can circulate freely within the oven and around the food. To help ensure this, place food in the center of the oven rack. Allow 1-1½ inches between the edge of the utensil(s) and the oven walls. If cooking on two racks, stagger the food to ensure proper air flow.



## Double Wall Oven

The Temperature Knob is used to set oven temperature. Be sure the indicator mark is in line with the exact temperature desired.

To operate the lower oven:

1. Turn the Lower Oven Knob to desired temperature.
2. When the oven indicator light cycles off, the oven is preheated to the selected temperature.
3. Place the food in the oven. The oven indicator light will cycle on and off throughout the baking process.
4. After baking, turn the Lower Oven Knob to the Off position.

(continued next page)

## Oven Operation

### Basic Instructions

1. Position oven racks.
2. Touch OVEN TEMP pad.
3. Touch ▲ or ▼ pad(s) for desired temperature.

To set oven for baking or roasting:

1. Place oven racks on proper rack positions.
2. Touch OVEN TEMP pad.  
Three dashes and BAKE indicator word will appear in the display.  
The display will return to the previous display if the oven temperature is not entered within 15 seconds.
3. To enter the oven temperature, touch ▲ or ▼ pad(s) until desired temperature is displayed.

First tap of an ▲ or ▼ pad will give 350°. The temperature can be set from 100° to 550°.

The oven will turn on within a few seconds. The indicator words ON and BAKE and 100° or the actual oven temperature, whichever is higher, will appear in the display.

The temperature in the display will increase in 5° increments until the oven reaches the preset temperature. A single beep will signal that the oven is preheated. Allow 8 to 12 minutes for the oven to preheat. (Note: Selecting a higher temperature than desired will not preheat the oven any faster and may affect baking results.)

4. Place food in the oven. Check food at the minimum cooking time. Cook longer if needed.
5. At the end of cooking, remove food and touch the CANCEL pad to cancel the operation. The current time of day will reappear in the display.

To recall the preset temperature during preheat, touch the OVEN TEMP pad.

To change the preset temperature, touch the OVEN TEMP pad and ▲ or ▼ pad(s) for the new temperature.

## Automatic Oven Cooking Feature

The Automatic Oven Cooking feature is used to turn the oven on and off at a preset time of day. This feature can be used for a conventional cook or a self-clean operation. See page 13 for instructions on delaying a self-clean operation.

The Automatic Oven Cooking feature will not operate unless the clock is functioning and is set at the correct time of day.

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

**Note Double Oven Owners:** The Automatic Oven Feature is only available in the upper oven.

### Basic Instructions

Example: Food is to cook for 2 hours and 30 minutes (2:30) at an oven temperature of 375°F. You wish the food to be cooked by 6 o'clock (6:00).

1. Touch OVEN TEMP pad.
2. Touch ▲ or ▼ pad(s) until 375° is displayed.
3. Press COOK TIME pad.
4. Touch ▲ pad until 2:30 (2 hours and 30 minutes) is displayed.
5. Touch STOP TIME pad.
6. Touch the ▲ pad until 6:00 (6 o'clock) is displayed.
7. The display will return to current Time of Day.

The oven will turn on at 3:30; will cook the food for 2 ½ hours at 375°F, and will automatically turn off at 6:00.

At the end of the programmed COOK TIME, four beeps will be heard and "End" will appear in the display. If oven is not cancelled, "End" will remain in the display and there will be one beep every minute for 1 hour.

**NOTE:** If you wish cooking to begin immediately, omit steps 5 and 6.

(continued next page.)

### To set oven for immediate start:

1. Touch OVEN TEMP pad.

Indicator word BAKE will flash and three dashes will be shown in the display.

2. Touch ▲ or ▼ pad(s) until desired oven temperature appears in the display.

Temperature shown will be 100° or the actual temperature, whichever is higher.

3. Touch COOK TIME pad.

Indicator words COOK TIME will flash and display will show "0HR:00".

4. Touch ▲ pad to enter cooking hours and minutes.

Hours are to left of colon and minutes to the right of colon. Cooking time can be set from 10 minutes to 11 hours and 55 minutes.

Cooking time selected will briefly show in the display and then time of day will return to the display.

5. At the end of the preset cooking time, the oven will shut off automatically, four beeps will be heard and "End" will appear in the display. The beeps will continue at one beep per minute for one hour or until the CANCEL pad is touched.

