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# MAYTAG MOED6030LZ Built In Single and Double Wall Oven with Convection Installation Guide

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MAYTAG MOED6030LZ Built In Single and Double Wall Oven with Convection



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# Introduction

**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. This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or

Frequently Asked Questions (FAQs) section of our website at www.maytag.com for more detailed instructions. In Canada, reference the Customer Service section at www.maytag.ca. For more specific details on a feature and steps to use the feature listed, refer to the titled section for that featur



Food Poisoning Hazard

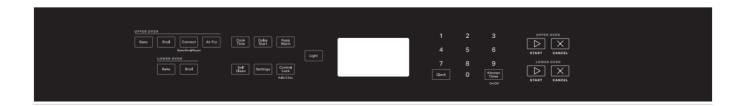
Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

# Single Oven



#### **Double Oven**



KEYPAD	FEATURE	INSTRUCTIONS	
Clock	Clock	This clock uses a 12- or 24-hour cycle. See "Electronic Oven Controls" section. 1. Press Clock until "Clock" is displayed. 2. Press the number keypads to set the time of day. 3. Press START	
Light	Oven cavity ligh	While the oven door(s) are closed, press the Light keypad to turn the light(s) on and off. The light(s) will come on when an oven do or is opened	
Kitchen Timer On/ O	Oven timer	<ol> <li>The Timer can be set in hours or minutes up to 9 hours and 59 minutes.</li> <li>Press Kitchen Timer On/Off.</li> <li>Press the number keypads to set the length of time in hour-mi nute. Leading zeros do not have to be entered. For example, f or 2 minutes, enter "2."</li> <li>Press Kitchen Timer On/Off to begin the countdown. If enable d, timer tone(s) will sound at the end of countdown.</li> <li>Press Kitchen Timer On/Off to cancel the Timer and return to the time of day. Do not press the CANCEL keypad because the oven will turn off.</li> </ol>	

START	Cooking start	The START keypad begins any oven function in the selected ove n. If START is not pressed within 2 minutes after pressing a keypad, the function is canceled and the time of day is displayed .	
CANCEL	Oven function	The CANCEL keypad stops any oven function except the Clock, Timer, and Control Lock in the selected oven	
Bake	Baking and roasting	<ol> <li>Press Bake for the desired oven.</li> <li>Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperature sallowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.</li> <li>(Lower oven, single-rack baking only) Press START LOWER. Rapid Preheat will begin. IMPORTANT: Rapid Preheat should be used only for single-rack baking.</li> <li>(Multiple-rack baking) Press START for the desired oven. Press START for the desired oven again to cancel Rapid Preheat. To change the temperature when one oven is in use, repeat Step 2, and then press START for the selected oven. For double ovens only: To change the temperature when both ovens are in use, touch any number keypad, and then press "1" for the upper oven or press "2" for the lower oven and repeat Step 2. Then press START for the selected oven.</li> <li>Press CANCEL for the selected oven when finished.</li> </ol>	
Broi	Broiling	<ol> <li>Press Broil for the desired oven.</li> <li>Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperature sallowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.</li> <li>Press START for the selected oven, and then allow the oven to preheat for 5 minutes. 4. Position the cookware in the oven and close the door.</li> <li>To change the temperature when one oven is in use, repeat Steps 2 and 3. For double ovens only: To change the temperature when both ovens are in use, touch any number keypad, and then press "1" for the upper oven or press "2" for the lower oven and repeat Steps 2 and 3.</li> <li>Press CANCEL for the selected oven when finished.</li> </ol>	

