

With use on Models M170 & MMC5000 Microwave Ovens.

STEP 1: ELECTRICAL REQUIREMENTS

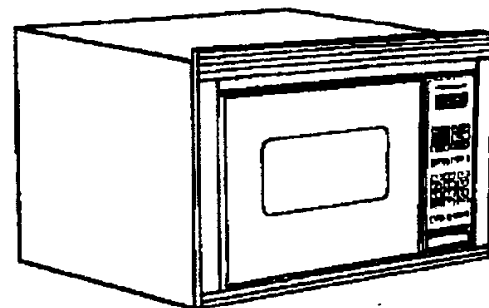
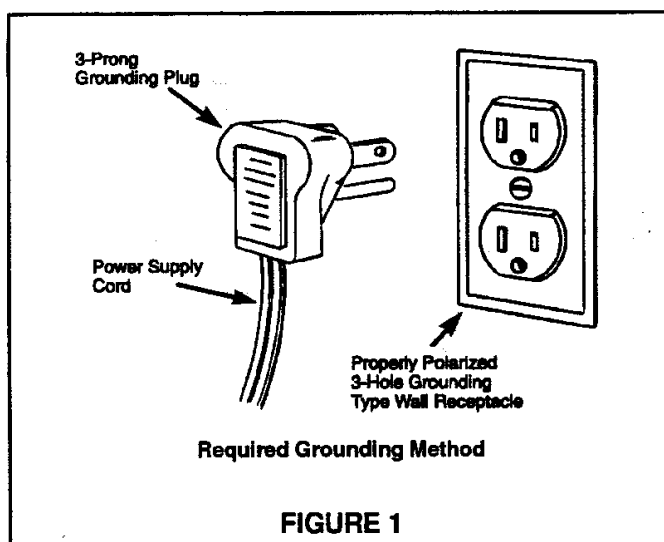
OBSERVE ALL GOVERNING CODES AND ORDINANCES.

A. A 120-Volt, 60 Hz, AC, 15 ampere, fused electrical supply is required (time-delay fuse or circuit breaker is recommended). However, if your home has a circuit wired and fused for 20 amperes, this is preferred. If you are installing a new circuit, one wired and fused for 20 amperes is recommended. It is also recommended that a separate circuit serving only this appliance be provided. Do not use an extension cord.

B. Electrical Connection

ELECTRICAL GROUND IS REQUIRED ON THIS APPLIANCE. DO NOT UNDER ANY CIRCUMSTANCES, REMOVE THE POWER SUPPLY CORD GROUND PRONG.

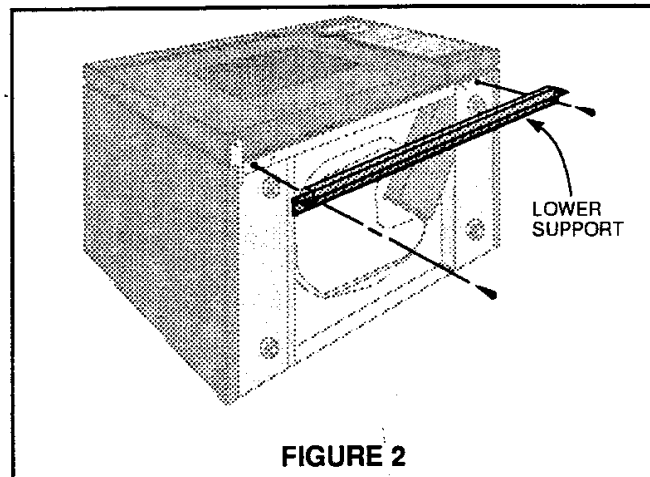
For your personal safety, this appliance must be properly grounded and polarized. This appliance is equipped with a power supply cord having a 3-prong grounding plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-hole grounding type wall receptacle, grounded in accordance with the National Electrical Code, local codes and ordinances. If a mating wall receptacle is not available, it is the personal responsibility and obligation of the customer to have a properly grounded and polarized 3-hole wall receptacle installed by a qualified electrician. (See figure 1).



NOTE: A 24" minimum wide cabinet must be provided install.

STEP 2: LOWER SUPPORT

A. Set microwave on its back so bottom is accessible. Remove left outboard screw and corresponding right hand screw from bottom front and attach lower support shown in figure 2 with same screws.



IGNITION SYSTEM

The surface burners will feature either **matchlit** ignition or **Piezo pilotless** ignition. Be sure all control knobs are in the OFF position before supplying gas to the appliance. Be sure gas supply to appliance is on before lighting burner.

HOW TO LIGHT SURFACE BURNER**To prevent damage to the cooktop or pan:**

- Never operate the surface burner without a pan in place.
- Never allow a pan to boil dry.
- Never operate a surface burner on HIGH for extended periods of time.

