



MANUAL CLEAN 20" ELECTRIC RANGE USER'S GUIDE

Keep These Instructions For Future Reference

A FEW WORDS TO THE NEW OWNER:

Congratulations on your choice of a Maytag electric range. This unique Maytag cooking appliance has been designed and manufactured to provide you with many years of enjoyable cooking.

Cooking appliances have changed considerably over the years. Customer conveniences and safety features have

dramatically altered the way we cook today. It is therefore very important to understand how your new range operates before you begin using it.

We have prepared this booklet to insure you get the most from your new Maytag. Please take the time to carefully look through these instructions prior to cooking for the first time.

TABLE OF CONTENTS

Basic Range Safety Precautions	2	Precautions & Hints For Successful Roasting, Roasting Guide	11
Child Safety	2	Precautions & Hints For Successful Broiling, Broil Chart	12
Surface Cooking Safety Precautions & Hints	3	Care Information	13
Oven Cooking Safety Precautions & Hints	4	Oven	13
Basic Range Safety Precautions	4	Standard Porcelain Enamel Oven,	13
General Safety Precautions & Hints For Cooking Utensils	5	Commercial Oven Cleaner, Broiler Tray & Pan, Oven Racks, Lower Storage Drawer,	13
Getting Acquainted With Your New Range	6	Leveling Legs	14
Basic Information on Surface Cooking	6	General Cleaning Chart	15
Surface Element Control Knobs, Suggested Heat Setting Chart	7	Troubleshooting Chart	16
Basic Information on Oven Cooking & Broiling, Oven Temperature Control, Oven Set Control	8	Service Information	17
Oven Vent,	8	How to Obtain Service	17
Oven Indicator Light	8	Location of Data Plate	17
Precautions & Hints For Successful Baking, Oven Racks	9	Warranty	18
Common Baking Problems & Why They Happen	10		

Copy Your Model and Serial Numbers Here:

If you have a question, or need service, have this information ready:

1. Complete Model and Serial Numbers from the nameplate. (See Page 17 for location.)
2. Purchase or installation date from your sales slip.

Copy this information in these spaces. Keep this book, your warranty, and the sales slip together in a handy place.

_____	MODEL NUMBER
_____	SERIAL NUMBER
_____	PURCHASE/INSTALLATION DATE
_____	SERVICE COMPANY AND PHONE NUMBER

IMPORTANT SAFEGUARDS

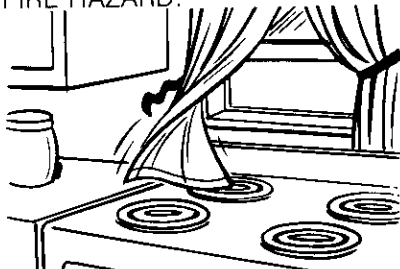
Read All Instructions Before Using This Range

BASIC RANGE SAFETY PRECAUTIONS

1. Do not store combustible materials, gasoline or other flammable vapors and liquids near a range.



2. If a range is installed near a window, proper precautions should be taken to prevent curtains from blowing over elements creating a FIRE HAZARD.



3. The range should not be used as a space heater to heat or warm a room. This instruction is based on safety considerations, to prevent potential hazards and to prevent damage to the range.



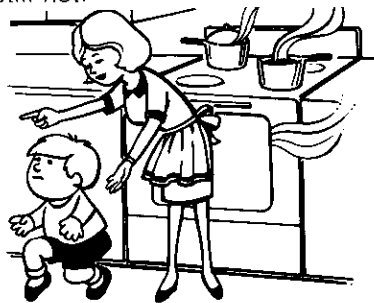
4. The back of the range and the oven vent area become **TOO HOT TO TOUCH** when the oven is in use. **BE SURE ALL RANGE PARTS ARE COOL BEFORE TOUCHING OR**

CLEANING. Keep range clean. If grease or spillovers are allowed to accumulate, they **MAY IGNITE.**

CHILD SAFETY

Children should be taught good safety practices to prevent possible injury. Listed below are some basic practices which we recommend that you read and follow for safe use of your new cooking appliance.

1. Never leave children alone or unsupervised near your cooking appliance when it is in operation or still hot.



2. Children should not be allowed to sit or stand on any part of your cooking appliance.
3. Children must be taught that your cooking appliance and the utensils used with it can be hot.
4. Children must be taught that your cooking appliance is not a toy and they should not be allowed to play with the controls.
5. Always allow hot utensils to cool in a safe place out of the reach of small children.
6. **CAUTION:** Do not store colorful items or items of interest to children in cabinets above your cooking appliance or on top of it. Children climbing to reach such items can be seriously injured.



SAFETY PRECAUTIONS

SURFACE COOKING SAFETY PRECAUTIONS AND HINTS

1. To eliminate the hazard of reaching over hot surface elements, cabinet storage space should not be provided over a range.

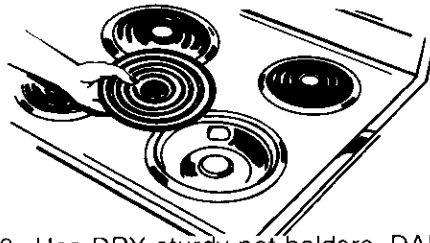
TEMPERATURES IN STORAGE AREA ABOVE THE RANGE MAY BE UNSAFE FOR STORAGE OF SOME TYPES OF MATERIALS SUCH AS VOLATILE LIQUIDS OR AEROSOL SPRAYS.

