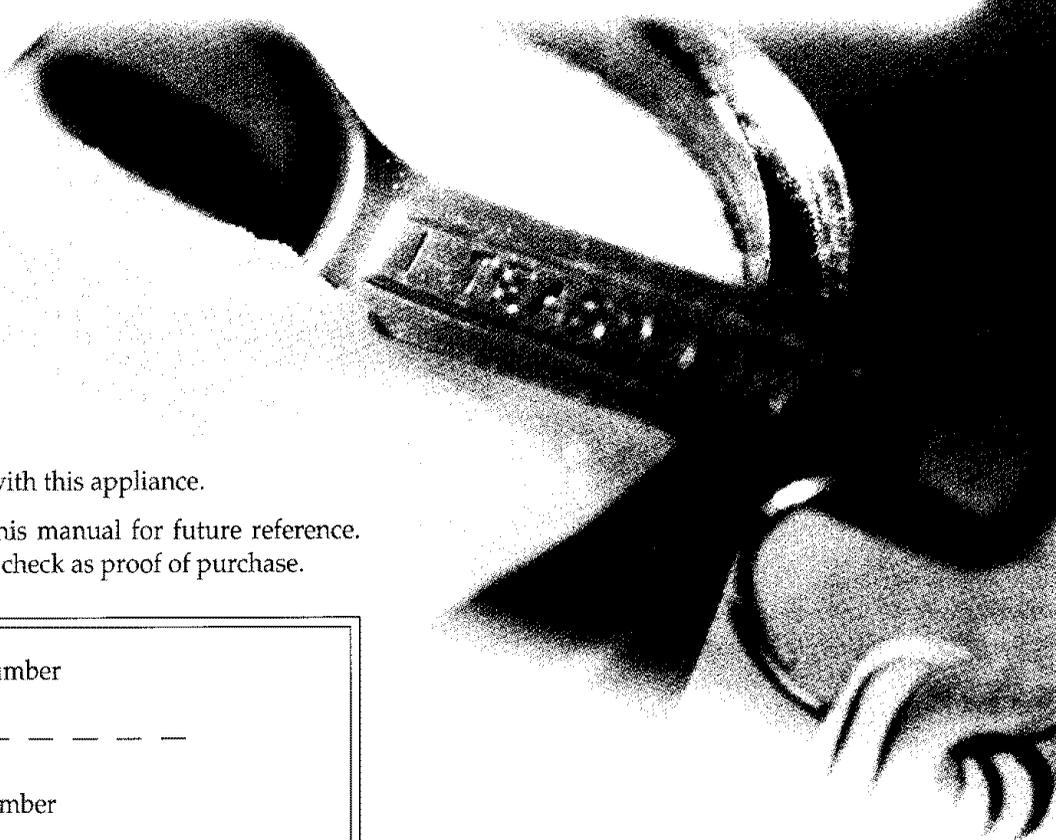


MAYTAG *Performa* USER'S GUIDE



Installer: Please leave this manual with this appliance.

Consumer: Please read and keep this manual for future reference.
Keep sales receipt and/or cancelled check as proof of purchase.

<p>Model Number</p> <p>-----</p> <p>Serial Number</p> <p>-----</p> <p>Date of Purchase</p> <p>_____</p>

If you have questions, call:

1-800-688-9900 (U.S.A.)
 1-800-688-2002 (Canada)
 1-800-688-2080 (U.S. TTY for
 hearing or speech impaired)
 (Mon.-Fri., 8 am-8 pm Eastern Time)
 Internet: <http://www.maytag.com>

For service information, see page 19.

In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.

Table of Contents

Safety Instructions 1-2

Surface Cooking 3-5

Oven Cooking 6-11

Care & Cleaning 12-15

Maintenance 16

Before You Call 17

Warranty 19

Guide de L'utilisateur 20-39

Guía del Usuario 40-59

Important Safety Instructions

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified technician.

⚠ WARNING:

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

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

To check if device is properly installed, look underneath range with a flashlight to make sure one of the rear leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. You should check this **anytime** the range has been moved.

In Case of Fire

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

- **Cooktop:** Smother fire or flame in a pan with a lid or cookie sheet.
- **NEVER** pick up or move a flaming pan.
- **Oven:** Smother fire or flame by closing the oven door.

Do not use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.

General Instructions

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

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

NEVER use appliance to warm or heat the room. Failure to follow this instruction can lead to possible burns, injury, fire, or damage to the appliance.

NEVER wear loose-fitting or hanging garments while using the appliance. Clothing could catch utensil handles or ignite and cause burns if garment comes in contact with hot heating elements.

To ensure proper operation and to avoid damage to the appliance or injury, do not adjust, service, repair or replace any part of the appliance unless specifically recommended in this guide. Refer all other servicing to a qualified technician.

NEVER store or use gasoline or other combustible or flammable materials in the oven, near surface units or in the vicinity of this appliance as fumes could create a fire hazard or an explosion.

To prevent grease fires, do not let cooking grease or other flammable materials accumulate in or near the appliance.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in a steam burn. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth which could easily touch hot heating elements and ignite.

Always turn off all controls when cooking is completed.

NEVER heat unopened containers on the surface unit or in the oven. Pressure build-up in the container may cause container to burst resulting in burns, injury or damage to the appliance.

NEVER use aluminum foil to cover an oven rack or oven bottom. Misuse could result in

risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.

Aerosol-type cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near appliance.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers, stove top grills or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of this appliance.

Cooktop

NEVER leave surface units unattended especially when using high heat settings. An unattended boilover could cause smoking and a greasy spillover can cause a fire.

This appliance has different size surface elements. Select pans having flat bottoms large enough to cover element. Proper relationship of pan to element will improve cooking efficiency.

If pan is smaller than element, a portion of the element will be exposed and could ignite clothing or potholder.

Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop or oven service without breaking due to the sudden change in temperature. Follow utensil manufacturer's instructions when using glass.

Turn pan handle toward center of cooktop, not out into the room or over another surface element. This reduces the risk of burns, ignition of flammable materials, or spillage if pan is accidentally bumped or reached by small children.

Coil Elements

To prevent damage to removable heating elements, do not immerse, soak or clean in a dishwasher or self-clean oven. A damaged element could short resulting in a fire or shock hazard.

Make sure drip bowls are in place as absence of these bowls during cooking could damage wiring.

Protective Liners: Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock or fire.

