



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.

Freestanding Double Oven Gas Range

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:

MGR6775ADB/Q/S/W
MGR6875ADB/Q/S/W



16023415
August 2004
©2004 Maytag Services

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

<u>Web Site</u>	<u>Telephone Number</u>
WWW.MAYTAG.COM	1-800-688-9900
CAIR Center in Canada	1-800-688-2002

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.

Table of Contents

Important Information	2	Disassembly Procedures	
Safety Information		Moving and/or Replacing Range	24
Safety Practices for Servicer	4	Leveling Legs	24
Servicing	4	Anti-Tip Bracket	24
Receiving Oven	5	Top Burner	24
Using the Oven	5	Side Panel	24
Baking, Broiling, and Roasting	6	Maintop Removal	24
Connecting Range to Gas	6	Top Surface Valve and Spark Switch	24
Electrical Requirements	6	Shut-Off Valve	24
Extension Cord	6	Top Burner Lower Assembly	24
Product Safety Devices	6	Manifold and Top Burner	24
General Information		Oven Sensor	25
Cooking Nomenclature	7	Electronic Clock	25
Specifications	8	Oven Light Replacement	25
Placement of the Oven	8	Oven Door(s)	
Location of Model Number	8	Door Removal	25
Model Identification	8	Door Replacement	25
Service	8	Gasket and Door Disassembly	26
Parts and Accessories	8	Lower Latch Assembly	27
Extended Service Plan	8	Upper Latch Assembly	27
Grounding	9	Oven Door Hinge	28
Range Description	10	Regulator	28
Troubleshooting Procedures		Gas Valve	28
Control System Troubleshooting	11	Door Plunger	28
Component Troubleshooting	14	Spark Module	28
Component Testing Procedures	17	Convection Assembly	28
Quick Test Mode	22	Oven Racks	29
		Rack Positions	29
		Oven Cavity Components (Gas)	29
		Appendix A	
		Installation Instructions	A-2
		Appendix B	
		Use and Care Model MGR6775AD*	B-2
		Use and Care Model MGR6875AD*	B-12
		Care and Cleaning	B-23
		Appendix C	
		LP Conversion	C-2

Important Safety Information

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 or 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.

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.

WARNING

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 the OFF position.
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 persist call the local fire department.

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

To avoid risk of electrical shock, serious personal injury or death: Verify the 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 it.
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.

Important Safety Information

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.**
- 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. Buildup 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 and 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 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.

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, in accordance with the Installation Instructions. Adjustments and service should be performed only by 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 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 range before operating it, 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 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 oven. Flammable material could ignite if brought in contact with flame or hot oven surfaces which may cause severe burns.

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.

Important Safety Information

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.
- Meat that is close to the flame may ignite when broiling. 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, 15 amp, individual circuit which is properly grounded, polarized and protected by a circuit breaker or fuse.

Extension Cord

Due to possible pinching during installation, extension cords should not be used on products.

Extension cords will adversely affect the performance of spark system.

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 or set 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 type valve
Electric type valve

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.

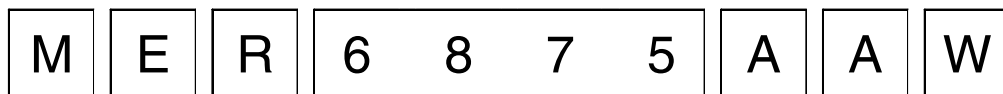
General Information

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

General Information

Specifications

Refer to individual Technical Sheet for specification information.

Placement of the Oven

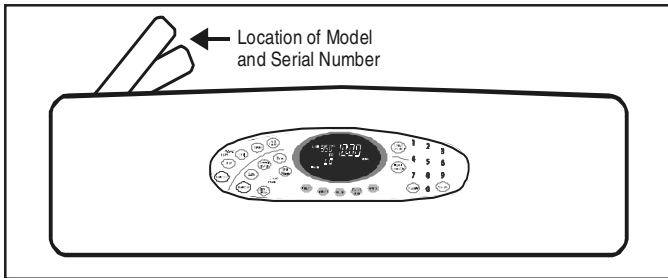
This freestanding range must be placed in the kitchen or comparable room. All safety guidelines must be followed (see Chapter 2) and free air flow around the range is essential.

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 freestanding range. The number can be found on a metal tag located on the back of the control panel. Reach behind the top left corner of the control panel and rotate the tags up 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
- For product in Canada call 1-866-587-2002 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
- For product in Canada call 1-866-587-2002 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
- For product in Canada call 1-866-587-2002 or visit the Web Sites at www.maytag.com

Extended Service Plan

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

- 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.

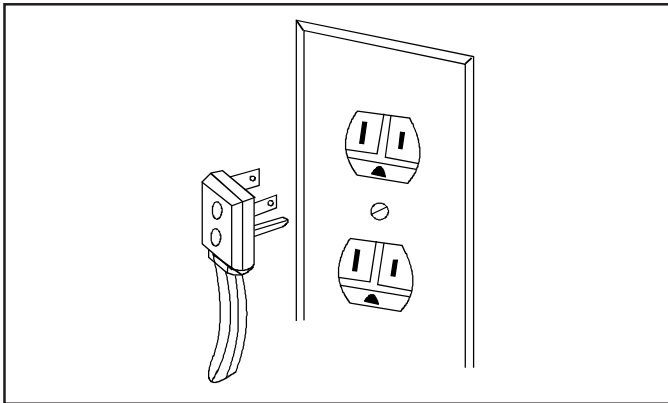
General Information

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.

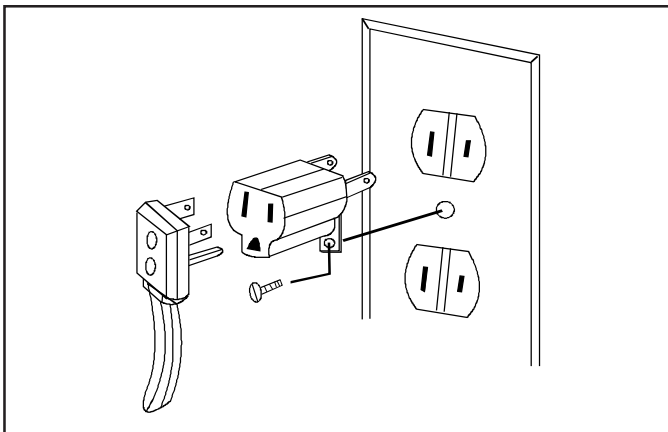


It is the consumers responsibility to replace standard two-prong wall receptacles with properly grounded three-prong wall receptacles.

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).

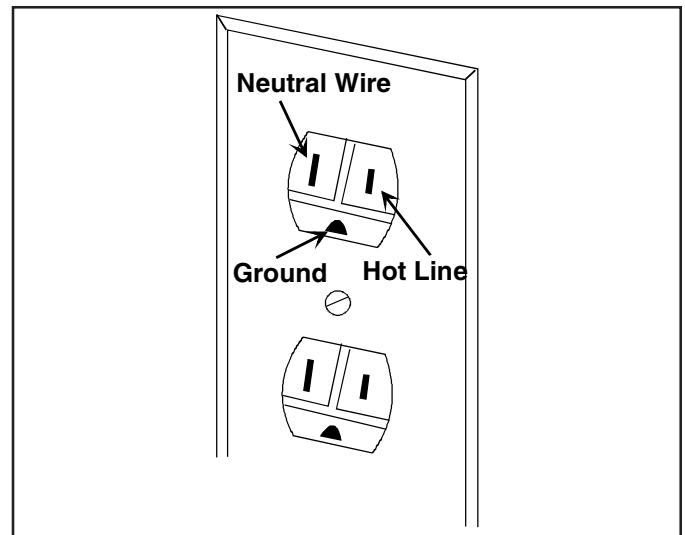
Larger slot on adapter must be aligned with larger slot in the wall receptacle to provide proper polarity.



WARNING

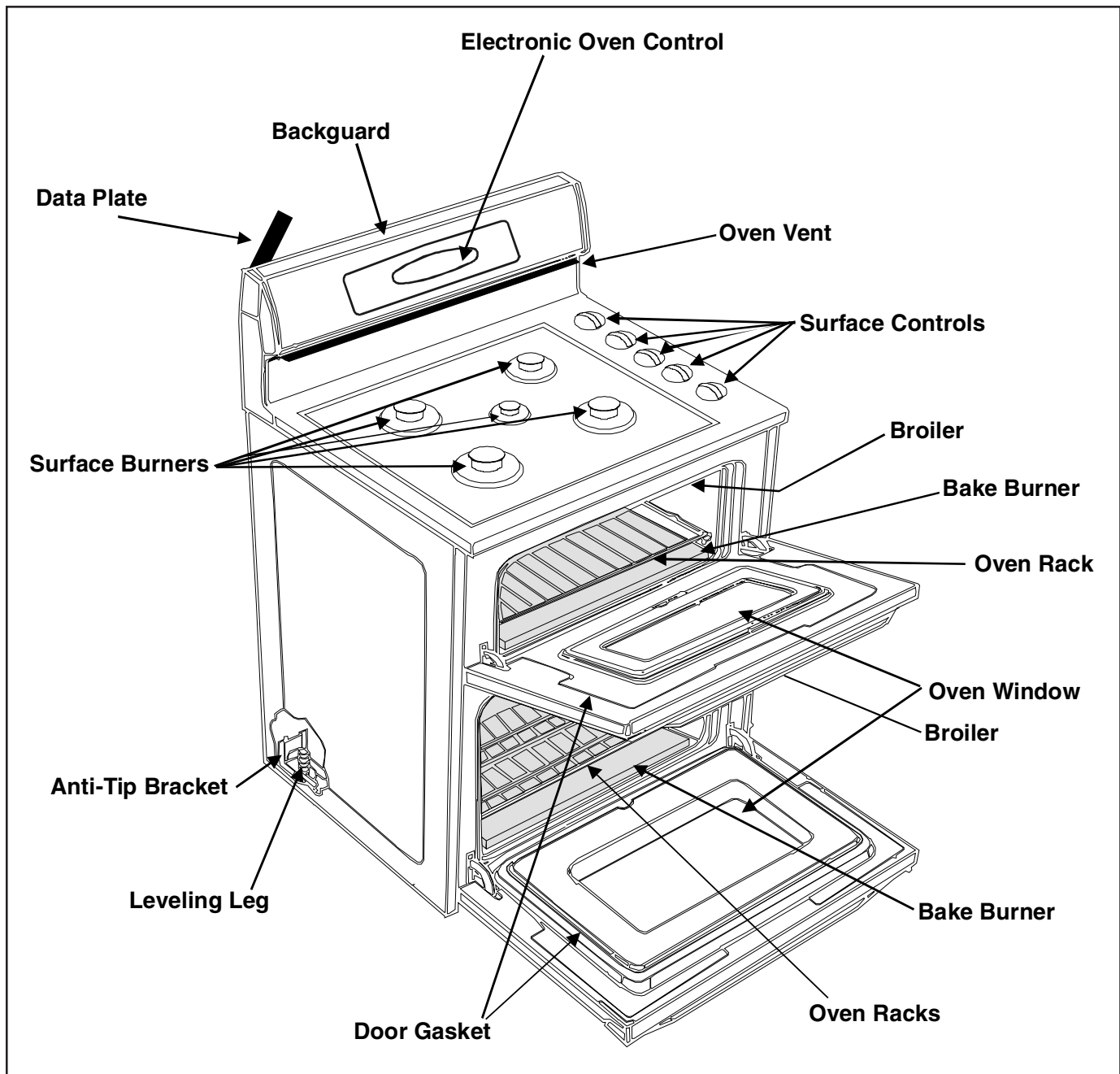
Attaching adapter ground terminal to wall receptacle cover screw does not ground appliance unless the cover screw is metal and not insulated, and wall receptacle is grounded through the house wiring. Consumer should have circuit checked by a qualified electrician to verify receptacle is properly grounded.

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



Troubleshooting Procedures



WARNING

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



CAUTION

- Verify proper grounding before checking for trouble.
- Be careful of the high voltage circuit.
- Discharge the high voltage capacitor.
- When checking the continuity of the switches or of the high voltage transformer, disconnect one lead wire from these parts and then check continuity with the AC plug removed. To do otherwise may result in a false reading or damage to your meter.
- Do not touch any part of the circuit on the printed circuit board, since static electric discharge may damage the control panel. Always touch yourself to ground while working on this panel to discharge any static charge built up on your body.

Control Systems Troubleshooting

Description of Error Codes

The Diagnostic Code Display Mode allows viewing of the error diagnostic codes.

Each error code consists of four digits. The following table describes the function of each digit.

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

Diagnostic Code Display Mode may be activated by **pressing and holding** the *AUTOSET* pad for 3 seconds at power-up. **Diagnostic Code Display Mode may be entered only when applying power to the control.**

Troubleshooting Procedures



WARNING

To avoid risk of electrical shock, personal injury or death; disconnect power and gas to oven 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
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 the time digits	Completely disables oven ⁴
1c8c	CRC invalid	Nothing	Cancels active cook function
1d11	Sensor resistance > 2237 Ω	BAKE flashes ³	Disables all cook function for cavity
1d12	Sensor resistance > 2237 Ω	BAKE flashes ³	Disables all cook function for cavity
1d21	Sensor resistance > 2787 Ω	BAKE flashes ³	Disables all cook function for cavity
1d22	Sensor resistance > 2787 Ω	BAKE flashes ³	Disables all cook function for cavity
3d11	Sensor resistance > Infinite Ω	BAKE flashes ³	Disables all cook function for cavity
3d12	Sensor resistance > Infinite Ω	BAKE flashes ³	Disables all cook function for cavity
3d21	Sensor resistance > 0 Ω	BAKE flashes ³	Disables all cook function for cavity
3d22	Sensor resistance > 0 Ω	BAKE flashes ³	Disables all cook function 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 function 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

Troubleshooting Procedures



WARNING

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

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.
 - Latch fault detection is in two stages. The first stage is to allow the control to recover without moving the latch. After this:
 - 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 revolution). 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.

Troubleshooting Procedures



WARNING

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

Component Troubleshooting

Problem	Possible Cause	Correction
Burners will not ignite; no spark at top burner.	Poor ground on burner cap..... Weak or failed spark module..... Low gas pressure	<ul style="list-style-type: none"> • Clean burner cap. • Replace spark module. • Verify pressure 4" WCP for natural, 10" WCP for LP.
Burner will not ignite. No spark to burner ignitors when burner knob is rotated to "LITE" position.	No 120 VAC to range	<ul style="list-style-type: none"> • Verify voltage at wall outlet.
	Micro switch contacts not closing	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • Check wiring against appropriate wiring diagram. Verify all terminals and connections are correct and tight.
	Inoperative spark module	<ul style="list-style-type: none"> • Check module according to testing procedures information.
	Electrode dirty. Burner cap dirty	<ul style="list-style-type: none"> • Clean electrode or burner cap.
	Cracked or broken electrode, electrode wire or electrode socket.....	<ul style="list-style-type: none"> • Replace electrode.
No spark or only random spark at one ignitor.	Check for cracked ignitor or pinched ignitor wire	<ul style="list-style-type: none"> • Replace ignitor lead or electrode.
	Poor continuity to burner cap.....	<ul style="list-style-type: none"> • Clean burner cap and lead.
	Bad ground connection or lack of continuity to ground or ignitor	<ul style="list-style-type: none"> • Tighten ground connection and correct any breaks in ground path from ignitor path to unit ground path.
	Cracked or broken ignitor extension lead....	<ul style="list-style-type: none"> • Replace ignitor lead.
Unit continues to spark after knob is turned to OFF position.	Shorted valve switch/harness.....	<ul style="list-style-type: none"> • Replace switch/harness. If shorting is caused by excessive spillovers, customer education is advised.
	Switch has slipped off the valve	<ul style="list-style-type: none"> • 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.....	<ul style="list-style-type: none"> • Check for 120 VAC at control. If no voltage check power source.
	No voltage from control	<ul style="list-style-type: none"> • Check 120 VAC to ignitor, if no voltage, replace control.
	Loose wire connection or broken wire	<ul style="list-style-type: none"> • 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 oven before servicing, unless testing requires power and/or gas.

Problem	Possible Cause	Correction
No gas flows to burner. Ignitor glows red.	Failed ignitor..... Gas pressure too high..... Failed gas valve..... Loose wire connection or broken wire.....	<ul style="list-style-type: none"> • Check ignitor current draw, 3.2 – 3.6 Amps. Replace ignitor, if it fails test. • Check for correct gas pressure. Natural gas pressure should be 4" WCP and LP gas pressure should be 10" WCP. • Check gas valve for continuity. • 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..... Dirt or grease in orifice or burner..... Insufficient gas pressure..... Power outage.....	<ul style="list-style-type: none"> • Reposition ignitor closer to bake/broil burner. • Clean orifice or burner. • Check for correct gas pressure. Natural gas pressure should be 5" WCP and LP gas pressure should be 10" WCP. • 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..... Control Error.....	<ul style="list-style-type: none"> • Verify power is present at unit. Verify that the circuit breaker is not tripped. • Replace household fuse, but do not fuse capacity. • See "Control Systems Troubleshooting."
Fan motor does not operate.	No power to fan motor..... Failed fan motor or winding/frozen shaft.....	<ul style="list-style-type: none"> • 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. • Check motor winding for continuity. Check for a frozen motor shaft. Check for broken wiring between motor and neutral terminal block.

Troubleshooting Procedures



WARNING

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

Problem	Possible Cause	Correction
Oven light does not operate.	Failed oven lamp Failed wiring..... Failed light socket..... Failed light plunger/switch	<ul style="list-style-type: none"> • Check lamp and replace is necessary. • Check for broken, loose or dirty connections. • Check light socket for continuity. • Check plunger/switch for continuity. Check wiring diagram for application.
Self-clean cycle not working	Programming error	<ul style="list-style-type: none"> • Shut off power to oven for five minutes by switching off circuit breaker. Reset circuit breaker and try oven again.
Oven door will not unlock	Oven is self-cleaning Oven is still hot	<ul style="list-style-type: none"> • Allow cycle to complete. • Door 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.
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. • Ventilate area well and perform self-clean cycle.
Failure Codes	Electronically Controlled	<ul style="list-style-type: none"> • See Testing Procedures for diagnostic checks.
Part or all of the appliance does not work	Power Outage..... Improperly set oven controls Oven door locked Delayed cooking/cleaning.....	<ul style="list-style-type: none"> • Check power supply/circuit breaker • Verify oven controls are properly set • Verify oven door is unlocked after a self-clean cycle • Verify oven is not set for delayed cooking or cleaning program


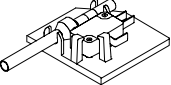
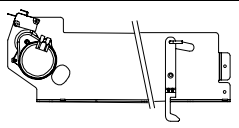
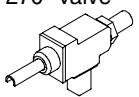



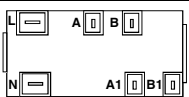

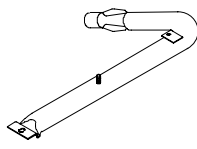
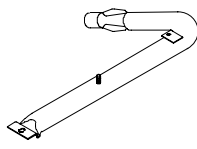
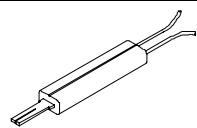
Testing Procedures



WARNING

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

Component Testing

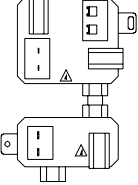

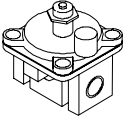
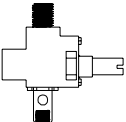
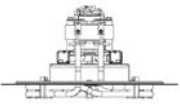
Illustration	Component	Test Procedure	Results
	Oven light housing	Disconnect connector and test resistance of terminals..... Measure voltage at oven light:	Verify bulb is properly installed. Indicates continuity with bulb installed. 120 VAC, refer to wiring diagram for terminal identification. If no voltage is present at light, check wiring/switches.
	Door plunger switch	Remove switch from unit and measure the following points: C NO	Plunger in continuity, Plunger out infinite.
	Autolatch assembly with switch	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 left side panel.
5 K btu 9.2 K btu 16 K btu 12 K btu (Model MGR6875AD*)	270° valve 	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.
5 K btu 9.2 K btu 16 K btu 12 K btu (Model MGR6875AD*)	Top surface burner 	Verify gas is supplied..... Verify burner 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 See wiring diagram
	Temperature sensor	Measure resistances.....	Approximately 1100 Ω at room temperature 75°F.
	Bake burner	Verify gas is supplied. Orifice adjusted for Natural or LP	Set for Natural Gas from the factory Adjust as necessary.
	Broil burner	Verify gas is supplied. Orifice adjusted for Natural or LP	Set for Natural Gas from the factory Adjust as necessary.
	Ignitor	Test for voltage at terminals..... Test for the amount of amperage in the circuit	120 VAC 3.2 – 3.6 Amps If not replace.