Convect (Single or u pper oven only) (on some models)	Convection cooking	<ol> <li>Press Convect until the desired mode is displayed. Follow the scrolling text directions for the desired mode or see the specific directions for the desired mode in the "Convection Cooking" section.</li> <li>Press START for the selected oven.</li> <li>Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperature sallowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.</li> <li>Press START for the selected oven. 5. To change the temperature, repeat Steps 3 and 4. 6. Press CANCEL for the selected oven when finished.</li> </ol>
Air Fry	Air frying	<ol> <li>Place food directly into oven cavity.</li> <li>Press Air Fry.</li> <li>Use the numbered Keypad to enter desired temperature.</li> <li>Press the START keypad.</li> <li>To change the temperature, repeat Step 2. Press the START keypad.</li> <li>Press the CANCEL keypad when finished. NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</li> </ol>
Keep Warm	Hold warm	Food must be at serving temperature before placing it in the war med oven. 1. Press Keep Warm. 2. Press the number keypads t o set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maxim um allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START for the selected oven. 4. To change the temperature, repeat Steps 2 and 3. 5. Press CAN CEL for the selected oven when finished
Delay Start	Delayed start	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. To set a Timed Cook or a Delayed Timed Cook, see the "Cook Time" section.
Cook Time	Timed cooking	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 . To set a Timed Cook or a Delayed Timed Cook, see the "Cook Time" section.

Cook & Hold	Timed cooking and k eep warm	Cook & Hold allows the oven to be set to cook for a set length of time, followed by a 1-hour Keep Warm cycle. To set a Cook & Hold or a Delayed Cook & Hold, see the "Cook & Hold" section.	
Self Clean	Self-cleaning cycle	See the "Self-Cleaning Cycle" section in the Owner's Manual.	
Control Lock Hold 3 Sec	Oven control lockout	<ol> <li>Check that the ovens and timers are off.</li> <li>Press and hold Control Lock for 3 seconds.</li> <li>If enabled, a tone will sound and the controls will be locked.</li> <li>Repeat to unlock. No keypads will function with the controls I ocked</li> </ol>	
Settings	Oven use functions	Enables you to personalize the audible tones and oven operation to suit your needs.	

# **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 light up when first powered up or after a power loss. When 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 60 seconds).
- · Function has been entered.

## **Three Tones**

· Invalid keypad press.

## **Four Tones**

• End of cycle (with reminder tone every 60 seconds).

Use the Clock/Tools, Settings/Clock or 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 or Settings/Clock keypad.

Use the Settings or Settings/Clock keypad to scroll through the features that can be changed. Each press of the Settings or Settings/Clock 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 to exit Settings.

#### **Fahrenheit and Celsius**

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

- 1. Press Settings or Settings/Clock until "TEMP UNIT" is displayed.
- 2. The current setting will be displayed.
- 3. Press the "1" keypad to adjust the setting.
- 4. Press CANCEL to exit and display the time of day.

#### **Audible Tones Disable**

- 1. Press Settings or Settings/Clock until "SOUND" is displayed.
- 2. The current setting will be displayed.
- 3. Press the "1" keypad to adjust the setting.
- 4. Press CANCEL to exit and display the time of day.

#### **Sound Volume**

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

- 1. Press Settings or Settings/Clock until "SOUND VOLUME" is displayed.
- 2. The current setting will be displayed.
- 3. Press the "1" keypad to adjust the setting.
- 4. Press CANCEL 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 or Settings/Clock until "END TONE" is displayed.
- 2. The current setting will be displayed.
- 3. Press the "1" keypad to adjust the setting.
- 4. Press CANCEL 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 "1" keypad to adjust the setting.

4. Press CANCEL 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 or Settings/Clock until "REMINDER TONE" is displayed.
- 2. The current setting will be displayed.
- 3. Press the "1" keypad to adjust the setting.
- 4. Press CANCEL to exit and display the time of day.

#### 12/24 Hour Clock

- 1. Press Settings or Settings/Clock until "12/24 HOUR" is displayed.
- 2. The current setting will be displayed.
- 3. Press the "1" keypad to adjust the setting.
- 4. Press CANCEL to exit and display the time of day.

## 12-Hour Shutoff

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 Delayed Timed Cook functions.

- 1. Press Settings until "12 HR AUTO OFF" is displayed.
- 2. The current setting will be displayed.
- 3. Press the "1" keypad to adjust the setting.
- 4. Press CANCEL to exit and display the time of day.

## Languages - Scrolling Display Text

Language options are English, Spanish, and French.

- 1. Press Settings or Settings/Clock until "LANGUAGE" is displayed.
- 2. The current setting will be displayed.
- 3. Press the number keypad as instructed by the scrolling text to select the new language.
- 4. Press CANCEL 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 heating elements turning on. If this feature is activated, the oven will not work.

