



GAS DOUBLE OVEN RANGE USER INSTRUCTIONS

THANK YOU for purchasing this high-quality product. Register your range at www.maytag.com. In Canada, register your range at www.maytag.ca.

For future reference, please make a note of your product model and serial numbers. These can be located on the serial plates. The serial plates are located behind the control panel. You may view them by rotating the serial plates up.

Model Number _____ Serial Number _____

Para una versión de estas instrucciones en español, visite www.maytag.com.

Deberá tener los números de modelo y serie, que se pueden encontrar en las placas de serie detrás del panel de control. Los puede ver al rotar hacia arriba las placas de serie.

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RANGE SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

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

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

WARNING: Gas leaks cannot always be detected by smell.

Gas suppliers recommend that you use a gas detector approved by UL or CSA.

For more information, contact your gas supplier.

If a gas leak is detected, follow the "What to do if you smell gas" instructions.

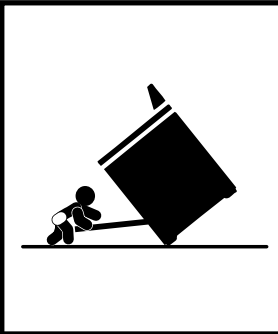
State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

The Anti-Tip Bracket

The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without the anti-tip bracket fastened down properly.



⚠ WARNING

Tip Over Hazard

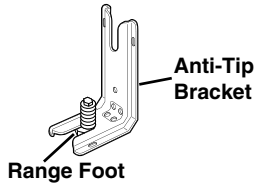
A child or adult can tip the range and be killed.

Verify the anti-tip bracket has been properly installed and engaged per installation instructions.

Re-engage anti-tip bracket if range is moved.

Do not operate range without anti-tip bracket installed and engaged.

Failure to follow these instructions can result in death or serious burns to children and adults.



To verify the anti-tip bracket is installed and engaged:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor or wall.
- Slide range back so rear range foot is under anti-tip bracket.
- See installation instructions for details.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR OR WALL, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **WARNING:** NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.
- **WARNING:** NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.

- Proper Installation – The range, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*. In Canada, the range must be electrically grounded in accordance with Canadian Electrical Code. Be sure the range is properly installed and grounded by a qualified technician.
- This range is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.
- Disconnect power before servicing.
- Injuries may result from the misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.
- Maintenance – Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.

For self-cleaning ranges –

- Before Self-Cleaning the Oven – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.

SAVE THESE INSTRUCTIONS

FEATURE GUIDE

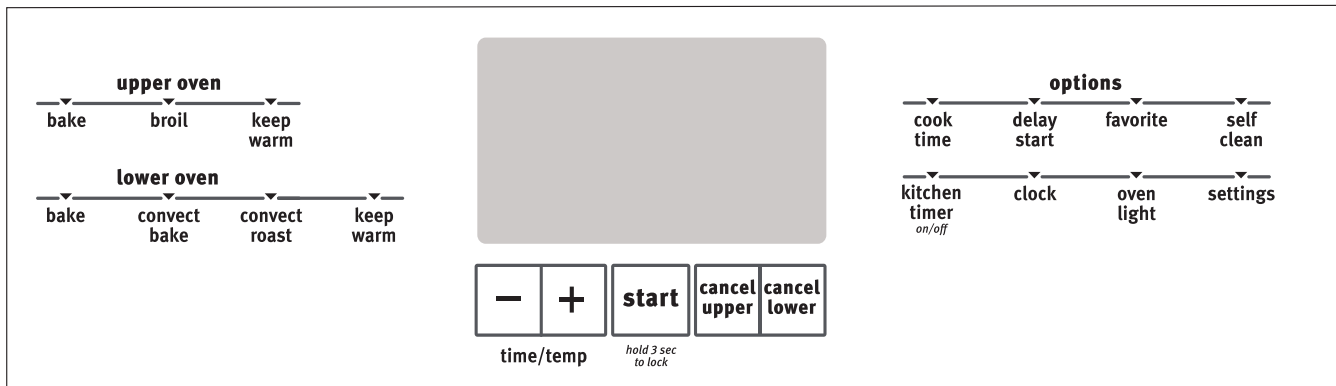
This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or the Product Help section of our website at www.maytag.com for more detailed instructions. In Canada, refer to the Product Help section at www.maytag.ca.

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.



Keypad	Feature	Instructions
CLOCK	Clock	This clock can use a 12- or 24-hour cycle. See the “Electronic Oven Controls” section. <ol style="list-style-type: none"> 1. Press CLOCK. 2. Press the Time/Temp “+” keypad for AM or “-” keypad for PM. 3. Press the Time/Temp “+” or “-” keypad to set the time of day. Press and hold to scroll quickly. 4. Press CLOCK or START.
OVEN LIGHT	Oven cavity light	While the oven doors are closed, press OVEN LIGHT to turn the lights on and off. The oven lights will come on when an oven door is opened.
KITCHEN TIMER ON/OFF	Oven timer	The Timer can be set in hours or minutes up to 9 hours and 59 minutes. <ol style="list-style-type: none"> 1. Press KITCHEN TIMER. 2. Press the Time/Temp “+” or “-” keypad to set the length of time in hr-min-min. 3. Press KITCHEN TIMER to begin the countdown. If enabled, timer tone(s) will sound at the end of countdown. 4. Press KITCHEN TIMER to cancel the Timer and return to the time of day. Do not press the Cancel keypads because the oven will turn off.
START	Cooking start	The Start keypad begins any oven function. If Start is not pressed within 2 minutes after pressing a keypad, the function is canceled and the time of day is displayed.
CANCEL UPPER CANCEL LOWER	Range function	The upper and lower Cancel keypads stop any oven function except the Clock, Timer, and Control Lock in the selected oven.
BAKE UPPER BAKE LOWER	Baking and roasting	<ol style="list-style-type: none"> 1. Press BAKE for the desired oven. 2. Press the Time/Temp “+” or “-” keypad to set the desired temperature. Press and hold to scroll quickly. The temperature will not scroll past the minimum or maximum allowable temperature. 3. (Lower oven, single rack baking only) Press START. Rapid preheat will begin. IMPORTANT: Rapid Preheat should be used only for one-rack baking. 4. (Multiple rack baking) Press START. Press START again to cancel Rapid Preheat. 5. To change the temperature, repeat Step 2. Press START for the change to take effect. 6. Press CANCEL for the selected oven when finished.

Keypad	Feature	Instructions
BROIL (upper only)	Broiling	<ol style="list-style-type: none"> 1. Press BROIL. 2. Press the Time/Temp “+” or “-” keypad to set the desired temperature. Press and hold to scroll quickly. The temperature will not scroll past the minimum or maximum allowable temperature. 3. Press START. No preheating is necessary. 4. Position the cookware in the oven. Close the door. 5. Press CANCEL UPPER when finished.
CONVECT BAKE	Convection cooking	<ol style="list-style-type: none"> 1. Press CONVECT BAKE. 2. Press the Time/Temp “+” or “-” keypad to set the desired temperature. Press and hold to scroll quickly. The temperature will not scroll past the minimum or maximum allowable temperature. 3. (Lower oven, single rack baking only) Press START. Rapid Preheat will begin. IMPORTANT: Rapid Preheat should be used only for one-rack baking. 4. (Multiple rack baking) Press START. Press START again to cancel Rapid Preheat. 5. To change the temperature, repeat Step 2. Press START for the change to take effect. 6. Press CANCEL LOWER when finished.
CONVECT ROAST	Convection cooking	<ol style="list-style-type: none"> 1. Press CONVECT ROAST. 2. Press the Time/Temp “+” or “-” keypad to set the desired temperature. Press and hold to scroll quickly. The temperature will not scroll past the minimum or maximum allowable temperature. 3. Press START. 4. To change the temperature, repeat Step 2. Press START for the change to take effect. 5. Press CANCEL LOWER when finished.
FAVORITE	Favorite	<p>The Favorite feature allows you to save time and temperature settings from any active cook function.</p> <ol style="list-style-type: none"> 1. Press and hold FAVORITE. 2. Press the Time/Temp “+” or “-” keypad to select the oven in use. 3. The cooking function is now stored as a Favorite, and the control resumes operation of the saved cooking function.
KEEP WARM UPPER KEEP WARM LOWER	Hold warm	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> 1. Press KEEP WARM for the desired oven. 2. Press the Time/Temp “+” or “-” keypad to set the desired temperature. Press and hold to scroll quickly. The temperature will not scroll past the minimum or maximum allowable temperature. 3. Press START. 4. Press CANCEL for the selected oven when finished.
DELAY START	Delayed start	<p>The Delay Start keypad is used to enter the starting time for an oven function with a delayed start. Delay Start should not be used for foods such as breads and cakes because they may not bake properly.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see the “Cook Time” section.</p>
COOK TIME	Timed cooking	<p>Cook Time allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see the “Cook Time” section.</p>
SELF CLEAN	Self-cleaning cycle	See the “Self-Cleaning Cycle” section.
START hold 3 sec. to lock	Oven control lockout	<ol style="list-style-type: none"> 1. Check that the ovens and timers are off. 2. Press and hold START for 3 seconds. 3. If enabled, a tone will sound and “CONTROL LOCKED” will be displayed. 4. Repeat to unlock. No keypads will function with the controls locked.
SETTINGS	Oven use functions	Enables you to personalize the audible tones and oven operation to suit your needs. See the “Oven Use” section.