If cabinet storage is to be provided, reduce the hazard by installing a range hood under the cabinet. The hood should project a minimum of six inches beyond the bottom of the cabinet.

2. Use caution when wearing garments made of flammable material to AVOID CLOTHING FIRES. Loose fitting or hanging apparel should never be worn while using the range. Clothes may ignite or catch on utensil handles.



3. FLAMMABLE MATERIALS should not be stored in an oven or near the surface element.
4. BE SURE ALL RANGE PARTS ARE COOL BEFORE TOUCHING OR CLEANING THEM.
5. Never leave a cooking operation unattended when using a high heat setting. Boilovers cause smoking and greasy spillovers MAY IGNITE.
6. Removable surface elements should *never* be immersed or soaked in water.
7. Be sure reflector pans are in place. Absence of these pans during cooking may subject wiring or component parts underneath the cooktop to damage.



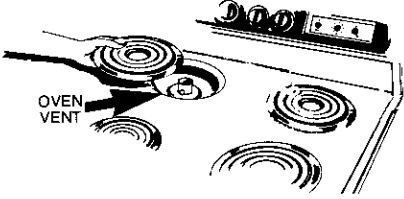
8. Use DRY sturdy pot holders. DAMP POT HOLDERS MAY CAUSE BURNS FROM STEAM. Dish towels or other substitutes are not recommended for they may trail across hot surface elements and ignite or get caught on range parts.
9. HOT GREASE IS FLAMMABLE. Avoid letting grease deposits collect around range, range hood or in vent fan. Do not leave can of drippings around range. Let quantities of hot fat, used for deep fat frying, cool before attempting to move or handle.

In the event of a grease fire, do not attempt to move pan. Turn surface element off and cover pan to extinguish flame. DO NOT DOUSE FLAME WITH WATER. Use a dry chemical type fire extinguisher, if available, or sprinkle heavily with baking soda.
10. Clean ventilator frequently to prevent grease from accumulating on hood or filter and to avoid grease fires. Avoid placing flaming food under hood when hood is operating. The fan will spread the flames. In the presence of flaming foods or flames from any source, turn off before extinguishing flames.
11. Protective Liners — Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a shock or fire hazard.
12. Glazed Cooking Utensils — If glass, ceramic, earthenware or glazed utensils are used either for oven or surface cooking, check and follow manufacturer's recommended use or limitations for such utensils.

SAFETY PRECAUTIONS

OVEN COOKING SAFETY PRECAUTIONS AND HINTS

1. Do not use the oven as a storage area.
2. Do not cover or obstruct oven vent located under left rear surface element and reflector pan.



3. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
4. Never reach directly into a hot oven to add or remove cooking utensils. Rather use DRY sturdy pot holders and pull oven rack out before adding or removing utensils. Do not use DAMP pot holders because they can cause steam burns. Dish towels or other substitutes are not recommended as they may get caught on range parts or ignite.
5. Always place oven racks in the desired location while the oven is cool. If the rack must be moved while oven is hot, do not let pot holders contact the hot element in the oven. As a precaution against touching oven walls, pull shelves out to first stop when lifting heavy foods.
6. DO NOT HEAT AN UNOPENED GLASS OR METAL CONTAINER IN THE OVEN. Pressure buildup in the container may cause it to burst and result in serious personal harm or damage to the range.

HEATING ELEMENTS

DO NOT TOUCH SURFACE OR OVEN ELEMENTS. The elements may be hot even though they are dark in color. Areas near the surface elements or oven interior become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable

materials contact the elements, areas near the surface elements, oven walls or oven vent until these areas have had sufficient time to cool.

SURFACE ELEMENTS

Surface elements are self cleaning. Do not immerse elements in water. When element is turned on, it will cycle on and off to maintain the heat setting.

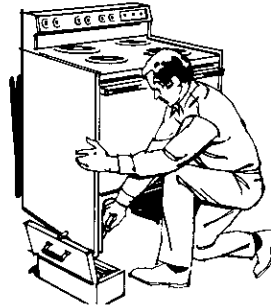
To remove: Raise element WHEN COOL and carefully pull out and away from the receptacle.

To replace: Insert the terminals on the element into the receptacle. Gently lift up on outer edge of element while guiding terminals into receptacle. Gently press down on outer edge of element until element sits level on drip bowl.

Be sure drip bowl and chrome trim ring are properly installed. Notch in trim ring should be centered over the screw securing the receptacle to the maintop. If trim ring rests on this screw, the trim ring and drip bowl will "rock".

BASIC RANGE SAFETY PRECAUTIONS INSTALLATION

The installation, adjustment and service of this range must be performed by a qualified installer or technician to insure proper operation and avoid possible damage or injury.



CLEARANCES

Be sure installer has observed all instructions for minimum clearances to any combustible surfaces as listed in

SAFETY PRECAUTIONS

the installation instructions. These should be in accordance with local and national fire codes.

GROUNDING

Before using this appliance, it must be properly grounded in accordance with the installation instructions in order to avoid possible electrical shock.

VENTING

Never block oven vent located under right rear surface element and reflector pan. Blockage of the vent prevents proper oven air circulation and affects baking results.