If food is not removed, the retained heat will continue to cook the food.

### To set oven for delayed start:

1. Touch OVEN TEMP pad.

2. Touch ▲ or ▼ pad(s) until desired oven temperature appears in the display.

3. Touch COOK TIME pad.

4. Touch ▲ pad to enter cooking hours and minutes.

5. Touch STOP TIME pad.

Indicator words STOP TIME will flash. Display will show the calculated stop time based on current time of day and cook time.

6. Touch ▲ pad to enter desired stop time.

The stop time will appear briefly in the display.

After four seconds, the display will return to current time of day and DELAYED TIME and BAKE Indicator words will appear in the display.

7. At the end of the delayed period, the DELAY indicator word will go off, ON will appear in the display and the oven will begin to heat.

100° or the current oven temperature, whichever is higher will be shown.

8. At the end of the preset cooking time, the oven will shut off automatically, four beeps will be heard and "End" will appear in the display. The beeps will continue at one beep per minute for one hour or until the CANCEL pad is touched.

If food is not removed, the retained heat will continue to cook the food.

## Additional Information

If you delay more than 15 seconds between touching a function pad and the ▲ or ▼ pad, the oven is not set and display will return to previous display.

**To recall** the time function program, just touch the appropriate time pad.

**To cancel** timed function only, hold COOK TIME pad for four seconds. This will only cancel cook time and stop time, not programmed bake mode.



## Baking Tips

Use a **reliable recipe** and accurately measure fresh ingredients. **Carefully follow directions** for oven temperature and cooking time. Preheat oven if recommended. For baked foods that rise and for richer browning, a preheated oven is better. Preheating takes from 8 to 12 minutes; place food in oven after preheat beep.

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

- \* When using two racks for baking, allow enough space between the racks for proper air circulation. Browning and cooking results will be affected if air flow is blocked.

**Cookware 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. For optimum baking results, bake cookies and biscuits on a **flat** cookie sheet without sides. If the pan has sides, such as a jelly roll pan, browning may not be even.
- \* The best size for a cookie sheet is 14" x 12".
- \* **Dark metal, glass, enameled or dull pans** absorb heat, produce darker browning and a crisper crust.

- \* 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.

**Allow hot air to flow freely through the oven** for optimum baking results. Improper placement of pans in the oven will block air flow and may result in uneven browning. For optimum browning and even cooking results:

- \* Do not crowd a rack with pans. Never place more than one cookie sheet, one 13x9x2-inch cake pan or two 9-inch round cake pans on one rack.
- \* Stagger pans when baking on two racks so one pan is not directly over another pan. (See page 5.)
- \* Allow about 1 to 1½ inches between the pans or between the pan and the oven walls or door.

**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 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.

Frozen pies in shiny aluminum pans should be baked on a cookie sheet on rack 2 or be removed to a dull or glass pan.

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## 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. Place the roasting pan on either of the two lowest rack positions.

Use tender cuts of meat weighing three pounds or more. Some good choices are: Beef rib, ribeye, top round, high quality tip and rump roast, pork loin roast, and cured or smoked hams.

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

Place the meat fat side up on a rack in a shallow roasting pan. Placing the meat on a rack holds it out of the drippings, thus allowing better heat circulation for even cooking. As the fat on top of the roast melts, the meat is basted naturally, eliminating the need for additional basting.

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

For turkey and large poultry products, insert the tip of the thermometer into the thickest part of the inner thigh.

For best results in roasting poultry, thaw completely. Due to the structure of poultry, partially thawed poultry will cook unevenly.

