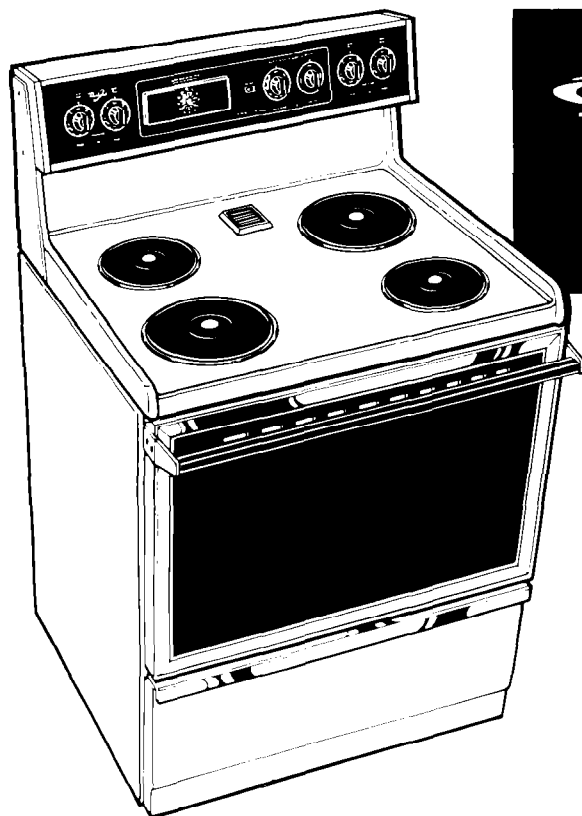


# use & care guide

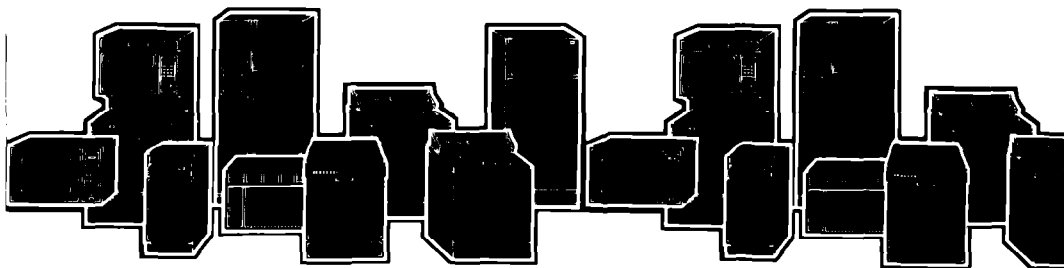


  
**Whirlpool**

## **ELECTRIC RANGE**

**Continuous-Cleaning  
Model RF327PXP**

Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers



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## 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).