CIRCUIT BREAKER OR FUSE

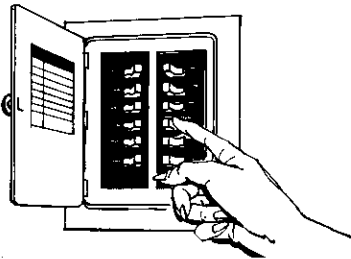
Locate and mark range fuse or circuit breaker.

SERVICING

ALWAYS DISCONNECT range at main fuse or circuit breaker before servicing. Do not repair or replace any part of this range unless specifically recommended in this book. All other servicing must be referred to a qualified service technician.

RANGE LOCATION

When cooking, some parts of your range become warm or hot. Consider this when locating range in the kitchen. If range is installed near a window, proper precautions should be taken to prevent curtains from blowing over surface burners creating a FIRE HAZARD.



GENERAL SAFETY PRECAUTIONS AND HINTS FOR COOKING UTENSILS

Choose pots and pans that are easily grasped with handles that stay cool. Avoid using pans that are unstable, warped or easily tipped. If pan handles

twist and cannot be tightened, discard such pans. Pans that are too heavy to remove easily when filled with food may also be a hazard.

Be sure utensils are large enough to properly contain food and avoid boilovers. Pan size is especially important when deep fat frying. Be certain pan is large enough to accommodate volume of food that is to be added and for the bubble action of fat. Never leave a deep fat frying operation unattended.

Always turn pan handles to the side or back of the range not out into the room where they are easily hit or reached by small children.



Plastics

Many plastics are affected by heat. Keep plastics away from parts of your cooking appliance that may become warm or hot.

Browning Bags

Follow manufacturers' directions for cooking bags or browning bags.

Aluminum Foil

Use aluminum foil only as instructed in this booklet. Improper use may cause damage to your cooking appliance and may affect cooking results. (See page 9).

Aerosol Sprays

Many aerosol-type spray cans are explosive when exposed to heat and may be highly flammable. Avoid their use or storage near a hot appliance. Do not use aerosol products in or near your cooking appliance. If used frequently over a period of time, ingredients in some aerosols may cause parts of your appliance to rust or corrode.

GETTING ACQUAINTED WITH YOUR NEW RANGE

BASIC INFORMATION ON SURFACE COOKING

THESE SUGGESTIONS ARE OFFERED FOR OPTIMUM COOKING RESULTS AND EFFICIENT USE OF THE SURFACE UNIT.

- Fit the size of the pan to the size of the element. Utensils should not be any more than two inches larger than the element. Surface elements are raised above the porcelain-enamel cooktop to allow air circulation and prevent enamel crazing. Utensils which extend more than 2" beyond the element, curve down or touch the porcelain-enamel top may cause heat to build up around the element and cause damage to the enamel finish.
- Select sturdy utensils with tight fitting covers. Use flat bottom pans that make good contact with the element. Warped pans that don't make good contact with the element result in uneven cooking and waste energy.
- Always place a utensil on the surface element before turning element on.
- Stainless steel, porcelain, enamelware, glass, glass ceramic and Teflon®-coated utensils designed for surface cooking usually heat slowly and conduct heat poorly if selected heat setting is too high. If a high setting is used, food will cook unevenly, scorch or burn. Aluminum utensils conduct heat more evenly; therefore, a slightly higher setting can be used when cooking in an aluminum utensil but use a lower setting if the utensil is Teflon®-coated.

- Use a higher heat setting to bring liquid to a boil or to begin cooking. Then REDUCE to a lower setting to continue the cooking operation. Never leave food unattended on a high setting. Never let a pan boil dry for this could damage the utensil and the range.
- Food will not cook any faster when a higher heat setting is used than that needed to maintain a gentle boil. Remember water boils at the same temperature whether boiling gently or vigorously. If higher setting is used, excessive spattering will occur and food may burn on the bottom before it is completely cooked.

SURFACE ELEMENT CONTROL KNOBS

Your range is equipped with control knobs that provide an infinite choice of heat settings from LOW (1) to HIGH (7). The knob can be set on any of the numbered settings or between the numbered settings.

To operate the control: Push in and turn knob in either direction to the desired setting. A red signal light will turn on to indicate that one or more of the surface elements are on.



GETTING ACQUAINTED WITH YOUR RANGE

SUGGESTED HEAT SETTING CHART

HEAT SETTING		TYPE OF COOKING OPERATION
High	7	To bring liquid to a boil, blanch, melt fat, preheat skillet, bring up pressure in pressure cooker. NOTE: Follow instructions in pressure cooker Use and Care Book for complete cooking directions. ALWAYS REDUCE to a lower heat setting when liquids boil or food begins to cook.
	6	To brown or sear meat, heat fat for deep fat frying, scald for fast sauteing or frying.
	5	To maintain fast boil for large amounts of liquids, for slower frying or sauteing.
Medium	4	To maintain slow boil for large amounts of liquids, to continue cooking uncovered foods, for most frying operations, deep fat frying, or scalding.
	3	To continue cooking uncovered foods, maintain boil, stew, braise, steam.
	2	To maintain boil, poach, steam or simmer.
Low	1	To keep foods warm before serving, poach or simmer.

GETTING ACQUAINTED WITH YOUR RANGE

BASIC INFORMATION ON OVEN COOKING AND BROILING

OVEN CHARACTERISTICS

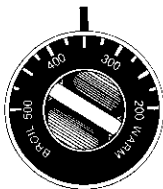
Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your old range may need to be altered slightly with your new range. Please expect some differences with this new range.

