



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:

24" Gas Wall Ovens

CWG3100AA*

CWG3600AA*



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

WWW.MAYTAG.COM

Telephone Number

1-800-688-9900

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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Important Safety Information

As with all appliances, there are certain rules to follow for safe operation. Verify everyone who operates the oven or cooktop 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 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 oven has been properly grounded and always disconnect the electrical 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 gas.

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 connections, 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.
- Never use the oven 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 the oven.
 - Do not repair or replace any part of the oven 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 the oven unattended while cooking.
 - 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.
 - 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 or will 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 a hot cooking area.
 - Do not store combustible or flammable materials, such as, gasoline or other flammable vapors and liquids near or in the 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.

Receiving Oven

- Installer needs to show consumer location of the range gas shut-off valve and how to shut it off.
- Authorized servicer must install the range or cooktop in accordance with the Installation Instructions. Adjustments and service should be performed only by authorized servicer.
- Insure all packing materials are removed from the oven before operating it, to prevent fire or smoke damage should the packing material ignite.
- Ensure range or cooktop 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 an oven 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 oven and cause severe personal injury.
- Wear proper apparel. Loose fitting or hanging garments should never be worn when using the oven. Flammable material could ignite if brought in contact with hot oven surfaces which may cause severe burns.



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

Important Safety Information

Baking, Broiling, and Roasting

- Do not use oven area for storage.
- Stand back from oven when opening door (when hot). 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 oven.
- 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, keep meat away from flame! 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 Oven to Gas

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

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 proper adjustment before completing service.

Oven Safety Valve

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

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.

General Information

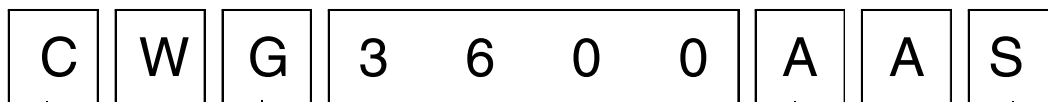
This manual provides basic instructions and suggestions for handling, installing and servicing gas ovens.

The information and warnings in this manual were 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 gas cooking.

This manual contains information needed by authorized service technicians to install and service gas ovens.

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

- 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

- 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

- 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

General Information

Specifications

Refer to individual Technical Sheet for specification information.

Placement of the Oven

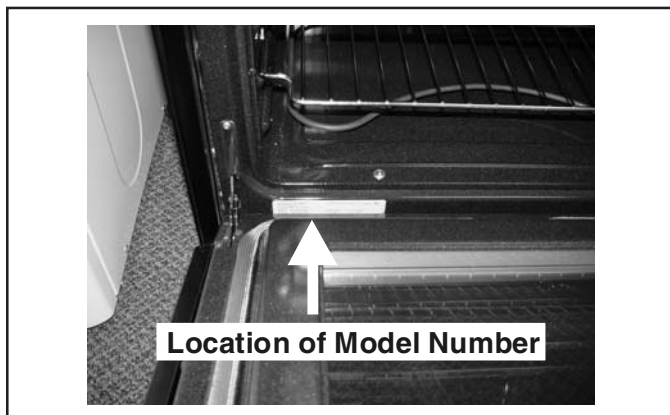
The oven must be placed in the kitchen or comparable room. All safety guidelines must be followed and free air flow around the oven is essential (see Chapter 2).

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 oven. The number can be found in the door jam for the lowest oven cavity door. Open the lowest oven door to view the data.



Model Identification

Complete enclosed registration card and promptly return. If registration card is missing:

- For Maytag product call 1-800-688-9900 or visit the Web Site at 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 Maytag product call 1-800-462-9824 or visit the Web Site at 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:

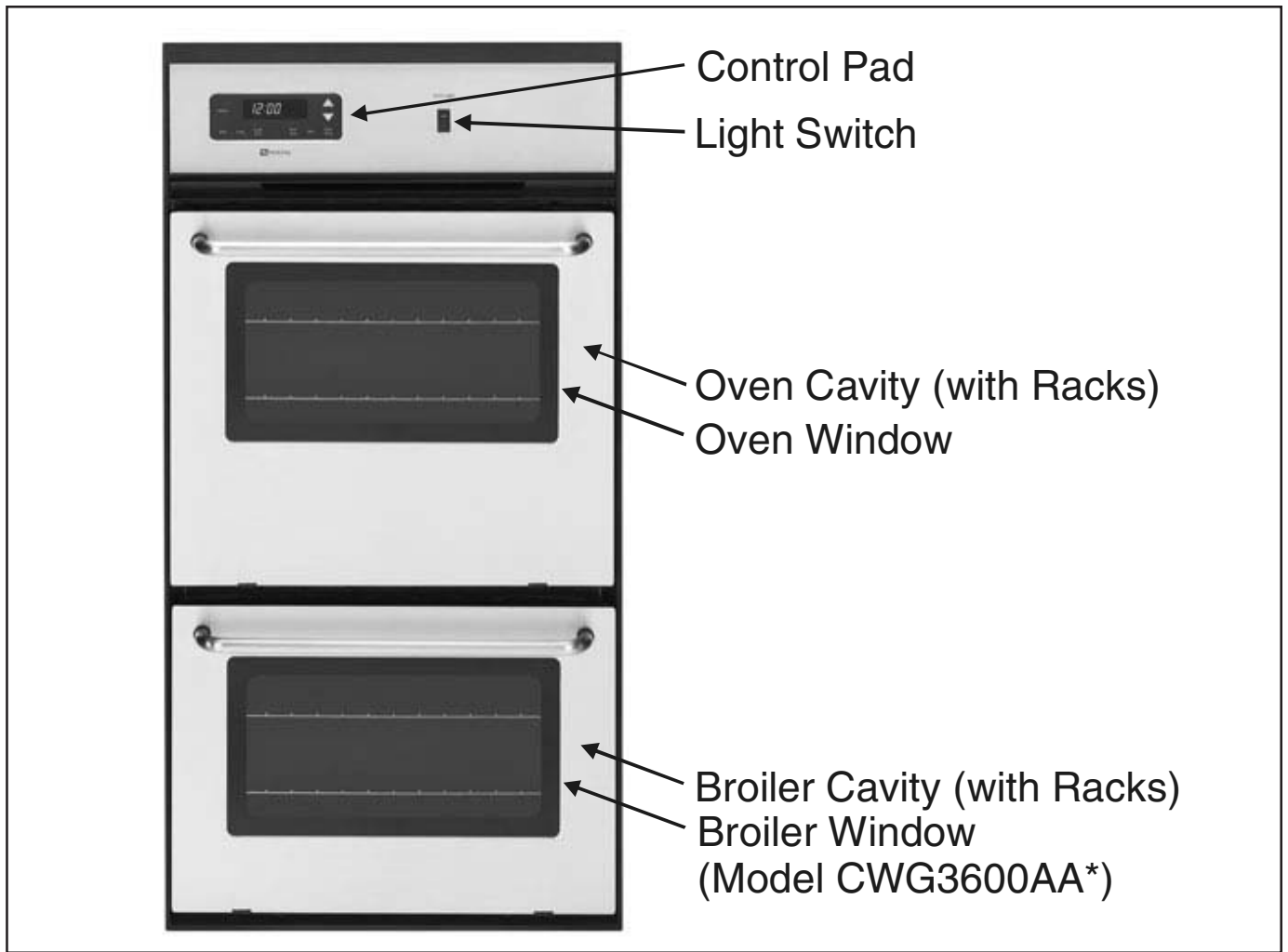
- For Maytag product call 1-800-688-9900 or visit the Web Site at www.maytag.com

Extended Service Plan

We offer long-term service protection for this new oven and cooktop.

- Dependability PlusSM Extended Service Plan is specially designed to supplement Maytag's warranty. This plan covers parts, labor, and travel charges. Call 1-800-925-2020 for information.

Oven Description



Troubleshooting Procedures



WARNING

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

Troubleshooting Chart

Problem	Possible Cause	Correction
No oven operation in Bake or Broil.	No voltage to oven control.....	<ul style="list-style-type: none"> • Check for 120 VAC at oven control input. If no voltage is present, check wiring.
No gas flows to burner; ignitor glows red.	Failed ignitor Failed gas valve	<ul style="list-style-type: none"> • Test ignitor (see "Testing Procedures"). • Check gas valve for continuity.
Gas flows to bake/broil burner, but burner does not light.	Ignitor positioned too far from burner Dirt/grease in orifice or burner..... Failed ignitor	<ul style="list-style-type: none"> • Reposition ignitor closer to burner. • Clean orifice or burner. • Test ignitor (also, ignitor should glow red).
Fan motor does not operate.	No power to fan motor..... Failed fan motor, winding or frozen shaft.....	<ul style="list-style-type: none"> • Check for 120 VAC at fan motor. If no voltage is present, check wiring. • Check motor winding for continuity and for a frozen shaft. Also check wiring.
Popping sound heard when burner extinguishes.	This is a normal sound that occurs with some types of gas when a hot burner is turned off	<ul style="list-style-type: none"> • This is not a safety hazard and will not damage the appliance.
Moisture condensation on oven window (if equipped) when oven is in use.	Moisture in oven Moisture in oven window	<ul style="list-style-type: none"> • Leave oven door ajar for one or two minutes to allow moisture to escape. • Use a damp cloth to clean window to prevent excess water from seeping between the panels of glass.
Baking results are not satisfactory.	Oven not preheated or set to correct temperature Oven thermostat sensing device not inserted into clips..... Oven bottom panel incorrectly installed ...	<ul style="list-style-type: none"> • Preheat oven 10 to 15 minutes, or set oven temperature to correct temperature. • Reinstall thermostat sensing device. • Replace oven bottom correctly.
Oven smokes excessively during broil.	Oven temperature set too high..... Broil pan, broil area or oven soiled.....	<ul style="list-style-type: none"> • Lower oven temperature. • Clean broiler pan, broiler area or oven.
Oven smokes/odor first few times of usage.	Normal.....	<ul style="list-style-type: none"> • Minor smoking and/or odor is normal the first few times of oven usage.

