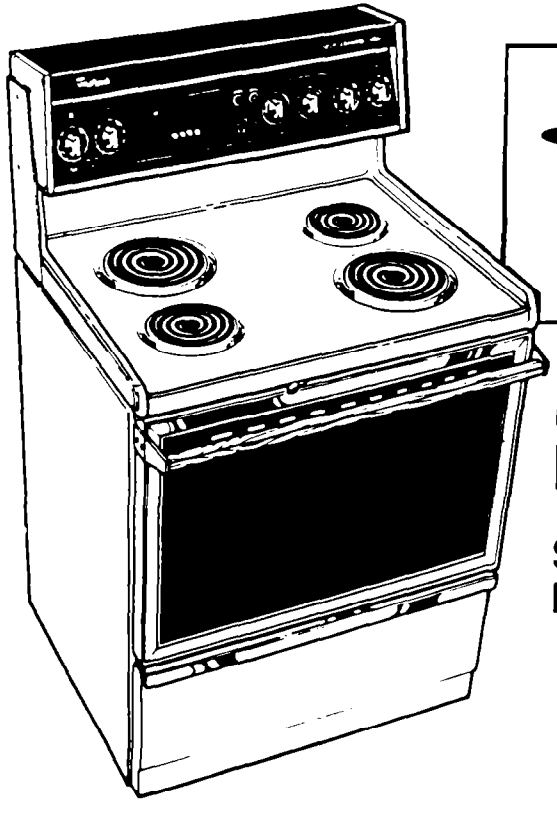
use&care guide

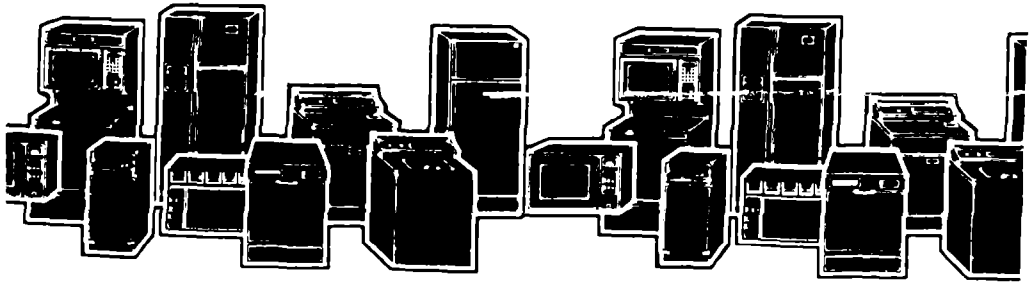


Whirlpool CORPORATION

ELECTRIC RANGE

Self-Cleaning
Model RF395PXP

ve Ovens. Trash Compactors. Room Air Conditioners. Dehumidifiers. Automatic Washers. Clothes Dryers. Freezers. Refrigerator-Freeze



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*Tmk.

Before you use your range

Read this Use & Care Guide and The Cooking Guide for important safety information.

You are personally responsible for:

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Installing the range where it is protected from the elements, and on a floor strong enough to support its weight.
- Properly connecting the range to electrical supply and grounding. (See "Installation Instructions.")
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.

See "Cooking Guide" for important safety and use information.

IMPORTANT SAFETY INSTRUCTIONS

WARNING – When using your range, follow basic precautions, including the following:

1. **DO NOT** allow children to use or play with any part of the range, or leave them unattended near it. They could be burned or injured.
2. **DO NOT** store things children might want above the range. Children could be burned or injured while climbing on it.
3. **DO NOT** allow anyone to touch hot surface units or heating elements. Dark colored units and elements can still be hot enough to burn severely.
4. **KEEP** children away from the range when it is on. The cooktop and oven walls, racks and door can get hot enough to cause burns.
5. **DO NOT** use the range to heat a room. Persons in the room could be burned or injured, or a fire could start.
6. **KEEP** pan handles turned in, but not over another surface unit to avoid burns, injury and to help prevent the utensil from being pushed off the surface units.
7. **DO NOT** use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.
8. **DO NOT** wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit or heating element and you could be burned.
9. **DO NOT** heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.
10. When adding or removing food, **MAKE SURE** to open the oven door all the way to prevent burns.

• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.

– SAVE THESE INSTRUCTIONS –

Copy your Model and Serial Numbers here

If you need service, or call with a question, have this information ready:

1. **Complete** Model and Serial Numbers (from plate just behind the oven door).
2. Purchase date from sales slip.

Copy this information in these spaces. Keep this book, your warranty and sales slip together in the Literature Pac.

There is no warranty registration to return. Proof-of-purchase is all that is required for in-warranty service.