PREHEATING

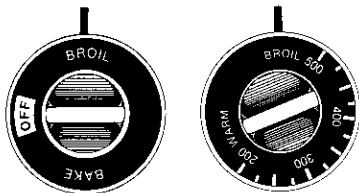
Preheating is necessary for baking and some broiling operations; it is not necessary to preheat the oven for broiling or roasting. To preheat, turn the Oven Temperature Control to the desired temperature and the Oven Set Control to the desired setting. Do not select a higher temperature, for the oven will not preheat any faster. Allow 10-15 minutes for the oven to heat before placing food in the oven. When the Oven Control is set to the desired temperature, the indicator light will come on. When the light goes out, the oven has reached the correct temperature.

OVEN TEMPERATURE CONTROL

The Oven Temperature Control is marked in increments of 100°F. with marks in between representing 25° intervals. The dial shown is set for 350°F.

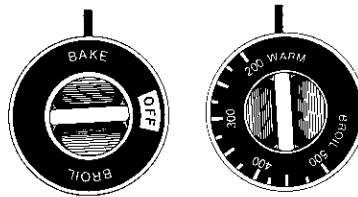


To BROIL, turn the knob to Broil as shown. (the Oven Set Control must also be set to Broil, see below).



When keeping food warm set the Oven Temp Control as shown.

This setting may also be used to warm plates or serving dishes.



OVEN SET CONTROL

This control works together with the Oven Temperature Control. The Oven Set Control selects the type of operation and the Oven Temperature Control selects the oven temperature. The Oven Set Control has the following settings:

Bake — Use this selection for baking, roasting or preheating.

Broil — Use this selection *only* for broiling.

Note: Oven Temperature Control must also be set to broiling temperature.

The upper element will be on at full power. The lower element will not be on.

Note: Poor cooking results will occur if the Oven Set Control is left in this position for baking or roasting.

Off — The Oven Set Control should be in this position anytime the oven is not in use.

OVEN INDICATOR LIGHT

The oven indicator light will come on when the Oven Set Control is set on Bake or Broil. It will cycle off and on with the oven elements.

OVEN VENT

The oven vent is located under the left rear surface element and reflector pan. When the oven is in use, this area may feel warm or hot to the touch. The element can be used for surface cooking. To prevent baking problems, do not block the vent opening with aluminum foil or other materials.

GETTING ACQUAINTED WITH YOUR RANGE

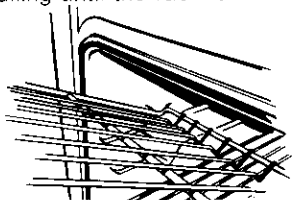
PRECAUTIONS AND HINTS FOR SUCCESSFUL BAKING

OVEN RACKS

Arrange oven racks in the correct positions BEFORE the oven is turned on. If using only one rack, position rack so the food is near the center of the oven. If using both racks, allow three to four inches between racks.

The racks should be arranged so they divide the oven in thirds. For single rack baking of cakes, cookies or biscuits, use baking rack position 2 or 3 depending on browning results. For two rack baking, (four layer cakes, or two sheets of cookies) use rack position 1 and 3. Note: The top position is position 1.

All ovens are equipped with two oven racks with safety "lock-stop" positions. To remove rack, pull out to stop position, tilt up and continue pulling until the rack is released.



To replace rack, place rack on rack supports, tilt up and push to rear of oven. Pull rack out to "lock-stop" position to be sure rack has been properly replaced.

PAN REPLACEMENT

Allow two inches between utensils and the oven walls. Utensils should not touch each other or the oven walls. When using both racks for cooking, stagger the utensils so one is not directly over another.

Cooking results will be adversely affected by the use of utensils that are too large for the oven rack, misplacement of utensils in the oven or placing too many utensils on the oven rack. Incorrect placement of cooking utensils in the oven will prevent proper oven air circulation which adversely affects cooking results and oven operation. Never place pans directly on the oven bottom.

BAKING TIMES

Check the food after the minimum time recommended in the recipe and continue at intervals until the food is done.

UTENSILS

To obtain good baking results, use bright or light colored aluminum pans for cookies or biscuits and dull or anodized aluminum pans for pies and breads. Dark pans absorb heat and cause overbrowning.

Bake biscuits and cookies on a flat sheet or very shallow pan. The bottom of an inverted pan may be used. If sheet or utensil has sides, pale or light browning will occur.

For a crisp crust, use glass or dull, anodized aluminum pie plates and bread pans.

When baking cakes in glass utensils, lower recommended temperature by 25°F. and use the recommended cooking time in the recipe. It is not necessary to lower temperatures for baking pies or cooking casseroles in glass utensils.

Use level pans. Warped ones result in uneven browning and poorly shaped products.

Use the size pan recommended in the recipe. As a general guide, cake pans should be filled only about two-thirds full.

Always remove the broiler tray and pan from the oven before baking.

Note: Leave the oven door closed until the minimum baking time has elapsed, then check food. Do not be a "Peeping Tom." Opening the door frequently during cooking allows excessive heat to escape which wastes fuel and adversely affects baking results.