CAUTION: If the burner does not light within about 4 seconds or if the flame should go out during cooking, turn the burner off. If gas has accumulated and a strong gas odor is detected, open a window and wait 5 minutes for the gas odor to disappear before relighting the burner.

If the appliance has not been operated for a period of time, the surface burner may be difficult to light due to air in the gas line.

To bleed off air from the line:

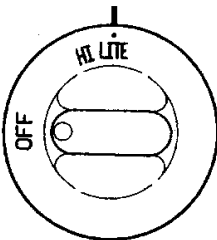
1. Hold a lighted match next to the burner.
2. Turn the surface burner control knob to the LITE position.
3. When the burner lights, turn the knob back to the OFF position.
4. Proceed as directed below.

To light surface burner with matchlit ignition:

1. Place a pan on the burner grate.
2. Hold a lighted match next to the desired surface burner head.

CAUTION: Do not turn the control knob on and allow gas to escape before lighting the match.

3. Push in and turn the surface burner control knob to the LITE position.
4. When the burner lights, adjust the knob between HI and LOW to select the desired flame size.

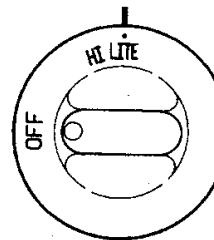


5. After cooking, turn the surface burner control knob to the OFF position.

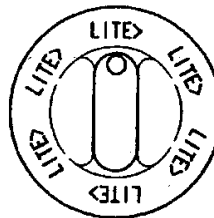
To light surface burner with Piezo ignition:

1. Place a pan on the burner grate.
2. Push in and turn the surface burner control knob to the LITE position.

IMPORTANT: Only light one surface burner at a time.



3. Immediately, rotate the TOP BURNER IGNITOR knob to the right (clockwise) several clicks until the burner lights. The burner should light within 6 clicks or one full rotation of the knob.



4. When the burner lights, adjust the surface burner control knob between HI and LOW to select the desired flame size.
5. After cooking, turn the surface burner control knob to the OFF position.

To operate burner if the Piezo ignitor is not functional:

1. Be sure all controls are in the OFF position.
2. Hold a lighted match to the desired surface burner head.

CAUTION: Do not turn the control knob on and allow gas to escape before lighting the match.

3. Push in and turn the surface burner control knob to the LITE position.
4. When the burner lights, adjust the knob between HI and LOW to select the desired flame size.
5. After cooking, turn the knob to the OFF position.

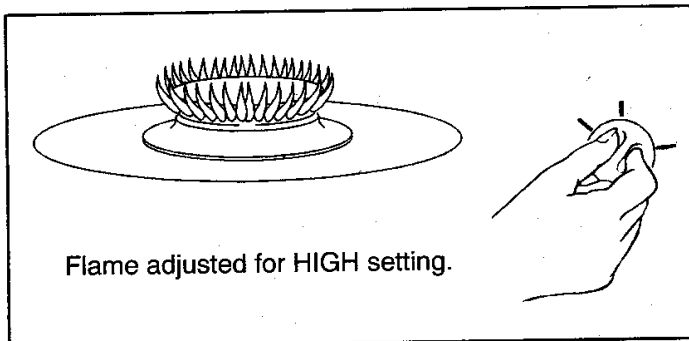
SHUTDOWN INSTRUCTIONS

When the recreational vehicle is not in use or while traveling turn all knobs to the OFF position and turn off the main gas supply.

USING THE COOKTOP

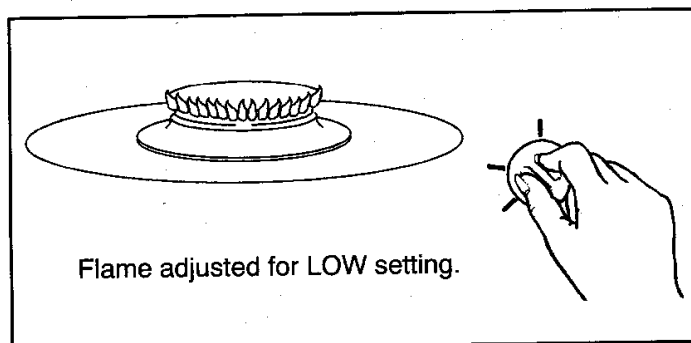
SELECTING FLAME SIZE

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



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

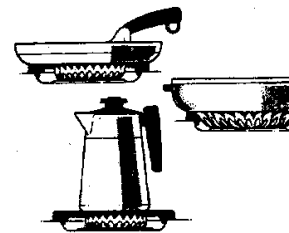
Use LOW to simmer or keep foods at serving temperatures.



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

ADJUSTING THE FLAME

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



COOKWARE CONSIDERATIONS

Cookware which extends more than one inch beyond the grate, rests on two grates, or touches the cooktop will cause a build up of heat and result in damage to the burner grate, burner and cooktop.

CAUTION: The maximum pan size is a 10-inch skillet.