COOKTOP USE

⚠ WARNING



Fire Hazard

Do not let the burner flame extend beyond the edge of the pan.

Turn off all controls when not cooking.

Failure to follow these instructions can result in death or fire.

Electric igniters automatically light the surface burners when control knobs are turned to IGNITE.

Before setting a control knob, place filled cookware on the grate. Do not operate a burner using empty cookware or without cookware on the grate.

The flame should be adjusted so it does not extend beyond the edge of the pan.

NOTE: Visually check that the burner has lit. If the burner does not ignite, listen for a clicking sound. If you do not hear the igniter click, turn the burner off. Check for a tripped circuit breaker or blown household fuse.

Check that the control knob is pressed completely down on the valve shaft. If the spark igniter still does not operate, call a trained repair specialist.

To Set:

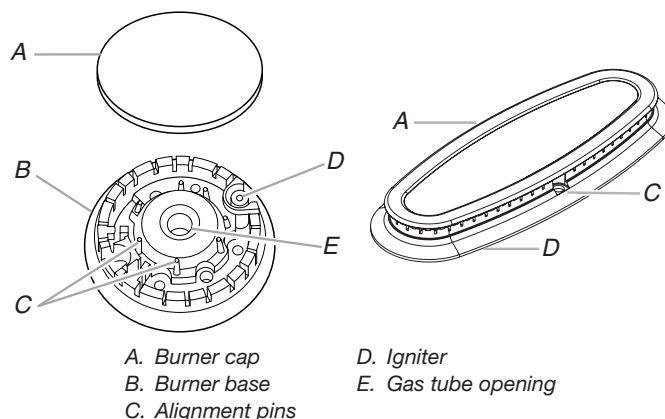
1. Push in and turn knob counterclockwise to IGNITE.
All surface burners will click. Only the burner with the control knob turned to IGNITE will produce a flame.
2. Turn knob to anywhere between Hi and Lo.

REMEMBER: When range is in use or (on some models) during the Self-Cleaning cycle, the entire cooktop area may become hot.

Power Failure

In case of a prolonged power failure, the surface burners cannot be lit manually. No attempt should be made to operate the appliance during a power failure.

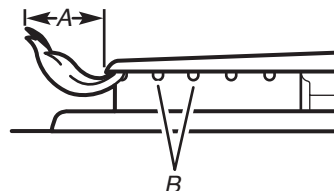
Sealed Surface Burners



IMPORTANT: Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

Burner Cap: Always keep the burner cap in place when using a surface burner. A clean burner cap will help avoid poor ignition and uneven flames. Always clean the burner cap after a spillover, and routinely remove and clean the caps according to the “General Cleaning” section.

Gas Tube Opening: Gas must flow freely throughout the gas tube opening for the burner to light properly. Keep this area free of soil and do not allow spills, food, cleaning agents, or any other material to enter the gas tube opening. Keep spillovers out of the gas tube opening by always using a burner cap.



A. 1" to 1½" (2.5 cm to 3.8 cm)
B. Burner ports

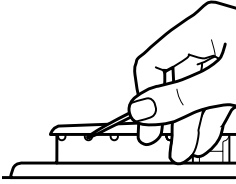
Burner Ports: Check burner flames occasionally for proper size and shape as shown in the previous illustration. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents, or any other material to enter the burner ports.

To Clean:

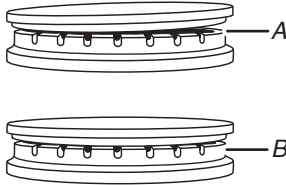
IMPORTANT: Before cleaning, make sure all controls are OFF and the cooktop is cool. Do not use oven cleaners, bleach, or rust removers.

1. Remove the burner cap and the burner base and clean according to the “General Cleaning” section.
2. Clean the gas tube opening with a damp cloth.

- Clean clogged burner ports with a straight pin as shown. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, contact a trained repair specialist.



- Replace the burner cap, making sure the alignment pins are properly aligned with the burner cap.



A. Incorrect
B. Correct

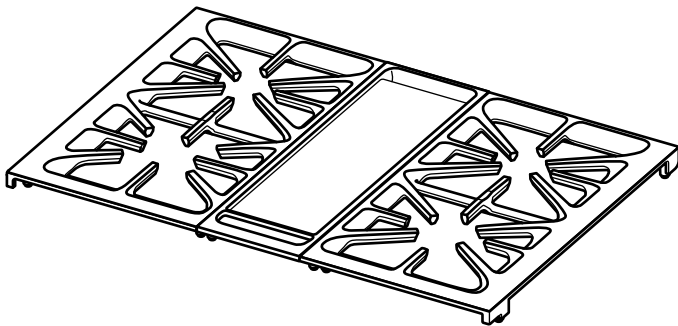
- Turn on the burner. If the burner does not light, check cap alignment. If the burner still does not light, do not service the sealed burner yourself. Contact a trained repair specialist.

Grates

On some models, the 2 grates are identical and can be used on either the left or right side of the cooktop. Grates that are designed for use on only 1 side of the cooktop will have either "LEFT" or "RIGHT" embossed on the bottom side of the grate. The middle griddle must be used in the center position between the left and right grates.

The grates must be properly positioned before cooking. In the proper position the grates should be flush and level. Improper installation of the grates may result in chipping or scratching of the cooktop.

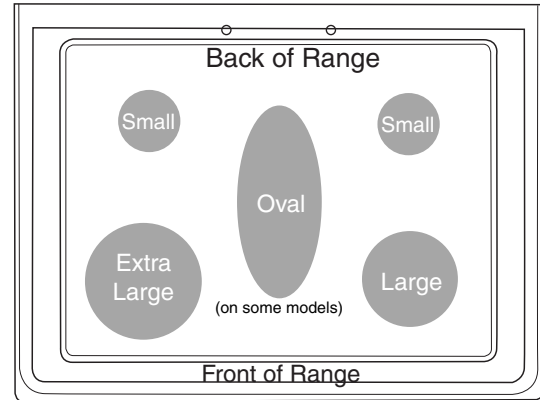
To ensure proper positioning, align bumpers on grate bottom with the indentations in the cooktop.



Although the burner grates are durable, they will gradually lose their shine and/or discolor due to the high temperatures of the gas flame.

Burner Size

Select a burner that best fits your cookware. See the following illustration and chart.