CORRECT USE OF ALUMINUM FOIL: Do not place aluminum foil directly on the oven bottom. A piece of foil that is slightly larger than the cooking utensil can be placed on the rack directly below the one holding the cooking utensil.

Do not completely cover an oven rack with foil. This blocks air flow, affects cooking results and could be a safety hazard.

Do not use aluminum foil directly under a cooking utensil. Foil will reflect heat away from the utensil and will cause pie crusts to be soggy on the bottom crust or have pale browning on the top crust.

GETTING ACQUAINTED WITH YOUR RANGE

COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

<p>FOOD NOT DONE AT END OF COOKING TIME.</p> <ul style="list-style-type: none"> — Temperature too low. — Incorrect use of aluminum foil. — Too many pans on a rack. — Oven door opened frequently. 	<p>PIE BURNS AROUND EDGE OF CRUST.</p> <ul style="list-style-type: none"> — Temperature too high. — Pans touching each other or the oven walls. — Edge of pie crust too tall.
<p>CAKE NOT DONE IN CENTER.</p> <ul style="list-style-type: none"> — Temperature too high. — Pan too small. — Pan not in center of oven. 	<p>PIE HAS SOAKED CRUST.</p> <ul style="list-style-type: none"> — Temperature too low at start of baking. — Filling too juicy. — Used shiny pans not dark or anodized pans.
<p>CAKE UNDERSIZED.</p> <ul style="list-style-type: none"> — Too little leavening. — Batter overbeaten. — Pan too large. — Temperature too high. 	<p>BROWNING PATTERN IS UNEVEN.</p> <ul style="list-style-type: none"> — Utensils too large. — Utensils are of different materials. — Oven racks too close to oven bottom. — Incorrect use of aluminum foil. — Oven vent may be blocked.
<p>CAKE FALLS.</p> <ul style="list-style-type: none"> — Too much shortening, liquid or sugar. — Too much leavening. — Temperature too low. — Pan too small. — Stale baking powder. — Oven door opened frequently. 	<p>CAKE CRACKS ON TOP.</p> <ul style="list-style-type: none"> — Temperature too high. — Batter overmixed. — Too much leavening.
<p>CAKE HAS TUNNELS.</p> <ul style="list-style-type: none"> — Not enough shortening. — Overmixing after adding flour. — Used all-purpose flour. 	<p>BISCUITS, CAKES OR COOKIES ARE DARK ON THE BOTTOM AND/OR PALE ON TOP.</p> <ul style="list-style-type: none"> — Oven not preheated. — Too many pans on one rack. — Used dark or dull pans rather than shiny pans. — Pan too deep or too large. — Used incorrect rack position. — Pan too close to oven bottom. — Cookie sheet too large for oven rack. — Uneven heat distribution in oven — pans blocking air circulation or oven vent blocked. — Incorrect use of aluminum foil. — Oven door not closed tightly or opened too frequently. — Oven temperature too low.
<p>CAKE HIGH IN MIDDLE.</p> <ul style="list-style-type: none"> — Too much flour. — Temperature too high. 	
<p>CAKE IS UNEVEN.</p> <ul style="list-style-type: none"> — Pans not staggered in oven, are touching each other or the oven walls. — Batter uneven in pans. — Warped pans. — Range not level. 	

GETTING ACQUAINTED WITH YOUR RANGE

PRECAUTIONS AND HINTS FOR SUCCESSFUL ROASTING

Roasting is the cooking of tender cuts of meat with dry heat. No water is added nor is the cooking utensil covered. Searing is unnecessary. If desired, season meat with salt and pepper.

Check weight of meat and place meat fat-side-up on a rack in a shallow roasting pan.

Place oven rack in one of the two bottom rack positions before oven is turned on. Preheating is unnecessary for roasting meats.

Meats are roasted at 325°F. generally (except tenderloin, 425°F. and smaller poultry at 375°F. to 400°F.). Turn the Oven Temperature Control to the desired temperature.

Cooking time is determined by the weight of the meat and the desired doneness. Use the chart given below as a guide in determining cooking times. For the most accurate results, use a meat thermometer. Insert thermometer so the tip is in the center of the thickest part of the meat and is not touching bone or fat.

After cooking, remove meat from oven and

let stand 15 to 20 minutes for easier carving. Rare or medium rare meats should be removed from the oven when the internal temperature is 5 to 10° less than the final desired temperature since meat will continue to cook slightly while standing.

Frozen meat may be cooked in the same way as fresh meat if the meat is thawed first. It is also possible, however, to cook meat from the frozen state. Follow the same roasting instructions but increase cooking time approximately 10 to 25 minutes per pound. When using frozen packaged meat, follow package directions. Frozen poultry should always be thawed before cooking except when package directions recommend cooking from the frozen state such as for frozen turkey rolls. **DO NOT REFREEZE MEATS THAT HAVE NOT BEEN COOKED FIRST.**

PORK

Pork should always be cooked to an internal temperature of 170°F. (well-done) throughout.