Troubleshooting Procedures



WARNING

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

Problem	Possible Cause	Correction
Gas odor.	Gas leak Loose fittings	<ul style="list-style-type: none"> • Check all gas connections for leaks (see note below). • Check all gas fittings for leaks.
Oven slow to heat, poor baking results, poor burner ignition, flame too high or too low.	Pressure regulator.....	<ul style="list-style-type: none"> • Test pressure regulator, see "Testing Procedures."
Oven light does not operate.	Failed light bulb Failed light switch..... Failed light socket.....	<ul style="list-style-type: none"> • Replace bulb. • Test light switch contacts for continuity. Replace if necessary. • Check for 120 VAC at the light socket terminals. If no voltage is present, check wiring.
Oven light does not extinguish.	Failed light bulb Failed light switch..... Failed light socket.....	<ul style="list-style-type: none"> • Replace bulb. • Test light switch contacts for continuity. Replace if necessary. • Check for 120 VAC at the light socket terminals. If no voltage is present, check wiring.



DANGER

Never test for gas leaks using an open flame.

TESTING FOR GAS LEAKS:

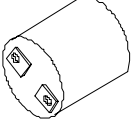
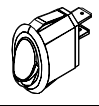
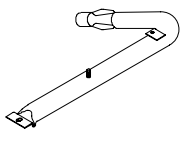
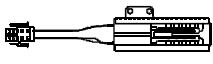
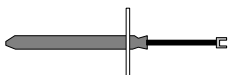
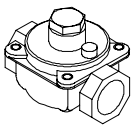
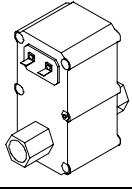


To test for a gas leak, apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line, shut-off valve, and oven. Include gas fittings and joints in the oven if connections were disturbed during installation. Bubbles appearing around fittings and connections indicates a leak. If a leak is present, turn off supply line gas shut-off valve, tighten connections, turn on the supply line gas shut-off valve, and retest for leaks. When finished, wipe off all residue.

Testing Procedures



WARNING

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

Illustration	Component	Test Procedure	Results
	Oven light socket	Test continuity of receptacle terminals..... Measure voltage at oven light.....	Indicates continuity when bulb inserted. 120 VAC, see wiring diagram for terminal identification. If no voltage is present at oven light check wiring.
	Oven light rocker switch	Measure continuity of switch positions: Closed..... Open.....	Continuity Infinite
	Oven burner	Verify gas is supplied..... Verify air shutter opening..... Verify proper orifice installed for Natural or LP. Check for damage.....	Gas is supplied. Venturi of .469 to .531 Replace if punctured or torn.
	Ignitor	Test for voltage at terminals..... Test for the amount of amperage in the circuit..... (Ignitor may glow, but not have sufficient amperage to open valve).	120 VAC 3.2-3.6 Amps
	Temperature sensor	Measure resistance.....	Approximately 1100 Ω at room temperature 75° F.
	Pressure regulator	Verify gas pressure (WCP)..... If on LP service, verify proper gas supply conversion.	4" Natural 10" LP/Propane
	Oven safety valve	Disconnect wiring to valve. Measure resistance on oven burner circuit.....	Continuity <div style="border: 1px solid black; padding: 5px; text-align: center;"> WARNING Do not attempt to open valve with 120 VAC.</div>
	Shut off valve	Check to verify gas supply is turned on (shown in the OPEN position).....	Verify valve does not leak.
Controller	Function	Procedure	Results
ERC3 NSC	Clock Display	Press and hold Clock pad until SET TIME flashes in the display. Within 30 seconds, initially press one of the slew up or slew down pads. Continue to press the appropriate slew pad(s) until the correct time displays.	Sets the Time-of-Day clock.
ERC3 NSC	Bake Function	Press the Bake pad until 0:00 and BAKE is displayed. Press the slew up pad until 350° F is displayed, then use the slew up and slew down pads to set the desired bake temperature (170° to 550° F ± 25° F).	Oven begins bake operation after a four-second delay. Bake function will automatically cease after 12 hours.
ERC3 NSC	Broil Function	Press the Broil pad until 0:00 and BROIL is displayed. Use the slew up and slew down pads to enter the appropriate broil temperature range (LO or HI).	Oven begins broil operation after a four-second delay. Broil function will automatically cease after 12 hours.
ERC3 NSC	Off/Cancel	Press the Off/Cancel pad.	Cancels all oven functions except the timer and clock.

Testing Procedures



WARNING

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

Controller	Function	Procedure	Results
ERC3 NSC	Cook Time	Press the Cook Time pad until 0:00 and SET COOK TIME is displayed. Use the slew up and slew down pads to enter the desired cook time.	Oven will bake for the selected amount of time.
ERC3 NSC	Stop Time	Press the Stop Time pad until 0:00 and SET STOP TIME is displayed. Use the slew up and slew down pads to enter the desired stop time.	Oven will cease baking operations when the stop time is reached.
ERC3 NSC	Timer	Press the Timer pad until 0:00 and SET TIMER is displayed. Use the slew up and slew down pads to enter the desired time.	Timer countdown is displayed and a three-second tone is emitted when the timer expires.
ERC3 NSC	Twelve Hour Off	Control automatically cancels any cooking operation and removes all relay drives 12 hours after the last pad touch.	All baking operations discontinue after 12 hours.
ERC3 NSC	Supervisory Alarms	Control contains 6 supervisory alarms. If an error occurs, an "F" code displays to the right of the clock.	Only current errors can be viewed. See " Description of Error Codes " for explanation.

Relay Logic

KEY INDEX	OVEN RELAY (BAKE/BROIL)	OVEN LIGHT
<ul style="list-style-type: none"> × - OFF ● - ON ◇ - ON OR OFF (DETERMINED BY USER) ⊖ - TEMPERATURE CONTROLLED 		
COOKING MODE		
IDLE	●	◇
BAKE PREHEAT	×	◇
BAKE	⊖	◇
BROIL PREHEAT	×	◇
BROIL	×	◇

Description of Error Codes

The control notifies the user of six different error situations. These errors generate an "F" code (displayed to the right of the clock), emit an audible alarm at 1 second intervals and the control enters a "non-cook" mode. The table below describes each "F" code. **"F" codes F0, F6, F8, and F9 are not applicable.**

"F" Code	"F" Code Description	Explanation
F1	Output Not Controllable	Possible shorted relay. Alarm fault monitor active until serviced.
F2	Bake/Broil Temperature Runaway	Oven temperature exceeded 630° F. Oven temperature must drop below 630° F before bake or broil function can be activated.
F3	*Open Temperature Sensor	Controller not receiving data from temperature sensor.
F4	*Shorted Temperature Sensor	Controller receiving erroneous data from temperature sensor.
F5	*Control Output Disabled	No control output.
F7	Function Key Shorted	A shorted function key prevents recognition of the cancel key and requires removal of power until serviced.

*Cancel Key cancels the audible alarm and removes the "F" code from the display.

Disassembly Procedures



CAUTION

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

Replacing Oven

1. Turn off gas and remove power from unit (at the circuit breaker).
2. Open oven door and remove screws securing unit to the wall.

NOTE: To avoid damage, do not move oven forward until all cabinetry can be cleared.

3. Pull the oven forward out of the cabinet opening.
4. Disconnect or unplug the power cord leading from unit to fuse box or junction box, depending on unit.
5. Turn off and remove gas supply from unit.
6. Replace the oven using the Installation Instructions.

NOTE: Perform gas leak test.

Removing Oven Bottom

1. Turn off gas and remove power from unit (at the circuit breaker).
2. Remove oven door, see "Removing Oven Door" procedure.
3. When oven is cool, remove oven racks.
4. Grasp the rear oven bottom latches and slide toward the front of the oven.
5. Lift the rear edge of the oven bottom slightly and slide back until the holes in the front edge clear the pins located in the front frame of the oven.
6. Remove oven bottom and place in safe location.
7. Reverse procedures to reassemble.

Replacing Oven Ignitor Assembly

1. Remove oven bottom, see "Removing Oven Bottom" procedure.
2. Remove screw securing oven burner flame spreader (or baffle) to oven burner (model CWG3600AA* only).
3. Remove screws securing ignitor assembly mounting bracket to oven back panel.
4. Remove screws securing ignitor to burner bracket.
5. Gently pull ignitor wires into oven cavity until the disconnect block is within reach.
6. Disconnect oven ignitor assembly.
7. Reverse procedures to reassemble.

Replacing Oven Burner

1. Remove oven bottom, see "Removing Oven Bottom" procedure.
2. Remove screw securing oven burner flame spreader (or baffle) to oven burner (model CWG3600AA* only).
3. Remove screws securing oven burner to oven chassis and support brackets.
4. Slide oven burner up and forward to remove.
5. Reverse procedures to reassemble.

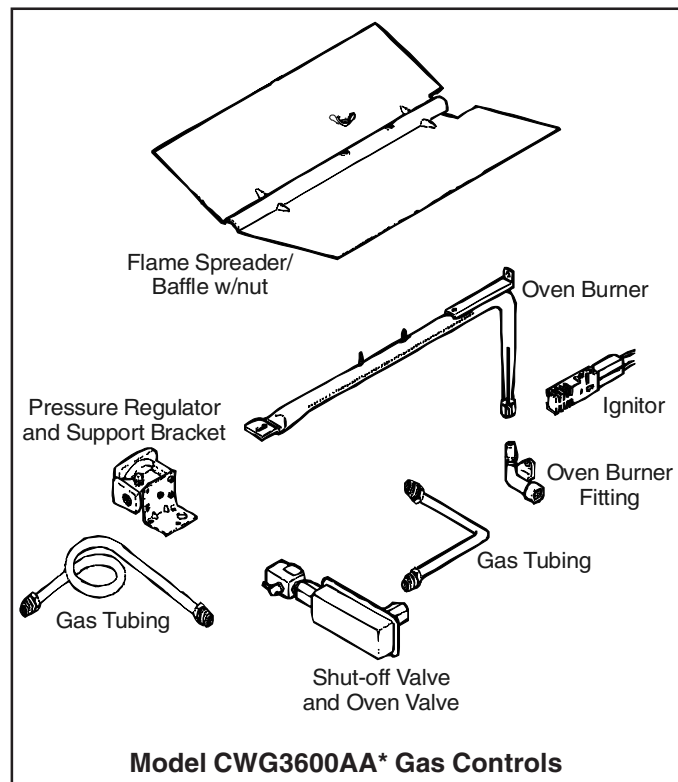
Replacing Pressure Regulator

1. Remove oven door, see "Removing Oven Door" procedure.
2. Remove oven bottom, see "Removing Oven Bottom" procedure.
3. Disconnect gas supply lines from regulator.
4. Remove screws securing regulator to support bracket.
5. Reverse procedures to reassemble.