To prevent damage to the cooktop and the burner valves, do not use canners or oversized cookware. The cookware should not be more than one inch larger than the burner grate.

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

Foods cook faster when the cookware is covered because more heat is retained. Lower the flame size when cooking is covered. This also improves cooking efficiency.

The cooking performance is greatly affected by the type of cookware used. Proper cookware will reduce cooking time, use less energy and produce more even cooking results. For the best results use a heavy gauge metal pan with a smooth bottom, straight sides and a tight fitting lid. Select a material such as aluminum or copper, that conducts heat quickly and evenly.

IGNITION SYSTEM

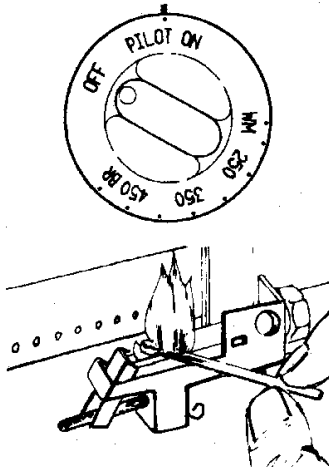
The oven features pilot ignition. Be sure all control knobs are in the OFF position before supplying gas to the appliance. Be sure gas supply to appliance is on before lighting pilot or oven burner.

HOW TO LIGHT OVEN PILOT

If the appliance has not been operated for a period of time, the oven pilot may be difficult to light due to air in the gas line. To bleed air from the line, hold a lighted match next to the oven burner and push in and turn the Oven knob to a temperature setting. When the burner lights, turn the knob back to the OFF position and proceed as directed below.

To light oven pilot:

1. Be sure all controls are in the OFF position.
2. Push in and turn the OVEN knob to the PILOT ON position.
3. Open the oven door and light oven pilot with a match. The oven pilot is located beneath the oven bottom; on the left side of the burner. The pilot is lit when a small flame is visible at the top of the pilot burner.
4. Once the pilot is lit, leave the OVEN knob in the PILOT ON position if you wish to use the oven.



The standing pilot will remain lit if the OVEN knob is left in the PILOT ON position. If the OVEN knob is turned to the OFF position, gas supply to the pilot will be turned off and the standing pilot flame will extinguish.

OVEN CHARACTERISTICS

Because each oven has its own personal baking characteristics, do not expect that your new oven will perform exactly like your previous oven. You may find that the cooking times, oven temperatures, and cooking results differ somewhat from your previous range. Allow a period of adjustment. If you have questions concerning baking results, please refer to pages 13, 14 and 15 for additional information.

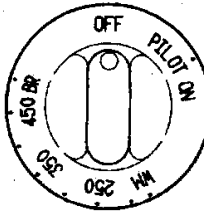
OVEN KNOB

The OVEN knob is used to select and maintain the oven temperature. Push in and turn this knob just to the desired temperature – not to a higher temperature and then back. This provides more accurate oven temperatures.

Turn this knob to the PILOT ON position if you wish to use the oven. The oven standby pilot will remain lit. Turn the knob to OFF if the oven will not be used or when traveling.

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

The oven temperature is maintained by cycling the burner on and off.



OVEN KNOB

SHUTDOWN INSTRUCTIONS

When the recreational vehicle is not in use or while traveling, turn the OVEN knob to the OFF position and turn off the gas supply. This will turn off the oven pilot.

HOW TO SET OVEN

1. When cool, position the rack in the oven.
2. Push in and turn the OVEN knob to the desired temperature for baking or roasting or to BR (broil) for broiling.

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

For broiling: The OVEN knob can be turned to a lower temperature (400 to 450°F) for broiling longer cooking meats or poultry or if excessive smoking or splattering occurs.

3. For baking: Place the food in the center of the oven, allowing one to two inches between the utensil and the oven walls.

For broiling: Place the broiler pan in the broiler area directly below the oven burner.

When the oven is in use, the oven vent area may feel warm or hot to the touch. Do not block this area or the vent opening as this may affect cooking results.

4. Check the food for doneness at the minimum time in the recipe. Cook longer if necessary.
5. Remove the food from the oven and turn the OVEN knob to the PILOT ON or the OFF position.

PREHEATING

Preheating is necessary for baking. Turn the OVEN knob to the desired temperature and allow about 10 to 15 minutes for the oven to preheat.

Selecting a higher temperature will not shorten the preheat time and may affect baking results. It is not necessary to preheat for roasting or broiling.

USE OF ALUMINUM FOIL

Do not cover the oven bottom or the entire oven rack with foil.

BAKING TIPS

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

Use the correct rack position. Model MLY1645 has 2 rack positions; model MLY2245 has 3 rack positions. Baking results may be affected if the wrong rack position is used.

- Use the lower rack position for most baking. Use the upper rack position for cookies or biscuits on a cookie sheet.
- Top browning may be darker if food is located toward the top of the oven.
- Bottom browning may be darker if food is located toward the bottom of the oven.