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

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

# Common Baking Problems And Why They Happen

PROBLEM	CAUSE	PROBLEM	CAUSE
Cakes are uneven	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.	Cakes don't brown on top.	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.
Cake high in middle	Temperature set too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls. Incorrect rack position.	Excessive shrinkage.	Too little leavening. Overmixing. Pan too large. Temperature set too high. Baking time too long. Pans too close to each other or oven walls.
Cake falls	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.	Uneven texture.	Too much liquid. Undermixing. Temperature set too low. Baking time too short.
Cakes, cookies, biscuits don't brown evenly.	Incorrect rack position. Oven door not closed properly. Door gasket not sealing properly. Incorrect use of aluminum foil. Oven not preheated. Pans darkened, dented or warped.	Cakes have tunnels.	Not enough shortening. Too much baking powder. Overmixing or at too high a speed. Temperature set too high.
		Cakes crack on top.	Batter overmixed. Temperature set too high. Too much leavening. Incorrect rack position.
		Cake not done in middle.	Temperature set too high. Pan too small. Baking time too short.
		<b>If additional ingredients were added to mix or recipe, expect cooking time to increase.</b>	
Cakes, cookies, biscuits too brown on bottom.	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.)	Pie crust edges too brown.	Temperature set too high. Pans touching each other or oven walls. Edges of crust too thin.
		Pies don't brown on bottom.	Used shiny metal pans. Temperature set too low. Incorrect rack position.
		Pies have soaked crust.	Temperature too low at start of baking. Filling too juicy. Used shiny metal pans.
		<b>For optimum results, bake on one rack. If baking cakes on two racks, stagger pans so one is not directly above another.</b>	
		<b>Follow cookware manufacturer's instructions for oven temperature. Glassware and dark cookware such as Ecco's Baker's Secret require lowering the oven temperature by 25°.</b>	

## 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.

### 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 the pan below. For easier clean up, the broiler pan can be lined 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. Salt after cooking.

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.

### To set upper oven to broil:

1. Position oven rack on rack position as suggested on chart
2. Touch BROIL pad.
  - Indicator Word BROIL will flash and display will show three dashes.
3. Touch ▲ or ▼ pad(s).
  - The first touch of an ▲ or ▼ pad will enter "HI" in the display.
  - The oven has a variable broil feature which means a lower temperature can be selected. Touch ▼ pad if a lower temperature is desired.
4. Preheat broil element 2 to 3 minutes. When broil element is red, place food in the oven.
5. Oven door must be left open at the broil stop position. Turn meat once about halfway through cooking.
6. Touch CANCEL pad to turn off oven when food is cooked.

Use HI BROIL for most broil operations. Use variable broil for delicate and long term items

**Note Double Oven Owners:** Broiling is a feature of the upper oven only.

## Broiling Chart

TYPE OF MEAT	BROIL SETTING	RACK POSITION*	DONENESS	TOTAL TIME (MINUTES)**
BACON	HI	#4 Offset Rack	Well	3 to 4
BEEF STEAKS 1" thick	HI	#4 Offset Rack #4 Offset Rack	Medium Well	15 to 18 18 to 21
CHICKEN Breast Halves (bone-in)	HI	#3 Flat Rack	Well	20 to 25
FISH STEAK Fresh	HI	#4 Offset Rack	Flaky	8 to 10
GROUND BEEF PATTIES ¾" thick	HI	#4 Offset Rack	Medium Well	8 to 9 10-11
HAM SLICE, fully cooked	HI	#4 Offset Rack	Heated (140°F)	6 to 7
PORK CHOPS ½" thick 1" thick	HI HI	#4 Offset Rack #3 Flat Rack	Well Well	12 to 13 19 to 23

\* The top rack position is position #4.

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

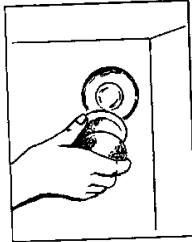
# MAINTENANCE

## Oven Light

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

To turn on the oven light, push the rocker switch located on the control panel. **Note:** The oven light does not turn on during a clean cycle.

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



Replace with 40 watt oven rated appliance bulb. Bulb with brass base is recommended to prevent fusing of bulb into socket. Replace bulb cover and reconnect power to oven. Reset clock.

## Oven Door

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

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

# SELF-CLEAN OVEN

The self-clean oven uses temperatures above normal cooking temperatures to automatically clean the oven interior.

It is normal for the appliance to become hot during a clean cycle. Therefore, do not touch the oven vent, oven door or oven window as these areas become warm or hot during a clean cycle.

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

Note: The lower oven for the Double Wall Oven model is a manual or standard clean porcelain oven. See Care and Cleaning Chart on page 14 for cleaning instructions.

## Basic Instructions

1. Close oven door.
2. Touch CLEAN pad.
3. Touch ▲ or ▼ pad to enter desired cleaning time.

### Before Self-Cleaning

Remove all pans and the oven racks from the oven. The racks will discolor and may not slide easily after a clean cycle.

Turn off oven light before self-cleaning.