Burner Size	Recommended Use
Small	<ul style="list-style-type: none"> Low-heat cooking Melting chocolate or butter
Large	<ul style="list-style-type: none"> For large cookware
Extra-Large	<ul style="list-style-type: none"> For large cookware Most powerful burner
Oval	<ul style="list-style-type: none"> For longer dishes

Cookware

IMPORTANT: Do not leave empty cookware on a hot surface cooking area, element, or surface burner.

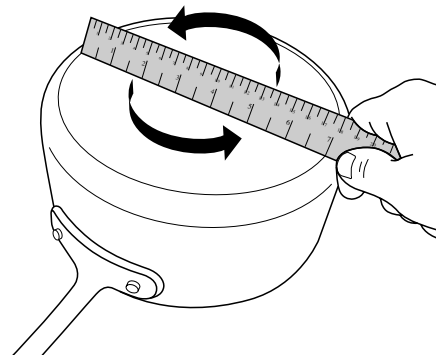
Ideal cookware should have a flat bottom, straight sides, and a well-fitting lid, and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop or coils. Aluminum and copper may be used as a core or base in cookware. However, when used as a base, they can leave permanent marks on the grates.

Cookware material is a factor in how quickly and evenly heat is transferred which affects cooking results.

Cookware with nonstick surfaces should not be used under the broiler.

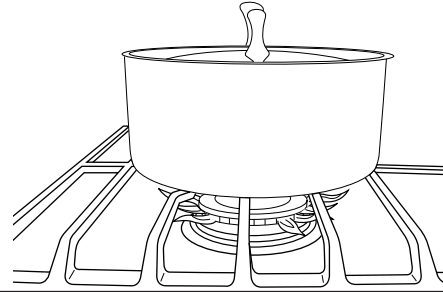
Check for flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.



Use the following chart as a guide for cookware material characteristics.

Cookware	Characteristics
Aluminum	<ul style="list-style-type: none"> ■ Heats quickly and evenly. ■ Suitable for all types of cooking ■ Medium or heavy thickness is best for most cooking tasks.
Cast iron	<ul style="list-style-type: none"> ■ Heats slowly and evenly. ■ Good for browning and frying ■ Maintains heat for slow cooking.
Ceramic or ceramic glass	<ul style="list-style-type: none"> ■ Follow manufacturer's instructions. ■ Heats slowly but unevenly. ■ Ideal results on low-to-medium heat settings
Copper	<ul style="list-style-type: none"> ■ Heats very quickly and evenly. ■ May leave copper residues which may be diminished if cleaned immediately after cooking.
Earthenware	<ul style="list-style-type: none"> ■ Follow manufacturer's instructions. ■ Use on low heat settings.
Porcelain enamel-on-steel or cast iron	<ul style="list-style-type: none"> ■ See stainless steel or cast iron.
Stainless steel	<ul style="list-style-type: none"> ■ Heats quickly but unevenly. ■ A core or base of aluminum or copper on stainless steel provides even heating.

For best results, the cookware should be centered above the burner with the bottom sitting level on the grate. The flame should be adjusted so that it does not extend up the sides of the pan.



Home Canning

When canning for long periods, alternate the use of surface burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate above the burner.
- Do not place canner on 2 surface burners at the same time.
- For more information, contact your local agricultural extension office or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

OVEN USE

Odors and smoke are normal when the oven is used the first few times or when it is heavily soiled.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Electronic Oven Controls

Control Display

The display will flash when powered up or after a power loss. Press CANCEL to clear. When the oven is not in use, the time of day is displayed.

Tones

Tones are audible signals, indicating the following:

One Tone

- Valid keypad press
- Oven is preheated (long tone).
- Kitchen timer (long tone with reminder tone every minute)
- Function has been entered.

Three Tones

- Invalid keypad press

Four Tones

- End of cycle (with reminder tone every minute)

Use the Settings keypad to change the tone settings.

Settings

Many features of the oven control can be adjusted to meet your personal needs. These changes are made using the Settings keypad.

Use the Settings keypad to scroll through the features that can be changed. Each press of the Settings keypad will advance the display to the next setting. After selecting the feature to be changed, the control will prompt you for the required input. Details of all of the feature changes are explained in the following sections.

Press CANCEL UPPER or CANCEL LOWER to exit Settings.

Fahrenheit and Celsius

The temperature is preset to Fahrenheit, but it can be changed to Celsius.

1. Press SETTINGS until "TEMP UNIT" is displayed.
2. The current setting will be displayed.
3. Press the Time/Temp "+" keypad to adjust the setting.
4. Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

Audible Tones Disable

Turns off all tones, including the end-of-cycle tone and keypress tones.

1. Press SETTINGS until "SOUND" is displayed.
2. The current setting will be displayed.
3. Press the Time/Temp "+" keypad to adjust the setting.
4. Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

Sound Volume

Sets the pitch of the tone to either high or low.

1. Press SETTINGS until "SOUND VOLUME" is displayed.
2. The current setting will be displayed.
3. Press the Time/Temp "+" keypad to adjust the setting.
4. Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

End-of-Cycle Tone

Activates or turns off the tones that sound at the end of a cycle.

1. Press SETTINGS until "END TONE" is displayed.
2. The current setting will be displayed.
3. Press the Time/Temp "+" keypad to adjust the setting.
4. Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

Keypress Tones

Activates or turns off the tones when a keypad is pressed.

1. Press SETTINGS until "KEYPRESS TONE" is displayed.
2. The current setting will be displayed.
3. Press the Time/Temp "+" keypad to adjust the setting.
4. Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

Reminder Tones Disable

Turns off the short repeating tone that sounds every 1 minute after the end-of-cycle tones.

1. Press SETTINGS until "REMINDER TONE" is displayed.
2. The current setting will be displayed.
3. Press the Time/Temp "+" keypad to adjust the setting.
4. Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

12/24 Hour Clock

1. Press SETTINGS until "12/24 HOUR" is displayed.
2. The current setting will be displayed.
3. Press the Time/Temp "+" keypad to adjust the setting.
4. Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

Demo Mode

IMPORTANT: This feature is intended for use on the sales floor with 120 V power connection and permits the control features to be demonstrated without the oven turning on. If this feature is activated, the oven will not heat.

1. Press SETTINGS until "DEMO MODE" is displayed.
2. The current setting will be displayed.
3. Press the Time/Temp "+" keypad to adjust the setting.
4. Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

12-Hour Shut-Off

The oven control is set to automatically shut off the oven 12 hours after the oven initiates a cook or clean function. This will not interfere with any timed or delay cook functions.

1. Press SETTINGS until "12 HR AUTO CANCEL" is displayed.
2. The current setting will be displayed.
3. Press the Time/Temp "+" keypad to adjust the setting.
4. Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

Languages - Scrolling Display Text

Language options are English, Spanish, and French.

1. Press SETTINGS until "LANGUAGE" is displayed.
2. The current setting will be displayed.
3. Press the Time/Temp "+" or "-" keypad to adjust the setting.
4. Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

Energy Save

The Energy Save mode deactivates the display to reduce energy consumption. The setting will be activated after being idle for several minutes. Any mode may be used with the range in Energy Save by selecting the desired mode.

1. Press SETTINGS until "ENERGY SAVE" is displayed.
2. The current setting will be displayed.
3. Press the Time/Temp "+" keypad to adjust the setting.
4. Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

Oven Temperature Offset Control

IMPORTANT: Do not use a thermometer to measure oven temperature. Elements will cycle on and off as needed to provide consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Most thermometers are slow to react to temperature change and will not provide an accurate reading due to this cycling.

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature can be adjusted to personalize it for your cooking needs. It can be changed in Fahrenheit or Celsius.