Glass-Ceramic Cooktop

NEVER cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Clean cooktop with caution. Some cleaners can produce noxious fumes if applied to a hot surface. If a wet sponge, cloth or paper towel is used on a hot cooking area, be careful to avoid steam burn.

Deep Fat Fryers

Use extreme caution when moving the grease pan or disposing of hot grease. Allow grease to cool before attempting to move pan.

Oven

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

For proper oven operation and performance, do not block or obstruct oven vent duct. When oven is in use, the area near the vent may become hot enough to cause burns.

Always place oven racks in desired locations while oven is cool. If rack must be moved while oven is hot, do not let potholder touch hot heating element.

Self-Cleaning Oven

Clean only parts listed in this guide. Do not clean door gasket. The gasket is essential for

a good seal. Do not rub, damage, or move the gasket.

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

Before self-cleaning the oven, remove broiler pan, oven racks and other utensils to prevent excessive smoking, discoloration of the oven racks or possible damage to utensils.

Wipe up excessive spillovers, especially greasy spills, before the clean cycle to prevent smoking, flare-ups or flaming.

It is normal for the cooktop to become hot during a clean cycle. Therefore, avoid touching the cooktop, door, window or oven vent during a clean cycle.

Heating Elements

NEVER touch surface or oven heating elements, areas near elements, or interior surfaces of oven.

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

Other potentially hot surfaces include: Cooktop, areas facing the cooktop, oven vent, and surfaces near the vent opening, oven door, areas around the door and oven window.

Child Safety

NEVER leave children alone or unsupervised where appliance is in use or is hot.

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

NEVER allow children to sit or stand on any part of appliance.

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

Ventilating Hoods

Clean range hood and filters frequently to prevent grease or other flammable materials from accumulating to avoid fires.

Turn the fan on when flambéing foods (such as Cherries Jubilee) under the hood.

Important Safety Notice and Warning

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

Users of this appliance are hereby warned that when it is engaged in the self-clean cycle, there may be low level exposure to some of the listed substances, including carbon monoxide. Exposure can be minimized by properly venting the oven to the outdoors during the self-clean cycle by opening a window and/or door in the room where the appliance is located.

IMPORTANT NOTICE REGARDING PET BIRDS: Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

Save These Instructions for Future Reference

Surface Cooking

Surface Controls

Use to turn on the surface elements. An infinite choice of heat settings is available from LOW to HIGH. The knobs can be set on or between any of the settings.

Setting the Controls

1. Place pan on surface element.
2. Push in and turn the knob in either direction to the desired heat setting.
 - The backguard is marked to identify which element the knob controls. For example,  indicates right front element.
3. There is an indicator light located on the control panel. When any of the surface control knobs are turned on, the light will turn on. The light will turn off when the surface elements are turned off.
4. After cooking, turn knob to OFF. Remove pan.

CAUTION:

Before Cooking

- Always place a pan on the surface unit before you turn it on. To prevent damage to range, never operate surface unit without a pan in place.
- NEVER use the cooktop as a storage area for food or cookware.

During Cooking

- Know which knob controls which surface unit. Make sure you turned on the correct surface unit.
- Begin cooking on a higher heat setting then reduce to a lower setting to complete cooking. Never use a high setting for extended cooking.
- NEVER allow a pan to boil dry. This could damage the pan and the appliance.
- NEVER touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the surface units, to become warm or hot during cooking. Use potholders to protect hands.

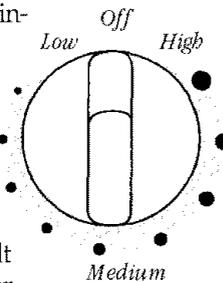
Suggested Heat Settings

The size, type of cookware and cooking operation will affect the heat setting. For information on cookware and other factors affecting heat settings, refer to "Cooking Made Simple" booklet.

High: Use to bring liquid to a boil. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

Medium: Use to maintain slow boil for large amounts of liquids and for most frying operations.

Low: Use to keep foods warm and melt chocolate and butter.



After Cooking

- Make sure surface unit is turned off.
- Clean up messy spills as soon as possible.

Other Tips

- If cabinet storage is provided directly above cooking surface, limit it to items that are infrequently used and that can be subjected to heat. Temperatures may be unsafe for items such as volatile liquids, cleaners or aerosol sprays.
- NEVER leave any items, especially plastic items, on the cooktop. The hot air from the vent may ignite flammable items, melt or soften plastics, or increase pressure in closed containers causing them to burst.
- NEVER allow aluminum foil, meat probes or any other metal object, other than a pan on a surface element, to contact heating elements.

Coil Element Surface (select models)

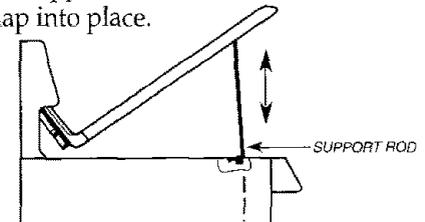
Lift-up Porcelain Cooktop

To prevent the cooktop from discoloring or staining:

- Clean cooktop after each use.
- Wipe acidic or sugary spills as soon as cooktop has cooled as these spills may discolor or etch the porcelain.

Your range features an upswept porcelain cooktop that can be lifted up for convenient access to the area under the cooktop.

To lift cooktop: When cool, grasp the front edge of the cooktop. Gently lift up until the two support rods at the front of the cooktop snap into place.

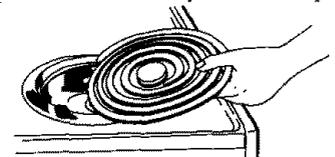


To lower cooktop: Hold the front edge of the cooktop and carefully push back on each support rod to release. Then gently lower the top into place. The support rods will slide into the range frame.

Coil Elements

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

To remove: When cool, raise element. Carefully pull out and away from receptacle.



To replace: Insert terminals on the element into receptacle. Guide the element into place. Gently press down on the outer edge of the element until it sits level on the drip bowl.



Drip Bowls

The drip bowls, located under each surface element, are designed to catch boilovers and must always be used. Absence of these bowls during cooking may damage wiring or other parts underneath the cooktop.

To prevent the risk of electric shock or fire, never line drip bowls with aluminum foil.

Drip bowls will discolor (blue/gold stains) over time, if overheated. This discoloration is permanent. However, it will not affect cooking performance.