- 1. Press Settings or Settings/Clock until "DEMO MODE" is displayed.
- 2. The current setting will be displayed.
- 3. Press the "1" keypad to adjust the setting.

4. Press CANCEL 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 to Fahrenheit or Celsius.

# To Adjust Oven Temperature:

- 1. Press Settings or Settings/Clock until "TEMP CALIB" is displayed.
- 2. The current setting will be displayed. For double ovens only: Press the "1" keypad to toggle between the upper and lower ovens.
- 3. Press START for the selected oven to select the choice displayed in Step 2. Wait several seconds for the display to change or press START for the selected oven, and then continue with Step 4.
- 4. Press the "3" keypad to increase the temperature in 5°F (3°C) increments, or press the "6" 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 for the selected oven. 6. Press CANCEL for the selected oven to exit and display the time of day.

## 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 heating elements will not turn On or Off immediately.

**NOTE:** If a power failure happens while Sabbath mode is running, the oven will show Sabbath mode is ON, but the Bake cycle will not be ON. If the oven door is opened during this time, the oven light will turn on.

# To Enable Sabbath Mode Capability (One Time Only):

- 1. Press Settings/Clock until "SABBATH" is displayed.
- 2. Press the "1" keypad. Sabbath Mode can be activated for baking.
- 3. Press CANCEL 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.
- Press the number keypads to set the desired temperature. If
  the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed
  temperature will be displayed. Enter a temperature in the allowable range.
- Press START for the selected oven. For timed cooking in Sabbath Mode, press Cook Time, and then press the number keypads to set the desired cook time. Press START for the selected oven.
- 4. (Optional) If Sabbath Mode is to be used for both ovens, repeat Steps 1 through 3 for the second oven.

5. Press Settings/Clock. Three tones will sound. Then press "7." "SAb" will appear in the display.

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

- 1. Press the number 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.
- 2. Press START for the selected oven.

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

- 1. Press Bake for the desired oven.
- 2. Press the number 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.

3. Press START for the selected oven.

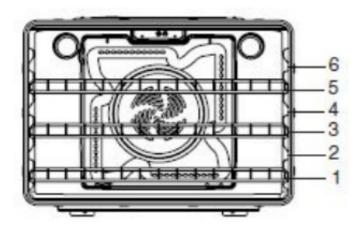
# To Deactivate Sabbath Mode:

Press Settings/Clock, and then press "7" to return to regular baking, or press CANCEL for the desired oven to turn off the oven(s).

# **Positioning Racks and Bakeware**

Use the following illustration and charts as a guide for positioning racks.

# **Rack Positions**



Broiling			
Food	Rack Position		
Broiled meats, poultry, fish	6		
Broiling/searing meats, hamburgers, steaks	6		
Baking			
Large roasts, roasted meats or poultry	or 2		
Most baked goods, casseroles	2 or 3		
Air Frying			
Any with Air Fry Basket	4		

# **Bakeware**

To cook food evenly, hot air must be able to circulate. For best results, 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	See the rack position graphic in this section for pan pla cement recommendations.

**NOTE:** Bakeware materials and color may affect results. Dark, dull, non-stick or glass pans may require shorter baking times, in contrast insulated or stainless steel pans may require longer baking times. Follow bakeware manufacturer's recommendations.

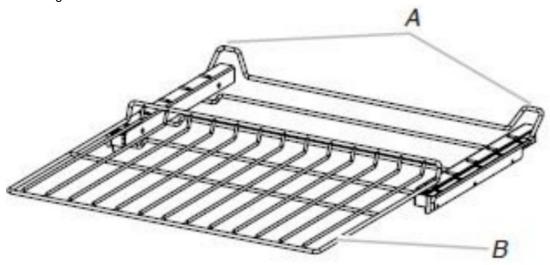
# Roll-Out Rack (on some models)

The roll-out rack allows easy access to position and remove food in the oven. The roll-out rack will fit in all positions.