To Adjust Oven Temperature:

1. Press SETTINGS until "TEMP CALIB" is displayed.
2. The current setting will be displayed. Press the Time/Temp "+" keypad to toggle between the upper and lower ovens.
3. Press START to select the choice displayed in Step 2. Wait 10 seconds for the display to change or press START, and then continue with Step 4.
4. Press the Time/Temp "+" keypad to increase the temperature in 5°F (3°C) increments, or press the Time/Temp "-" keypad to decrease the temperature in 5°F (3°C) increments. The range is from -30°F to +30°F (-18°C to +18°C).
5. Press START.
6. Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

Keep Warm

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

IMPORTANT: Food must be at serving temperature before placing it in the warmed oven. Food may be held up to 1 hour; however, breads and casseroles may become too dry if left in the oven during the Keep Warm function. For best results, cover food.

The Keep Warm feature allows hot cooked foods to stay at serving temperature.

To Use:

1. Press KEEP WARM for the desired oven.
2. Press the Time/Temp "+" or "-" keypad to set the desired temperature. Press and hold to scroll quickly. The temperature will not scroll past the minimum or maximum allowable temperature.

NOTE: The temperature may be changed at any time by pressing the Time/Temp "+" or "-" keypad to enter the desired temperature and then START.

3. Press START.
4. Place food in the oven.
5. Press CANCEL for the selected oven when finished.
6. Remove food from the oven.

To Cancel Keep Warm:

1. Press CANCEL for the selected oven.
2. Remove food from oven.

Sabbath Mode

The Sabbath mode sets the oven to remain on in a bake setting until turned off.

When the Sabbath mode is set, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound and the displays will not indicate temperature changes.

When the oven door is opened or closed, the oven light will not turn on or off and the oven heating elements will not turn on or off immediately.

To Enable Sabbath Mode Capability (one time only):

1. Press SETTINGS until "SABBATH" is displayed.
2. Press the Time/Temp "+" keypad. Sabbath mode can be activated for baking.
3. Press CANCEL UPPER or CANCEL LOWER to save the setting and exit to display the time of day.

NOTE: To disable the Sabbath mode, repeat steps 1 through 3 to change the status from "SABBATH ON" to "SABBATH OFF."

To Activate Sabbath Mode:

1. Press BAKE for the desired oven.
2. Press the Time/Temp "+" or "-" keypad to set the desired temperature. Press and hold to scroll quickly. The temperature will not scroll past the minimum or maximum allowable temperature.
3. Press START.

For timed cooking in Sabbath mode, press COOK TIME, and then press the Temp/Time "+" or "-" keypad to set the desired cook time. Press START.

4. (Optional) If Sabbath mode is to be used for both ovens, repeat steps 1 through 3 for the second oven.

- Press SETTINGS. Three tones will sound. Then press and hold KITCHEN TIMER for several seconds until "SAb" appears in the display.

To Adjust Temperature (when Sabbath mode is running in only one oven):

- Press the Temp/Time "+" or "-" keypad as instructed by the scrolling text to select the new temperature.
NOTE: The temperature adjustment will not appear on the display and no tones will sound. The scrolling text will be shown on the display as it was before the keypad was pressed.
- Press START.

To Adjust Temperature (when Sabbath mode is running in both ovens):

- Press BAKE for the desired oven.
- Press the Temp/Time "+" or "-" keypad as instructed by the scrolling text to select the new temperature.
NOTE: The temperature adjustment will not appear on the display and no tones will sound. The scrolling text will be shown on the display as it was before the keypad was pressed.
- Press START.

To Deactivate Sabbath Mode:

Press SETTINGS, then press and hold KITCHEN TIMER to return to regular baking or press CANCEL UPPER or CANCEL LOWER to turn off the oven(s).

Aluminum Foil

IMPORTANT: To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner. For best cooking results, do not cover entire oven rack with foil because air must be able to move freely.

Positioning Racks and Bakeware

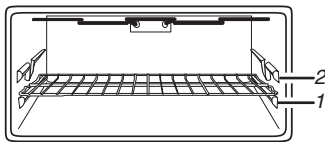
IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

Racks

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.
- Place food so it will not rise into the broil element. Allow at least 1/2" (1.3 cm) between pans and the broil element.

To move a rack, pull it out to the stop position, raise the front edge, and then lift it out. Use the following illustrations and charts as a guide for positioning racks.

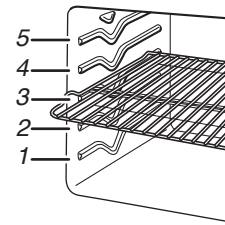
Rack Positions - Upper Oven



Baking and Broiling

Food	Rack Position
All foods	1

Rack Positions - Lower Oven



Food	Rack Position
Large roasts or poultry	1
Roasted meats	2
Most baked goods, casseroles	3
Broiled meats, poultry, fish	4
Broiling/searing meats, hamburgers, steaks	5

For hamburger patties to have a well-seared exterior and a rare interior in the lower oven, use a flat rack in rack position 5. Side 1 should cook for approximately 2 1/2 to 3 1/2 minutes. Side 2 should cook for approximately 4 to 5 minutes. Expect a moderate degree of smoke when broiling.

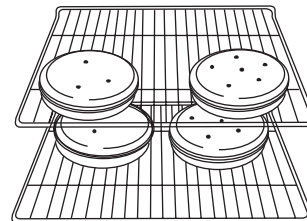
Multiple Rack Cooking

2-rack: Use rack positions 2 and 4 for regular baking.

2-rack (convection only): Use rack positions 2 and 4 for convection baking.

Baking Layer Cakes on 2 Racks

For best results when baking cakes on 2 racks, use rack positions 2 and 4 with the Convection Bake function. Place the cakes on the racks as shown.



Baking Cookies on 2 Racks

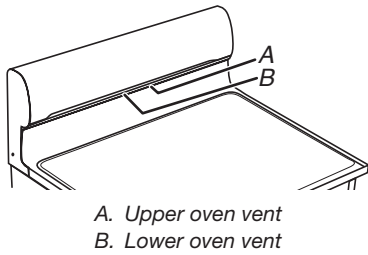
For best results when baking cookies on 2 racks, use rack positions 2 and 4 with the Bake function.

Bakeware

To cook food evenly, hot air must be able to circulate. Allow 2" (5 cm) of space around bakeware and oven walls. Use the following chart as a guide.

Number of Pan(s)	Position on Rack
1	Center of rack
2	Side by side
3 or 4	Refer to the previous illustration.

Oven Vents



A. Upper oven vent
B. Lower oven vent

The oven vents release hot air and moisture from the ovens and should not be blocked or covered. Blocking or covering the vents will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper, or other items that could melt or burn near the oven vents.

Baking and Roasting

Preheating

When beginning a Bake cycle, the oven will begin preheating after Start is pressed. The oven will take approximately 12 to 15 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

Rapid Preheat

Rapid Preheat can be used to shorten the preheating time. Only one standard flat oven rack should be in the oven during Rapid Preheat. Extra racks should be removed prior to starting Rapid Preheat. The preheating cycle should be completed before placing food in the oven. When the Rapid Preheat cycle is complete, the oven starts a normal Bake cycle.

IMPORTANT: Rapid Preheat should be used only for single-rack baking.

Oven Temperature

While in use, the oven elements will cycle on and off as needed to maintain a consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Opening the oven door while in use will release the hot air and cool the oven which could impact the cooking time and performance. It is recommended to use the oven light to monitor cooking progress.

NOTE: On models with convection, the convection fan may run in the non-convection Bake mode to improve oven performance.

Temperature Management System

The Temperature Management System electronically regulates the oven heat levels during preheat and bake to maintain a precise temperature range for optimal cooking results. The bake and broil elements or burners cycle on and off in intervals. On convection range models, the fan will run while preheating and may be cycled on and off for short intervals during bake to provide the best results. This feature is automatically activated when the oven is in use.

Before baking and roasting, position racks according to the “Positioning Racks and Bakeware” section. When roasting, it is not necessary to wait for the oven preheat cycle to end before putting food in unless it is recommended in the recipe.

Broiling

Close the oven door while broiling. No preheating is necessary. Position food on grid in a broiler pan, and then place it in the center of the oven rack.

NOTE: Odors and smoke are normal the first few times the oven is used or if the oven is heavily soiled.

Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting is, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish, and poultry may cook better at lower broil settings. Refer to the “Positioning Racks and Bakeware” section for more information.

On lower settings, the broil element will cycle on and off to maintain the proper temperature.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.

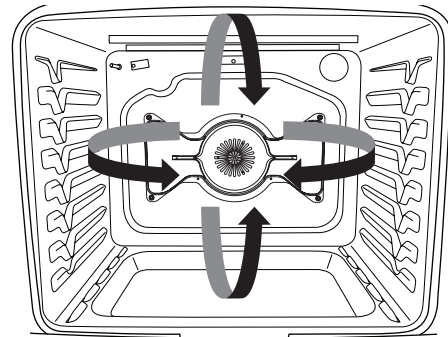
If you would like to purchase a broiler pan, one may be ordered. See the “Accessories” section.

Lower Oven Convection Cooking

In a convection oven, the fan-circulated hot air continually distributes heat more evenly than the natural movement of air in a standard thermal oven. This movement of hot air helps maintain a consistent temperature throughout the oven, cooking foods more evenly, crisping surfaces while sealing in moisture, and yielding crustier breads.

If the oven door is opened during convection cooking, the fan will turn off immediately. It will come back on when the oven door is closed.

NOTE: The oven door must be closed for convection broiling.



Position the racks according to the “Positioning Racks and Bakeware” section before starting convection cooking.

With convection cooking, most foods can be cooked at a lower temperature or for a shorter length of time. These adjustments can be made using the following chart.

Setting	Guidelines
CONVECT BAKE	Reduce the standard baking temperature 25°F (15°C).
CONVECT BROIL	Use standard recipe temperature. Cooking time may be reduced, so the food should be checked for doneness early.
CONVECT ROAST	Use standard recipe temperature. Cooking time may be reduced by 15 to 30% with Convection Roast, so the food should be checked for doneness early.

Bow Tie True Convection

True convection adds an electric element around the convection fan to enhance the cooking performance. Use the following Convection Options chart as a guide.

Convection Options

Setting	Foods
CONVECT BAKE	Single or multiple-rack baking for cookies, biscuits, breads, casseroles, tarts, tortes
CONVECT BROIL	Thicker cuts or unevenly shaped pieces of meat, fish or poultry
CONVECT ROAST	Whole chicken or turkey, vegetables, pork roasts, beef roasts

Favorite

WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

The Favorite feature allows you to save the time and temperature settings from any active cook function. Only one favorite is allowed for each oven.

To Save a Cooking Function as a Favorite:

1. Press and hold FAVORITE.
2. Press the Time/Temp “+” or “-” keypad to select the oven in use.
3. The cooking function is now stored as a Favorite, and the control resumes operation of the saved cooking function.

To Recall and Start a Favorite:

1. Press FAVORITE.
2. Press the Time/Temp “+” or “-” keypad to select the oven in use.
3. Press START.
The set temperature can be changed by pressing the Time/Temp “+” or “-” keypad and then START. Similarly, the Cook Time can be changed by pressing COOK TIME, the Time/Temp “+” or “-” keypad to adjust to the desired time, and then START. If the cook time is adjusted, the time remaining is replaced by the new time.
4. Place food in the oven.
5. Press CANCEL for the oven that is being used when finished.
6. Remove food from the oven.

To Cancel a Favorite Cycle:

1. Press CANCEL for the desired oven.
The stored Favorite cycle will not be affected.
2. Remove food from the oven.

Cook Time

WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

To Set a Timed Cook:

1. Press the keypad for any cooking function except Self-Clean or Keep Warm.
2. Press the Time/Temp “+” or “-” keypad to set the desired temperature. Press and hold to scroll quickly. The temperature will not scroll past the minimum or maximum allowable temperature.
3. Press COOK TIME.
4. Press the Time/Temp “+” or “-” keypad to enter the length of time to cook.
5. Press START. The display will count down the time. When the time ends, the oven will shut off automatically.
The temperature and/or time setting can be changed at any time by repeating steps 2 through 5.
NOTE: If cooking in both ovens, press any number on the keypad, then follow the on-screen prompts to select the desired oven before entering temperature.
6. Press CANCEL for the desired oven to clear the display.

To Set a Delayed Timed Cook:

1. Press DELAY START.
2. Press the Time/Temp “+” or “-” keypad to select the desired oven.
3. Press the Time/Temp “+” or “-” keypad to enter the number of hours and/or minutes you want to delay the start time. Press and hold to scroll quickly.
4. Press the keypad for any cooking function except Keep Warm.
5. Press the Time/Temp “+” or “-” keypad to set the desired temperature. Press and hold to scroll quickly. The temperature will not scroll past the minimum or maximum allowable temperature.
6. Press START or COOK TIME.
7. Press the Time/Temp “+” or “-” keypad to enter the length of time to cook.
When the start time is reached, the oven will automatically turn on. The temperature and/or time settings can be changed after the delay countdown by repeating steps 1 through 7. When resetting the time and temperature, it is necessary to press START between steps 4 and 5 to continue making changes.
When the set cook time ends, the oven will shut off automatically.
9. Press CANCEL for the desired oven to clear the display.

RANGE CARE

Self-Cleaning Cycle

WARNING



Burn Hazard

Do not touch the oven during the Self-Cleaning cycle.

Keep children away from oven during Self-Cleaning cycle.

Failure to follow these instructions can result in burns.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.

Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. Depending on your model, see the "Oven Vent" or "Oven Vents" section.

Do not clean, rub, damage, or move the oven door gasket.

Prepare Range:

- Remove the broiler pan, grid, cookware and bakeware, all cooking utensils, oven racks, aluminum foil, and, on some models, the temperature probe from the oven.
- Use a damp cloth to clean inside door edge and the 1 1/2" (38 mm) area around the inside oven cavity frame, being certain not to move or bend the gasket.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result. This will not affect cooking performance.
- Remove plastic items from the cooktop because they may melt.

NOTE: The cooktop burners will not function during the Self-Cleaning cycle.

IMPORTANT:

- Oven temperature must be below 500°F (260°C) to program a cleaning cycle.
- Only 1 oven can be cleaned at a time.
- Both oven doors will lock when either oven is running the Self-Cleaning cycle.

How the Cycle Works

IMPORTANT: The heating and cooling of porcelain on steel in the oven may result in discoloring, loss of gloss, hairline cracks, and popping sounds.

The Self-Cleaning cycle uses very high temperatures, burning soil to a powdery ash.

Once the oven has completely cooled, remove ash with a damp cloth. To avoid breaking the glass, do not apply a cool damp cloth to the inner door glass before it has completely cooled.

The oven light is disabled during the Self-Cleaning cycle.

To stop the Self-Cleaning cycle at anytime, press CANCEL UPPER or CANCEL LOWER. If the temperature is too high, the oven doors will remain locked.

When "LOCK" shows in the display, the doors of the oven cannot be opened. To avoid damage to the doors, do not force the doors open when "LOCK" is displayed.

Before self-cleaning, make sure the doors are completely closed or the doors will not lock and the Self-Cleaning cycle will not begin.

NOTE: Only one oven can use the Self-Cleaning cycle at a time, and 12 hours must pass before the next Self-Cleaning cycle can begin.

The oven is preset for a 3-hour cleaning cycle; however, the time can be changed. Suggested cleaning times are 2 hours for light soil and between 3 hours and 4 hours for average to heavy soil.

Use the following chart as a guide to determine the desired cleaning level.

Cleaning Level	Recommended Cleaning Time (Includes a 30-Minute Cool-Down Time)
1 (Quick)	2 hours
2	2 hours 30 minutes
3	3 hours
4 (reg)	3 hours 30 minutes
5	4 hours
6 (Maxi)	4 hours 30 minutes

To Self-Clean:

1. Close the oven doors, and then press SELF CLEAN.
2. Press the Time/Temp "+" or "-" keypad to select the desired oven to clean.
3. Press the Time/Temp "+" or "-" keypad to select the desired clean level.
4. Press START.
The oven doors will automatically lock.
When the Self-Cleaning cycle is complete and the oven cools, the oven doors will unlock.
5. When the oven is completely cooled, remove ash with a damp cloth.