ROASTING GUIDE

CUT OF MEAT	APPROXIMATE WEIGHT	INTERNAL TEMP.	COOKING	
			TEMP.	TIME
BEEF Standing Rib	6 to 8-lbs.	140°F. (rare) 160°F. (medium) 170°F. (well done)	300-325°F.	23 to 25 min./lb. 27 to 30 min./lb. 32 to 35 min./lb.
	4 to 6-lbs.	140°F. (rare) 160°F. (medium) 170°F. (well done)	300-325°F.	26 to 32 min./lb. 34 to 38 min./lb. 40 to 42 min./lb.
Rolled Rib	5 to 7-lbs.	140°F. (rare) 160°F. (medium) 170°F. (well done)	300-325°F.	32 min./lb. 38 min./lb. 48 min./lb.
Rib Eye	4 to 6-lbs.	140°F. (rare) 160°F. (medium) 170°F. (well done)	350°F.	18 to 20 min./lb. 20 to 22 min./lb. 22 to 24 min./lb.
Tenderloin, Whole	4 to 6-lbs.	140°F. (rare)	425°F.	45 to 60 minutes (total time)
	2 to 3-lbs.	140°F. (rare)	425°F.	45 to 50 minutes (total time)
Sirloin Tip (High Quality)	3 to 4-lbs.	140-170°F.	325-350°F.	35 to 40 min./lb.
	6 to 8-lbs.	140-170°F.		30 to 35 min./lb.
Rolled Rump (High Quality)	4 to 6-lbs.	150-170°F.	325-350°F.	25 to 30 min./lb.
PORK LOIN Center Half	3 to 5-lbs.	170°F. Throughout	325°F.	30 to 35 min./lb.
	5 to 7-lbs.	170°F. Throughout	325°F.	35 to 40 min./lb.
LAMB, LEG	5 to 9-lbs.	140°F.	325°F.	20 to 25 min./lb.
		160°F.		25 to 30 min./lb.
		170-180°F.		30 to 35 min./lb.

GETTING ACQUAINTED WITH YOUR RANGE

PRECAUTIONS AND HINTS FOR SUCCESSFUL BROILING

Before broiling, trim excess fat to prevent excessive spattering and cut slashes around the outer edge of the meat to prevent curling during cooking.

Foods must be placed on the broiler tray and pan to allow fat to drip to the pan below. The broiler tray **MUST ALWAYS** be used with the broiler pan. Fat may become hot enough to ignite if directly exposed to the flame.

Place food on a cold, ungreased broiler tray. The broiler pan can be lined with aluminum foil for ease of cleaning. If the broiler tray is lined with foil, cut openings to allow fat to drip to pan below. The broiler tray is designed to keep fat from being directly

exposed to the element to eliminate possible fire hazards.

Place food in the rack position as suggested in the chart below. If food is placed too close to the element, overbrowning and smoking may occur. Broiling is always done with the door opened to the broil "stop" position (opened about 4 inches).

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

The use of disposable broiler pans is **NOT** recommended for they do not provide the separate broiler tray.

BROIL CHART

Preheat the broil element 5 minutes.

FOOD	RACK POSITION	DONENESS	APPROXIMATE MINUTES PER SIDE	
			1st SIDE	2nd SIDE
Bacon thin slice	2		3	1
Beef Patties ¾-inch thick	2	Rare	4	3
	2	Medium	5	4
	2	Well	6	5
Steaks 1-inch thick	2	Rare	5	4
	2	Medium	8	7
	2	Well	13	11
Steaks 1½-inch thick	2	Rare	10	8
	2	Medium	12	10
	3	Well	19	15
Chicken Breast Havles	3		13	10
Fish Fillets ¾-inch thick	2		10	(no turning)
Ham Slices, precooked	2		6	5
Pork Chops 1-inch thick	3	Well	17	10
Lamb Chops 1½-inch thick	3	Well	14	10

NOTE: Broil times may need to be increased if range is installed on 208-volt circuit.

CARE INFORMATION

Be sure the range is cool before removing any parts or cleaning the unit. Any parts removed should be replaced correctly.

To clean the controls:

1. Remove knobs by gently pulling off. If the knobs are loose, spread control stem slightly with a small screwdriver.
2. Clean with warm soapy water.
3. Do not use abrasive cleaning agents for they will scratch the finish and remove markings.
4. Replace knobs making sure they have been placed back on the proper control.

COOKTOP

The cooktop is made of porcelain-enamel which is a glass-like material that has been fused to metal. Porcelain-enamel will crack or chip with misuse.

To clean cooktop:

1. All spillovers, especially acid spillovers, should be wiped up as soon as possible with a dry cloth. To prevent possible cracking or chipping of the porcelain, never wipe off a warm or hot surface with a damp cloth.
2. When surface is cool, clean with warm soapy water.
3. Do not use abrasive or caustic cleaning agents on the porcelain-enamel finish for they will permanently damage the finish.

SURFACE ELEMENTS

Surface elements are self cleaning. Do not immerse elements in water. When element is turned on, it will cycle on and off to maintain the heat setting.

To remove: Raise element WHEN COOL and carefully pull out and away from the receptacle.

To replace: Insert the terminals on the element into the receptacle. Gently lift up on outer edge of element while guiding terminals into receptacle. Gently press down on outer edge of element until element sits level on drip bowl.

On models with separate drip bowls and trim rings, be sure drip bowl and chrome trim ring are properly installed. Notch in trim ring should be centered over the screw securing the receptacle to the maintop. If trim ring rests on this screw, the trim ring and drip bowl will "rock".

STANDARD PORCELAIN-ENAMEL OVEN

The oven is finished with porcelain-enamel which is a glass material that has been fused to metal. Porcelain-enamel will crack or chip with misuse.

