Service

This manual is to be used by qualified appliance technicians only. Maytag does not assume any responsibility for property damage or personal injury for improper service procedures done by an unqualified person.

This Base Manual covers general information

Refer to individual Technical Sheet for information on specific models

This manual includes, but is not limited to the following:

Gas Slide-In Range

AGS1740BD*
AGS3760BD*
AGS5830BD*
MGS5752BD*
MGS5775BD*
MGS5875BD*

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May 2005
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Important Information

Pride and workmanship go into every product to provide our customers with quality products. It is possible, however, that during its lifetime a product may require service. Products should be serviced only by a qualified service technician who is familiar with the safety procedures required in the repair and who is equipped with the proper tools, parts, testing instruments and the appropriate service information. **IT IS THE TECHNICIANS RESPONSIBILITY TO REVIEW ALL APPROPRIATE SERVICE INFORMATION BEFORE BEGINNING REPAIRS.**

Important Notices for Servicers and Consumers

⚠ WARNING

To avoid risk of severe personal injury or death, disconnect power before working/servicing on appliance to avoid electrical shock.

To locate an authorized servicer, please consult your telephone book or the dealer from whom you purchased this product. For further assistance, please contact:

Customer Service Support Center

CAIR Center

Web Site	Telephone Number
WWW.AMANA.COM	1-800-843-0304
WWW.MAYTAG.COM	1-800-688-9000
CAIR Center in Canada	1-800-688-2002
Amana Canada Product	1-866-587-2002

Recognize Safety Symbols, Words, and Labels

⚠ DANGER

DANGER—Immediate hazards which **WILL** result in severe personal injury or death.

⚠ WARNING

WARNING—Hazards or unsafe practices which **COULD** result in severe personal injury or death.

⚠ CAUTION

CAUTION—Hazards or unsafe practices which **COULD** result in minor personal injury, product or property damage.

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Table of Contents

Important Information 2
Important Safety Information
- What to Do if You Smell Gas 4
- Safety Practices for Servicer 4
- Servicing 4
- Receiving Range 5
- Using the Oven 5
- Baking, Broiling, and Roasting 6
- Connecting Range to Gas 6
- Electrical Requirements 6
- Extenstion Cord 6
- Product Safety Devices 6

General Information
- Cooking Nomenclature 7
- Specifications 8
- Placement of the Oven 8
- Do Not Block Air Vents 8
- Location of Model Number 8
- Model Identification 8
- Service 8
- Parts and Accessories 8
- Extended Service Plan 8
- Grounding 9
- Range Description 10

Troubleshooting Procedures 11
Testing Procedures
- Component Testing Procedures 14
- M1 Oven Control Testing Procedures 15
- M1 Quick Test Mode 16
- M1 Description of Error Codes 17
- M1 Notes 18
- M2 Oven Control Testing Procedures 18
- M2 Quick Test Mode 19
- M2 Description of Error Codes 19
- M2 Notes 21
- H1 Oven Control Testing Procedures 22
- H1 Relay Logic 23
- H1 Quick Test Mode 24
- H1 Description of Error Codes 24
- H1 Notes 26

Disassembly Procedures
- Removing and Replacing Range 27
- Surface Burner 27
- Surface Burner Lower Assembly 27
- Maintop Assembly 27
- Orifice Holder 27
- Manifold and Top Burner 27
- Shut-off Valve 27
- Regulator 27
- Rocker Switch 27
- Bake Burner and Ignitor 28
- Broil Burner and Ignitor 28
- Surface Burner Gas Valve 28
- Back Panel 28
- Control Panel 28
- Electronic Control 28
- Oven Light Assembly 29
- Front Side Trim 29
- Convection Element 29
- Convection Assembly 29
- Oven Sensor 29
- Cooling Fan 30
- Spark Module 30
- Service Drawer 30
- Hi-Limit Thermostat 30
- Door Plunger Light Switch 30
- Oven Door Latch/Door Light Switch Assembly 30
- Oven Door Hinge 30
- Service Drawer Track Removal 30
- Power Cord 31
- Oven Door Removal 31
- Frameless Door Disassembly 31

Appendix A
- Installation Instructions A-2

Appendix B
- Use Information, AGS1740BD* B-2
- Use Information, AGS3760BD* B-4
- Use Information, AGS5830BD* B-6
- Use Information, MGS5752BD* B-8
- Use Information, MGS5775BD*, MGS5875BD* .. B-10
- Care Information B-12

Appendix C
- LP Conversion Instructions C-2

Important Safety Information

As with all appliances, there are certain rules to follow for safe operation. Verify everyone who operates oven is familiar with the operations and with these precautions.

Use appliance only for its intended purpose as described. Pay close attention to the safety sections of this manual. Recognize the safety section by looking for the symbol or the word safety.

Recognize this symbol as a safety precaution.

⚠ WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

- Extinguish any open flame.
- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by an authorized installer, service agency or gas supplier.

⚠ WARNING

To avoid risk of electrical shock, property damage, personal injury, or death, verify wiring is correct, if components were replaced. Verify proper and complete operation of unit after servicing.

⚠ WARNING

This gas appliance contains or produces a chemical or chemicals which are known to the state of California to cause cancer, birth defects, or other reproductive harm. To reduce the risk from substances in the fuel or from fuel combustion make sure this appliance is installed, operated and maintained according to the instructions in this manual.

Due to the nature of cooking, fires can occur as a result of overcooking or excessive grease. Although a fire is unlikely, if one occurs proceed as follows:

Oven Fires

1. Do not open the oven door.
2. Turn all controls to OFF.
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box and the gas at the main supply valve.
4. Allow the food or grease to burn itself out in the oven.

If smoke or fire persists, call the local fire department.

To avoid the risk of property damage or personal injury do not obstruct the flow of combustion or ventilation air to the oven.

To avoid the risk of electrical shock, serious personal injury or death: Make sure your range has been properly grounded and always disconnect the electrical and gas supply before servicing this unit.

NOTE: The maximum gas supply pressure for these models must not exceed 14 inches W.C.P.

Safety Practices for Servicer

Safe and satisfactory operation of gas ranges depends upon its design and proper installation. However, there is one more area of safety to be considered:

Servicing

Listed below are some general precautions and safety practices which should be followed in order to protect the service technician and consumer during service and after service has been completed.

1. Gas smell—Extinguish any and all open flames and open windows.
2. Turn gas off—Service range with gas turned off unless testing requires it.

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Important Safety Information

3. Checking for gas leaks—Never check for leaks with any kind of open flame. Soap and water solution should be used for this purpose. Apply solution to suspected area and watch for air bubbles which indicates a leak. Correct leaks by tightening fittings, screws, connections, applying approved compound, or installing new parts.
4. Using lights—Use a hand flashlight when servicing ranges or checking for gas leaks. Electric switches should not be operated where leaks are suspected. This will avoid creating arcing or sparks which could ignite the gas. If electric lights are already turned on, they should not be turned off.
5. Do not smoke—Never smoke while servicing gas ranges, especially when working on piping that contains or has contained gas.
6. Check range when service is completed—After servicing, make visual checks on electrical connection, and check for gas leaks. Inform consumer of the condition of range before leaving.
7. Adhere to all local regulations and codes when performing service.

Receiving Range

- Installer needs to show consumer location and operation of the range gas shut-off valve.
- Authorized servicer must install the range, in accordance with the Installation Instructions. Adjustments and service should be performed only by an authorized servicer.
- Plug range into a 120–volt grounded outlet only. Do not remove round grounding prong from the plug. If in doubt about grounding of the home electrical system, it is the consumers responsibility and obligation to have an ungrounded outlet replaced with a properly grounded three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.
- Insure all packing materials are removed from the oven cavity before operation, to prevent fire or smoke damage should the packing material ignite.
- Ensure range is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP). Some ranges can be converted for use with Natural or LP gas.
- With prolonged use of a range, high floor temperatures could result. Many floor coverings will not be able to withstand this kind of use. Never install range over vinyl tile or linoleum that cannot withstand high temperatures. Never install range directly over carpeting.

Using the Oven

- Do not leave children alone or unattended where a range is hot or in operation. They could be seriously burned.
- Do not allow anyone to climb, stand or hang on the oven door. They could damage the range and cause severe personal injury.
- Wear proper apparel. Loose fitting or hanging garments should never be worn when using range. Flammable material could ignite if brought in contact with flame or hot oven surfaces which may cause severe burns.
- Never use range for warming or heating a room. This may cause burns, injuries or a fire.
- Do not use water on grease fires.
- Do not let grease or other flammable materials collect in or around range.
- Do not repair or replace any part of range unless it is recommended in this manual.
- Use only dry potholders. Moist or damp potholders used on hot surfaces may result in a burn from steam. Do not let a potholder touch the flame. Do not use a towel or a bulky cloth as a potholder.
- Never leave range unattended while cooking. Boilovers can cause smoking and may ignite.
- Only certain types of glass/ceramic, earthenware, or other glazed utensils are suitable for oven use. Unsuitable utensils may break due to sudden temperature change.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Do not heat unopened food containers in oven. Build-up of pressure may cause a container to burst and result in injury.
- Keep range vent ducts unobstructed.
- Place oven racks in desired location while oven is cool. If a rack must be moved while oven is hot, use a dry potholder.
- Do not use aluminum foil to line oven bottom or racks. Aluminum foil can cause a fire, seriously affect baking results, and damage to porcelain surfaces.
- Do not touch interior surfaces of oven during or immediately after use. Do not let clothing or other flammable materials come in contact with bake or broil burners.
- Other areas of the oven can become hot enough to cause burns, such as vent openings, window, oven door and oven racks.
- To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on hot cooking area.
- Do not store combustible or flammable materials (such as gasoline or other flammable vapors and liquids) near or in oven.
- Do not clean oven door gasket located on back of the door. Gasket is necessary to seal the oven and can be damaged as a result of rubbing or being moved.
- Do not drape towels or any materials on oven door handles. These items may ignite causing a fire.

Important Safety Information

⚠ CAUTION

Do not store items of interest to children in cabinets above range. Children may climb on oven to reach these items and become seriously injured.

Baking, Broiling, and Roasting

- Do not use oven area for storage.
- Stand back from range when opening door of a hot oven. Hot air or steam can cause burns to hands, face, and eyes.
- Do not use aluminum foil anywhere in the oven. This could result in a fire hazard and damage the range.
- Use only glass cookware appropriate for use in gas ovens.
- Always remove broiler pan from oven when finished broiling. Grease left in pan can catch fire if oven is used without removing grease from the broiler pan.
- When broiling, meat that is close to the flame, may ignite. Trim any excess fat to help prevent excessive flare-ups.
- Make sure broiler pan is placed correctly to reduce any possibility of grease fires.
- Should a grease fire occur in the broiler pan, turn off oven, and keep oven door closed until fire burns out.

Connecting Range to Gas

Install manual shut-off valve in gas line for easy accessibility outside range. Be aware of the location of the shut-off valve.

Electrical Requirements

120-volt, 60 Hertz, 20 amp, individual circuit which is properly grounded, polarized and protected by a circuit breaker or fuse.

Extension Cord

Do not use extension cords with this product.

Product Safety Devices

Safety devices and features have been engineered into the product to protect consumer and servicer. Safety devices must never be removed, bypassed, or altered in such a manner as to defeat the purpose for which they were intended.

Listed below are various safety devices together with the reason each device is incorporated in the gas ranges.

Pressure Regulator

Maintains proper and steady gas pressure for operation of oven controls.

Regulator must be set for the type of gas being used **Natural** or **LP.** After servicing regulator, make certain it is set properly before completing service.

Gas Burner Orifices

Universal orifices are used on most valves. They must be adjusted for the type of gas being used **Natural** or **LP.** After servicing a valve or orifice verify it is adjusted properly before completing service.

Oven Safety Valve

Oven valve is designed to be a safety valve. Two basic designs are used in gas ranges:

Hydraulic and Electric

Both types are safety valves because they are indirectly operated by the oven thermostat, which controls a pilot flame or electric ignitor, to open and close the oven valve.

Grounded Oven Frame

Ground prong on power cord is connected to the frame, usually a green lead fastened by a screw. In addition, any part or component capable of conducting an electric current is grounded by its mounting.

If any ground wire, screw, strap, nut, etc. is removed for service, or any reason, it must be reconnected to its original position with original fastener before the appliance is put into operation again.

Failure to do so can create a possible shock hazard.

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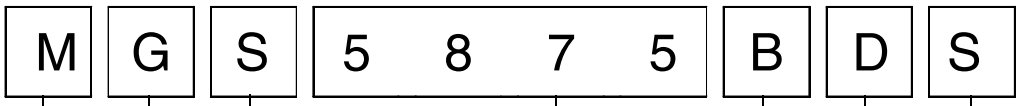
General Information

This manual provides basic instructions and suggestions for handling, installing and servicing gas ranges.

The directions, information, and warnings in this manual are developed from experience with, and careful testing of the product. If the unit is installed according to this manual, it will operate properly and will require minimal servicing. A unit in proper operating order ensures the consumer all the benefits provided by clean, modern gas cooking.

This manual contains information needed by authorized service technicians to install and service gas ranges. There may be, however, some parts which need further explanation. Refer to the Installation Instructions, Use and Care, Technical Sheets or the toll-free technical support line.

Cooking Nomenclature



Brand

A	Amana
C	Magic Chef
G	Graffer & Sattler
H	Hardwick
J	Jenn-Air
M	Maytag
N	Norge
U	Universal
Y	Crosley

Fuel

B	Butane
D	Dual Fuel
E/J	Electric
G	Gas, Natural
L	Liquid Propane
M	Microwave
P	Standing Pilot
X	No Fuel
W	Warming Drawer

Product Type

A	Accessory/Cartridge
C	Cooktop Updraft/Countertop
D	Downdraft Cooktop or Warming Drawer
E	Eyelevel Range
G	Grill
L	Range (20")
M	Range (36")
P	Drop In (24")
Q	Wall Oven (27")
R	Range, Free-Standing (30")
S	Slide-In (30")
T	Range Hood
V	OTR
W	Wall Oven
Y	RV Range
Z	RV Top

Color

A	Almond on Almond
B	Black
C	Brushed Chrome
H	Traditional White
L	Traditional Almond
P	Prostyle
Q	Monochromatic Bisque
S	Stainless
T	Traditional Bisque
W	White on White
F	Frost White (True Color White)
N	Natural Bisque (True Color Bisque)

Listing

A	UL/AGA
C	CSA/CGA/CUL
D	Dual Listed
G	220-240 V / 50-60 Hz
M	Military Model
P	PSB Approved (Singapore)
X	Export 120 V / 60 Hz

Production Code

This identifies the production version.

Feature Content

1000-3999	Brands
4000-6999	Maytag/Amana
7000-9999	Jenn Air

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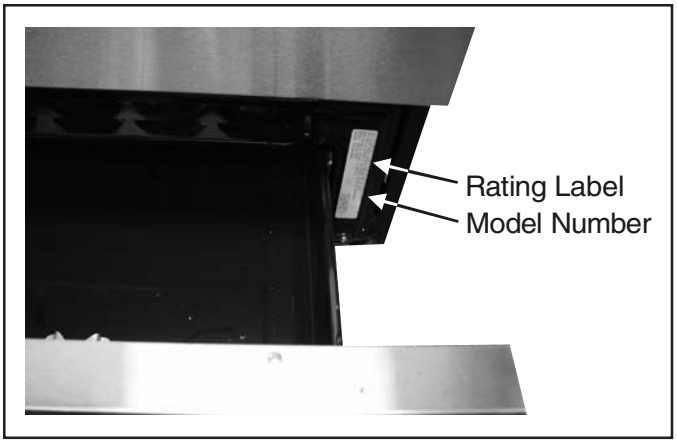
General Information

Specifications
Refer to individual Technical Sheet for specification information.

Placement of the Oven
This freestanding range must be placed in the kitchen or comparable room. All safety guidelines must be followed and free air flow around the range is essential.

Do Not Block Air Vents
All air vents must be kept clear during cooking. If air vents are covered during operation, the oven may overheat. If this occurs, a sensitive, thermal safety device automatically removes power to the oven, rendering the oven inoperable. The oven will remain in this state until it has sufficiently cooled.

Location of Model Number
To request service information or replacement parts, the service center will require the complete model, serial, and manufacturing number of your slide-in range. The number can be found on the oven chassis behind the front Service Drawer. Remove the Service Drawer to view the data.



Model Identification
Complete enclosed registration card and promptly return. If registration card is missing:
- For Amana product call 1-800-843-0304 or visit the Web Site at www.amana.com
- For Maytag product call 1-800-688-9900 or visit the Web Site at www.maytag.com
- For product in Canada call 1-866-587-2002 or visit the Web Sites at www.amana.com or www.maytag.com

When contacting provide product information located on rating plate. Record the following:

Model Number: _____
Manufacturing Number: _____
Serial or S/N Number: _____
Date of purchase: _____
Dealer's name and address: _____

Service
Keep a copy of sales receipt for future reference or in case warranty service is required. To locate an authorized servicer:
- For Amana product call 1-800-628-5782 or visit the Web Site at www.amana.com
- For Maytag product call 1-800-462-9824 or visit the Web Site at www.maytag.com
- For product in Canada call 1-866-587-2002 or visit the Web Sites at www.amana.com or www.maytag.com

Warranty service must be performed by an authorized servicer. We also recommend contacting an authorized servicer, if service is required after warranty expires.

Parts and Accessories
Purchase replacement parts and accessories over the phone. To order accessories for your product call:
- For Amana product call 1-877-232-6771 or visit the Web Site at www.amana.com
- For Maytag product call 1-800-688-9900 or visit the Web Site at www.maytag.com
- For product in Canada call 1-866-587-2002 or visit the Web Sites at www.amana.com or www.maytag.com

Extended Service Plan
We offer long-term service protection for this new oven.
- Dependability Plus℠ Extended Service Plan is specially designed to supplement Maytag's strong warranty. This plan covers parts, labor, and travel charges.
  Call 1-800-925-2020 for information.

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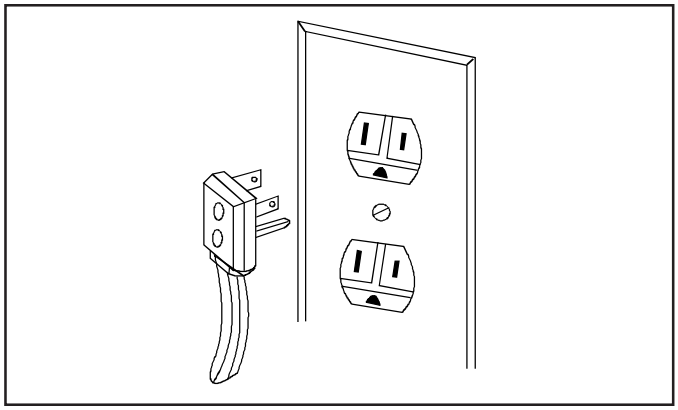
General Information

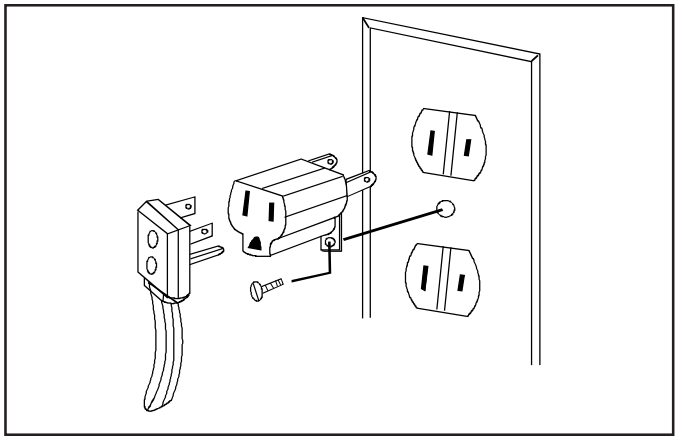
Grounding

NOTE: This appliance must be properly grounded, for personal safety.

Power cord on this appliance is equipped with a three-prong grounding plug. This matches standard three-prong grounding wall receptacle to prevent possibility of electric shock from this appliance.
Consumer should have wall receptacle and circuit checked by qualified electrician to verify receptacle is properly grounded.