To Delay Start Self-Clean:

1. Close the oven doors, and then press DELAY START.
2. Press the Time/Temp "+" or "-" keypad to select the desired oven.
3. Press the Time/Temp "+" or "-" keypad to enter the desired amount of time by which you want to delay the start.
4. Press SELF CLEAN.
5. Press the Time/Temp "+" or "-" keypad to select the desired clean level.
6. Press START.
The oven doors will automatically lock after the Delay Start countdown.
When the Self-Cleaning cycle is complete and the oven cools, the oven doors will unlock.
7. When the oven is completely cooled, remove ash with a damp cloth.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are OFF and the oven and cooktop are cool. Always follow label instructions on cleaning products. For additional information, you can visit our website at www.maytag.com. In Canada, visit our website at www.maytag.ca.

Soap, water, and a soft cloth or sponge are suggested first unless otherwise noted.

EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire range is cool. These spills may affect the finish.

Cleaning Method:

- Glass cleaner, mild liquid cleaner, or nonabrasive scrubbing pad:
Gently clean around the model/serial/rating plate because scrubbing may remove numbers.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):
See the “Accessories” section for more information.

STAINLESS STEEL (on some models)

NOTE: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths, or abrasive paper towels. Damage may occur to stainless steel surfaces, even with one-time or limited use.

Cleaning Method:

Rub in direction of grain to avoid damaging.

- affresh® Stainless Steel Cleaner Part Number W10355016 (not included):
See the “Accessories” section for more information.

METALLIC PAINT (on some models)

Do not use abrasive cleaners, cleaners with bleach, rust removers, ammonia, or sodium hydroxide (lye) because paint surface may stain.

PORCELAIN-COATED GRATES AND CAPS

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop, grates, and caps are cool. These spills may affect the finish.

To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

Do not reassemble caps on burners while wet.

Cleaning Method:

- Nonabrasive plastic scrubbing pad and mildly abrasive cleanser:
Clean as soon as cooktop, grates, and caps are cool.
- Dishwasher (grates only, not caps):
Use the most aggressive cycle. Cooked-on soils should be soaked or scrubbed before going into a dishwasher.
- Gas Grate and Drip Pan Cleaner Part Number 31617A (not included):
See the “Accessories” section for more information.

SURFACE BURNERS

- See the “Sealed Surface Burner” section.

COOKTOP CONTROLS

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers, or oven cleaner.

To avoid damage, do not soak knobs. When replacing knobs, make sure knobs are in the Off position.

On some models, do not remove seals under knobs.

Cleaning Method:

- Soap and water:
Pull knobs straight away from control panel to remove.

GRIDDLE

To avoid damaging the nonstick surface, do not clean the griddle in the dishwasher or use steel wool and abrasive cleaners.

Cleaning Method:

- Mild detergent

CONTROL PANEL AND OVEN DOOR EXTERIOR

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths, or abrasive paper towels.

Cleaning Method:

- Glass cleaner and soft cloth or sponge:
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):
See the “Accessories” section for more information.

OVEN RACKS

Cleaning Method:

- Steel-wool pad
- For racks that have discolored and are harder to slide, a light coating of vegetable oil applied to the rack guides will help them slide.

OVEN CAVITY

Do not use oven cleaners.

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result.

Cleaning Method:

- Clean cycle:
See the “Self-Cleaning Cycle” section.

Oven Lights

The oven lights are standard 40-watt appliance bulbs. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the Off position.

To Replace:

1. Unplug range or disconnect power.
2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
3. Turn bulb counterclockwise to remove from socket.
4. Replace bulb and then bulb cover by turning clockwise.
5. Plug in range or reconnect power.

TROUBLESHOOTING

First try the solutions suggested here. If you need further assistance or more recommendations that may help you avoid a service call, refer to the warranty page in this manual and scan the code there with your mobile device, or visit http://www.maytag.com/product_help. In Canada, visit <http://www.maytag.ca>.

Contact us by mail with any questions or concerns at the address below:

In the U.S.A.:


Maytag Brand Home Appliances
Customer eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

In Canada:

Maytag Brand Home Appliances
Customer eXperience Centre
200 - 6750 Century Ave.
Mississauga, Ontario L5N 0B7

Please include a daytime phone number in your correspondence.

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

Failure to follow these instructions can result in death, fire, or electrical shock.

Problem	Possible Causes and/or Solutions
Nothing will operate	<p>Power supply cord is unplugged: Plug into a grounded 3 prong outlet.</p> <p>Household fuse is blown or a circuit breaker is tripped: Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.</p> <p>Main or regulator gas shut-off valve is in the Off position: See the Installation Instructions.</p> <p>The range is improperly connected to the gas supply: Contact a trained repair specialist, or see Installation Instructions.</p>
Surface burners will not operate	<p>The control knob is not set correctly: Push in knob before turning to a setting.</p> <p>Air in the gas lines: If this is the first time the surface burners have been used, turn on any one of the surface burner knobs to release air from the gas lines.</p> <p>Clogged burner ports: See the “Sealed Surface Burners” section.</p>
Surface burner flames are uneven, yellow, and/or noisy	<p>Clogged burner ports: See the “Sealed Surface Burners” section.</p> <p>Burner caps positioned improperly: See the “Sealed Surface Burners” section.</p> <p>Range converted improperly: If propane gas is being used, contact a service technician or see the “Warranty” section for contact information.</p>
Excessive heat around cookware on cooktop	<p>Cookware is not the proper size: The cookware should be centered above the burner with the bottom sitting level on the grate. The flame should be adjusted so that it does not extend up the sides of the pan.</p>
Cooktop cooking results not what expected	<p>Improper cookware: Ideal cookware should have a flat bottom, straight sides, and a well-fitting lid, and the material should be of a medium-to-heavy thickness.</p> <p>Control knob set to incorrect heat level: See the “Cooktop Use” section.</p> <p>Range is not level: Level the range. See the Installation Instructions.</p>
Oven will not operate	<p>Air in the gas lines: If this is the first time the oven has been used, turn on any one of the surface burner knobs to release air from the gas lines.</p> <p>Control is locked: Press and hold START for 3 seconds to unlock.</p> <p>Control is in Demo mode: See the “Electronic Oven Controls” section. Demo mode is used for display models in a showroom.</p> <p>Electronic oven control set incorrectly: See the “Electronic Oven Controls” section.</p>
Oven burner flames are yellow or noisy	<p>Range converted improperly: If propane gas is being used, contact a service technician or see the “Warranty” section for contact information.</p>