Clean center front of oven and door near opening in door gasket, porcelain oven door liner (area outside of gasket) and oven front frame with hot water and detergent, non-abrasive cleansers or soap filled steel wool pads. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

Do not use oven cleaners or oven liner protective coatings of any kind on the self-clean oven finish or around any part of the oven.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking and flare-ups during the clean cycle.

Wipe up acid spillovers such as lemon juice, tomato sauce or milk-based sauces and sugary spillovers. Porcelain enamel is acid resistant, not acid proof. The porcelain finish may discolor if acid spills are not wiped up immediately.

To prevent damage, do not clean, rub or apply water to the gasket on the oven door. The gasket is designed to seal in heat during the clean cycle. Rubbing or cleaning will damage the gasket and may affect the seal.

### During Self-Cleaning

The oven will automatically begin to heat to cleaning temperatures, when the CLEAN pad is pressed and the door locks.

A fan will automatically turn on during the self-clean cycle.

To prevent damage to the door, do not force the door open when the LOCK indicator word is displayed.

A slight odor may be detected, and if an oven is heavily soiled, some smoke may be visible. Some smoke and odor during the cleaning process is a normal occurrence. Since the oven is vented under the control panel, vapors, moisture, etc. may be seen coming from this area.

As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.

During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.

### After Self-Cleaning

About one hour after the end of the clean cycle, the door will unlock and the LOCK indicator word will turn off. At this point, the door can be opened.

The cooling fan will remain on until the oven has cooled down.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. Increase the cleaning time for future cleanings or clean more frequently. The soil will be removed during the next clean cycle.

If the oven racks do not slide smoothly after a clean cycle, wipe underside of rack edges with a small amount of vegetable oil or buff with a Scotch-Brite scour pad to restore ease of movement.

**To set oven for a self-clean cycle:**

1. Remove oven racks and close the oven door.
2. Touch the CLEAN pad.
  - Indicator words CLEAN TIME will flash and display will show “\_ HR : \_ \_”.
3. Touch ▲ or ▼ pad(s) to select cleaning time.
  - The first touch of the ▲ or ▼ pad will give you 3 hours of cleaning time.
  - The cleaning time can be varied: Set “2:00” for light soil or “4:00” for heavy soil.
  - If more than fifteen seconds elapse between touching the CLEAN pad and the ▲ or ▼ pad, the oven is not set and time of day will automatically return to the display.
  - After selecting the desired cleaning time, the display will return to time of day, and the cooling fan will come on when the door is locked.

Indicator word CLEAN will remain and ON will appear and cycle with the elements to maintain the clean temperature.

4. Press CLOCK pad and the current time of day will reappear in the display. CLEAN and ON will remain in the display to show that the oven is in a clean cycle.

About one hour after the clean cycle ends, the LOCK Indicator word will turn off and the oven door can be opened.

The oven door and door lock lever will be damaged if the oven door is forced to open when the LOCK Indicator word is still displayed.

**To delay the start of a clean cycle:**

1. Remove oven racks and close the oven door.
2. Touch CLEAN pad.
3. Touch ▲ or ▼ pad(s) to select cleaning time.
4. Touch STOP TIME pad . STOP TIME will flash in the display and the calculated stop time will appear.
5. Touch the ▲ pad to enter new stop time.
  - A stop time can only be accepted for later in the day.
  - After showing the stop time in the display, Time of Day and the word DELAY will appear in the display.
  - When oven begins to clean, DELAY will go off and the display will show the indicator words CLEAN and ON.
6. CLEAN DELAY will appear in the display to show the the oven is set for a delayed clean operation.
7. At the end of a cycle, Indicator words CLEAN and ON will go off.
  - The indicator word LOCK and the cooling fan will remain on until the oven has cooled down and the door has unlocked.

**To interrupt or cancel clean cycle:**

1. Push CANCEL pad.
2. Depending on the length of the self-clean, it may take up to 45 minutes for the oven to cool down, the door to unlock and the cooling fan to turn off.

If the LOCK Indicator word is not displayed the oven door can be unlocked and opened.

When the CLEAN PAD is touched, a fan comes on. If this fan is not operating, the oven will go through the cleaning process at a reduced oven temperature and the oven will not clean effectively. If the fan does not operate, contact your authorized service technician.