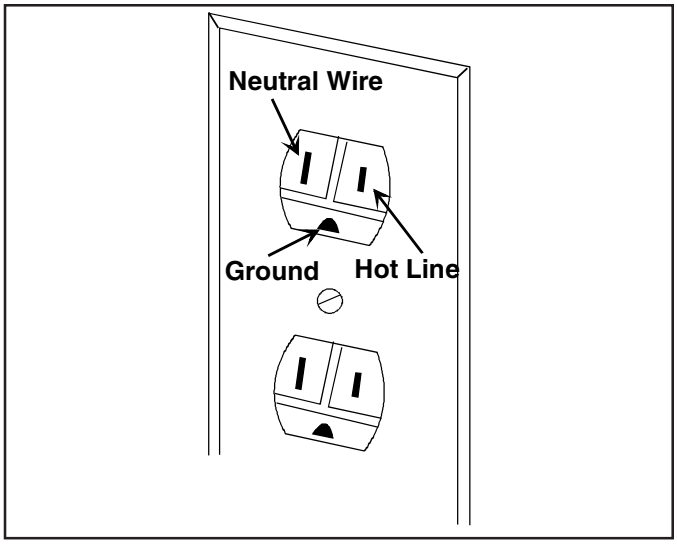
It is the consumers responsibility to replace standard two-prong wall receptacles with properly grounded three-prong wall receptacles.
DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM POWER CORD.
For 15 amp circuits only, do not use an adapter on 20 amp circuit. Where local codes permit, a TEMPORARY CONNECTION may be made to a properly grounded two-prong wall receptacle by the use of a UL listed adapter (available at most hardware stores).
Larger slot on adapter must be aligned with larger slot in the wall receptacle to provide proper polarity.



⚠ WARNING

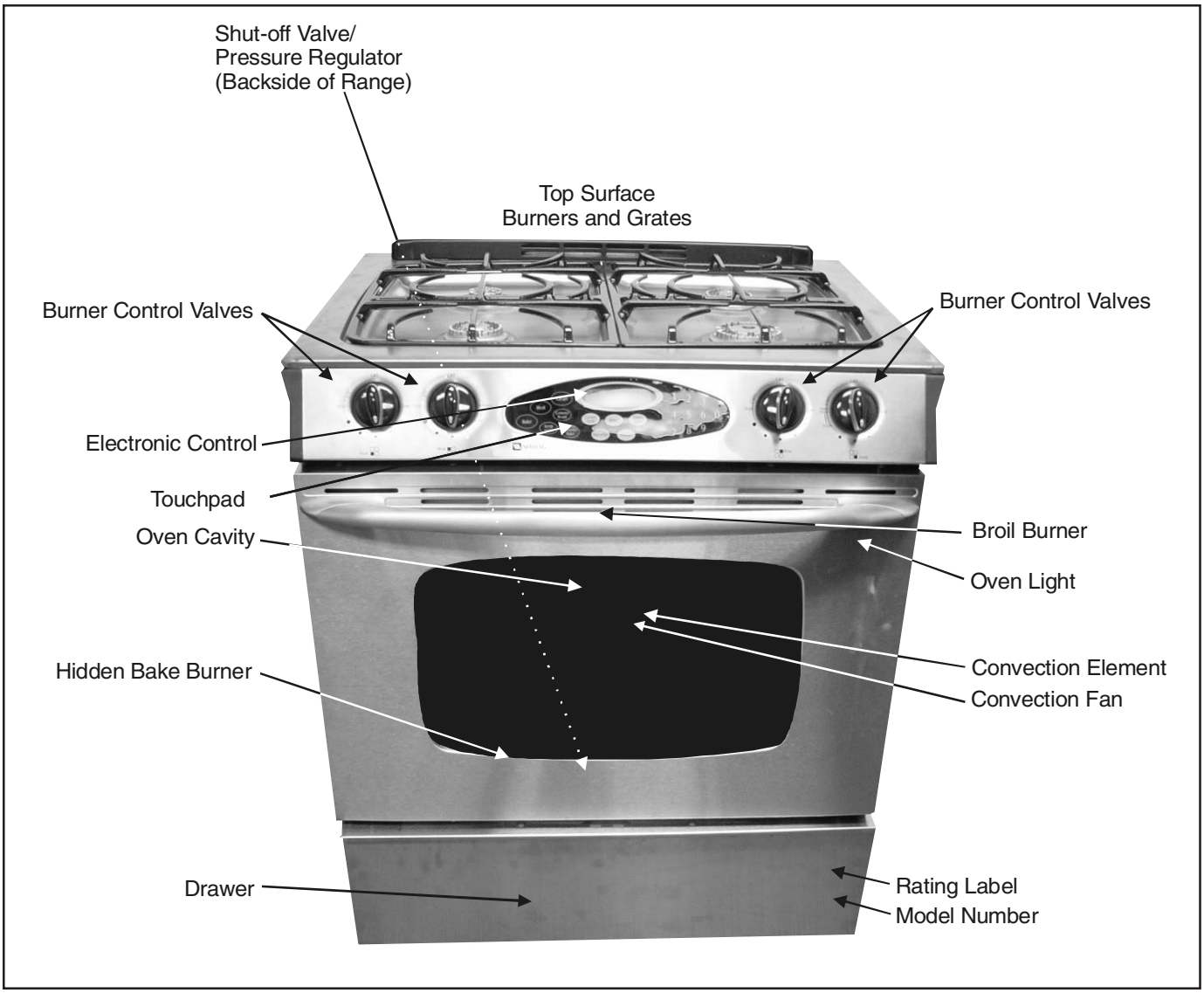
Attaching adapter ground terminal to wall receptacle cover screw does not ground appliance unless the cover screw is metal and not insulated, and wall receptacle is grounded through the house wiring. Consumer should have circuit checked by a qualified electrician to verify receptacle is properly grounded.

When disconnecting power cord from adapter, always hold adapter with one hand. If this is not done, adapter ground terminal is very likely to break with repeated use. Should this happen, DO NOT USE appliance until a proper ground has been established.



NOTE: Circuit tester can be used to verify voltage at outlet. Connect one lead to hot line and the other lead to ground. Circuit tester should light.

Range Description



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Troubleshooting Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power and gas to range before servicing, unless testing requires power and/or gas.

Troubleshooting Chart

Problem	Possible Cause	Correction
Burners will not ignite; no spark at top burner.	Poor ground on burner cap	• Clean burner cap.
	Weak or failed spark module	• Replace spark module.
	Low gas pressure	• Verify pressure 4" WCP for natural, 10" WCP for LP.
	Clogged burner port	• Clean burner cap.
Burner will not ignite. No spark to burner ignitors when burner knob is rotated to "LITE" position.	No 120 VAC to range	• Verify voltage at wall outlet.
	Micro switch contacts not closing	• Check wiring against appropriate wiring diagram. Verify all terminals and connections are correct and tight. Check micro switch contacts.
	Faulty wiring. Bad connection at burner electrode and electrode socket	• Check wiring against appropriate wiring diagram. Verify all terminals and connections are correct and tight.
	Inoperative spark module	• Check module according to testing procedures information.
	Electrode dirty. Burner cap dirty	• Clean electrode or burner cap.
	Cracked or broken electrode or socket	• Replace electrode.
	Electrode wire broken or loose	• Reconnect/replace wire.
No spark or only random spark at one ignitor.	Check for cracked ignitor or pinched ignitor wire	• Replace ignitor lead or electrode.
	Poor continuity to burner cap	• Clean burner cap and lead.
	Bad ground connection or lack of continuity to ground or ignitor	• Tighten ground connection and correct any breaks in ground path from ignitor path to unit ground path.
	Cracked or broken ignitor extension lead	• Replace ignitor lead.
Unit continues to spark after knob is turned to OFF position.	Shorted valve switch/harness	• Replace switch/harness. If shorting is caused by excessive spillovers, customer education is advised.
	Switch has slipped off the valve	• Carefully reposition switch on valve and rotate from OFF to high, several times to verify switch is not broken.
No oven operation in bake or broil.	No voltage to control.	• Check for 120 VAC at control. If no voltage, check power source.
	No voltage from control	• Check 120 VAC to ignitor. If no voltage, replace control.
	Loose wire connection or broken wire	• Verify all connections are clean and tight. Replace broken wire.

Troubleshooting Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power and gas to range before servicing, unless testing requires power and/or gas.

Problem	Possible Cause	Correction
No gas flows to burner. Ignitor glows red.	Failed ignitor.	• Check ignitor current draw, 3.2 – 3.6 Amps. Replace ignitor, if it fails test.
	Gas pressure too high	• Check for correct gas pressure. Natural gas pressure should be 4" WCP and LP gas pressure should be 10" WCP.
	Failed gas valve	• Check gas valve for continuity.
	Loose wire connection or broken wire	• Verify all connections are clean and tight, replace broken wire.
Gas flows to bake/broil burner, but burner does not light.	Ignitor positioned too far from burner	• Reposition ignitor closer to bake/broil burner.
	Dirt or grease in orifice or burner	• Clean orifice or burner.
	Insufficient gas pressure	• Check for correct gas pressure. Natural gas pressure should be 5" WCP and LP gas pressure should be 10" WCP.
	Power outage	• Verify power is present at unit. Verify that the circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity.
Broil burner shuts off shortly after the start of self-clean operation. Bake and broil functions operate normally.	Power outage	• Verify power is present at unit. Verify that the circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity.
	Control Error	• Replace control.
Fan motor does not operate.	No power to fan motor	• Check for 120 VAC supplied at fan motor. If no voltage is present, check for broken or loose wiring between fan motor and relay board. If voltage is present at fan motor, go to the next step.
	Failed fan motor or winding/frozen shaft	• Check motor winding for continuity. Check for a frozen motor shaft. Check for broken wiring between motor and neutral terminal block.
Oven smokes/odor first few times of usage.	Normal	• Minor smoking and/or odor is normal the first few times of oven usage.
Failure Codes.	Electronically Controlled	• See the applicable "Fault Code Chart" in Testing section.
Oven not operating.	Programming error	• Switch circuit breaker off to oven for five minutes and try oven again.
	Power outage	• Verify power is present at unit and circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity.
	Unit in Sabbath mode	• Refer to Use & Care manual and remove unit from Sabbath mode.

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Troubleshooting Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, disconnect power and gas to range before servicing, unless testing requires power and/or gas.

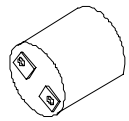
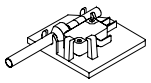
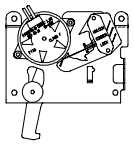
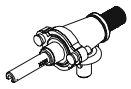
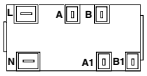
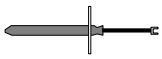
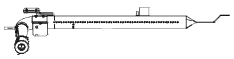
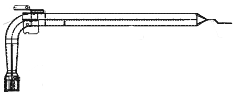
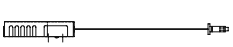
Problem	Possible Cause	Correction
Clock and timer not working.	Power outage	• Verify power is present at unit and circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity.
	Electronic Control locked	• Refer to Use and Care manual and unlock electronic control.
Oven light does not operate.	Failed oven lamp	• Check lamp and replace is necessary.
	Failed wiring	• Check for broken, loose or dirty connections.
	Failed light socket	• Check light socket for continuity.
Oven door will not unlock.	Oven is self-cleaning	• Allow cycle to complete.
	Oven is still hot	• Will not unlock until unit has cooled to safe temperature. Do not force door open, this will void warranty. Blow cool air on door latch area to quicken process.
Self-clean cycle not working.	Programming error	• Turn off circuit breaker for five minutes and try oven again.
	Door lock	• Verify door lock energizes & engages.

Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

Component Testing Procedures

Illustration	Component	Test Procedure	Results
	Oven light socket	Test continuity of receptacle terminals.... Measure voltage at oven light.....	Indicates continuity with bulb screwed in. 120 VAC; see wiring diagram for terminal identification. If no voltage is present at oven light check wiring.
	Door plunger switch	Remove switch from unit and measure the following points: COM to NO	 Plunger in continuity, plunger out infinity.
	Autolatch assembly	Disconnect wires and test for continuity per wiring diagram. Refer to Parts Manual for correct autolatch switch associated with the correct manufacturing number.	See wiring diagram for schematic layout. Access assembly by removing right side panel. Common is in neutral position unless locking or unlocking autolatch assembly.
	270° valve 5 K btu 9.2 K btu 12.5 K btu 16 K btu	Verify gas is supplied. Adjust set screw for simmer control.	
	Spark 270° switch	Test for voltage at terminals ..... Disconnect wiring and check for continuity in LITE position.....	120 VAC Continuity in LITE position.
	Spark ignition electrode	Test for resistance of spark lead..... Test ignitor to chassis.....	Continuity No continuity from ignitor to chassis.
	Top surface burner 5 K btu 9.2 K btu 12.5 K btu 16 K btu	Verify gas is supplied..... Verify burner cap is positioned correctly.	Check for obstructions in burner ports.
	Top surface burner cap	Verify cap is positioned correctly	Check for obstructions in burner ports.
	Spark module 4 + 0	Test for voltage at terminals L and N..... Check polarity and ground.....	120 VAC (tolerance: 102 to 132 VAC) See wiring diagram
	Temperature sensor	Measure resistance	Approximately 1000 Ω at room temperature 75° F (23.8° C).
	Broil burner	Verify gas is supplied. Orifice adjusted for Natural or LP ..... Check for obstructions or contamination in ports	**Factory set to Natural Gas.** Adjust as necessary. Air shutter opening set to .281 to .343. Replace if punctured or torn.
	Bake burner	Verify gas is supplied. Orifice adjusted for Natural or LP ..... Check for obstructions or contamination in ports	**Factory set to Natural Gas.** Adjust as necessary. Air shutter opening set to .469 to .531. Replace if punctured or torn.
	Ignitor	Test for voltage at terminals ..... Test for amperage in the circuit ..... (Ignitor may glow but not have sufficient amperage to open valve.)	120 VAC. 3.2 – 3.6 Amps. If not, replace.
	Convection element	Disconnect wiring to element and measure resistance of terminals..... Measure voltage at broil element.....	 Approximately 30 Ω. 240 VAC.

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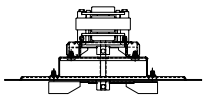
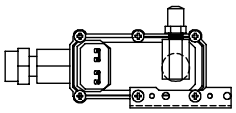
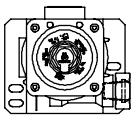
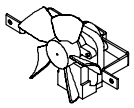
Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

Illustration	Component	Test Procedure	Results
	Convection assembly Convection motor	Measure voltage ..... Check motor windings to ground.....	120 VAC. (tolerance: 105 to 135 VAC) No continuity. RPM: Approx. 900 (tolerance: 700 to 1100 RPM).
	Hi-limit temperature switch	Normally closed, verify operation: Open: 249° to 271°F (121° to 133°C) ..... Closed: 173° to 207°F (78° to 97°C).....	 Infinite. Continuity.
	Double thermal valve/ shut off valve	Verify gas supply is turned on at regulator..... Disconnect wiring to valve. Measure bake circuit resistance..... Measure broil circuit resistance.....	Gas is supplied. Continuity. Continuity.
	Pressure regulator	Verify gas pressure (W.C.P.). ..... If on LP service verify proper gas supply conversion.	5" Natural 10" LP/propane Gas ON Tab up. Gas OFF Tab down.
	Cooling fan motor	Measure voltage ..... Check motor windings to ground.....	120 VAC. No continuity. RPM: 1670 to 2070
	Orifice holder	Verify gas pressure..... Check orifice for debris	5" Natural 10" LP/propane Clean as needed.
	Rocker switch	Measure continuity of switch positions: Closed..... Open	 Continuity Infinite
	Power cord 3-wire	Verify resistance of wires to terminals.....	Continuity.

M1 (AGS1740BD*, MGS5752BD*) Oven Control Testing Procedures

Control	Component	Test Procedure	Results
M1 Controlled	Oven temperature adjustment	Press ***BAKE*** pad. Enter ***550*** on the digit-pad. Immediately press and hold ***BAKE*** pad for 3 seconds. Oven can be adjusted from -35 to +35 degrees in 5-degree increments by pressing ***(Up Arrow)*** or ***(Down Arrow)*** pads. To avoid over adjusting the oven, move temperature 5 degrees each time. Wait 4 seconds for the data entry timer to expire to accept the change. Temperature adjustment will be retained even through a power failure.	Increasing or decreasing oven temperature does not affect self-cleaning temperature.
M1 Controlled	Temperature display	Press and hold ***CANCEL*** and ***BAKE*** pads for 5 seconds. Press ***(Up Arrow)*** or ***(Down Arrow)*** pads to change.	This mode enables the user to indicate °F or °C on the display.
M1 Controlled	Clock Display	Press and hold ***CANCEL*** and ***CLOCK*** pads for 5 seconds.	Allows clock to be toggled On or OFF.
M1 Controlled	24 Hour Clock	Press and hold ***CANCEL*** and ***DELAY*** pads for 5 seconds. Press ***(Up Arrow)*** or ***(Down Arrow)*** pads to change.	Allows the time on the clock to be toggled from 12 hour or 24 hour display.
M1 Controlled	Factory Default	Press and hold ***CANCEL*** and ***KEEP WARM*** pads for 5 seconds.	Allows the clock to be reset to factory settings.
M1 Controlled	Twelve hour off	Control automatically cancels cooking operation and removes all relay drives 12 hours after the last pad touch.	See Sabbath mode to disable.

Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

Control	Component	Test Procedure	Results
M1 Controlled	Sabbath Mode	Hold ***CLOCK*** pad for 5 seconds to activate Sabbath mode. Hold ***CLOCK*** pad for 5 seconds to disable Sabbath mode. Desired bake function must be initiated before entering Sabbath mode.	"SAb" will flash for 5 seconds, then remain on until timed-out or cancelled. The status SAB is not fault code 5AB. All pad inputs are disabled except for ***CANCEL*** and ***CLOCK*** pads. This mode disables the normal 12 hour shutoff to allow operation of the bake mode for a maximum of 72 hours. The oven light is not disabled.
M1 Controlled	Child lock out	Press and hold ***CANCEL*** and ***COOK & HOLD*** pads for 3 to 5 seconds until beep sounds. To reactivate the control, press and hold ***CANCEL*** and ***COOK & HOLD*** pads for 5 seconds.	This is a safety feature that can be used to prevent children from accidentally programming the oven. It disables the electronic oven control. Child lockout features must be reset after a power failure.
M1 Controlled	Diagnostic Code Display	Press and hold ***(Up Arrow)*** pad w**ithin 60 seconds of powering up the unit.** Cycle through the codes using the ***(Up Arrow)*** or ***(Down Arrow)*** pads.	The last 5 diagnostic codes will be stored in the non-volatile memory. See "**Description of Error Codes**" for explanation.

M1 (AGS1740BD*, MGS5752BD*) "Quick Test" Mode for Electronic Range Control

Follow procedure below to use the quick test mode. Entries must be made within 32 seconds of each other or the control will exit the quick test mode.

1. **Press and hold *CANCEL*** and ***BROIL*** pads for 5 seconds.
2. Once the control has entered the "Quick Test" mode, release both pads.
3. Press each of the following pads indicated in the table below.

NOTE: First time one of the following pads is pressed, it activates the response. The second time the pad is pressed, it deactivates the response.

NOTE: This mode can only be entered within the first 5 minutes of power up.

NOTE: If the temperature sensor is greater than 400° F or if the temperature sensor reaches 400° F while under test, the Quick Test mode will be disabled.

Display will indicate the following:

Key	Operation
[Bake]	**Bake** relay activated
[Broil]	**Broil** relay activated
[Keep Warm]	**DLB** relay activated
[Cook&Hold]	Last Diagnostic Code displayed
[Clean]	Beep sounds
[Delay] (M1)	**EEPROM Version Number** displayed
[Timer]	**Main Code Version Number** displayed
[Clock]	**All Segments** On
[Up Arrow]	**Even Segments** On
[Down Arrow]	**Odd Segments** On
[Cancel]	End Factory Test Mode

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Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

M1 (AGS1740BD*, MGS5752BD*) Description of Error Codes

Error diagnostic codes can only be viewed by entering the Diagnostic Code Display Mode.
Each error code is four digits long and created based on the following table.

Digit	Description
1st	Primary System: 1 – Local to the control circuit board 3 – Sensor or meat probe 4 – Control input 9 – Door lock
2nd	Measurable: d – Diagnostic: measurable parameter c – Control related, replace control
3rd	Secondary System: Sequential numbering
4th	Oven Cavity: 1 – Upper oven (or single cavity oven) 2 – Lower oven c – Control specific

Diagnostic Code Display Mode can only be started within 30 seconds when powering up the control.

Diagnostic Code Checking

Code	Description	When Checked	Detection
1c1c	Shorted key	Always	1 minute
1c2c	Keyboard tail disconnected	Always	1 minute
1c31	Cancel key circuit problem	Always	20 seconds
1c6c	EEPROM error	When accessing EEPROM	3 tries
1c7c	Control not calibrated	Always	3 tries
1c8c	Cooking program error	Cook or clean programmed	3 tries
1d11	Runaway temp (650°F), door unlocked	Latch unlocked	1 minute
1d21	Runaway temp (950°F), door locked	Latch locked	1 minute
3d11	Sensor open	Cook or clean active	20 seconds
3d21	Sensor shorted	Cook or clean active	20 seconds
9d11	Latch will not lock	Latch should be locked	See Note [6]

Diagnostic Code Handling

Code	Measurable	What is Displayed	Action Taken By Control
1c1c	Keypress	Nothing	Disables audible for affected key depression Disables all outputs [1, 2] Disables lights and timers
1c2c	Keyboard loop improper value	Nothing	Disables audible for key depression Disables all outputs [1] Disables lights and timers
1c31	Cancel key improper value	BAKE flashes [3]	Disables all outputs for cavity [1]
1c6c	No response from EEPROM	Nothing	Disables all outputs [1]
1c7c	Calibration value out of range	"CAL" in time digits	Completely disables oven [4]
1c8c	CRC invalid	Nothing	Cancels active cook functions
1d11	Sensor resistance > 2237 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
1d21	Sensor resistance > 2787 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
3d11	Sensor resistance > Infinite Ohms	BAKE flashes [3]	Disables all cook functions for cavity
3d21	Sensor resistance > 0 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
4d11	Door switch not closed when door locked	Nothing	Disables Clean & Lockout functions [5]
4d51	Door switch not open or closed	Nothing	Disables Convect, Clean, and Lockout functions [4, 5] Turn off/disable light at door switch
9d11	Lock switch not closed	LOCK flashes [3]	Disables Clean & Lockout functions [5]

Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

M1 (AGS1740BD*, MGS5752BD*) NOTES:

1 "Action Taken" applies as long as the condition exists. If the condition goes away, the control recovers.