To protect drip bowl finish:

- **Avoid using high heat settings for long periods of time.**
- **Do not use oversized cookware. Pans should not extend more than 1-2 inches beyond the element.**
- **When home canning or cooking with oversized pans, use the Canning Element (Model CE1). Contact your Maytag dealer for details or call 1-800-688-8408.**
- **Clean frequently. (See cleaning sec-**

Glass-Ceramic Surface (select models)

NOTES:

- **Cooktop may emit light smoke and odor the first few times the cooktop is used. This is normal.**
- **When a control is turned on, a red glow can be seen through the glass-ceramic surface. The element will cycle on and off to maintain the pre-set heat setting.**
- **Glass-ceramic cooktops retain heat for a period of time after the unit is turned off. When the HOT SURFACE light turns off (see right), the cooking area will be cool enough to touch.**
- **NOTE: Do not attempt to lift the cooktop.**

Cooking Areas

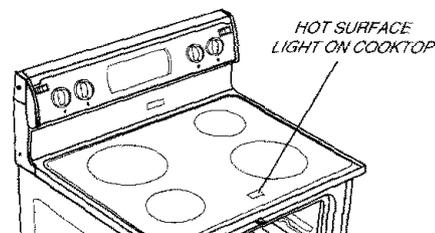
The cooking areas on your range are identified by permanent patterns on the glass-ceramic surface. For most efficient cooking, fit the pan size to the element size.

Pans should not extend more than 1/2 to 1-inch beyond the cooking area.

For more information on cookware, refer to "Cooking Made Simple" booklet.

Hot Surface Light

The Hot Surface Indicator Light is located at the front center of the cooktop. The light will be illuminated when any cooking area is hot. It will remain on, even after the control is turned off, until the area has cooled.



Cookware

To achieve optimum cooking performance, use heavy-gauge, flat, smooth bottom pans that conform to the diameter of the cooking area. (See "Cooking Made Simple" for cookware characteristics and recommendations.)

NOTES:

- **Glass ceramic surfaces retain heat. Turn the elements off a few minutes before food is completely cooked and use the retained heat to complete the cooking.**
- **Because of the heat retention characteristics, the elements will not respond to changes in settings as quickly as coil elements. In the event of a potential boilover, remove the pan from the cooking area.**

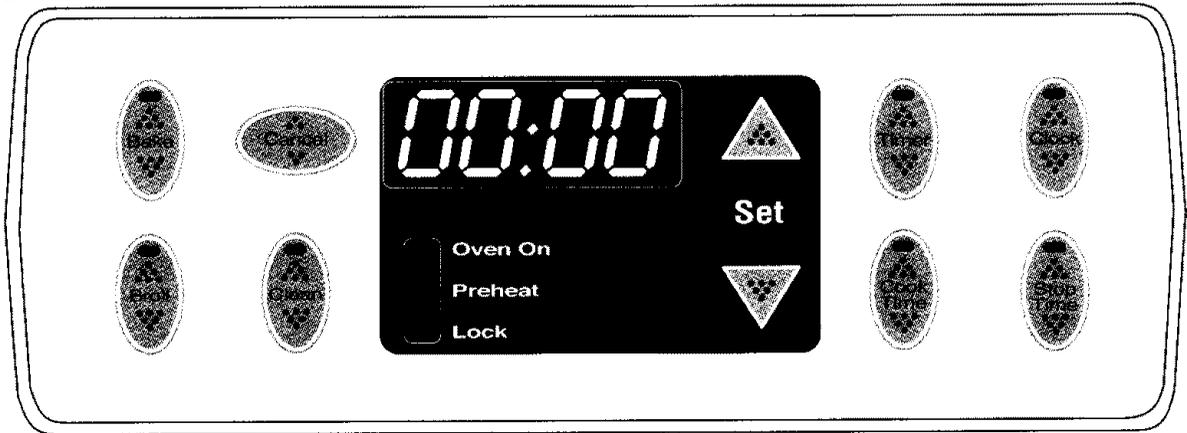
Surface Cooking, cont.

Tips to Protect the Glass-Ceramic Surface

- Before first use, clean the cooktop. (See Cleaning, page 14.)
- Do not use glass pans. They may scratch the surface.
- Do not allow plastic, sugar or foods with high sugar content to melt onto the hot cooktop. Should this happen, clean immediately. (See Cleaning, page 14.)
- Never let a pan boil dry as this will damage the surface and pan.
- Never use cooktop as a work surface or cutting board. Never cook food directly on the surface.
- Never place a trivet or wok ring between the surface and pan. These items can mark or etch the top.
- Do not slide aluminum pans across a hot surface. The pans may leave marks which need to be removed promptly. (See Cleaning, page 14.)
- Make sure the surface and the pan bottom are clean before turning on to prevent scratches.
- To prevent scratching or damage, do not leave sugar, salt or fats on the cooking area. Wipe the cooktop surface with a clean cloth or paper towel before using.
- Never use a soiled dish cloth or sponge to clean the cooktop surface. A film will remain which may cause stains on the cooking surface after the area is heated.
- Do not use a small pan on a large element. Not only does this waste energy, but it can also result in spillovers burning onto the cooking area which requires extra cleaning
- Do not use non-flat specialty items that are oversized or uneven such as round bottom woks, rippled bottom and/or oversized canners and griddles.
- Do not slide heavy metal pans across the surface since these may scratch.
- Do not use foil or foil-type containers. Foil may melt onto the glass. If metal melts on the cooktop, do not use. Call an authorized servicer.
- If a spillover occurs while cooking, immediately clean the spill from the cooking area while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe spill with a clean dry towel.
- Do not allow spills to remain on the cooking area or the cooktop trim for a long period of time.
- Do not use abrasive cleansing powders or scouring pads which will scratch the cooktop.
- Do not use chlorine bleach, ammonia or other cleansers not specifically recommended for use on glass-ceramic.
- To retain the appearance of the glass-ceramic cooktop, clean after each use.

Oven Cooking

The electronic control is designed for ease in programming. The display window on the control shows time of day, timer or oven temperatures.



NOTE: Styling and features may differ slightly depending on the model. Control shown above includes self-clean.

Oven Controls

- Press, or press and hold, these  **Set**  pads to enter time, oven temperature or to select HI or LO broil. No beep will sound when these pads are pressed.
- Press this pad to cancel all operations except the **Timer** and **Clock**. 
- Function pads are the **Bake, Broil, Clean, Timer, Clock, Cook Time, Stop Time, and Cancel** pads. A beep will sound when these pads are pressed.
- All function pads except the **Cancel** pad feature an indicator light.