Problem	Possible Causes and/or Solutions
Oven temperature too high or too low	Oven temperature needs adjustment: See “Oven Temperature Control” in the “Electronic Oven Controls” section.
Convection fan not turning on	The convection cycle is in the first 5 minutes of operation: This is normal. The convection fan will start running approximately 5 minutes into the cycle. Oven door is open: If the oven door is opened during convection cooking, the fan will turn off immediately. It will come back on when the oven door is closed.
Display shows messages	Power failure (display shows flashing time): Clear the display. On some models, reset the clock, if needed. See the “Clock” keypad feature in the “Feature Guide” section. Error code (display shows letter followed by number): Depending on your model, press CANCEL UPPER or CANCEL LOWER to clear the display. See “Control Display” in the “Electronic Oven Controls” section. If it reappears, call for service. See the “Warranty” section for contact information. Start needs to be pressed so a cycle can begin (display shows “PUSH” or “PSH”): See the “Start” keypad feature in the “Feature Guide” section. Range is in Sabbath mode (display shows “Sab”): Press CANCEL UPPER or CANCEL LOWER to exit Sabbath mode.
Cleaning cycle did not work on all spills	Several cooking cycles between cleaning cycles or spills on oven walls and doors: Run additional cleaning cycles. affresh® Kitchen and Appliance Cleaner or affresh® Cooktop Cleaner can be used for stubborn soils. See the “Accessories” and “Self-Cleaning Cycle” sections for more information.
Oven cooking results not what expected	Range is not level: Level the range. See the Installation Instructions. The set temperature was incorrect: Double-check the recipe in a reliable cookbook. Oven temperature is calibrated incorrectly: See “Oven Temperature Control” in the “Electronic Oven Controls” section. Oven was not preheated: See the “Baking and Roasting” section. Racks were positioned improperly: See the “Positioning Racks and Bakeware” section. Not enough air circulation around bakeware: See the “Positioning Racks and Bakeware” section. Darker browning of food caused by dull or dark bakeware: Lower oven temperature 25°F (15°C) or move rack to a higher position in the oven. Lighter browning of food caused by shiny or light colored bakeware: Move rack to a lower position in the oven. Batter distributed unevenly in pan: Check that batter is level in the pan. Incorrect length of cooking time was used: Adjust cooking time. Oven door was not closed: Be sure that the bakeware does not keep the door from closing. Oven door was opened during cooking: Oven peeking releases oven heat and can result in longer cooking times. Rack is too close to bake burner, making baked items too brown on bottom: Move rack to higher position in the oven. Pie crusts browning too quickly: Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.

Noises

Problem	Possible Causes and/or Solutions
Surface burner making popping noises	Wet burner: Allow it to dry.
Gas range noises during bake and broil operations The following are some normal sounds with the explanations.	These sounds are normal operational noises that can be heard each time the bake or broil burners ignite during the cycle.
Pop	Gas valve is opening or cycling on and will make a single pop when it snaps open from the solenoid. It sounds similar to a suction cup being pulled off of a piece of glass: This is normal.
Click	The igniters will click several times until the flame is detected. These are short clicking sounds like tapping a nail onto a piece of glass: This is normal. Convection fan relay is cycling on and off (on some models): This is normal.
Woosh or poof	Bake or broil burner is igniting: This is normal.
Oven burner flames are yellow or noisy	Range converted improperly: If propane gas is being used, contact a service technician or see the “Warranty” section for contact information.

ACCESSORIES

For accessories in the U.S.A., you can visit our website at www.maytag.com or call us at **1-800-688-9900**.

In Canada, visit our website at www.maytag.ca or call us at **1-800-807-6777**.

Complete Cooktop Cleaner Kit

(ceramic glass models)
(includes cleaner, protectant, protectant applicator, scraper, and cleaner pads)
Order Part Number 31605

Cooktop Protectant

(ceramic glass models)
Order Part Number 31463A

affresh® Stainless Steel Cleaning Wipes

(stainless steel models)
Order Part Number W10355049

affresh® Cooktop Cleaner

(ceramic glass models)
Order Part Number W10355051

Cooktop Cleaning Pads

(ceramic glass models)
Order Part Number W10391473

affresh® Stainless Steel Cleaner

(stainless steel models)
Order Part Number W10355016

affresh® Kitchen and Appliance Cleaner

Order Part Number W10355010

Cooktop Scraper

(ceramic glass models)
Order Part Number WA906B

Granite Cleaner and Polish

Order Part Number W10275756

Gas Grate and Drip Pan Cleaner

Order Part Number 31617A

Cooktop Grates

Left: Order Part Number W10627408
Right: Order Part Number W10627409

Griddle

Order Part Number W10432539
Kit: Order Part Number W10432544

Standard Flat Oven Rack

Order Part Number W10551060

Roll-Out Rack

Order Part Number W10570870

Porcelain Broiler Pan and Grid

Order Part Number 4396923

Premium Broil Pan and Roasting Rack

Order Part Number W10123240

MAYTAG® GAS RANGE LIMITED WARRANTY

ATTACH YOUR RECEIPT HERE. PROOF OF PURCHASE IS REQUIRED TO OBTAIN WARRANTY SERVICE.

Please have the following information available when you call the Customer eXperience Center:

- Name, address and telephone number
- Model number and serial number
- A clear, detailed description of the problem
- Proof of purchase including dealer or retailer name and address

IF YOU NEED SERVICE:

1. Before contacting us to arrange service, please determine whether your product requires repair. Some questions can be addressed without service. Please take a few minutes to review the Troubleshooting or Problem Solver section of the Use and Care Guide, scan the QR code on the right to access additional resources, or visit https://www.maytag.com/product_help.
2. All warranty service is provided exclusively by our authorized Maytag Service Providers. In the U.S. and Canada, direct all requests for warranty service to:

Maytag Customer eXperience Center

In the U.S.A., call 1-800-688-9900. In Canada, call 1-800-807-6777.

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



https://www.maytag.com/product_help

TEN YEAR LIMITED WARRANTY

WHAT IS COVERED

FIRST YEAR LIMITED WARRANTY (PARTS AND LABOR)

For one year from the date of purchase, when this major appliance is installed, operated and maintained according to instructions attached to or furnished with the product, Maytag brand of Whirlpool Corporation or Whirlpool Canada, LP (hereafter "Maytag") will pay for factory specified replacement parts and repair labor to correct defects in materials or workmanship that existed when this major appliance was purchased, or at its sole discretion replace the product. In the event of product replacement, your appliance will be warranted for the remaining term of the original unit's warranty period.

SECOND THROUGH TENTH YEAR LIMITED WARRANTY (CERTAIN COMPONENT PARTS ONLY - LABOR NOT INCLUDED)

In the second through tenth years from the date of original purchase, when this major appliance is installed, operated and maintained according to instructions attached to or furnished with the product, Maytag will pay for factory specified parts for the following components to correct non-cosmetic defects in materials or workmanship in these parts that prevent function of this major appliance and that existed when this major appliance was purchased. This is a limited 10-year warranty on the below named parts only and does not include repair labor.

- Burner Grates
- Gas Surface Burners
- Gas Bake/Broil Burners (Excludes Convection Element)
- Cavity (Rust Through and Broken Welds Only)

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. Service must be provided by a Maytag designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. This limited warranty is effective from the date of original consumer purchase. Proof of original purchase date is required to obtain service under this limited warranty.

WHAT IS NOT COVERED

1. Commercial, non-residential, multiple-family use, or use inconsistent with published user, operator or installation instructions.
2. In-home Instruction on how to use your product.
3. Service to correct improper product maintenance or installation, installation not in accordance with electrical or plumbing codes or correction of household electrical or plumbing (i.e. house wiring, fuses or water inlet hoses).
4. Consumable parts (i.e. light bulbs, batteries, air or water filters, etc.).
5. Defects or damage caused by the use of non-genuine Maytag parts or accessories.
6. Conversion of your product from natural gas or L.P. gas.
7. Damage from accident, misuse, abuse, fire, floods, acts of God or use with products not approved by Maytag.
8. Repairs to parts or systems to correct product damage or defects caused by unauthorized service, alteration or modification of the appliance.
9. Cosmetic damage including scratches, dents, chips, and other damage to appliance finishes unless such damage results from defects in materials and workmanship and is reported to Maytag within 30 days.
10. Discoloration, rust or oxidation of surfaces resulting from caustic or corrosive environments including but not limited to high salt concentrations, high moisture or humidity or exposure to chemicals.
11. Food loss due to product failure.
12. Pick-up or delivery. This product is intended for in-home repair.
13. Travel or transportation expenses for service in remote locations where an authorized Maytag servicer is not available.
14. Removal or reinstallation of inaccessible appliances or built-in fixtures (i.e. trim, decorative panels, flooring, cabinetry, islands, countertops, drywall, etc.) that interfere with servicing, removal or replacement of the product.
15. Service or parts for appliances with original model/serial numbers removed, altered or not easily determined.