NOTE: When reconnecting supply line to regulator, use pipe dope compound to seal the connection. Once connected, perform gas leak test.

Replacing Oven Valve / Shut-off Valve (Model CWG3600AA*)

1. Remove oven bottom, see "Removing Oven Bottom" procedure.
2. Remove screw securing oven burner flame spreader (or baffle) to oven burner.
3. Disconnect gas supply lines from valve.
4. Disconnect screws securing valve to support brackets.
5. Slide valve out to remove.
6. If necessary, unscrew the oven valve from the shut-off valve.
7. Reverse procedures to reassemble.



Disassembly Procedures



CAUTION

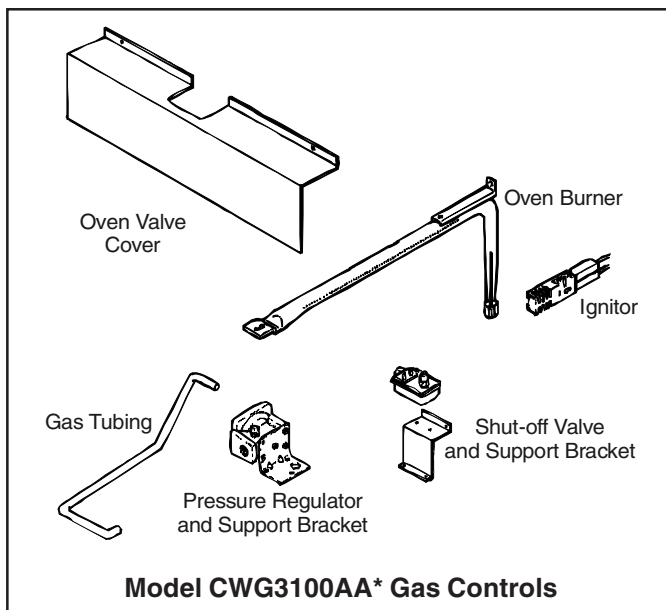
To avoid risk of electrical shock, personal injury or death; disconnect power and gas before servicing, unless testing requires power and/or gas.

Replacing Shut-off Valve (CWG3100AA*)

1. Remove oven bottom, see "Removing Oven Bottom" procedure.
2. Remove screws securing oven valve cover.
3. Disconnect gas supply lines from valve.
4. Disconnect screws securing valve to support brackets.
5. Slide valve out to remove.
6. Reverse procedures to reassemble.

Replacing Burner Fitting (CWG3600AA*)

1. Remove oven burner, see "Replacing Oven Burner" procedure (do not perform step 2).
2. Disconnect gas lines from burner fitting.
3. Remove screws securing burner fitting to support bracket.
4. Slide burner fitting out to remove.
5. Reverse procedures to reassemble.



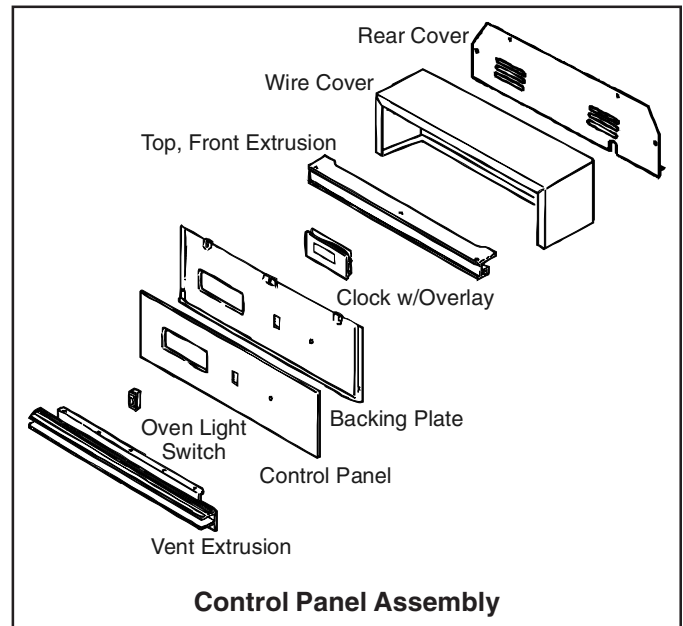
Replacing Rocker (Oven Light) Switch

1. Remove control panel assembly, see "Replacing Control Panel Assembly" procedure.
2. Label and disconnect wire terminals from rocker switch.
3. Squeeze tabs on rocker switch and push outward to remove.
4. Reverse procedures to reassemble.

Replacing Control Panel Assembly

1. Remove power from unit (at the circuit breaker).
2. Remove screws securing rear cover and remove.
3. Remove screws securing wire cover and remove.
4. Remove screws securing control panel assembly.

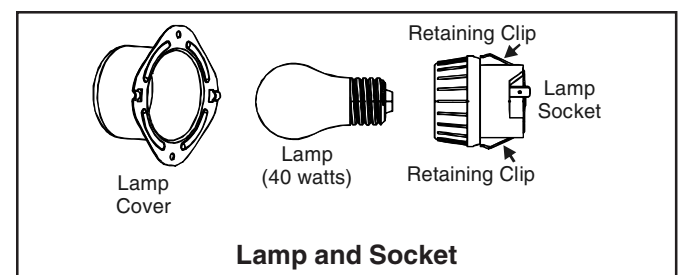
5. Lower and remove control panel assembly and backing plate.
6. Remove screws securing clock (and overlay) to control panel and backing plate.
7. Reverse procedures to reassemble.



Oven Light Assembly

Oven Light Bulb/Oven Light Socket

1. Remove power from unit (at the circuit breaker).
2. Open oven door and remove oven racks.
3. Hold lamp cover in place, and slide retaining wire off cover.



NOTE: Cover will fall if not held in place when removing retaining wire.

4. Unscrew lamp and remove.
5. Gently pry retaining clips inward towards center of socket.
6. Once retaining clips are released, gently pull socket into oven cavity.
7. Label and disconnect wire terminal connections and remove socket.
8. Reverse procedure to reassemble.

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

Disassembly Procedures



CAUTION

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

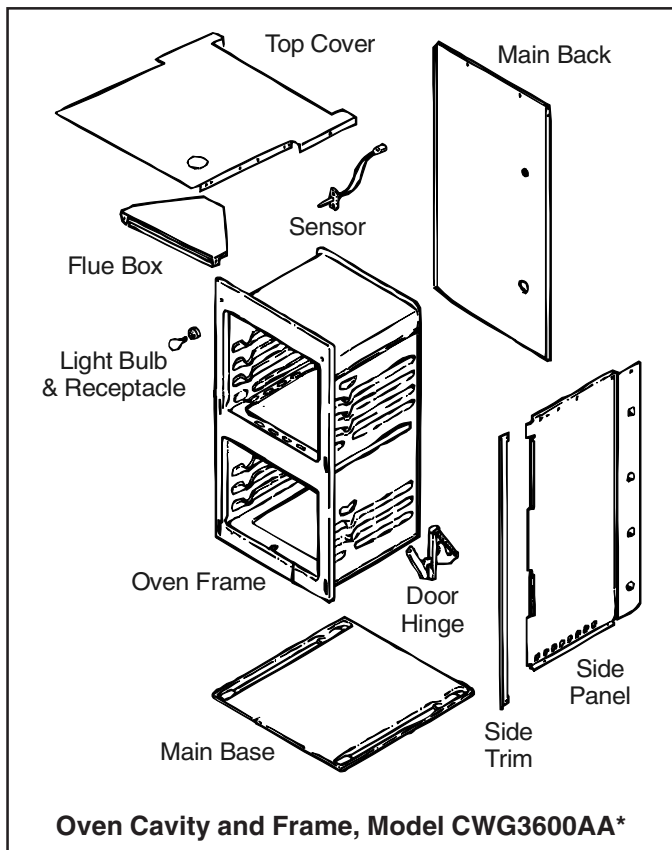
Replacing Oven Sensor

1. Turn off gas and remove power from unit (at the circuit breaker).
2. Remove screws securing sensor to oven cavity back wall.
3. Gently pull the wire toward the front of the oven until the connector is within reach.
4. Disconnect sensor and remove from oven cavity.
5. Reverse procedures to reassemble.

NOTE: When re-installing sensor, fasten connector then feed wires into sensor installation hole until pressure is felt (wires pressing against main back wall). This reduces the risk of damage to the connector when the oven is in use.

Replacing Oven Flue Box Assembly

1. Remove oven from installation position, see "Replacing Oven" procedure.
2. Remove screws securing top and back outer wrapping to unit.
3. Remove screws securing flue box assembly to oven chassis.
4. Slide flue box up and out to remove.
5. Reverse procedures to reassemble.