# CARE AND CLEANING CHART

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 (BonAmi, Cameo, Soft Scrub, Comet or Ajax); mild liquid sprays (Fantastik, Formula 409); glass cleaners (Windex, Glass Plus, Cinch); non-abrasive scouring pad (Tuffly). 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 <i>Be sure all parts are cool before cleaning. Be sure all parts are properly replaced after cleaning.</i>
<b>Baked enamel:</b> Oven door	Soap & water. Glass cleaner.	Use a dry paper towel or cloth to wipe up spills, especially acid 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.
<b>Glass:</b> Oven window	Soap & water. Glass cleaner.	Wash with soap 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.
<b>Metal finishes and trim</b>	Soap & water.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use oven cleaners, abrasive or caustic agents. They will damage the finish.
<b>Oven Elements</b>		Elements are self-cleaning. Soil will burn off as elements are used. Do not spray oven cleaner on elements, electrical hook up or connection.
<b>Oven racks</b>	Soap & water. Cleansing powders. Soap filled scouring pad.	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry. Racks will permanently discolor if left in the oven during a self-clean operation.
<b>Plastic finishes:</b> Door handle, trim, knobs, control panel	Soap & water.	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 paper towels dampened with soapy water, rinse, and dry.
<b>Porcelain enamel:</b> See pages 12 and 13 for self-clean oven.  Lower oven of double oven models is a non self-clean porcelain oven. Follow instructions in this chart.	Mild abrasives cleansers, detergent or soap & water, household ammonia. Cleansing powders and non-abrasive nylon or plastic pads.  Oven Cleaner	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 acid 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 or in the self-clean oven.  Oven cleaner can be used on the lower oven of the double wall oven. Household ammonia may be used to loosen soil by placing ½ cup of household ammonia in a glass dish on an oven rack in a closed, cold oven overnight. Do not use oven cleaner on the upper oven as this is a self-clean oven.  To remove difficult stains, use an oven cleaner such as Easy-Off on oven liner. Follow oven cleaner directions. Do not spray electrical controls, temperature sensing bulb, door gasket or exterior oven. Remove oven racks before spraying with oven cleaner.

# BEFORE YOU CALL FOR SERVICE

Check these points if . . .

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

- Are any house fuses blown or circuit breakers tripped?
- Has the power supply to the home been interrupted?
- Are the oven controls properly set?
- Was the electronic control correctly set?
- Is the oven set for automatic oven cooking?

## Food not baking or cooking correctly

- Are the oven racks properly placed for baking?
- Have you used aluminum foil correctly?
- Was the oven preheated as recommended?
- Are the controls properly set?
- Is there 1-1½ inches of space between the pans and two inches between the pans and the oven walls?
- Are the oven and oven racks level?
- Was good cookware/bakeware of the proper size used?
- Was the oven vent covered or blocked?
- Are you using a tested recipe from a reliable source?

## Baking results differ from previous oven

- Oven thermostat calibration may differ between old and new oven. The new oven thermostat may be more accurate than the one on your previous oven. Follow a reliable recipe and review baking information on pages 8 to 9. If you still feel the oven temperature is incorrect, see page 16 for information on adjusting the oven thermostat.

## Food does not broil correctly

- Was the control set properly for broiling? (See p. 10.)
- Was the proper rack position used? (See p. 5.)
- Did you allow time for the broil element to preheat?
- Voltage into house may be low.

## Oven light does not operate

- Is the bulb loose or burned out?
- Is the light switch in the On position?
- Is the oven set for self-clean? Oven light does not work during self-clean.

## Oven will not self-clean

- Is the self-clean control set properly? (See pp. 12-13.)
- Is the oven set for a delayed clean operation?
- Was the oven heavily soiled?

## Oven door will not unlock

- Has the self-clean cycle been completed for at least one hour?
- Is electric current coming into the oven?

## “F” plus a number appears in the display

- This is a fault code. See page 16.

## If the cooling fan continues to operate after the oven has been turned off:

- This is normal and the fan will automatically shut off when the oven is cooled.

## If a fan is heard while using the bake mode:

- This is the cooling fan and is normal. The fan will continue to run after use until the oven cools.



# SERVICE INFORMATION

## Explanation of Fault Codes

Your appliance is equipped with an electronic control featuring built-in, self-diagnostic software. This software continuously monitors the control to insure safe and proper operation. If the software should detect a questionable situation, a FAULT CODE (F plus a number) will appear in the display and continuous beeps may sound.