Model Number _____

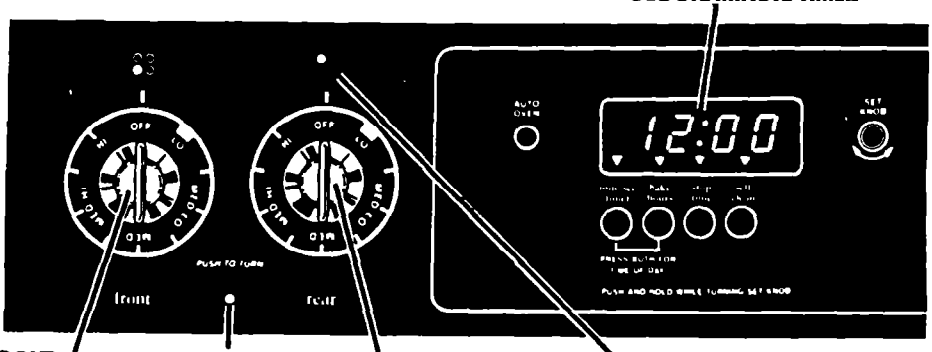
Serial Number _____

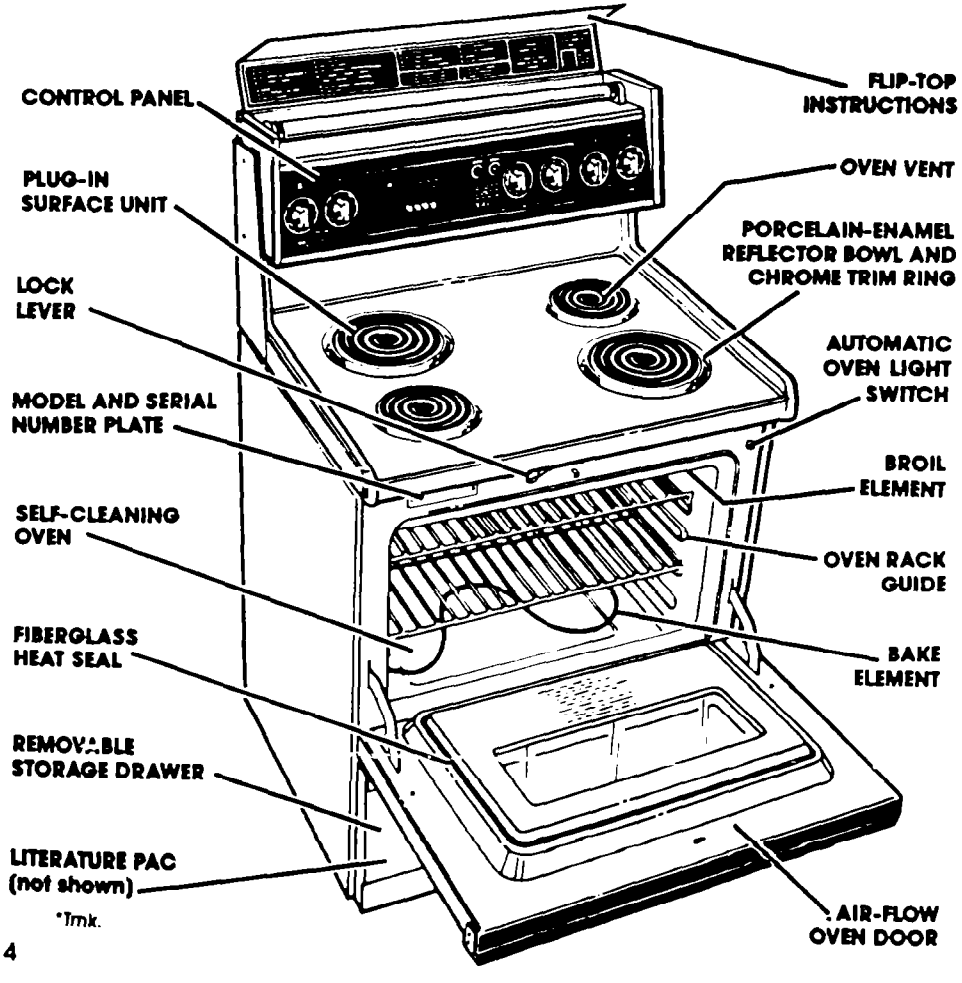
Purchase Date _____

Service Company/Phone Number _____

Parts and features

Model RF395PXP





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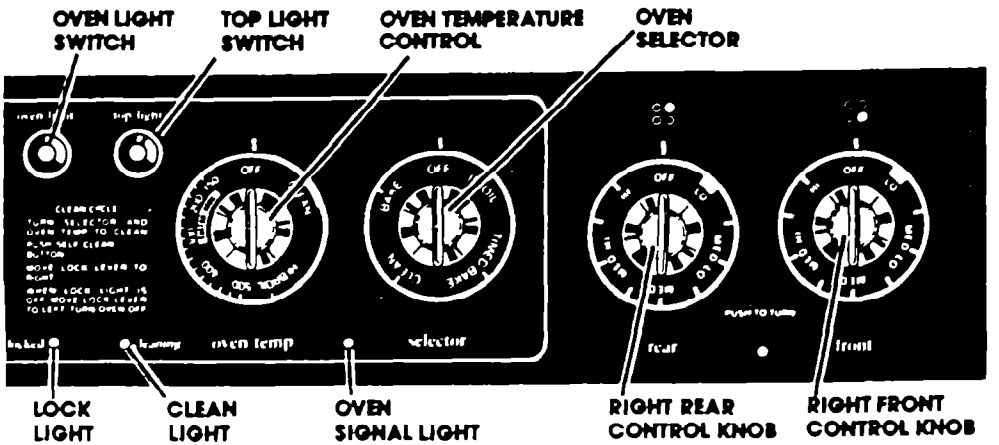
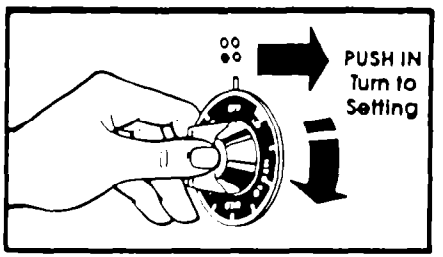


Using the surface units



Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.

Surface Unit Indicators

The solid dot in the surface unit indicator shows which surface unit is turned on by that knob.

Signal Light

One of the signal lights will glow when a surface unit is on.

WARNING: Be sure all lights are OFF when you are not cooking. Someone could be burned or a fire could start if a surface unit is accidentally left ON.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings; then turn the control knob down to continue cooking.

Use HI to start foods cooking; to bring liquids to a boil.

Use MED-HI to hold a rapid boil; to fry chicken or pancakes.

Use MED for gravy, puddings and icing, to cook large amounts of vegetables.

Use MED-LO to keep food cooking after starting it on a higher setting.

Use LO to keep food warm until ready to serve. Set the heat higher or lower within the LO band to keep food at the temperature you want.

CAUTION: The use of the HI setting for long periods of time can damage surface units and discolor chrome trim rings. Start cooking on HI and turn control down to continue cooking.

Use only flat-bottomed utensils for best cooking results and to prevent damage to the cooktop. Specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) are not recommended.

WARNING: The surface unit should never turn red during use. If it turns red, the bottom of the pan is not flat enough or is too small for the size of the surface unit. Damage to the surface unit, cooktop, wiring and/or surrounding area could result. If the pan is too small for the surface unit, you could be burned by the heat from the exposed section of the surface unit.

See the "Cooking Guide" for important utensil information.

Optional Canning Kit (Part No. 242905)

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of regular surface units and cause damage to the cooktop.

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit from your Whirlpool Dealer or Tech-Care® Service Company.

See the "Cooking Guide" for important canning information.

The Electronic MEALTIMER* Clock

The Electronic MEALTIMER* Clock handles many different types of functions. The following operating hints may be helpful when using the clock:

- The numbers on the display change rapidly when turning the Set Knob.
- When setting the Time-of-Day Clock, the display shows hours and minutes.

Twenty-five minutes past six o'clock.

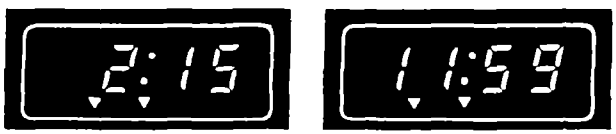
Forty-five minutes past twelve o'clock.

- When using the Min/Sec Timer, the display shows minutes and seconds in the following sequence.
  - For settings from 1-59 seconds, each second will show in the display.

– For settings from 1-10 minutes, the display will increase in 10 second increments.

– For settings from 10-99 minutes, the display will increase in 1 minute increments.

• When using the Bake Hours and/or Stop Time, the display shows hours and minutes.

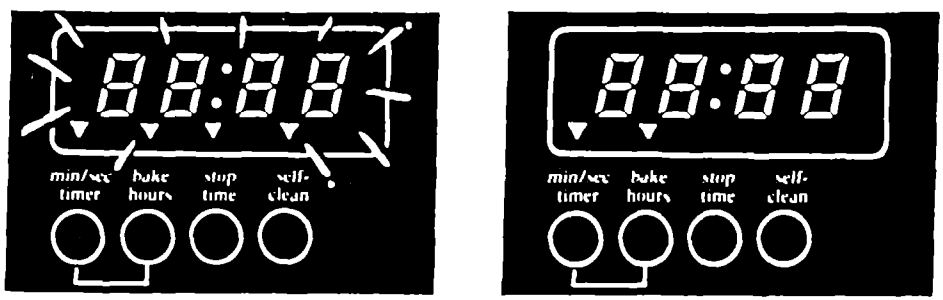


Two-hours and fifteen-minutes.

Eleven-hours and fifty-nine minutes.

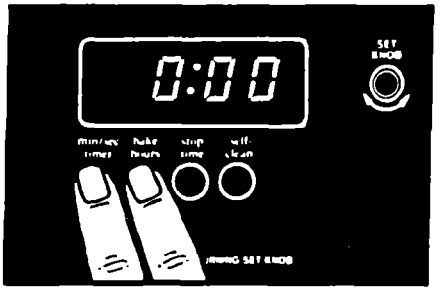
Other operating hints may be found on page 15.

Setting the Electronic Clock

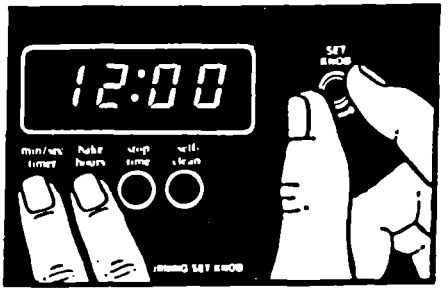


When you first plug in the range or if your electricity goes off for a while, each light in the display will flash in sequence. Then, 4 eights and the Min/Sec Timer and Bake Hours signal lights will flash. The flashing means that the clock is ready to be set.

continued on next page



1. Push in and hold both the Min/Sec Timer Button and the Bake Hours Button. "0:00" will show in the Display and the Signal Lights will go off.