Model Number

2. Purchase date from sales slip.

Serial Number

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

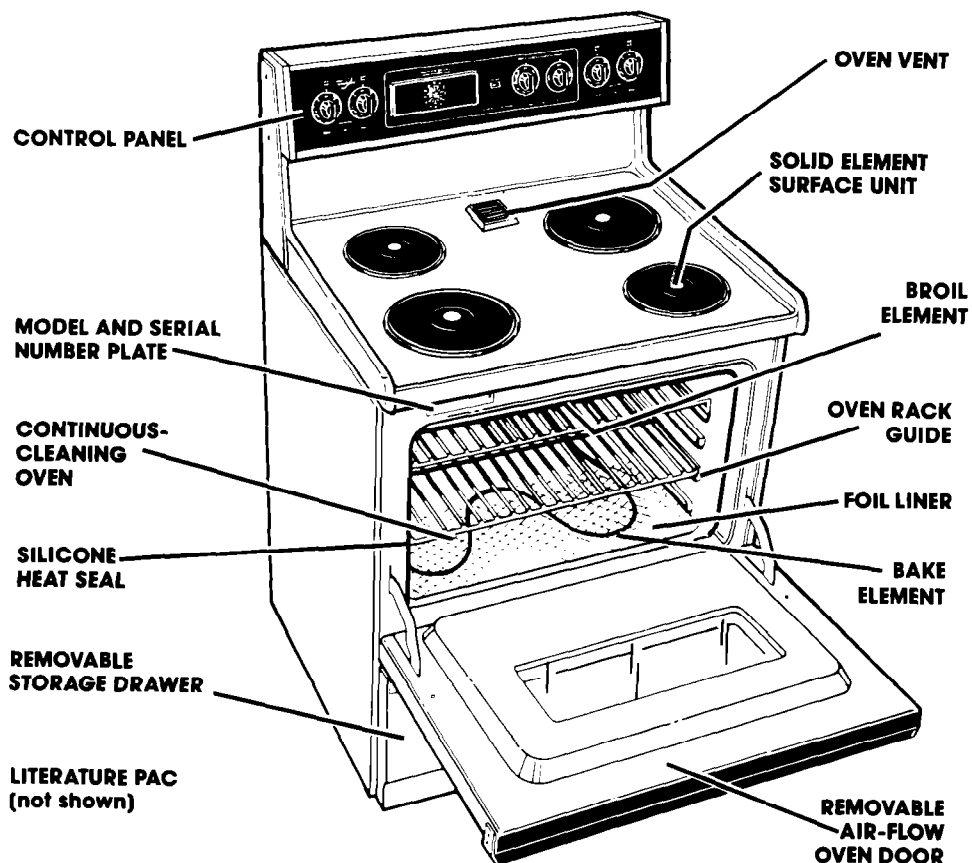
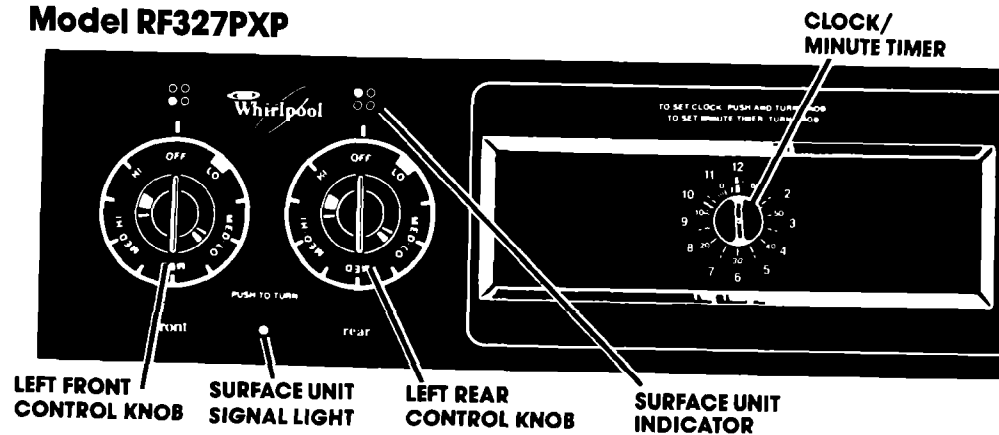
Purchase Date

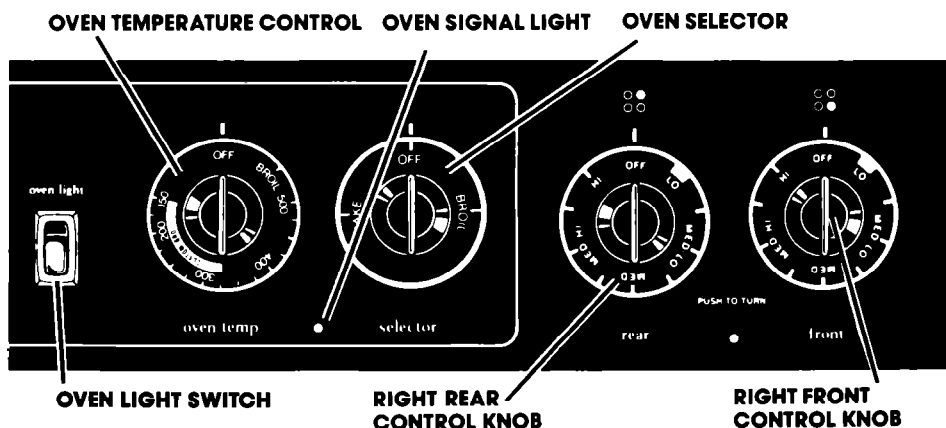
**Please complete and mail the Owners Registration Card furnished with this product.**

Service Company Phone Number

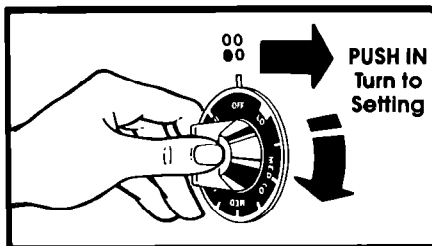
# Parts and features

## Model RF327PXP





## 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.

## Solid Element Surface Units

Solid element surface units are made of heavy cast-iron to provide even cooking. Each surface unit has a built-in protective limiter. The limiter senses uneven cooking temperatures and automatically reduces the heat setting. The limiter will sense uneven heat when a pan boils dry, when a pan does not have a flat bottom, or when a pan is removed and the surface unit is left on.