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

DISCLAIMER OF IMPLIED WARRANTIES

IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states and provinces do not allow limitations on the duration of implied warranties of merchantability or fitness, so this limitation may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

DISCLAIMER OF REPRESENTATIONS OUTSIDE OF WARRANTY

Maytag makes no representations about the quality, durability, or need for service or repair of this major appliance other than the representations contained in this warranty. If you want a longer or more comprehensive warranty than the limited warranty that comes with this major appliance, you should ask Maytag or your retailer about buying an extended warranty.

LIMITATION OF REMEDIES; EXCLUSION OF INCIDENTAL AND CONSEQUENTIAL DAMAGES

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. MAYTAG SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so these limitations and exclusions may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

GARANTIE LIMITÉE DE DIX ANS

CE QUI EST COUVERT

GARANTIE LIMITÉE DURANT LA PREMIÈRE ANNÉE (PIÈCES ET MAIN-D'ŒUVRE)

Pendant un an à compter de la date d'achat, lorsque ce gros appareil ménager est installé, utilisé et entretenu conformément aux instructions jointes au produit ou fournies avec, la marque Maytag de Whirlpool Corporation ou Whirlpool Canada, LP (ci-après désignées "Maytag") paiera pour les pièces de rechange spécifiées par l'usine et pour la main-d'œuvre pour corriger les vices de matériaux ou de fabrication qui existaient déjà lorsque ce gros appareil ménager a été acheté. S'il est remplacé, l'appareil sera couvert pour la période restant à courir de la garantie limitée d'un an du produit d'origine.

GARANTIE LIMITÉE DE LA DEUXIÈME À LA DIXIÈME ANNÉE (CERTAINS COMPOSANTS UNIQUEMENT - MAIN-D'ŒUVRE NON COMPRISE)

De la deuxième à la dixième année inclusivement à compter de la date d'achat initiale, lorsque ce gros appareil ménager est installé, utilisé et entretenu conformément aux instructions jointes au produit ou fournies avec, Maytag paiera pour les pièces de rechange spécifiées par l'usine concernant les composants suivants pour corriger les défauts non esthétiques de matériau ou de fabrication desdites pièces qui empêchent le gros appareil de fonctionner et qui étaient déjà présentes lorsque ce gros appareil ménager a été acheté. La présente garantie est une garantie limitée de 10 ans sur les pièces énumérées ci-dessous et elle ne comprend pas la main-d'œuvre de réparation.

- Grilles de brûleur
- Brûleurs de surface à gaz
- Brûleurs de cuisson au four/au gril à gaz (hormis élément de convection)
- Cavité (perforation par la rouille et soudures rompues uniquement)

LE SEUL ET EXCLUSIF RECOURS DU CLIENT DANS LE CADRE DE LA PRÉSENTE GARANTIE LIMITÉE CONSISTE EN LA RÉPARATION PRÉVUE PAR LA PRÉSENTE. Le service doit être fourni par une compagnie de service désignée par Maytag. Cette garantie limitée est valide uniquement aux États-Unis ou au Canada et s'applique exclusivement lorsque le gros appareil ménager est utilisé dans le pays où il a été acheté. La présente garantie limitée est valable à compter de la date d'achat initial par le consommateur. Une preuve de la date d'achat initial est exigée pour obtenir un dépannage dans le cadre de la présente garantie limitée.

CE QUI N'EST PAS COUVERT

1. Usage commercial, non résidentiel ou par plusieurs familles, ou non-respect des instructions de l'utilisateur, de l'opérateur ou des instructions d'installation.
2. Visite d'instruction à domicile pour montrer à l'utilisateur comment utiliser l'appareil.
3. Visites de service pour rectifier une installation ou un entretien fautifs du produit, une installation non conforme aux codes d'électricité ou de plomberie, ou la rectification de l'installation électrique ou de la plomberie du domicile (ex : câblage électrique, fusibles ou tuyaux d'arrivée d'eau du domicile).
4. Pièces consommables (ex : ampoules, batteries, filtres à air ou à eau, etc.).
5. Défauts ou dommage résultant de l'utilisation de pièces ou accessoires Maytag non authentiques.
6. Conversion de votre produit du gaz naturel ou du gaz de pétrole liquéfié.
7. Dommages causés par : accident, mésusage, abus, incendie, inondations, catastrophe naturelle ou l'utilisation de produits non approuvés par Maytag.
8. Réparations aux pièces ou systèmes dans le but de rectifier un dommage ou des défauts résultant d'une réparation, altération ou modification non autorisée faite à l'appareil.
9. Défauts d'apparence, notamment les éraflures, traces de choc, fissures ou tout autre dommage subi par le fini de l'appareil ménager, à moins que ces dommages ne résultent de vices de matériaux ou de fabrication et ne soient signalés à Maytag dans les 30 jours suivant la date d'achat.
10. Décoloration, rouille ou oxydation des surfaces résultant d'environnements caustiques ou corrosifs incluant des concentrations élevées de sel, un haut degré d'humidité ou une exposition à des produits chimiques (exemples non exhaustifs).
11. Perte d'aliments due à la défaillance du produit.
12. Enlèvement ou livraison. Ce produit est conçu pour être réparé à l'intérieur du domicile.
13. Frais de déplacement et de transport pour le dépannage/la réparation dans une région éloignée où une compagnie de service Maytag autorisée n'est pas disponible.
14. Retrait ou réinstallation d'appareils inaccessibles ou de dispositifs préinstallés (ex : garnitures, panneaux décoratifs, plancher, meubles, îlots de cuisine, plans de travail, panneaux de gypse, etc.) qui entravent le dépannage, le retrait ou le remplacement du produit.
15. Service et pièces pour des appareils dont les numéros de série et de modèle originaux ont été enlevés, modifiés ou ne peuvent pas être facilement identifiés.

Le coût d'une réparation ou d'un remplacement dans le cadre de ces circonstances exclues est à la charge du client.

CLAUSE D'EXONÉRATION DE RESPONSABILITÉ AU TITRE DES GARANTIES IMPLICITES

LES GARANTIES IMPLICITES, Y COMPRIS LES GARANTIES APPLICABLES DE QUALITÉ MARCHANDE OU D'APTITUDE À UN USAGE PARTICULIER, SONT LIMITÉES À UN AN OU À LA PLUS COURTE PÉRIODE AUTORISÉE PAR LA LOI. Certains États et provinces ne permettent pas de limitation sur la durée des garanties implicites de qualité marchande ou d'aptitude à un usage particulier, de sorte que la limitation ci-dessus peut ne pas être applicable dans votre cas. Cette garantie vous confère des droits juridiques spécifiques et vous pouvez également jouir d'autres droits qui peuvent varier d'une juridiction à l'autre.

EXONÉRATION DE RESPONSABILITÉ DANS LES DOMAINES NON COUVERTS PAR LA GARANTIE

Maytag décline toute responsabilité au titre de la qualité, de la durabilité ou en cas de dépannage ou de réparation nécessaire sur ce gros appareil ménager autre que les responsabilités énoncées dans la présente garantie. Si vous souhaitez une garantie plus étendue ou plus complète que la garantie limitée fournie avec ce gros appareil ménager, adressez-vous à Maytag ou à votre détaillant pour obtenir les modalités d'achat d'une garantie étendue.

LIMITATION DES RECOURS; EXCLUSION DES DOMMAGES FORTUITS OU INDIRECTS

LE SEUL ET EXCLUSIF RECOURS DU CLIENT DANS LE CADRE DE LA PRÉSENTE GARANTIE LIMITÉE CONSISTE EN LA RÉPARATION PRÉVUE PAR LA PRÉSENTE. MAYTAG N'ASSUME AUCUNE RESPONSABILITÉ POUR LES DOMMAGES FORTUITS OU INDIRECTS. Certains États et certaines provinces ne permettent pas l'exclusion ou la limitation des dommages fortuits ou indirects de sorte que ces limitations et exclusions peuvent ne pas être applicables dans votre cas. Cette garantie vous confère des droits juridiques spécifiques et vous pouvez également jouir d'autres droits qui peuvent varier d'une juridiction à l'autre.

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