Cookware material and size. 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.

The maximum recommended pan size is a 13 x 9 x 2-inch cake pan or a 14 x 10 x 2-inch cookie sheet.

- **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. If the pan has sides, such as a jelly roll pan, browning may not be even.
- **Dark metal pan** or a **pan with an anodized (dull) bottom** absorbs heat, produces darker browning and a crisper crust. Use this type of pan for pies, pie crusts and bread.
- If using **oven-proof glassware**, or **dark pans such as Baker's Secret** reduce the oven temperature by 25° 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. Large pans or 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 by placing several pans on a rack. Also, do not block air flow by using too large of a pan.
- Allow one to two inches between the pan and the oven walls.

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

COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

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

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.
- 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, leg of lamb, veal shoulder 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.
- 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 about food safety, call USDA's Meat & Poultry Hotline at 1-800-535-4555. For cooking information write to the National Live Stock and Meat Board, 444 North Michigan Avenue, Chicago, Illinois 60611.

BROILING TIPS

- Broiling is a method of cooking tender meats by direct radiant heat. The cooking time is determined by the distance between the meat and the oven burner, the desired degree of doneness and the thickness of the meat.
- Broiling requires the use of the broiler pan and insert. The broiler insert must be in place to allow fat and liquid to drain to the pan below to prevent spatters, smoke and flare-ups. Improper use may cause grease fires.
- For easier clean up, line the broiler pan with foil and spray the insert with a non-stick vegetable spray. Do not cover the broiler insert with aluminum foil as this prevents fat from draining into pan below.
- Trim excess fat and slash remaining fat to help keep meat from curling and to reduce smoking and splattering. Season meat after cooking.
- It is possible to broil longer cooking foods such as pork chops at a lower temperature to prevent overbrowning. Turn the knob to 400° or 450°F, rather than BROIL, for low temperature broiling. Reduce the broil temperature to 400° to 450°F if excessive smoking or splattering occurs.
- Meat should be turned once about halfway through its cooking time. Check the doneness by cutting a slit in the meat near the center to check the color.
- See Care and Cleaning Chart on page 19 for instructions on cleaning the broiler pan and insert.

NOTE: To purchase a two-piece broiler pan for your RV range, fill out the purchase order form that came with your RV range. If you did not receive the form call 1-800-544-5513.

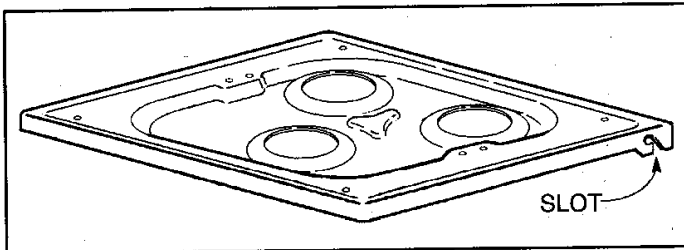
COOKTOP

CAUTION: To prevent damage to the cooktop, do not use canners or oversized cookware. The pan should not be more than one inch larger than the burner grate. The maximum pan size is a 10-inch skillet.

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

To remove:

1. When cool, grasp the two front corners and lift up.
2. Release the slot on the left rear corner of the cooktop flange from the tab on the burner box wall.
3. Then move the cooktop toward the left to release the slot on the cooktop flange from the tab on the burner box wall.

**To replace:**

1. Insert the slot on the right rear corner of the cooktop flange over the tab on the burner box wall.
2. Lower the rear of the cooktop into place, inserting the slot on the left rear corner of the cooktop flange over the tab on the burner box wall.
3. Lower the top into place and apply slight pressure at the two front corners to secure the cooktop in place.

Due to certain atmospheric conditions, the cooktop on your appliance may show signs of rust on the underneath side. This is especially true in areas of high humidity and salt air areas.

To help eliminate this condition, caution should be taken to make sure that the underneath side of the main top is kept dry. This is especially important in areas of high humidity where moisture accumulates. If you detect signs of rust, we have found it helpful to spray the underneath side with a coat of high-heat tested rustolium or silicone paint.

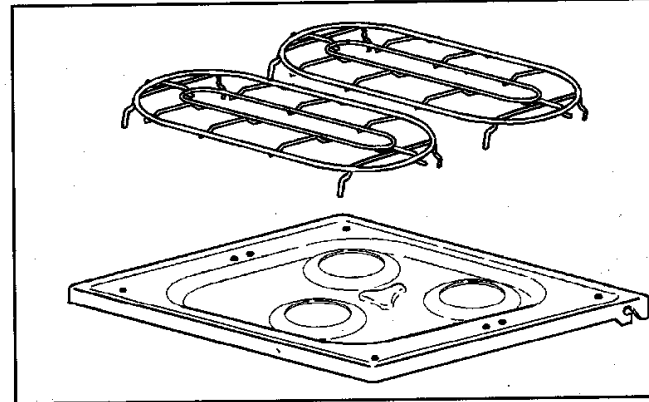
CAUTION: Remove top from appliance and spray in a well vented area.