2 If there is a cook function or timer active, the function continues. The user cannot edit the function, and [Cancel] will cancel the cook mode.

3 Flash rate: 0.2 seconds on, 0.1 second off. Pressing any key will clear the display until the fault clears and is re-triggered.

4 "Action Taken" applies until there is a POR (Power On Reset ["hard reset"]).

5 If the control believes the door is locked, it will attempt to unlock it when the function cancels and the cavity temperature cools.

6 Special conditions for latch faults (9dxx):

- A known good **unlock** position is defined as when the unlock switch reads closed and lock switch reads open.
- A known good **lock** position is defined as when the unlock switch reads open and lock switch reads closed.
- A **faulted switch** means the switch input is reading an invalid state, neither open nor closed.
- If at POR, the latch is not at a known good unlock position:
- Affected DLBs (Double Line Breaks) and loads are disabled during detection.
- If the control is in a known good unlock position and the lock switch becomes faulted:
  - The control will not fault.
  - If a function requiring latch movement is attempted while the lock switch is faulted, the control will sound an error tone and the function will be disabled.
- If the control is in a known good lock position and the unlock switch becomes faulted:
  - The control will not fault.
  - If a function requiring latch movement is attempted while the lock switch is faulted, the control will sound an error tone and the function will be disabled.

M2 (Model AGS3760BD*) Oven Control Testing Procedures

Illustration	Component	Test Procedure	Results
M2 Controlled	Oven temperature adjustment	Press ***BAKE*** pad. Enter ***550*** on the digit-pad. Immediately press and hold ***BAKE*** pad for 5 seconds. Adjust oven from -35° to +35° in 5° increments by pressing ***SLEW*** pad. Move temperature 5 degrees each time. Wait 4 seconds for the data entry timer to expire and accept the change. Temperature adjustment will be retained even through a power failure.	While increasing or decreasing oven temperature, this does not affect self-cleaning temperature.
M2 Controlled	Temperature Display	Press/hold ***Cancel*** and ***Bake*** pads for 5 seconds.	This mode enables the user to indicate °F or °C on the display.
M2 Controlled	Clock Display	Press/hold ***Cancel*** and ***Clock*** pads for 5 seconds.	Allows clock to be toggled On or OFF.
M2 Controlled	24 Hour Clock	Press/hold ***Cancel*** and ***Favorite*** pads for 5 seconds.	Allows the time on the clock to be toggled from 12 hour or 24 hour display.
M2 Controlled	Factory Default	Press/hold ***Cancel*** and ***Keep Warm*** pads for 5 seconds.	Allows the clock to be reset to factory settings.
M2 Controlled	Twelve hour off	Control cancels cooking operations and removes all relay drives 12 hours after last pad touch.	See Sabbath mode to disable.
M2 Controlled	Sabbath Mode	Press/hold ***CLOCK*** pad for 5 seconds to activate Sabbath mode. Press/hold ***CLOCK*** for 5 seconds to disable Sabbath mode.	"SAb" flashes for 5 seconds. Display returns to time of day. All pad inputs are disabled except for ***CANCEL*** and ***CLOCK***. 12 hour shutoff disabled. Oven operates for a maximum of 72 hours.
M2 Controlled	Child lockout	Press/hold ***Cancel*** and ***Cook & Hold*** pads for 5 seconds. **"OFF"** displays where the temperature normally displays. **"LOCK"** flashes while door is locking. To reactivate the control, press/hold ***Cancel*** and ***Cook & Hold*** pads for 5 seconds.	This is a safety feature that can be used to prevent children from accidentally programming the oven. It disables the electronic oven control. **Child lockout features must be reset after a power failure.**
M2 Controlled	Diagnostic Code Display	Press/hold ***Up Arrow*** pad and ***Power Up*** the unit. Use pads 1 through 5 to cycle through the code.	Last 5 diagnostic codes stored in the non-volatile memory. See **"Description of Error Codes."**

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Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

M2 (Model AGS3760BD*) "Quick Test" Mode Electronic Range Control

Follow procedure below to use the quick test mode. Entries must be made within 32 seconds of each other or the control will exit the quick test mode.

1. **Press and hold *CANCEL*** and ***BROIL*** pads for 5 seconds.
2. Once the control has entered the "Quick Test" mode, release both pads.
3. Press each of the following pads indicated in the table below.

NOTE: First time one of the following pads is pressed, it will activate the response. The second time the pad is pressed, it will deactivate the response.

NOTE: This mode can only be entered within the first 5 minutes after power up.

NOTE: If the temperature sensor is greater than 400° F or if the temperature sensor reaches 400° F while under test, the Quick Test mode will be disabled.

Display will indicate the following:

Key	Operation
[Bake]	**Bake** relay activated, **DLB** relay activated
[Broil]	**Broil** relay activated, **DLB** relay activated
[Keep Warm]	**DLB** relay activated
[Cook&Hold]	Last Diagnostic Code displayed
[Clean]	**MDL** relay activated (lock and unlock)
[Favorite] (M2)	**EEPROM Version Number** displayed
[Timer]	**Main Code Version Number** displayed
[Clock]	**All Segments** On
[More +]	**Even Segments** On
[Less –]	**Odd Segments** On
[Cancel]	End Factory Test Mode

M2 (Model AGS3760BD*) Description of Error Codes

Error diagnostic codes can only be viewed by entering the Diagnostic Code Display Mode.
Each error code is four digits long and created based on the following table.

Digit	Description	
1st	Primary System:	1 – Local to the control circuit board 3 – Sensor or meat probe 4 – Control input 9 – Door lock
2nd	Measurable:	d – Diagnostic: measurable parameter c – Control related, replace control
3rd	Secondary System: Sequential numbering	
4th	Oven Cavity:	1 – Upper oven (or single cavity oven) 2 – Lower oven c – Control specific

Diagnostic Code Display Mode can be activated by **pressing and holding** the ***Autoset*** pad for ***5*** seconds at power-up. **Diagnostic Code Display Mode can only be accessed while powering up the control.**

Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

Diagnostic Code Checking

Code	Description	When Checked	Detection
1c1c	Shorted key	Always	1 minute
1c2c	Keyboard tail disconnected	Always	1 minute
1c31	Cancel key circuit problem	Always	20 seconds
1c6c	EEPROM error	When accessing EEPROM	3 tries
1c7c	Control not calibrated	Always	3 tries
1c8c	Cooking program error	Cook or clean programmed	3 tries
1d11	Runaway temp (650°F), door unlocked	Latch unlocked	1 minute
1d21	Runaway temp (950°F), door locked	Latch locked	1 minute
3d11	Sensor open	Cook or clean active	20 seconds
3d21	Sensor shorted	Cook or clean active	20 seconds
4d11	Door switch position failure	Clean or keyboard Lockout active	1 minute
4d51	Door switch circuit failure	Convect, Clean or Keyboard Lockout programmed	1 minute
9d11	Latch will not lock	Latch should be locked	See Note [6]
9d21	Latch will not unlock	Latch should be unlocked	See Note [6]
9d31	Latch state unknown, both locked and unlocked	Latch should be locked or when lock attempted	See Note [6]

Diagnostic Code Handling

Code	Measurable	What is Displayed	Action Taken By Control
1c1c	Keypress	Nothing	Disables audible for affected key depression Disables all outputs [1, 2] Disables lights and timers
1c2c	Keyboard loop improper value	Nothing	Disables audible for key depression Disables all outputs [1] Disables lights and timers
1c31	Cancel key improper value	BAKE flashes [3]	Disables all outputs for cavity [1]
1c6c	No response from EEPROM	Nothing	Disables all outputs [1]
1c7c	Calibration value out of range	"CAL" in time digits	Completely disables oven [4]
1c8c	CRC invalid	Nothing	Cancels active cook functions
1d11	Sensor resistance > 2237 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
1d21	Sensor resistance > 2787 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
3d11	Sensor resistance > Infinite Ohms	BAKE flashes [3]	Disables all cook functions for cavity
3d21	Sensor resistance > 0 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
4d11	Door switch not closed when door is locked	Nothing	Disables Clean and Lockout functions [5]
4d51	Door switch not open or closed	Nothing	Disables Convect, Clean, and Lockout functions [4, 5] Turn off light and disable light from door switch
9d11	Lock switch not closed	LOCK flashes [3]	Disables Clean and Lockout functions [4]
9d21	Unlock switch not closed	LOCK flashes [3]	Disables Clean and Lockout functions [4]
9d31	Lock and unlock switches both closed	LOCK flashes [3]	Disables Clean and Lockout functions [4]

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Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

M2 (Model AGS3760BD*) NOTES:

1 "Action Taken" applies as long as the condition exists. If the condition goes away, the control recovers.

2 If there is a cook function or timer active, the function continues. The user cannot edit the function, and [Cancel] will cancel the cook mode.

3 Flash rate: 0.2 seconds on, 0.1 second off. Pressing any key will clear the display until the fault clears and is re-triggered.

4 "Action Taken" applies until there is a POR (Power On Reset ["hard reset"]).

5 If the control believes the door is locked, it will attempt to unlock it when the function cancels and the cavity temperature cools.

6 Special conditions for latch faults (9dxx):

- A known good **unlock** position is defined as when the unlock switch reads closed and lock switch reads open.
- A known good **lock** position is defined as when the unlock switch reads open and lock switch reads closed.
- A **faulted switch** means the switch input is reading an invalid state, neither open nor closed.
- Once a latch fault occurs, latch movement is disabled until there is a POR. An error tone will sound if a function requiring a faulted latch is attempted.
- If at POR, the latch is not at a known good unlock position:
    - If the latch is at a good lock position, it will attempt to unlock when the RTD (Resistance Temperature Device) temperature is below 400° F.
    - If the latch is not at a good lock position, the control will fault.
- If a latch fault occurs while the RTD is above the lock temperature, the latch will not try to move, but the fault is still logged to EEPROM after the first stage of detection.
- The Display column for latch faults applies 1) If the latch was moving when the fault occurred; 2) If the latch is already in a known locked state when the fault occurs.
    - LOCK flashes after a fault is detected and until the unlocked position is achieved. The unlock position may be identified by a successful unlock switch closure, or as the result of timing when the unlock switch is not functioning properly.
- If the last known good position was unlock (e.g. baking, or idle) and a latch fault occurs, the motor is never moved. The fault is logged to EEPROM and is not seen by the user.
- The detection for latch faults is in two stages. The first stage is to let the control recover without moving the latch. Then:
    - If the latch was previously at a known good unlock position, the latch will not move and the control will fault.
    - If the control was previously in a known good lock position:
        - If the RTD is below 400° F, the latch will attempt to recover to it's proper position (up to three revolutions). If it cannot, the control will fault and the latch will move to a calculated unlock position.
        - If the RTD is at or above 400° F, the control will fault. When the RTD cools to below 400° F, the control will attempt to recover to a good unlock position (up to three revolutions). If it cannot, the control will fault and the latch will move to a calculated unlock position.
        - **Note:** If the unlock position cannot be found, this may result in a second fault, the first fault occurring when the latch request was locked, and the second when the latch request is unlocked.
    - If the latch is moving when the fault occurs, the control will bypass the first stage of detection and immediately try to find it's proper position. If it cannot, the control will fault and the latch will move to a calculated unlock position.
- Affected DLBs (Double Line Breaks) and loads are disabled during detection.
- If the control is in a known good unlock position and the lock switch becomes faulted:
    - The control will not fault.
    - If a function requiring latch movement is attempted while the lock switch is faulted, the control will sound an error tone and the function will be disabled.
- If the control is in a known good lock position and the unlock switch becomes faulted:
    - The control will not fault.
    - After the function is canceled and unlock is attempted, the control will attempt to unlock the latch according to the procedures in these notes.

Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

H1 (AGS5830BD*, MGS5775BD*, MGS5875BD*) Oven Control Testing Procedures

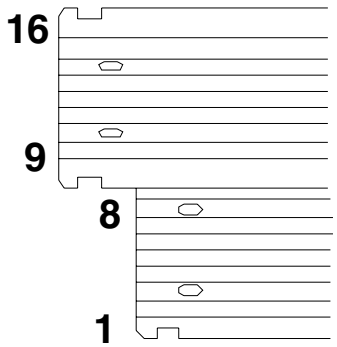
Control	Component	Test Procedure	Results
H1	Oven temperature adjustment	Press ***Bake*** pad and enter 550° F (288° C). Press and hold ***Bake*** pad until **0**° displays. Press ***Autoset 0*** pad to adjust oven in 5° F (-15° C) increments, from -35° F (-37° C) to 35° F (2° C).	While increasing or decreasing oven temperature, this does not affect self-cleaning temperature.
H1	Timer	Press ***Timer*** pad, enter the cook time desired by using the number pads, press ***Timer*** pad again or wait 4 seconds.	Timer can be set from 1 minute to 99 hours and 59 minutes. A beep emits when the timer expires.
H1	Control Lock	Press ***Cancel*** and ***Cook & Hold*** pads simultaneously for five seconds to enable. Once enabled, press ***Cancel*** and ***Cook & Hold*** pads simultaneously for 5 seconds to disable.	OFF appears in the display and LOCK flashes while the oven door is locking. The timer, clock and oven light are operational.
H1	Twelve Hour off/ Sabbath mode	Press and hold ***Clock*** pad for 5 seconds.	Disables the normal 12-hour shutoff, oven is operational for up to 72 .
H1	Cook & Hold	Press ***Cook & Hold*** pad (*HOLD* flashes), enter the cook time using number pads, press ***Bake*** or ***Convect***, enter baking temperature, press ***Bake*** or ***Convect*** again or wait 4 seconds.	Cook time can be between 10 minutes and 11 hours, 59 minutes. The oven temperature can be set from 170° F (76.6° C) to 550° F (287.7° C)
H1	Delay Cook & Hold	Press ***Delay 1*** pad (*DELAY* flashes), enter delay time using number pads (time to elapse before cooking). Press ***Cook & Hold*** pad (*DELAY* and *HOLD* flash), enter cook time using number pads, press ***Bake*** or ***Convect***, enter baking temp., press ***Bake*** or ***Convect*** again or wait 4 seconds.	Delay time can be between 10 minutes and 11 hours, 59 minutes. Cook time can be between 10 minutes and 11 hours, 59 minutes. The oven temperature can be set from 170° F (76.6° C) to 550° F (287.7° C)
H1	24-Hour Clock	Press ***Cancel*** and ***Favorite*** pads simultaneously for 5 seconds.	Press ***Autoset 0*** to select option (12-hour time or 24-hour time).
H1	Factory Default	Press and hold ***Cancel*** and ***Keep Warm*** pads simultaneously for 5 seconds.	Press ***Autoset*** to reset clock to factory settings.
H1	Clock Display	Press and hold ***Cancel*** and ***Clock*** pads simultaneously for 5 seconds.	Disables clock display. Repeat procedure to enable clock display.
H1	Diagnostic Code Display	Press and hold ***Autoset 0*** and ***power up the unit***.	Use pads 1 to 5 to cycle through codes.
H1	Temperature Display	Press and hold ***Cancel*** and ***Bake*** pads simultaneously for 5 seconds.	Press ***Autoset 0*** to select option (°F or °C).

Maytag Matrix

Models:
MGS5775BD*
MGS5875BD*

Control Panel Assembly

Closed circuitry resistance (defined as continuity):
1,000 to 6,600 Ω for Cancel pad
1,000 to 10,000 Ω for all other pads



Pad	Trace	Measurement
1	13 & 15	Continuity
2	12 & 13	Continuity
3	12 & 15	Continuity
4	4 & 14	Continuity
5	4 & 12	Continuity
6	4 & 10	Continuity
7	5 & 13	Continuity
8	5 & 12	Continuity
9	5 & 10	Continuity
0	10 & 12	Continuity
Cancel	1 & 2 *or*	Continuity
	1 & 3	Continuity
Clock	4 & 5	Continuity
Cook & Hold	7 & 4	Continuity
Bake	10 & 11	Continuity
Broil	5 & 7	Continuity
Convect	4 & 13	Continuity
Bake	7 & 14	Continuity
Convect	7 & 15	Continuity
Roast	11 & 12	Continuity
Clean	13 & 14	Continuity
Keep Warm	5 & 14	Continuity
Favorites	7 & 13	Continuity
Timer		
Light		

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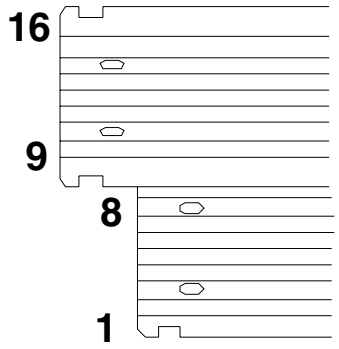
Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

Control / Component	Test Procedure	Results		
Amana Matrix **Model:** **AGS5830BD*** Control Panel Assembly	Closed circuitry resistance (defined as continuity): 1,000 to 6,600 Ω for Cancel pad 1,000 to 15,000 Ω for all other pads  	**Pad**	**Trace**	**Measurement**
		1	5 & 14	Continuity
		2	4 & 14	Continuity
		3	4 & 13	Continuity
		4	4 & 12	Continuity
		5	4 & 10	Continuity
		6	13 & 14	Continuity
		7	4 & 5	Continuity
		8	5 & 13	Continuity
		9	5 & 12	Continuity
		0	5 & 10	Continuity
		Cancel	1 & 2 *or*	Continuity
			1 & 3	Continuity
		Clock	13 & 15	Continuity
		Cook & Hold	11 & 12	Continuity
		Bake	7 & 14	Continuity
		Broil	7 & 15	Continuity
		Convect	10 & 11	Continuity
		Clean	10 & 12	Continuity
		Keep Warm	4 & 7	Continuity
		Favorite	10 & 15	Continuity
		Timer	12 & 13	Continuity
		Light	12 & 15	Continuity

H1 (AGS5830BD*, MGS5775BD*, MGS5875BD*) Relay Logic

NOTE: Changes implemented after the release of this technical sheet may have altered these parameters.

INDEX × - OFF ■ - CYCLING ◈ - ON OR OFF (DETERMINED BY USER INPUT) T - TEMPERATURE CONTROLLED **COOKING MODE**	BAKE	BROIL	CONVECT ELEMENT	CONVECT FAN	COOLING FAN	OVEN LIGHT
IDLE	×	×	×	×	T	◈
BAKE PREHEAT	■	■	×	×	T	◈
BAKE	■	■	×	×	T	◈
BROIL PREHEAT	×	■	×	×	T	◈
BROIL	×	■	×	×	T	◈
CLEAN PREHEAT	■	■	×	×	T	×
CLEAN	■	■	×	×	T	×
KEEP WARM	■	×	×	×	T	◈
CONVECT BAKE PREHEAT	■	■	■	■*	T	◈
CONVECT BAKE	■	■	■	■*	T	◈
CONVECT ROAST PREHEAT	■	■	■	■*	T	◈
CONVECT ROAST	■	■	■	■*	T	◈
PROOFING PREHEAT	■	×	×	×	T	◈
PROOFING	■	×	×	×	T	◈
DRYING PREHEAT	■	×	×	×	T	◈
DRYING	■	×	×	×	T	◈

*The Convection Fan stops when oven door is opened.

Testing Procedures

⚠ WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

H1 (AGS5830BD*, MGS5775BD*, MGS5875BD*) "Quick Test" Mode for Electronic Range Control

Follow the procedure below to perform the quick test. Instructions must be entered within 32 seconds of each other (via the touch pad) or the ERC will exit the quick test.

1. **Press and hold** the ***Cancel*** and ***Broil*** pads for 5 seconds at power-up, or within 5 minutes of power-up.
2. Once the control has entered the "Quick Test" mode, release both pads.
3. Press each of the following pads indicated in the table below.

NOTE: Press and hold the applicable pad to activate the associated response. Release the applicable pad to deactivate the associated response.