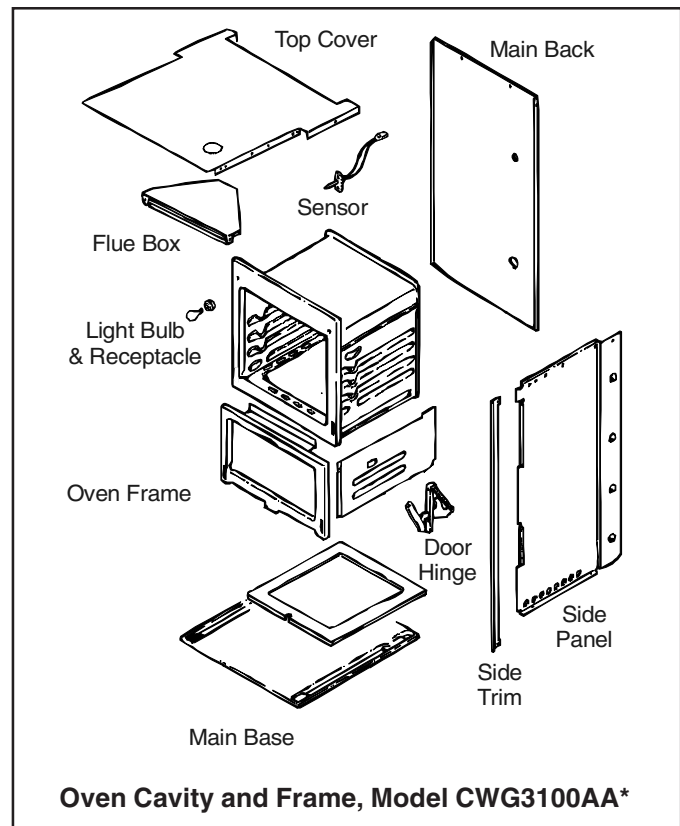


Replacing Top Cover

1. Remove unit from installation position, see "Replacing Oven" procedure.
2. Remove main back, see "Replacing Main Back" procedure.
3. Remove screws securing top cover to chassis.
4. Slide top cover up to remove.
5. Reverse procedures to reassemble.

Replacing Main Back

1. Remove unit from installation position, see "Replacing Oven" procedure.
2. Remove screws securing main back to chassis.
3. Slide main back up and toward the rear to remove.
4. Reverse procedures to reassemble.



Replacing Side Trim / Side Panel

1. Remove unit from installation position, see "Replacing Oven" procedure.
2. Remove screws securing side trim / side panel to chassis.
3. Slide side trim / side panel up and toward the front to remove.
4. Reverse procedures to reassemble.

Disassembly Procedures

CAUTION

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

Removing Oven Door

WARNING

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

1. Turn off gas and remove power from unit (at the circuit breaker).
2. Open oven door approximately 4 inches (door "stop" position).
3. Grasp door on both sides and lift door up evenly until door clears the hinge arms.

WARNING

To avoid risk of personal injury or property damage, do not place fingers between hinge arms and oven frame. Hinge arms are spring-loaded and will slam shut against the unit if accidentally closed, which may cause injury or damage to the unit.

4. Place door in safe location.
5. Reverse procedures to reassemble.

Replacing Oven Door Hinge

WARNING

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

1. Remove oven door, see "Removing Oven Door" procedure.
2. Remove screws securing oven door hinge to oven chassis.
3. Gently pull the oven door hinge forward through the hinge opening located in the front of the frame.
4. Reverse procedures to reassemble.

Upper Oven Door Disassembly

1. Remove oven door, see "Removing Oven Door" procedure.
2. Remove screws securing door lining to door panel.
3. Remove screws securing door glass clips to door panel, allowing for the removal of the door glass panel, if necessary.
4. Remove screws securing door lining to door baffle.
5. Remove screws securing door baffle to window frame.
6. Remove screws securing window to window frame. Place window in save location.
7. Remove screws securing door handle to door panel.
8. Reverse procedures to reassemble.

Lower Oven Door Disassembly

1. For Models CWG3600AA*, see "Upper Oven Door Disassembly" procedure.
2. For Models CWG3100AA*, remove lower oven door, see "Removing Oven Door" procedure.
3. Remove screws securing door lining to door panel.
4. Remove screws securing door glass clips to door panel, allowing for the removal of the door glass panel, if necessary.
5. Remove screws securing window to window frame. Place window in save location.
6. Remove screws securing door handle to door panel.
7. Reverse procedures to reassemble.

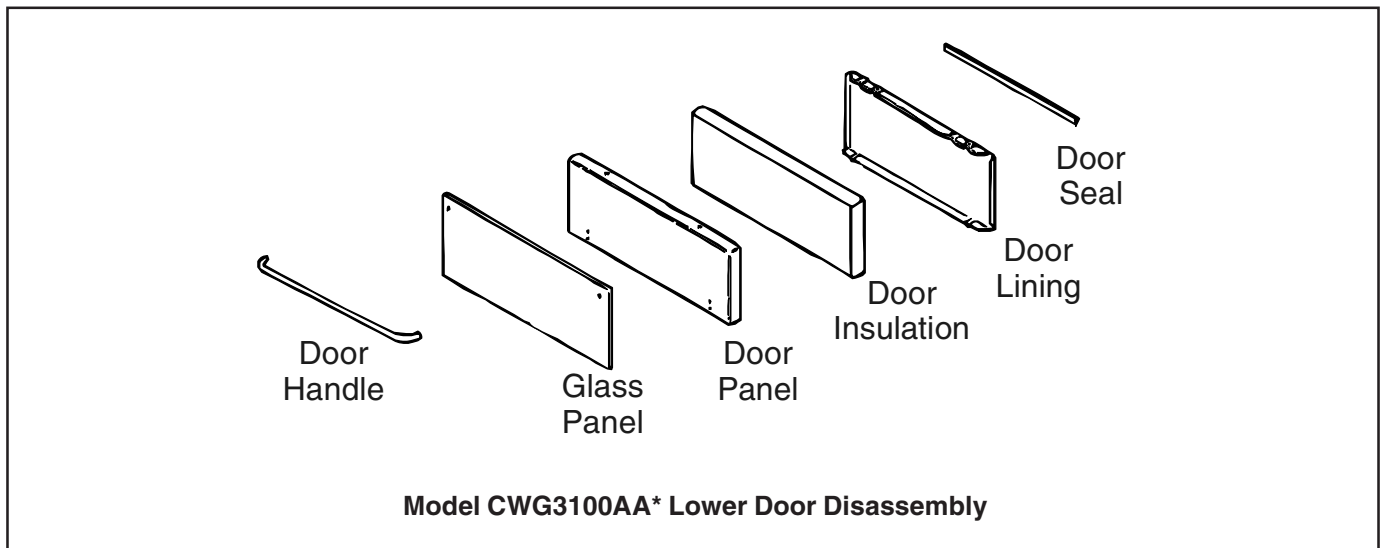
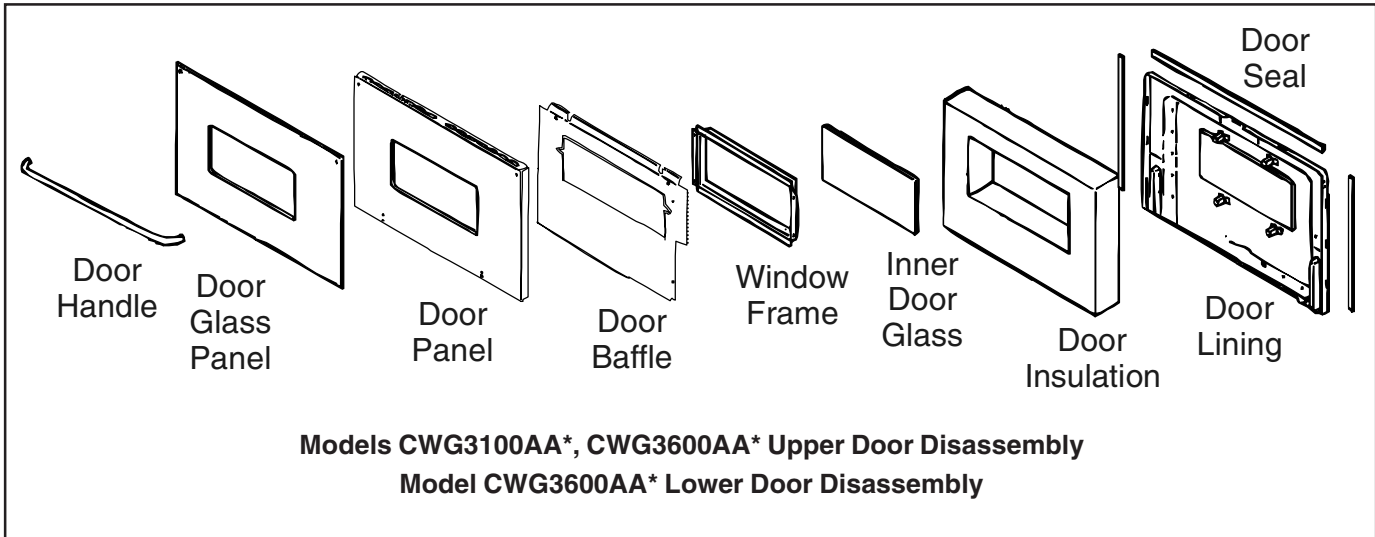
Disassembly Procedures