Testing Procedures



WARNING

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

Illustration	Component	Test Procedure	Results
	Triple thermal valve	Disconnect wiring to valve. Measure resistance on upper and lower bake circuit..... Measure resistance on broil circuit	Continuity, If not replace. Continuity, If not replace. <div style="border: 1px solid black; padding: 5px; margin-top: 10px;">  WARNING Do not attempt to open valve with 120 VAC. </div>
	Pressure regulator	Verify gas pressure (W.C.P.). If on LP service verify proper gas supply conversion.	5" Natural 10" LP/propane
	Shut off valve	Check to verify gas supply is turned on. Located on surface valve manifold near maintop upsweep.	Gas ON slot at 9 o'clock position Gas OFF... slot at 12 o'clock position
 Model MGR6875AD*	Convection Assembly Convection Element Convection Motor	Measure voltage..... Remove wires, check resistance Check motor windings to ground	120 VAC. Approximately 28 to 33 Ω. No continuity. Approx. 900 RPM.
	Power cord 3-wire	Verify resistance of wires to terminals.	Continuity

Testing Procedures



WARNING

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

H2 Control Testing (Model MGR6875AA*)

H2 Controlled Model MGR6875AD*	Oven temperature adjustment (Upper Oven)	Press Upper Bake pad. Enter 550 on the digit-pad. Immediately press and hold Upper Bake pad for 3 seconds. Adjust oven from -35° to +35° (-37.2° to + 1.6° C) in 5° F (2.7° C) increments by pressing Autoset pad. To avoid over adjusting the oven, move temperature 5° F (2.7° C) each time. Wait 4 seconds for the data entry timer to expire to accept the change. Temperature adjustment is retained even through a power failure.	While increasing or decreasing oven temperature, this does not affect self-cleaning temperature.
H2 Controlled Model MGR6875AD*	Oven temperature adjustment (Lower Oven)	Press Lower Bake pad. Enter 550 on the digit-pad. Immediately press and hold Lower Bake pad for 3 seconds. Adjust oven from -35° to +35° (-37.2° to + 1.6° C) in 5° F (2.7° C) increments by pressing Autoset pad. To avoid over adjusting the oven, move temperature 5° F (2.7° C) each time. Wait 4 seconds for the data entry timer to expire to accept the change. Temperature adjustment is retained even through a power failure.	While increasing or decreasing oven temperature, this does not affect self-cleaning temperature.
H2 Controlled Model MGR6875AD*	Temperature display	Press and hold Upper Cancel and Upper Bake pads for 3 seconds.	This mode enables the user to indicate °F or °C on the display.
H2 Controlled Model MGR6875AD*	Clock Display	Press and hold Upper Cancel and Clock pads for 3 seconds.	Allows clock to be toggled On or OFF.
H2 Controlled Model MGR6875AD*	24 Hour Clock	Press and hold Upper Cancel and Favorite pads for 3 seconds.	Allows the time on the clock to be toggled from 12 hour or 24 hour display.
H2 Controlled Model MGR6875AD*	Factory Default	Press and hold Upper Cancel and Upper Keep Warm pads for 3 seconds.	Allows the clock to be reset to factory settings.
H2 Controlled Model MGR6875AD*	Twelve hour off	Control will automatically cancel any cooking operation and remove all relay drives 12 hours after the last pad touch.	See Sabbath mode to disable.
H2 Controlled Model MGR6875AD*	Sabbath Mode	Hold Clock pad for 3 to 5 seconds to activate Sabbath mode. Hold Clock pad for 3 to 5 seconds to disable Sabbath mode.	“SAbbAth” will display for 5 seconds, then change to “SAb” (displayed in Temp area). 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.
H2 Controlled Model MGR6875AD*	Beeper Volume	Hold Upper Cancel and Delay pads for 3 seconds to adjust beeper loudness.	Volume settings are Low, Medium and High.
H2 Controlled Model MGR6875AD*	Child lock out	Press and hold Upper Cancel and Cook & Hold pads for 3 seconds. “OFF” will display where the temperature normally appears. “LOCK” will display flashing while door is locking. To reactivate the control, press and hold Cancel and Cook & Hold for 3 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.
H2 Controlled Model MGR6875AD*	Diagnostic Code Display	Press and hold Upper Cancel and Autoset pads for 3 seconds. See “Quick Test Mode.” Cycle through the codes using the number pads 1 through 5.	The last 5 diagnostic codes will be stored in the non-volatile memory. See “ Description of Error Codes ” for explanation.

Testing Procedures



WARNING

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

H3 Control Testing (Model MGR6775AA*)

H3 Controlled Model MGR6775AD*	Oven temperature adjustment (Upper Oven)	Press Upper Bake pad. Enter 550 on the digit-pad. Immediately press and hold Upper Bake pad for 3 seconds. Adjust oven from -35° to +35° (-37.2° to +1.6° C) in 5° F (2.7° C) increments by pressing More+ or Less- pads. To avoid over adjusting the oven, move temperature 5° F (2.7° C) each time. Wait 4 seconds for the data entry timer to expire to accept the change. Temperature adjustment is retained even through a power failure.	While increasing or decreasing oven temperature, this does not affect self-cleaning temperature.
H3 Controlled Model MGR6775AD*	Oven temperature adjustment (Lower Oven)	Press Lower Bake pad. Enter 550 on the digit-pad. Immediately press and hold Lower Bake pad for 3 seconds. Adjust oven from -35° to +35° (-37.2° to +1.6° C) in 5° F (2.7° C) increments by pressing More+ or Less- pads. To avoid over adjusting the oven, move temperature 5° F (2.7° C) each time. Wait 4 seconds for the data entry timer to expire to accept the change. Temperature adjustment is retained even through a power failure.	While increasing or decreasing oven temperature, this does not affect self-cleaning temperature.
H3 Controlled Model MGR6775AD*	Temperature display	Press and hold Upper Cancel and Upper Bake pads for 3 seconds.	This mode enables the user to indicate °F or °C on the display.
H3 Controlled Model MGR6775AD*	Factory Default	Press and hold Upper Cancel and Warm pads for 3 seconds.	Allows the clock to be reset to factory settings.
H3 Controlled Model MGR6775AD*	Clock Display	Press and hold Upper Cancel and Clock pads for 3 seconds.	Allows clock to be toggled On or OFF.
H3 Controlled Model MGR6775AD*	24 Hour Clock	Press and hold Upper Cancel and Delay pads for 3 seconds.	Allows the time on the clock to be toggled from 12 hour or 24 hour display.
H3 Controlled Model MGR6775AD*	Demo	Press and hold Upper Cancel and Less - pads for 3 seconds.	Enters a demonstrative sales mode.
H3 Controlled Model MGR6775AD*	Twelve hour off	Control will automatically cancel any cooking operation and remove all relay drives 12 hours after the last pad touch.	See Sabbath mode to disable.
H3 Controlled Model MGR6775AD*	Sabbath Mode	Hold Clock pad for 5 seconds to activate Sabbath mode. Hold Clock pad for 5 seconds to disable Sabbath mode. Oven must be in BAKE mode before enabling SABBATH.	"SAB" displays and flashes for 5 seconds. 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.
H3 Controlled Model MGR6775AD*	Beeper Volume	Hold Upper Cancel and More+ pads for 3 seconds to adjust beeper loudness level.	Volume settings are Low, Medium and High.
H3 Controlled Model MGR6775AD*	Child lock out	Press and hold Upper Cancel and Cook & Hold pads for 3 seconds. "OFF" will display where the temperature normally appears. "LOCK" will display flashing while door is locking. To reactivate the control, press and hold Cancel and Cook & Hold pads for 3 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.
H3 Controlled Model MGR6775AD*	Diagnostic Code Display	Press and hold Upper Cancel and Timer for 3 seconds within 5 minutes of power up. See "Quick Test Mode." Cycle through the codes.	The last 5 diagnostic codes will be stored in the non-volatile memory. See "Description of Error Codes" for explanation.

Testing Procedures



WARNING

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

“Quick Test” Mode for Electronic Range Control

Follow the procedure below to perform the Electronic Range Control (ERC) 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 *UPPER CANCEL* and *BROIL* pads for 3 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: Press the applicable pad once to activate the associated response.
Press the applicable pad a second time 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 on low speed
CONVECT ROAST	Convection Fan on high speed
CLEAN.....	MDL relay 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	Exit Quick Test mode
1.....	Even segments on
2.....	Odd segments on
3.....	Convection Ring activated; Convection Ring DLB activated
4.....	N/A
5.....	N/A
6.....	N/A
7.....	N/A
8.....	N/A
9.....	N/A
AUTOSET.....	Steps through last 5 diagnostic codes

Setup Options (0) pad is pressed “Press Desired Pad for Selection” will scroll in the display. When a feature is displayed the **AUTO SET** pad is used to toggle the options. Use the chart below to identify the available options.

Control Function	Pad Selection	Default Option	Additional Options
12 hour shut-off	1	12 HR Energy Saver ON	12 HR Energy Saver OFF
Timer beeps	2	Timer Reminder Beeps for 5 Min.	Timer Reminder Beeps for 30 Min. No Timer Reminder Beeps
Cook time beeps	3	Cook Time Reminder Beeps for 30 Min.	Cook Time Reminder Beeps for 5 Min. No Cook Time Reminder Beeps
Control lock	4	Control Unlocked	Control Locked
Scroll speed	5	Medium Speed	Fast Speed Slow Speed
Volume level	6	6 bars	1 to 8 bars
Temp C/F	7	Degrees F	Degrees C
Language	8	English	French, Spanish
Default	9	Press AUTO SET for Factory Settings	N/A
Display On/Off	Clock	Clock Display is ON	Clock Display is OFF

Testing Procedures



WARNING

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

Component	Test Procedure	Results
Electronic range control	<p>F1-1 –Upper Oven >650°F with door unlocked</p> <p>F1-2 –Lower Oven >650°F with door unlocked</p> <p>F1-3 –Upper Oven >950°F with door locked</p> <p>F1-4 –Lower Oven >950°F with door locked</p> <p>F1-7 –Membrane switch is not responding</p> <p>F3-1 –Upper sensor is shorted at (< 100 Ω) or open at (>5 K Ω)</p> <p>F3-2 –Lower sensor is shorted at (< 100 Ω) or open at (>5 K Ω)</p>	<p>Check actual upper oven temperature, if > 650°F check sensor.</p> <p>Check actual lower oven temperature, if > 650°F check sensor.</p> <p>Check actual upper oven temperature, if > 950°F check sensor.</p> <p>Check actual lower oven temperature, if > 950°F check sensor.</p> <p>Check membrane switch for connection or damage.</p> <p>Check upper sensor, harness, and connections</p> <p>Check upper sensor, harness, and connections</p>
Engineering Test Mode	<p>Press BAKE pad.</p> <p>Enter 100°F using the number pads.</p> <p>Immediately push and hold BAKE pad for appropriate oven approximately 3 seconds.</p> <p>This mode can also be entered by pressing the hidden pad for 3 second located to the left of the lower oven light pad.</p>	<p>Used to view the actual oven temperature for both ovens at all times, even when an oven function is active.</p> <p>This mode will also display the current fault code for 5 seconds in the time digits.</p>
Fault codes accessed through Engineering Test Mode	<p>F0-0 –No fault.....</p> <p>F1-5 –Upper hardware failure within control.....</p> <p>F1-6 –Lower hardware failure within control.....</p> <p>F1-8 –Shorted key in membrane switch.....</p> <p>F1-9 –Internal communication errors within control.....</p> <p>F1-A –Upper latch switches.....</p> <p>F1-B –Lower latch switches.....</p> <p>F1-C –Upper door switch.....</p> <p>F1-D –Lower door switch.....</p> <p>F1-E –Sensor input not calibrated</p> <p>F1-H –EEPROM error.....</p> <p>F1-L –Temp in ovens are the same for long period</p> <p>F1-N –Internal voltage on control not working.....</p> <p>F9-1 –Upper lock switch is not correct</p> <p>F9-2 –Upper unlock switch is not correct</p> <p>F9-3 –Control does not see upper door lock.....</p> <p>F9-4 –Lower lock switch is not correct</p> <p>F9-5 –Lower unlock switch is not correct</p> <p>F9-6 – Control does not see lower door lock.....</p> <p>EE –Control cannot read E-PROM. Unit will shut down.</p>	<p>Default from factory</p> <p>Replace control</p> <p>Replace control</p> <p>Check membrane connection</p> <p>Replace control</p> <p>Check latch wire harness</p> <p>Check latch wire harness</p> <p>Check lock wire harness</p> <p>Check lock wire harness</p> <p>Verify sensor is operating properly</p> <p>Replace control</p> <p>Verify sensor is operating properly</p> <p>Replace control</p> <p>Check lock wire harness, and lock switch</p> <p>Check lock wire harness, and lock switch</p> <p>Check lock wire harness, and lock switch</p> <p>Check lock wire harness, and lock switch</p> <p>Check lock wire harness, and lock switch</p> <p>Check lock wire harness, and lock switch</p> <p>Disconnect power for 60 seconds. If EE reappears, replace ERC</p>
Test Mode	<p>This mode must be activated within the first 5 minutes of power up.</p> <p>Press BROIL and CANCEL pad for approximately 3 seconds.</p> <p>If oven temperature is greater than 400°F, the Test Mode cannot be activated or will abort if active.</p> <p>Press and hold individual pads for 4 seconds to activate.</p> <p>Display will have dashes in all segments to indicate the mode is active.</p>	<p>Upper Bake: Energizes upper bake element</p> <p>Lower Bake: Energizes lower bake element</p> <p>Upper Broil: Energizes upper broil element</p> <p>Convection Bake: Energizes convection fan</p> <p>Upper Oven Light: Energizes upper oven light</p> <p>Lower Oven Light: Energizes lower oven light</p> <p>Upper Clean: Energizes upper motorized door lock</p> <p>Lower Clean: Energizes lower motorized door lock</p> <p>Stop Time: Energizes Beeper</p> <p>Cook Time: Displays error codes</p> <p>Timer 1: Energizes ROM version</p> <p>Timer 2: Energizes EEPROM version</p> <p>Keep Warm: Cooling Fan</p> <p>Clock: All display segments light</p> <p>If functions do not perform as specified, replace ERC</p>
Oven temperature adjustment	<p>Push BAKE pad.</p> <p>Enter 550°F using the number pads.</p> <p>Immediately push and hold BAKE pad for appropriate oven approximately 3 seconds.</p> <p>To decrease or increase oven temperature. Push AUTO SET pad until negative or positive numbers appear. Oven can be adjusted from -35° to +35° F (-37.2° to + 1.6° C). To avoid over adjusting oven, move temperature -5° F (2.7° C) each time.</p> <p>Push OVEN CANCEL button.</p>	<p>While increasing or decreasing oven temperature, this does not affect self-cleaning temperature.</p> <p>Holds offset through power outage.</p>

Disassembly Procedures

WARNING

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

Moving and/or Replacing Range

1. Turn off electrical power and gas supply to the range.
2. Slide range forward from installation position.
3. Unplug power cord and disconnect gas line from unit.
4. Replace range using Installation Instructions.

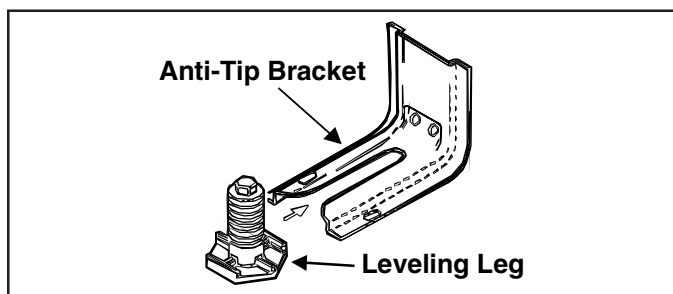
NOTE: When placing range into installation position verify anti-tip bracket(s) are engaged.

Leveling Legs

- Some floors are not level.
- For proper baking, your range must be level.
 - Leveling legs are located on each corner of the base of the range.
 - Place a level horizontally on an oven rack and check front-to-back and side-to-side. Level by turning the legs.

Anti-Tip Bracket

When ever range is moved or replaced for safety reasons this bracket must be engaged.



Top Burner

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

Side Panel

NOTE: Removal of range from installation position is required.

1. Disconnect power before servicing.
2. Remove range from installation position, see "Move and/or Replacing Range" procedure.
3. Remove maintop, see "Maintop Removal" procedure. (Perform steps 1 – 6.)
4. Remove screws securing right side panel at the top and back of panel.
5. Pull side panel outward away from rear of range, then lift upward on the side panel to release from slotted clips located in front and set aside.
6. Reverse procedures to reassemble.

Maintop Removal

1. Disconnect power before servicing.
2. Remove surface burner control knobs by grasping knob and raising knob straight upward.
3. Remove screws securing infinite switch bracket to maintop.
4. Remove screws securing burner assemblies to maintop.
5. Remove screws securing maintop to chassis. Screws are located in the front left and right corners with the upper oven door open.
6. Remove screws securing ground strap to chassis.
7. Raise and remove maintop from unit.
8. Reverse procedures to reassemble.

Top Surface Valve and Spark Switch

1. Remove maintop, see "Maintop Removal" procedure. (Perform steps 1 – 6.)
2. Remove spark switch(es) by pulling upward off valve.
3. Remove wires from spark switch by depressing release arm.
4. Remove bolt(s) securing surface valve(s) to manifold. Located on the bottom of manifold.
5. Reverse procedures to reassemble.

NOTE: Perform gas leak test.

Shut-Off Valve

1. Remove maintop, see "Maintop Removal" procedure. (Perform steps 1 – 6.)
2. Remove screws securing back panel to chassis.
3. Disconnect tubing to shut-off valve.
4. Remove bolt securing shut-off valve to manifold.
5. Reverse procedures to reassemble.

NOTE: Perform gas leak test.

Top Burner Lower Assembly

1. Remove maintop, see "Maintop Removal" procedure. (Perform steps 1 – 6.)
2. Disconnect tubing from lower assembly.
3. Reverse procedures to reassemble.

NOTE: Perform gas leak test.

Manifold and Top Burner

1. Remove maintop, see "Maintop Removal" procedure. (Perform steps 1 – 6.)
- 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 valve(s) to manifold.
4. Remove bolt securing shut-off valve from manifold.
5. Disconnect tubing from manifold to the regulator.
6. Reverse procedures to reassemble.

NOTE: Perform gas leak test.

Disassembly Procedures



WARNING

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

Oven Sensor

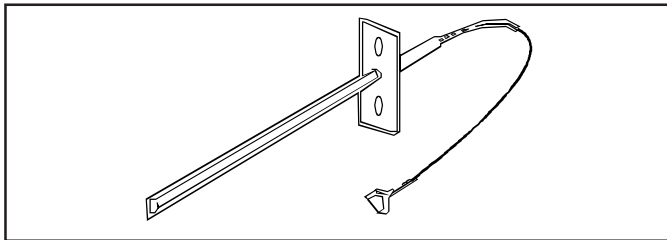
The oven sensor is located inside oven cavity, attached to the upper left rear wall of the cavity.

1. Disconnect power before servicing.
2. Open oven door and remove screws securing sensor to oven cavity.

NOTE: Gently pull wiring through cavity wall.

3. Disconnect sensor at connector block and remove.
4. Reverse procedures to reassemble.

NOTE: Verify connect is pushed through the insulation.



Electronic Clock

1. Disconnect power before servicing.
2. Remove vent deflector by removing screws located on the underside of the control panel.
3. Remove screws securing backguard panel to backguard housing. (Screws are located on the bottom and back side of control panel.)
4. Lift control panel up, tilt forward, and lay panel on a protected surface of the maintop for servicing.
5. Remove screw securing mounting plate to backguard.
6. Disconnect wiring and remove control.
7. Reverse procedures to reassemble.

Oven Light Replacement

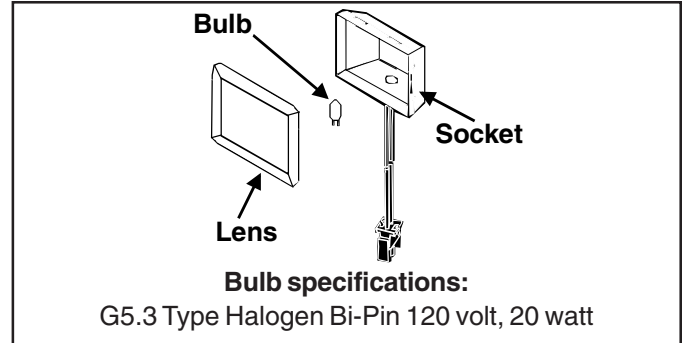
The oven light used is a 120 volt, 20 watt Halogen bulb. The light automatically illuminates when the door is opened, or may be manually activated when the door is closed via the light pad. The light will not operate during a clean cycle. The oven light automatically illuminates one minute before the end of a clock-controlled cooking operation.

1. Disconnect power before servicing.
2. Open oven door and locate oven light.
3. Grasp lens cover and pull outward on one side to gain access to bulb.
4. Carefully remove old bulb, by lifting bulb straight out of ceramic base.

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.

5. Reverse procedures to reassemble.



Oven Door(s)

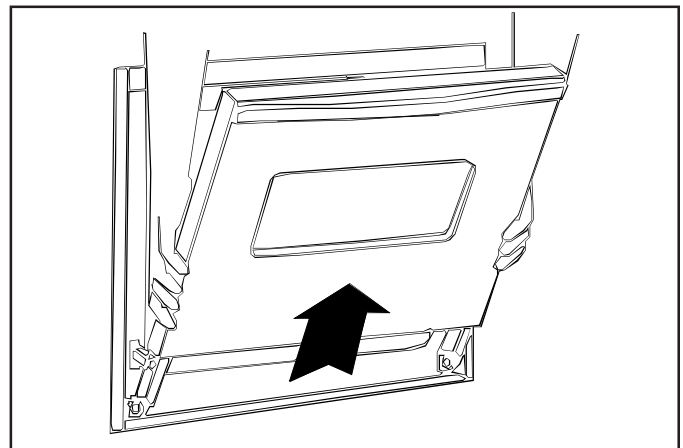
Do not place excessive weight on an open oven door or stand on an opened door as, in some cases, it could cause the range to tip over, breakage of the door, or serious injury.

Both the upper and lower oven doors are removable.

NOTE: DO NOT LIFT OVEN DOOR USING HANDLE. Damage to the oven door and personal injury may occur.

Door Removal

- Open door to stop position (approximately 4"), then grasp both sides of the door and lift up off hinges.
- Lay door on a protected surface, liner side up.
- Close door hinges completely to avoid personal injury.



Door Replacement

1. Open door hinges to first stop position and align slots on the door with the hinge arms on the range.
2. Slide door downward onto hinge arms until the door is completely seated on the hinges. Push down on the top corners of the door to completely seat door on hinges. Door should not appear crooked.