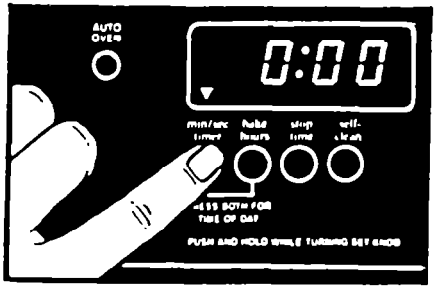


2. While holding in both buttons, turn the Set Knob to set the right time of day. Turning the knob clockwise increases the numbers, while turning the knob counterclockwise decreases the numbers. The display will show the time you set in hours and minutes.

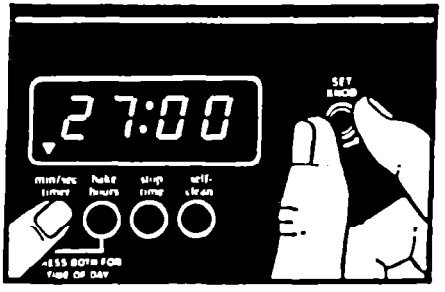
   After the correct time is set, release both buttons.

Using the Electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in minutes and seconds up to 99 minutes. You will hear beeps when the set time is up.



1. Push in and hold the Min/Sec Timer Button. The Signal Light will come on and the Display will show "0:00".



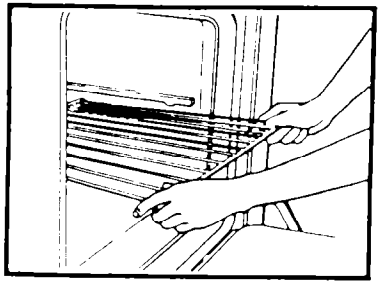
2. While holding in the Min/Sec Timer Button, turn the Set Knob until the desired time shows in the display. Turning the knob clockwise increases the numbers, while turning the knob counterclockwise decreases the numbers.

3. **After setting the time you want,** release the Min/Sec Timer Button. The Signal Light will stay on and the Display will start counting down in seconds.

When the time is up, you will hear a beeping sound. Push the Min/Sec Timer Button to stop the beeping. (The beeping will automatically stop after 1-2 minutes.)

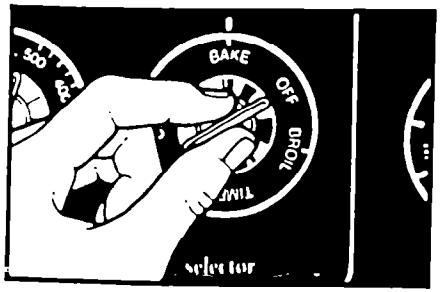
Using the Oven Controls

Baking

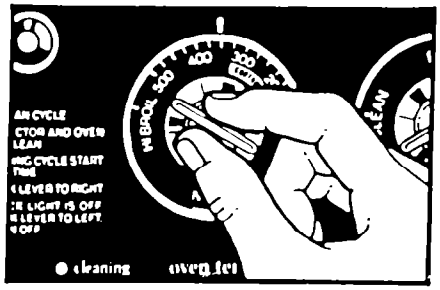


Rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the "Cooking Guide."

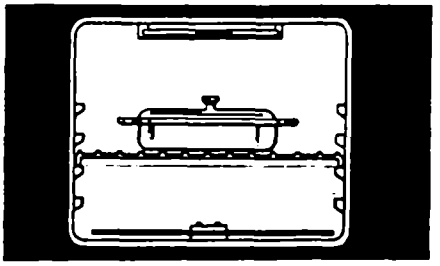
1. Position the rack(s) properly **before** turning on the oven. **To change rack position,** lift rack at front and pull out

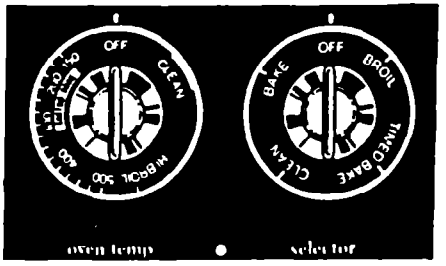


2. Set Oven Selector to BAKE



3. Set Oven Temperature Control to the baking temperature you want. The Oven Signal Light will come on. The oven is preheated when the Oven Signal Light first goes off.





4. Put food in the oven. **Note: Oven racks, walls and door will be hot.**

   During baking, the elements will turn on and off to keep the oven temperature at the setting. The Oven Signal Light will turn on and off with the elements.

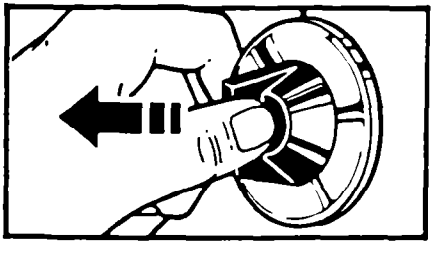
   The top element heats during baking, but does not turn red.

5. When baking is done, turn both the Oven Temperature Control and the Oven Selector to OFF.

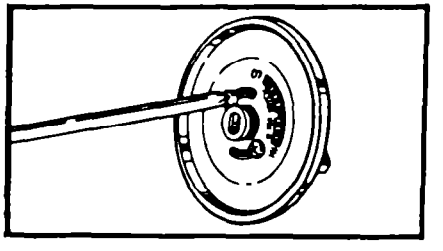
Adjusting the Oven Temperature Control

Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without your noticing the change. Your new oven is properly adjusted to provide accurate temperatures. But when compared to your old oven, the new design may give you different results.

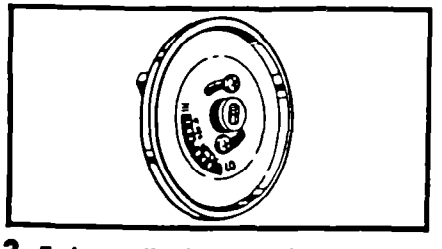
If after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



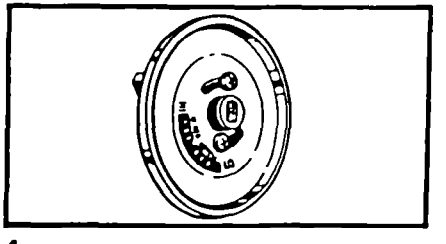
1. Pull the Oven Temperature Control Knob straight off.



2. Loosen the locking screws inside the control knob. **Note the position of the notches.**



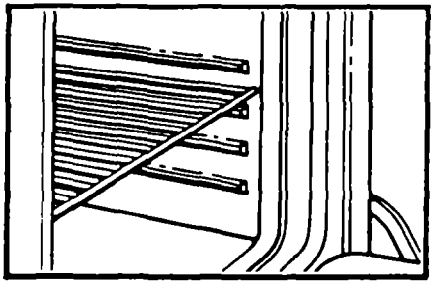
3. **To lower the temperature,** move a notch closer to LO. Each notch equals about 10°F (5°C).



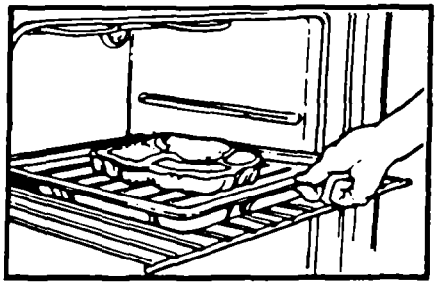
4. **To raise the temperature,** move a notch closer to HI. Each notch equals about 10°F (5°C).

   Tighten the locking screws and replace the control knob.

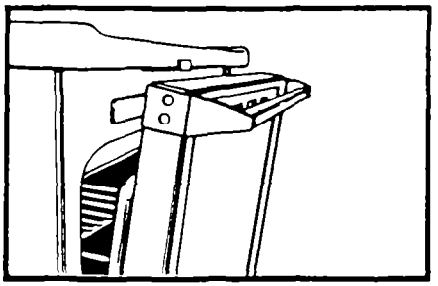
Broiling



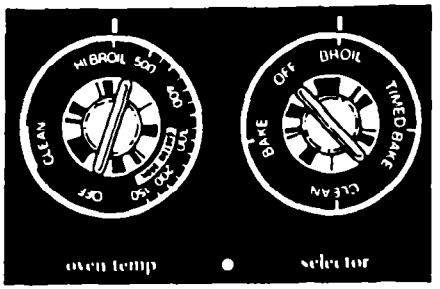
1. Position the rack before turning the oven on. See broil chart in the "Cooking Guide" or a reliable cookbook for recommended rack positions.