CAUTION

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

Oven Door Disassembly



Appendix A

Installation Instructions

Installation Drawings

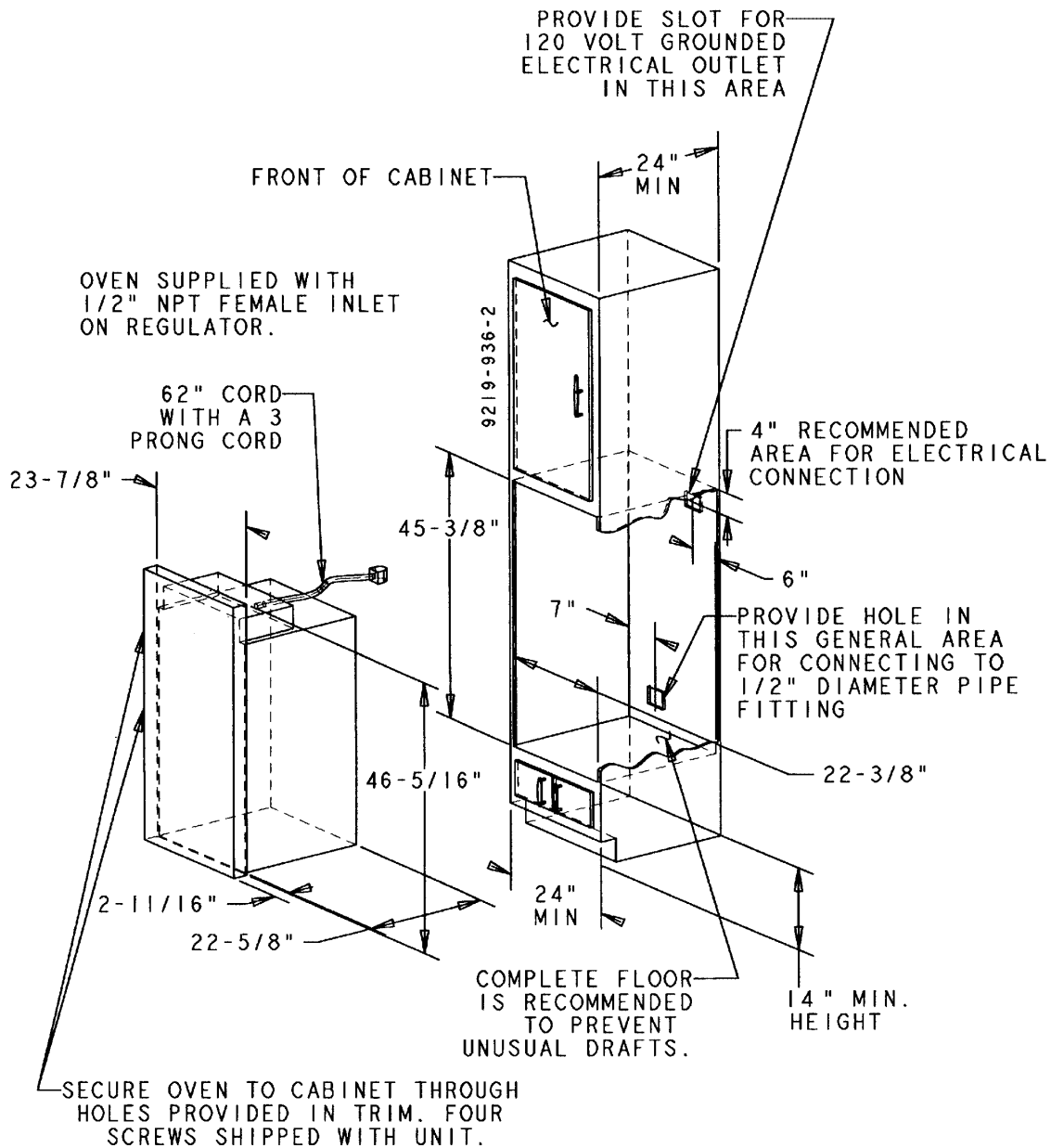


FIGURE 1

24" GAS WALL OVENS

UPPER OVEN			LOWER OVEN OR BROILER			"A" OVEN FRAME SIZE		"B" CUTOUT DIMENSIONS		
WIDTH	HEIGHT	DEPTH	WIDTH	HEIGHT	DEPTH	WIDTH	HEIGHT	WIDTH	HEIGHT "A"	DEPTH
18"	14"	19"	18"	12"	19"	23 7/8"	46 5/16"	22"	45 3/8"	24"
18"	14"	19"	18"	6.25"	19"	23 7/8"	39 1/4"	22"	38"	24"

Installation Instructions (Model CWG3600AA*)

Installation

Check the oven model number plate to see if the oven is approved for installation in mobile homes and/or recreational vehicles. If approved the following items are applicable. NOTE: Oven model number plate is located under broiler bottom.

Mobile Homes

The installation of an oven designed for mobile home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24 HUD, (Part 280) or, when such standard is not applicable, the Standard for Manufactured Home Installations, ANSI A225.1/NFPA 501A, or with local codes.

In Canada the range must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1 and Section Z240.4.1 - Installation Requirements for Gas Burning Appliances in Mobile Homes (CSA Standard CAN/CSA - Z240MH).

Recreational Vehicles

The installation of an oven designed for recreational vehicles must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Vehicles, ANSI A119.2-latest edition.

In Canada the oven must be installed in accordance with CAN/CSA - Z240.6.2 - Electrical Requirements for R.V.'s (CSA Standard CAN/CSA - Z240 RV Series) and Section Z240.4.2 - Installation Requirements for Propane Appliances and Equipment in R.V.'s (CSA Standard CAN/CSA - Z240 RV Series).

Locating The Unit

The installation diagram gives the minimum dimensions of the cabinet cut-out for the oven. The dimensions given are for the oven bottom to be a minimum of 14" inches above the floor. The recess in which the oven is to be installed should have a solid floor and be so constructed as to provide a complete enclosure around the recessed portion of the oven to prevent drafts which may result in inconsistent and unsatisfactory burner and baking performance, it should be perfectly level to provide a solid, level foundation for the oven unit. The openings in the enclosure for gas and electric service should be sealed before the oven is installed.

For **SAFETY CONSIDERATIONS** fasten the oven to the cabinet with the four (4) screws (shipped with the unit) through the holes in the trim behind the oven and broiler doors. The unit should **be leveled** properly before being secured to the cabinet.

Electric Supply

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.

In Canada the oven must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1.

ELECTRICAL SUPPLY CONNECTION:

The oven requires 120 volts, 60 cycle alternating current from an outlet capable of supplying 15 amperes.

User may experience occasional circuit tripping if Ground Fault Circuit Interrupter (GFCI) outlet or breaker is in use.

WARNING

Electrical Grounding Instructions

This appliance is equipped with a (three-prong) grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

WARNING

**DISCONNECT ELECTRICAL SUPPLY
BEFORE SERVICING THE APPLIANCE.**

Installation Instructions

Connecting The Oven

Gas Supply

Installation of this oven must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-latest edition.

In Canada the oven must be installed in accordance with the current CGA Standard CAN/CGA-B149 - Installation Codes for Gas Burning Appliances and Equipment and/or local codes.

In The Commonwealth Of Massachusetts

This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

A "T" handle type manual gas valve must be installed in the gas supply line to this appliance.

A flexible gas connector, when used, must not exceed a length of three (3) feet / 36 inches.

GAS SUPPLY CONNECTION:

A QUALIFIED SERVICEMAN OR GAS APPLIANCE INSTALLER MUST MAKE THE GAS SUPPLY CONNECTION. Leak testing of the appliance shall be conducted by the installer according to the instructions given below in section h.

NATURAL GAS SUPPLY LINE MUST HAVE A NATURAL GAS SERVICE REGULATOR. INLET PRESSURE TO THIS APPLIANCE SHOULD BE REDUCED TO A MAXIMUM OF 14 INCHES WATER COLUMN (0.5 POUNDS PER SQUARE INCH (P.S.I.) LIQUIFIED PETROLEUM (L.P.)/PROPANE GAS SUPPLY LINE MUST HAVE A L.P. GAS PRESSURE REGULATOR. INLET PRESSURES IN EXCESS OF 0.5 P.S.I. CAN DAMAGE THE APPLIANCE PRESSURE REGULATOR AND OTHER GAS COMPONENTS IN THIS APPLIANCE AND CAN RESULT IN A GAS LEAK.

- a. **A GAS CUTOFF VALVE SHOULD BE PUT IN AN ACCESSIBLE LOCATION IN THE SUPPLY LINE AHEAD OF THE UNIT, FOR TURNING ON AND TURNING OFF GAS SUPPLY.** If the unit is to be connected to house piping with flexible or semi-rigid metal connectors for gas appliances, CONNECTOR NUTS MUST NOT BE CONNECTED DIRECTLY TO PIPE THREADS. THE CONNECTOR MUST BE INSTALLED WITH ADAPTORS PROVIDED, WITH THE CONNECTOR.
- b. The house piping and/or oven connector used to connect the oven to the main gas supply must be clean, free of metal shavings, rust, dirt and liquids (oil

or water). Dirt, etc. in the supply lines can work its way into the range manifold and in turn cause failure of the gas valves or controls and clog burners.

CAUTION: DO NOT LIFT OR MOVE THE WALL OVEN BY THE DOOR HANDLES.

- c. Turn off all pilots and main gas valve of other gas appliances.
 - d. Turn off main gas valve at meter.
 - e. Before connecting the unit, apply pipe thread compound approved for LPG to all threads.
 - f. Connect unit to gas supply. Use a backup wrench when pulling on end of regulator.
- CAUTION: MAKE SURE THE CONNECTION DOES NOT SHIFT THE REGULATOR PIPE OUT OF POSITION.**
- g. Turn on main gas valve at meter, and relight pilots at other gas appliances.
 - h. Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line shut-off valve and the range. Include gas fittings and joints in the range if connections were disturbed during installation. Check for leaks! Bubbles appearing around fittings and connections will indicate a leak. If a leak appears, turn off supply line gas shut-off valve, tighten connections, turn on the supply line gas shut off valve, and retest for leaks.

CAUTION: NEVER CHECK FOR LEAKS WITH A FLAME.

WHEN LEAK CHECK IS COMPLETE, WIPE OFF ALL RESIDUE.

- i. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

BEFORE LIGHTING ANY BURNER, SEE THAT ALL PACKING MATERIALS HAVE BEEN REMOVED FROM THE UNITS.

WARNING

Gas leaks may occur in your system and result in a dangerous situation. Gas leaks may not be detected by smell alone. Gas suppliers recommend you purchase and install an UL approved gas detector. Install and use in accordance with the manufacturer's instructions.

Installation Instructions

Unit Adjustments

Wall Oven Adjustment

ELECTRIC IGNITION - BAKE BURNER WITH ELECTRIC GLOW BAR

a. The bake burner is equipped with an electric control system as well as an electric oven burner ignitor (figure 2). This control system requires NO adjustment. To operate, turn thermostat knob to any temperature setting or to broil. Current will flow to the ignitor. It will "glow" similar to a light bulb. (This glow may be reflected into the oven through the openings in the oven bottom). When the ignitor has reached a temperature sufficient to ignite gas, the electrically controlled oven valve will open and flame will appear at the oven burner. There is a time lapse from 30 to 45 seconds after the thermostat is turned ON before flame appears at the oven burner. When the oven has reached the dial setting, the glowing ignitor will go OFF. The burner flame will go "out" in 20 to 30 seconds after the ignitor goes "OFF". To maintain any given oven temperature this cycle will continue as long as the dial is at the given temperature. Figure 3 is an illustration of a typical range.