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

Disassembly Procedures



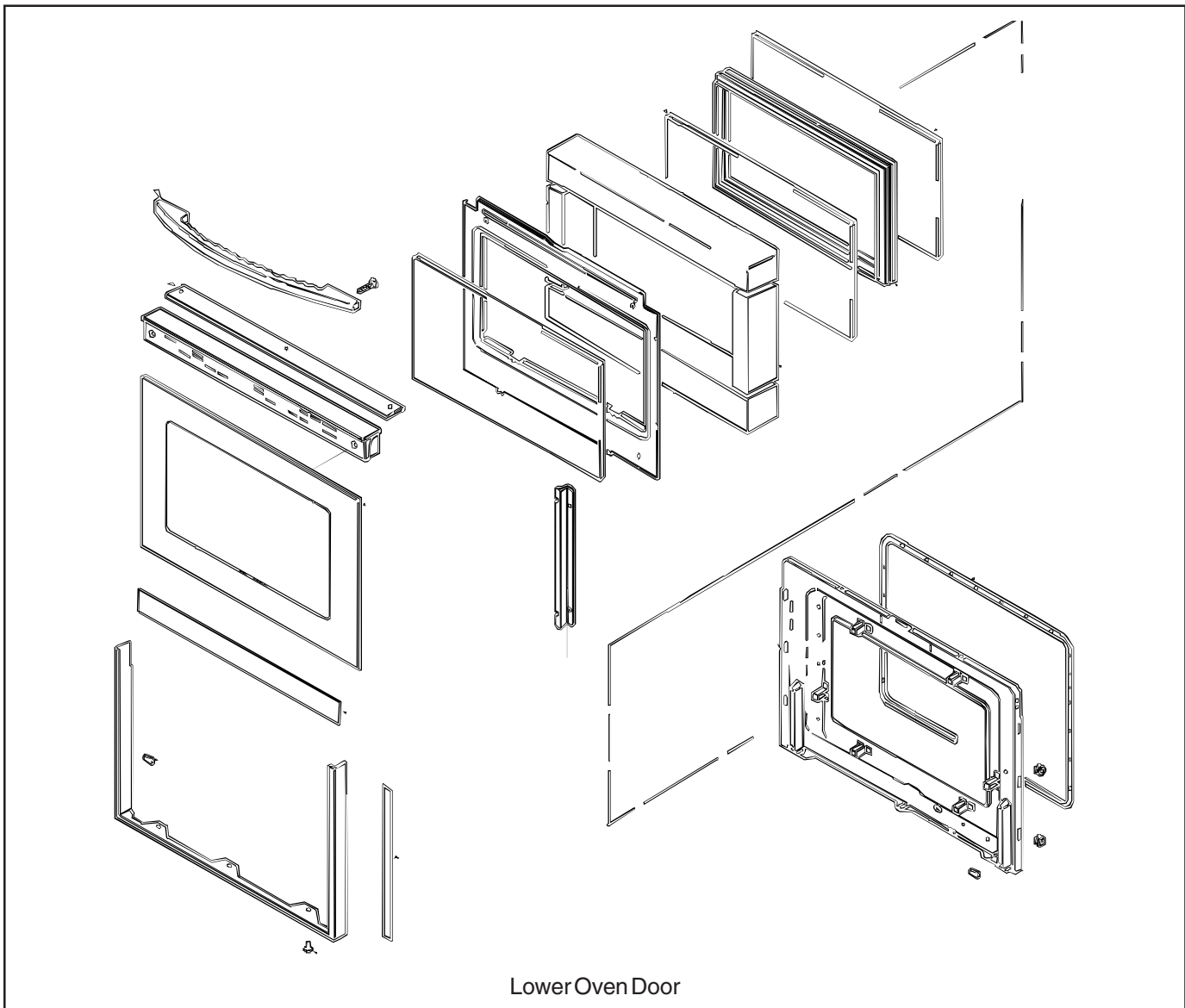
WARNING

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

Gasket and Door Disassembly

NOTE: Door gasket can be replaced by removing door insert clips and sliding gasket out of bottom door insert.

1. Remove oven door, see "Oven Door(s)-Door Removal" procedure.
2. Remove screws securing doorframe to liner located at the bottom.
3. Remove side screws securing doorframe to door liner.
4. Remove screws securing door trim at the top.
5. Slide doorframe and glass off liner from the bottom.
6. Remove screws securing door handle to door liner. (Two on the sides and two in front.)
7. Remove screws securing door baffle to liner.
8. Remove screws securing door baffle to window pack.
9. Remove door baffle and insulation wrap.
10. Remove screws securing window pack to liner. (Window pack comes out as an assembly.)

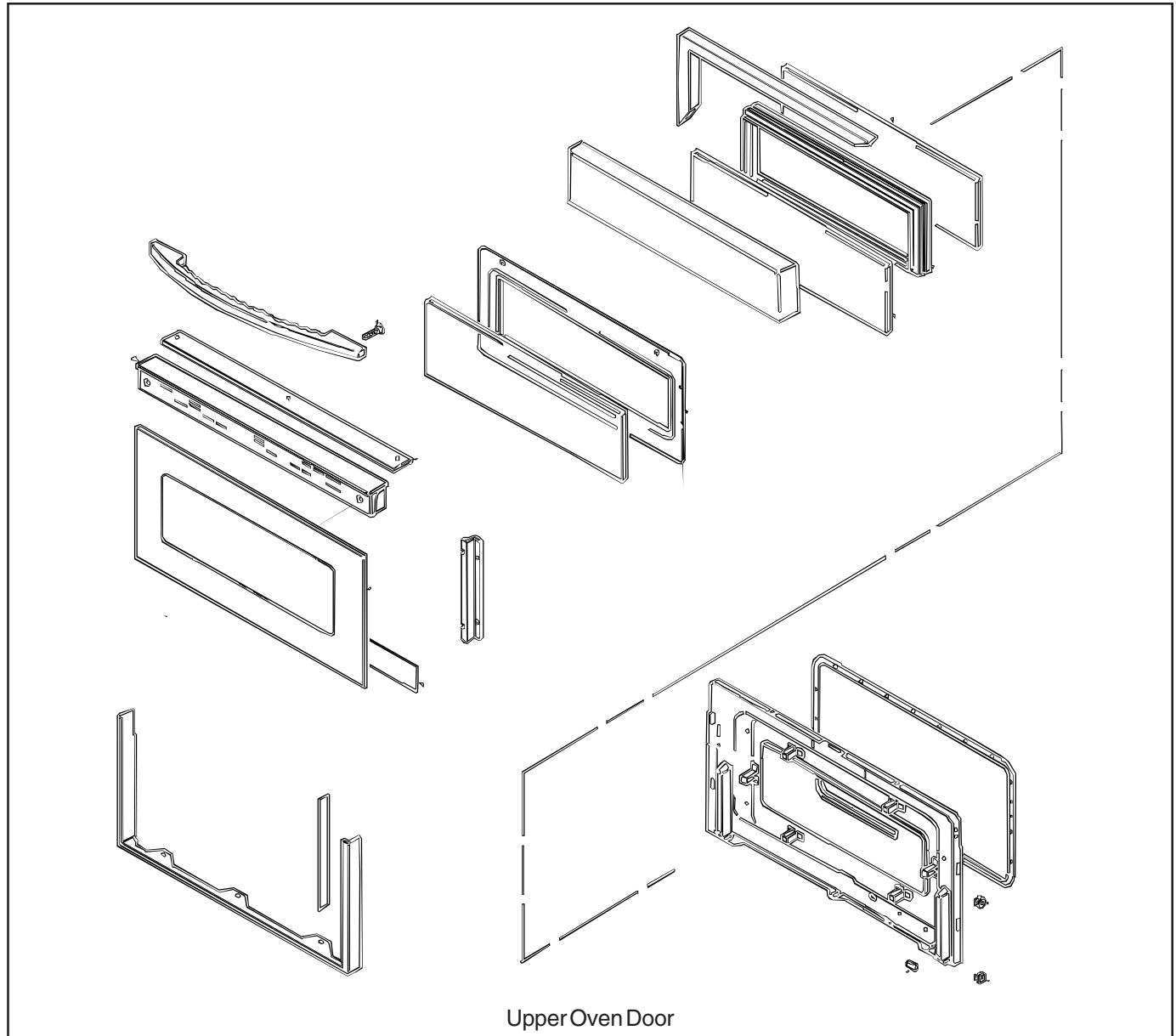


Disassembly Procedures



WARNING

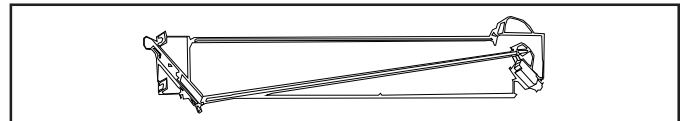
To avoid risk of electrical shock, personal injury, or death: disconnect electrical and gas supply before servicing.



Lower Latch Assembly

NOTE: Removal of range from installation position is required.

1. Disconnect power before servicing.
2. Remove oven door, see "Oven Door(s)-Door Removal" procedure.
3. Remove range from installation position, see "Move and/or Replacing Range" procedure.
4. Remove maintop, see "Maintop Removal" procedure. (Perform steps 1 – 6.)
5. Remove left side panel, see "Side Panel" procedure.
6. Disconnect and label wiring from door lock switch and motor.
7. Remove screws securing latch assembly and slide assembly from range.
8. Reverse procedure to reassemble.



Upper Latch Assembly

1. Disconnect power before servicing.
2. Remove oven door, see "Oven Door(s)-Door Removal" procedure.
3. Remove maintop, see "Maintop Removal" procedure. (Perform steps 1 – 6.)
4. Disconnect and label wiring from door lock switch and motor.
5. Remove screws securing latch assembly and slide assembly from range.
6. Reverse procedure to reassemble.

Disassembly Procedures



WARNING

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

Oven Door Hinge

NOTE: Removal of range from installation position is required.

1. Disconnect power before servicing.
2. Remove oven door, see "Oven Door(s)-Door Removal" procedure.
3. Remove maintop, see "Maintop Removal" procedure. (Perform steps 1 – 6.)
4. Remove appropriate side panel (left or right), see "Side Panel" procedure.
5. Remove screws securing hinge to front frame flange.
6. Complete hinge assembly may be removed.
7. Reverse procedure to reassemble.

NOTE: The door hinges are colored coded for ease of installation. The upper spring hook is gold and the lower spring hook is white.



Regulator

NOTE: Removal of range from installation position is required.

1. Disconnect power before servicing.
2. Slide range forward out of installation position to gain access to components.
3. Disconnect tubing from regulator.
4. Remove screws securing bracket to back of unit.
5. Remove screws securing regulator to support bracket.
6. Reverse procedures to reassemble.

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

NOTE: Perform gas leak test.

Gas Valve

NOTE: Removal of range from installation position is required.

1. Disconnect power before servicing.
2. Remove range from installation position, see "Move and/or Replacing Range" procedure.
3. Remove screws securing bottom rear access panel to chassis.

4. Remove screws securing top rear access panel to chassis.
5. Disconnect tubing from gas valve.
6. Disconnect and label wire terminals from gas valve.
7. Remove screws securing gas valve to chassis.
8. Reverse procedures to reassemble.

NOTE: Perform gas leak test.

Door Plunger

NOTE: Removal of range from installation position is required.

1. Disconnect power before servicing.
2. Remove range from installation position, see "Move and/or Replacing Range" procedure.
3. Remove maintop, see "Maintop Removal" procedure. (Perform steps 1 – 6.)
4. Remove right side panel, see "Side Panel" procedure.
5. Disconnect and label wire terminals from door plunger switch.
6. Open oven door and remove screws securing door plunger to the front of the oven cavity.
7. Reverse procedures to reassemble.

Spark Module

NOTE: Removal of range from installation position is required.

1. Disconnect power before servicing.
2. Remove range from installation position, see "Move and/or Replacing Range" procedure.
3. Remove screws securing bottom rear access panel to chassis.
4. Remove screws securing top rear access panel to chassis.
5. Label and disconnect wire terminals from spark module.
6. Remove spark module from secured position.
7. Reverse procedures to reassemble.

Convection Assembly

(Model MGR6875AD*)

1. Disconnect power before servicing.
2. Remove oven door, see "Oven Door(s)-Door Removal" procedure.
3. Remove oven racks from oven cavity.
4. From inside the oven cavity (center-rear), remove screws securing assembly shroud or ring-cover.
5. Remove screws securing assembly to cavity.
6. Remove by gently rotating assembly until enough clearance is established between assembly, cavity wall and wire terminals/connectors.
7. Disconnect and label wire terminals from heat element and assembly (connector block).
8. Remove assembly from cavity.
9. Reverse procedures to reassemble.

Disassembly Procedures



WARNING

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

Oven Racks

- All racks are designed with a lock-stop edge.

Upper Oven

- Equipped with one rack and rack position.
- When pulling the upper oven rack out to remove or check food, grasp the front edge of the rack.

Lower Oven

- Equipped with two RollerGlide™ racks.

To remove oven racks:

- Pull rack straight out until it stops at the lock-stop position; lift up on the front of the rack and pull out.
- For lower oven racks, pull both the rack glide and rack base out together.

To replace oven racks:

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

Rack Positions

Rack 4: Use for some two-rack baking.

Rack 3: Use for most baked goods on a cookie sheet or jelly roll pan, layer cakes, frozen pies, and frozen convenience foods.

Rack 2: Use for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes or custard pies, and two-rack baking of cakes and cookies.

Rack 1: Use for roasting large cuts of meat and poultry, dessert souffles or angel food cake, and two-rack baking of biscuits.

Multiple Rack Cooking:

Two Rack: Use rack position 1 and 4, 1 and 5 or 2 and 5.

Half Rack Accessory (lower oven only)

A half rack, to increase oven capacity, is available as an accessory. It fits in the left, upper portion of the oven and provides space for a vegetable dish when a large roaster is on the lower rack.

Contact your Maytag dealer for the "HALFRACK" Accessory Kit or call 1-800-688-8408.

Oven Cavity Components (Gas)

Open or remove the oven door. The following components are accessible:

Upper Oven

- Racks
- Oven Sensor
- Broiler
- Bake Burner

Lower Oven

- Racks
- Oven Sensor
- Bake Burner
- Broiler
- Convect Element
- Convect Fan

Appendix A

Maytag Double Oven Gas Range



Cuisinière à gaz à deux fours Maytag/Estufa a Gas de Horno Doble Maytag

Installation Instructions/Instructions d'installation/Instrucciones de Instalación



MODEL SERIES: MGR6775, MGR6875/
SÉRIE DE MODÈLE : MGR6775, MGR6875/
SERIES DEL MODELO: MGR6775, MGR6875

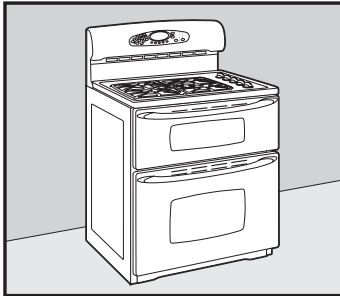
INSTALLER: Leave these instructions with the appliance./INSTALLATEUR : Laissez ces instructions avec l'appareil./
INSTALADOR: Deje estas instrucciones con el electrodoméstico.

Printed in USA

©2004 Maytag Corporation

8101P623-60

Installation Instructions



Double Oven Gas Range

INSTALLATION INSTRUCTIONS

PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE

This manual is intended to assist in the initial installation and adjustments of the range.

- Only qualified personnel should install or service this range.
- Read "Safety Instructions" in Use & Care book before using range.
- Improper installation, adjustment, alteration, service, maintenance or use of range can result in serious injury or property damage.

CAUTIONS

Do not lift or move range by grasping door handles, main top, or backguard.



This range has been designed in accordance with the requirements of various safety agencies and complies with the maximum allowable wood cabinet temperatures of 194°F. If this range is installed with cabinets that have a lower working temperature than 194°F, discoloration, delamination or melting may occur.

Place range in a well lit area. Do not set range over holes in the floor or other locations where it may be subject to strong drafts. Any opening in the wall behind the range and in the floor under the range should be sealed. Make sure the flow of cooling/ventilation air is not obstructed below the range. Note: A range should NOT be installed over kitchen carpeting.

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.

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



• **ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS.**



• **INSTALL ANTI-TIP DEVICES PACKED WITH RANGE.**

• **FOLLOW ALL INSTALLATION INSTRUCTIONS.**

A risk of range tip-over exists if the appliance is not installed in accordance with the provided installation instructions. The proper use of the ANTI-TIP device minimizes the risk of TIP-OVER. In using this device the consumer must still observe the safety precautions as stated in the USE and CARE MANUAL and avoid using the oven doors as a step stool. Installation instructions are provided for wood and cement in either floor or wall. Any other type of construction may require special installation techniques as deemed necessary to provide adequate fastening of the ANTI-TIP bracket to the floor or wall. The bracket must be installed to engage the RIGHT rear leveling foot. Install the bracket as shown in steps 8a or 8b through 12.

MOBILE HOMES

The installation of a range 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 Mobil Homes (CSA Standard CAN/CSA - Z240MH).

RECREATIONAL PARK TRAILERS

The installation of a range designed for recreational park trailers must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Park Trailers, ANSI A119.5-latest edition. In Canada the range 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).

CONNECTING THE RANGE

Electric Supply

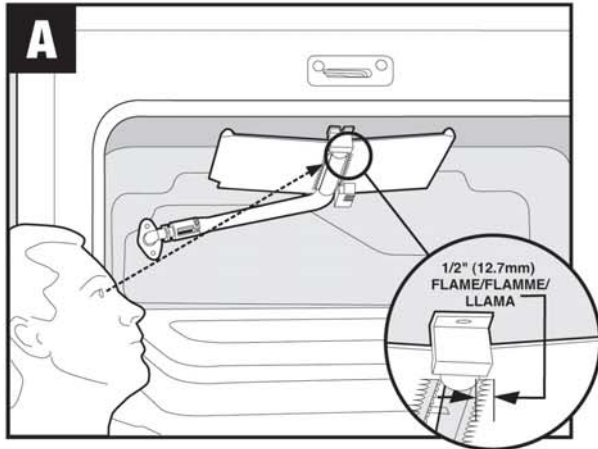
The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70. In Canada the range must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code Part 1.

Electrical Supply Connection

The range requires 120 volts, 60 cycle alternating current from a dedicated grounded outlet with a 15 amp circuit breaker. See serial plate for rating, located on flip-up plate at the rear of upper left-hand corner of backguard. User may experience occasional circuit tripping if Ground Fault Circuit Interrupter (GFCI) outlet or breaker is in use.

Installation Instructions

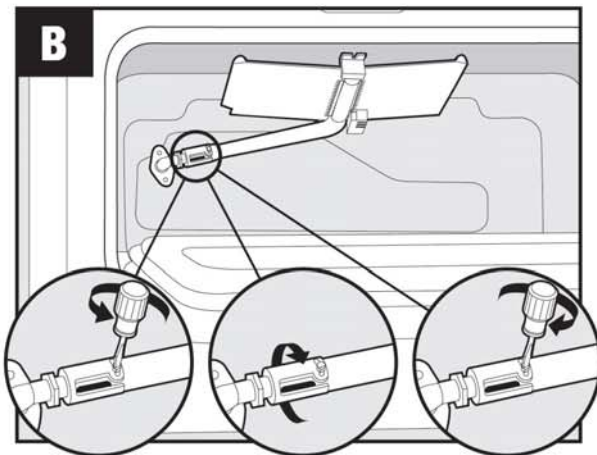
Flame Adjustment/Réglage de la flamme/Ajuste de la llama



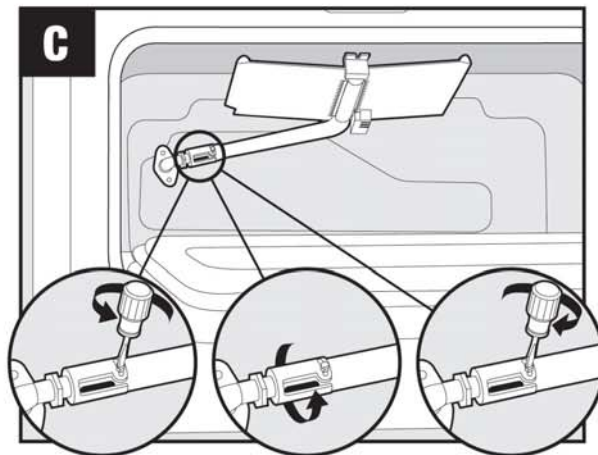
Check flame height and color./Vérifiez la hauteur et la couleur de la flamme./Verifique la altura y el color de la llama.

	Correct Bien Correcto
	Yellow Jaune Amarilla Go to step Passez à l'étape B Vaya al paso
	Blue lifting Flamme bleue se soulevant Azul que se separa del quemador Go to step Passez à l'étape C Vaya al paso

Check for distinct inner blue flame./Vérifiez que la flamme présente un cône intérieur bleu bien précis./Verifique que el interior de la llama sea azul.

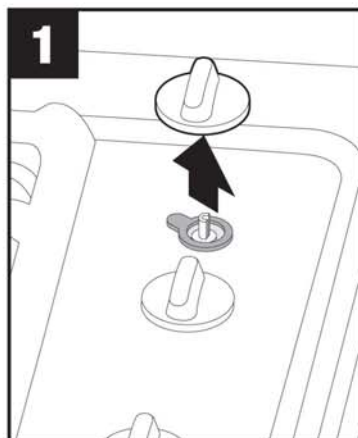


Adjust by opening air shutter./Ajustez en ouvrant l'obturateur d'air./Ajuste abriendo el obturador.

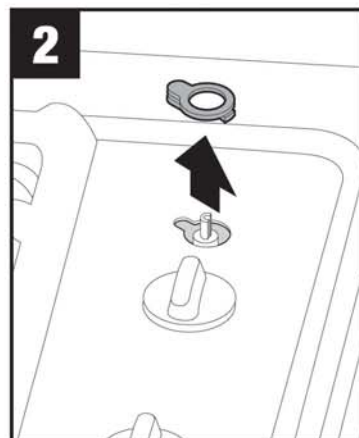


Adjust by closing air shutter./Ajustez en fermant l'obturateur d'air./Ajuste cerrando el obturador.

Oven Gas Shut-off Valve/Robinet de gaz du four/Válvula de cierre del gas del horno



Remove rear burner knob./Enlevez le bouton du brûleur arrière./Retire la perilla del quemador trasero.



Remove spill gasket./Enlevez le joint anti-débordement./Retire la junta de derrames.



Rotate as necessary./Tournez au besoin./Gire si es necesario.

Installation Instructions

CONNECTING THE RANGE (cont)

Gas Supply

Installation of this range 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 range 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.

⚠ 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 manufacturer's instructions.

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 in Step 6.

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.

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.) LIQUEFIED PETROLEUM (L.P.)/PROPANE GAS SUPPLY LINE MUST HAVE A L.P. GAS PRESSURE REGULATOR. INLET PRESSURE TO THIS APPLIANCE SHOULD BE REDUCED TO A MAXIMUM OF 14 INCHES WATER COLUMN (0.5 P.S.I.). 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.

Gas supply pressure for testing regulator must be at least 1" water column pressure above manifold pressure shown on serial plate.

NOTE: It is recommended to use a CSA certified flexible connector no longer than 36" (91.4 cm) with a minimum BTU/HR rating of 88,200.

Check Pressure of House Piping System

1. 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. (3.5 kPa) (13.8 in. water column).
2. 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. (3.5 kPa) (13.8 in. water column).

A GAS SHUT-OFF VALVE SHOULD BE PUT IN AN ACCESSIBLE LOCATION IN THE SUPPLY LINE AHEAD OF THE RANGE, FOR TURNING ON AND TURNING OFF GAS SUPPLY. Range is to be connected to house piping with flexible metal connectors for gas appliances. CONNECTOR NUTS MUST NOT BE CONNECTED DIRECTLY TO PIPE THREADS. THE CONNECTORS MUST BE INSTALLED WITH ADAPTORS PROVIDED WITH THE CONNECTOR.

The house piping and/or range connector used to connect the range 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 and/or pilot orifices.

Always use a new flexible connector. Do not use existing flexible connector.

HOW TO REMOVE RANGE FOR SERVICING

Follow these procedures to remove appliance for servicing:

1. Slide range forward to disengage range from the anti-tip bracket.
2. Shut off gas supply to appliance.
3. Disconnect electrical supply to appliance, if equipped.
4. Disconnect gas supply tubing to appliance.
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection.
6. To prevent range from accidentally tipping, range must be secured to the floor by sliding rear leveling leg into the anti-tip bracket.

NOTE: A qualified servicer should disconnect and reconnect the gas supply. The servicer MUST follow installation instructions provided with the gas appliance connector and the warning label attached to the connector.