Display will indicate the following:

Pad	Response
BAKE	Bake DLB and Bake relay activated.
BROIL	Broil DLB and Broil relay activated.
KEEP WARM	Bake DLB and Broil DLB activated.
CONVECT BAKE	Convection fan activated.
CONVECT ROAST	Convection fan activated, cooling fan activated.
CLEAN	Motorized door lock activated.
COOK & HOLD	Displays last diagnostic code.
FAVORITE	Displays EEPROM version number.
TIMER	Displays main code version number.
CLOCK	All display segments illuminated.
OVEN LIGHT	Oven light activated.
CANCEL	Exits the test mode.
0	N/A
1	Even segments on.
2	Odd segments on.
3	Convection Ring activated; Convection Ring DLB activated.
4	Bake Relay activated.
5	Broil Relay activated.
6	Convection Relay activated.
7	N/A
8	N/A
9	N/A
AUTOSET	Steps through last 5 diagnosis codes.

H1 (AGS5830BD*, MGS5775BD*, MGS5875BD*) Description of Error Codes

Error diagnostic codes can only be viewed by entering the Diagnostic Code Display Mode.
Each error code is four digits long and created based on the following table.

Digit	Description	
1st	Primary System:	1 – Local to the control circuit board 3 – Sensor or meat probe 4 – Control input 9 – Door lock
2nd	Measurable:	d – Diagnostic: measurable parameter c – Control related, replace control
3rd	Secondary System: Sequential numbering	
4th	Oven Cavity:	1 – Upper oven (or single cavity oven) 2 – Lower oven c – Control specific

Diagnostic Code Display Mode can be activated by **pressing and holding** the ***Autoset*** pad for 5 seconds at power-up. **Diagnostic Code Display Mode can only be started while powering up the control.**

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Testing Procedures

⚠ WARNING

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Diagnostic Code Checking

Code	Description	When Checked	Detection
1c1c	Shorted key	Always	1 minute
1c2c	Keyboard tail disconnected	Always	1 minute
1c31	Cancel key circuit problem	Always	20 seconds
1c32	Cancel key circuit problem	Always	20 seconds
1c6c	EEPROM error	When accessing EEPROM	3 tries
1c7c	Control not calibrated	Always	3 tries
1c8c	Cooking program error	Cook or clean programmed	3 tries
1d11	Runaway temp (650°F), door unlocked	Latch unlocked	1 minute
1d12	Runaway temp (650°F), door unlocked	Latch unlocked	1 minute
1d21	Runaway temp (950°F), door locked	Latch locked	1 minute
1d22	Runaway temp (950°F), door locked	Latch locked	1 minute
3d11	Sensor open	Cook or clean active	20 seconds
3d12	Sensor open	Cook or clean active	20 seconds
3d21	Sensor shorted	Cook or clean active	20 seconds
3d22	Sensor shorted	Cook or clean active	20 seconds
4d11	Door switch position failure	Clean or Keyboard Lockout active	1 minute
4d12	Door switch position failure	Clean or Keyboard Lockout active	1 minute
4d21	No reverse airflow fan rotation (no/low RPM)	Clean or Cook programmed	1 minute
4d31	Reverse airflow fan state (on when should be off)	Suppose to be OFF	1 minute
4d51	Door switch circuit failure	Convect, Clean or Keyboard Lockout programmed	1 minute
4d52	Door switch circuit failure	Convect, Clean or Keyboard Lockout programmed	1 minute
9d11	Latch will not lock	Latch should be locked	See Note [6]
9d12	Latch will not lock	Latch should be locked	See Note [6]
9d21	Latch will not unlock	Latch should be unlocked	See Note [6]
9d22	Latch will not unlock	Latch should be unlocked	See Note [6]
9d31	Latch state unknown, both locked and unlocked	Latch should be locked or when lock attempted	See Note [6]
9d32	Latch state unknown, both locked and unlocked	Latch should be locked or when lock attempted	See Note [6]

Diagnostic Code Handling

Code	Measurable	What is Displayed	Action Taken By Control
1c1c	Keypress	Nothing	Disables audible for affected key depression Disables all outputs [1, 2] Disables lights and timers
1c2c	Keyboard loop improper value	Nothing	Disables audible for key depression Disables all outputs [1] Disables lights and timers
1c31	Cancel key improper value	BAKE flashes [3]	Disables all outputs for cavity [1]
1c32	Cancel key improper value	BAKE flashes [3]	Disables all outputs for cavity [1]
1c6c	No response from EEPROM	Nothing	Disables all outputs [1]
1c7c	Calibration value out of range	"CAL" in time digits	Completely disables oven [4]
1c8c	CRC invalid	Nothing	Cancels active cook functions
1d11	Sensor resistance > 2237 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
1d12	Sensor resistance > 2237 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
1d21	Sensor resistance > 2787 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
1d22	Sensor resistance > 2787 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
3d11	Sensor resistance > Infinite Ohms	BAKE flashes [3]	Disables all cook functions for cavity
3d12	Sensor resistance > Infinite Ohms	BAKE flashes [3]	Disables all cook functions for cavity
3d21	Sensor resistance > 0 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
3d22	Sensor resistance > 0 Ohms	BAKE flashes [3]	Disables all cook functions for cavity
4d11	Door switch not closed when door is locked	Nothing	Disables Clean and Lockout functions [5]
4d12	Door switch not closed when door is locked	Nothing	Disables Clean and Lockout functions [5]
4d21	No reverse airflow fan rotation (no/low RPM)	Nothing	Disables all cook functions for cavity
4d31	Reverse airflow fan state (on when should be off)	Nothing	No action
4d51	Door switch not open or closed	Nothing	Disables Convect, Clean, and Lockout functions [4, 5] Turn off light and disable light from door switch
4d52	Door switch not open or closed	Nothing	Disables Convect, Clean, and Lockout functions [4, 5] Turn off light and disable light from door switch
9d11	Lock switch not closed	LOCK flashes [3]	Disables Clean and Lockout functions [4]
9d12	Lock switch not closed	LOCK flashes [3]	Disables Clean and Lockout functions [4]
9d21	Unlock switch not closed	LOCK flashes [3]	Disables Clean and Lockout functions [4]
9d22	Unlock switch not closed	LOCK flashes [3]	Disables Clean and Lockout functions [4]
9d31	Latch both locked and unlocked	LOCK flashes [3]	Disables Clean and Lockout functions [4]
9d32	Latch both locked and unlocked	LOCK flashes [3]	Disables Clean and Lockout functions [4]

Testing Procedures

WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to range before servicing, unless testing requires power and/or gas.

H1 (AGS5830BD*, MGS5775BD*, MGS5875BD*) NOTES:

1 "Action Taken" applies as long as the condition exists. If the condition goes away, the control recovers.

2 If there is a cook function or timer active, the function continues. The user cannot edit the function, and [Cancel] will cancel the cook mode.

3 Flash rate: 0.2 seconds on, 0.1 second off. Pressing any key will clear the display until the fault clears and is re-triggered.

4 "Action Taken" applies until there is a POR (Power On Reset ["hard reset"]).

5 If the control believes the door is locked, it will attempt to unlock it when the function cancels and the cavity temperature cools.

6 Special conditions for latch faults (9dxx):

- A known good **unlock** position is defined as when the unlock switch reads closed and lock switch reads open.
- A known good **lock** position is defined as when the unlock switch reads open and lock switch reads closed.
- A **faulted switch** means the switch input is reading an invalid state, neither open nor closed.
- Once a latch fault occurs, latch movement is disabled until there is a POR. An error tone will sound if a function requiring a faulted latch is attempted.
- If at POR, the latch is not at a known good unlock position:
    - If the latch is at a good lock position, it will attempt to unlock when the RTD (Resistance Temperature Device) temperature is below 400° F.
    - If the latch is not at a good lock position, the control will fault.
- If a latch fault occurs while the RTD is above the lock temperature, the latch will not try to move, but the fault is still logged to EEPROM after the first stage of detection.
- The Display column for latch faults applies 1) If the latch was moving when the fault occurred; 2) If the latch is already in a known locked state when the fault occurs.
    - LOCK flashes after a fault is detected and until the unlocked position is achieved. The unlock position may be identified by a successful unlock switch closure, or as the result of timing when the unlock switch is not functioning properly.
- If the last known good position was unlock (e.g. baking, or idle) and a latch fault occurs, the motor is never moved. The fault is logged to EEPROM and is not seen by the user.
- The detection for latch faults is in two stages. The first stage is to let the control recover without moving the latch. Then:
    - If the latch was previously at a known good unlock position, the latch will not move and the control will fault.
    - If the control was previously in a known good lock position:
        - If the RTD is below 400° F, the latch will attempt to recover to it's proper position (up to three revolutions). If it cannot, the control will fault and the latch will move to a calculated unlock position.
        - If the RTD is at or above 400° F, the control will fault. When the RTD cools to below 400°F, the control will attempt to recover to a good unlock position (up to three revolutions). If it cannot, the control will fault and the latch will move to a calculated unlock position.
        - **Note:** If the unlock position cannot be found, this may result in a second fault, the first fault occurring when the latch request was locked, and the second when the latch request is unlocked.
    - If the latch is moving when the fault occurs, the control will bypass the first stage of detection and immediately try to find it's proper position. If it cannot, the control will fault and the latch will move to a calculated unlock position.
- Affected DLBs (Double Line Breaks) and loads are disabled during detection.
- If the control is in a known good unlock position and the lock switch becomes faulted:
    - The control will not fault.
    - If a function requiring latch movement is attempted while the lock switch is faulted, the control will sound an error tone and the function will be disabled.
- If the control is in a known good lock position and the unlock switch becomes faulted:
    - The control will not fault.
    - After the function is cancelled and unlock is attempted, the control will attempt to unlock the latch according to the procedures in these notes.

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Disassembly Procedures

⚠ CAUTION To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.

Removing and Replacing Range

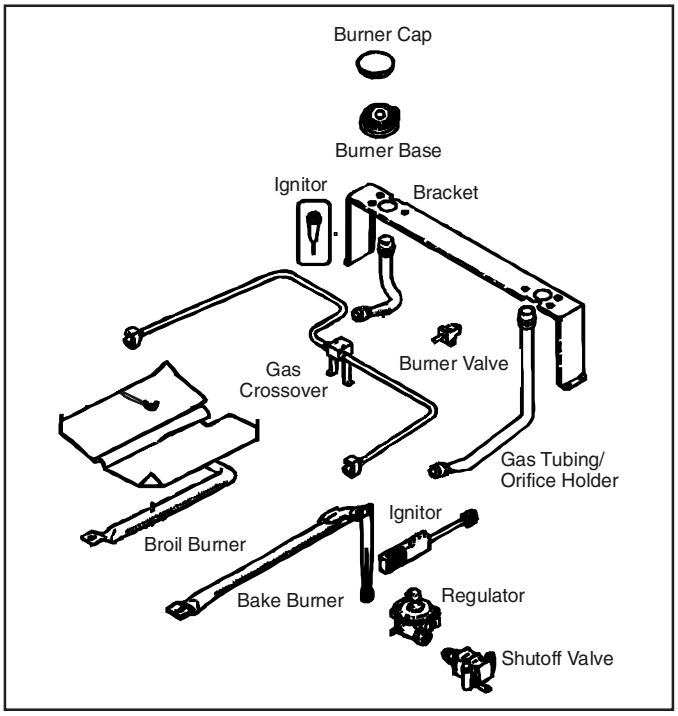
1. Remove power from unit.

NOTE: To avoid countertop damage, do not move range forward until range has been raised enough to clear all cabinetry.

2. Pull the range forward out of the cabinet opening.
3. Disconnect or unplug the power cord leading from unit to fuse box or junction box depending on unit.
4. Replace the oven using the installation instructions and anti-tip bracket(s).

Surface Burner

1. Disconnect power before servicing.
2. Remove surface grates.
3. Remove screws securing burner to burner lower assembly.
4. Reverse procedures to reassemble.



Surface Burner Lower Assembly

1. Remove maintop, see "Maintop Removal" procedure.
2. Disconnect tubing from surface burner lower assembly.
3. Reverse procedures to reassemble.

Maintop Assembly

1. Remove power from unit.
2. Remove range from installation position, see “Removing and Replacing Range” procedure.
3. Remove burners, see “Top Burner" procedure.
4. Remove screws securing maintop to range chassis.
5. Label and disconnect wiring.
6. Reverse procedure to reinstall maintop assembly.

Orifice Holder

1. Remove maintop, see "Maintop Removal" procedure.
2. Disconnect tubing from surface burner lower assembly.
3. Remove orifice holder from gas tubing.
4. Reverse procedures to reassemble.

NOTE: Perform gas leak test.

Manifold and Top Burner

1. Remove maintop, see "Maintop Removal" procedure.

NOTE: If replacing manifold only, skip step 2.

2. Loosen and disconnect fittings securing surface burner tubing to burner assembly and manifold.
3. Remove bolt(s) securing surface burner valve(s) to manifold.
4. Remove nut securing shut-off valve to manifold.
5. Reverse procedures to reassemble.

NOTE: Perform gas leak test.

Shut-Off Valve

1. Remove maintop, see "Maintop Removal" procedure.
2. Remove screws securing back panel to chassis.
3. Remove nut securing shut-off valve to gas tubing.
4. Remove nut securing shut-off valve to regulator.
5. Reverse procedures to reassemble.

NOTE: Perform gas leak test.

Regulator

1. Disconnect power before servicing.
2. Remove range from installation position, see "Move and/or Replacing Range" procedure.
3. Disconnect tubing from regulator.
4. Remove nut securing shut-off valve to regulator.
5. Remove screws securing bracket to back of unit.
6. Remove screws securing regulator to support bracket.
7. Reverse procedures to reassemble.

NOTE: When reconnecting supply line to regulator, use pipe dope compound to seal the connection.

NOTE: Perform gas leak test.

Rocker Switch

1. Remove control panel, see "Control Panel" procedure for removal.
2. Disconnect and label wire terminals from rocker switch.
3. Squeeze tabs on rocker switch and push outward to release from control panel.
4. Reverse procedure to reinstall rocker switch.

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Disassembly Procedures

⚠ CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.

Bake Burner and Ignitor

1. Turn off and disconnect electrical power and gas supply to the range.
2. Remove oven door, racks and oven bottom.
3. Remove screws securing bottom bake cover.
4. Raise the back of the bake burner cover and slide cover back to release the front edge of cover and lift out of oven cavity.
5. Remove screws securing bake burner assembly to the oven chassis.
6. Maneuver bake burner from the burner orifice and out of the slotted location.
7. Pull forward on assembly to allow the ignitor terminal plug to pass through the back of the oven cavity.
8. Disconnect terminal plug and remove assembly from the oven cavity.
9. Remove screws securing ignitor to bake burner.
10. Replace and reassemble in reverse order.

Broil Burner and Ignitor

1. Turn off and disconnect electrical power and gas supply to the range.
2. Remove oven door and racks.
3. Remove screws securing ignitor wire plate cover to back of the oven cavity.
4. Maneuver ignitor wire terminal plug through the rear of the oven cavity.
5. Disconnect ignitor wire terminal plug.
6. Remove screws securing broiler to oven cavity.
7. Carefully maneuver burner off of the broiler orifice spud and remove from cavity.
8. Remove screws securing ignitor to broiler.
9. Remove wing nut securing flame spreader to broiler.
10. Replace and reassemble in reverse order.

Surface Burner Gas Valve

1. Remove control panel, see "Control Panel" procedure.
2. Label and disconnect wire terminals from gas valve.
3. Remove knob on gas valve being replaced.
4. Remove front screws securing gas valve to control panel.
5. Reverse procedure to reinstall gas valve.

Back Panel

1. Remove power from unit.
2. Remove range from installation position, see “Removing and Replacing Range” procedure.
3. Remove screws securing back panel to unit.
4. Remove screws securing outside edges of the back panel to unit chassis.
5. Reverse procedure to reinstall back panel.

Control Panel

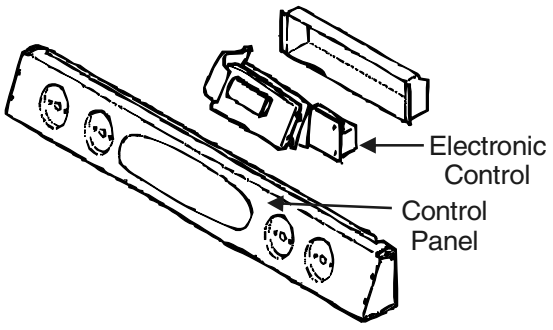
1. Remove power from unit.
2. Open oven door and remove screws securing control panel.
3. Remove screws located on the right and left sides of the control panel.
4. Grasp control panel on the far left and right sides and gently pull the control panel out and down.

NOTE: Gently pull control panel out and down.

5. Remove gas valve control knobs, gas valves, and electronic control/clock (as necessary) and transfer to the new control panel.
6. Reverse procedure to reinstall control panel.

Electronic Control

1. Remove control panel, see “Control Panel” procedure.
2. Remove screws securing electronic control bracket to control panel.
3. Label and disconnect terminal wiring from electronic control.
4. Reverse procedure to reinstall electronic control.



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Disassembly Procedures

⚠ CAUTION

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Oven Light Assembly

NOTE: Requires removal of unit from cabinet to replace oven light socket.

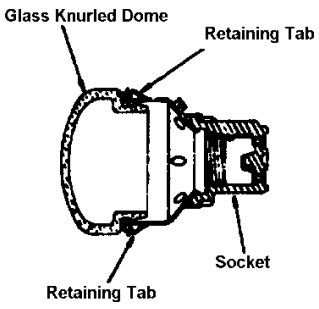
1. Turn off power to unit.
2. Open oven door to gain access to oven light.
3. Unscrew (counterclockwise) glass knurled dome.
4. Unscrew (counterclockwise) oven light bulb.

NOTE: To avoid damaging the new bulb and decreasing life of the bulb, do not touch new bulb with bare hands or fingers. **Hold with a cloth or paper towel.**

NOTE: Proceed with the following steps for oven light socket removal.

5. Remove unit from cutout, see “Removing and Replacing Unit” procedure.
6. Disconnect or unplug the power cord leading from unit to fuse box or junction box depending on unit.
7. Remove screws securing outer wrapper back cover and remove.
8. Carefully displace fiberglass insulation away from rear of light socket.
9. Push inner assembly of light socket towards rear of range, or twist out, depending on style of base.
10. Disconnect wires from light socket.
11. Reverse procedure to reinstall light socket. Reposition insulation around lamp socket. Do not overtighten.

NOTE: Reposition fiberglass insulation around oven light socket to eliminate possibility of heat related problems.



40 Watt, 120 Volt A-15 shape oven light bulb
Maytag Part # 7407P103-60

Front Side Trim

1. Remove power from unit.
2. Slide unit out far enough to access side trim.
3. Remove screws securing front side trim piece(s) to oven chassis (left and right trim pieces).
4. Gently grasp trim piece with both hands, pull forward and roll trim piece off retainer clips.
5. Reverse procedure to reinstall front side trim piece(s).

Convection Element

1. Remove power from unit.
2. Remove screws securing convection motor cover to oven chassis (screws at 12, 4 & 8 o'clock positions).
3. Remove screws securing convect element.
4. Gently slide convection element into oven cavity.
5. Label and disconnect electrical connection.
6. Replace and reverse procedure to reinstall element.

Convection Assembly

1. Remove power from unit.
2. Remove screws securing convection motor cover to oven chassis (screws at 12, 4 & 8 o'clock positions).
3. Remove convection element, see "Convection Element" procedure.
4. Remove screws securing convect motor to chassis.
5. Gently slide convection motor into oven cavity.
6. Label and disconnect electrical connection.
7. Replace and reverse procedure to reinstall motor.

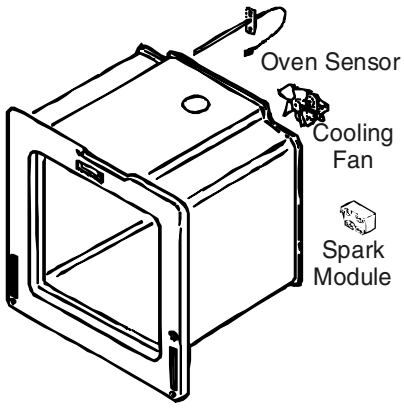
Oven Sensor

1. Remove power from unit.
2. Open oven door and remove screws securing sensor to oven cavity.

NOTE: **Gently** pull wiring through cavity wall.

3. Disconnect oven sensor at the connector terminal and remove.
4. Reverse procedure to reinstall sensor.

NOTE: Verify sensor wires are pushed through the insulation.



Disassembly Procedures

⚠ CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.

Cooling Fan

1. Remove power from unit.
2. Remove back panel, see "Back Panel" procedure.
3. Label and disconnect wire terminals from cooling fan.
4. Remove screws securing fan to range chassis.
5. Reverse procedure to reinstall cooling fan.

Spark Module

1. Remove unit from installation position, see “Removing and Replacing Range” procedure.
2. Remove screws securing back access panel.
3. Disconnect and label wire connections from the spark module.
4. Remove screws securing spark module to unit chassis.
5. Replace and reverse procedure to reassemble.