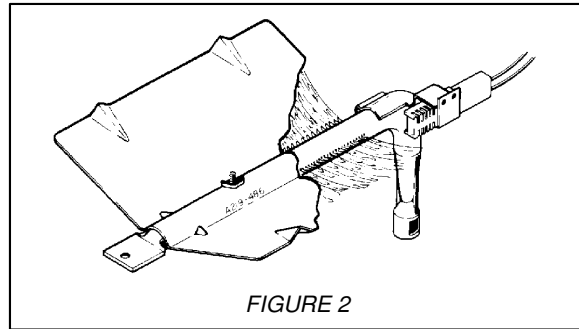


FIGURE 2

- b. In case servicing should become necessary, a manual gas valve to shut off the gas to the oven burner is supplied between the gas regulator and the oven burner valve. It is located at the front of the oven bottom or on right rear of gas regulator. See figure 3.
- c. **The oven CANNOT be used during periods of power outage.** In case of power failure, turn the thermostat to the OFF position.

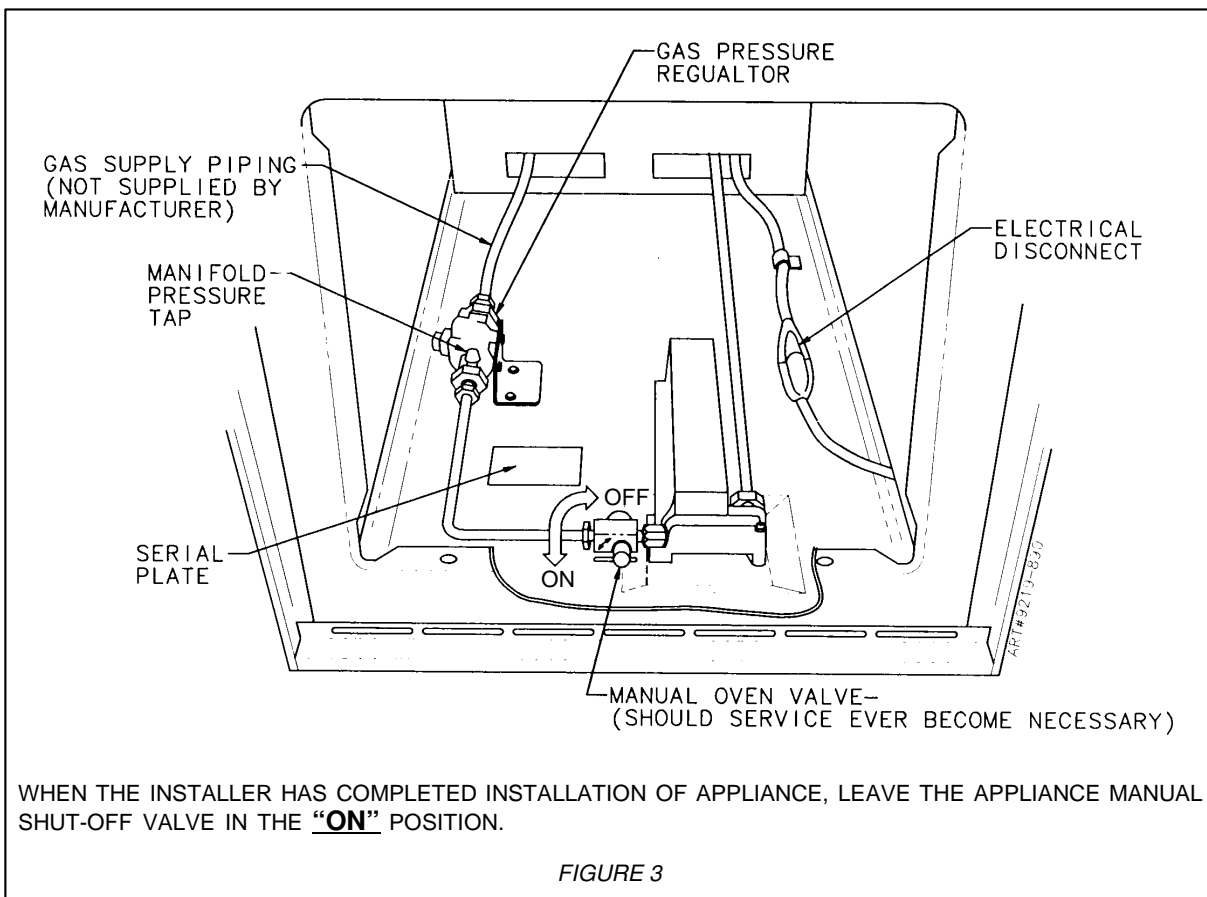


FIGURE 3

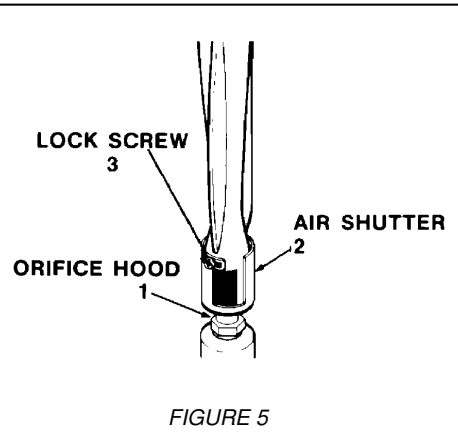
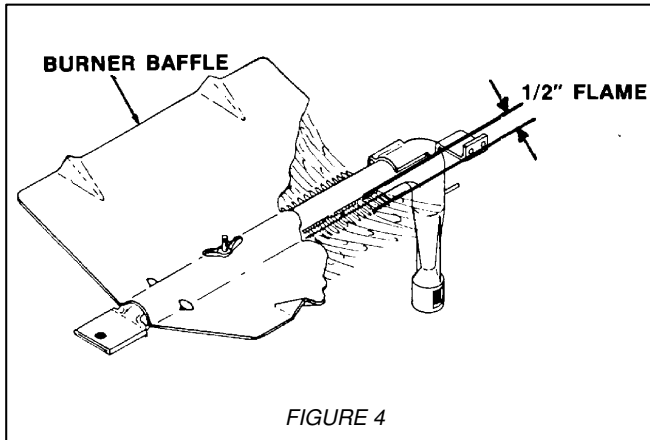
Installation Instructions

AIR SHUTTER - OVEN BURNER

- a. The approximate length of the flame of oven burner is a 1/2 inch distinct blue flame, figure 4.
- b. Oven burner flame can be checked as follows, without burner baffle in place:
 1. Yellow flame on burner - open burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold. (See #2 on figure 5.)
 2. Distinct blue flame but lifting - close burner air shutter to the point where it will not cause the flame to lift or blow off the burner when cold. (See #2 on figure 5.)

High Altitude Notice

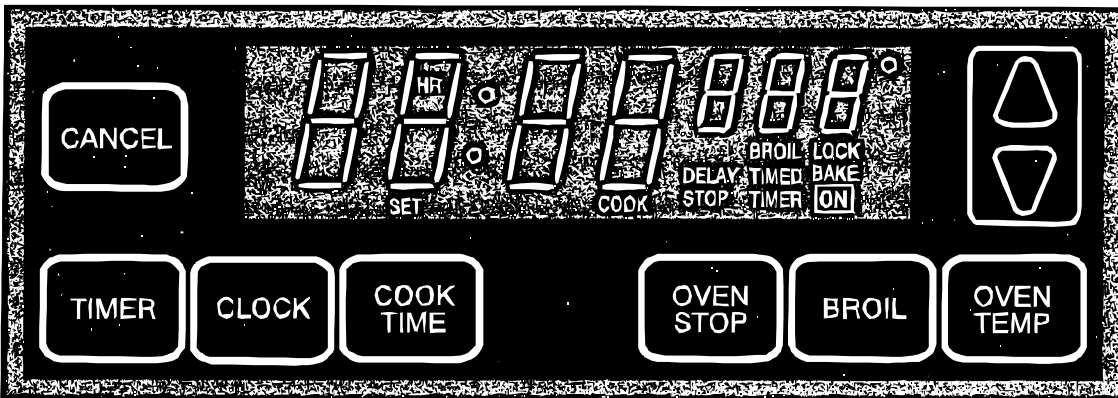
The specified gas burner ratings typically apply to elevations up to 2000 feet. For higher altitudes, the rates may need to be reduced to achieve satisfactory operation. A local certified gas servicer will be able to advise if a reduction is necessary.



Appendix B

Use and Care Information

ELECTRONIC CLOCK AND OVEN CONTROL



The electronic clock and oven control on your Maytag wall oven is used for the time-of-day clock, timer, bake, broil, and programmed operation functions. A beep will sound each time a function pad is pressed.

The display on the control will flash when power is first supplied to the wall oven or if there is a power failure. Once the time-of-day clock has been set the display will stop flashing.

The oven will automatically turn off if it is left on for 12 hours.

NOTE: The electronic control is equipped with a self-diagnostic feature for service use **ONLY**. If a fault code (F plus a number, ex. F1) appears in the display along with a continuous beeping sound, press the CANCEL pad.

Explanation of Function Pads

The following pads are found on your Maytag, electronic clock and oven control:

Cancel Pad

Press this pad to cancel all operations except the time-of-day clock and timer. If you are ever unsure if you've programmed the control correctly, press the CANCEL pad and start over.

▲ and ▼ Pads

Press or press and hold these pads to enter the time or temperature desired. These pads are also used to select Hi or Lo broil.

Timer Pad

The timer can be set from 1 minute to 9 hours, 50 minutes. It will count down by seconds (when set for 1 minute) or minutes (when set for 2 minutes or more time).

Clock Pad

Use this pad to set the time-of-day clock.

You may also press this pad to recall the current time of day. For example, if the timer is counting down in the display, press the CLOCK pad to return the current time to the display. The timer will continue to count down and a signal will sound when the time expires.

Cook Time / Oven Stop Pads

These pads are used to program the oven to start and stop automatically, either immediately or at a later time.

Broil Pad

Use this pad to select broil. Two heat selections are available for broiling - Hi and Lo.

Oven Temp Pad

This pad is used to select the oven temperature. The oven temperature is set by pressing this pad and the ▲ or ▼ pad.