⚠ WARNING

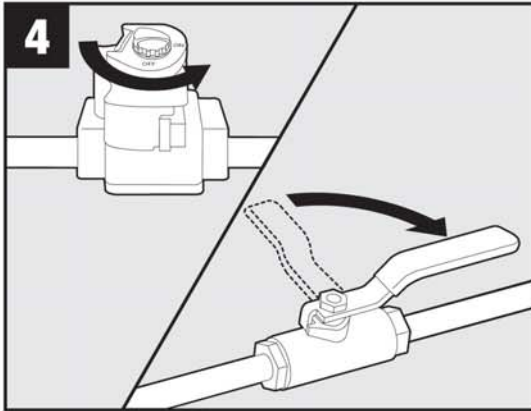
DISCONNECT ELECTRICAL SUPPLY BEFORE SERVICING THE APPLIANCE.

SERVICE-PARTS INFORMATION

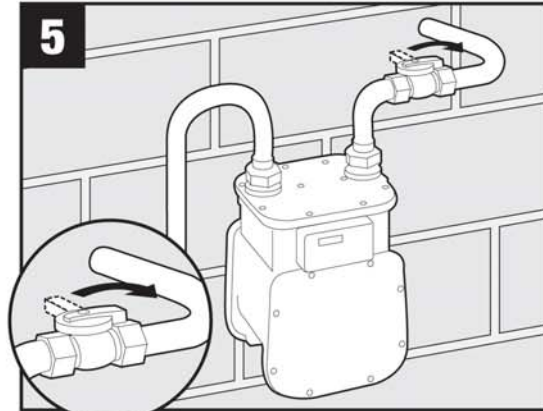
When your range requires service or replacement parts, contact your dealer or authorized service agency. Please give the complete model and serial number of the range which is located on flip-up plate at the rear of upper left-hand corner or center of backguard.

Your range may not be equipped with some of the features referred to in this manual.

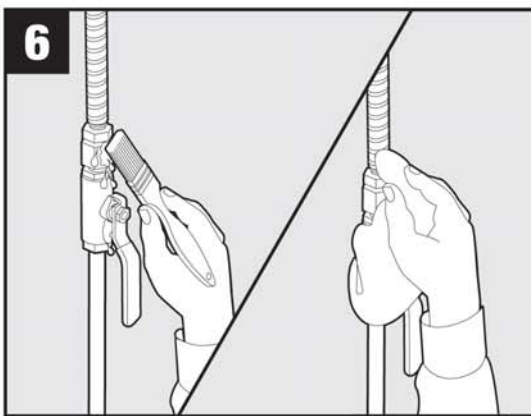
Installation Instructions



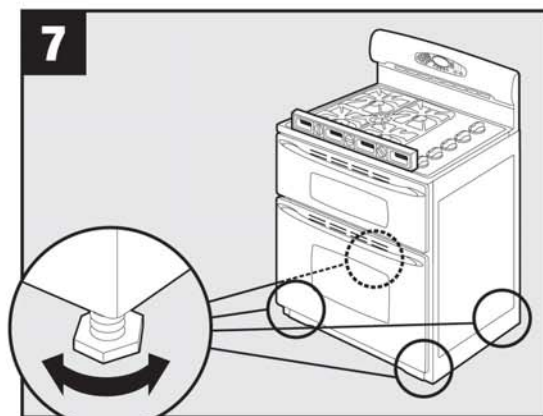
Turn on gas supply shut-off valve./Ouvrez le robinet de l'alimentation en gaz./Abra la válvula de cierre del gas.



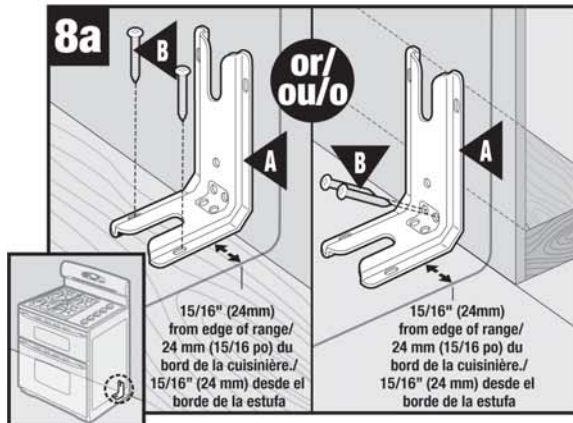
Turn on main gas valve at meter./Ouvrez le robinet principal au niveau du compteur./Abra la válvula de gas en el medidor.



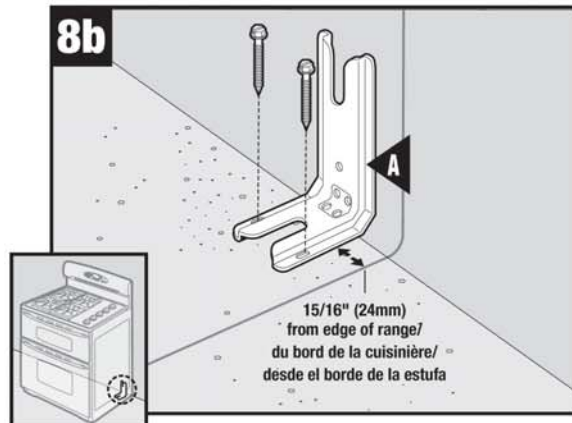
Check all gas connection joints and fittings for leaks with a non-corrosive leak detection fluid, then wipe off./Vérifiez l'absence de fuite à tous les raccords de gaz avec un liquide de détection des fuites non corrosif, puis essuyez-le./Verifique todas las conexiones y juntas del suministro de gas a la estufa usando un líquido de detección de escapes no corrosivo para asegurarse de que no hayan escapes. Limpie el líquido cuando haya terminado.



Adjust legs./Ajustez les pieds./Ajuste los tornillos niveladores.

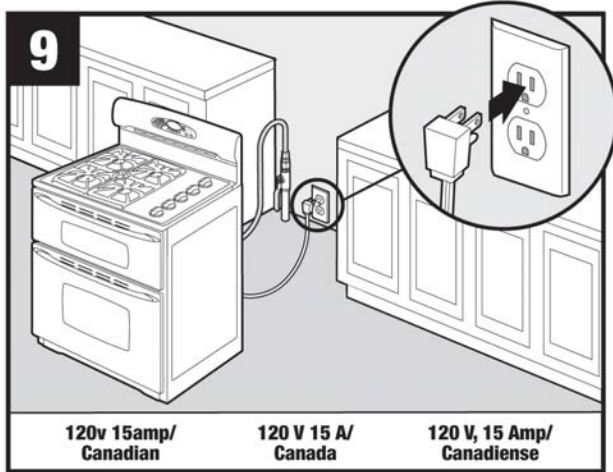


Drill 1/8" (3mm) holes. Mount ANTI-TIP bracket to wall or floor with 2 screws./Percez des trous de 1/8 po (3 mm). Installez le support ANTIRENVERSEMENT au mur ou au sol avec deux vis./Taladre agujeros de 1/8" (3 mm). Instale el soporte ANTIVUELCO en la pared o en el piso usando 2 tornillos.

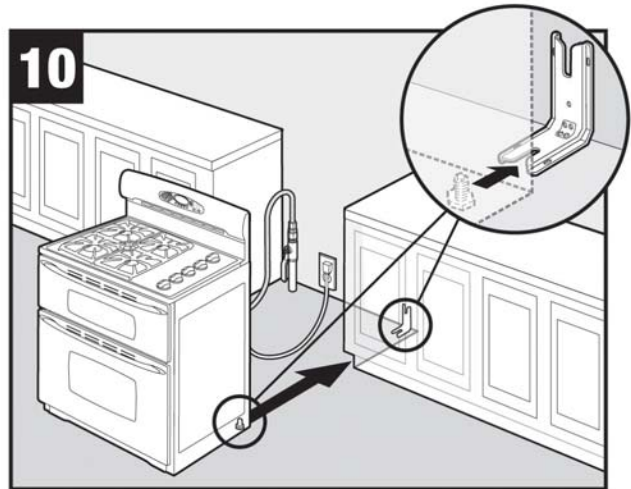


Drill holes as required. Mount ANTI-TIP bracket to floor with 2 concrete screws (not provided)/Percez des trous selon le besoin. Installez le support ANTIRENVERSEMENT au sol avec deux vis à béton (non fournies)/Taladre los agujeros que necesite. Instale el soporte ANTIVUELCO en el piso usando 2 tornillos para concreto (no proporcionados).

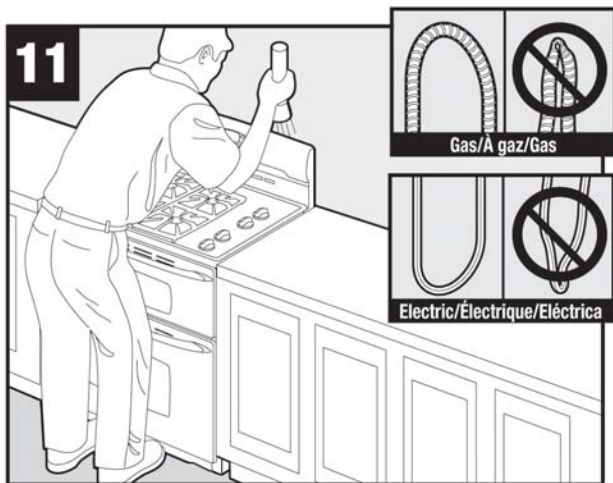
Installation Instructions



Insert plug into grounded outlet./Insérez la fiche dans la prise mise à la terre./Conecte el enchufe en un tomacorriente puesto a tierra.



Slide stove into position./Poussez l'appareil en place./Deslice la estufa a su lugar definitivo.

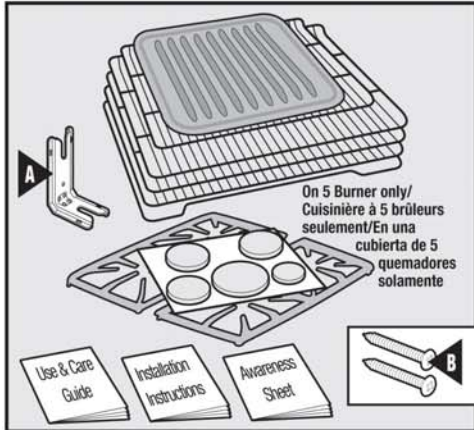


Make sure flexible connector and electrical cord are not bent./Assurez-vous que le tuyau de raccordement flexible et le cordon électrique ne sont pas pliés./Asegúrese de que el conector flexible y el cordón eléctrico no estén doblados.

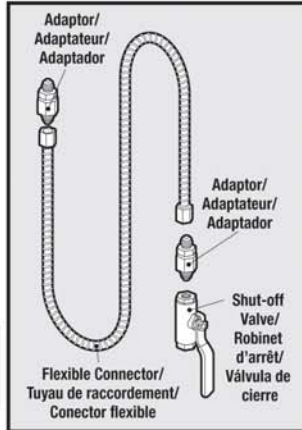


Check leg position in bracket./Vérifiez la position du pied dans le support./Verifique la posición del tornillo nivelador en el soporte.

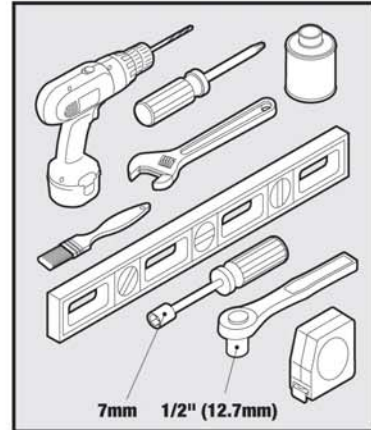
Installation Instructions



Included./Compris./Se incluye.



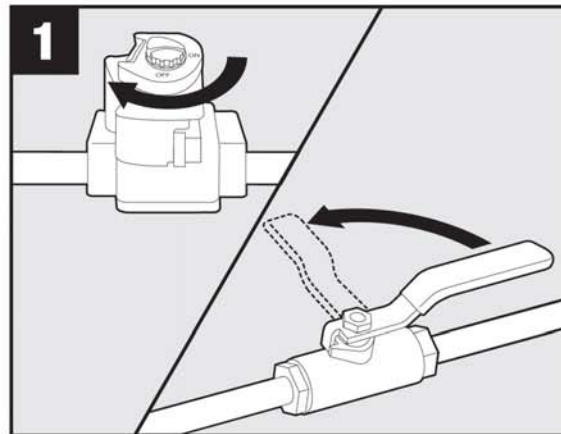
Not Included./Non inclus./No se incluye.



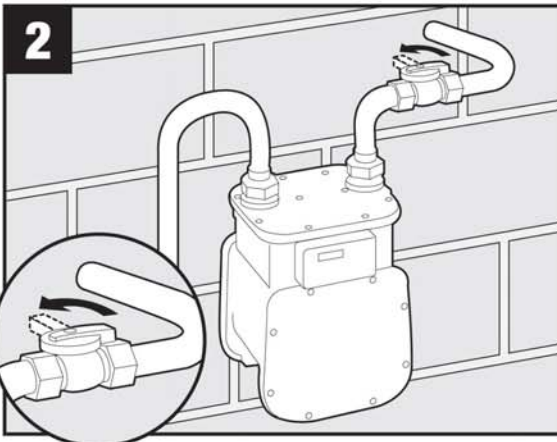
Tools Needed./Outils nécessaires./Herramientas Necesarias.

If you have LP (propane) find instructions and parts in kit on rear of range below regulator./ Dans le cas de GPL (propane), les instructions et les pièces se trouvent dans un nécessaire à l'arrière de la cuisinière sous le détendeur./

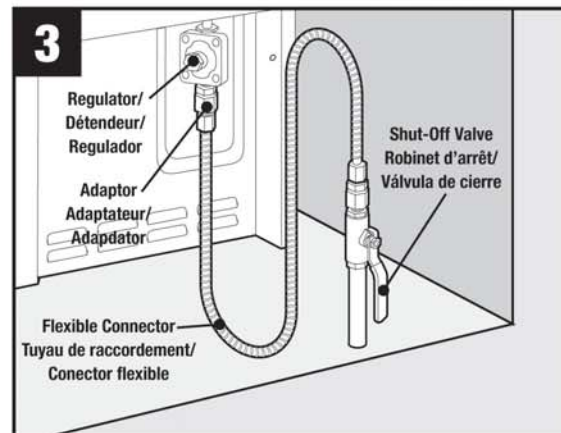
Si cuenta con un suministro de gas LP (propano), puede encontrar instrucciones y un kit de piezas en la parte trasera de la estufa debajo del regulador.



Turn off gas supply shut-off valve./Fermez le robinet de l'alimentation en gaz./Cierre la válvula de cierre del gas.



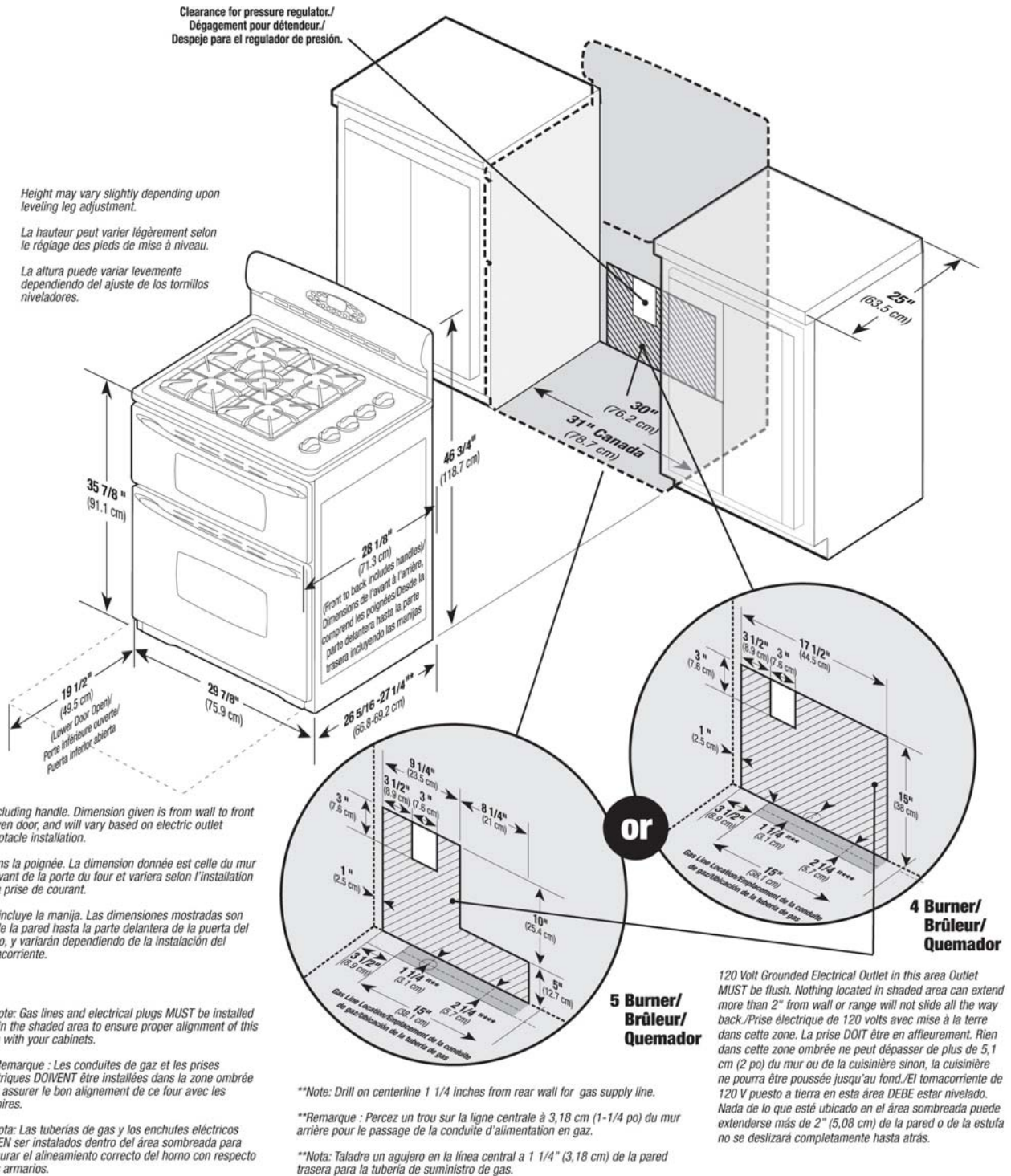
Turn off main gas valve at meter./Fermez le robinet principal au niveau du compteur./Cierre la válvula de gas en el medidor.



Only qualified personnel should install range. Must be installed in accordance with local codes. See instructions in front of this manual./ Seul du personnel qualifié doit installer la cuisinière. Elle doit être installée selon les codes locaux. Voyez les instructions au début de ce manuel./ La estufa sólo debe ser instalada por personal calificado. La estufa debe instalarse de acuerdo con los códigos locales. Vea las instrucciones en la parte delantera de este manual.

Installation Instructions

Dimensions/Dimensions/Dimensiones



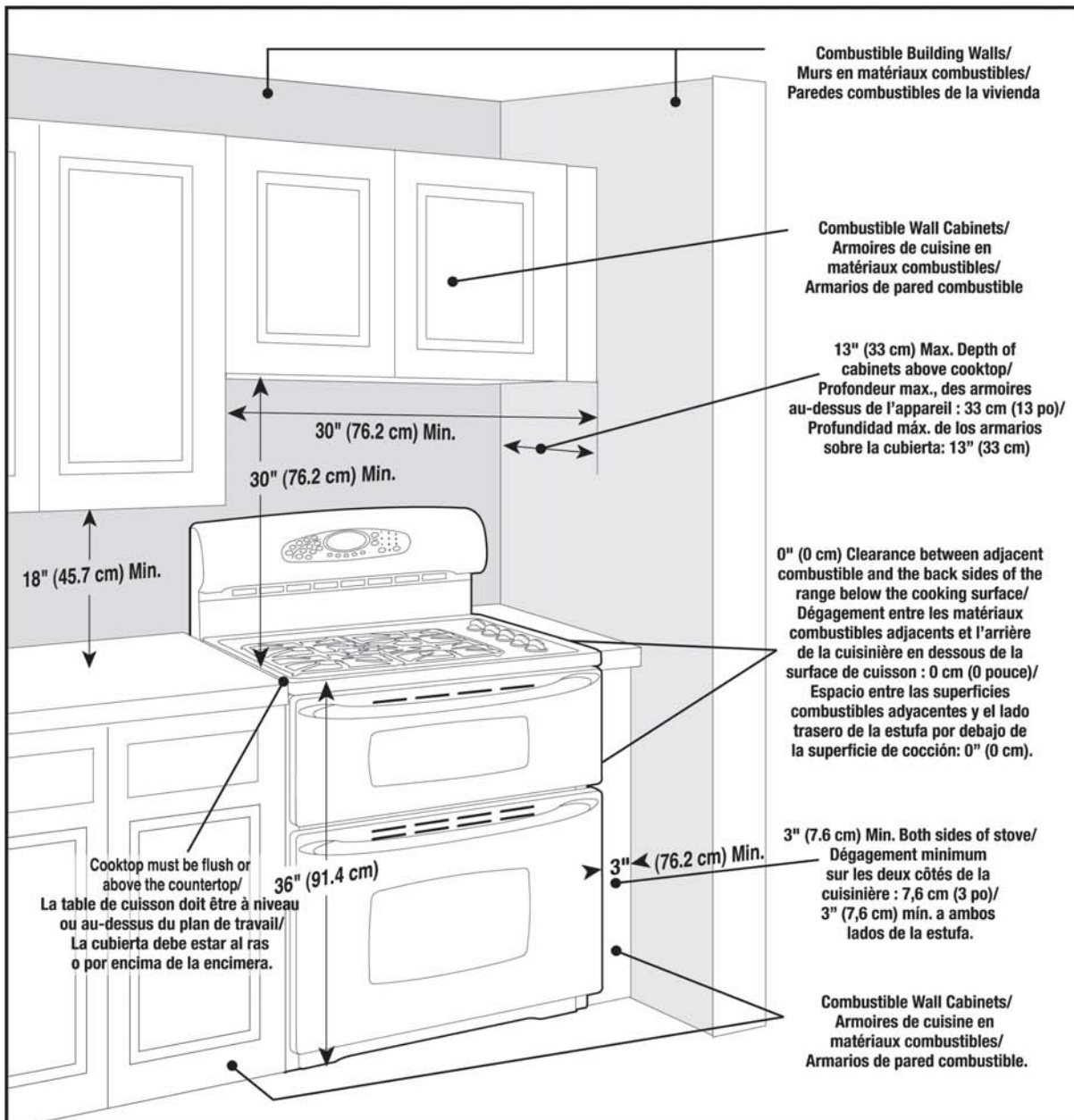
Important: Because of continuing product improvements, Maytag reserves the right to change specifications without notice. Dimensional specifications are provided for planning purposes only. For complete details see installation instructions that accompany each product before selecting cabinetry, making cutouts or beginning installation.