# **Open Position**

A. Sliding rails

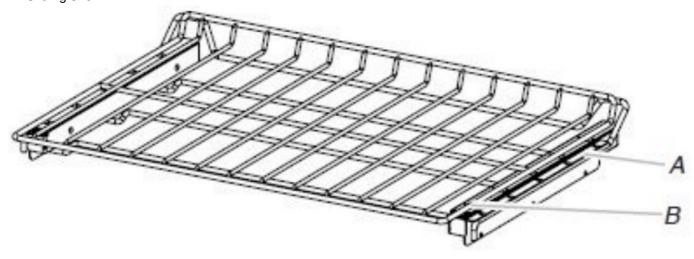




# **Closed and Engaged Position**

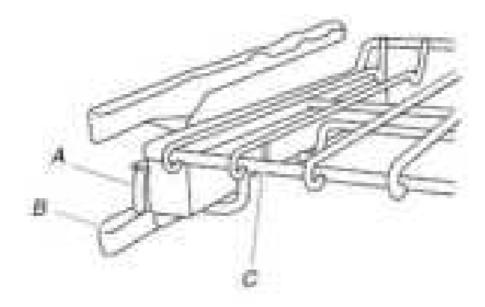
A. Sliding rails





## To Remove Roll-Out Rack:

- 1. Slide the rack in completely so that it is closed and engaged with the sliding shelf.
  - A. Slide rails
  - **B.** Rack
  - C. Sliding shelf



- 2. Using 2 hands, lift up on the front edge of the rack and the sliding shelf together. Slowly push rack and sliding shelf to the back wall of the oven so the front edge of the sliding shelf sits on the rack guides, located on the sides of the oven. The front edge of the rack and the sliding shelf should be higher than the back edge.
- 3. Using 2 hands, lift up on the front edge of the rack and sliding shelf together.
- 4. Pull out the rack and sliding shelf

# To Replace Roll-Out Rack:

- 1. Using 2 hands, grasp the front of the closed rack and the sliding shelf. Place the closed rack and the sliding shelf on the rack guide.
- 2. Using 2 hands, lift up on the front edge of the rack and the sliding shelf together.
- 3. Slowly push the rack and the sliding shelf to the back of the oven until the back edge of the rack pulls over the end of the rack guide.

To avoid damage to the sliding shelves, do not place more than 25 lbs (11.4 kg) on the rack.

Do not clean the roll-out rack in a dishwasher. It may remove the rack's lubricant and affect its ability to slide.

See the "General Cleaning" section in the Owner's Manual for more information.

# Air Fry Basket (on some models)

When using the Air Fry feature, position the air fry basket directly on top of a large baking sheet. See Positioning Racks and Bakeware section of your Control Guide for placement of basket and sheet for best performance. Avoid using more than one basket to avoid uneven cooking.

# **Baking and Roasting**

# **Preheating**

When beginning a Bake cycle, the oven will begin preheating after Start keypad for respective oven is pressed. The oven will take approximately 13 to 19 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. 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**

When broiling, preheat the oven for 5 minutes before putting food in, unless recommended otherwise in the recipe. Position food on grid in a broiler pan, and then place it in the center of the oven rack. Close the oven door to ensure proper broiling temperature.

**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. Place the food in the upper or lower oven. 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. Please refer to the Quick Start Guide for contact information.

# Convection Cooking – Single or Upper Oven Only

During convection cooking, the fan provides hot air circulation throughout the oven. The movement of heated air around the food can help to speed up cooking by penetrating the cooler outer surfaces. Food cooks more evenly, browning and crisping outer surfaces while sealing moisture inside.

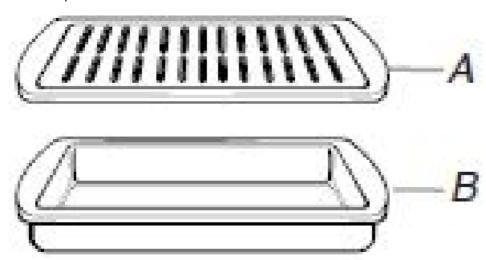
During the Convect function, the ring element, bake and broil elements, and the fan operate to heat the oven cavity. If the oven door is opened during convection cooking or preheating, the fan turns off immediately and the element(s) will turn off after 30 seconds. Once the door is closed, the element(s) will turn back on.

NOTE: It is normal for the convection fan to run during non-convection cycles as well as during preheat.