BURNER GRATES

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

To install grates:

1. Place grate on cooktop, locating each of the four legs on top of the four black plastic grommets.
2. Press down at each corner to secure burner grate on cooktop.
3. To prevent damage to the grommets, do not press down on all four corners at the same time.
4. Install one side of the grate then install the other side.



SEALED SURFACE BURNERS

The porcelain on the burner is durable but over time and with use may gradually lose its shine.

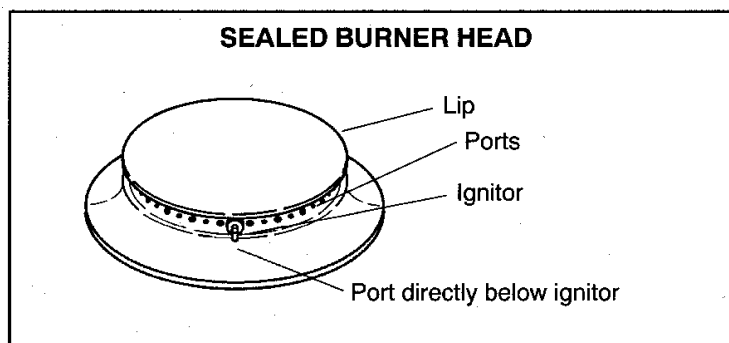
The three sealed surface burners are secured to the cooktop and are NOT designed to be removed by the consumer.

Select models feature one special POWER BOOST sealed burner located at the front. Use this burner to quickly bring water to a boil.

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

If burner does not light:

1. The surface burner will not light if the ignitor is damaged, broken, soiled or wet. The burner will also not light if the ports, especially the small port located directly below the ignitor, are blocked.
2. Check to see if the burner ports are clogged. If so, clean with a straight pin or small metal paper clip.



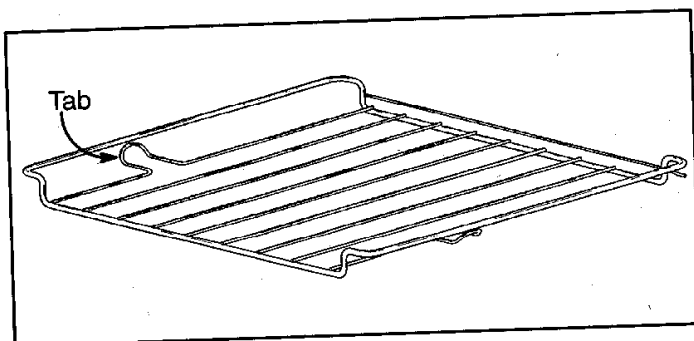
OVEN DOOR

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

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

OVEN RACK

Your RV range features one oven rack with a choice of two or three rack positions. The oven rack is designed with a safety lock-stop position to keep the rack from accidentally coming completely out of the oven when pulling the rack out to add or remove food. The rack also features two tabs to keep the rack from rattling during travel.



CAUTION: Do not attempt to change the rack position when the oven is hot.

To remove:

1. Be sure rack is cool.
2. Pull the rack straight out until it stops. This releases the two tabs on the sides of the rack.
3. Tilt the front end of the rack up, then push the rack to the back of the oven.
4. Lift the rear of the rack up, then remove it from the oven.

To replace:

1. Place the oven rack in the oven, on **top** of the rack supports.
2. Push the rack to the back of the oven to allow the rack to drop into place.
3. Pull the rack forward to the stop position.
4. Then, as you push the rack back, lower the two tabs **under** the rack support. This will anchor the rack into place and prevent it from rattling during travel.

OVEN BOTTOM

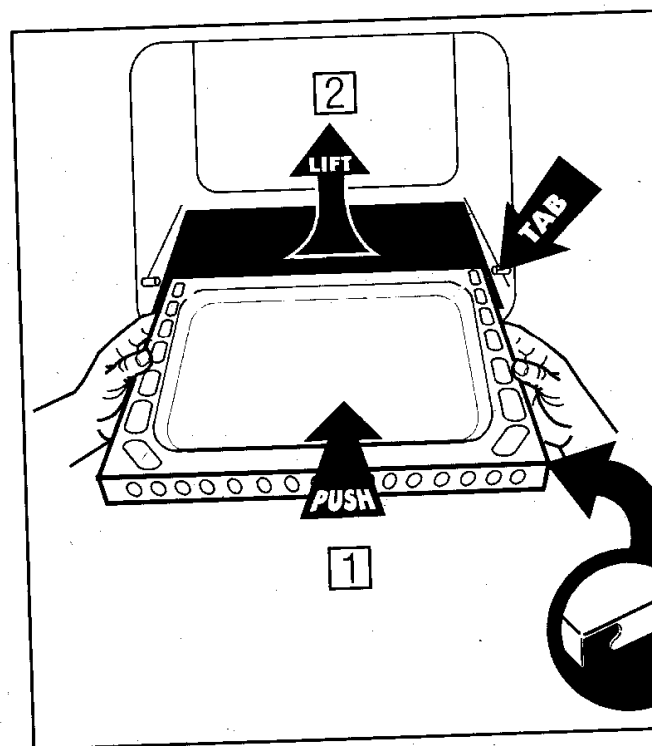
Protect the oven bottom against excessive spillovers, especially acid or sugary spillovers, as they may discolor porcelain. Use the correct size cooking utensil to avoid boilovers. Never place utensils or aluminum foil directly on the oven bottom.