Important: En raison de l'amélioration continue de ses produits, Maytag se réserve le droit de changer les spécifications sans préavis. Les spécifications dimensionnelles sont fournies à des fins de planification seulement. Pour obtenir des détails complets, consultez les instructions d'installation qui accompagnent chaque produit avant de choisir les armoires, de faire des découpes ou de commencer l'installation.

Importante: Debido a las mejoras continuas del producto, Maytag se reserva el derecho de cambiar las especificaciones sin aviso previo. Las especificaciones dimensionales se proporcionan para propósitos de planificación únicamente. Para obtener los detalles completos, vea las instrucciones de instalación que acompañan a cada producto antes de seleccionar los armarios, hacer los cortes o comenzar la instalación.

Installation Instructions

IMPORTANT: Keep for Local Inspector/IMPORTANT : À conserver pour l'inspecteur local/
IMPORTANTE: Guarde esta información para el inspector local.



NOTE: Figure may not be representative of actual unit./REMARQUE : L'illustration peut ne pas présenter l'appareil actuel./NOTA: La figura puede no ser exacta a la unidad.

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

Installation Instructions

**IMPORTANT: Keep for Local Inspector (cont)/IMPORTANT : À conserver pour l'inspecteur local (suite)/
IMPORTANTE: Guarde esta información para el inspector local (cont.)**

DÉGAGEMENTS

La cuisinière peut être installée avec un dégagement nul contre des matériaux combustibles à l'arrière et sur les côtés en dessous de la table de cuisson. Pour des renseignements complets concernant l'installation des armoires au-dessus de la cuisinière et les dégagements aux parois combustibles au-dessus de la surface de cuisson, consultez les schémas sur l'installation. Pour des RAISONS DE SÉCURITÉ, n'installez pas une cuisinière dans des armoires en matériaux combustibles non conformes aux schémas de l'installation.

* REMARQUE : La dimension de 76,2 cm (30 po) entre la surface de cuisson et les armoires murales présentées sur l'illustration ne concerne pas les cuisinières avec un four surélevé ou un micro-ondes. Les instructions d'installation du four surélevé précisent la dimension minimale acceptable entre la surface de cuisson et le four surélevé. La dimension de 76,2 cm (30 po) peut être réduite à pas moins de 61 cm (24 po) lorsque les armoires murales d'une résidence sont protégées par des matériaux ignifuges conformément aux normes de l'American National Standards – National Fuel Gas Code (Code national des combustibles gazeux), ou lorsque les armoires murales d'une maison mobile sont protégées par des matériaux ignifuges selon la norme fédérale : Mobile Home construction and Safety (norme de sécurité et de construction des maisons mobiles).

Pour éliminer le risque de brûlure ou d'incendie, en passant la main au-dessus des éléments de surface chauffés, l'espace de rangement dans les armoires situées au-dessus des éléments de surface doit être évité. Si une armoire de rangement existe, le risque peut être réduit en installant une hotte d'extraction qui dépasse horizontalement d'un minimum de 13 cm (5 po) de la partie inférieure des armoires.

DIMENSIONES DE LOS ESPACIOS DE DESPEJE

Esta estufa se puede instalar sin espacios de despeje contra superficies combustibles en la parte trasera y a los costados de la misma por debajo de la cubierta. Para obtener información completa sobre la instalación de los armarios sobre la cubierta y los espacios de despeje para las paredes combustibles sobre la cubierta vea las figuras de instalación. Por RAZONES DE SEGURIDAD, no instale una estufa en ninguna ubicación con armarios combustibles que no concuerden con las figuras de instalación.

* NOTA: El despeje de 30 pulgadas (76,2 cm) entre la cubierta de cocción y el armario que se muestra en la figura no se aplica a las estufas con hornos elevados o a los microondas. Las instrucciones de instalación del horno elevado especificarán el espacio mínimo entre la cubierta y el horno elevado. El despeje de 30 pulgadas (76,2 cm) puede ser reducido a no menos de 24 pulgadas (61 cm) cuando los armarios del hogar están protegidos con materiales a prueba de fuego de acuerdo con las Normas Nacionales de Estados Unidos (ANS) y el Código Nacional de Gas o en las casas rodantes cuando las mismas están protegidas con materiales a prueba de fuego de acuerdo con la Norma Federal de Construcción y Seguridad de Viviendas Móviles.

Para eliminar el riesgo de quemaduras o de incendios cuando se intenta alcanzar algún objeto sobre los elementos superiores, evite almacenar artículos en los armarios que están sobre la estufa. Si se instala un armario sobre la cubierta, se puede reducir el riesgo instalando una campana de ventilación que se proyecte horizontalmente en un mínimo de 5 pulgadas (13 cm) más allá de la base de los armarios.



WARNING / AVERTISSEMENT / ADVERTENCIA

THIS PRODUCT SHOULD NOT BE INSTALLED BELOW VENTILATION TYPE HOOD SYSTEM THAT DIRECTS AIR IN A DOWNWARD DIRECTION.

THESE SYSTEMS MAY CAUSE IGNITION AND COMBUSTION PROBLEMS WITH THE GAS BURNERS RESULTING IN PERSONAL INJURY AND MAY EFFECT THE COOKING PERFORMANCE OF THE UNIT.

NOTE: THE FIGURE MAY NOT ACCURATELY REPRESENT YOUR RANGE COOKTOP; HOWEVER, THIS WARNING APPLIES TO ALL GAS COOKING PRODUCTS.

CE PRODUIT NE DOIT PAS ÊTRE INSTALLÉ SOUS UNE HOTTE D'EXTRACTION QUI RENVOIE L'AIR VERS LE BAS.

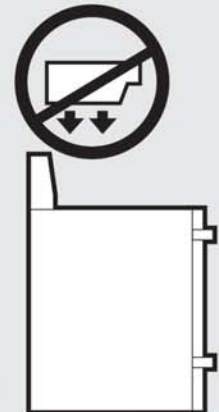
CES SYSTÈMES PEUVENT ENTRAÎNER DES PROBLÈMES D'INFLAMMATION ET DE COMBUSTION AVEC LES BRÛLEURS À GAZ, ENTRAÎNANT DES BLESSURES ET RISQUANT D'AFPECTER LA PERFORMANCE DE CUISSON DE L'APPAREIL.

REMARQUE : L'ILLUSTRATION PEUT NE PAS REPRÉSENTER PRÉCISÉMENT LA TABLE DE CUISSON DE VOTRE CUISINIÈRE; CEPENDANT, CET AVERTISSEMENT CONCERNE TOUS LES APPAREILS DE CUISSON À GAZ.

ESTE PRODUCTO NO SE DEBE INSTALAR DEBAJO DE SISTEMAS DE CAMPANAS DE VENTILACIÓN QUE DIRIJAN EL FLUJO DE AIRE HACIA ABAJO.

ESTOS SISTEMAS PUEDEN CAUSAR PROBLEMAS DE ENCENDIDO Y DE COMBUSTIÓN DE LOS QUEMADORES, LO QUE PUEDE RESULTAR EN LESIONES PERSONALES Y AFECTAR EL RENDIMIENTO DE LA COCCIÓN DE LA UNIDAD.

NOTA: LA FIGURA PUEDE NO REPRESENTAR CON EXACTITUD SU CUBIERTA. SIN EMBARGO, ESTA ADVERTENCIA SE APLICA A TODOS LOS PRODUCTOS DE COCCIÓN A GAS.



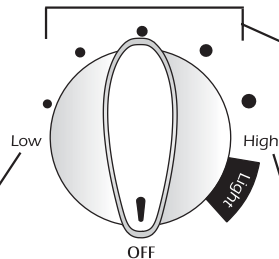
Appendix B

Use and Care - Model MGR6775AD*

Surface Cooking

Suggested Heat Settings

Low: Use to simmer foods, keep foods warm and melt chocolate or butter. Some cooking may take place on the **Low** setting if the pan is covered. Be sure flame is stable.



Intermediate flame sizes are used to continue cooking. Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously.

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

Surface Controls

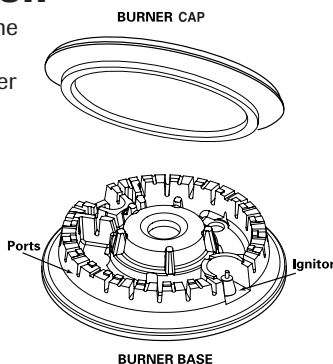
CAUTION

- If flame should go out during a cooking operation, turn the burner off. If a strong gas odor is detected, open a window and wait five minutes before relighting the burner.
- Be sure all surface controls are set in the **OFF** position before supplying gas to the range.
- **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the burners, to become warm or hot during cooking. Use potholders to protect hands.

Pilotless Ignition

Pilotless ignition eliminates the need for a constant standing pilot light. Each surface burner has a spark ignitor. Use care when cleaning around the surface burner.

If the surface burner does not light, check if ignitor is broken, soiled or wet.



Surface Control Knobs

Use to turn on the surface burners. An infinite choice of heat settings is available from **Low** to **High**. The knobs can be set on or between any of the settings.

Graphics next to the knob identify which burner the knob controls. For example, the graphic at right shows the left front burner location.



Setting the controls:

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

1. Place a pan on the burner grate.
 - The burner flame may lift off or appear separated from the port if a pan is not placed on the grate.
2. Push in and turn the knob counterclockwise to the **Light** setting.
 - A clicking (spark) sound will be heard and the burner will light. (All four ignitors will spark when any surface burner knob is turned to the **Light** position.)
3. After the burner lights, turn knob to desired flame size.
 - The ignitor will continue to spark until the knob is turned past the **Light** position.
4. After cooking, turn knob to OFF. Remove pan.

Operating During a Power Failure

CAUTION

When lighting the surface burners, be sure all of the controls are in the **OFF** position. Strike the match first and hold it in position before turning the knob to **Light**.

1. Hold a lighted match to the desired surface burner head.
2. Push in and turn the control knob slowly to **Light**.
3. When the burner lights, adjust the flame to the desired level.

Use and Care - Model MGR6775AD*



Surface Cooking

Cooktop

To prevent the cooktop from discoloring or staining:

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



Unlike a range with standard gas burners, this cooktop does not lift-up nor is it removable. **Do not attempt to lift the cooktop for any reason.**

Sealed Burners

The sealed burner bases of your range are secured to the cooktop and are not designed to be removed. Since the burners are sealed into the cooktop, boilovers or spills will not seep underneath the cooktop.

However, the burner base should be cleaned after each use. The cap portion of the burner is easily removed for cleaning. (See page 17 for cleaning directions.)

Burner caps must be correctly placed on the burner base for proper operation of the burner.

High Performance Burner*

There is one 16,000 BTU* high speed burner located in the left front position on your range. This burner offers higher speed cooking that can be used to quickly bring water to a boil and for large-quantity cooking.

Simmer Burner* (select models)

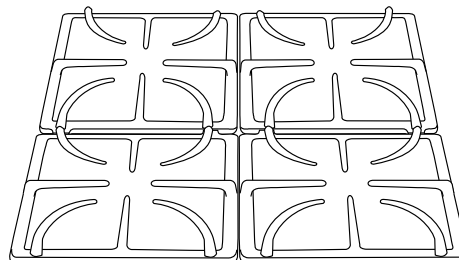
This burner is located in the right rear position. The simmer burner offers a lower BTU flame for delicate sauces or melting chocolate.

*BTU ratings will vary when using LP gas.

Burner Grates

The grates must be properly positioned before cooking. Lower the grates onto the range so that the bars match up and the rubber feet located at the four corners of the grates sit in the indentations on the cooktop.

Improper installation or removal of the grates may result in chipping or scratching of the cooktop. It may also cause pans to be unsteady on the grates.



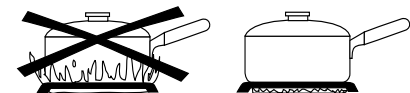
Do not operate the burners without a pan on the grate. The grate's porcelain finish may chip without a pan to absorb the heat from the burner flame.

Use care when stirring food in a pot/pan sitting on the burner grate. The grates have a smooth finish for ease of cleaning. The pot/pan will slide if the handle is not held. This may result in spilling of hot food items and may be a burn hazard.

Although the burner grates are durable, they will gradually lose their shine and/or discolor, due to the high temperatures of the gas flame.

Notes:

- A properly adjusted burner with clean ports will light within a few seconds. If using natural gas, the flame will be blue with a deeper blue inner cone.
If the burner flame is yellow or is noisy, the air/gas mixture may be incorrect. Contact a service technician to adjust. (Adjustments are not covered by the warranty.)
With LP gas, slight yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.
- With some types of gas, you may hear a "popping" sound when the surface burner is turned off. This is a normal operating sound of the burner.
- If the control knob is turned very quickly from **High** to **Low**, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the **OFF** position, wait several seconds and relight the burner.
- The flame should be adjusted so it does not extend beyond the edge of the pan.

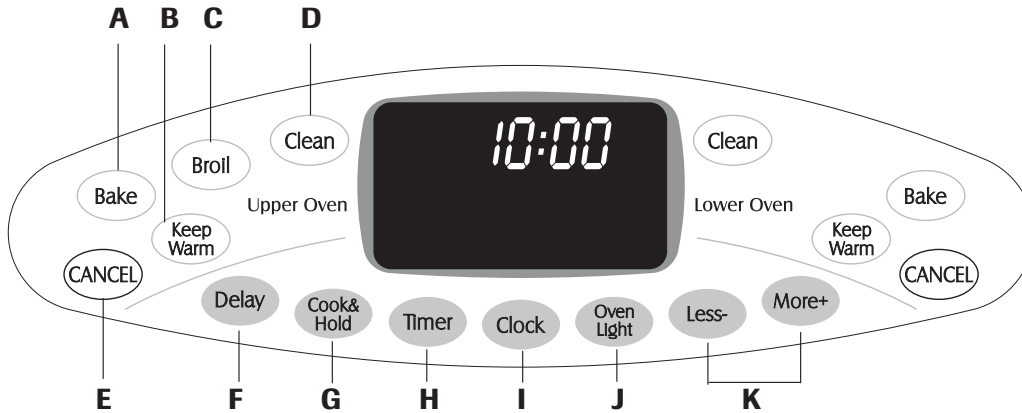


Use and Care - Model MGR6775AD*



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

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.

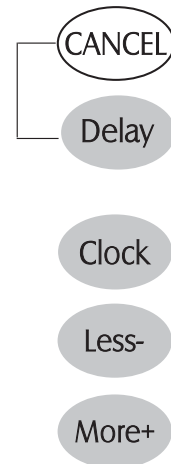
Note: Four seconds after pressing the More+ or Less- pad, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the More+ or Less- pad, the function will be canceled and the display will return to the previous display.

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 Upper Oven CANCEL and Delay pads for several 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 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 Bake, Clean, Delay or Cook & Hold.

Use and Care - Model MGR6775AD*



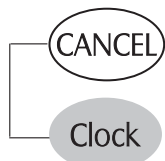
Oven Cooking

To cancel the Clock display:

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

Press and hold the Upper Oven CANCEL and Clock pads for several 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 Upper Oven CANCEL and Clock pads for several seconds. The time of day will reappear in the display.

Timer

The timer can be set from one minute (1:00) up to 11 hours and 59 minutes (11:59).

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.

To set the Timer:

1. Press the Timer pad.
 - “0:00” lights in the display.
 - “Timer” will flash.
2. Press the More+ or Less- pad until the correct time appears in the display.
 - “Timer” will continue to flash.
3. Press Timer pad again or wait four seconds.
 - 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, three long beeps 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 and Oven Doors

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

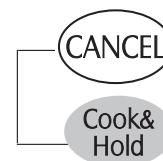
If the oven is currently in use, the touchpads and doors cannot be locked.

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

To lock both doors:

Press and hold the Upper Oven CANCEL and Cook & Hold pads for three seconds.

- “Lock” flashes in the display while both oven doors lock. Once complete, “Lock” stops flashing.
- “OFF” is displayed for 10 seconds whenever a pad is touched.



To unlock both doors:

Press and hold the Upper Oven CANCEL and Cook & Hold pads for three seconds.

- “Lock” flashes and then disappears from the display.
- “OFF” appears in the display for several seconds while doors are unlocking.

Note: The touchpads and oven doors 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.

Adjusting the Sound Level

The factory default setting for sound is medium (MEd), but it can be changed to low (Lo) or high (HI). To change the setting:

1. Press and hold More+ and upper oven CANCEL pads for three seconds. A beep will sound and the current sound level (“Lo”, “MEd” or “HI”) will appear in the display.
2. Press More+ pad to increase sound level or the Less- pad to decrease sound level.
3. Wait four seconds and the new setting will be accepted.
4. If the More+ or Less- pad is not pressed within 30 seconds, the control will return to the existing settings.

Changing Temp °F/°C

The factory default setting for temperature is Fahrenheit. To change the setting:

1. Press and hold the upper oven Bake and CANCEL pads for three seconds. A beep will sound and the current setting (°F or °C) will appear in the display.

Use and Care - Model MGR6775AD*



Oven Cooking

2. Press the More+ or Less- pad to change the setting between °F and °C.
3. Wait four seconds and the new setting will be accepted.
4. If the More+ or Less- pad is not pressed within 30 seconds, the control will return to the existing settings.

Return To Factory Default Settings

The control can be reset to the factory default settings. To return to the default settings:

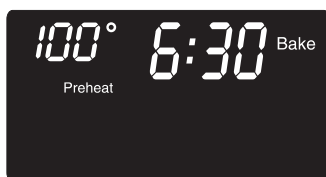
1. Press and hold upper oven Keep Warm and CANCEL pads for three seconds. A single beep will sound and “dEF” (default) will appear in the display.
2. Press the More+ pad to choose the factory settings. “cLr” (clear) will appear in the display.
3. Wait four seconds and the factory settings will be accepted.
4. If the More+ or Less- pad is not pressed within 30 seconds, the control will return to the existing settings.

Setting Upper and Lower Oven Functions

Baking

To set bake:

1. Press the Bake pad for desired oven.
 - “Bake” will flash.
 - “000” will flash in the display.
2. Select the oven temperature. The oven temperature can be set from 170° to 550°. Press or press and hold the More+ or Less- pad.
 - “350” will light when either pad is first pressed.
 - Press the More+ pad to increase the temperature.
 - Press the Less- pad to decrease the temperature.
3. Press Bake pad again or wait four seconds.
 - “Bake” will stop flashing and light in the display.
 - “Preheat” will light in the display.
 - 100° or the actual oven temperature will display. The temperature will rise in 5° increments until the preset temperature is reached.



Bake

Less-

More+

4. Allow selected oven to preheat for 8-15 minutes.
 - When the set oven temperature is reached, one long beep will sound.
 - To recall the set temperature during preheat, press the Bake pad.

To change the oven temperature during preheat, press Bake once and reset temperature.

5. Place food in the oven.
6. Check cooking progress at minimum cooking time. Cook longer if needed.
7. When cooking is finished, press CANCEL pad.
8. Remove food from the oven.



Baking Differences Between Your Old and New Oven

It is normal to notice some baking time differences between a new oven and an old one. See “Adjusting the Oven Temperature” on page 11.

Baking Notes:

- **Allow at least 1/2-inch between the baking pan or casserole and the top element in the upper oven.** Loaf, angel food or bundt pans are not recommended in the upper oven.
- Do not use temperatures below 140° F to keep food warm or below 200° F for cooking. For food safety reasons, lower temperatures are not recommended.
- To change the oven temperature during cooking, press the Bake pad and then the More+ or Less- pad until you reach the desired temperature.
- **When preheating with a baking/pizza stone inside the upper oven, do not set oven above 400° F. To use baking/pizza stones at temperatures above 400° in the upper oven, put stone in after the preheat beep.**
- If you forget to turn off the oven, it will automatically turn off at the end of 12 hours. If you wish to deactivate the Automatic Shut-off/Sabbath Mode feature, see page 13.
- For additional baking and roasting tips, see “Cooking Made Simple” booklet.

Cook & Hold

Cook & Hold allows you to bake for a preset amount of time, followed by a one-hour Keep Warm cycle.

To set Cook & Hold:

1. Press the Cook & Hold pad **once** for upper oven or **twice** for lower oven.

Cook & Hold

cont.

Use and Care - Model MGR6775AD*



Oven Cooking

- “Bake” and “Hold” flash.
 - “000” will flash in the display.
2. Select the oven temperature. The oven temperature can be set from 170° to 550°. Press or press and hold the More+ or Less- pad.
 - Press the More+ pad to increase the temperature.
 - Press the Less- pad to decrease the temperature.
 3. Press Cook & Hold pad again OR wait four seconds to set cook time.
 - “Time” flashes.
 - “0:00” flashes in the display.
 4. Enter the amount of time you want to cook by pressing the More+ or Less- pad. Time can be set from 10 minutes (10:00) to 11 hours, 59 minutes (11:59).
 - “Bake”, “Preheat” and “Hold” light in the display.
 - The cooking time will start counting down.
 - “100°” or actual oven temperature will light in the display.



When the cooking time has elapsed:

- Three beeps will sound.
- “Bake” will turn off.
- “Hold” will light.

After one hour in HOLD WARM:

- The oven will turn off. Three beeps will sound.

To cancel Cook & Hold at any time:

Press the CANCEL pad. Remove food from oven.



Delay Cook & Hold



CAUTION

Do not use delayed baking for highly perishable foods such as dairy products, pork, poultry, or seafood.

When using **Delay**, the oven begins to cook later in the day. Set the amount of time that you want to delay before the oven turns on and how long you want to cook. The oven begins to heat at the selected time and cooks for the specified length of time, then keeps food warm for one hour.

Delay time can be set from 10 minutes (10:00) to 11 hours, 59 minutes (11:59).

Less-

More+

To set a Delayed Baking cycle:

1. Press the Delay pad **once** for upper oven or **twice** for lower oven.

- “dLY” and “0:00” flash in the display.

2. Press the More+ or Less- pad **to set the amount of time you want to delay** the Cook & Hold cycle.

While “dLY” is still flashing:

3. Press the Cook & Hold pad.

- “000” flashes in the display.

- “Bake” and “Hold” flash.

4. Press More+ or Less- pad to enter oven temperature.

- “Bake” flashes.

- After several seconds, “0:00” and “Time” flash.

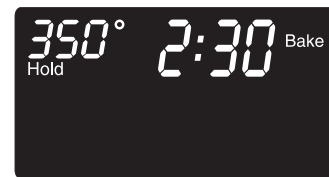
- “Bake” and “Hold” remain steady.

5. Press More+ to or Less- pad to set the baking time.

- “Time” flashes.

- After several seconds, the delay time will count down.