When **Bake** or **Broil** pad is pressed, the indicator light will turn on to let you know that the oven is set for this operation.

Indicator lights on **Clean, Timer, Clock, Cook Time** and **Stop Time** pads will flash when the pad is pressed. These indicator lights will stop flashing but will remain lit once the function starts.

- If an indicator light on a function pad is lit and you set a second operation:
 - Either the control will not accept the operation or
 - The indicator light on the first pad will “dim” slightly and the indicator light on the pad you just pressed will be “full on.” This lets you know

that you have set the control for two operations.

For example: If you set the oven to bake at 350°F and then set a timing operation, the indicator light on the **Bake** pad will “dim” and the indicator light on the **Timer** pad will be “full on.”

The display will show the operation for the pad with the “full on” indicator light. Press the function pad with the “dim” indicator light to recall that operation.

NOTE: If more than 30 seconds elapse between pressing a function pad and a  or  pad, the program will be canceled and the display will return to the previous display.

Bake Pad

Use for baking or roasting.

1. Press **Bake** pad.
2. Press  or  pad until the correct oven temperature appears in the display.

See page 8 for additional information.

Broil Pad

Use for top browning and broiling.

1. Press **Broil** pad.

2. Press  or  pad for HI or LO broil. See page 10 for additional information.

Clean Pad

Use to set self-clean cycle.

1. Close and lock oven door.
2. Press **Clean** pad. “3:00” will appear in the display.
3. Oven will automatically clean for 3 hours or press  or  pad to select 2 to 4 hours of cleaning.

See pages 12-13 for additional information.

Cook Time/Stop Time Pads

Use to program the oven to start and stop automatically.

1. Press **Cook Time** pad and enter the desired cooking time.
2. Press the **Bake** pad and enter oven temperature.
3. To delay the start of cooking, press the **Stop Time** pad and enter the time you wish the oven to turn off.

See page 11 for additional information.

Setting the Clock:

1. Press the **Clock** pad.
2. Press or press and hold the  or  pad until the correct time of day appears in the display.

Oven Cooking, cont.

The display will flash when electrical power is first supplied to the range or if there has been a power failure.

To recall the time of day when the timer is displayed, press the **Clock** pad.

Clock time cannot be changed when the oven has been programmed for clock controlled cooking, self-clean or delayed self-clean.

Setting the Timer:

The timer can be set from one minute (0:01) up to 9 hours and 50 minutes (9:50).

The timer can be used independently of any other oven activity and it can be set while another oven function is operating. **THE TIMER DOES NOT CONTROL THE OVEN.**

1. Press the **Timer** pad.
2. Press or press and hold the **▲** or **▼** pad until the correct time appears in the display.
 - The timer will start automatically. The timer indicator on the **Timer** pad will light whenever the timer is in use.
 - One long beep and "End" will be briefly displayed to signal the end of the timer operation.

To cancel the timer: Press and hold **Timer** pad for three seconds. Time of day will reappear in the display.

Control Options

Clock Controlled Oven Cooking Beep

Option 1. (default option) Four beeps at the end of cooking, then, one beep every 30 seconds for the next five minutes or until the **Cancel** pad is pressed.

Option 2. Four beeps at the end of cooking, then, no other beeps.

Option 3. Four beeps at the end of cooking, then, one beep every minute for the next 12 hours or until the **Cancel** pad is pressed.

Setting Clock Controlled Oven Cooking Beeps

1. Press **Cook Time** and **Clock** pads at the same time and hold for three seconds.
 - A single beep will sound.
 - Display will show current option.
2. Press the **▲** or **▼** pad to select the option number you wish. The current time of day will reappear in the display after four seconds.

Cancel Clock Display

If you prefer that the time of day not be displayed:

To set: Press **Clock** and **Cancel** pads at the same time and hold for three seconds.

When clock display is not shown, press **Clock** pad to briefly recall the time of day, if desired.

To restore: Press the **Clock** and **Cancel** pads at the same time and hold for three seconds. The time of day will reappear in the display.

Automatic Oven Turn Off/Sabbath Mode

The oven will automatically turn off after 12 hours, if you accidentally leave it on. You can deactivate this feature, if desired.

To Eliminate 12 Hour Turn Off

1. Press the **Clock** pad and hold for three seconds.
2. Press and hold the **▲** or **▼** pad until 8:88 appears in the display. Current time of day will reappear in the display after four seconds.

To restore: Repeat steps 1 and 2. 12:00 will appear briefly in the display followed by the current time of day.

Control Lock-Out

The Control Lock-Out feature prevents the oven from being turned on.

To Set Control Lock-Out

1. Press and hold both **Stop Time** and **Cancel** pads for three seconds.
2. "OFF" will appear in the display when this feature is activated. Only the clock and timer functions will operate when Control Lock-Out feature is activated.

Repeat step 1 to deactivate.

Oven Temperature Adjustment

You may adjust the oven temperature if you think the oven is not baking correctly. To decide how much to change the temperature, set the temperature 25 degrees higher or lower than your recipe recommends, then bake. The results of the "test" should give you an idea of how much to adjust the temperature.

NOTE: It is not recommended to adjust the temperature if only one or two recipes are in question.

To Adjust Oven Temperature

1. Press the **Bake** pad.
2. Enter 550° by pressing **▲** pad.
3. Press and hold the **Bake** pad for three seconds until 00° appears in the display.
 - If the oven temperature was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15°, the display will show -15°.
4. Press and hold the **▲** or **▼** pad to change the temperature. Each time a pad is pressed, the temperature changes by 5°.
 - The oven temperature can be increased or decreased by 5° to 35°.
5. The time of day will automatically reappear in the display.

It is not necessary to readjust the oven temperature if there is a power failure or interruption. Broiling and cleaning temperatures cannot be adjusted.

Baking and Roasting



Oven Operation CAUTIONS:

- Be sure all packing material is removed from oven before turning on.
- Do not use oven for storing food or cookware.
- Prepared Food Warning: Follow food manufacturer's instructions. If a plastic frozen food container and/or its

cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

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

For additional baking and roasting tips, see "Cooking Made Simple" booklet.

Setting the Controls

1. Press Bake pad.

- Bake indicator on the Bake pad will light.
- 000 will light in display.



2. Press or press and hold the ▲ or ▼ pad to select oven temperature.

- 350° will light when either pad is pressed.
- Oven temperature can be set from 170° to 550°.