## If A Fault Code Appears

A fault code indicates that there may be a functional error. As a safety precaution, the control will automatically cancel the program. Follow instructions below to determine if service is required.

## During Normal Oven Cooking

If a fault code appears in the display and continuous beeps sound, touch the CANCEL pad. Then, reprogram the cooking operation.

If the fault code reappears in the display, disconnect power to the oven and call an authorized service technician. Do not use the oven until the control has been serviced.

## Adjusting Oven Temperature

Your new appliance has been factory tested for oven temperature accuracy. Even though your oven has been tested, you may find that the cooking results with your new oven are different from your previous oven.

The oven temperature can be adjusted if all oven temperatures are too low or too high and the length of time to cook all foods is too long or too short.

Do not adjust the temperature if only one or two items are not baking properly.

Note Double Oven Owners: Only the upper oven temperature can be adjusted as described below.

To adjust the thermostat:

1. Touch OVEN TEMP pad.
2. Press and hold the ▲ pad until 500° or higher appears in the display.
3. Touch and hold the OVEN TEMP pad for six seconds until "00" appears in the display.
4. Touch the ▲ or ▼ pad(s) to enter the desired offset temperature. The oven temperature can be increased up to 35° or reduced by as much as 35° (-35°) in 5° increments.

Four seconds later, the display will return to current time of day.

Important: The oven should be adjusted only 10° and the oven should be tested. We recommend baking two 9" yellow layer cakes using a purchased box mix. If the oven temperature is still too low or too high, repeat the procedure described above.

It is not necessary to readjust the oven temperature if there is a power interruption.

This adjustment will not affect broil or clean temperatures.

# SERVICE INFORMATION

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

## How To Obtain Service

If your appliance should require service or replacement parts, contact your Dealer or authorized service technician. Use only genuine factory parts if replacement parts are necessary. Consult the Yellow Pages in your telephone directory under appliance for the authorized service center nearest you. Be sure to include your name, address and phone number, along with the model and serial numbers of the appliance. (See inside front cover for location of your model and serial numbers.)

If you are not satisfied with the local response to your service requirements, call or write Magic Chef Customer Assistance, c/o Maytag Customer Service, P.O. Box 2370, S.E., Cleveland, TN 37320-2370, 1-800-688-1120. Include or have available the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the appliance, the date of purchase and details concerning your problem.

If you do not receive satisfactory service, you may contact the Major Appliance Consumer Action Program by letter. Include your name, address and telephone number, as well as the model and serial numbers of the appliance.

Major Appliance Consumer Action Program  
20 North Wacker Drive  
Chicago, IL 60606

MACAP (Major Appliance Consumer Action Program) is an independent agency sponsored by three trade associations as a court of appeals on consumer complaints which have not been resolved satisfactorily within a reasonable period of time.

# COOKING APPLIANCE WARRANTY

## ONE YEAR - FULL WARRANTY

Magic Chef will repair or replace, without charge, any part of your appliance which has a defect in material or workmanship during the first year after the date of the original installation. This warranty extends to any owner during the one year warranty period when the appliance is located in the United States or Canada.

## LIMITED FIVE YEAR WARRANTY

On microwave ovens for an additional four year period beyond the first year of the general coverage of this warranty, Magic Chef will repair or replace, at its option, any magnetron tube which has failed as a result of defective workmanship or material. This part must be installed by a qualified person. Any labor charge required for replacement is not covered by this warranty.

## WHAT IS NOT COVERED BY THESE TWO 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 Magic Chef Customer Service, 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 consumer 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

The following information is required when requesting warranty service

- Your name, address and telephone number.
- The model and serial numbers of your appliance.
- A clear description of the problem.
- The name and address of your dealer or servicer.
- The purchase date of your appliance.

Contact the dealer from whom you purchased the appliance or any authorized servicer to receive warranty service under these warranties. To locate an authorized service company in your area, contact your dealer, or call Magic Chef Customer Assistance. Should you not receive satisfactory warranty service from your local servicer, contact:

Magic Chef Customer Assistance  
c/o Maytag Customer Service  
P.O. Box 2370  
Cleveland, TN 37320-2370  
1-800-688-1120

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

The two warranties described above are the only written or expressed warranties given by Magic Chef. No one is authorized to increase, alter, or enlarge Magic Chef's responsibilities or obligations under these two warranties. These two warranties give you specific legal rights, and you may also have other rights which vary from state to state.