- It is important not to cover foods so that surface areas remain exposed to the circulating air, allowing browning and crisping.
- Keep heat loss to a minimum by only opening the oven door when necessary. It is recommended to use the oven light to monitor cooking progress.
- Choose cookie sheets without sides and roasting pans with lower sides to allow air to move freely around the food.
- Test baked goods for doneness a few minutes before the minimum cooking time with a method such as a toothpick.
- Use a meat thermometer to determine the doneness of meats and poultry. Check the temperature of pork and poultry in 2 or 3 different places, including the thickest part.
- Before convection cooking, position the rack(s) according to the "Positioning Racks and Bakeware" section.
- When using more than one rack, position bakeware/cookware on the racks to allow movement of the fan circulated air around the food. See the "Positioning Racks and Bakeware" section.
- · If the oven is full, extra cooking time may be needed.
- · For optimal cooking results, do not cover food.
- When roasting poultry and meat, use a broiler pan and grid. It is not necessary to wait for the oven to preheat, unless recommended in the recipe.

To order a broiler pan, see the Quick Start Guide for contact information.

- A. Broiler grid
- B. Broiler pan



# **Convection Baking**

Use Convect Bake for single or multiple rack baking. When convection baking, reduce your recipe baking temperature by 25°F (15°C).

## To Set Convect Bake:

- 1. Press Convent/Convent Modes until "CONVECT BAKE" is displayed.
- 2. Press START for the selected oven.
- 3. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the

temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.

- 4. Press START for the selected oven. The oven will begin preheating. There are two preheat modes on Convect Bake function. Use Rapid Preheating when using a single rack only, and use the standard Preheating when using multiple racks. It is possible to switch between "Rapid Preheating" and "Preheating" by pressing Start for the selected oven during the preheating.
- 5. Place the food in the oven and close the oven door when preheat is completed.
- 6. Press CANCEL for the selected oven when finished.
- 7. Remove food from the oven.

**NOTE:** The temperature may be changed at any time by pressing the number keypads to enter the desired temperature and then pressing START for the selected oven. Changing the temperature once food is placed in the oven could affect the performance.

# **Convection Broil**

When convection broiling, enter your normal broiling temperature. The oven door must be closed when using Convect Broil.

It is not necessary to preheat the oven for Convect Broil.

- 1. Place the food in the oven and close the oven door.
- 2. Press Convent/Convent Modes until "CONVECT BROIL" is displayed.
- 3. Press START for the selected oven.
- 4. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
- 5. Press START for the selected oven.
- 6. Press CANCEL for the selected oven when finished.
- 7. Remove food from the oven.

**NOTE:** The temperature may be changed at any time by pressing the number keypads to enter the desired temperature and then pressing START for the selected oven. Changing the temperature once food is placed in the oven could affect the performance.

# **Convection Roasting**

When convection roasting, enter your normal roasting temperature. The roasting time should be 15-30% less than in conventional cooking.

It is not necessary to preheat the oven for Convect Roast.

- 1. Place the food in the oven and close the oven door.
- 2. Press Convent/Convent Modes until "CONVECT ROAST" is displayed.
- 3. Press START for the selected oven.
- 4. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in

the allowable range.

- 5. Press START for the selected oven.
- 6. Press CANCEL for the selected oven when finished.
- 7. Remove food from the oven.

**NOTE:** The temperature may be changed at any time by pressing the number keypads to enter the desired temperature and then pressing START for the selected oven. Changing the temperature once food is placed in the oven could affect the performance.

# Convection Recipe (on some models)

When using Convection Recipe, enter your normal cooking temperature. The oven door must be closed when using Convection Recipe.

It is not necessary to preheat the oven for Convection Recipe Meats option.

- 1. For Convection Recipe Meats only: Place food in the oven and close the oven door.
- 2. Press Convect until "CONVECT RECIPE" is displayed.
- 3. Press START for the selected oven.
- 4. Press Convect to cycle between the options. Press START for the selected oven to select the displayed option.
- 5. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
- 6. Press START.
- 7. Press the number keypads to enter the desired cook time, and then press START.

**NOTE:** For Baked Foods and Others options only: The temperature will automatically be adjusted by decreasing the temperature entered by 25°F (15°C). For baked foods only, do not decrease the temperature on the recipe by 25°F (15°C); the oven will automatically decrease the temperature entered by 25°F (15°C). For Meats and Others options only: The cook time will automatically be adjusted to 80% of the time entered and the adjusted cook time will appear on the display, but temperature will not be adjusted.