2. Put the broiler pan and food on the rack.



3. Close the door to the Broil Stop position, (open about 4 inches, 10.2 cm). The door will stay open by itself.



4. Set the Oven Selector and the Oven Temperature Control to BROIL.

   When broiling is done, turn **both** the Oven Selector and the Oven Temperature Control to OFF.

Custom Broil

- If food is cooking too fast, turn the Oven Temperature Control **counterclockwise** until the Oven Signal Light goes off.
- If you want the food to broil slower from the start, set the Oven Temperature Control between 150° and 325°F (65.5 and 142°C). The lower the temperature, the slower the cooking.

The Oven Selector must be on BROIL for all broiling temperatures.

CAUTION: The door must be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures and prevents window glass from cracking.

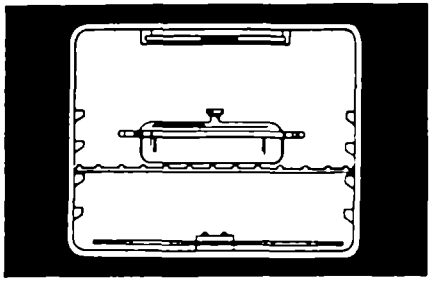
Using the Electronic Automatic MEALTIMER* Clock

The electronic MEALTIMER* Clock is designed to turn the oven on and off at times you set, even if you are not around.

Automatic baking is ideal for foods which do not require a preheated oven such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

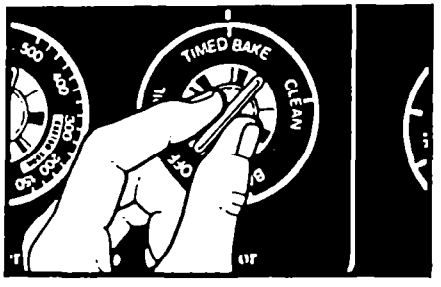
*Tmk.

To start baking now and shut off automatically:

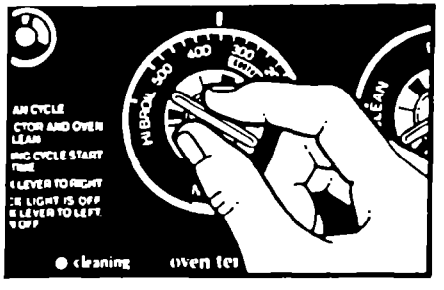


1. Position the oven rack(s) properly, and place the food in the oven.

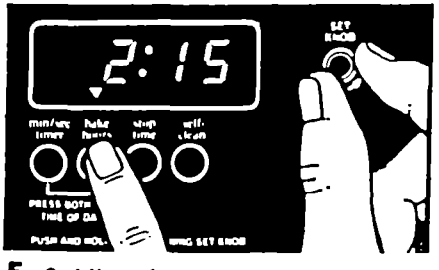
2. Make sure the clock is set to the right time of day.



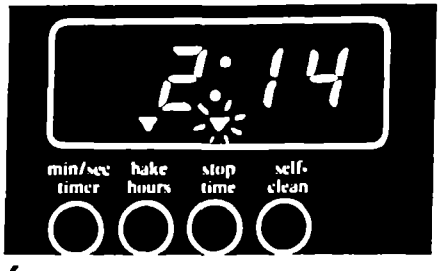
3. Set Oven Selector on TIMED BAKE.



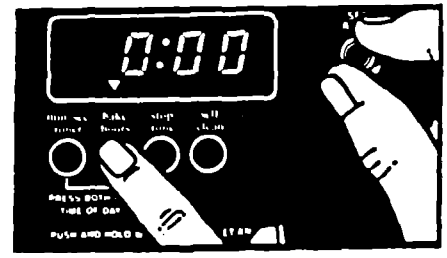
4. Set the Oven Temperature Control on the baking temperature you want.



5. Set the clock for the length of baking time you want: Push in and hold the Bake Hours Button and turn the Set Knob until the length of baking time you want shows in the display. This example shows 2 hours, 15 minutes. Bake Hours can be set for up to 11 hours, 59 minutes.



6. Release the Bake Hours Button. The Bake Hours Signal Light will stay on and the Stop Time Signal Light will flash. The Oven Signal Light and Auto Oven Light will come on. **The display will count down in minutes.**

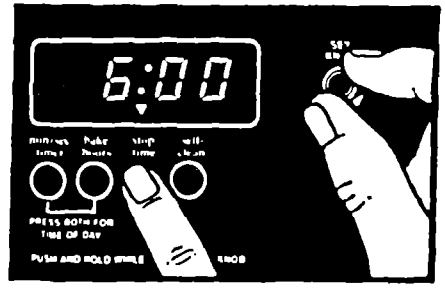


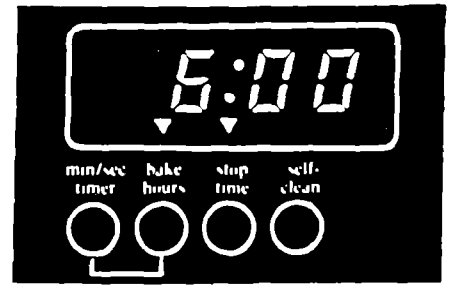
7. **When the baking time is complete,** you will hear a beeping sound. Push the Bake Hours Button to stop the beeping. (The beeping will stop automatically in 1-2 minutes.) Turn the Oven Selector and Oven Temperature Control to OFF.

8. **To stop the oven before the programmed time,** push in and hold the Bake Hours Button and turn the Set Knob counterclockwise until the display shows 0:00. Release the Bake Hours Button to return the display to the time of day.
   Turn the Oven Selector and Oven Temperature Control to OFF.

Delay start and automatic shut-off:

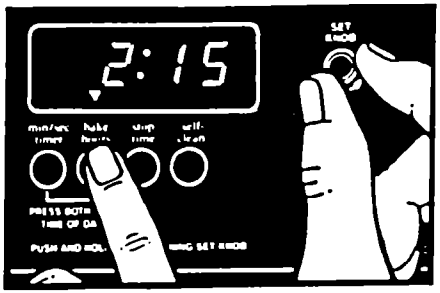
1. Position the oven rack(s) properly, and place the food in the oven.
2. **Make sure the clock is set to the right time of day.**
3. Set the Oven Selector on TIMED BAKE.
4. Set the Temperature Control on the baking temperature you want.



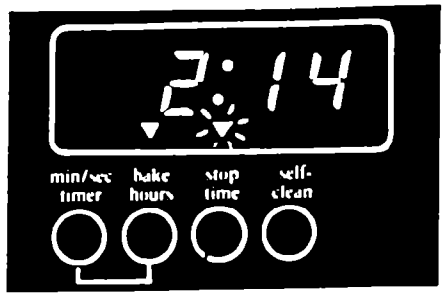


5. **Set the clock for the time of day you want the food to be done (Stop Time):** Push in and hold the Stop Time Button and turn the Set Knob until the time of day you want the food to be done shows in the display. This example shows six o'clock.

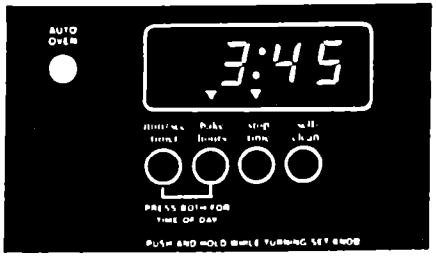
6. **Release the Stop Time Button.** The display will show the time you set. The Stop Time Signal Light will stay on. The Bake Hours Signal Light will flash.