Service Drawer

1. Slide drawer out.
2. Grasp top of bottom access panel and gently pull down and out.
3. Reverse procedure to reinstall service drawer.

Hi-Limit Thermostat

1. Remove maintop assembly, see "Maintop Assembly" procedure.
2. Remove screws securing hi-limit thermostat to oven chassis.
3. Reverse procedure to reinstall hi-limit thermostat.

Door Plunger Light Switch

1. Remove maintop assembly, see "Maintop Assembly" procedure, steps 1 through 7.
2. Label and disconnect wire terminals from switch.
3. Slide metal sleeve forward and flex wire to release from door plunger light switch.
4. Squeeze metal tab and push switch inward to remove.
5. Reverse procedure to reinstall door plunger light switch.

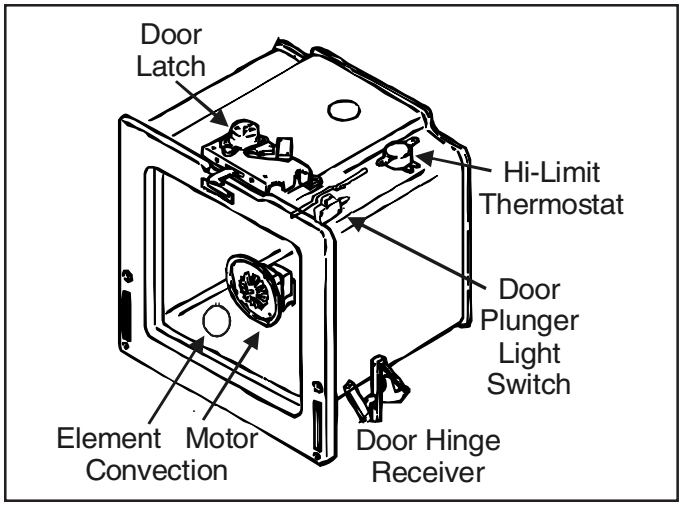
NOTE: Be sure to install door plunger light switch heat shield on new switch when replacing.

Oven Door Latch / Door Light Switch Assembly

1. Turn off power to unit.
2. Remove oven door, see “Oven Door Removal” procedure.
3. Remove screws securing latch assembly or door light switch to trim piece.
4. Disconnect and label wire terminals.
5. Remove latch assembly or door light switch from chassis.
6. Replace and reverse procedure to reassemble door latch assembly or door light switch.

Oven Door Hinge

1. Remove power from unit.
2. Remove unit from installation position, see “Removing and Replacing Range” procedure.
3. Remove oven door, see "Oven Door Removal" procedure.
4. Remove front side trim, see "Front Side Trim" procedure.
5. Remove the top and bottom screws securing hinge receiver to the front frame.
6. Remove hinge receiver from oven chassis.
7. Reverse procedure to reinstall oven.



Service Drawer Track Removal

1. Remove service drawer, see "Service Drawer" procedure.
2. The tracks are mounted to a rear support and the frame of the range. Remove the two track mounting screws and remove the track. If the track support is being replaced, remove the mounting screw securing it to the side frame and remove the support.
3. Reverse procedure to reinstall service drawer tracks.

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Disassembly Procedures

⚠ CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.

Power Cord

NOTE: Requires removal of range from installation position.

1. Turn off electrical power and gas to the range.
2. Remove range back panel, see "Back Panel" procedure.
3. Disconnect power cord terminals from range electrical connectors.
4. Remove screw securing cord to unit.
5. Replace and reassemble in reverse order.

Oven Door Removal

⚠ WARNING

To avoid risk of personal injury or property damage, do not lift oven door by the handle.

1. Open oven door and grasp door on both sides.
2. Lift up and off the hinge receivers.
3. Reverse procedure to reinstall oven door.

Frameless Door Disassembly

1. Remove oven door, see "Oven Door Removal" procedure.
2. Place door on a protected surface.
3. Remove screws securing bottom trim to oven door.
4. Slide outer oven door glass and trim towards the bottom of the oven door and remove.
5. Detach right and left trim pieces for outer door glass.

NOTE: Proceed with the following steps for door hinge, door handle, and inner door disassembly.

6. Remove screws securing door hinge to oven door chassis.

NOTE: Proceed with the following steps for door handle and inner door disassembly.

7. Remove screws securing top door handle trim to oven door chassis.
8. Remove screws securing door handle brackets to inner door panel.
9. Lift upward on the lower side of the door handle to release side alignment screws and rotate towards the top of the oven door to release and remove.
10. Remove screws securing door handle to door handle brackets.

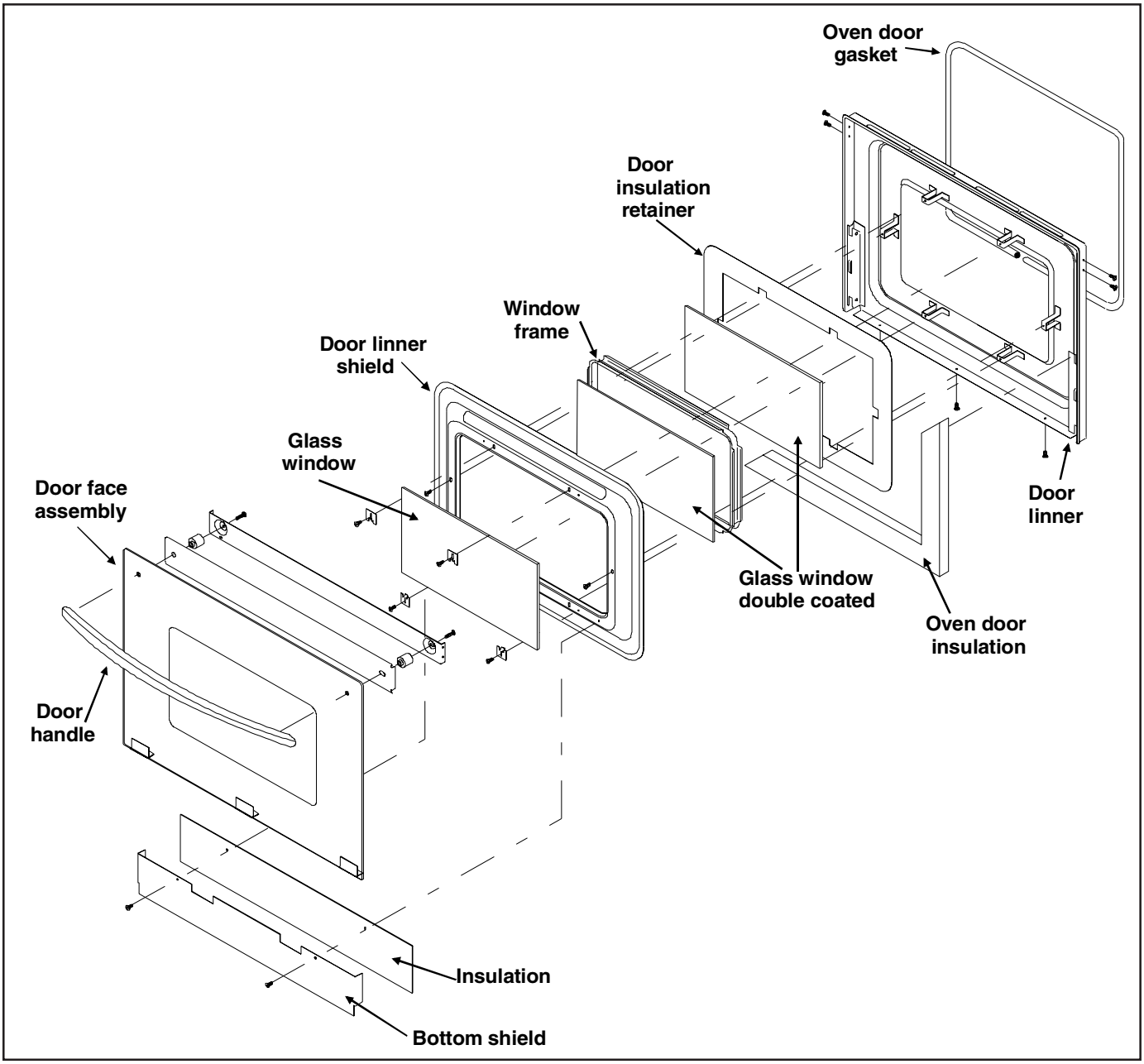
NOTE: Proceed with the following steps for inner door disassembly.

11. Remove screws securing lower door glass retainer to door baffle and remove.
12. Slide inner door glass downward to release from upper door glass retainers and remove.
13. Remove screws securing door baffle to door lining and remove.
14. Remove insulation from oven door.
15. Lift inner glass and glass frame from oven door.
16. Reverse procedure to reassemble oven door.

Disassembly Procedures

⚠ CAUTION

To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing.



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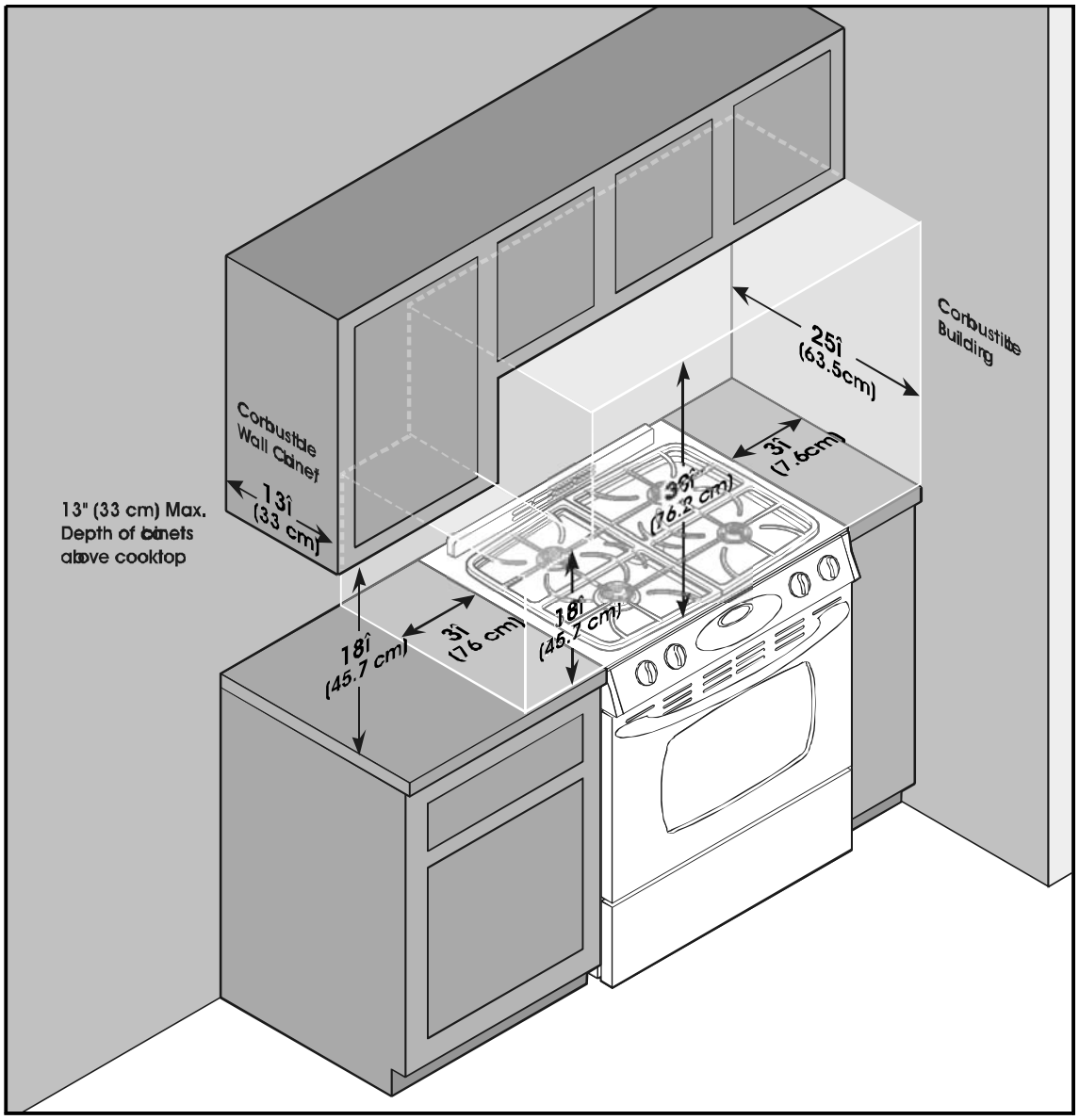
Appendix A

Installation Instructions

IMPORTANT: Keep for Local Inspector



NOTE: Figure may not be representative of actual unit

CLEARANCE DIMENSIONS

Range may be installed with zero inches clearance adjacent to (against) combustible construction at the rear and on the sides below the cooktop. For complete information in regard to the installation of wall cabinets above the range and clearances to combustible wall above the cooking top see the installation drawings. For SAFETY CONSIDERATIONS do not install a range in any combustible cabinetry which is not in accord with the installation drawings.

*** NOTE**30 inch (76.2 cm) dimension between cooking top and wall cabinet shown on illustration does not apply to ranges with an elevated oven or microwave. The installation instructions of the elevated oven will specify the minimum acceptable dimension between the cooktop and elevated oven. The 30 inch (76.2 cm) dimension may be reduced to not less than 24 inches (61 cm) when the wall cabinets in a domestic home are protected with fireproof materials in accordance with American National Standards - National Fuel Gas Code or in mobile homes when they are protected with fireproof materials in accordance with the Federal Standard for Mobile Home Construction and Safety.

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches (13 cm) beyond the bottom of the cabinets

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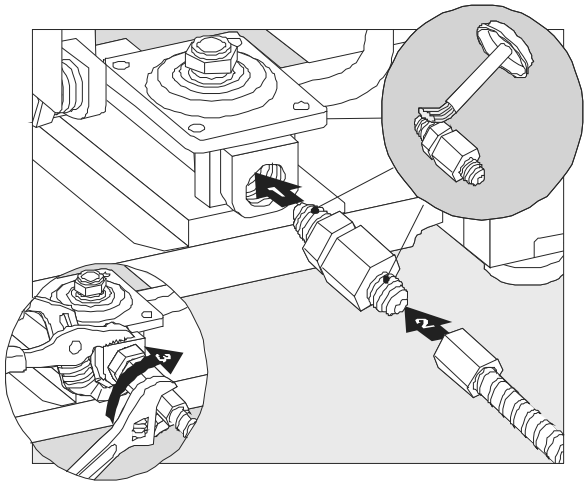
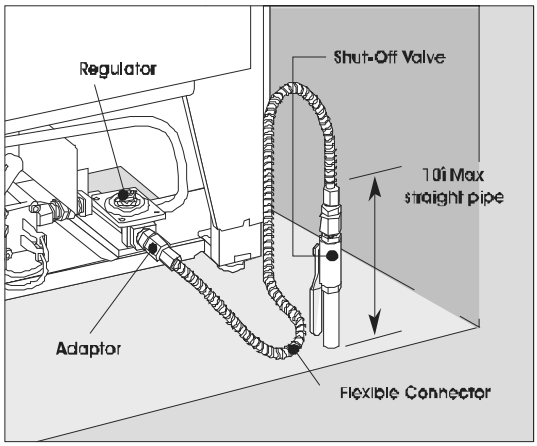
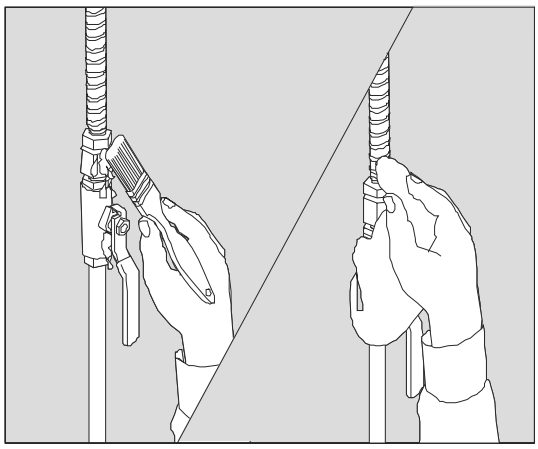
Installation Instructions



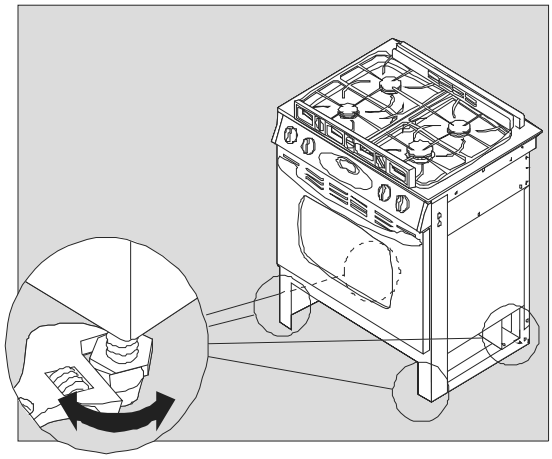
Apply pipe thread compound approved for LP gas to all threads. Always hold the regulator in stable position while attaching gas supply line.



Only qualified personnel should install range. Must be installed in accordance with local codes.

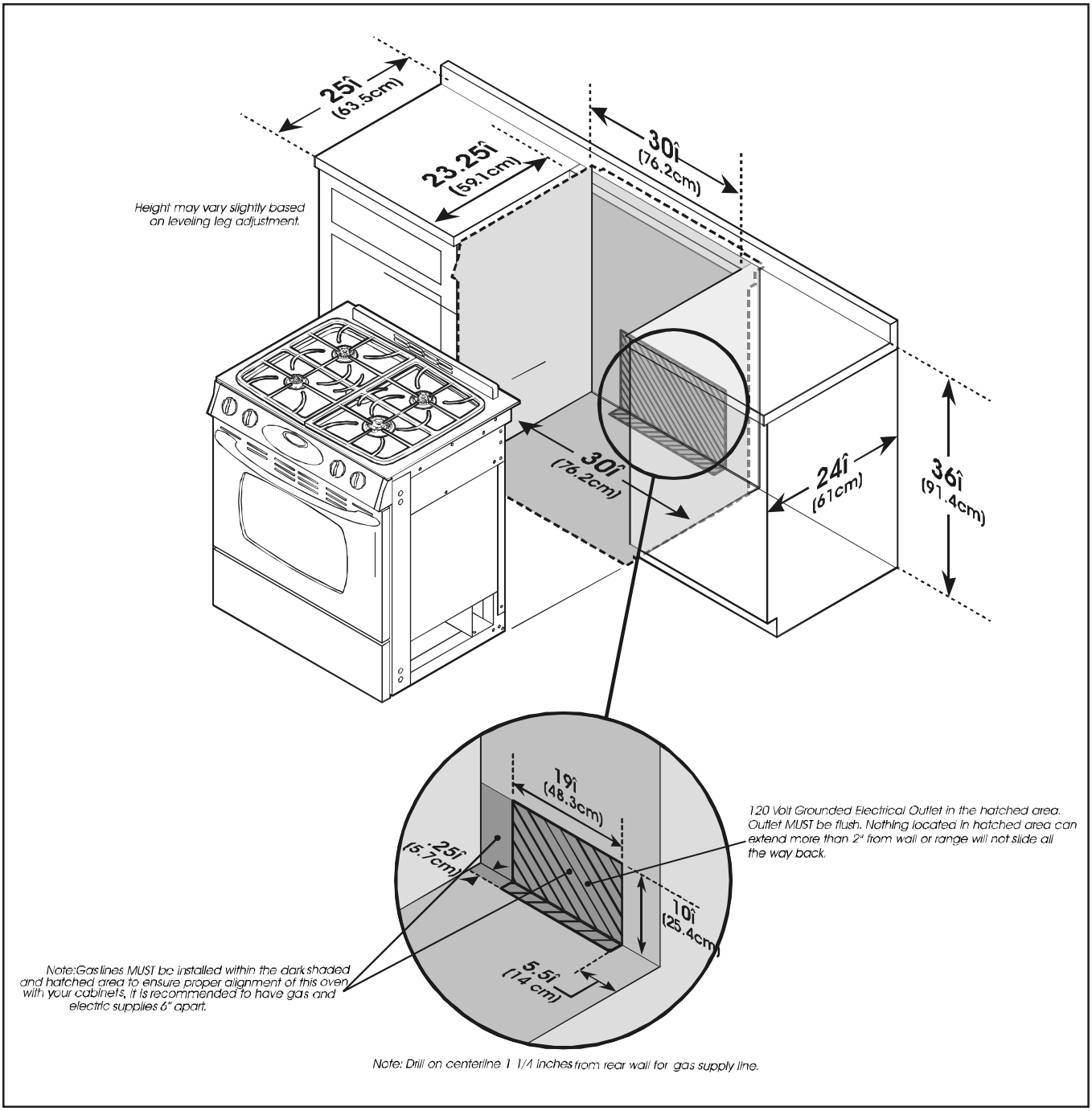


Check all gas connection joints and fittings for leaks with a non-corrosive leak detection fluid, then wipe off.