**NOTE:** Preheating can cause overcooking. If preheat is required for the recipe, add 15 minutes to the cook time. Place food in the oven at appropriate time.

- 8. For Baked Foods and Others options only: The preheating will start, and once, complete the unit will sound a tone. Place the food in the oven and close the oven door.
- 9. At the end of the cooking time set, the oven will turn off automatically, the end-of-cycle tone will sound, and "Cooking Complete" will appear in the text area. It's also possible to press CANCEL for the selected oven to finish the cycle.
- 10. Remove food from the oven.

# Air Fry

**IMPORTANT:** Cooking times, temperatures, and general instructions may differ depending on recipe.

When air frying, food should be evenly spaced in air fry basket in a single layer. Place food into oven cavity before setting temperature as there is no preheat or preheat tone. Position food in the air fry basket and place into oven as shown in the Positioning Racks and Bakeware section of your Control Guide. Close the oven door to ensure proper temperature.

During air frying, the bake and broil elements or burners cycle on and off in intervals to maintain the oven temperature while the fan circulates the hot air.

- Refer to instructions on packaged food for conventional oven baking regarding air fry time and temperature.
- If oven is already preheated due to previous use, cook times may decrease for Air Fry.
- For best results, only use one rack for air frying.
- For frozen, bone-in, or dense foods with cook times less than 15 minutes, additional time may be required.
- For recipes written for counter top air fryers, additional time will be needed. It is not recommended to use air fry
  with wet batter.
- For best performance, shake or flip food half-way through bake time. Be sure to close oven door after removing food.
- Spray air fry basket with oil to avoid food sticking to basket.
- For best results, use a large pan under the Air Fry Basket. It is used to collect crumbs and oil and mitigate smoke.

See table below for cooking recommendations.

Food	Quantity	Temperature	Time
Frozen Chicken Nuggets	1 bag	400°F (204°C)	15-18 minutes
Frozen Chicken Wings (B readed)	1 bag	425°F (218°C)	20-23 minutes
Frozen Golden French Fri es	1 bag	425°F (218°C)	20-23 minutes
Frozen Mozzerella sticks	1 bag		
Frozen Potstickers	8-12 potstickers	380°F (193°C)	15-20 minutes
Fresh French Fries	1.5 Lbs	425°F (218°C)	30-40 minutes

Potato Cubes	2 Lbs	425°F (218°C)	20-25 minutes
Fresh Chicken Wings (no breading)	2 Lbs	400°F (204°C)	25 minutes
Brussel Sprouts	2 Lbs	400°F (204°C)	20 minutes
Zucchini Chips	8 oz (1 lg zucchini)	400°F (204°C)	15-20 minutes
Salmon Filet	24 oz	400°F (204°C)	19-24 minutes

**NOTE:** The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.

# **Keep Warm**

**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 number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.

**NOTE:** The temperature may be changed at any time by pressing the number keypads to enter the desired temperature and then START for the selected oven.

For double ovens only: To change the temperature when both ovens are in use, touch any number keypad, then press "1" for the upper oven or "2" for the lower oven, then press the number keypads to enter the desired temperature, and then press START for the selected oven.

- 3. Press START for the selected oven.
- 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 when finished.
- 2. Remove food from oven.

## Cook & Hold

Cook & Hold allows the oven to be set to cook for a set length of time, followed by a 1 hour Keep Warm cycle. Delay Cook & Hold allows the oven to be set to start cooking after a length of time you set, cook for a set length of time, followed by a 1 hour Keep Warm cycle.

Delay Start should not be used for food such as breads and cakes because they may not bake properly. Do not use delayed baking if oven is already hot.

**NOTE:** During the Cook & Hold function, the Delay Start and Cook Time are applied to the baking itself and not for the "Holding Warm" phase.

- 1. Press Bake for the desired oven.
- 2. Use the number keypads to enter the desired temperature.

**NOTE:** The temperature may be changed at any time by using the number keypad to enter the desired temperature, and then pressing START for the selected oven. Changing the temperature once food is placed in the oven could affect the performance.