7. Set the clock for the length of baking time you want: Push in and hold the Bake Hours Button and turn the Set Knob until the length of baking time you want shows in the display. This example shows 2 hours, 15 minutes. Bake Hours can be set for up to 11 hours, 99 minutes.



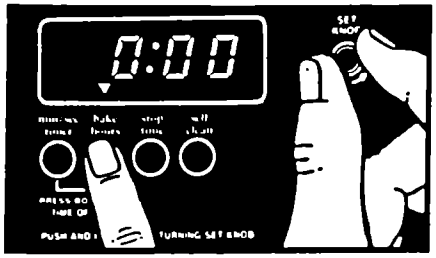
8. Release the Bake Hours Button. The Bake Hours Signal Light will stay on and the Stop Time Signal Light will flash.



9. The clock automatically calculates the time to turn the oven on. At that time, the Oven Signal Light and Auto Oven Light will come on and the oven will heat. This example shows the oven on at 45 minutes past 3 o'clock.

10. When baking is complete the oven will shut off automatically. You will hear a beeping sound. Push the Bake Hours Button to stop the beeping. (The beeping will stop automatically in 1-2 minutes.)

Turn the Oven Selector and the Oven Temperature Control to OFF.



11. To stop the oven before the preset time: Push in and hold the Bake Hours Button and turn the Set Knob counterclockwise until the display shows "0:00."

Turn the Oven Selector and Oven Temperature Control to OFF.

WARNING: To avoid sickness and food waste.

- **Use foods that will not go bad or spoil while waiting for cooking to start.**
- **Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.**
- **Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**

Other Operating Hints

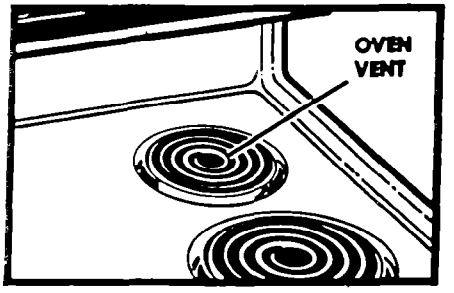
- If you need help operating the range, open the Flip-Top of the control panel. Grasp Flip-Top with thumb under the front edge and lift up. Condensed operating instructions are located on the underside of the Flip-Top.
- If you want to check what you have programmed, press the button for the function you want to check. The display will show what you have programmed for that function.
- If you want to check the time of day, press the Min/Sec Timer and Bake Hours Buttons. The display will show the time of day.
- A rapidly flashing signal light indicates an error in programming. Cancel any entries and begin again.

The Oven Vent

Hot air and moisture escape from the oven through a vent under the right rear surface unit. You can cook on the unit, or keep food warm on it while the oven is on.

CAUTION: Plastic utensils left over the vent can melt.

WARNING: If you leave a utensil on the right rear surface unit, use pot holders when moving it. Pan handles can become hot enough to burn.



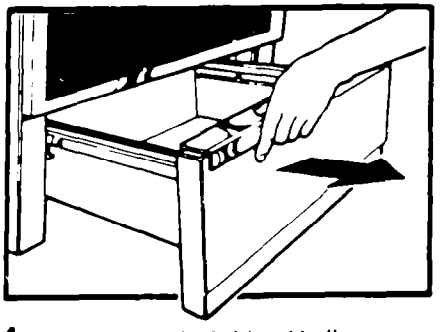
Do not block the vent. Poor baking can result.

The Storage Drawer

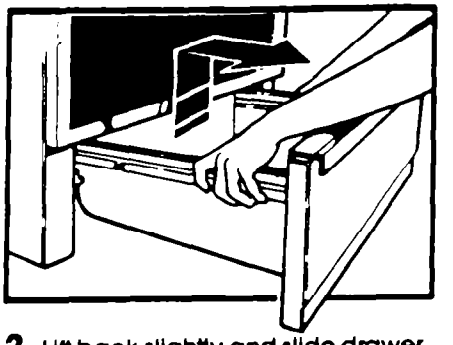
The storage drawer is for storing pots and pans.

Use care when handling the drawer.

Removing the storage drawer

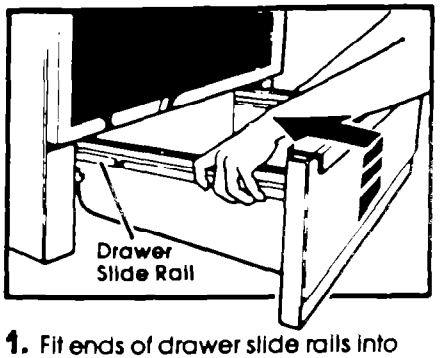


1. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.

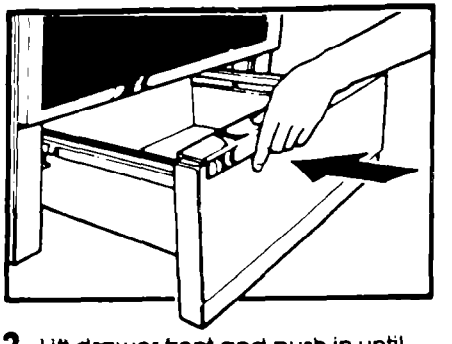


2. Lift back slightly and slide drawer all the way out.

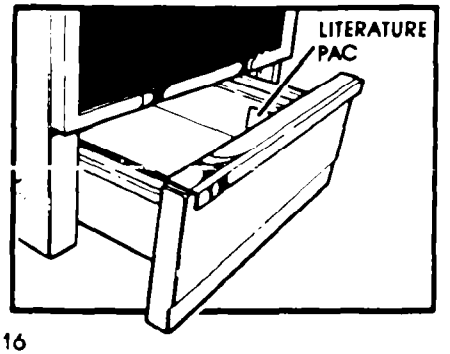
Replacing the storage drawer



1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.



2. Lift drawer front and push in until metal stops on drawer slide rails clear white stops on drawer guides. Lift drawer front again to clear second stop and slide drawer closed.



Use & Care Guide storage

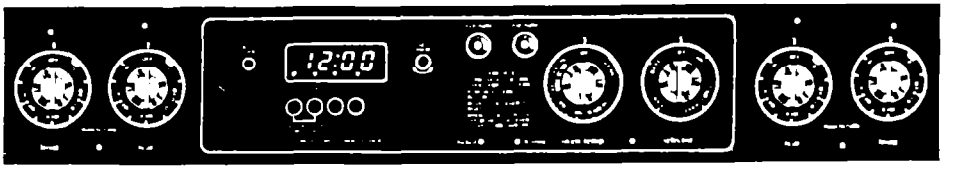
Store this booklet, along with your "Cooking Guide," sales slip and warranty in the Literature Pac, inside the storage drawer.

Optional Rotisserie

If you would like a rotisserie for your lower oven, you can order a kit (Part No. RCK-81/242985) from your Whirlpool Dealer. The kit includes easy installation instructions.

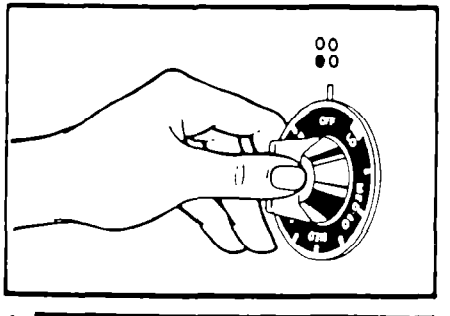
Caring for your range

Control Panel

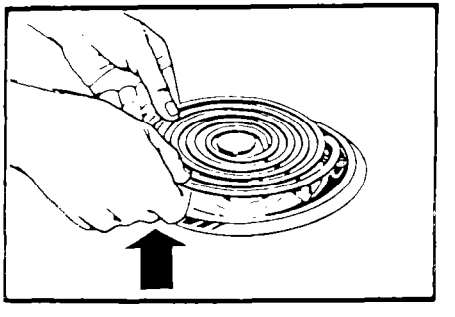


1. Pull knobs straight off.
2. Use warm soapy water and a soft cloth, or spray glass cleaner, to wipe the control panel. Rinse and wipe dry.
3. Wash control knobs in warm soapy water. Rinse well and dry.
4. Push control knobs straight back on. Make sure they point to OFF.