Adjust legs. **Note:** Check counter top height (see dimensions) to allow range top to clear countertop. Installer, take caution not to damage floor.

Installation Instructions



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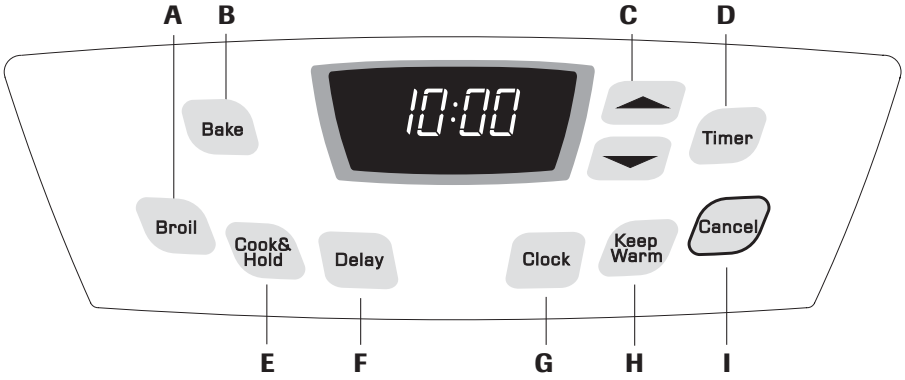
Appendix B

Oven Cooking

Control Panel



The control panel is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Control panel shown includes model specific features. (Styling may vary depending on model.)

A	Broil	Use for broiling and top browning.
B	Bake	Use for baking and roasting.
C	More (▲) or Less (▼)	Enters or changes time, oven temperature. Sets HI or LO broil.
D	Timer	Sets Timer.
E	Cook & Hold	Bakes for a preset time, then holds food warm for 1 hour.
F	Delay	Programs the oven to start baking at a later time.
G	Clock	Use to set time-of-day clock.
H	Keep Warm	Use to keep cooked food warm in oven.
I	Cancel	Cancels all operations except Timer and Clock.

Using the Touchpads

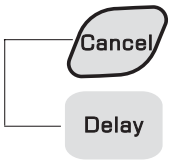
- Press the desired pad.
- Press the ▲ or ▼ pad to enter time or temperature.
- A beep will sound when any pad is touched.
- A double beep will sound if a programming error occurs.

Note: Four seconds after pressing the ▲ or ▼ pad, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the ▲ or ▼ pad, the function will be canceled and the display will return to the previous display.

Clock

The clock can be set to display time in a 12-hour or 24-hour format. The clock is set at the factory for the 12-hour format.

To change the clock to 24-hour format:



1. Press and hold the **Cancel** and **Delay** pads for three seconds.
2. Press ▲ or ▼ pad to select 12 or 24 hour.
3. Set the time of day following the directions below.

To set the Clock:

1. Press the **Clock** pad.
   - Colon flashes in the display.
2. Press ▲ or ▼ pad to set the time of day.
   - Colon continues flashing.
3. Press the **Clock** pad again or wait four seconds. The colon stops flashing.

When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

To recall the time of day when another time function is showing, press the **Clock** pad.

Clock time cannot be changed when the oven has been programmed for Delay Cook or Clean, or Cook & Hold.

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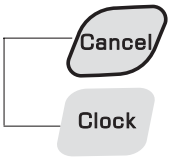
Oven Cooking

To cancel the Clock display:

If you do not want the time of day to display:

Press and hold the **Cancel** and **Clock** pads for three seconds. The time of day will disappear from the display



When the clock display is canceled, press the **Clock** pad to briefly display the time of day.

To restore the Clock display:

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

Timer

The timer can be set from one minute (0:01) up to 99 hours and 59 minutes (99:59).

The timer can be used independently of any other oven activity. It can also be set while another oven function is operating.

The timer does not control the oven. It only controls a beeper.

To set the Timer:

1. Press the **Timer** pad.
   - 0:00 lights in the display.
   - The colon will flash.
2. Press the ▲ or ▼ pad until the correct time appears in the display.
   - The colon will continue to flash.
3. Press **Timer** pad again or wait four seconds.
   - The colon continues flashing and the time begins counting down.
   - The last minute of the timer countdown will be displayed as seconds.
4. At the end of the set time, one long beep will sound.

To cancel the Timer:

1. Press and hold the **Timer** pad for three seconds.

   OR

2. Press the **Timer** pad and set the time to 0:00.

Locking the Control

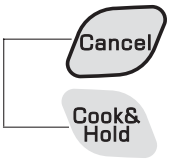
The touchpad controls can be locked for safety, cleaning, or to prevent unwanted use. They will not function when locked.

If the oven is currently in use, the controls cannot be locked.

The current time of day will remain in the display when the controls are locked.

To lock:

Press and hold the **Cancel** and **Cook & Hold** pads for three seconds. (Press **Cancel** pad first.)



To unlock:

Press and hold the **Cancel** and **Cook & Hold** pads for three seconds. (Press **Cancel** pad first.)

Fault Codes

BAKE or LOCK may flash rapidly in the display to alert you if there is an error or a problem. If BAKE or LOCK flash in the display, press the **Cancel** pad. If BAKE or LOCK continue to flash, disconnect power to the appliance. Wait a few minutes, and then reconnect power. If the flashing still continues, disconnect power to the appliance and call an authorized servicer.

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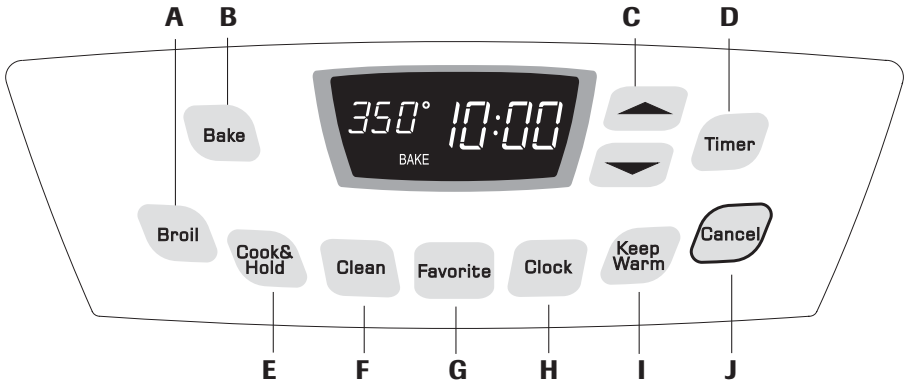
Oven Cooking

Control Panel



The control panel is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Control panel shown includes model specific features. (Styling may vary depending on model.)

A	Broil	Use for broiling and top browning.
B	Bake	Use for baking and roasting.
C	More (▲) or Less (▼)	Enters or changes time, oven temperature. Sets HI or LO broil.
D	Timer	Sets Timer.
E	Cook & Hold	Bakes for a preset time, then holds food warm for 1 hour.
F	Clean	Use to set self-clean cycle.
G	Favorite	Use to set and save a specific Cook & Hold procedure.
H	Clock	Use to set time-of-day clock.
I	Keep Warm	Use to keep cooked food warm in oven.
J	Cancel	Cancels all operations except Timer and Clock.

Using the Touchpads

- Press the desired pad.
- Press ▲ or ▼ pad to enter time or temperature.
- A beep will sound when any pad is touched.
- A double beep will sound if a programming error occurs.

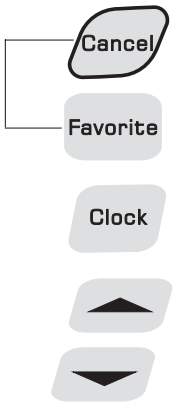
Note: Four seconds after pressing the ▲ or ▼ pad, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the ▲ or ▼ pad, the function will be canceled and the display will return to the previous display.

Clock

The clock can be set to display time in a 12-hour or 24-hour format. The clock is set at the factory for the 12-hour format.

To change the clock to 24-hour format:

1. Press and hold the **Cancel** and **Favorite** pads for three seconds.
2. Press ▲ or ▼ pad to select 12 or 24 hour.
3. Set the time of day following the directions below.



To set the Clock:

1. Press the **Clock** pad.
   - The colon flashes in the display.
2. Press ▲ or ▼ pad to set the time of day.
   - Colon continues flashing.
3. Press the **Clock** pad again or wait four seconds. The colon stops flashing.

When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

To recall the time of day when another time function is showing, press the **Clock** pad.

Clock time cannot be changed when the oven has been programmed for Delay Cook or Clean, or Cook & Hold.

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Oven Cooking

To cancel the Clock display:

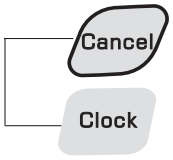
If you do not want the time of day to display:

Press and hold the **Cancel** and **Clock** pads for three seconds. The time of day will disappear from the display.

When the clock display is canceled, press the **Clock** pad to briefly display the time of day.

To restore the Clock display:

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



Timer

The timer can be set from one minute (0:01) up to 99 hours and 59 minutes (99:59).

The timer can be used independently of any other oven activity. It can also be set while another oven function is operating.

The timer does not control the oven. It only controls a beeper.

To set the Timer:

1. Press the **Timer** pad.
   - 0:00 lights in the display.
   - The colon will flash.
2. Press the ▲ or ▼ pad until the correct time appears in the display.
   - The colon will continue to flash.
3. Press **Timer** pad again or wait four seconds.
   - The colon continues flashing and the time begins counting down.
   - The last minute of the timer countdown will be displayed as seconds.
4. At the end of the set time, one long beep will sound.

To cancel the Timer:

1. Press and hold the **Timer** pad for three seconds.

   OR

2. Press the **Timer** pad and set the time to 0:00.

Locking the Control

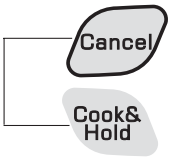
The touchpad controls can be locked for safety, cleaning, or to prevent unwanted use. They will not function when locked.

If the oven is currently in use, the controls cannot be locked.

The current time of day will remain in the display when the controls are locked.

To lock:

Press and hold the **Cancel** and **Cook & Hold** pads for three seconds. (Press **Cancel** pad first.)



To unlock:

Press and hold the **Cancel** and **Cook & Hold** pads for three seconds. (Press **Cancel** pad first.)

Fault Codes

BAKE or LOCK may flash rapidly in the display to alert you if there is an error or a problem. If BAKE or LOCK flash in the display, press **Cancel** pad. If BAKE or LOCK continue to flash, disconnect power to the appliance. Wait a few minutes, and then reconnect power. If the flashing still continues, disconnect power to the appliance and call an authorized servicer.

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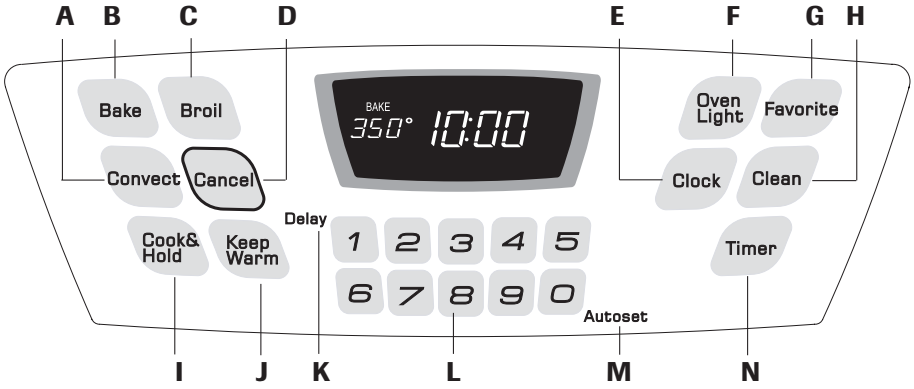
Oven Cooking

Control Panel



The control panel is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Control panel shown includes model specific features. (Styling may vary depending on model.)

A	Convect	Use for convection baking and roasting.
B	Bake	Use for baking and roasting.
C	Broil	Use for broiling and top browning.
D	Cancel	Cancels all operations except Timer and Clock.
E	Clock	Use to set time-of-day clock.
F	Oven Light	Use to turn the oven light on or off.
G	Favorite	Use to set and save a specific Cook & Hold procedure.
H	Clean	Use to set self-clean cycle.
I	Cook & Hold	Bakes for a preset time, then holds food warm for 1 hour.
J	Keep Warm	Use to keep cooked food warm in oven.
K	Delay	Programs the oven to start baking at a later time.
L	Number Pads	Use to set time and temperature.
M	Autoset	Use to quickly set temperatures.
N	Timer	Sets Timer.

Using the Touchpads

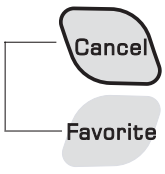
- Press the desired pad.
- Press the number pads to enter time or temperature.
- Press the **Autoset 0** pad to enter temperature.
- A beep will sound when any pad is touched.
- A double beep will sound if a programming error occurs.

Note: Four seconds after pressing the number pads or the **Autoset 0** pad, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the number pads or the **Autoset 0** pad, the function will be canceled and the display will return to the previous display.

Clock

The clock can be set to display time in a 12-hour or 24-hour format. The clock is set at the factory for the 12-hour format.

To change the clock to 24-hour format:



1. Press and hold the **Cancel** and **Favorite** pads for three seconds.
   - 12 Hr flashes in the display.
2. Press the **Autoset 0** pad to select 24 Hr; press again to select 12 Hr.

3. Set the time of day following the directions in the "To set the Clock" section.

To set the Clock:

1. Press the **Clock** pad.
   - The time of day flashes in the display.
2. Press the appropriate number pads to set the time of day.
   - Colon flashes in the display.
3. Press the **Clock** pad again or wait four seconds.
   - The colon will remain on.

When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

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Oven Cooking

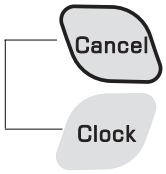
To recall the time of day when another time function is showing, press the **Clock** pad.

Clock time cannot be changed when the oven has been programmed for Delay Cook or Clean, or Cook & Hold.

To cancel the Clock display:

If you do not want the time of day to display:

Press and hold the **Cancel** and **Clock** pads for three seconds. The time of day will disappear from the display.



When the clock display is canceled, press the **Clock** pad to briefly display the time of day.

When the clock display is canceled, after 15 minutes, the oven control will go into Standby Mode to save energy. The display will be blank and the oven light will not operate. To "wake up" the control from Standby Mode, press any touchpad. A double beep will sound.

To restore the Clock display:

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

Timer

The timer can be set from one minute (0:01) up to 99 hours and 59 minutes (99:59).

The timer can be used independently of any other oven activity. It can also be set while another oven function is operating.

The timer does not control the oven. It only controls a beeper.

To set the Timer:

1. Press the **Timer** pad.
   - 0:00 and TIMER flash in the display.
2. Press the appropriate number pads until the correct time appears in the display.
   - The colon and TIMER will continue to flash.
3. Press **Timer** pad again or wait four seconds.
   - The colon stops flashing and the time begins counting down.
   - The last minute of the timer countdown will be displayed in seconds.
4. At the end of the set time, one long beep will sound and "End" will be displayed.
5. Press the **Timer** pad to clear the display.

To cancel the Timer:

1. Press and hold the **Timer** pad for three seconds.

   OR

2. Press the **Timer** pad and press **'0'** using the number pads.

Locking the Control and Oven Door

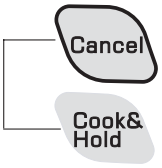
The touchpad and oven door can be locked for safety, cleaning, or to prevent unwanted use. The touchpads will not function when locked.

If the oven is currently in use, the touchpads and door cannot be locked.

The current time of day will remain in the display when the touchpads and door are locked.

To lock:

Press and hold the **Cancel** and **Cook & Hold** pads for three seconds. (Press the **Cancel** pad first.)



- OFF appears in the display
- LOCK flashes while the door is locking.

To unlock:

Press and hold the **Cancel** and **Cook & Hold** pads for three seconds. (Press the **Cancel** pad first.) OFF disappears from the display.

Note: The touchpads and oven door cannot be locked if the oven temperature is 400° F or above.

Fault Codes

BAKE or LOCK may flash rapidly in the display to alert you if there is an error or a problem. If BAKE or LOCK flash in the display, press **Cancel** pad. If BAKE or LOCK continue to flash, disconnect power to the appliance. Wait a few minutes, and then reconnect power. If the flashing still continues, disconnect power to the appliance and call an authorized servicer.

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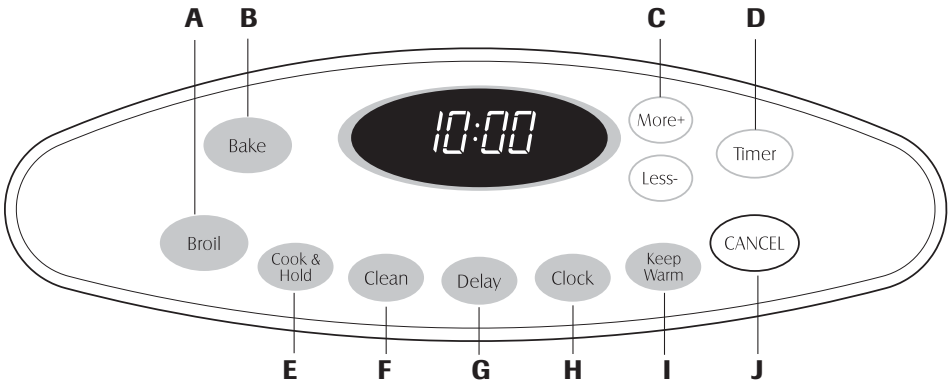
Oven Cooking

Control Panel



The control panel is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Control panel shown includes model specific features. (Styling may vary depending on model.)

A	Broil	Use for broiling and top browning.
B	Bake	Use for baking and roasting.
C	More+ or Less-	Enters or changes time, oven temperature. Sets HI or LO broil.
D	Timer	Sets Timer.
E	Cook & Hold	Bakes for a preset time, then holds food warm for 1 hour.
F	Clean	Use to set self-clean cycle.
G	Delay	Programs the oven to start baking at a later time.
H	Clock	Use to set time-of-day clock.
I	Keep Warm	Use to keep cooked food warm in oven.
J	CANCEL	Cancels all operations except Timer and Clock.

Using the Touchpads

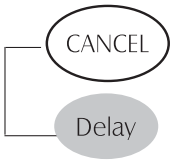
- Press the desired pad.
- Press the **More+** or **Less-** pad to enter time or temperature.
- A beep will sound when any pad is touched.
- A double beep will sound if a programming error occurs.

Note: Four seconds after pressing the **More+** or **Less-** pad, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the **More+** or **Less-** pad, the function will be canceled and the display will return to the previous display.

Clock

The clock can be set to display time in a 12-hour or 24-hour format. The clock is set at the factory for the 12-hour format.

To change the clock to 24-hour format:



1. Press and hold the **CANCEL** and **Delay** pads for three seconds.
2. Press the **More+** or **Less -** pad to select 12 or 24 hour.
3. Set the time of day following the directions below.

To set the Clock:

1. Press the **Clock** pad.
   - The colon flashes in the display.
2. Press the **More+** or **Less-** pad to set the time of day.
   - Colon continues flashing.
3. Press the **Clock** pad again or wait four seconds. The colon stops flashing.

When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

To recall the time of day when another time function is showing, press the **Clock** pad.

Clock time cannot be changed when the oven has been programmed for Delay Cook or Clean, or Cook & Hold.

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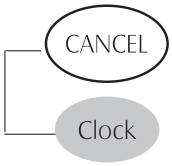
Oven Cooking

To cancel the Clock display:

If you do not want the time of day to display:

Press and hold the **CANCEL** and **Clock** pads for three seconds. The time of day will disappear from the display



When the clock display is canceled, press the **Clock** pad to briefly display the time of day.

To restore the Clock display:

Press and hold the **CANCEL** and **Clock** pads for three seconds. The time of day will reappear in the display.

Timer

The timer can be set from one minute (0:01) up to 99 hours and 59 minutes (99:59).

The timer can be used independently of any other oven activity. It can also be set while another oven function is operating.

The timer does not control the oven. It only controls a beeper.

To set the Timer:

1. Press the **Timer** pad.
   - 0:00 lights in the display.
   - The colon flashes in the display.
2. Press the **More+** or **Less–** pad until the correct time appears in the display.
   - The colon will continue to flash.
3. Press **Timer** pad again or wait four seconds.
   - The colon continues flashing and the time begins counting down.
   - The last minute of the timer countdown will be displayed as seconds.
4. At the end of the set time, one long beep will sound.

To cancel the Timer:

1. Press and hold the **Timer** pad for three seconds.

   OR

2. Press the **Timer** pad and set the time to 0:00.

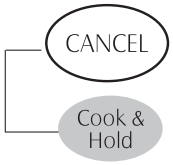
Locking the Control

The touchpad controls can be locked for safety, cleaning, or to prevent unwanted use. They will not function when locked.

If the oven is currently in use, the controls cannot be locked.

The current time of day will remain in the display when the controls are locked.

To lock:



Press and hold the **CANCEL** and **Cook & Hold** pads for three seconds. (Press **CANCEL** pad first.)