Set



3. There will be a four second delay before oven turns on.

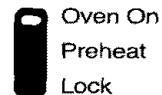
When the oven turns on:

- Oven On indicator will light.
- Preheat indicator will light.
- The preselected temperature will remain in the display.



4. Allow 8-15 minutes for the oven to preheat.

- A single beep will indicate that the oven has preheated.
- The Oven On indicator will remain lit.
- The Preheat indicator will turn off.



5. Place food in the oven.

NOTE: The oven temperature can be changed at any time by pressing the ▲ or ▼ pad for the desired temperature. If another function is displayed, press the Bake pad, then press the ▲ or ▼ pad to select new temperature.

6. Check cooking progress at the minimum cooking time.
Cook longer if needed.

7. Press Cancel pad and remove food from the oven.

- The Bake indicator on the Bake pad will turn off.
- The Oven On indicator will turn off.
- Time of day will reappear in the display.

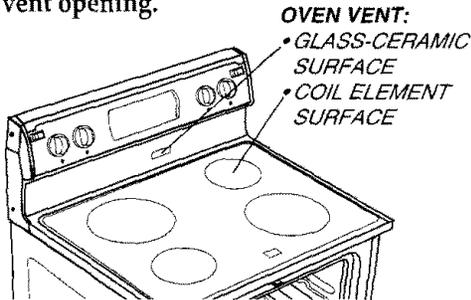


NOTE: If you forget to turn off the oven, it will automatically turn off at the end of 12 hours. If you wish to deactivate this feature (select models), see page 7.

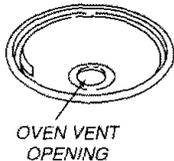
Oven Cooking, cont.

Oven Vent

When the oven is in use, the vent and surrounding area may become hot enough to cause burns. Never block the vent opening.



- On a coil element surface, be sure the drip bowl in the vent location has a hole in the center. Do not cover the drip bowl with aluminum foil.



Oven Light (select models)

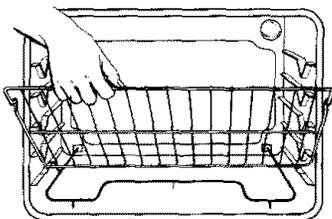
Push the switch on the control panel to turn the oven light on and off.



Oven Racks

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

Your oven has two racks. They are designed with a lock-stop edge.

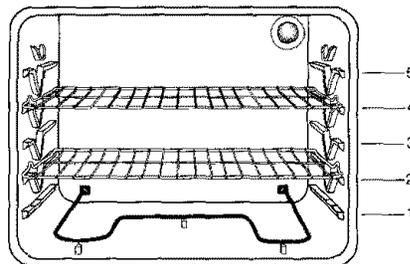


To remove: Pull rack straight out until it stops at the lock-stop position; lift up on the front of the rack and pull out.

To replace: Place rack on the rack support in the oven; tilt the front end up slightly; slide rack back until it clears the lock-stop position; lower front and slide back into the oven.

Do not cover an entire rack with aluminum foil or place foil on the oven bottom. Baking results will be affected and damage may occur to the oven bottom.

Rack Positions



RACK 5 (highest position):

Used for toasting bread or broiling thin non-fatty foods.

RACK 4:

Used for most broiling.

RACK 3:

Used for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.

RACK 2:

Used for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes or custard pies.

RACK 1:

Used for roasting large cuts of meat and poultry, frozen pies, dessert souffles or angel food cake.

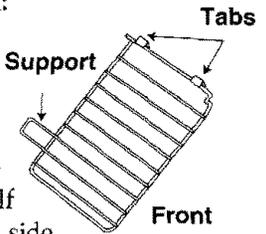
MULTIPLE RACK COOKING:

Two rack: Use rack positions 2 and 4, or 1 and 4.

Half Rack (select models)

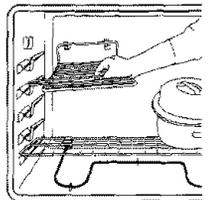
To install in oven:

- Always install half rack when oven is cool.
- Grasp top center of the half rack. Align the side arm support between the top fourth and fifth oven rack guides. Insert the two tabs on the back frame of the half rack into the slots on the upper left rear of the oven wall.
- Push firmly on the top surface of the half rack until the tabs slide into the slots and the half rack side arm support rests on the fourth oven rack guide.
- Check for proper installation by placing your hand on the top surface of the half rack and pressing down firmly.



To remove from the oven:

When the oven is cool, grasp the top center of the half rack and pull upward until the back tabs on the rack slide out of the oven back slots.



NOTES:

- Do not use cookware that extends beyond edge of rack.
- For best results, allow two inches between the pan placed on the rack and the oven side wall.
- When opening the oven door, allow steam and hot air to escape before reaching into the oven to remove food.
- Use caution when removing items from the half rack to avoid burns.
- Carefully remove items from the lower rack to avoid disturbing the half rack.
- "Half rack" Accessory Kit is available when not included with your range. See your dealer or call 1-800-688-8408 to order.

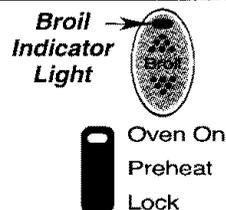
Broiling

- For best results, use a pan designed for broiling.
- For additional broiling tips, refer to the "Cooking Made Simple" booklet.

Setting the Controls

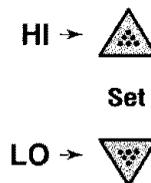
1. Press the **Broil** pad.

- Broil indicator on the **Broil** pad will light.
- 000 will light in the display.
- The Oven On indicator will light. There will be an eight second delay before the oven turns on.



2. Press the ▲ pad to select HI (high) broil or the ▼ pad to set LO (low) broil.

- Select HI broil for normal broiling.
- Select LO broil for low temperature broiling of longer cooking foods such as poultry.



3. For optimum browning, preheat broil element for three to four minutes before adding food.

Expect broil times to increase and browning to be slightly lighter if appliance is installed on a 208 volt circuit.

4. Place food in the oven. Leave the door open to the first stop position (about 4 inches).

5. Turn meat once about half way through cooking.

6. Press **Cancel** pad. Remove food and broiler pan from the oven.

- The Oven On indicator will turn off.
- The broil indicator on the **Broil** pad will turn off.
- Time of day will reappear in display.