- “dLY”, “Bake” and “Hold” light in the display.



When the Delay time has expired:

- “dLY” will turn off.

- Baking time and temperature are displayed.

- “Bake” and “Hold” are displayed.

When the oven starts:

- The baking time will count down.

- “dLY” will turn off.

- “Bake” and “Hold” will remain lit.

To cancel:

Press the CANCEL pad.

- All timed and untimed cooking functions will be canceled.

- The time of day will reappear in the display.

Notes:

- Do not use delayed baking for items that require a preheated oven, such as cakes, cookies, and breads.
- Do not use delayed baking if oven is already hot.

Delay

Less-

More+

Cook & Hold

CANCEL

Use and Care - Model MGR6775AD*



Oven Cooking

Keep Warm

For safely keeping foods warm or for warming breads and plates.

To set Keep Warm:

1. Press the Keep Warm pad for the appropriate oven.
 - “Warm” flashes.
 - “000” flashes in the display.
 2. Select the Keep Warm temperature. The Keep Warm temperature can be set from 145° to 190°. Press or press and hold the More+ or Less- pad.
 - 170° will light when either pad is first pressed.
 - Press the More+ pad to increase the temperature.
 - Press the Less- pad to decrease the temperature.
- “Warm” and the temperature will be displayed while Keep Warm is active.

Keep Warm

Less-

More+



To cancel Keep Warm:

1. Press the CANCEL pad.
2. Remove food from the oven.

CANCEL

Keep Warm Notes:

- For optimal food quality, oven cooked foods should be kept warm for no longer than 1 to 2 hours.
- To keep foods from drying, cover loosely with foil or a lid.
- **To warm dinner rolls:**
 - cover rolls loosely with foil and place in oven.
 - press Keep Warm and More+ pads to set 170° F.
 - warm for 12-15 minutes.
- **To warm plates:**
 - place 2 stacks of up to four plates each in the oven.
 - press Keep Warm and More+ pads to set 170° F.
 - warm for five minutes, turn off the oven and leave plates in the oven for 15 minutes more.
 - use only oven-safe plates, check with the manufacturer.
 - do not set warm dishes on a cold surface as rapid temperature changes could cause crazing or breakage.

Adjusting the Oven Temperature

Oven temperatures are carefully tested for accuracy at the factory. It is normal to notice some baking or browning differences between a new oven and an old one. As ranges get older, the oven temperature can shift.

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

To adjust the oven temperature:

1. Press the appropriate Bake pad.
2. Enter 550° by pressing the More+ pad.
3. Press and hold the Bake pad for several seconds or until “0” and “AdJ” (which signifies ‘adjust’) appear in the display.
 - If the oven temperature was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15° the display will show “-15”.
4. Press the More+ or Less- pad to adjust the temperature.
 - Each time a pad is pressed, the temperature changes by 5°. The oven temperature can be increased or decreased by 5° to 35°.
5. The time of day will automatically reappear in the display.

Bake

More+

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

Use and Care - Model MGR6775AD*



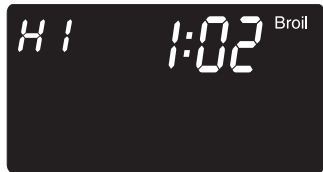
Oven Cooking

Broiling (upper oven only)

To set Broil:

1. Press the Broil pad.
 - “Broil” and “SET” flash in the display.
2. Press the More+ or Less- pad once to set HI broil. Press the More+ or Less- pad twice to set LO broil.
 - HI or LO will be displayed.
 - Select HI broil (550° F) for normal broiling. Select LO broil (450° F) for low-temperature broiling of longer cooking foods such as poultry.
3. After four seconds, the oven will start.
 - “Broil” and HI or LO will remain lit.

Broil



4. For optimum browning, preheat broil burner for five minutes before adding food.
5. Place food in the oven. Close oven door.
6. Most meat should be turned once about halfway through cooking.

7. When food is cooked, press the CANCEL pad. Remove food and broiler pan from the oven.
 - The time of day will reappear in the display.

CANCEL

Broil Notes:

- For best results when broiling, use a two-piece broiler pan.
- HI broil is used for most broiling. Use LO broil when broiling longer cooking foods to allow them to cook to well done stage without excessive browning.
- Broil times may be longer when the LO broil temperature is selected.
- Never cover broiler pan insert with aluminum foil. This prevents fat from draining to the pan below.
- Broiling can be done on the oven rack or remove oven rack and place broiler pan on the oven bottom.
- If more than 30 seconds elapse between pressing the Broil pad and the More+ or Less- pad, the oven will not be set and the display will return to the previous display.
- Most foods should be turned halfway through broiling time.
- For a browned/seared exterior and rare interior, it may be necessary to decrease cook time on side one.
- For additional broiling tips and temperatures, refer to the “Cooking Made Simple” booklet.

Broiling Chart - Broil times are based on a five minute preheat.

FOODS	RACK POSITION*	SETTING	COOK TIME (MINUTES)**
Beef Steak, 1” thick, 4 oz. Hamburgers, 3/4” thick (up to 12) 4 oz. Hamburgers, 3/4” thick (up to 6)	on rack oven bottom on rack	HI HI HI	8 - 14 (medium) 15 - 19 (well) 12 - 15 (well)
Chicken Bone-in, skin-on breast Pieces	oven bottom	LO	25 - 35
Fish Filets Steaks, 1” thick	oven bottom oven bottom	LO LO	8 - 11 10 - 15
Pork Chops, 1” thick	on rack	HI	18 - 25
Garlic Bread 1” thick	oven bottom	LO	1 - 4

* When broiling fish, spray broil pan insert with cooking oil. Do not turn fish filets.

** Broiling times are approximate and may vary depending on the thickness of the food. Turn meat halfway through cooking times.




Oven Cooking

Automatic Shut-Off/Sabbath Mode

The ovens will automatically turn off after 12 hours if you accidentally leave them on. **The oven MUST be set for a bake operation before setting the Automatic Shut-off/Sabbath Mode.**


To cancel the 12-hour shut-off and run the oven continuously for 72 hours:

1. Set the oven to bake (see page 9).
2. Press and hold the Clock pad for five seconds. 
 - "SAbbAth"* will be displayed and flash for five seconds.
 - "SAbbAth" will then be displayed continuously until turned off or until the 72-hour time limit is reached.
 - "Bake" and the oven temperature will also be displayed if a bake setting is in use while the oven is in Sabbath Mode.

All other functions EXCEPT BAKE (Timer, Keep Warm, Clean, etc.) are locked out during the Sabbath Mode.

To cancel Bake when in Sabbath Mode:

Press the CANCEL pad.

- "Bake" and the oven temperature will turn off in the display. 
- "SabbAth" appears in the display.
- "Time" no longer appears in the display.

To cancel the Sabbath Mode:

1. Press the Clock pad for five seconds.
 - "SAbbAth" will flash for five seconds.
 - The time of day will return to the display.
- OR
2. After 72 hours, the Sabbath Mode will end.
 - "SAbbAth" will flash for five seconds.
 - The time of day will return to the display.

* Note: "SAbbAth" appears in the display on two lines: SAB .
bAth

Pilotless Ignition

Your range is equipped with pilotless ignition. With this type of ignition system, the gas automatically shuts off and **the oven will not operate during a power failure.**

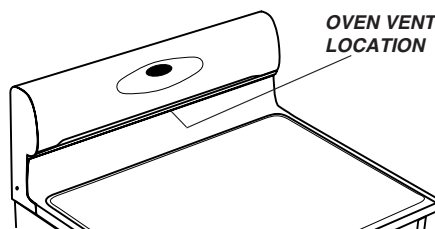
A lighted match will not light the oven burner. No attempt should be made to operate the oven during a power failure.

Oven Vent

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


The oven vent is located below the backguard vent shield on your range.

When high moisture foods are cooked in the upper oven, steam may be visible coming from the oven vent. This is normal.



Do not place plastics near the vent opening as heat from the vent could distort or melt the plastic.

Oven Lights

The oven lights automatically come on whenever an oven door is opened. When the door is closed, press the Oven Light pad to turn the oven lights on or off. A beep will sound every time the Oven Light pad is pressed. 

Oven Bottom

Protect oven bottom against spillovers, especially acidic or sugary spills, as they may discolor the porcelain enamel. Use the correct pan size to avoid spillovers and boilovers. **Do not place aluminum foil directly on either oven bottom. Do not place pans on the oven bottom while baking or roasting in the upper or lower oven. You may place pans on oven bottom for broiling in upper oven only.**

Sabbath Mode Notes:

- Sabbath Mode can be turned on **only** when the ovens are on.
- Sabbath Mode cannot be turned on if the touchpads are locked out or when the doors are locked.
- If the oven light is desired while in Sabbath Mode, it must be turned on before the Sabbath Mode is started.
- When the Sabbath Mode is started, no preheat beep will sound.
- All prompts, messages and beeps are deactivated when Sabbath Mode is active.
- The automatic door lock does not operate during the Sabbath Mode.
- Pressing CANCEL pad will cancel a bake cycle, however the control will stay in the Sabbath Mode.
- If power fails, the ovens will power up in Sabbath Mode with 72 hours remaining and no cycle active.

Use and Care - Model MGR6775AD*



Oven Cooking

Oven Racks

! CAUTION

- Do not attempt to change the rack position when the ovens are hot.
- Do not use the ovens for storing food or cookware.

All racks are designed with a lock-stop edge.

Upper oven

- Is equipped with one rack and rack position.
- When pulling the upper oven rack out to remove or check food, grasp the **top edge** of the rack.

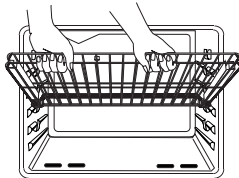


Lower oven

- Is equipped with one RollerGlide™ rack and one flat rack.

To remove oven racks:

- Pull rack straight out until it stops at the lock-stop position; lift up on the front of the rack and pull out.
- For RollerGlide™ rack, pull both the rack glide and rack base out together.



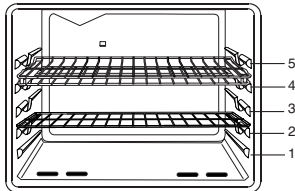
To replace oven racks:

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

Baking with the RollerGuide™ Rack

- When baking on two racks, use the RollerGuide™ rack in the upper rack position, and the flat rack in the lower rack position.

Rack Positions (lower oven)



RACK 5: Use for two-rack baking of biscuits and cookies.

RACK 4: Use for two-rack baking of layer cake and cookies.

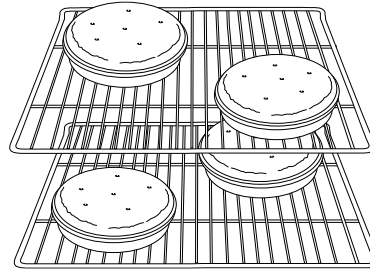
RACK 3: Use for most one-rack baking of baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.

RACK 2: Use for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes, sheet cakes or custard pies and two-rack baking of biscuits, cookies and layer cake.

RACK 1: Use for roasting large cuts of meat and poultry, frozen pies, dessert souffles or angel food cake.

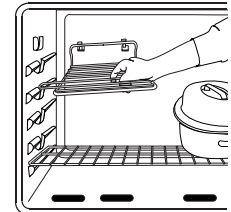
MULTIPLE RACK COOKING:

Two rack: Use rack positions 2 and 4 for layer cakes and cookies, or 2 and 5 for biscuits and cookies.



Half Rack Accessory (Lower oven only)

A half rack, to increase oven capacity, is available as an accessory. It fits in the left, upper portion of the oven and provides space for a vegetable dish when a large roaster is on the lower rack. Contact your Maytag dealer for the "HALFRACK" Accessory Kit or call 1-877-232-6771 USA and Canada to order.



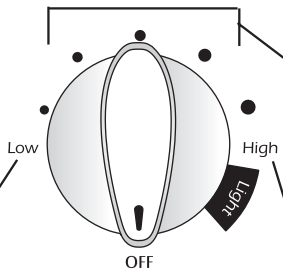
Use and Care - Model MGR6875AD*



Surface Cooking

Suggested Heat Settings

Low: Use to simmer foods, keep foods warm and melt chocolate or butter. Some cooking may take place on the **Low** setting if the pan is covered. Be sure flame is stable.



Intermediate flame sizes are used to continue cooking. Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously.

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

Surface Controls

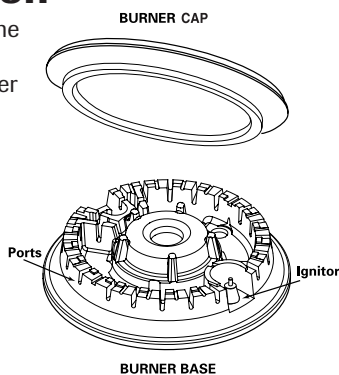
CAUTION

- If flame should go out during a cooking operation, turn the burner off. If a strong gas odor is detected, open a window and wait five minutes before relighting the burner.
- Be sure all surface controls are set in the **OFF** position prior to supplying gas to the range.
- **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the burners, to become warm or hot during cooking. Use potholders to protect hands.

Pilotless Ignition

Pilotless ignition eliminates the need for a constant standing pilot light. Each surface burner has a spark ignitor. Use care when cleaning around the surface burner.

If the surface burner does not light, check if ignitor is broken, soiled or wet.



Surface Control Knobs

Use to turn on the surface burners. An infinite choice of heat settings is available from **Low** to **High**. The knobs can be set on or between any of the settings.

Graphics next to the knob identify which burner the knob controls. For example, the graphic at left shows the left front burner location.



Setting the controls:

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

1. Place a pan on the burner grate.
 - The burner flame may lift off or appear separated from the port if a pan is not placed on the grate.
2. Push in and turn the knob counterclockwise to the **Light** setting.
 - A clicking (spark) sound will be heard and the burner will light. (All five ignitors will spark when any surface burner knob is turned to the **Light** position.)
3. After the burner lights, turn knob to desired flame size.
 - The ignitor will continue to spark until the knob is turned past the **Light** position.
4. After cooking, turn knob to **OFF**. Remove pan.

Operating During a Power Failure

CAUTION

When lighting the surface burners, be sure all of the controls are in the **OFF** position. Strike the match first and hold it in position before turning the knob to **Light**.

1. Hold a lighted match to the desired surface burner head.
2. Push in and turn the control knob slowly to **Light**.
3. When the burner lights, adjust the flame to the desired level.

Use and Care - Model MGR6875AD*

Surface Cooking

Cooktop

To prevent the cooktop from discoloring or staining:

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



Unlike a range with standard gas burners, this cooktop does not lift-up nor is it removable. **Do not attempt to lift the cooktop for any reason.**

Sealed Burners

The sealed burner bases of your range are secured to the cooktop and are not designed to be removed. Since the burners are sealed into the cooktop, boilovers or spills will not seep underneath the cooktop.

However, the burner base should be cleaned after each use. The cap portion of the burner is easily removed for cleaning. (See page 20 for cleaning directions.)

The burner caps must be correctly placed on the burner base for proper operation of the burner.

High Performance Burners

There is one 16,000 BTU* high speed burner on your range, located in the left front position. There is a 12,000 BTU* burner located in the right front position. These burners offer higher speed cooking that can be used to quickly bring water to a boil and for large-quantity cooking.

Simmer Burner

This burner is located in the center position. The simmer burner offers a lower BTU* flame for delicate sauces or melting chocolate.

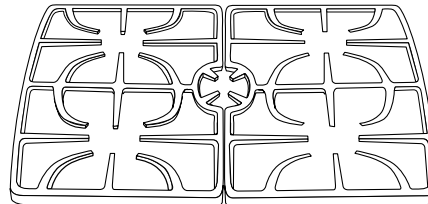


* BTU ratings will vary when using LP gas.

Burner Grates

The grates must be properly positioned before cooking. Lower the grates onto the range so that the bars match up and the rubber feet located at the four corners of the grates sit in the indentations on the cooktop.

Improper installation or removal of the grates may result in chipping or scratching of the cooktop. It may also cause pans to be unsteady on the grates.



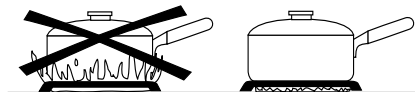
Do not operate the burners without a pan on the grate. The grate's porcelain finish may chip without a pan to absorb the heat from the burner flame.

Use care when stirring food in a pot/pan sitting on the burner grate. The grates have a smooth finish for ease of cleaning. The pot/pan will slide if the handle is not held. This may result in spilling of hot food items and may be a burn hazard.

Although the burner grates are durable, they will gradually lose their shine and/or discolor, due to the high temperatures of the gas flame.

Notes:

- A properly adjusted burner with clean ports will light within a few seconds. If using natural gas, the flame will be blue with a deeper blue inner cone.
If the burner flame is yellow or is noisy, the air/gas mixture may be incorrect. Contact a service technician to adjust. (Adjustments are not covered by the warranty.)
With LP gas, slight yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.
- With some types of gas, you may hear a "popping" sound when the surface burner is turned off. This is a normal operating sound of the burner.
- If the control knob is turned very quickly from **High** to **Low**, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the **OFF** position, wait several seconds and relight the burner.
- The flame should be adjusted so it does not extend beyond the edge of the pan.

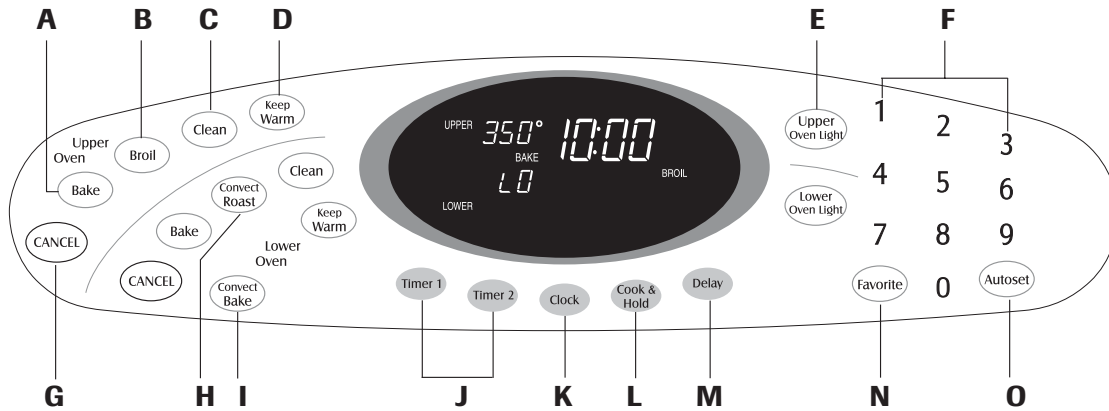


Use and Care - Model MGR6875AD*



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.)

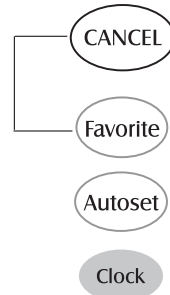
A	Bake	Use for baking and roasting.
B	Broil	Use for broiling and top browning.
C	Clean	Use to set self-clean cycle.
D	Keep Warm	Use to keep cooked food warm in oven.
E	Oven Light	Use to turn the oven light on or off.
F	Number Pads	Use to set time and temperature.
G	CANCEL	Cancels all operations except timer and clock.
H	Convect Roast	Use for convection roasting.
I	Convect Bake	Use for convection baking.
J	Timer 1 or 2	Sets timer.
K	Clock	Use to set time-of-day clock.
L	Cook & Hold	Bakes for a preset time, then keeps food warm for 1 hour.
M	Delay	Programs the oven to start baking or cleaning at a later time.
N	Favorite	Use to save a specific Cook & Hold procedure.
O	Autosest	Use to quickly set temperatures.

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 Upper Oven CANCEL and Favorite pads for three seconds.
 - 12 Hr flashes in the display.
2. Press the Autosest 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.
 - Colon flashes in the display.
2. Press the appropriate number pads to set the time of day.
3. Press the Clock pad again or wait four seconds.
 - The colon will remain on.

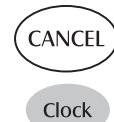
When electrical power is supplied or after a power interruption, the last clock time before power was interrupted will flash.

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

To cancel the Clock display:

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

Press and hold the Upper Oven 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.

Using the Touchpads

- Press the desired pad.
- Press the number pads to enter time or temperature.
- Or, press the Autosest 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 entering the number, the time or temperature will automatically be entered. If more than 30 seconds elapse between touching a function pad and the number pads, the function will be canceled and the display will return to the previous display.

Use and Care - Model MGR6875AD*



Oven Cooking

To restore the Clock display:

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



Timer

Each timer can be set from one minute (00:01) up to 99 hours and 59 seconds (99:59).



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

The Timers do not control the oven.

To set the Timer:

1. Press the Timer 1 or 2 pad.  
 - 00:00 and TIMER 1 or TIMER 2 flash in the display.
2. Press the appropriate number pads until the correct time appears in the display.
 - TIMER 1 or TIMER 2 will be displayed. If both times are active, TIMER 1 and TIMER 2 will be displayed.
 - The colon and TIMER 1 or TIMER 2 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 corresponding Timer pad for three seconds. 
OR 
2. Press the Timer pad and press '0' using the number pads.



Locking the Control and Oven Doors

The touchpad and oven doors 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 doors are locked.

To lock both doors:

1. Press and release CANCEL pad. 
2. Press and hold the Upper Oven CANCEL and Cook & Hold pads for three seconds. 
 - OFF appears in the display.
 - LOCK flashes while the doors are locking. Both oven doors lock. LOCK remains in the display.

To unlock both doors:

Press and hold the Upper Oven CANCEL and Cook & Hold pads for three seconds. OFF disappears from the display and LOCK flashes while the doors are unlocking.

Note: The touchpads and oven doors 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.

Adjusting Sound Level

The factory default setting for sound is medium (MEd), but it can be changed to low (LO) or high (HI). To change the setting:

1. Press and hold Delay and upper oven CANCEL pads for three seconds. A beep will sound. "bEEP" and the current sound level ("LO", "MEd" or "HI") will appear in the display.
2. Press the Autoset pad to increase or decrease the sound level.
3. Wait four seconds and the new setting will be accepted.
4. If the Autoset pad is not pressed within 30 seconds, the control will return to the existing setting.

Changing Temp °F/°C

The factory default setting for temperature is Fahrenheit. To change the setting:

1. Press and hold the upper oven Bake and CANCEL pads for 3 seconds. A beep will sound and the current setting (°F or °C) will appear in the display.
2. Press the Autoset pad to change the setting between °F and °C.
3. Wait 4 seconds and the new setting will be accepted.
4. If the Autoset pad is not pressed within 30 seconds, the control will return to the existing setting.

Use and Care - Model MGR6875AD*



Oven Cooking

Return To Factory Default Settings

The control can be reset to the factory default settings. To return to the default settings:

1. Press and hold upper oven Keep Warm and CANCEL pads for 3 seconds. A single beep will sound and 12:00 will appear in the display.
2. Reset the clock to the current time of day.