To unlock:

Press and hold the **CANCEL** and **Cook & Hold** pads for three seconds. (Press **CANCEL** pad first.)

Fault Codes

BAKE or LOCK may flash rapidly in the display to alert you if there is an error or a problem. If BAKE or LOCK flash in the display, press **CANCEL** pad. If BAKE or LOCK continue to flash, disconnect power to the appliance. Wait a few minutes, and then reconnect power. If the flashing still continues, disconnect power to the appliance and call an authorized servicer.

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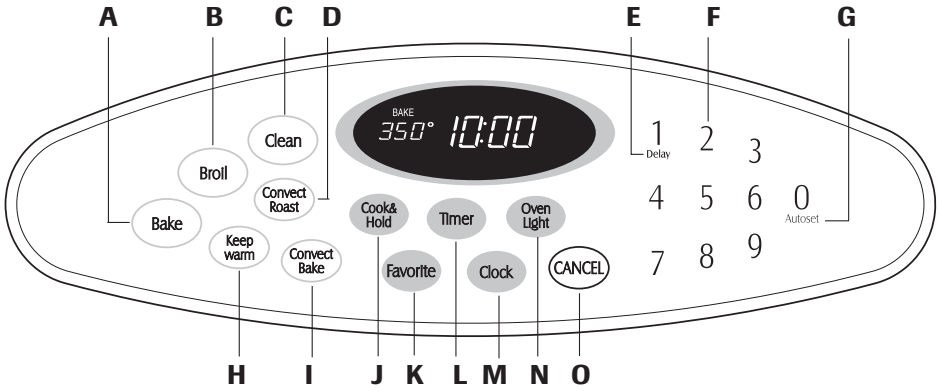
Oven Cooking

Control Panel



The control panel is designed for ease in programming. The display window on the control shows time of day, timer and oven functions. Control panel shown includes Convect and other model specific features. (Styling may vary depending on model.)

A	Bake	Use for baking and roasting.
B	Broil	Use for broiling and top browning.
C	Clean	Use to set self-clean cycle.
D	Convect Roast	Use for convection roasting.
E	Delay	Programs the oven to start baking at a later time.
F	Number Pads	Use to set time and temperature.
G	Autoset	Use to quickly set temperatures.
H	Keep Warm	Use to keep cooked food warm in oven.
I	Convect Bake	Use for convection baking.
J	Cook & Hold	Bakes for a preset time, then holds food warm for 1 hour.
K	Favorite	Use to save a specific Cook & Hold procedure.
L	Timer	Sets Timer.
M	Clock	Use to set time-of-day clock.
N	Oven Light	Use to turn the oven light on or off.
O	CANCEL	Cancels all operations except Timer and Clock.

Using the Touchpads

- Press the desired pad.
- Press the number pads to enter time or temperature.
- Press the **Autoset 0** pad to enter temperature.
- A beep will sound when any pad is touched.
- A double beep will sound if a programming error occurs.

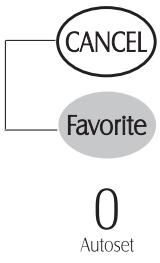
Note: Four seconds after pressing the number pads or the **Autoset 0** pad, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the number pads or the **Autoset 0** pad, the function will be canceled and the display will return to the previous display.

Clock

The clock can be set to display time in a 12-hour or 24-hour format. The clock is set at the factory for the 12-hour format.

To change the clock to 24-hour format:

1. Press and hold the **CANCEL** and **Favorite** pads for three seconds.
   - 12 Hr flashes in the display.
2. Press the **Autoset 0** pad to select 24 Hr; press again to select 12 Hr.
3. Set the time of day following the directions in the To set the Clock section.



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Oven Cooking

To set the Clock:

1. Press the **Clock** pad.
   - The time of day flashes in the display.
2. Press the appropriate number pads to set the time of day.
   - Colon flashes in the display.
3. Press the **Clock** pad again or wait four seconds.
   - The colon will remain on.

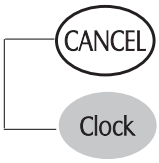
When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

To recall the time of day when another time function is showing, press the **Clock** pad.

Clock time cannot be changed when the oven has been programmed for Delay Cook or Clean, or Cook & Hold.

To cancel the Clock display:

If you do not want the time of day to display:



Press and hold the **CANCEL** and **Clock** pads for three seconds. The time of day will disappear from the display.

When the clock display is canceled, press the **Clock** pad to briefly display the time of day.

When the clock display is canceled, after 15 minutes, the oven control will go into Standby Mode to save energy. The display will be blank and the oven light will not operate. To "wake up" the control from Standby Mode, press any touchpad. A double beep will sound.

To restore the Clock display:

Press and hold the **CANCEL** and **Clock** pads for three seconds. The time of day will reappear in the display.

Timer

The timer can be set from one minute (0:01) up to 99 hours and 59 minutes (99:59).

The timer can be used independently of any other oven activity. It can also be set while another oven function is operating.

The timer does not control the oven. It only controls a beeper.

To set the Timer:

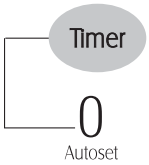
1. Press the **Timer** pad.
   - 0:00 and TIMER flash in the display.
2. Press the appropriate number pads until the correct time appears in the display.
   - The colon and TIMER will continue to flash.
3. Press **Timer** pad again or wait four seconds.
   - The colon stops flashing and the time begins counting down.
   - The last minute of the timer countdown will be displayed in seconds.
4. At the end of the set time, one long beep will sound and "End" will be displayed.
5. Press the **Timer** pad to clear the display.

To cancel the Timer:

1. Press and hold the **Timer** pad for three seconds.

   OR

2. Press the **Timer** pad and press **'0'** using the number pads.



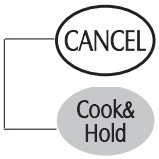
Locking the Control and Oven Door

The touchpad and oven door can be locked for safety, cleaning, or to prevent unwanted use. The touchpads will not function when locked.

If the oven is currently in use, the touchpads and door cannot be locked.

The current time of day will remain in the display when the touchpads and door are locked.

To lock:



Press and hold the **CANCEL** and **Cook & Hold** pads for three seconds. (Press the **CANCEL** pad first.)

- OFF appears in the display
- LOCK flashes while the door is locking.

To unlock:

Press and hold the **CANCEL** and **Cook & Hold** pads for three seconds. (Press the **CANCEL** pad first.) OFF disappears from the display.

> **Note:** The touchpads and oven door cannot be locked if the oven temperature is 400° F or above.

Fault Codes

BAKE or LOCK may flash rapidly in the display to alert you if there is an error or a problem. If BAKE or LOCK flash in the display, press the **CANCEL** pad. If BAKE or LOCK continue to flash, disconnect power to the appliance. Wait a few minutes, and then reconnect power. If the flashing still continues, disconnect power to the appliance and call an authorized servicer.

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Care & Cleaning

Self-Clean Oven

⚠ CAUTION

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

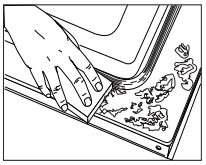
The self-clean cycle uses above-normal cooking temperatures to automatically clean the oven interior.

It is normal for flare-ups, smoking, or 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 get rid of normal odors associated with cleaning.

Before Self-Cleaning

1. Turn off the **Oven Light** before cleaning. The oven light may burn out during the clean cycle.
2. Remove all pans and oven racks from the oven. The oven racks will discolor and may not slide easily after a self-clean cycle if they are not removed.
3. Clean oven frame, door frame, area outside of gasket, and around the opening in the door gasket with a nonabrasive cleaner such as Bon Ami* or detergent and water. The self-cleaning process does not clean these areas. They should be cleaned to prevent soil from baking on during the clean cycle. (The gasket is the seal around the oven door and window.)
4. 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.



5. Wipe up excess grease or spill-overs from the oven bottom. This prevents excessive smoking, flare-ups or flaming during the clean cycle.
6. Wipe up sugary and acidic 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 or sugary spills are not wiped up before a self-clean cycle.

To set Self-Clean:

Note: Oven temperature must be below 400° F to program a clean cycle.

1. Close the oven door.
2. Press the **Clean** pad.
   - CLEAN flashes.
   - SET flashes in the display.

3. Press the **Autoset 0** pad.
   - MEd (Medium Soil, 3 hours) is displayed.

4. Press the **Autoset 0** pad to scroll through the self-cleaning settings.

   HVy (Heavy Soil, 4 hours)

   MEd (Medium soil, 3 hours)

   LITE (Light Soil, 2 hours)

   Choosing the soil level of the oven automatically programs the self-cleaning time.
5. After four seconds, the oven will start cleaning.
   - If the door is not closed, beeps will sound and “door” will display. If the door is not closed within 30 seconds, the self-cleaning operation will be canceled and the display will return to the time of day.
   - CLEAN will appear in the display.
   - LOCK will flash in the display. Once the door locks, the word will remain steady.
   - The cleaning time will start counting down in the display.

To Delay a Self-Clean Cycle:

1. Press the **Delay 1** pad.
   - DELAY flashes.
   - 00:00 will flash in the display.

2. Enter the amount of time you want to delay the cycle using the appropriate number pads.
3. Press the **Clean** pad.
   - SET flashes in the display.

4. Press the **Autoset 0** pad.
   - LITE (Light soil level) is displayed.

* Brand names for cleaning products are registered trademarks of the respective manufacturers.

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Care & Cleaning

5. Press the **Autoset 0** pad to scroll through the self-cleaning settings.

   0
   Autoset

   HVy (Heavy Soil, 4 hours)

   MEd (Medium Soil, 3 hours)

   LITE (Light Soil, 2 hours)

   Choosing the soil level of the oven automatically programs the self-cleaning time.

6. After four seconds, CLEAN and DELAY will light and LOCK will flash in the display. When the oven door latches, LOCK will stop flashing and light continuously to show that the oven is set for a delayed clean operation. The delay time will display.

During the Self-Clean Cycle

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

Smoke and Smells

You may see some smoke and smell an odor the first few times the oven is cleaned. This is normal and will lessen in time.

Smoke may also occur if the oven is heavily soiled or if a pan was left in the oven.

Sounds

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

After Self-Cleaning

About one hour after the end of the self-clean cycle, LOCK will turn off. The door can then be opened.

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

If oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and rack supports with a small amount of vegetable oil to make them easier to move.

Fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.

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

Notes

- If the oven door is left open, “door” will flash in the display and a signal will beep until the door is closed and the **Clean** pad is pressed again.
- If more than five seconds elapse between pressing the **Clean** pad and the **Autoset 0** pad, the program will automatically return to the previous display.
- The oven door will be damaged if the oven door is forced to open when LOCK is still displayed.

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Care Information

Care & Cleaning

PART	PROCEDURE
Burner Caps and Sealed Gas Burners	**Removable Burner Caps** • Allow burner to cool. Remove burner cap and wash in soapy water with a plastic scouring pad. For stubborn soils, clean with a soap-filled, nonabrasive pad or Cooktop Cleaning Creme* (Part #20000001)** and a sponge. • Do not clean in the dishwasher or self-cleaning oven. **Sealed Gas Burners** • Clean frequently. Allow burner to cool. Clean with soap and plastic scouring pad. For stubborn soils, clean with a soap-filled, nonabrasive pad. Do not enlarge or distort holes. • Be careful not to get water into burner ports. • Use care when cleaning the ignitor. If the ignitor is wet or damaged the surface burner will not light.
Burner Grates - Porcelain on Cast Iron	• Wash with warm, soapy water and a nonabrasive, plastic, scrubbing pad. For stubborn soils, clean with a soap-filled, nonabrasive, plastic pad or Cooktop Cleaning Creme* (Part #20000001)** and a sponge. If soil remains, reapply Cooktop Cleaning Creme*, cover with a damp paper towel and soak for 30 minutes. Scrub again, rinse and dry. • Do not clean in the dishwasher or self-cleaning oven.
Clock and Control Pad Area	• To activate control lock for cleaning, see "Locking the Controls" page 8. • Wipe with a damp cloth and dry. Do not use abrasive cleaning agents as they may scratch the finish. • Glass cleaners may be used if sprayed on a cloth first. ***DO NOT spray directly on control pad and display area.***
Control Knobs	• 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 burner to be sure the knobs have been correctly replaced.
Cooktop and Control Panel - Porcelain Enamel	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. • 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.
Storage Drawer and Door Handles - Painted Enamel	• 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 cleaners such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface. ***Note: Use a 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.***
Oven Interior	• Follow instructions on page 18-19 to set a self-clean cycle.
Oven Racks	• Clean with soapy water. • Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry. • Racks will permanently discolor and may not slide out 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.
Stainless Steel (select models)	• ***DO NOT USE ANY CLEANING PRODUCT CONTAINING CHLORINE BLEACH.*** • ***DO NOT USE ABRASIVE OR ORANGE CLEANERS.*** • ***ALWAYS WIPE WITH THE GRAIN WHEN CLEANING.*** • **Daily Cleaning/Light Soil --** Wipe with one of the following - soapy water, white vinegar/water solution, Formula 409 Glass and Surface Cleaner* or a similar glass cleaner - using a sponge or soft cloth. Rinse and dry. To polish and help prevent fingerprints, follow with Stainless Steel Magic Spray* (Part No. 20000008)**. • **Moderate/Heavy Soil --** Wipe with one of the following - Bon Ami, Smart Cleanser, or Soft Scrub* - using a damp sponge or soft cloth. Rinse and dry. Stubborn soils may be removed with a damp multi-purpose Scotch-Brite* pad; rub evenly with the grain. Rinse and dry. To restore luster and remove streaks, follow with Stainless Steel Magic Spray*. • **Discoloration --** Using a damp sponge or soft cloth, wipe with Cameo Stainless Steel Cleaner*. Rinse immediately and dry. To remove streaks and restore luster, follow with Stainless Steel Magic Spray*.

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Appendix C

LP Conversion Instructions

This range is equipped with fixed orifices on all burners and a convertible appliance regulator. The unit serial plate states which gas it was adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require replacement of the oven orifice hoods, and the top burner orifice hoods, and adjustment of the oven burner shutters and the appliance pressure regulator converter cap.

Cette cuisinière est équipée de gicleurs fixes sur tous les brûleurs et d'un détendeur convertible. La plaque signalétique de cet appareil indique le réglage fait à l'usine pour un certain gaz. La conversion de l'appareil au gaz naturel ou au GPL nécessite le remplacement des têtes de gicleur du four et des têtes de gicleur du brûleur supérieur, ainsi que le réglage des obturateurs de brûleur du four et du capuchon du convertisseur du détendeur.

Esta estufa viene equipada con orificios fijos en todos los quemadores y con un regulador convertible para electrodomésticos. La placa de serie de la unidad indica para qué tipo de gas se calibró en la fábrica. Para convertir la unidad a gas natural o a gas LP es necesario reemplazar las caperuzas de los orificios del horno y los orificios de los quemadores superiores, además de ajustar los obturadores del quemador del horno y la tapa del convertidor del regulador de presión del electrodoméstico.

Inlet pressure to the appliance pressure regulator should be as follows for both operation and checking of appliance pressure regulator setting:/La pression d'arrivée au détendeur de l'appareil doit être la suivante pour le fonctionnement et la vérification du règlage du détendeur :/La presión de entrada al regulador de presión debe ser la siguiente tanto para el funcionamiento normal como para verificar el ajuste del regulador de presión:

Inlet Pressure in inches of water column Pression d'arrivée en pouces à la colonne d'eau Presión de entrada en pulgadas c.d.a.	Natural Gas Gaz naturel Gas natural	LP Gas GPL Gas LP
Max/Max./Máx.	14 (36 cm)	14 (36 cm)
Min/Min./Mín.	6 (16 cm)	11 (28 cm)

Part No. 8101P684-60

LP Propane Conversion Instructions

Instructions de conversion au GPL/ Instrucciones de conversión a gas LP propano

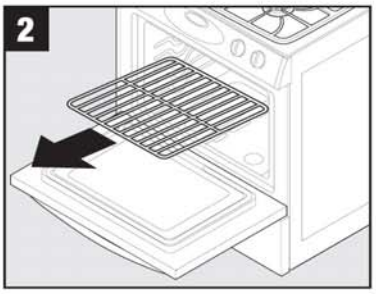
• Only qualified personnel should convert this range./Seul un personnel qualifié doit procéder à la conversion de cette cuisinière./La estufa sólo debe ser convertida por personal calificado. • Retain natural orifices for future conversion./Conservez les gicleurs pour gaz naturel pour une conversion ultérieure./Guarde los orificios de gas natural para una conversión futura. • Reverse this procedure for LP to natural conversion./Procédez inversement pour la conversion du GPL au gaz naturel./Invierta este procedimiento para convertir el producto de gas LP a gas natural.

1

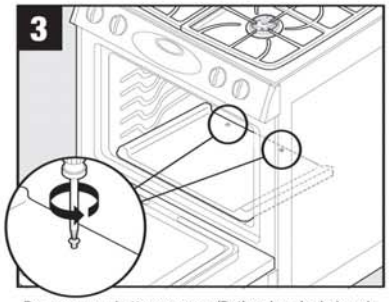
Turn off gas and electrical supply to product.

Fermez le gaz et coupez l'électricité alimentant l'appareil.

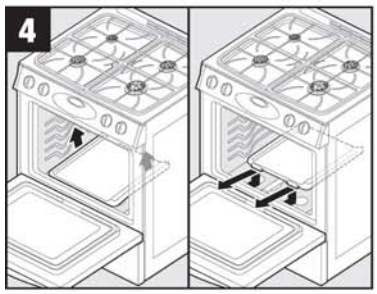
Cierre el suministro de gas y desconecte el suministro eléctrico al producto.



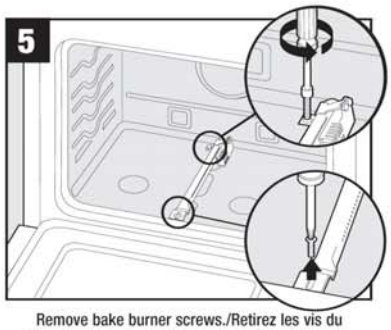
Remove oven rack./Retirez la grille du four./Retire la parrilla del horno.



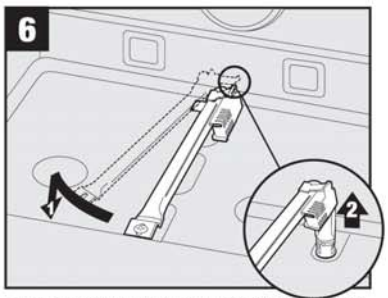
Remove oven bottom screws./Retirez les vis de la sole du four./Retire los tornillos inferiores del horno.



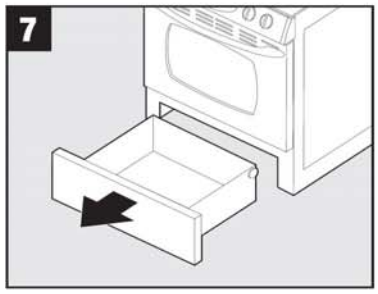
Lift up and remove oven bottom./Soulevez la sole du four et retirez-la./Levante y retire el fondo del horno.



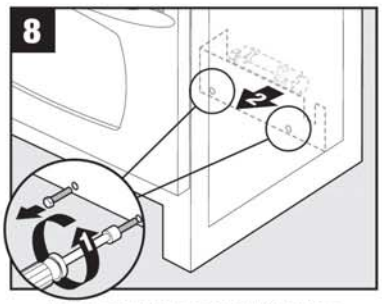
Remove bake burner screws./Retirez les vis du brûleur de cuisson au four./Retire los tornillos del quemador de horneado.



Swing bake burner to the side and lift bake burner off the oven orifice./Pivotez le brûleur de cuisson sur le côté et soulevez-le pour le séparer de son gicleur./Gire el quemador del horno a un lado y levántelo para sacarlo del orificio.



Remove storage drawer./Retirez le tiroir de rangement./Retire el cajón de almacenamiento.



Remove screws from panel and then remove panel./Retirez les vis du panneau puis le panneau lui-même./Retire los tornillos del panel y retire el panel.

Locate regulator from the front./Repérez le détendeur à l'avant./Ubique el regulador desde la parte delantera.

Note: Your range may not be equipped with some of the features referred to in this manual./**Remarque:** Votre cuisinière peut ne pas comporter certaines des caractéristiques mentionnées dans ce manuel./**Nota:** Es posible que esta estufa no venga equipada con todas las características que se indican en este manual.