Surface Units and Reflector Bowls

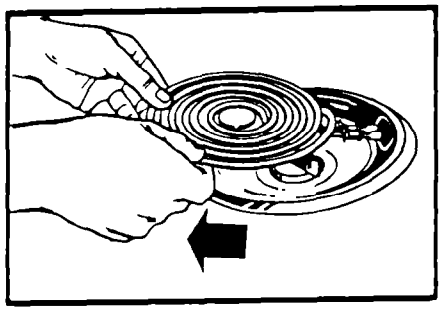


1. **WARNING: To avoid burns and possible electric shock, be sure surface units are OFF and COOL.**

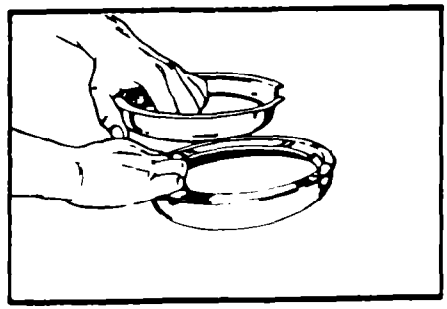


2. Lift the edge of the unit, opposite the receptacle, just enough to clear the reflector bowl and trim ring.

continued on next page

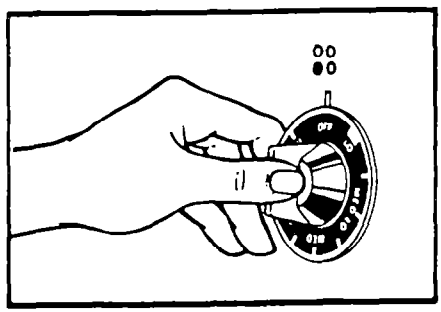


3. Pull the surface unit straight away from the receptacle.

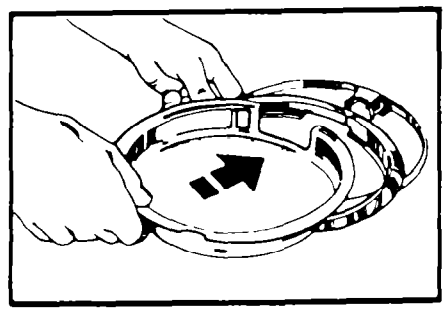


4. Lift out the reflector bowl and trim ring.
See Cleaning Chart on page 24 for cleaning instructions.

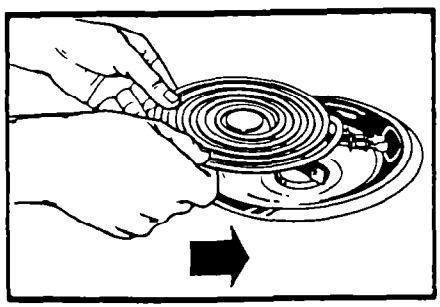
Replacing



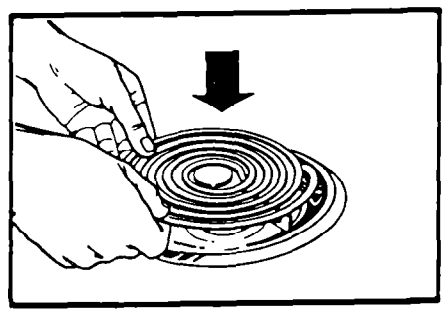
1. **WARNING: To avoid burns and possible electric shock, be sure surface units are OFF.**



2. Line up opening in the reflector bowl and notch in the trim ring with the surface unit receptacle.



3. Hold the surface unit as level as possible with the terminal just started into the receptacle.



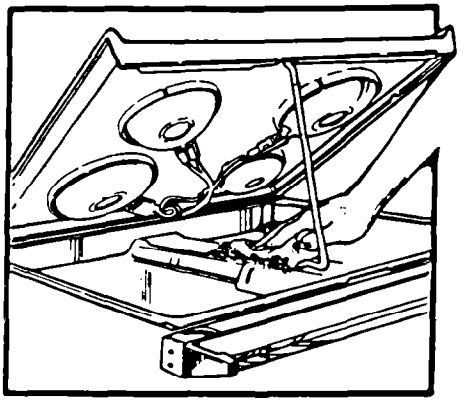
4. Push the surface unit terminal into the receptacle. When the terminal is pushed into the receptacle as far as it will go, the surface unit will fit into the trim ring.

CAUTION: Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a trim ring gets discolored, some of the utensils may be not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the trim ring. This extra heat can discolor it. See "Cooking Guide" for further information.

WARNING – DO NOT LINE THE REFLECTOR BOWLS WITH FOIL. Shock or fire hazard could result.

Lift-Up Cooktop



1. Lift front of cooktop at center and swing-up the support rod.
2. Carefully lower the cooktop onto the support rod.

WARNING: Be sure the rod fits in the notch in the cooktop and is held securely. The cooktop could accidentally fall and injure you.

3. Wipe with warm soapy water. Use soapy steel-wool pad on stubborn spots.

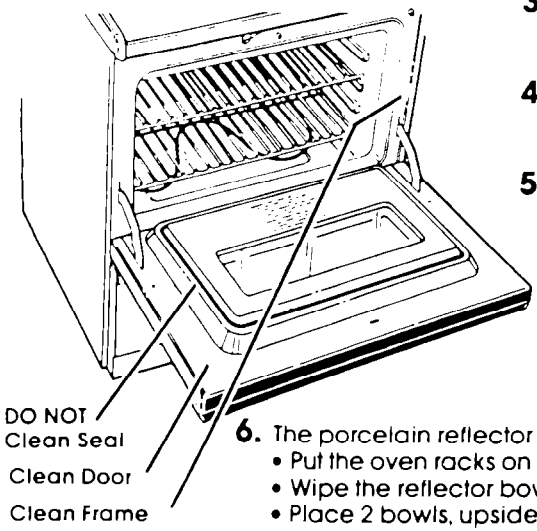
CAUTION: Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.

Using the Self-Cleaning Cycle

The self-cleaning cycle uses **very high heat** to burn away soil. Before you start, make sure you understand exactly how to use the cycle safely.

Before You Start

1. Clean the shaded areas by hand. They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or soapy steel-wool pad on...
   - the frame around the oven.
   - the inside of the door, especially the part outside the oven seal.



DO NOT clean the fiberglass seal. DO NOT move it or bend it. Poor cleaning and poor baking will result.

2. Remove the broiler pan and any pots or pans you may have stored in the oven. They can't stand the high heat.
3. Wipe out any loose soil or grease. This will help reduce smoke during the cleaning cycle.
4. If your oven has a rotisserie, make sure the motor socket cover is closed.
5. Put oven racks on the second and fourth guides. During the Self-Cleaning Cycle they will darken and become harder to slide. See tips on page 22. If you want the oven racks to remain shiny, clean them by hand.
6. The porcelain reflector bowls may be cleaned in the oven.
   - Put the oven racks on the second and fourth guides.
   - Wipe the reflector bowls of loose soiled and grease.
   - Place 2 bowls, upside down on each rack. For best results, they should not touch each other or the oven walls.
   - **Chrome trim rings must not be cleaned in the oven. They will discolor.**

Turn on the vent hood or other kitchen vent during the cleaning cycle. This will help remove smoke, odor and heat that are normal during the cycle.

SPECIAL CAUTIONS:

DO NOT use commercial oven cleaners in your oven. Damage to the porcelain finish may occur.

DO NOT force the Lock Lever, you could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.

DO NOT use foil or other liners in the oven. During the cleaning cycle foil can burn or melt and damage the oven surface.