To remove:

1. When cool, push the oven bottom toward the back of oven against the springs on the back wall.

This will release the oven bottom from the two tabs on oven walls.

2. Then lift the oven bottom up and out of the oven.

**To replace:**

1. Position the oven bottom so the holes on the flange are located at the front of the oven.
2. Slide the oven bottom to the back of the oven until the edge is inserted into the bracket across the back of the oven.
3. Then, push the oven bottom back against the spring lower into place.
4. Be sure each slot on the side-front corner secures over the tabs on the oven wall. This will lock the bottom into place and prevent it from rattling during travel.

ABOUT CLEANING PRODUCTS

READ THE MANUFACTURER'S INSTRUCTIONS to be sure the cleaner can be safely used on this appliance.

To determine if a cleaning product is safe, test a small inconspicuous area using a very light pressure to see if the surface may scratch or discolor. This is particularly important for porcelain enamel, metal, plastic or highly polished, shiny, or painted surfaces.

The following brands may help you make an appropriate selection:

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

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

Mild Liquid Spray Cleaners – Fantastik, Formula 409.

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

Mildly Abrasive Powder or Liquid Cleansers – Ajax Barkeepers Friend, Cameo, Comet, Soft Scrub.

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

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

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

Be sure appliance is off and all parts are cool before handling or cleaning to avoid damage and possible burns. If a part is removed, be sure it is correctly replaced.

To prevent staining or discoloration, clean appliance after each use.

CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Baked enamel • Oven door • Side panels	• Soap and water • Mild liquid cleaner • Glass cleaner	Use a dry towel or cloth to wipe up spills, especially acid (milk, lemon juice, fruit, mustard, tomato sauce) or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces. When surface is cool, wash with warm soapy water, rinse and dry. For stubborn soil, use non-abrasive cleaning agents such as baking soda paste or Bon Ami. If desired, a thin coat of mild appliance wax can be used to protect the side panels. A glass cleaner can be used to add "shine" to the surface. NOTE: Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads or oven cleaners. These products will scratch and permanently damage the surface. NOTE: Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn.
Broiler pan and insert	• Soap and water • Plastic scouring pad • Soap-filled scouring pad • Dishwasher	Remove from oven after use. Cool then pour off grease. Place soap cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap-filled scouring pad to remove stubborn soil. Clean in dishwasher if desired. NOTE: For easier cleanup, spray insert with a non-stick vegetable coating and line broiler pan with aluminum foil.
Burner box	• Soap and water • Paste of baking soda and water • Non-abrasive plastic pad or sponge • Liquid cleaner • Glass cleaner	Burner box is located under lift-up cooktop. Clean frequently to remove spillovers. If soil is not removed and is allowed to accumulate it may damage the finish. To clean remove grates and surface burner and clean with soap and water, rinse and dry.

(Continued next page)