To clean oven: 1) All spillovers, especially acid spillovers, should be wiped up as soon as possible with a dry cloth. To prevent possible cracking or chipping of the porcelain, never wipe off a warm or hot surface with a damp cloth. 2) Clean oven walls, bottom and door with soap and water. The oven bottom is easily accessible for cleaning by raising the lower bake element when element is cool. 3) Stubborn soil is removed with cleansing powders, plastic pads or a paste made of baking soda and water. 4) Do not use metallic soap-filled scouring pads or other abrasive scouring pads for they will scratch the surface. Commercial oven cleaners can be used but follow manufacturer's directions.

COMMERCIAL OVEN CLEANER

When using oven cleaners, carefully follow manufacturer's directions. Wear rubber gloves to protect your hands for the oven cleaner is caustic.

Never use oven cleaners on exterior finish or trim parts of a range. These parts will be permanently damaged by the cleaner. Do not apply oven cleaner to Bake or Broil elements or to the electrical hook-up. These parts may be permanently damaged if exposed to oven cleaners.

After using the oven cleaner, rinse oven walls and thermostat sensing device, located at the top of the oven, with a mild solution of vinegar and water.

BROILER TRAY AND PAN

Remove tray and pan from oven after use. Cool, then pour off grease and place a warm soapy cloth over tray and pan. Let soak to loosen soil then wash in hot soapy water. A soap-filled scouring pad can be used to remove stubborn soil or clean tray and pan in the dishwasher if desired.

OVEN RACKS

To clean racks, wash with soapy water. Remove stubborn soil with cleansing powder or a soap-filled scouring pad. Rinse, dry and correctly replace rack in the oven.

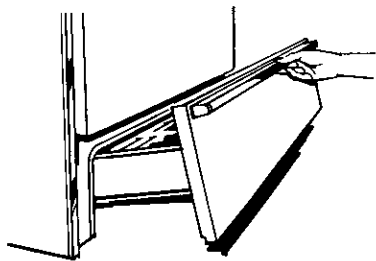
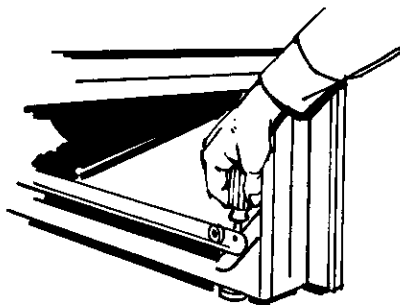
NOTE: For removal and replacement of racks, see page 9.

CARE INFORMATION

LOWER STORAGE DRAWER

The lower storage drawer is designed for storage of the broiler tray and pan as well as other cooking utensils. NEVER store flammable materials in the storage drawer.

To remove drawer: 1) Pull out to the first stop position 2) Lift front of drawer up and pull out to the second stop 3) Lift drawer at side near back and pull away from range until drawer is free. Remove the drawer to easily clean floor under the range.



To replace drawer: Fit rollers on drawer into tracks on range. Lift up and push drawer past stop positions until drawer closes.

LEVELING LEGS

The range can be leveled on uneven floors by adjusting the leveling leg screws in the bottom of the range. Leveling legs are located in the four corners of the range. Remove storage drawer and adjust as necessary.

ANTI-TIP BRACKET WARNING

To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed anti-tip device. To check if device is installed properly: Use a flashlight and look underneath range to see that one of the rear leveling legs is engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor, if properly engaged.

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

CARE INFORMATION

GENERAL CLEANING CHART

BE SURE ALL PARTS OF THE RANGE ARE COOL BEFORE CLEANING. AFTER CLEANING BE SURE ALL PARTS ARE REPLACED CORRECTLY.

PARTS	CLEANING AGENTS	DIRECTIONS
Broiler tray & pan	Soap & water. Plastic scouring pad. Soap filled scouring pad.	Remove from the broiler after use. Allow to cool then pour off grease. Place soapy cloth over tray and pan; let soak to loosen soil. Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil. Clean in dishwasher if desired.
Control knobs	Mild detergent & water.	To remove knobs, for cleaning, gently pull forward. Wash in mild detergent and water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse, dry and replace. Turn each element ON to see if knobs have been replaced correctly.
End panels, polyester	Soap & water.	Wash with soap and warm water. Do not use abrasive cleaning materials. They will scratch finish. Do not use oven cleaners.
Metal finishes — Aluminum — backguard base, control panel. Chrome & stainless steel — trim parts.	Soap & water. Paste of baking soda & water	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive or caustic agents. They will damage the finish.
Oven racks	Soap & water. Cleansing powders & plastic pads. Soap filled scouring pad.	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry.
Exterior Porcelain Finish	Mild soap & water.	Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Clean with soap and water when parts are cool. All spillovers, especially acid spillovers, should be wiped up immediately with a dry cloth. When surface is cool, clean with warm soapy water. NEVER WIPE OFF A WARM OR HOT ENAMEL SURFACE WITH A DAMP CLOTH. THIS MAY CAUSE CRACKING AND CHIPPING. Never use abrasive or caustic cleaning agents on exterior finish of range.
Interior Porcelain Finish	Soap & water. Cleansing powders & plastic pads. Commercial oven Cleaner	Wipe acid stains immediately with a dry cloth. Clean oven walls and bottom with soap and water. Stubborn soil is removed with cleansing powder or plastic pad. Do not use metallic cleaning pads. They will scratch the surface. Commercial oven cleaners can be used but follow manufacturer's directions.
Reflector Pans	Soap & water. Paste of baking soda & water. Plastic scouring pad.	Clean pans 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. One reflector pan has hole in center for oven venting. Be sure it is correctly replaced to allow proper oven venting.
Surface & Oven Elements		Elements are self-cleaning. Soil will burn off as elements are used.