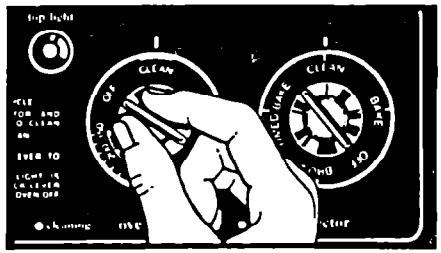
WARNING: DO NOT block the vent during the cleaning cycle. Air must move freely for best cleaning results.

DO NOT leave a utensil over the right rear surface unit during the cleaning cycle. It will become hot enough to burn you and the utensil could be damaged.

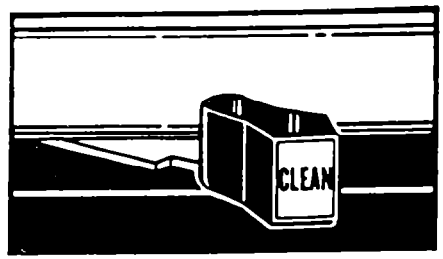
DO NOT TOUCH THE COOKTOP OR OVEN DURING THE CLEANING CYCLE. THEY COULD BURN YOU.

Setting the Controls for Self-Cleaning

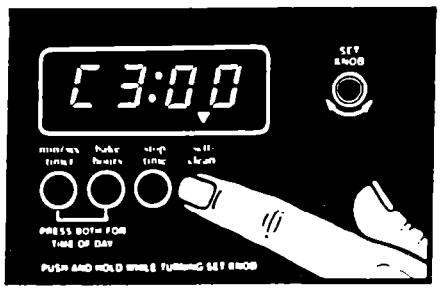
Be sure the kitchen is ventilated during the Self-Cleaning cycle. This will help normal smoke and heat odors to disappear from the room as quickly as possible.



1. Set the Oven Selector and the Oven Temperature Control on CLEAN.

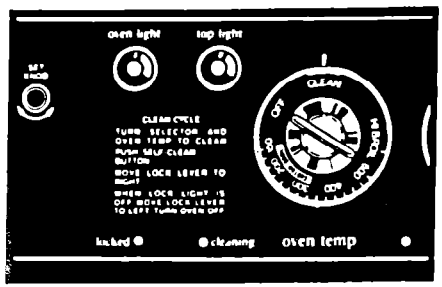


2. Move the Lock Lever to the Clean Position. The Clean Light will come on only when the lever is all the way to the right.



3. Push in and release the Self-Clean Button. A 3-hour Self-Cleaning cycle will be set automatically. The display will count down the time in minutes. The Auto Oven Light and Self-Clean Signal Light will stay on.

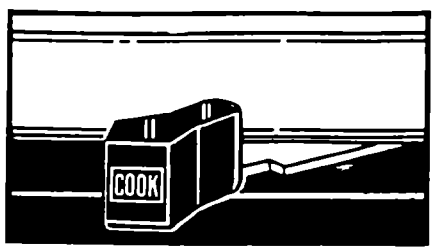
   If a cleaning cycle other than 3 hours is desired, push in and hold the Bake Hours Button and turn the Set Time Knob to the new time up to 4 hours.
   - Use 2 hours for light soil.
   - Use 3 hours or more for moderate to heavy soil.



4. The Lock Light will come on when the oven temperature exceeds normal baking temperatures. The Lock Lever must not be moved and the door can't be opened when the light is on.

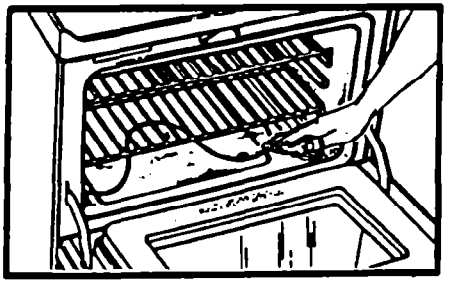
   NOTE: The Bake Hours and Stop Time Signal lights will flash during the entire clean cycle.

5. **After the cleaning cycle is completed,** the Auto Oven and Self-Clean Lights will go off. The display will show the time of day. When the Lock Light goes off, move the Lock Lever back to the Cook Position. **Do not force it.** Wait until it moves easily. This turns off the Clean Light. Turn the Oven Selector and the Oven Temperature Control to OFF.

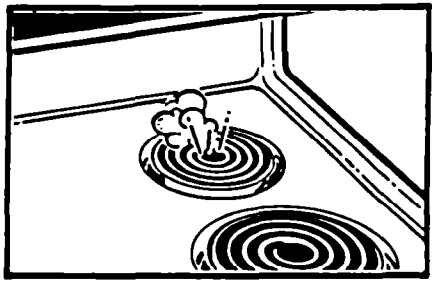


continued on next page

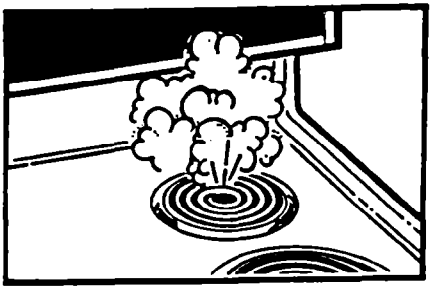
6. **After the oven is cool,** wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel-wool pad.



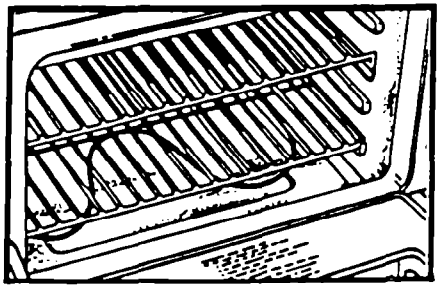
Special Tips



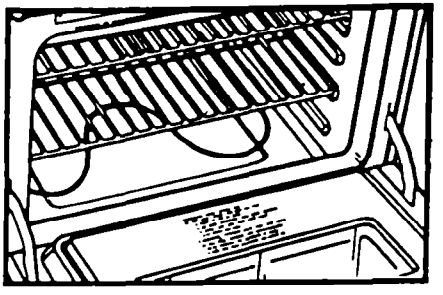
Keep the kitchen well ventilated during the cleaning cycle to help get rid of normal heat, odors and smoke.



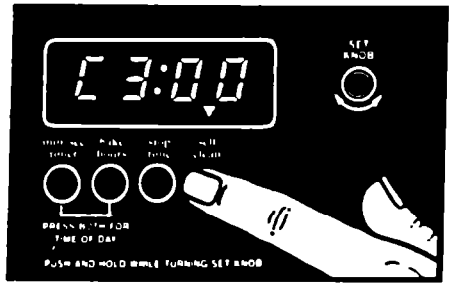
Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.

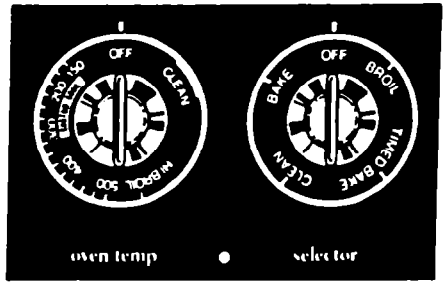


If the cleaning cycle doesn't get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the cleaning time longer the next time and hand clean areas noted on page 20.



Oven racks lose their shine, discolor and become harder to slide on their guides when they are left in the oven during the cleaning cycle. To make them slide easier, polish the edges of the racks with a soapy steel-wool pad, rinse well and wipe on a thin coat of salad oil.





To stop the cleaning cycle at any time:

1. Push in and release the Self-Clean Button.
2. Turn the Oven Selector and Oven Temperature Control to OFF. When the Lock Light goes off, move the Lock Lever back to the Cook Position. **DO NOT FORCE IT.** Wait until it moves easily.