- 3. Press Cook & Hold. For double ovens only: While both ovens are in use, press the "1" or "2" number keypad to select the desired oven.
- 4. Use the number keypads to enter the desired cook time.
- 5. (Optional): If a Delay Start is desired, press Delay Start. Use the number keypads to enter the desired time for delay. Repeat Steps 1 through 3.
- 6. Press START for the selected oven. The oven will preheat, and a beep will sound when the preheat is done.
- 7. Place the food in the oven and close the oven door when preheat is complete.
- 8. At the end of the time set, the oven will keep warm automatically, the end-of-cycle tone will sound.

**NOTE:** The Set Cooking Time can be changed at any time during the cooking cycle by: pressing Cook Time, entering the desired time using the number keypads, pressing START for the selected oven, and then pressing Cook & Hold. For double ovens only: To change the Cook Time when both ovens are in use, touch any number keypad, and then press "1" for the upper oven or press "2" for the lower oven. Press Cook Time, enter the desired time using the number keypads, press START for the selected oven, and then press Cook & Hold. Once the cook time countdown is complete, "Cooking complete – Holding warm" will scroll in the text area until the door is opened, Cancel is pressed for the selected oven, or 1 hour has passed.

- 9. Press CANCEL for the selected oven to complete the cycle.
- 10. Remove food from the oven.

**NOTE:** To cancel the hold function without canceling the cooking cycle, press Cook & Hold after the Cook & Hold function is enabled. The display will not display anything. Once the cook time countdown is complete, "Cooking complete" will scroll in the text area.

## **Cook Time**

#### To Set a Timed Cook:

- 1. Press the keypad for any cooking function except Broil, Convect Broil, or Keep Warm.
- 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
- 3. Press Cook Time.
- 4. Press the number keypads to enter the length of time to cook.
- 5. Press START for the selected oven. 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.

To change the temperature, repeat Steps 2 through 5 and press START for the selected oven.

For double ovens only: To change the temperature when both ovens are in use, touch any number keypad, and then press "1" for the upper oven or press "2" for the lower oven, and repeat Steps 2 through 5 for the selected oven.

The Cook Time (if available) can be changed by pressing Cook Time, and then using the number keypad to enter desired time and pressing START.

For double ovens only: To change the Cook Time when both ovens are in use, touch any number keypad, and then press "1" for the upper oven or press "2" for the lower oven, and repeat Steps 3 through 5.

To change the time setting, repeat Steps 3 through 5.

For double ovens only: To change the time setting when both ovens are in use, touch any number keypad, and then press "1" for the upper oven or press "2" for the lower oven, and repeat Steps 3 through 5.

6. Press CANCEL for the selected oven to clear the display.

## To Set a Delayed Timed Cook:

1. Press Delay Start.

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- 2. For double ovens only: Press the "1" or "2" number keypad to select the desired oven.
- 3. Press the number keypads to enter the number of hours and/or minutes you want to delay the start time.
- 4. Press the keypad for any cooking function except Broil, Convect Broil, or Keep Warm.
- 5. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
- 6. Press START for the selected oven.
- 7. Press the number keypads to enter the length of time to cook.
- 8. Press START for the selected oven.

When the start time is reached, the oven will automatically turn on.

To change the temperature after the delay countdown, repeat Steps 5 and 6.

For double ovens only: To change the temperature when both ovens are in use, touch any number keypad, then press "1" for the upper oven or press "2" for the lower oven and repeat Steps 5 and 6.

To change the time after the delay countdown, press Cook Time and then repeat Steps 7 and 8.

For double ovens only: To change the time when both ovens are in use, touch any number keypad, then press "1" for the upper oven or press "2" for the lower oven, and repeat Steps 7 and 8.

When the set cook time ends, the oven will shut off automatically.

9. Press CANCEL for the selected oven to clear the display

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# **Documents / Resources**



MAYTAG MOED6030LZ Built In Single and Double Wall Oven with Convection [pdf] Installation Guide

MOED6030LZ Built In Single and Double Wall Oven with Convection, MOED6030LZ, Built In Single and Double Wall Oven with Convection, Double Wall Oven with Convection, Oven with Convection

# References

- Maytag Shop Dependable Kitchen & Laundry Appliances | Maytag
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