Broiling Chart

Type of Meat	Rack Position*	Doneness	Total Cook Time (Minutes)**
Bacon	4	Well Done	6-10 min.
Beef Steaks -- 1" thick	4	Medium	15-18 min.
	4	Well	19-23 min.
Chicken -- Pieces	3 or 4	Well Done	(LO Broil) 30-45 min.
Fish -- Fillets Steaks, 1" thick	4	Flaky	8-12 min.
	4	Flaky	10-15 min.
Ground Beef -- Patties, 3/4" thick	4	Well Done	15-18 min.
Ham -- Precooked Slice, 1/2" thick	4	Warm	8-12 min.
Pork Chops -- 1" thick	4	Well Done	22-26 min.

* The top rack position is #5.

** Broiling times are approximate and may vary depending on the meat.

Oven Cooking, cont.

Clock Controlled Oven Cooking

CAUTION:

- *Highly perishable foods such as dairy products, pork, poultry or seafood are not recommended for delayed cook operations.*
- *Clock controlled baking is not recommended for items that require a preheated oven, such as cakes, cookies and breads.*

The clock must be functioning and set at the correct time of day for this feature to operate correctly.

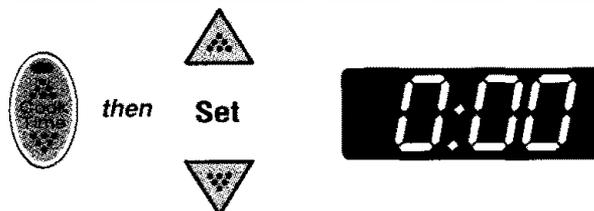
Clock Controlled Oven Cooking is used to turn the oven on and off at a preset time of day. This feature can be used with either oven cooking or self-cleaning.

- **Immediate Start:** Oven turns on immediately and automatically turns off at a preset time.
- **Delayed Start:** Delays the start of cooking or cleaning and automatically turns off at a preset time.

Cook time can only be set for up to 11 hours and 59 minutes (11:59).

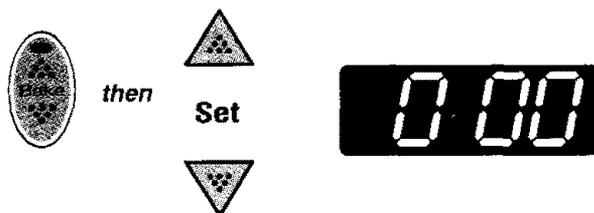
Setting the Controls

1. Press the **Cook Time** pad.
 - Cook Time indicator on the **Cook Time** pad will flash.
 - 0:00 will light in display.



2. Press or press and hold ▲ or ▼ pad to enter cooking time.

3. Press **Bake** pad.
 - Bake indicator on **Bake** pad will light.
 - 000 will light in display.

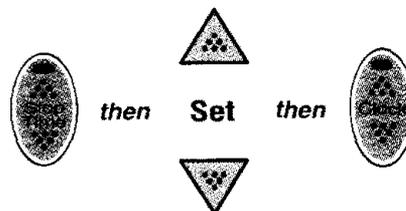


4. Press or press and hold ▲ or ▼ pad to enter oven temperature.

NOTE: Beeps will sound and 000 will flash in display if the Bake pad is not pressed within four seconds.

5. **IF YOU WISH TO DELAY THE START OF COOKING:**
(if not, skip to #6)

- a. Press **Stop Time** pad.
 - Stop Time indicator on **Stop Time** pad will flash.
- b. Press or press and hold ▲ or ▼ pad to enter time of day you wish the oven to turn off.
- c. Press **Clock** pad.
 - Time of day will reappear in the display.



6. When the oven turns on, the Oven On indicator will light. The oven temperature will appear in the display. Press the **Cook Time** pad to recall the remaining cook time.



NOTE: It is not necessary to set a start time. Control will determine when to turn the oven on based on the cook time you set.

7. Oven will automatically turn off. Four beeps will sound and "End" will light in the display. A beep will sound every 30 seconds for the next 5 minutes.

NOTE: See page 7 if you wish to change the end of cooking reminder beeps.

8. Press **Cancel** pad and beeps will stop. Remove food from oven.



Care & Cleaning

Self-Clean Oven

CAUTION:

- *It is normal for parts of the range to become hot during a clean cycle.*
- *Avoid touching cooktop, door, window, or oven vent area during a clean cycle.*
- *To prevent damage to oven door, do not attempt to open the door when the LOCK indicator word is displayed.*
- *Do not use commercial oven cleaners on the self-clean oven finish or around any part of the oven as they will damage the finish or parts.*

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

It is normal for excessive flare-ups, smoking and flaming to occur during cleaning if the oven is heavily soiled. It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

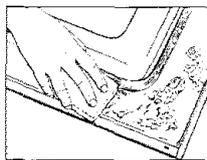
During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.

Before Self-Cleaning

Turn off the oven light before cleaning as the light may burn out during the clean cycle.

Remove broiler pan, all pans and the oven racks from the oven. *The oven racks will discolor and may not slide easily after a self-clean cycle.*

Clean oven frame, door frame (area outside the door gasket) and around the opening in the door gasket with a non-abrasive cleaning agent such as Bon Ami* or detergent and water. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.



To prevent damage, do not clean or rub the gasket around the oven door. The gasket is designed to seal in heat during the clean cycle.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking, flare-ups or flaming during the clean cycle. For ease of cleaning, the heating element can be lifted slightly (1 inch).

Wipe up sugary and acid spillovers such as sweet potatoes, tomato or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. *The porcelain finish may discolor if acidic spills are not wiped up prior to a self-clean cycle.*

During Clean Cycle

When the LOCK indicator word lights in the display, the door cannot be opened. To prevent damage to door, do not force door open when the LOCK indicator word is displayed.

Some smoke and odor may be detected the first few times the oven is cleaned. This is normal and will lessen in time. Smoke may also occur if oven is heavily soiled or if broiler pan was left in oven.

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

After Self-Cleaning

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

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

A white discoloration may appear after cleaning if acidic or sugary foods were not wiped up before the clean cycle. This discoloration is normal and will NOT affect performance.

Fine lines may appear in the porcelain resulting from the heating and cooling of the finish. This is normal and will not affect performance.

* Brand names are registered trademarks of the respective manufacturers.

Care & Cleaning, cont.