CARE INFORMATION

TROUBLESHOOTING CHART		
PROBLEM	CAUSE	CORRECTION
Surface or oven elements fail to turn on.	<ul style="list-style-type: none"> a. Range not connected to power supply. b. Defective element. 	<ul style="list-style-type: none"> a. Connect range to wall outlet, check circuit breaker or fuse box. b. Have service technician replace element.
Oven does not turn on.	<ul style="list-style-type: none"> a. Range not connected to power supply. b. OVEN SET CONTROL left on OFF. 	<ul style="list-style-type: none"> a. Connect range to wall outlet, check circuit breaker or fus box. b. Turn OVEN SET CONTROL to BAKE.
Oven Temperature seems inaccurate ___ Food takes too long/cooks too fast. ___ Pale browning. ___ Overbrowned. ___ Overdone on outside/underdone in center.	<ul style="list-style-type: none"> a. Oven was not preheated. b. Incorrect rack position. c. Incorrect use of aluminum foil. d. Reflector pan incorrectly replaced over oven vent. e. Oven incorrectly calibrated. f. Used incorrect type of utensils. g. Oven thermostat sensing device slipped out of the holding clips. 	<ul style="list-style-type: none"> a. Preheat oven 10 to 15 minutes. b. Refer to Oven Cooking Section, Page 9. c. Refer to section on foil, Page 9. d. Refer to Page 9 for correct positioning of pans. e. Have service technician check oven calibration. f. Refer to Oven Cooking Section, Pages 9-10. g. Reinsert device securely into clips.

SERVICE INFORMATION

HOW TO OBTAIN SERVICE

1. Do not attempt to service the range yourself unless directed to do so in this book. Contact the dealer who sold you the range for service.
2. Write to us if you fail to obtain proper service. Our address is found on the data plate. Please include the following information:

_____ Complete model number and serial number. These numbers are found on the data plate.

_____ Your name and address.

_____ Name and address of the dealer who sold you the range and the service agency if different.

_____ Date range was purchased.

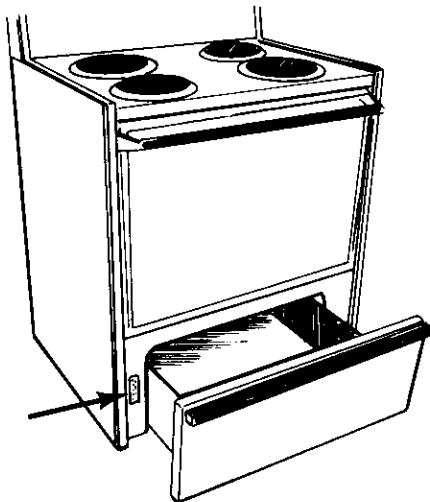
_____ Brief description of service problem. Include previous service and date of service.

3. If you do not receive satisfactory service by following these steps, contact the Major Appliance Consumer Action Panel by letter: Major Appliance Consumer Action Panel, 20 North Wacker Drive, Chicago, Illinois 60606. You must include the information listed in #2 above along with your phone number, brand name and location of the appliance.

MACAP (Major Appliance Consumer Action Panel) 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.

LOCATION OF DATA PLATE

The model and serial numbers for this appliance are found on the data plate. These numbers must be used when requesting service from your dealer, service technician or from us. Please record these numbers in the space we have provided on the inside front cover. The data plate for your appliance will be located on lower front left leg of range.



MAYTAG — RANGE WARRANTY

Full One Year Warranty

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

Limited Warranty

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

This full warranty and the limited warranty apply when the appliance is located in the United States. Appliances located else-where are covered by the limited warranty only, which includes parts which fail during the first year.

TO RECEIVE WARRANTY SERVICE

First: Call or write the MAYTAG dealer from whom your appliance was purchased or the authorized service firm designated by dealer.

If you have moved from selling dealer's service area call or write any authorized MAYTAG dealer or authorized service firm at your new location. Check the telephone directory yellow pages to identify the dealer or service firm in your area.

Second: Should your contact with the dealer or the service firm fail to satisfactorily resolve the problem, contact the manager of the dealership or the manager of the service firm for assistance.

Third: Should you not receive satisfactory warranty service from one of the above or need help in identifying an authorized service firm write MAYCOR Appliance Parts and Service Company, a division of Maytag Corporation, P.O. Box 2370, Cleveland, TN 37311, and arrangements for warranty service will be made. If the problem is urgent, call MAYCOR at (615) 472-3333.

When contacting MAYCOR be sure to include the model and serial number of your appliance, the name and address of dealer from whom you purchased the appliance and the date of purchase.

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

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

If you did not receive satisfactory service through your service agency or customer service you may contact the Major Appliance Consumer Action Panel by letter including your name, address, and telephone number, as well as the model and serial numbers of the appliance. Also include a clear description of the problem.

MACAP (Major Appliance Consumer Action Panel) 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.