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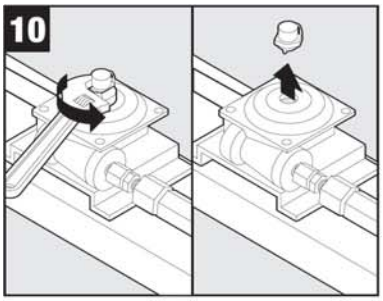
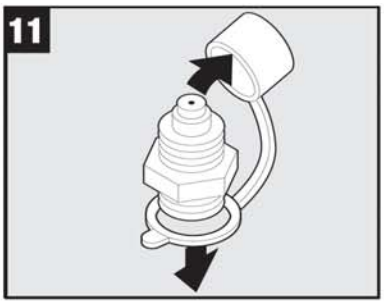
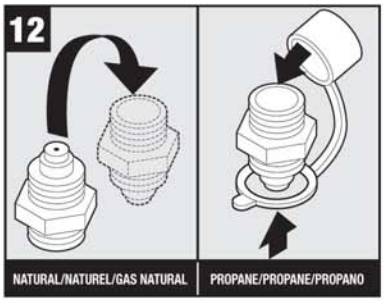
LP Conversion Instructions



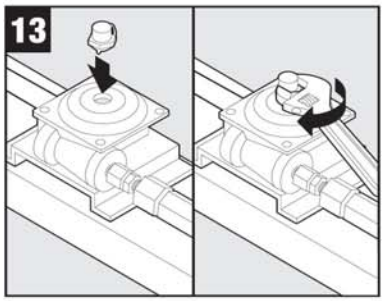
Unscrew the regulator cap./Dévissez le capuchon du détendeur./Desenrosque la tapa del regulador.



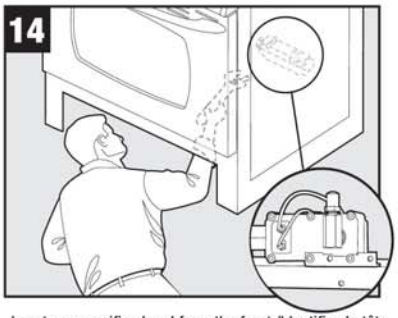
Remove the plastic cap./Retirez le capuchon en plastique./Retire la tapa de plástico.



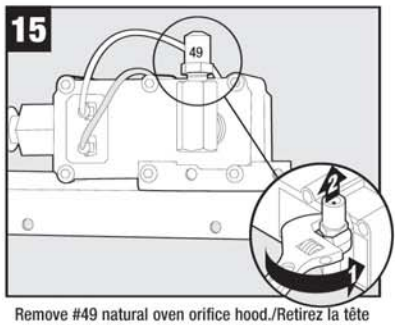
Flip the regulator cap and replace the plastic cap./Abattez le capuchon du détendeur et installez le capuchon en plastique./Invierta la tapa del regulador y vuelva a colocar la tapa de plástico.



Screw the cap securely back into place. DO NOT OVER TIGHTEN./ Revissez bien le chapeau. NE LE SERREZ PAS TROP FORT./ Enrosque la tapa firmemente en su lugar. NO APRIETE DEMASIADO.

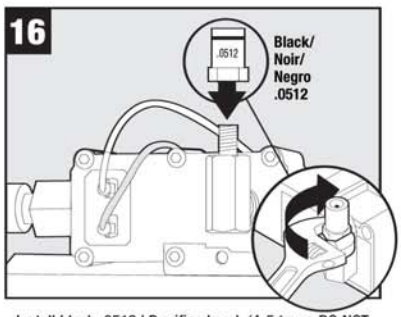


Locate oven orifice hood from the front./Identifiez la tête de gicleur du four par l'avant./Ubique la caperuza del orificio del quemador del horno desde la parte delantera.

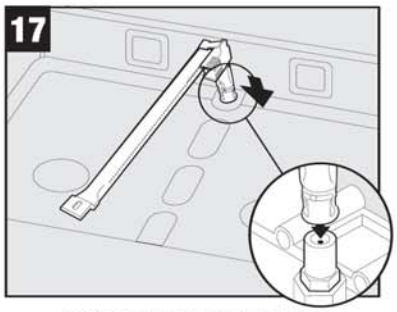


Remove #49 natural oven orifice hood./Retirez la tête de gicleur du four n° 49 pour gaz naturel./Retire la caperuza del orificio de gas natural #49 del horno.

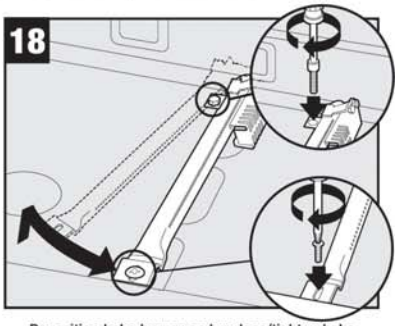
*CAUTION: Ignitor and wires are fragile./ATTENTION: Allunmeur et fils fragiles./ATENCIÒN: El encendedor y el cableado son fràgiles. You MUST start all hoods by hand to avoid cross threading./Vous DEVEZ commencer le vissage de toutes les têtes de gicleur à la main pour éviter de fausser le filetage./UstedDEBE iniciar el enroscado de las tapas a mano para evitar dañar las roscqas



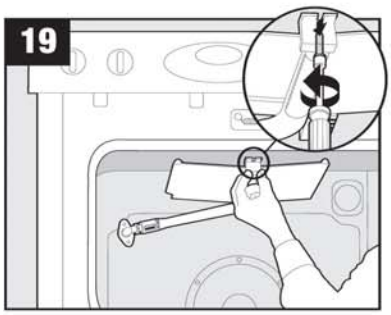
Install black .0512 LP orifice hood. (4-5 turns-DO NOT OVERTIGHTEN)/Installez la tête de gicleur noire .0512 pour GPL. (4-5 tours – NE SERREZ PAS TROP FORT)/Instale la caperuza negra de 0,0512 para gas LP del orificio del quemador. (4 a 5 vueltas – NO APRIETE DEMASIADO)



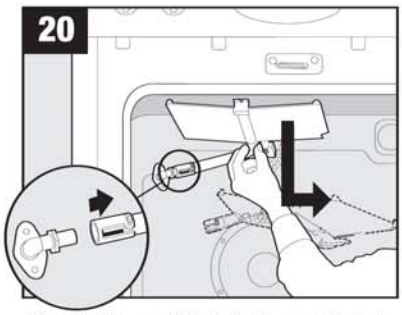
Position bake burner over bake orifice hood./Positionnez le brûleur de cuisson au-dessus de la tête de gicleur./Coloque el quemador del horno sobre la caperuza del orificio del quemador del horno.



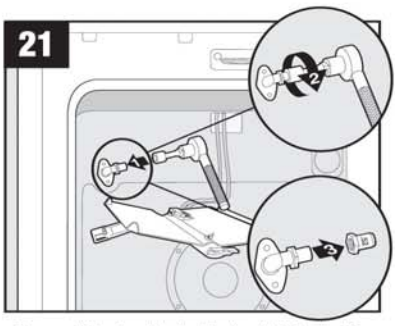
Reposition bake burner and replace/tighten bake burner screws./Repositionnez le brûleur de cuisson et remettez puis resserrez les vis du brûleur de cuisson./Cambie de posición el quemador del horno y vuelva a instalar/apretar los tornillos del quemador del horno.



Remove broil burner screw./Enlevez la vis du brûleur de gril./Retire el tornillo del quemador de asar.

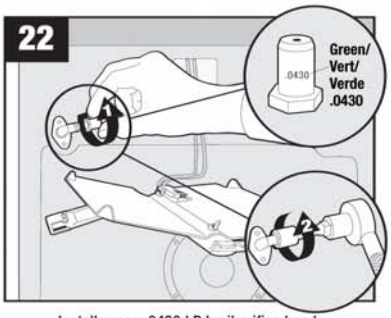


Slip the broil burner off the broil orifice hood./Sortez le brûleur de gril de la tête du gicleur de gril./Deslice el quemador de asar para sacarlo de la caperuza del orificio.

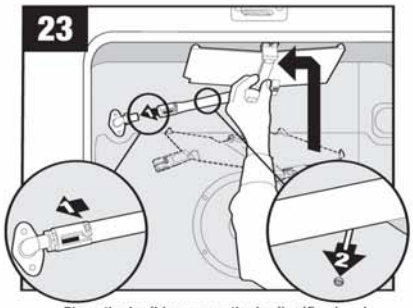


Remove #52 natural broil orifice hood./Retirez la tête du gicleur de gril n° 52 pour gaz naturel./Retire la caperuza del orificio de gas natural #52 del quemador de asar.

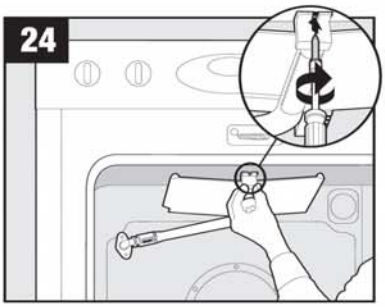
LP Conversion Instructions



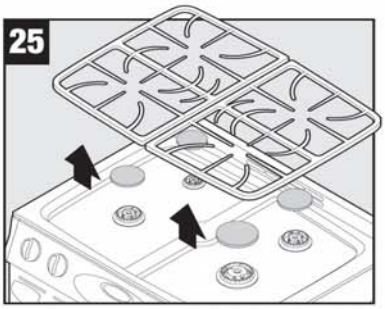
Install green .0430 LP broil orifice hood. (4-5 turns-DO NOT OVERTIGHTEN)/Installez la tête du gicleur de gril, verte .0430 pour GPL. (4 à 5 tours – NE SERREZ PAS TROP)/Instale la caperuza verde de 0,0430 para gas LP del orificio del quemador de asar. (4 a 5 vueltas – NO APRIETE DEMASIADO)



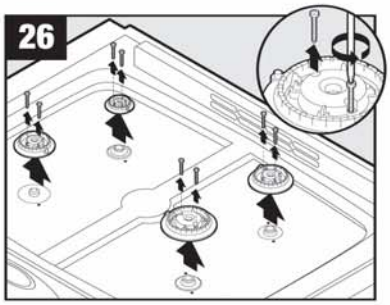
Place the broil burner on the broil orifice hood. CAUTION: Carefully insert burner pin in oven back./ Mettez le brûleur de gril sur la tête du gicleur de gril. ATTENTION : Insérez soigneusement le tenon du brûleur dans le four./Coloque el quemador de asar en la caperuza del orificio.PRECAUCIÓN: Inserte cuidadosamente el pasador en la parte trasera del horno.



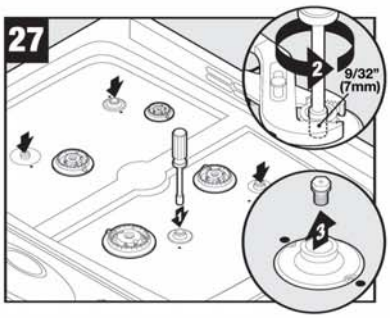
Reposition the broiler burner and tighten screw. Re-assemble oven. (See steps 2-4)/Remettez en place le brûleur de gril et serrez la vis. Remontez le four. (Voyez les étapes 2-4)/Vuelva a colocar ei quemador de asar en su lugar y apriete el tornillo. Vuelva a ensamblar el horno. (Vea los pasos 2 al 4.)



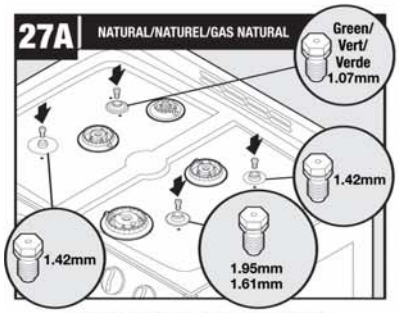
Remove the top grates. Remove the burner caps./Retirez les grilles supérieures. Retirez les chapeaux de brûleur./Retire las rejillas superiores. Retire las tapas de los quemadores.



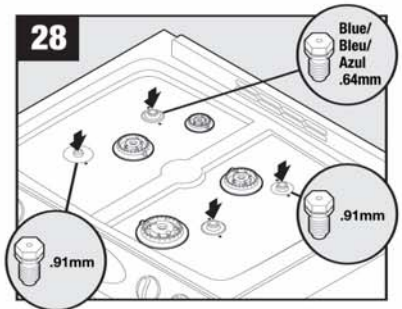
Remove screws and burner head./Retirez les vis et la tête de brûleur./Retire los tornillos y la cabeza del quemador.



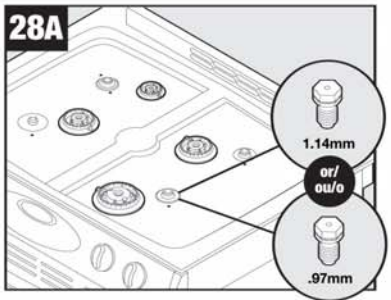
Carefully remove gas orifice hoods and convert one burner at a time./Enlevez soigneusement les têtes de gicleur pour gaz naturel et convertissez un brûleur à la fois./Retire cuidadosamente las caperuzas de los orificios de gas y convierta un quemador a la vez.



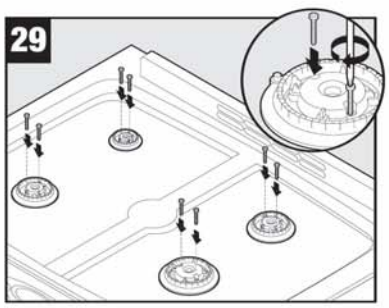
IMPORTANT: Keep old natural gas orifice hoods./IMPORTANT: Conservez les anciennes têtes de gicleur pour gaz naturel./IMPORTANTE: Conserve las caperuzas usadas de los orificios de gas natural.



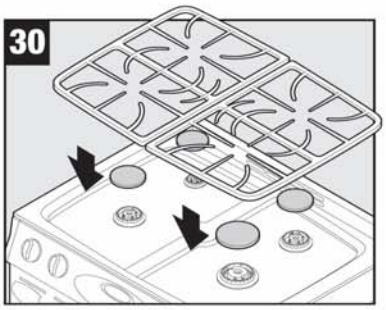
Replace with LP gas orifice hoods. DO NOT OVERTIGHTEN./Remplacez-les avec des têtes de gicleur pour GPL. NE SERREZ PAS TROP./Reemplácelas con caperuzas de orificios de gas LP. NO APRIETE DEMASIADO.



Replace with LP gas orifice hood. (1.95 black–replace with 1.14 red or 1.61 no color–replace with .97 green.) DO NOT OVERTIGHTEN./Remplacez par une tête de gicleur pour GPL. (Noir 1.95 : remplacez par rouge 1.14. Sans couleur 1.61 : remplacez par vert .97.) NE SERREZ PAS TROP./Reemplácela con una caperuza de orificios de gas LP. (1,95 negro–reemplace con 1,14 rojo, o 1,61 sin color–reemplace con 0,97 verde.) NO APRIETE DEMASIADO.



Remount burner heads and replace screws. (Hand tighten)./Réinstallez les têtes de brûleur et remettez les vis. (Serrez-les à la main.)/Vuelva a instalar las cabezas de los quemadores y vuelva a colocar los tornillos. (Apriete a mano).



Replace burner caps. Replace grates./Remettez les chapeaux de brûleur. Remettez les grilles./Vuelva a instalar las tapas de los quemadores. Vuelva a instalar las rejillas.

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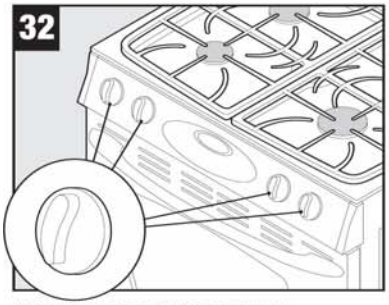
LP Conversion Instructions

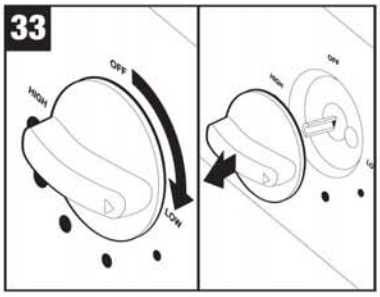
Low Flow Adjustment/Réglage bas débit/Ajuste del flujo mínimo

32



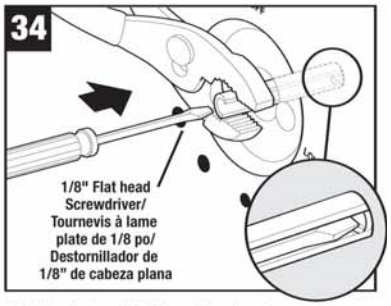
NOTE: Repeat steps 33-37 for all burners.
RMARQUE: Répétez les étapes 33 à 37 pour tous les brûleurs.
NOTA: Repita los pasos 33 al 37 para todos los quemadores.

33



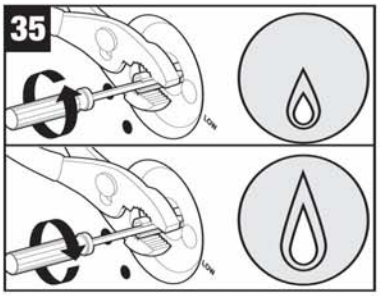
Adjust each surface burner one at a time. Light burner and turn to lowest setting. Remove knob./Ajustez chaque brûleur de surface un par un. Allumez le brûleur et réglez-le au niveau le plus bas. Enlevez le bouton./Ajuste los quemadores superiores uno a la vez. Encienda el quemador y ajústelo al nivel más bajo. Retire la perilla.

34



Hold knob stem in LOW position. Insert screwdriver to engage screw./Tenez la tige du bouton en position LOW. Introduisez le tournevis pour tourner la vis./Mantenga la varilla de la perilla en el ajuste 'LOW' (Bajo). Inserte el destornillador en el tornillo.

35

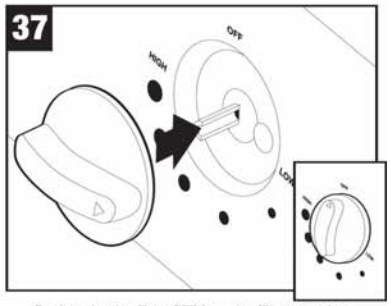


Adjust flame height with screwdriver./Ajustez la hauteur de la flamme avec le tournevis./Ajuste la altura de la llama con el destornillador.

36

Correct flame height and appearance./Flamme de hauteur et d'aspect apporopriés./Altura y apariencia correctas de la llama.

37

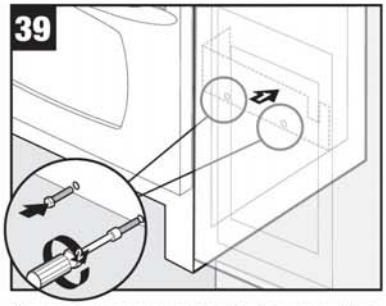


Replace knobs. Turn OFF burners./Remettez les boutons. Mettez les brûleurs sur OFF (ARRÊT)./Vuelva a instalar las perillas. APAGUE los quemadores.

38

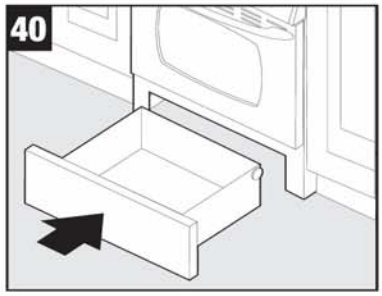
If necessary, adjust both oven burner shutters for correct flames. Secure shutter opening with screw./Au besoin, ajustez les deux obturateurs du brûleur du four pour obtenir les flammes appropriées. Fixez l'obturateur avec la vis./De ser necesario, ajuste ambos obturadores del quemador del horno para obtener la llama correcta. Fije la abertura del obturador con el tornillo.

39



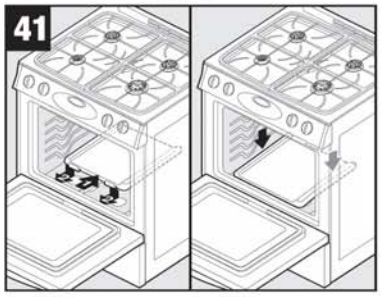
Replace panel and screws./Remettez le panneau et les vis./Vuelva a instalar el panel y los tornillos.

40



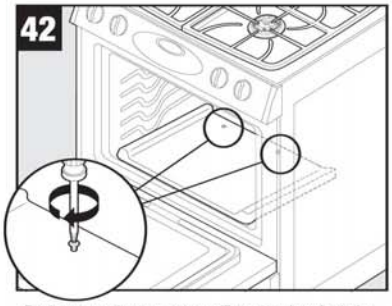
Replace storage drawer./Remettez le tiroir de rangement./Vuelva a instalar el cajón de almacenamiento.

41



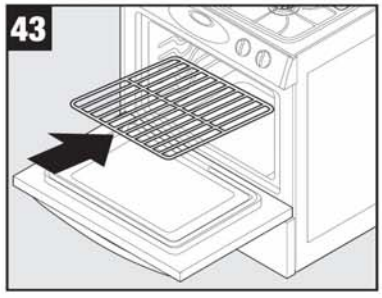
Replace oven bottom./
Remettez le panneau inférieur du four./
Vuelva a instalar el panel inferior del horno.

42



Replace oven bottom screws./Remettez les vis de la sole du four./Vuelva a instalar los tornillos inferiores del horno.

43



Replace oven rack./Remettre la grille de four./Vuelva a instalar la rejilla del horno.

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