Setting the Controls to Self-Clean Oven

1. Move door lock lever right to the locked position.



2. Press **Clean** pad.

- Clean indicator on the **Clean** pad will flash.
- 3:00 will light in display indicating three hours of cleaning time.
- If door is not closed or locked, "dr" will appear in display.



then **Set**



3. Press ▲ or ▼ pad to change clean time, if desired.

- Select 2 hours for light soil up to 4 hours for heavy soil.

4. **IF YOU WISH TO DELAY THE START OF CLEANING** (if not, skip to #5):

- Press **Stop Time** pad.
- Press ▲ pad to select the time of day you wish the oven to turn off.
- Press **Clock** pad and time of day will reappear in display.
- Press **Stop Time** pad to recall the time you set.



then



Set



5. When the oven turns on:

- The **Oven On** indicator will light and **Lock** indicator will light when oven heats to 400°F.
- Door cannot be opened when **Lock** indicator is lit.



Oven On
Preheat
Lock

6. About one hour after the clean cycle ends, the **Lock** indicator will turn off. The oven door can be opened. Move door lock lever to the left to unlock.



Oven On
Preheat
Lock

7. Wipe out the oven with a damp cloth to remove powdery ash. If soil remains it indicates the cycle was not long enough.

TO CANCEL CLEAN CYCLE:

- Press **Cancel** pad.
- If **Lock** indicator is **NOT** lit, unlock and open oven door. If **Lock** indicator is lit, allow oven to cool about one hour then unlock and open oven door.



Oven On
Preheat
Lock

**WHEN LIGHT
TURNS OFF,
OPEN DOOR.**

⚠ Cleaning CAUTIONS:

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

Cleaning Chart

Parts	Cleaning Procedure
Backguard, Cooktop, porcelain enamel	<p>Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acidic or sugary spillovers, should be wiped up immediately with a dry cloth.</p> <ul style="list-style-type: none"> • When cool, wash with soapy water, rinse and dry. • Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping. • Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.
Broiler Pan and Insert	<p><i>Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.</i></p> <ul style="list-style-type: none"> • Place soapy cloth over insert and pan; let soak to loosen soil. • Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil. • Broiler pan and insert can be cleaned in dishwasher.
Clock & Control Pad Area	<ul style="list-style-type: none"> • To activate "Control Lock" for cleaning, see page 7. • Wipe with a damp cloth and dry. • Glass cleaners may be used if sprayed on a cloth first. DO NOT spray directly on control pad and display area.
Control Knobs	<ul style="list-style-type: none"> • Remove knobs in the OFF position by pulling forward. • Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish. • Turn on each element to be sure the knobs have been correctly replaced.
Cooktop, glass-ceramic	<ul style="list-style-type: none"> • <i>Never use oven cleaners, chlorine bleach, ammonia or glass cleaners with ammonia. NOTE: Call an authorized servicer if the glass-ceramic top should crack, break or if metal or aluminum foil should melt on the cooktop.</i> • <i>Allow the cooktop to cool before cleaning.</i> • General – Always clean cooktop after each use with a damp paper towel and Cooktop Cleaning Creme (Part No. 20000001)**. Then, buff with a clean dry cloth. <i>NOTE: Permanent stains will develop if soil is allowed to cook on by repeatedly using the cooktop when soiled.</i> • Heavy Soils or Metal Marks – Dampen a "scratchless" or "never scratch" scrubber sponge. Apply Cooktop Cleaning Creme* and scrub to remove as much soil as possible. Apply a thin layer of the creme over the soil, cover with a damp paper towel and let stand 30 to 45 minutes (2 to 3 hours for very heavy soil). Keep moist by covering the paper towel with plastic wrap. Scrub again, then buff with a clean dry cloth. <i>NOTE: Only use a CLEAN, DAMP "scratchless" pad that is safe for non-stick cookware. The pattern and glass will be damaged if the pad is not damp, if the pad is soiled, or if another type of pad is used.</i> • Burned-on or Crusty Soils – Scrub with a "scratchless" or "never scratch" scrubber sponge and Cooktop Cleaning Creme*. <i>NOTE: Hold a razor blade scraper at 30° angle and scrape any remaining soil. Then, clean as described above. Do not use the razor blade for daily cleaning as it may wear the pattern on the glass.</i> • Melted Sugar or Plastic – Immediately turn element to LOW and scrape sugar or plastic from hot surface to a cool area. Then turn element OFF and allow to cool. Clean residue with razor blade scraper and Cooktop Cleaning Creme*. 
Drip Bowls, chrome	<ul style="list-style-type: none"> • When cool, wash after each use, rinse and dry to prevent staining or discoloration. • To clean heavy soil, soak in hot sudsy water, then use mild abrasive cleaner such as Soft Scrub* and a plastic scouring pad. Do not use abrasive cleaning agents.

* Brand names are registered trademarks of the respective manufacturers.

** To order direct, call 1-800-688-8408.

Care & Cleaning, cont.

Cleaning Chart Continued

Parts	Cleaning Procedure
Enamel, painted Side panels Storage drawer Oven door Door handles (select models)	<ul style="list-style-type: none"> • When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn. • For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami*. Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface. <p>NOTE: Use dry towel or cloth to wipe up spills, especially acidic or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.</p>
Glass Oven window (select models)	<ul style="list-style-type: none"> • Avoid using excessive amounts of water which may seep under or behind glass causing staining. • Wash with soap and water. Rinse with clear water and dry. Glass cleaner may be used if sprayed on a cloth first. • Do not use abrasive materials like scouring pads, steel wool or powdered cleaning agents. They will damage glass.
Metal Finishes Trim parts	<ul style="list-style-type: none"> • Wash with soap and water, a glass cleaner, or mild liquid sprays. • To avoid scratching or dulling the finish, do not use mildly abrasive, abrasive, or caustic cleaners such as oven cleaners.
Oven Interior	<ul style="list-style-type: none"> • Self-Clean – Follow instructions on page 13 for Self-Cleaning Oven.
Oven Racks	<ul style="list-style-type: none"> • Clean with soapy water. • Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry. <p>Racks will permanently discolor and may not slide smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack and embossed rack supports with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.</p>
Plastic Finishes Door handles (select models) Backguard trim End caps	<ul style="list-style-type: none"> • When cool, clean with soap and water, rinse and dry. • Use a glass cleaner and a soft cloth. <p>NOTE: Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish.</p> <p>NOTE: To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth.</p>

* Brand names are registered trademarks of the respective manufacturers.