Use and Care Information

SETTING THE CLOCK AND TIMER

Clock

To set the time-of-day clock:

1. Press the **CLOCK** pad once. The words "Set Time" will flash in the display.
2. Set the correct time of day using the **▲** and **▼** pads.
 - To change the time by one minute, press either pad **once**.
 - To change the time in increments of 10 minutes, **press and hold** either pad.

When the power is first supplied to the oven or if there has been a power failure, the display will flash. Follow above instructions to set the clock. The clock time cannot be changed when the oven is set for a cook or timing operation. Cancel the operation to set the clock.

Press the **CLOCK** pad to recall the time of day when another function is displayed.

Timer

To set the timer:

1. Press the **TIMER** pad once. The words "Set Timer" will flash in the display.
2. Set the desired time using the **▲** and **▼** pads.
 - Press either pad **once** to change the time by 1 minute (if the Timer is set for up to 1 hour), 5 minutes (if the Timer is set for over 1 hour), or 10 minutes (if the Timer is set for over 2 hours).
 - **Press and hold** either pad to change the time in 5 minute or 10 minute increments, depending upon the time set in the display.

The **TIMER** can be set from 1 minute (0HR:01) up to 9 hours and 50 minutes (9 HR:50).

The timing operation will start automatically. Colons will flash in the display to indicate a timing operation. One long continuous beep will signal the end of the timing operation and "End" will briefly appear in the display. The time of day will automatically reappear in the display. The **TIMER** pad does not control the oven.

To cancel: Press and hold the **TIMER** pad for 3 seconds. The time of day will reappear after a slight delay.

Use and Care Information

USING YOUR OVEN

Oven Characteristics

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous oven may need to be altered slightly with the new oven. Please expect some differences with the new appliance. It is normal to notice some differences between this appliance and your old one.

Pilotless Ignition

Your Maytag wall oven is equipped with pilotless ignition. Heat from the Glow Bar ignitor lights the oven burner. With this type of ignition system, **the oven will not operate during a power failure or if the wall oven is disconnected from the wall outlet.** No attempt should be made to operate the oven during a power failure.

Oven Vent

The oven vent is located between the control panel and oven door. Do not block this opening. It is important that the flow of hot air from the oven and fresh air to the burner be unrestricted. Do not touch the vent opening or nearby surfaces during oven operation as they may become hot.

Oven Light

The oven light is turned on by pushing the rocker switch marked OVEN LIGHT on the control panel.

Setting The Oven Controls

To set your oven for baking or roasting:

1. When cool, position the racks in the oven according to what you are baking.
2. Press the OVEN TEMP pad. "Bake" and 000° will appear in the display.
3. Press either the ▲ or ▼ pad once and 350° will appear in the display. Press the ▲ or ▼ pad until the desired oven temperature is displayed.

The word ON will light in the display, the oven and cooling fan will turn on. The temperature display will rise in 5° increments while the oven is preheating. A beep will sound to indicate that the oven has preheated. Allow 10 to 15 minutes for preheating.

4. Place the food in the center of the oven, allowing a minimum of one to two inches between the utensil(s) and the oven walls.
5. Check the food for doneness at the minimum time given in the recipe. Cook longer if necessary. Turn the oven off by pressing the CANCEL pad. Remove the food from the oven.

Preheating

Always preheat the oven if called for in the recipe or on the package directions. Preheating is necessary for proper baking results. It is not necessary to preheat for roasting.

Allow the oven to heat until the desired oven temperature is reached (approximately 10 to 15 minutes). A beep will sound when the oven is preheated.

Selecting a temperature higher than the desired temperature will **not** preheat the oven any faster. Preheating at a higher temperature, may have a negative effect on baking results.

Use and Care Information

Programmed Oven Operations

The Programmed Oven Operation feature can be used to turn off the oven at a specific time or delay the start and then turn off the oven.

This feature will not operate unless the clock is functioning and is set to the correct time of day.

IMPORTANT: Highly perishable foods such as dairy products, pork, poultry, seafood, or stuffing are not recommended for delayed cooking. If cooking more than one food, select foods that cook for the same length of time and at the same oven temperature.

Additional Information

If you delay more than 30 seconds between touching a pad and pressing the ▲ or ▼ pad the display will either return to the previous setting or the time of day will reappear and the program will cancel.

To recall the preset stop time or cook time, just press the corresponding pad.

To reset or cancel the program, press the CANCEL pad.

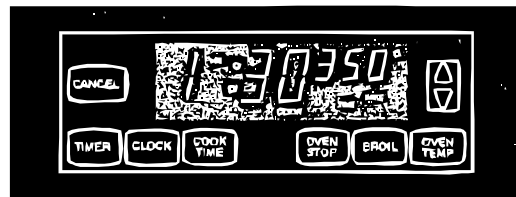
To Bake By Time (with immediate start):

1. Place the food in the oven.
2. Press the COOK TIME pad. The words "Set Cook Time" will flash in the display.
3. Enter the cooking time (how long you wish the food to cook) by pressing the ▲ or ▼ pad. The time will appear in hours and minutes. The maximum time that can be set is 11 hours and 55 minutes.
4. Press the OVEN TEMP pad. The word "Bake" and 000° will light in the display. If this step is not done within 7 seconds after entering the cook time, the control will beep until another pad is pressed.
5. Enter the oven temperature with the ▲ or ▼ pad.
6. The oven will automatically turn on and the words "Timed Bake On" will light in the display. Press the COOK TIME pad to recall the remaining cooking time.
7. **At the end of the preset cooking time, the oven will automatically turn off, and continuous beeps will sound.** Remove the food from the oven and press the CANCEL pad to stop the beeps. The current time of day will reappear in the display.

Example for Immediate Start:

Food is to cook for 1-1/2 hours at 350°F.

1. Press the COOK TIME pad.
2. Press the ▲ pad until 1:30 (1 hour, 30 minutes) appears in the display.
3. Press the OVEN TEMP pad.
4. Press the ▲ pad until 350° appears in the display. The oven will turn on immediately.



Use and Care Information

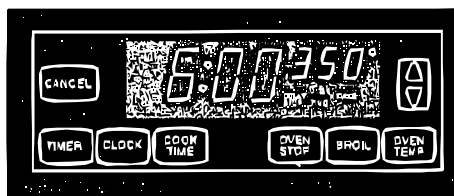
To Bake By Time (with delayed start):

1. Place the food in the oven.
2. Press the COOK TIME pad. The words "Set Cook Time" will flash in the display.
3. Enter the cooking time (how long you wish the food to cook) by pressing the ▲ or ▼ pad. The time will appear in hours and minutes. The maximum time that can be set is 11 hours and 55 minutes.
4. Press the OVEN STOP pad. The words "Set Stop Time" will flash in the display.
5. Enter the time you wish the oven to turn off by pressing the ▲ or ▼ pad. The words "Delay Stop Time" will light in the display.
6. Press the OVEN TEMP pad. The word "Bake" and 000° will light in the display.
7. Enter the oven temperature by pressing the ▲ or ▼ pad. Press the CLOCK pad and the time of day will reappear in the display. "Delay Bake" will light in the display to show that the oven has been set for a delay start cooking operation.
8. When the oven automatically turns on, "Timed Bake" will appear in the display.
9. **At the end of the preset cooking time, the oven will automatically turn off, and continuous beeps will sound.** Remove the food from the oven and press the CANCEL pad to stop the beeps. The current time of day will reappear in the display.

Example for Delay Start:

Food is to cook for 2-1/2 hours at 350°F.
You wish the food to be cooked by 6:00.

1. Press the COOK TIME pad.
2. Press the ▲ pad until 2:30 (2 hours, 30 minutes) appears in the display.
3. Press the OVEN STOP pad.
4. Press the ▲ pad until 6:00 appears in the display.
5. Press the OVEN TEMP pad.
6. Press the ▲ pad until 350° appears in the display. Press the CLOCK pad and the time of day will reappear in the display.



The oven will turn on at 3:30, cook the food for 2-1/2 hours and will automatically turn off at 6:00. Press the CANCEL pad to stop the beeps.

Care and Cleaning

CARE AND CLEANING

Be sure all parts of the oven are cool before cleaning. After cleaning be sure all parts are replaced correctly.

Cleaning Chart

Parts & Cleaning Agents	Directions
Broiler Insert and Pan <ul style="list-style-type: none"> • Detergent and water. • Plastic scouring pad. • Soap-filled scouring pad. • Dishwasher. 	Remove from the appliance after use. Allow to cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap-filled scouring pad to remove stubborn soil. Clean in dishwasher if desired.
Control Panel <ul style="list-style-type: none"> • Detergent and water. • Mild liquid sprays.* 	Use a clean, soft cloth. Clean with mild liquid sprays or detergent and water.
Glass (Oven Door) <ul style="list-style-type: none"> • Detergent and water. • Glass cleaner. 	Wash with glass cleaner or with cloth wrung out in soapy water. Do not oversaturate cloth to avoid inside staining of oven door glass. Do not use abrasive materials such as scouring pads, steel wool, or powdered cleaning agents. They will damage glass. Rinse with clear water and dry. To prevent staining of glass, never use excessive amounts of water which may seep under or behind glass.
Metal Finishes (Trim Parts) <ul style="list-style-type: none"> • Detergent and water. 	Wash with detergent and water. Do not use abrasive or caustic agents. They will damage the finish.
Oven Racks <ul style="list-style-type: none"> • Detergent and water. • Cleansing powder and plastic pads. • Soap-filled scouring pads. 	Clean with soapy water. Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry.
Porcelain Enamel - Interior Oven and door. <ul style="list-style-type: none"> • Detergent and water. • Cleansing powder and plastic pads. • Commercial oven cleaner. 	Clean with detergent and water when parts are cool. All spillovers especially acid spillovers, should be wiped up immediately with a dry cloth. When surface is cool, clean with warm soapy water. Commercial oven cleaners can be used on porcelain oven but follow manufacturer's instructions. Never wipe off a warm or hot enamel surface with a damp cloth. This may cause cracking and chipping. Never use abrasive or caustic cleaning agents on exterior finish of oven. Porcelain enamel may crack or chip with misuse.
Plastic Finishes (Door Handle). <ul style="list-style-type: none"> • Detergent and water. • Mild liquid sprays.* 	Never use abrasive or caustic cleaning agents on plastic finishes.