Setting Oven Functions

Auto Set Pad

Use with function pads to automatically set:

- 350° F bake temperature
- HI or LO broil
- three hours of cleaning time
- 170° F keep warm temperature

Baking

To set Bake:

1. Press the Bake pad for desired oven.
 - BAKE and 000 will flash in the display.
2. Select the oven temperature. Press the Autoset pad for 350° F or the appropriate number pads.
 - Each additional press of the Autoset pad will increase the temperature by 25°.
 - The oven temperature can be set from 170° to 550°.
3. Press Bake pad again or wait four seconds.
 - BAKE will stop flashing and light in the display.
 - PREHEAT will light in the display.
 - 100° or the actual oven temperature if over 100° F will display. It will rise in 5° increments until the preset temperature is reached.



4. Allow the selected oven to preheat for 8-15 minutes.
 - When the set oven temperature is reached, one long beep will sound.
 - The set temperature will display.
 - PREHEAT will turn off.
 - To recall set temperature during preheat, press Bake pad.

5. Place food in the oven.
6. Check cooking progress at the minimum cooking time. Cook longer if needed.
7. When cooking is finished, press CANCEL pad.
8. Remove food from the oven.



Baking Differences Between Your Old and New Oven

It is normal to notice some baking time differences between a new oven and an old one. See "Adjusting the Oven Temperature" on page 15.

Baking Notes:

- **Allow at least 1/2-inch between the baking pan or casserole and the top burner in the upper oven.** Loaf, angel food or bundt pans are not recommended in the upper oven.
- Do not use temperatures below 140° F to keep food warm or below 200° F for cooking. For food safety reasons, lower temperatures are not recommended.
- When preheating with a baking/pizza stone inside the upper oven, do not set oven above 400° F. To use baking/pizza stones at temperatures above 400° in the upper oven, put stone in after the preheat beep.
- To change the oven temperature during cooking, press Bake pad, then press the Autoset pad or appropriate number pads until the desired temperature is displayed.
- **To change the oven temperature during preheat, press the Bake pad twice, then press the Autoset pad or appropriate number pads until the desired temperature is displayed.**
- If you forget to turn off the oven, it will automatically turn off at the end of 12 hours. If you wish to deactivate this feature, see page 15.
- For additional baking and roasting tips, see "Cooking Made Simple" booklet.

Baking with Convection (lower oven only)

When convection baking, enter your normal baking temperature. The control will automatically reduce the set oven temperature by 25° (even though normal baking temperature is displayed). The convection fan will start after the oven has been on for five minutes.

To set Convection Bake:

1. Press the Convection Bake pad.
 - LOWER BAKE and FAN will flash
 - 000 will flash in the display.



Use and Care - Model MGR6875AD*



Oven Cooking

2. Select the oven temperature. Press the AutoseT pad for 350° F or the appropriate number pads. AutoseT
 - Each additional press of the AutoseT pad will increase the temperature by 25 degrees. The oven temperature can be set from 170° to 550°.
3. Press Convect Bake pad again or wait four seconds.
 - LOWER BAKE will stop flashing.
 - PREHEAT and LOWER will light in the display.
 - 100° or the actual oven temperature if over 100° F will display. It will rise in 5° increments until the preset temperature is reached.
 - The FAN icon will start to rotate. The fan inside the oven will begin rotating after five minutes.
4. Allow the oven to preheat for 8-15 minutes.
 - When the set oven temperature is reached, one long beep will sound. The programmed temperature will show in the display.
 - PREHEAT will turn off.
 - The set temperature will display.
 - To recall the set temperature during preheat, press the Convect Bake pad.



5. Place food in the oven.
6. Check cooking progress at the minimum cooking time. Cook longer if needed.
7. When cooking is finished, press lower oven CANCEL pad. CANCEL
8. Remove food from the oven.

Roasting With Convection

(lower oven only)

When convection roasting, enter your normal roasting time and temperature. The control will automatically prompt you to check the food for doneness at 75% of the set time. The convection fan will start after the oven has been on for five minutes.

To set Convect Roast:

1. Press the Convect Roast pad. Convect Roast
 - LOWER ROAST, the FAN icon and 00:00 will flash in the display.
 - 000 lights in the display.

2. Enter the roasting time using the number pads.
 - Time can be set from 10 minutes (00:10) to 11 hours, 59 minutes (11:59).
 - Press Convect Roast pad again or wait 4 seconds.
 - LOWER ROAST and the FAN icon flash in the display.
 - 000 will flash in the display. AutoseT
3. Select the oven temperature. Press the AutoseT pad for 325° F or the appropriate number pads.
 - Each additional press of the AutoseT pad will increase the temperature by 25°.
 - The oven temperature can be set from 170° to 550°.
4. Press Convect Roast pad again or wait four seconds.
 - ROAST will stop flashing and light in the display.
 - 100° or the actual oven temperature will display. It will rise in 5° increments until the preset temperature is reached.
 - The FAN icon will start to rotate. The fan inside the oven will begin rotating after 5 minutes.



5. Place food in the oven.
 - Time will start counting down once oven starts heating up.
 - To recall the set temperature during preheat, press the Convect Roast pad.
6. When 75% of the set cooking time has elapsed, the oven will signal you to check the cooking progress. Check the cooking progress at this time. Cook longer if needed.
 - The oven light will remain on until the Oven Light pad is pressed.
 - Press any pad to recall the cook time remaining.
7. When cooking is finished, press CANCEL pad. CANCEL
8. Remove food from the oven.

Roasting Notes:

- When convection roasting, the cooking time must be set before setting the temperature.
- If your recipe requires a preheated oven, add 15 minutes to the cooking time programmed.
- Roasting times can vary with different cuts of meat.
- It is not necessary to preheat when convect roasting large cuts of meat.
- Refer to "Cooking Made Simple" booklet for suggested roasting temperatures and times.

Use and Care - Model MGR6875AD*



Oven Cooking

Broiling (upper oven only)

To set Broil:

1. Press the Broil pad. Broil
 - BROIL, UPPER and SET flash.
2. Press the Autoset pad **once** to set HI broil or **twice** to set LO broil. Autoset
 - HI or LO will be displayed.

Select HI broil for normal broiling. Select LO broil for low-temperature broiling of longer cooking foods such as poultry.
3. After four seconds, the oven will start.
 - BROIL and HI or LO will remain lit.



4. For optimum browning, preheat burner for 5 minutes before adding food.
5. Place food in the oven. Close oven door.
6. Turn meat once while cooking.
7. When food is cooked, press the CANCEL pad. CANCEL
Remove food and broiler pan from the oven.

Broil Notes:

- For best results when broiling, use a pan designed for broiling.
- **HI** broil is used for most broiling. Use **LO** broil when broiling longer cooking foods to allow them to cook to well done stage without excessive browning.
- Broil times may be longer when the lower broiling temperature is selected.
- Never cover broiler pan insert with aluminum foil. This prevents fat from draining to the pan below.
- Broiling can be done on the oven rack or remove oven rack and place broiler pan on the oven bottom.
- If more than 30 seconds elapse between pressing the Broil pad and the Autoset pad, the oven will not be set and the display will return to the previous display.
- Most foods should be turned halfway through broiling time.
- For a browned/seared exterior and rare interior, it may be necessary to decrease cook time on side one.
- For additional broiling tips and temperatures, refer to the "Cooking Made Simple" booklet.

Broiling Chart - Broil times are based on a 5 minute preheat.

FOODS	RACK POSITION*	SETTING	COOK TIME (MINUTES)**
Beef Steak, 1" thick, 4 oz. Hamburgers, 3/4" thick (up to 12) 4 oz. Hamburgers, 3/4" thick (up to 6)	on rack oven bottom on rack	HI HI HI	8 - 14 (medium) 15 - 19 (well) 12 - 15 (well)
Chicken Bone-in, skin-on breast Pieces	oven bottom	LO	25 - 35
Fish Filets Steaks, 1" thick	oven bottom oven bottom	LO LO	8 - 11 10 - 15
Pork Chops, 1" thick	on rack	HI	18 - 25
Garlic Bread 1" thick	oven bottom	LO	1 - 4

* When broiling fish, spray broil pan insert with cooking oil. Do not turn fish filets.



** Broiling times are approximate and may vary depending on the thickness of the food. Turn meat halfway through cooking times.

Use and Care - Model MGR6875AD*

Oven Cooking


Broiling (upper oven only)

To set Broil:

- Press the Broil pad. 
 - BROIL, UPPER and SET flash.
- Press the Autoset pad **once** to set HI broil or **twice** to set LO broil. 
 - HI or LO will be displayed.

Select HI broil for normal broiling. Select LO broil for low-temperature broiling of longer cooking foods such as poultry.
- After four seconds, the oven will start.
 - BROIL and HI or LO will remain lit.



- For optimum browning, preheat burner for 5 minutes before adding food.
- Place food in the oven. Close oven door.
- Turn meat once while cooking.
- When food is cooked, press the CANCEL pad.  Remove food and broiler pan from the oven.

Broil Notes:

- For best results when broiling, use a pan designed for broiling.
- HI** broil is used for most broiling. Use **LO** broil when broiling longer cooking foods to allow them to cook to well done stage without excessive browning.
- Broil times may be longer when the lower broiling temperature is selected.
- Never cover broiler pan insert with aluminum foil. This prevents fat from draining to the pan below.
- Broiling can be done on the oven rack or remove oven rack and place broiler pan on the oven bottom.
- If more than 30 seconds elapse between pressing the Broil pad and the Autoset pad, the oven will not be set and the display will return to the previous display.
- Most foods should be turned halfway through broiling time.
- For a browned/seared exterior and rare interior, it may be necessary to decrease cook time on side one.
- For additional broiling tips and temperatures, refer to the "Cooking Made Simple" booklet.

Broiling Chart - Broil times are based on a 5 minute preheat.

FOODS	RACK POSITION*	SETTING	COOK TIME (MINUTES)**
Beef Steak, 1" thick, 4 oz. Hamburgers, 3/4" thick (up to 12) 4 oz. Hamburgers, 3/4" thick (up to 6)	on rack oven bottom on rack	HI HI HI	8 - 14 (medium) 15 - 19 (well) 12 - 15 (well)
Chicken Bone-in, skin-on breast Pieces	oven bottom	LO	25 - 35
Fish Filets Steaks, 1" thick	oven bottom oven bottom	LO LO	8 - 11 10 - 15
Pork Chops, 1" thick	on rack	HI	18 - 25
Garlic Bread 1" thick	oven bottom	LO	1 - 4

* When broiling fish, spray broil pan insert with cooking oil. Do not turn fish filets.

** Broiling times are approximate and may vary depending on the thickness of the food. Turn meat halfway through cooking times.

Use and Care - Model MGR6875AD*

Oven Cooking

Keep Warm

For safely keeping hot foods warm or for warming breads and plates.

To set Keep Warm:

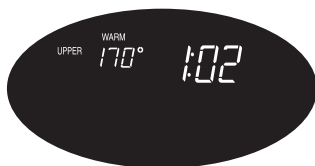
1. Press the Keep Warm pad.
 - WARM flashes.
 - 000 and UPPER or LOWER flash in the display.
2. Select the Keep Warm temperature. Press the Autoset pad or the appropriate number pads.
 - 170° will light when the Autoset pad is pressed.
 - Each press of the Autoset pad will increase the temperature by 5°.

Keep Warm

Autoset

The Keep Warm temperature can be set from 145° to 190°.

WARM and the temperature will be displayed while the function is active.



To cancel Keep Warm:

1. Press the CANCEL pad.
2. Remove food from the oven.

CANCEL

Keep Warm Notes:

- For optimal food quality, oven cooked foods should be kept warm for no longer than 1 to 2 hours.
- To keep foods from drying, cover loosely with foil or a lid.
- **To warm dinner rolls:**
 - cover rolls loosely with foil and place in oven.
 - press Keep Warm and Autoset pads.
 - warm for 12-15 minutes.
- **To warm plates:**
 - place 2 stacks of up to four plates each in the oven.
 - press Keep Warm and Autoset pads.
 - warm for 5 minutes, turn off the oven and leave plates in the oven for 15 minutes more.
 - use only oven-safe plates, check with the manufacturer.
 - do not set warm dishes on a cold surface as rapid temperature changes could cause crazing or breakage.

Favorite

The Favorite pad allows you to save the time and temperature from a Cook & Hold Bake, Cook & Hold Convection Bake or Cook & Hold Convection Roast (lower oven only) cycle.

To set a Favorite cycle, a Cook & Hold function must be either active or just programmed.

To set a new Favorite cycle or to save a currently running Cook & Hold as a Favorite:

1. Program a Cook & Hold cycle as described in the Cook & Hold section on page 12.
2. Press and hold the Favorite pad for three seconds.
 - The newly set or currently running Cook & Hold setting will be saved.
 - A double then a single beep will sound to indicate that the control has accepted the Favorite setting.

Favorite

To start a cycle programmed into Favorite:

1. Press the Favorite pad.
 - Time and temperature for the set Cook & Hold feature will be displayed. (If no Cook & Hold setting has been programmed, "nonE" is displayed.)
2. Press the Bake, Convection Bake or Convection Roast (lower oven only) pad.
 - The Favorite function will begin immediately.
 - The selected function and cooking time will light in the display.

When the cooking time has elapsed:

- The selected function will turn off.
- The WARM HOLD will light and 170° will display.

To cancel a Favorite cycle in progress:

1. Press the appropriate CANCEL pad.
2. Remove food from the oven.
 - The stored Favorite setting will not be affected.

CANCEL

Use and Care - Model MGR6875AD*




Oven Cooking


Automatic Shut-Off/Sabbath Mode

The ovens will automatically turn off after 12 hours if you accidentally leave them on.

To cancel the 12-hour shut-off and run the oven continuously for 72 hours:

1. Press and hold the Clock pad for three seconds 
 - “SAb” will be displayed and flash for five seconds.
 - “SAb” will then be displayed continuously until turned off or until the 72-hour time limit is reached.
 - BAKE will also be displayed if a bake cycle is in use while the oven is in Sabbath Mode.
 - All keys are inactive except CANCEL and Clock. All other functions EXCEPT BAKE (Timer, Keep Warm, Clean, etc.) are locked out during the Sabbath Mode.

To cancel the Sabbath Mode:

1. Press the CLOCK pad for three seconds. 
 - “SAb” will flash for five seconds.
 - The time of day will return to the display.

OR


2. After 72 hours, the Sabbath Mode will end.
 - “SAb” will flash for five seconds.
 - The time of day will return to the display.

Adjusting the Oven Temperature

Oven temperatures are carefully tested for accuracy at the factory. It is normal to notice some baking or browning differences between a new oven and an old one. As ovens get older, the oven temperature can shift.

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

To adjust the oven temperature:

1. Press the Bake pad for the appropriate oven. 
2. Enter 550° by pressing the appropriate number pads.
3. Press and hold the Bake pad for several seconds or until 00° appears in the display.

If the oven temperature was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15° the display will show “-15”.

4. Press the Autoset pad to adjust the temperature.

Each time the Autoset pad is pressed, the temperature changes by 5°. The oven temperature can be increased or decreased by 5° to 35°.

5. The time of day will automatically reappear in the display.

You do not need to readjust the oven temperature if there is a power failure or interruption. Temperature adjustment applies to Bake, Convect Bake and Convect Roast (lower oven only) only.

Sabbath Mode Notes:

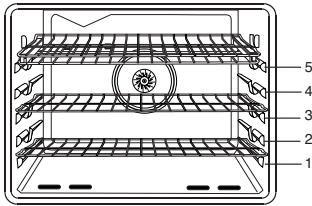
- Sabbath Mode can be turned on at any time with or without the ovens on.
- Sabbath Mode cannot be turned on if the keypads are locked out or when the doors are locked.
- Most prompts and messages and all beeps are deactivated when Sabbath Mode is active.
- If an oven is baking when Sabbath Mode is set, BAKE will go out at the end of the baking cycle or when the CANCEL pad is pressed. There will be no audible beeps.
- If the oven light is desired while in Sabbath Mode, it must be turned on before the Sabbath Mode is started.
- When the Sabbath Mode is started, the temperature display will immediately show the set temperature, rather than the actual oven cavity temperature. No preheat beep will sound.
- The self-clean cycle and automatic door lock do not operate during the Sabbath Mode.
- Pressing CANCEL pad will cancel a Bake cycle, however the control will stay in the Sabbath Mode.
- If power fails, the ovens will power up in Sabbath Mode with 72 hours remaining and no cycle active.

Use and Care - Model MGR6875AD*



Oven Cooking

Rack Positions (lower oven)



RACK 5: Use for three-rack baking. Use for two-rack baking of some baked goods such as biscuits.

RACK 4: Use for two-rack baking of cookies, layer cakes and other baked items.

RACK 3: Use for one- and three-rack baking. Use for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.

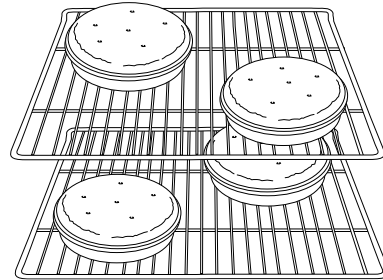
RACK 2: Use for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes, sheet cakes or custard pies and two-rack baking of biscuits, cookies and layer cakes.

RACK 1: Use for three-rack baking. Use for roasting large cuts of meat and poultry, frozen pies, dessert souffles or angel food cake and two-rack baking.

MULTIPLE RACK COOKING:

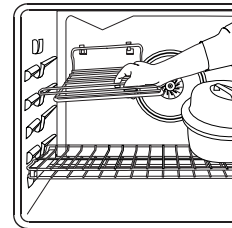
Two rack: Use rack positions 2 and 5, or 2 and 4.

Three rack: Use rack positions 1, 3 and 5. See illustration.



Half Rack Accessory (Lower oven only)

A half rack, to increase oven capacity, is available as an accessory. It fits in the left, upper portion of the oven and provides space for a vegetable dish when a large roaster is on the lower rack. Contact your Maytag dealer for the "HALFRACK" Accessory Kit or call 1-877-232-6771 USA or 1-800-688-8408 Canada to order.



Cleaning Procedures



Cleaning Procedures

⚠ CAUTION

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

* Brand names are registered trademarks of the respective manufacturers.

** To order call 1-877-232-6771 USA or 1-800-688-8408 Canada.

PART	PROCEDURE
Broiler Pan and Insert	<p>Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.</p> <ul style="list-style-type: none"> • Place soapy cloth over insert and pan; let soak to loosen soil. • Wash in warm soapy water. Use scouring pad to remove stubborn soil. • Broiler pan and insert can be cleaned in dishwasher.
Burner Caps and Sealed Gas Burners	<p>Removable Burner Heads</p> <ul style="list-style-type: none"> • 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. <p>Sealed Gas Burners</p> <ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • To activate "Control Lock" for cleaning, see page 9. • Wash, rinse 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	<ul style="list-style-type: none"> • Remove knobs in the OFF position by pulling forward. • Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish. • Turn on each burner to be sure the knobs have been correctly replaced.
Backguard, Cooktop and Control Panel - Porcelain Enamel	<p>Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acidic or sugary spillovers, should be wiped up immediately with a dry cloth.</p> <ul style="list-style-type: none"> • When cool, wash with soapy water, rinse and dry. • Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping. • Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.
Side Panels and Door Handles - Painted Enamel	<ul style="list-style-type: none"> • When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn. • For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami*. Do not use abrasive cleaners such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface. <p>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.</p>

Cleaning Procedures



Care & Cleaning

PART	PROCEDURE
Oven Windows and Doors - Glass	<ul style="list-style-type: none"> • Avoid using excessive amounts of water which may seep under or behind glass causing staining. • Wash with soap and water. Rinse with clear water and dry. Glass cleaner can be used if sprayed on a cloth first. • Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.
Oven Interior	<ul style="list-style-type: none"> • Follow instructions on page 18-19 to set a self-clean cycle.
Oven Racks	<ul style="list-style-type: none"> • Clean with soapy water. • Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry. • 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)	<ul style="list-style-type: none"> • 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*.

* Brand names are registered trademarks of the respective manufacturers.

** To order call 1-877-232-6771 USA or 1-800-688-8408 Canada.

Appendix C

LP Conversion Instructions

Part No. 8101P619-60

This range is equipped with fixed orifices on all burners and a convertible appliance pressure 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, the air shutters on the oven burners, and the top burner orifices, and adjustment of 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 l'appareil indique avec quel gaz l'appareil a été mis au point à l'usine. Pour convertir l'appareil à un fonctionnement au gaz naturel ou au GPL, il faut remplacer les têtes de gicleur des fours, les obturateurs d'air sur les brûleurs de four et les gicleurs des brûleurs de surface. Il faut aussi ajuster le chapeau du convertisseur du détendeur de l'appareil./Esta estufa viene equipada con orificios fijos en todos los quemadores y con un regulador de presión convertible para electrodomésticos. La placa de serie de la unidad indica cuál es el ajuste de fábrica del gas. Para convertir la unidad a gas natural o a gas LP es necesario reemplazar las tapas de los orificios del horno, los obturadores de los quemadores del horno y los orificios de los quemadores superiores, además de ajustar 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 réglage 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:

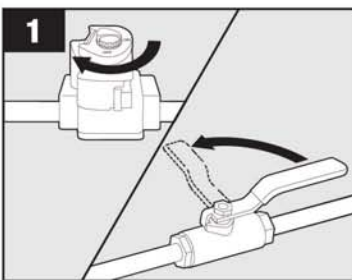
Inlet Pressure in inches of water column Pression d'arrivée en pouces à la colonne d'eau Presión de entrada en pulgadas c.d.a.	Natural Gas Gaz naturel Gas natural	LP Gas GPL Gas LP
Max./Max./Máx.	14 (36 cm)	14 (36 cm)
Min./Min./Mín.	6 (16 cm)	11 (28 cm)



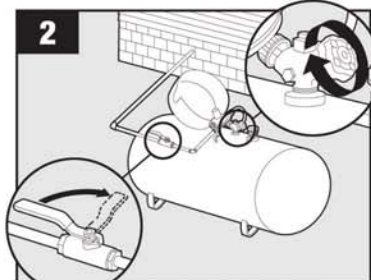
LP Propane Conversion Instructions

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

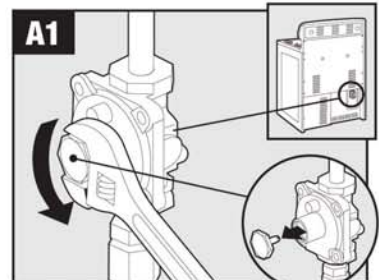
Regulator Conversion to LP/Conversion du détendeur au GPL/Conversión del regulador a gas LP



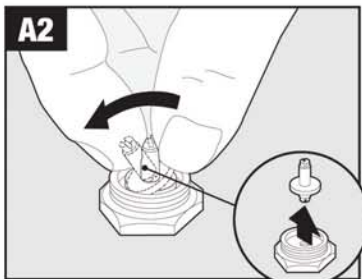
Turn off gas supply shut-off valve./Fermez le robinet d'arrêt d'alimentation en gaz./Cierre la válvula de cierre del gas.