** To order direct, call 1-800-688-8408.

Maintenance

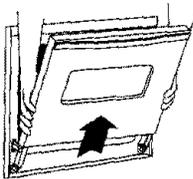
Oven Door

CAUTIONS:

- Do not place excessive weight on or stand on an open oven door. This could cause the range to tip over, break the door, or injure the user.
- Do not attempt to open or close door or operate oven until door is properly replaced.
- Never place fingers between hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against oven frame and could injure your fingers.

To remove:

1. When cool, open the oven door to the broil stop position (opened about four inches).
2. Grasp door at each side. Do not use the door handle to lift.
3. Lift up evenly until door clears hinge arms.



To replace:

1. Grasp door at each side.
2. Align slots in the door with the hinge arms on the range.
3. Slide the door down onto the hinge arms until the door is completely seated on the hinges. Push down on the top corners of the door to completely seat door on hinges. Door should not appear crooked.

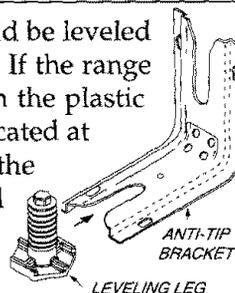
NOTE: The oven door on a new range may feel "spongy" when it is closed. This is normal and will decrease with use.

Leveling Legs

CAUTION:

- Be sure the anti-tip bracket secures one of the rear leveling legs to the floor to prevent the range from accidentally tipping.

The range should be leveled when installed. If the range is not level, turn the plastic leveling legs, located at each corner of the range, until range is level.



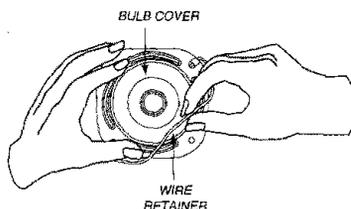
Oven Light

CAUTIONS:

- Disconnect power to range before replacing light bulb.
- Use a dry potholder to prevent possible harm to hands when replacing bulb.
- Be sure bulb is cool before touching bulb.
- Do not touch hot bulb with a damp cloth as this may cause the bulb to break.

To replace:

1. When oven is cool, hold bulb cover in place, then slide wire retainer off cover.
NOTE: Bulb cover will fall if not held in place while removing wire retainer.
2. Remove bulb cover and light bulb.
3. Replace with a 40 watt appliance bulb.
4. Replace bulb cover and secure with wire retainer.
5. Reconnect power to range. Reset clock.



Oven Window

To protect the oven door window:

1. Do not use abrasive cleaning agents such as steel wool scouring pads or powdered cleansers as they may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys, or other objects.
3. Do not close the oven door until the oven racks are in place.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

Storage Drawer

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

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

To replace: Fit the ends of the drawer glides onto the rails. Lift up drawer front and gently push in to first stop position. Lift up and continue to slide drawer to the closed position.

Before You Call for Service

For most concerns, try these first:

- Check if oven controls have been properly set.
- Check to be sure plug is securely inserted into receptacle.
- Check or re-set circuit breaker. Check or replace fuse.
- Check power supply.

Part or all of appliance does not work.

- Check if surface and/or oven controls have been properly set. See pgs. 3 & 8.
- Check if oven door is unlocked after self-clean cycle. See pg. 13.
- Check if oven is set for a delayed cook or clean program. See pgs. 11 & 13.

Baking results not as expected or differ from previous oven.

- Make sure the oven vent has not been blocked. See pg. 9 for location.
- Check to make sure range is level.
- Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often “drifts” and may become hotter or cooler. See pg. 7 for instructions on adjusting the oven temperature.
- See “Cooking Made Simple” for more information on bakeware and baking.

Food not broiling properly or smokes excessively.

- Check oven rack positions. Food may be too close to element.
- Broil element was not preheated.
- Aluminum foil was incorrectly used. Never line the broiler insert with foil.
- Oven door was closed during broiling. Leave the door open to the first stop position (about 4 inches).
- Trim fat from meat before broiling.
- A soiled broiler pan was used.

Oven will not self-clean.

- Check to make sure the cycle is not set for a delayed start.
- Check if door is closed.

Oven did not clean properly.

- Longer cleaning time may be needed.
- Excessive spillovers, especially sugary and/or acidic foods, were not removed prior to the self-clean cycle.

Oven door will not unlock after self-clean cycle.

- Oven interior is still hot. Allow about one hour for the oven to cool after the completion of a self-clean cycle. The door can be opened when the LOCK indicator word is not displayed.

Moisture collects in oven or on oven window.

- This is normal when cooking foods high in moisture.
- Excessive moisture was used when cleaning the window.

There is a strong odor or light smoke when oven is turned on.

- This is normal for a new range and will disappear after a few uses. Initiating a clean cycle will “burn off” the odor more quickly.
- Turning on a ventilation fan will help remove the smoke and/or odor.
- There are excessive food soils on the oven bottom. Use a self-clean cycle.

“F” plus a number appears in the display.

- This is called a fault code. If a fault code appears in the display and beeps sound, press the **Cancel** pad. If the fault code and beeps continue, disconnect power to the appliance. Wait a few minutes, then reconnect power. If fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.
- If the oven is heavily soiled, excessive flare-ups may result in a fault code during a clean cycle. Press **Cancel** pad and allow the oven to cool completely. Wipe out the heavy soil, and then reset the clean cycle. If the fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.

Notes

Maytag Range Warranty

Full One Year Warranty - Parts and Labor

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

Limited Warranties

Second Through Fifth Year - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

- **Electronic Controls**
- **Electric Heating Elements:** surface, broil and bake elements.

Canadian Residents

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

Limited Warranty Outside the United States and Canada - Parts Only

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

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

What is Not Covered By These Warranties:

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

If You Need Service

- Call the dealer from whom your appliance was purchased or call Maytag Appliances Sales Company, Maytag Customer Assistance at 1-800-688-9900, USA or 1-800-688-2002, CANADA to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIR® Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call 1-800-688-9900, USA or 1-800-688-2002, CANADA.

U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

NOTE: When writing or calling about a service problem, please include the following information:

- a. Your name, address and telephone number;
 - b. Model number and serial number;
 - c. Name and address of your dealer or servicer;
 - d. A clear description of the problem you are having;
 - e. Proof of purchase (sales receipt).
- User's guides, service manuals and parts information are available from Maytag Appliances Sales Company, Maytag Customer Assistance.

MAYTAG

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MAYTAG ONLINE <http://www.maytag.com>