CARE AND CLEANING CHART

CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
Control knobs	<ul style="list-style-type: none"> • Soap and water 	To remove knobs for cleaning, gently pull forward. Wash in mild detergent and water. Do not soak knobs in water. Do not use abrasive cleaning agents. They will scratch finish and remove markings. Rinse dry and replace. Turn ON each burner to see if knobs have been replaced correctly.
Glass <ul style="list-style-type: none"> • Oven window 	<ul style="list-style-type: none"> • Soap and water • Paste of baking soda and water • Glass cleaner 	Wash with soap and water. Use a glass cleaner and a soft cloth for cleaning. Remove stubborn soil with paste of baking soda and water. Rinse with a cloth wrung out in clear water. Dry. Do not use abrasive materials such as scouring pads, steel wool or powdered cleansers. NOTE: To avoid inside staining of oven door glass, do not oversaturate cloth.
Grates	<ul style="list-style-type: none"> • Soap and water • Non-abrasive plastic pad 	Grates are made of porcelain-coated steel. They can be cleaned at the sink with soap and water or in the dishwasher. To clean baked on soil, place a damp soapy paper towel over the grate and let stand for 15 minutes. Use a non-abrasive plastic pad to scour stubborn soil. NOTE: Never operate burner without a grate in place. To protect porcelain finish on the grate from excessive heat, never operate surface burner without a cooking utensil on the grate. It is normal for grates to lose their shine over a period of time.
Metal finishes <ul style="list-style-type: none"> • Trim parts • Manifold panel • Cooktop 	<ul style="list-style-type: none"> • Soap and water • Glass cleaner 	Wash with soap and water. Use a glass cleaner and a soft cloth to remove fingermarks or smudges. Do not use oven cleaners, abrasive or caustic agents. They will damage the finish. CAUTION: Protect aluminum gas tubing from exposure to oven cleaners such as oven cleaners.
Oven bottom		Protect the oven bottom by (1) using large enough cookware to prevent boilovers; (2) place a piece of aluminum foil, that is slightly larger than the cookware, on the lower rack. NEVER place foil directly on the oven bottom as foil may melt onto oven bottom. Protect oven bottom against acid spills (milk, cheese, tomato, lemon juice, etc.) or sugary spills (filling) as they may pit or discolor the oven bottom. See porcelain enamel for additional information.
Oven rack	<ul style="list-style-type: none"> • Soap and water • Cleansing powders • Plastic pad • Soap filled scouring pad 	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry.
Plastic finishes <ul style="list-style-type: none"> • Door handles • Overlays • Knobs • End caps 	<ul style="list-style-type: none"> • Soap and water • Non-abrasive plastic pad or sponge 	When surface is cool, clean with soap and water; rinse, and dry. Use glass cleaner and a soft cloth. NOTE: Never use oven cleaners, abrasive or caustic liquid powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish. NOTE: To prevent staining or discoloration, wipe up fat, grease (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth.

(Continued next page)

CARE AND CLEANING CHART

PARTS	CLEANING AGENTS	DIRECTIONS
<p>Porcelain enamel</p> <ul style="list-style-type: none"> • Cooktop • Oven cavity 	<ul style="list-style-type: none"> • Soap and water • Mild abrasive cleaners • Plastic pad • Oven cleaner, oven only • Soap filled scouring pad 	<p>Clean porcelain with soap and water; rinse. Use cleansing powders or plastic scouring pad to remove stubborn soil. Wipe acid or sugar stains as soon as area is cool as these stains may discolor or etch the porcelain. Do not use metallic scouring pads as they will scratch the porcelain.</p> <p>To make cleaning the oven easier, place 1/2 cup household ammonia in a shallow glass container and leave in a cold oven overnight. The ammonia fumes will help loosen the burned on grease and food. Oven cleaners can be used on the porcelain oven only. Follow manufacturer directions. If oven cleaner was used, thoroughly rinse oven cavity and capillary tube which is located at the top of the oven.</p>
<p>Silicone rubber</p> <ul style="list-style-type: none"> • Door gasket 	<ul style="list-style-type: none"> • Soap and water 	<p>Wash with soap and water, rinse and dry. Do not remove door gasket.</p>
<p>Sealed Surface burners</p>	<ul style="list-style-type: none"> • Soap and water • Paste of baking soda and water • Plastic scouring sponge or pad • Mildly abrasive cleaner 	<p>For ease of cleaning, clean burners each time the cooktop is used with warm soapy water. If a boilover occurs, remove pan to another burner, cool burner and clean. To remove stubborn soil, use a dry cloth and a mildly abrasive cleanser. Use care to prevent cleaner from clogging ports. Burner must be dry before use.</p> <p>NOTE: Yellow tipping or distortion of the flame may occur until burner is completely dry.</p> <p>Clean burner ports with a straight pin or small metal paper clip. Do not enlarge or distort ports. Do not use a wooden toothpick as it may break off and clog port. If ports are clogged or soiled, the burner may not light properly or the flame may not be even.</p> <p>Sealed burner can not be removed by the consumer. When cleaning burner, use care to prevent damage to the ignitor. Surface burner will not light properly if ignitor is damaged, broken, soiled, or wet. When cleaning the ports, be sure to clean the port directly below the ignitor.</p>