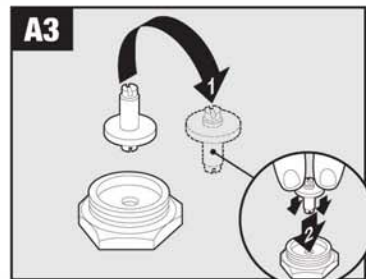
Turn off gas supply at tank./Coupez l'arrivée de gaz au réservoir./Cierre el suministro de gas en el tanque.



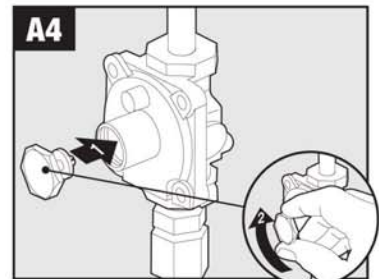
Unscrew the hex shaped cap from the neck of the regulator./Dévissez le chapeau hex. du col du détendeur./Desenrosque la tapa hexagonal del cuello del regulador.



Remove pin./Enlevez la cheville./Retire el pasador.

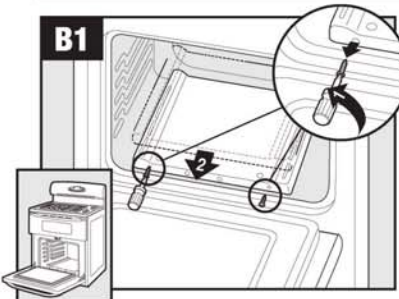


Rotate pin and snap pin firmly into place./Tournez la cheville et enclenchez fermement la cheville en place./Gire el pasador y encájelo en su lugar.

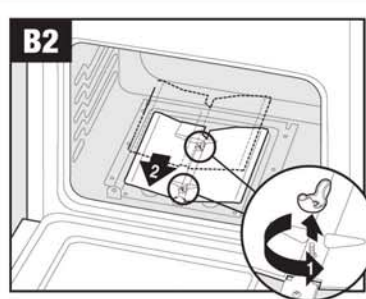


Screw the cap securely back into place. DO NOT OVER TIGHTEN./Revissez bien le chapeau. NE LE SERREZ PAS TROP FORT./Enrosque la tapa firmemente en su lugar. NO APRIETE DEMASIADO.

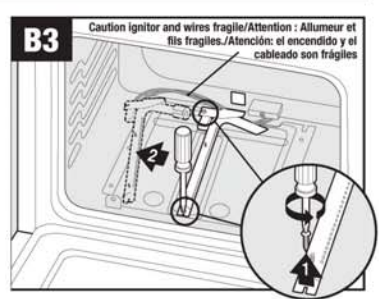
Conversion of lower oven to LP/Conversion du four inférieur au GPL/Conversión del horno inferior a gas LP



Remove oven doors/racks./Retirez les portes/grilles de four./Retire las parrillas y puertas del horno.

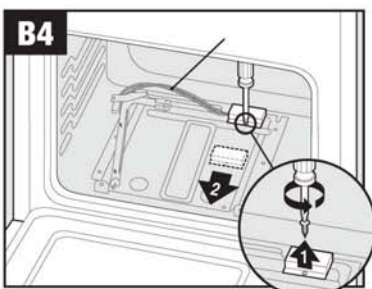


Remove oven baffle./Enlevez le déflecteur de four./Retire el deflector del horno.

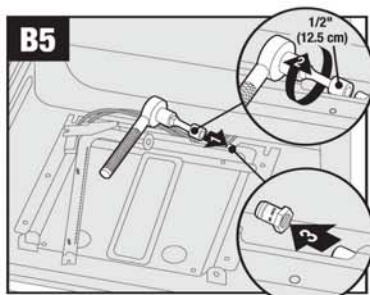


Remove burner./Enlevez le brûleur./Retire el quemador.

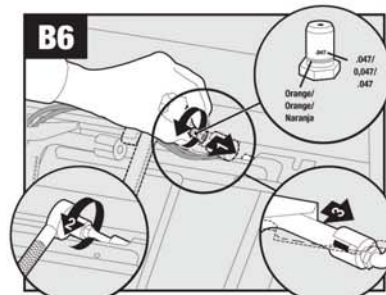
LP Conversion Instructions



B4
Remove the cover over the orifice./Retirez le couvre-gicleur./Retire la cubierta que está sobre el orificio.



B5
Remove brass orifice hood./Retirez la tête de gicleur en laiton./Retire la tapa de bronce del orificio.

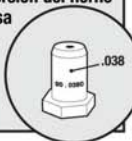


B6
Replace orifice hood. DO NOT OVER TIGHTEN./Remettez la tête de gicleur SANS TROP LA SERRER./Reemplace la tapa del orificio. NO APRIETE DEMASIADO.

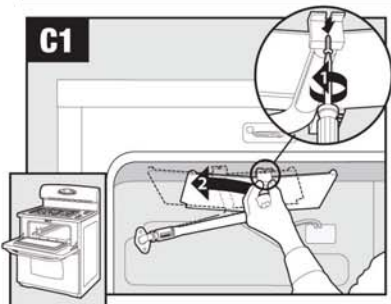
CAUTION: Ignitor and wires are fragile./ATTENTION : Allumeur et fils fragiles./ATENCIÓN: El encendedor y el cableado son frágiles.
You MUST start all hoods by hand to avoid cross threading./Vous DEVEZ commencer le vissage de toutes les têtes de gicleur à la main pour éviter de fausser le filetage./Usted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

Reverse steps B4 through B1 to reassemble lower oven./
Inversez les étapes B4 à B1 pour remonter le four inférieur./
Invierta los pasos B4 al B1 para volver a ensamblar el horno inferior.

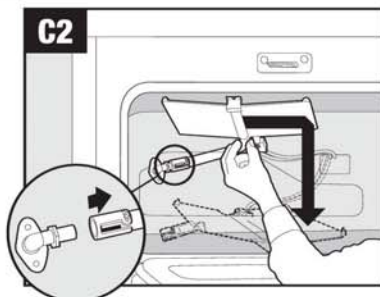
Follow steps B1 through B6 for conversion of upper oven. (Upper oven uses a .038 Orifice)
Reverse steps B4 through B1./Suivez les étapes B1 à B6 pour convertir le four supérieur. (Le four supérieur utilise un gicleur de 0,038.)
Inversez les étapes B4 à B1./Siga los pasos B1 al B6 para realizar la conversión del horno superior. (El horno superior usa un orificio de 0,038).
Invierta los pasos B4 al B1.



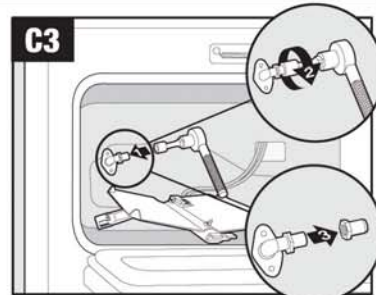
Conversion of broil burner to LP/Conversion du brûleur de grill au GPL/Conversión del quemador de asar a gas LP



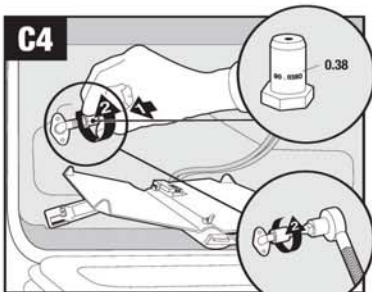
C1
Remove screw and slide the broil burner forward until the pin clears rear wall./Enlevez la vis et faites glisser en avant le brûleur de grill jusqu'à ce que le tenon se trouve dégagé de la paroi arrière./Retire el tornillo y deslice el quemador de asar hacia adelante hasta que el pasador quede libre de la pared trasera.



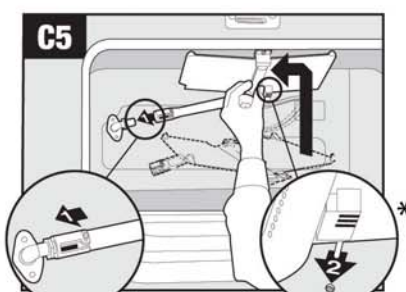
C2
Slip the burner off the brass orifice./Sortez le brûleur du gicleur en laiton./Deslice el quemador para sacarlo del orificio de bronce.



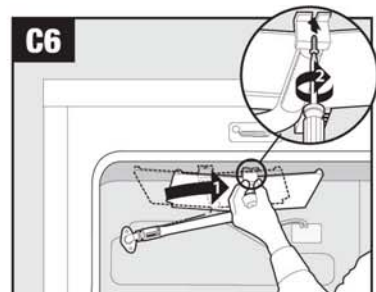
C3
Remove orifice hood./Retirez la tête de gicleur./Retire la tapa del orificio.



C4
Replace orifice hood. DO NOT OVER TIGHTEN./Remettez la tête de gicleur SANS TROP LA SERRER./Reemplace la tapa del orificio. NO APRIETE DEMASIADO.



C5
Put the broil burner on the orifice hood./Mettez le brûleur de grill sur la tête de gicleur./Coloque el quemador de asar en la tapa del orificio.



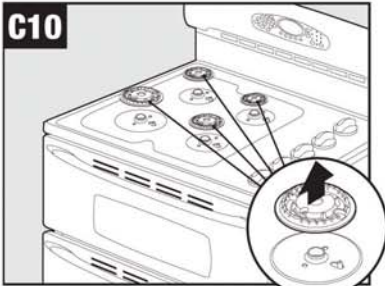
C6
Re-position the broil burner and tighten screw./Remettez en place le brûleur de grill et serrez la vis./Vuelva a colocar el quemador de asar en su lugar y apriete el tornillo.

***CAUTION: Pin MUST be inserted into back of hole on oven to secure burners (C5)./*ATTENTION : Le tenon DOIT être introduit à l'arrière du trou du four pour bien loger les brûleurs (C5)./*ATENCIÓN: El pasador DEBE ser introducido en la parte trasera del agujero en el horno para asegurar los quemadores (C5).**

LP Conversion Instructions

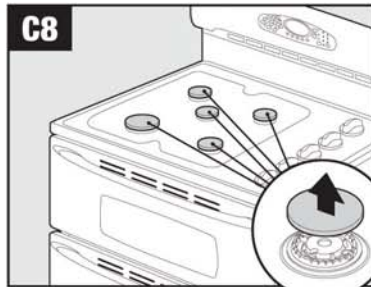


C7
 Caution: Cooktop is not removable./Attention : La table de cuisson n'est pas amovible./Atención: La cubierta no es removable.

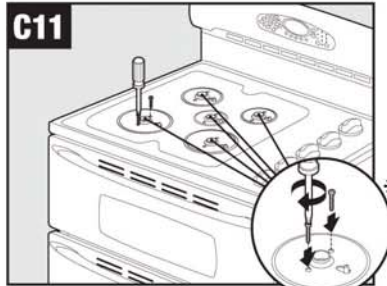


C10
 Remove burner head./Retirez la tête de brûleur./Retire la cabeza del quemador.

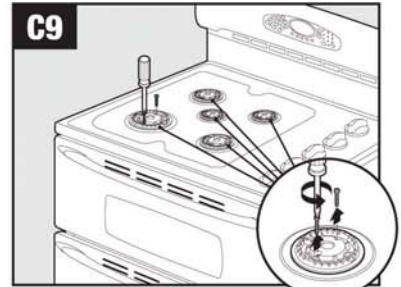
***IMPORTANT: Damage to gas tubing and ignitor can result from not replacing screws in C11.*IMPORTANT : Des dommages à la conduite de gaz et à l'allumeur peuvent survenir si les vis ne sont pas remises dans C11.*IMPORTANTE: Si no se colocan los tornillos en C11 se puede dañar la tubería de gas y el encendedor.**



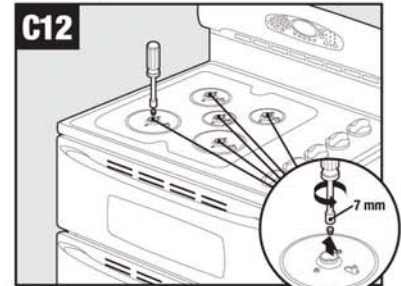
C8
 Remove the burner tops./Retirez les chapeaux de brûleur./Retire las tapas de los quemadores.



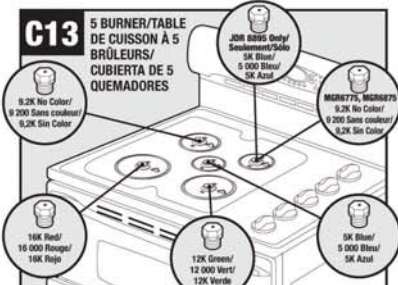
C11
 Replace screws./Remettez les vis./Reemplace los tornillos.



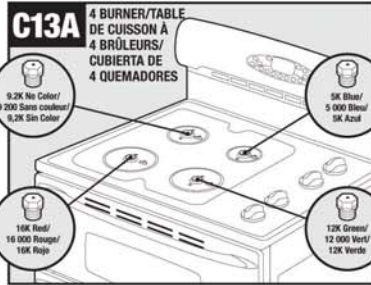
C9
 Convert one burner at a time. Remove screws from burner head./Convertissez un brûleur à la fois. Retirez les vis de la tête de brûleur./Convierta un quemador a la vez. Retire los tornillos de la cabeza del quemador.



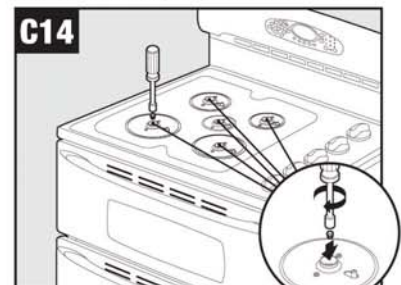
C12
 Remove orifices. Insert tape into nut driver to hold orifice. **IMPORTANT: KEEP orifices for later conversion./Enlevez les gicleurs. Mettez un bout de ruban adhésif dans le tourne-écrou pour retenir le gicleur. IMPORTANT : CONSERVEZ les gicleurs pour une conversion ultérieure./Retire los orificios. Coloque cinta adhesiva en la llave para tuercas para sostener el orificio. IMPORTANTE: GUARDE los orificios para posteriores conversiones.**



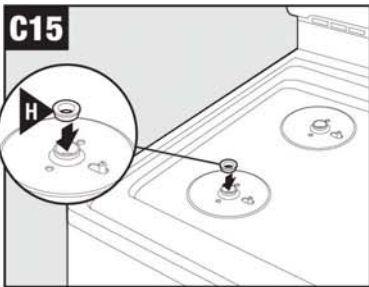
C13 5 BURNER/TABLE DE CUISSON À 5 BRÛLEURS/ CUBIERTA DE 5 QUEMADORES
 Replace with correct LP(propane) gas orifice. DO NOT OVERTIGHTEN./Remplacez avec le bon gicleur pour GPL SANS TROP SERRER./Reemplace con los orificios de gas LP (propano) correctos. NO APRIETE DEMASIADO.



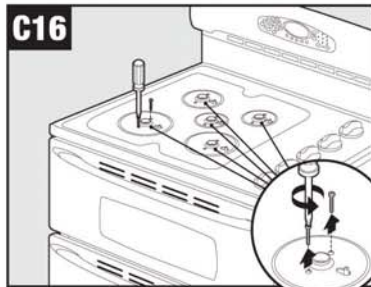
C13A 4 BURNER/TABLE DE CUISSON À 4 BRÛLEURS/ CUBIERTA DE 4 QUEMADORES
 Replace with correct LP(propane) gas orifice. DO NOT OVERTIGHTEN./Remplacez avec le bon gicleur pour GPL SANS TROP SERRER./Reemplace con los orificios de gas LP (propano) correctos. NO APRIETE DEMASIADO.



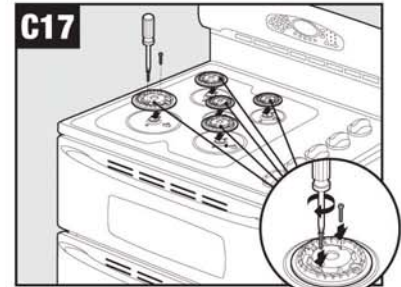
C14
 NOTE: Put tape in nut driver to secure orifice in nut driver before replacing orifice./REMARQUE : Mettez du ruban adhésif dans le tourne-écrou pour retenir le gicleur avant de le remettre en place./NOTA: Coloque cinta adhesiva en la llave para tuercas para fijarla al orificio antes de reemplazarlo.



C15
 Add choke to left front orifice holder only./Ajoutez un étrangleur au support de gicleur avant gauche seulement./Agregue un obturador en el soporte del orificio delantero izquierdo únicamente.

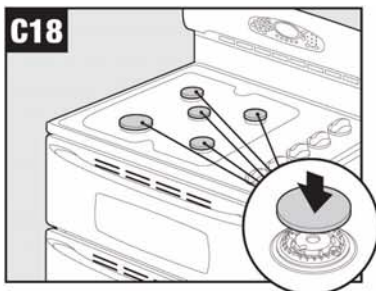


C16
 Remove screws./Enlevez les vis./Retire los tornillos.

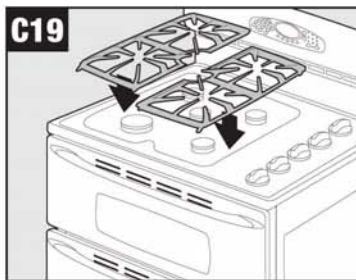


C17
 Remount burner heads./Remontez les têtes de brûleur./Vuelva a instalar las cabezas de los quemadores.

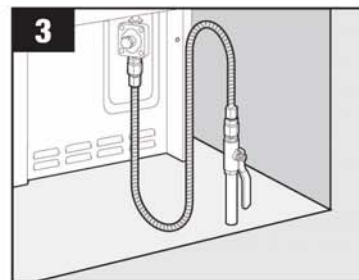
LP Conversion Instructions



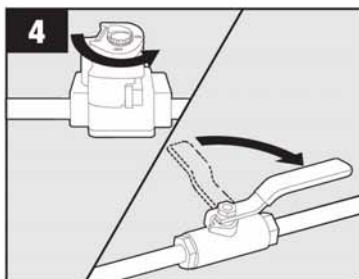
C18
 Replace burner caps./Remettez les chapeaux de brûleur./Vuelva a instalar las tapas de los quemadores.



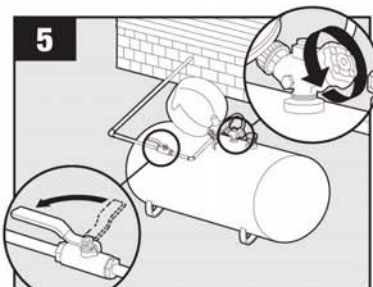
C19
 Replace grates./Remettez les grilles./Vuelva a instalar las rejillas.



3
 Only qualified personnel should install range./
 Seul du personnel qualifié doit installer la cuisinière./La estufa sólo debe ser instalada por personal calificado.

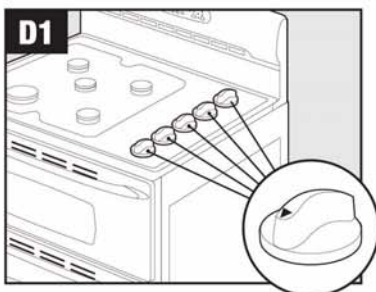


4
 Turn on gas supply shut-off valve./Ouvrez le robinet d'alimentation en gaz./Abra la válvula de cierre del gas.

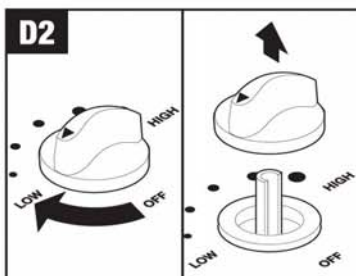


5
 Turn on gas supply at tank./Ouvrez l'arrivée de gaz au réservoir./Abra el suministro de gas en el tanque.

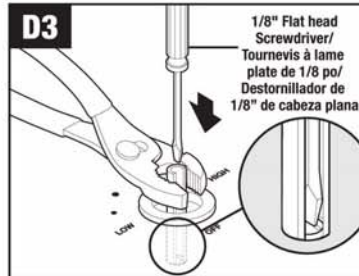
Low Flow Adjustment / Réglage bas débit/Ajuste del flujo mínimo



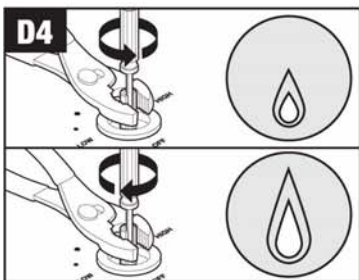
D1
 Adjust flame height with screwdriver./Ajustez la hauteur de la flamme avec le tournevis./Ajuste la altura de la llama con el destornillador.



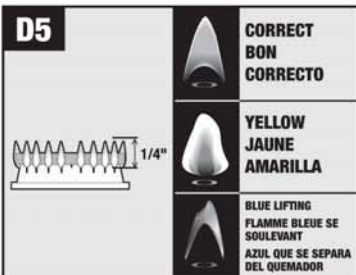
D2
 Turn burner to LOW. Remove knob./Tournez le brûleur sur LOW (BAS). Retirez le bouton./Gire la perilla al ajuste 'LOW' (Bajo). Retire la perilla.



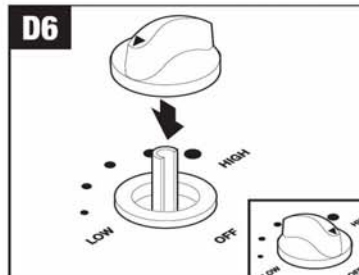
D3
 Hold knob stem in LOW position. Insert screwdriver to engage screw./Tenez la tige du bouton en position LOW. Introduisez le tournevis pour tourner la vis./Mantenga la varilla de la perilla en el ajuste 'LOW' (Bajo). Inserte el destornillador en el tornillo.



NOTE: Repeat steps D1-D6 for all burners./REMARQUE : Répétez les étapes D1 à D6 pour tous les brûleurs./NOTA: Repita los pasos D1 al D6 para todos los quemadores.



D5
 Correct flame height and appearance./Flamme de hauteur et d'aspect appropriés./Altura y apariencia correctas de la llama.



D6
 Replace knobs. Turn OFF burners./Remettez les boutons. Mettez les brûleurs sur OFF (ARRÊT)/Vuelva a instalar las perillas. APAGUE los quemadores.

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>