

# Freestanding Electric Range Quick Start Guide

## OPERATING INSTRUCTIONS

**WARNING:** To reduce the risk of fire, electric shock, or injury to persons, read the IMPORTANT SAFETY INSTRUCTIONS, located in your appliance's Owner's Manual, before operating this appliance.

### Using Your Oven

- Step 1. Select oven function**
  - Step 2. Set the temperature**
  - Step 3. Press Start**
  - Step 4. Place food inside the oven once set temperature is reached. Close the oven door.**
  - Step 5. (Optional) Enter time to cook**
  - Step 6. The Cancel button can be use to cancel the function during or after cook time.**
- NOTE:** For more detailed instructions on specific functions, see the online Control Guide.

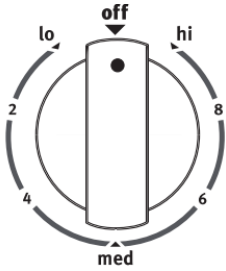
### Using Your Range



**Fire Hazard**

Turn off all controls when done cooking.

Failure to do so could result in death or fire.



The control knobs can be set to anywhere between HI and LO. Push in and turn to setting.

**REMEMBER:** When range is in use, the entire cooktop area may become hot.

**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.

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

For hamburger patties to have a well-seared exterior and a rare interior, use a flat rack in rack position 7. 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.

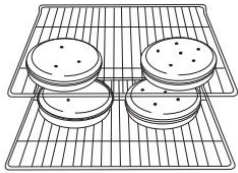
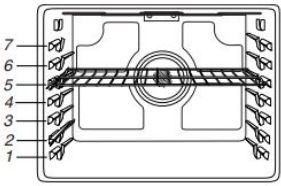
### BAKING COOKIES AND LAYER CAKES ON 2 RACKS

**Baking Layer Cakes**

For best results when baking cakes on 2 racks, use the Convect Bake function and racks 2 and 5. Place the cakes on the racks as shown.

**Baking Cookies**

For best results when baking cookies on 2 racks, use the Convect Bake function and rack positions 2 and 5.



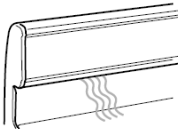
### ALUMINUM FOIL

**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. Care must be taken to prevent aluminum foil and meat probes from contacting heating elements.

### OVEN VENT

The oven vent releases hot air and moisture from the oven, and should not be blocked or covered. Blocking or covering the oven vent 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 vent.



### OVEN LIGHT

The oven light is a 40 W halogen bulb. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the Off position.

#### To Replace:

1. Disconnect power.
2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
3. Remove bulb from socket.
4. Replace bulb, using tissue or wearing cotton gloves to handle bulb. To avoid damage to or decreasing the life of the new bulb, do not touch bulb with bare fingers.
5. Replace bulb cover by turning clockwise.
6. Reconnect power.

**IMPORTANT:** Do not use lamps rated higher than 40 W.

### SABBATH MODE:






The Sabbath Mode sets the oven to remain on in a bake setting until disabled.

For guidance on usage and a complete list of models with Sabbath Mode, visit [www.star-k.org](http://www.star-k.org) or contact us as per the information given below.

### Online Ordering Information

For detailed installation instruction and maintenance information, winter storage, and transportation tips, please see the Owner's Manual included with your machine.

For information on any of the following items, the full cycle guide, detailed product dimensions, or for complete instructions for use and installation, please visit <https://www.maytag.com/owners>, or in Canada <https://www.maytag.ca/owners>. This may save you the cost of a service call.

			
REGISTER PRODUCT	MANUALS & DOWNLOADS	TROUBLESHOOTING & FAQ	REPLACEMENT PARTS
			
ADD SERVICE PLAN	SCHEDULE SERVICE	FILTERS	REBATES & PROMOS

However, if you need to contact us, use the information listed below for the appropriate region.

United States:  
1-800-344-1274

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

Canada:  
1-800-688-2002

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

**IMPORTANT:** Retain this guide for future use.