CHECK THESE POINTS BEFORE YOU CALL FOR SERVICE

PROBLEM	CAUSE	CORRECTION
Surface burner fails to light.	a. clogged burner port(s). b. surface control not completely turned to the LITE position or turned too quickly from the LITE position. c. burner will not light if the ignitor is damaged, soiled, wet or if the port directly below the ignitor is blocked.	a. clean ports with straight pin. b. turn control to the LITE position until the burner ignites, then turn control to desired flame size. c. clean and dry burner head. If broken or damaged, call a serviceman.
Burner flame is uneven.	a. clogged burner port(s).	a. clean ports with straight pin.
Surface burner flame lifts off port or is yellow in color.	a. air/gas mixture not proper. NOTE: Some yellow tipping with LP gas is normal and acceptable.	a. call serviceman to adjust burner. NOTE: Be sure installer properly adjusted range at time of installation.
Oven burner fails to light.	a. oven incorrectly set. b. oven pilot is not lit.	a. see page 13. b. light pilot. See page 12.
Popping sound heard when burner extinguishes.	This is a normal sound that occurs with some types of gas when a hot burner is turned off. The popping sound is not a safety hazard and will not damage the appliance.	
Moisture condensation on oven window, if equipped, when oven is in use.	a. it is normal for the window to fog during the first few minutes the oven is on. b. cloth saturated with water is used to clean the window.	a. leave door ajar for one or two minutes to allow moisture to escape. b. use a damp cloth to clean window to prevent excess water from seeping between the panels of glass.
Baking results are not satisfactory. <ul style="list-style-type: none"> • browning is too pale, too dark or is uneven. • food cooks unevenly. • food is underdone or overdone. 	a. oven not preheated or set at correct temperature. b. used incorrect rack position. c. incorrect use of aluminum foil. d. oven bottom incorrectly replaced. e. too many pans on rack; pan too large. f. oven thermostat sensing device is out of the holding clip(s).	a. preheat oven 10 to 15 minutes. b. see page 13. c. see page 13. d. replace oven bottom correctly. See page 18. e. see page 13. f. reinstall thermostat sensing device. See Problem Chart on page 14 for additional information.
Oven smokes excessively during a broil operation.	a. temperature too high. b. meat has too much fat. c. sauce applied too early or marinade not completely drained. d. soiled broiler pan. e. broiler insert covered with aluminum foil. f. broiler area or oven is soiled.	a. lower temperature to 400-450°F. b. trim fat. c. apply sauce during last few minutes of cooking. If meat has been marinated, drain thoroughly before cooking. d. always clean broiler pan and insert after each use. e. never cover insert with foil as this prevents fat from draining to pan below. f. clean oven or broiler area.

CHECK THESE POINTS BEFORE YOU CALL FOR SERVICE

PROBLEM	CAUSE	CORRECTION
<p>Oven slow to heat, poor baking results, poor ignition of burner, pilot won't stay lit, popping sound from surface burner, carbon on pilot shield, burner flame too low/high.</p>	<p>a. gas pressure regulator.</p>	<p>a. have gas dealer test regulator.</p>
<p>Oven pilot will not light or stay on</p>	<p>a. pilot tubing. b. gas pressure regulator. c. oven knob.</p>	<p>a. may be clogged, kinked, or leaking the fitting. b. have gas dealer test regulator. c. be sure knob is in the PILOT ON position and not in the OFF position.</p>
<p>Gas odor</p>	<p>a. possible leak or loose fittings.</p>	<p>a. see boxed statements on front cover. Because of vibrations due to travel, connections on a recreational vehicle may loosen. Therefore, periodically check all connections for leaks. See the installation instructions for proper procedures on leak testing. NEVER use a match or flame to check for leaks.</p>

RECREATIONAL VEHICLE APPLIANCE WARRANTY

TWO YEAR - LIMITED WARRANTY (Parts Only)

The manufacturer will replace, without charge (except for the cost of delivery and labor involved in the removal of the defective part and installation of the replacement), any part which has a defect in material or workmanship for a period of two years from the date of the original installation. The replacement part assumes the unused portion of this warranty. This warranty extends to any owner during the two-year warranty period.

The warranty described above is the only written or expressed warranty given by the manufacturer. No one is authorized to increase, alter, or enlarge the manufacturer's responsibilities or obligations under this warranty. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

WHAT IS NOT COVERED BY THIS WARRANTY

1. Conditions and damages resulting from any of the following:
 - a. Improper installation, delivery, or maintenance.
 - b. Any repair, modification, alteration or adjustment not authorized by the manufacturer, or an authorized servicer.
 - c. Misuse, abuse, accidents or unreasonable use.
 - d. Incorrect electrical current, voltage or supply.
 - e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Porcelain enamel or other finishes or to scratches in or discoloration of decorative finishes.
5. Products purchased for commercial or industrial use.
6. 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.
7. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUSTAINED BY ANY PERSON AS A RESULT OF ANY BREACH OF THIS WARRANTY. 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 SERVICE

1. Contact your dealer or authorized servicer. Call us **1-800-544-5513** if you do not know the dealer.
2. When requesting information or service, the following information will be needed.
 - a. Model and serial numbers. (See rating plate located under the cooktop - see page 6.)
 - b. Your name, address and telephone number.
 - c. Dealer or servicer's name, address and telephone number.
 - d. Brief description of the problem and service history.
 - e. For warranty service, proof of purchase date (sales receipt) will be needed.
3. If you are not able to satisfactorily resolve the complaint with the local response, call or write to:

Maytag Customer Service
Maytag Customer Assistance
P.O. Box 2370
Cleveland, TN 37320-2370
1-800-544-5513
4. If you still do not receive satisfactory service, contact the Major Appliance Consumer Action Program by letter. Include the information listed in #2 above.

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

MACAP 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.