* Mild liquid sprays such as Fantastik and Formula 409.

Care and Cleaning

Continuous Cleaning Oven (select models)

Note: The oven door liner and oven bottom are porcelain enamel. For cleaning instructions, refer to the cleaning chart on page 18.

What Is The Continuous Cleaning Oven?

The finish of the Continuous Cleaning Oven contains a special catalyst and is identified by its dark gray color, white stipple and rough, porous texture. The rough texture prevents grease spatters from forming beads which run down the walls leaving unsightly streaks. Rather, the rough texture absorbs spatters and allows them to spread, thus exposing a larger area to the hot oven air. The catalyst, when exposed to heat, speeds the oxidation of soil.

Cleaning action automatically begins whenever the oven is turned on for baking or roasting. The oven **MUST** be on for cleaning to take place - no cleaning will occur when the oven is off. The special catalytic finish must be exposed to hot oven air before soil will begin to gradually reduce in size.

Factors Affecting Length Of Cleaning Time

The higher the oven temperature, the faster the cleaning action. The length of cleaning time will depend on these factors: Type of soil, amount or size of soil, oven temperature and length of time oven is in use. Time may vary from a few minutes to several hours. Soil deposited at the end of a cycle may still be visible. This will usually fade with continued oven use until the soil gradually disappears or can be wiped up manually. The oven will appear presentably clean, even though some spatters may be present.

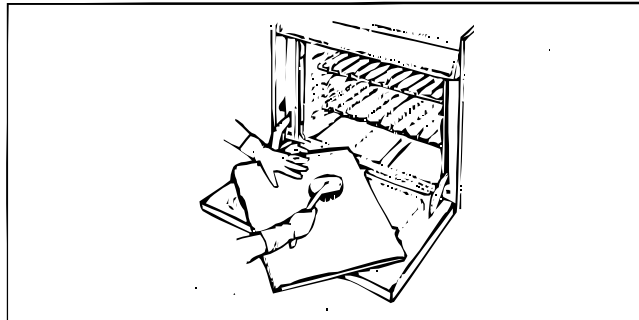
Manually Cleaning Heavy Spillovers

The special finish will clean most spatters during normal oven use unless there is a heavy buildup of soil. Heavy spillovers such as pie or casserole boilovers will not clean effectively without some manual help. The crusty or varnish-like stains that form from these spillovers clog the pores and prevent the special finish from being exposed to the hot oven air. This greatly reduces the cleaning effectiveness of the finish.

These crusty or varnish-like stains must either be removed or broken up before cleaning can effectively take place.

To Manually Clean Heavy Spillovers

Brush off heavy soil with a nylon brush or plastic pad. **Do not use paper towels, cloths or sponges** for the oven walls are porous and particles of these materials will rub off on the walls. Rinse area with clear water only.



Hints

Brittle crusts or stains can be loosened by **gently tapping** stain with a wooden or plastic utensil. Brush away any loose soil that flakes off. Varnish type stains usually need to be softened with a small amount of water or damp cloth. Remaining soil will gradually reduce with continued oven use at normal baking temperatures.

Do not use any type of oven cleaner, powdered cleansers, soap, detergent or paste on any continuous cleaning surface. Also, do not use any abrasive materials, steel wool, sharp instruments or scrapers for they will damage the finish.

Avoid spillovers by using utensils that are large enough to hold food. A cookie sheet or piece of aluminum foil, just a little larger than the pan, can be placed on the rack directly below the rack holding the utensil to catch spills.

Over a period of time, wear marks may appear on the embossed rack supports. This is normal and results from sliding the racks in and out of the oven. Wear marks will not affect the cleaning action of the oven.

Appendix C

Gas Conversion Instructions

Gas Conversion

General

All ovens are equipped with double coaxial (universal) orifices and with a convertible appliance pressure regulator. The unit model number plate states which gas it was adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require adjustment of the orifice hood and air shutter on the burner and adjustment of the appliance pressure regulator converter cap.

Inlet pressure to the appliance pressure regulator should be as follows for both operation and checking of appliance pressure regulator setting:

<u>INLET PRESSURE IN INCHES OF WATER COLUMN</u>	<u>NATURAL GAS</u>	<u>LP GAS</u>
Minimum	5	11
Maximum	14	14

Appliance Pressure Regulator Conversion

The unit appliance pressure regulator must be set to match the type gas supply used. If converting from natural gas to LP gas, the appliance pressure regulator must be converted to regulate LP gas. If converting from LP gas to natural gas, the appliance pressure regulator must be converted to regulate natural gas.

TO CONVERT THE APPLIANCE PRESSURE REGULATOR FROM ONE GAS TO ANOTHER, DO EITHER (1), (2) OR (3) BELOW: YOUR UNIT WILL BE EQUIPPED WITH ONE OF THE THREE APPLIANCE PRESSURE REGULATOR TYPES SHOWN BELOW.

1. Remove the cap, push down and turn counter-clockwise. Turn the cap over and reinstall (figure 6).

NOTE: THE GAS TYPE YOU ARE CONVERTING TO MUST BE VISIBLE ON THE TOP OF THE INSTALLED APPLIANCE PRESSURE REGULATOR CAP.

2. Remove plastic dust cover from cap nut on top of appliance pressure regulator. Remove cap nut from appliance pressure regulator (plastic dust cover comes

off with nut). "IMPORTANT" remove plastic dust cover from cap nut and reinstall on opposite side of cap nut.

Reinstall cap nut to appliance pressure regulator and replace dust cover. "CAUTION" be sure marking for the type of gas to which appliance pressure regulator has just been converted is visible in top of cap nut before replacing plastic dust cover. (See figure 7.)

3. Remove cap and forcibly snap out plastic plunger from bottom of cap. Turn plunger over and forcibly snap back in original location (figure 8).

NOTE: PLUNGER **MUST** SNAP INTO POSITION; THE GAS TYPE YOU ARE CONVERTING TO MUST BE VISIBLE ON LOWER SIDE OF PLUNGER.

Checking Manifold Gas Pressure

BUILT-IN OVENS:

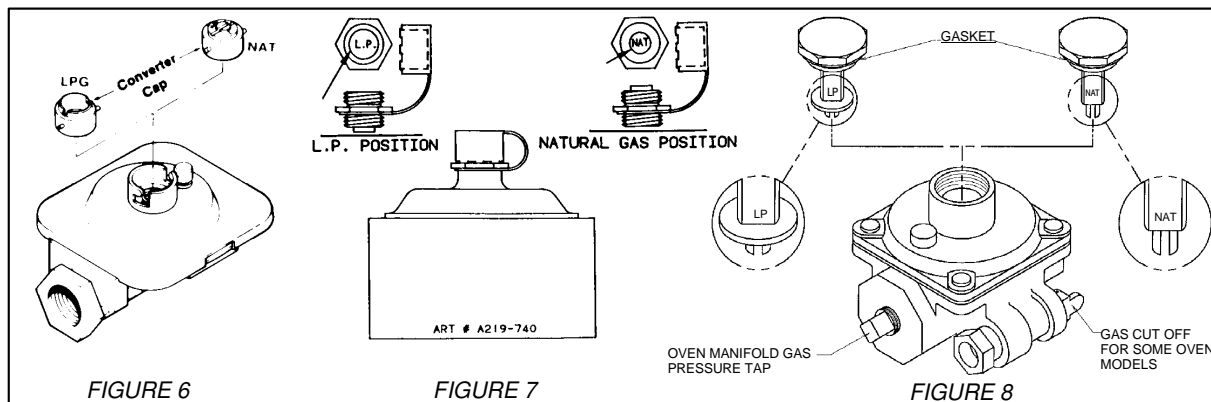
On built-in ovens, remove 1/8 inch pipe plug from front or side of gas pressure regulator, install 1/8" "B" valve, 1/8 inch piece of pipe, connect manometer, make sure main burner is on to obtain accurate pressure check.

Be sure the gas supply (house piping) pressure is at least one inch (1") above specified range manifold pressure. The gas supply pressure should never be over fourteen inches (14") water column.

Checking Pressure Of House Piping System

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 lbs./sq. in. (13.8 in. W.C.).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 lbs./sq. in. (13.8 in. W.C.).



Gas Conversion Instructions

Orifice Conversion

1. FROM NATURAL GAS TO LP/PROPANE GAS:

- a. Change the appliance pressure regulator from natural to LP setting. (See figure 6, 7 or 8).
- b. Screw the burner orifice hoods down tight against the pins. (See figure 9B). Use care to not over tighten. Over tightening can damage the coaxial pin inside the orifice hood.

NOTE: On units using Eaton Oven Safety Valve, screw the valve orifice hood down tight against the valve body. (See figure 9D). It is important that the hood be turned down as far as it can go to insure that complete conversion has occurred.

- c. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

NOTE: Correctly adjusted sealed burners, can have flames that will lift or blow without a pot over the burner. These should be adjusted with a pot in place.

2. FROM LP/PROPANE GAS TO NATURAL GAS:

- a. Change the appliance pressure regulator from LP to natural setting. (See figure 6, 7 or 8).
- b. Screw the burner orifice hoods away from the pins. (See figure 9A). Approximately 1 1/2 to 2 turns.

NOTE: On units using Eaton Oven Safety Valve, screw the burner orifice hoods away from pin (see figure 9C). Approximately 1 1/2 to 2 turns.

- c. Adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold.

NOTE: Correctly adjusted sealed burners, the flame will lift or blow without a pot over the burner. These should be adjusted with a pot in place.

SERVICE - PARTS INFORMATION

WHEN YOUR RANGE REQUIRES SERVICE OR REPLACEMENT PARTS, CONTACT YOUR DEALER OR AUTHORIZED SERVICE AGENCY. PLEASE GIVE THE COMPLETE MODEL AND SERIAL NUMBERS OF THE RANGE WHICH IS LOCATED ON THE RANGE MODEL NUMBER PLATE.