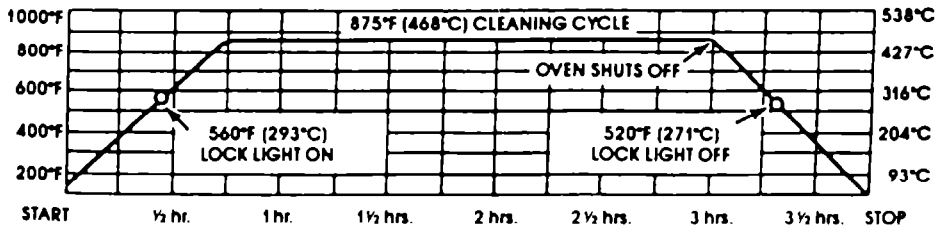
WARNING: DO NOT TOUCH THE RANGE DURING THE CLEANING CYCLE. IT CAN BURN YOU.

How It Works

During the self-cleaning cycle, the oven gets much hotter than it does for baking or broiling...approximately 875°F (468°C). This heat breaks up grease and soil and burns it off.

The graph shows approximate temperatures and times during a self-cleaning cycle for 3 hours.

SELF-CLEANING CYCLE – THREE HOUR SETTING
(Approximate Temperatures and Times)



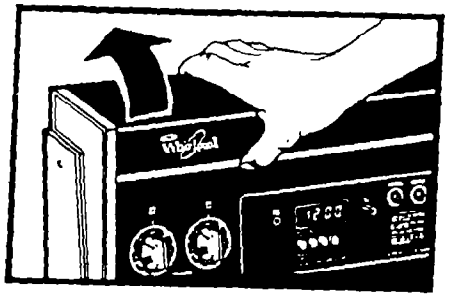
Notice that the heating stops when the 3-hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

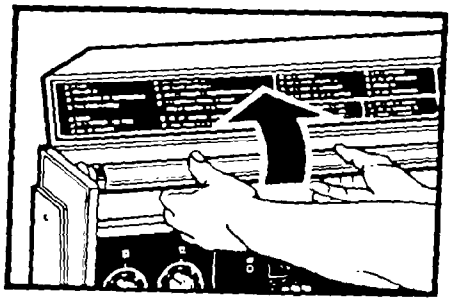
Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Soft cloth and warm soapy water. Nylon or plastic scouring pad for stubborn spots.	• Wipe off regularly when cooktop and lower oven are cool. • **Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish.** • **Do not use abrasive or harsh cleansers.**
Surface units	No cleaning required.	• Spatters or spills will burn off. • **Do not immerse in water.**
Porcelain enamel reflector bowls	Automatic dishwasher or warm, soapy water; Self-cleaning Oven cycle.	• Wipe out excess spills. • Wash with other cooking utensils. • Place upside down on oven racks in oven during the Self-Cleaning Oven cycle.
Chrome trim rings	Automatic dishwasher or warm, soapy water and plastic scrubbing pad.	• Wash with other cooking utensils. • Clean frequently. • **Do not use abrasive or harsh cleansers.**
Broiler pan and grid	Warm, soapy water or steel wool pad.	• Wash with other cooking utensils.
Control knobs	Warm, soapy water and soft cloth.	• Wash, rinse and dry well. • **Do not soak.**
Control panel	Warm, soapy water or spray glass cleaner.	• Wash, rinse and dry well. • Follow directions provided with cleaner.
Oven racks	Self-Cleaning Oven cycle; warm, soapy water or soapy steel wool pads.	• Leave in oven during Self-Cleaning cycle. • Wash, rinse and dry. Use soapy steel wool pads for stubborn areas. **NOTE: The oven racks will discolor and be harder to slide when left in the self-cleaning cycle. If you want them to stay shiny, remove them from the oven and clean by hand.**
Oven door glass	Spray glass cleaner; warm, soapy water or plastic scrubbing pad.	• **Make sure oven is cool.** • Follow directions provided with cleaner. • Wash rinse and dry well with a soft cloth.
Self-Cleaning Oven	For areas outside Self-Cleaning area use warm, soapy water or soapy steel wool pads.	• Follow directions starting on page20, "Using the Self-Cleaning Cycle." • **Do not use commercial oven cleaners.** • **Do not use foil to line the bottom of your Self-Cleaning Oven.**

The Cooktop Light

The fluorescent top light is under the control panel. The **Top Light** switch is on the control panel. Push it in and hold it for a second or two to turn on the top light. Push it again to turn it off.





1. **WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.**

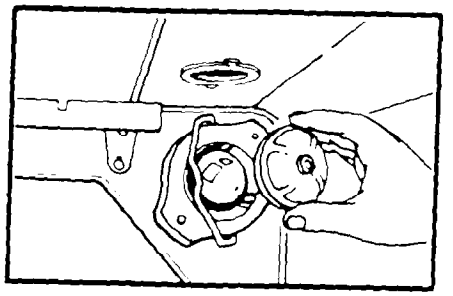
   Flip up the top of the control panel.

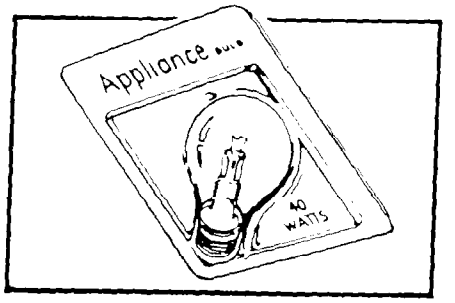
2. Grasp the fluorescent tube at both ends. Turn the tube away from you until both ends come out of the receptacles. Replace with a 20-watt cool-white fluorescent tube. Close the top panel.

   Turn electric power back on at the main power supply.

The Oven Light

The oven light will come on when you open the oven door. To turn the light on when the oven door is closed, push the **Oven Light** switch on the console. Push it again to turn off the light.





1. **WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.**

   Remove the bulb cover in the back of the oven by pulling out and pushing the wire holder to the side.

2. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.

   Replace the bulb cover and snap the wire holder in place.

   Turn the power back on at the main power supply.

CAUTION: The bulb cover must be in place when using the oven. The cover protects the bulb from breaking.

NOTE: The Oven Light will not work during the self-cleaning cycle.

If you need service or assistance, we suggest you follow these four steps:

1. Before calling for assistance...

Performance problems often result from little things you can fix yourself without tools of any kind.

If nothing operates:

- Is the power supply cord plugged into a live circuit with the proper voltage? (See "Installation Instructions.")
- Have you checked the main fuse or circuit breaker box?

If the oven will not operate:

- Is the Oven Selector turned to a setting (BAKE or BROIL, but not TIMED BAKE)?
- Is the Oven Temperature Control turned to a temperature setting?

If surface units will not operate:

- Have you checked the main fuse or circuit breaker box?
- Are surface units plugged in all the way?
- Do the control knobs turn?

If surface unit control knob(s) will not turn:

- Did you push in before trying to turn?

If the Self-Cleaning Cycle will not operate:

- Are the Oven Selector and the Oven Temperature Control set on CLEAN?
- Did you push the Self-Clean Button?
- Is the Lock Lever all the way to the right? (The Clean Light will come on.)

If cooking results aren't what you expected:

- Is the range level?
- Are you using pans recommended in the **Cooking Guide?**
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms and fit the surface unit being used?

See the **Cooking Guide** for more information on cooking problems and how to solve them.

2. If you need assistance*...

Call Whirlpool COOL-LINE* service assistance telephone number. Dial free from:

Continental U.S. .. (800) 253-1301
Michigan ..... (800) 632-2243
Alaska & Hawaii . (800) 253-1121

and talk with one of our trained Consultants. The Consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

3. If you need service*...

Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR

OR

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

OR

ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS

OR

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

OR

WASHING MACHINES, DRYERS & IRONERS - SERVICING

OR

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

4. If you have a problem*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our Consultants, or if you prefer, write to:

Mr. Robert F. Gunts, Vice President
Whirlpool Corporation
Administrative Center
2000 US-33 North
Benton Harbor, MI 49022

*If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

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