Solid elements hold heat longer than conventional surface units. For best cooking results, use a high setting for only a very short period of time. Then use a lower setting to complete the cooking. You may want to turn the solid element OFF a few minutes before you are finished cooking.

**CAUTION:** Solid elements stay hot for a long time. Do not use the HI setting for long periods of time or leave pans on hot elements when cooking is done. Burned food and damage to the cookware could result.

**Until you get used to the settings, use the following as a guide.**

**Use HI** to start foods cooking; to bring liquids to a boil. When cooking foods, **turn to a LO or MED-LO setting** when sizzle starts.

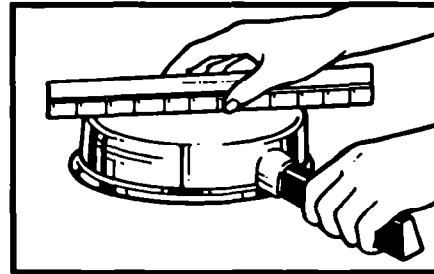
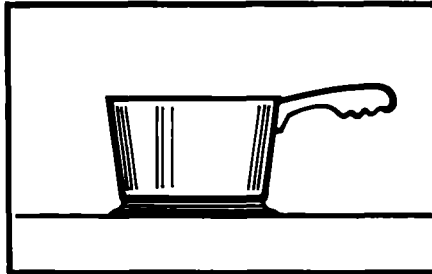
**Use MED-HI** to hold a rapid boil; to start frying chicken or pancakes. **Turn to a LO or MED-LO setting** when sizzle starts.

**Use MED** for gravy, puddings and icing; to cook large amounts of vegetables. **Turn to a LO setting** to finish cooking.

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

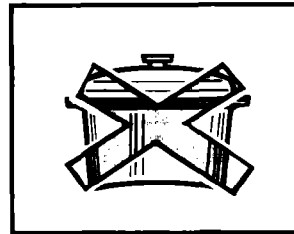
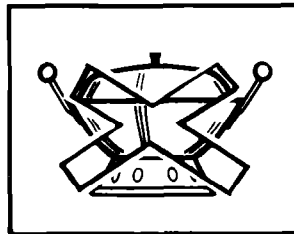
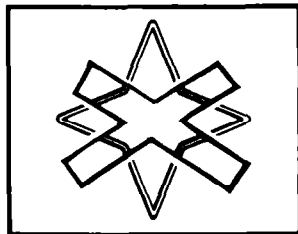
**Use LO** to keep food cooking after starting it on a higher setting, to keep food warm or to melt chocolate or shortening.

## **Cookware**



Pans should be the same size or larger than the surface unit to prevent bollovers and hot handles.

**Only use pans with flat bottoms.** Flat bottoms allow maximum contact between the pans and the surface units for fast, even cooking. Pans with uneven bottoms or with a raised pattern on the bottom are not suitable. Flatness of a pan can be checked by placing an edge of a ruler across it. There should not be space between the ruler edge and the bottom of the pan.



**Do not use trivets, woks with skirts, or canners with concave or ridged bottoms.**

**NOTE:** If pan bottoms are not flat, the protective limiter will sense uneven cooking temperatures and reduce the heat setting. This will result in longer cooking times.

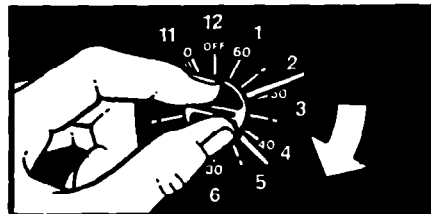
**See the "Cooking Guide" for important utensil information.**

## Setting the Clock

Push in and turn the Minute Timer Knob to set the Clock.



1. Push in Minute Timer Knob and turn clockwise until clock shows the right time of day.

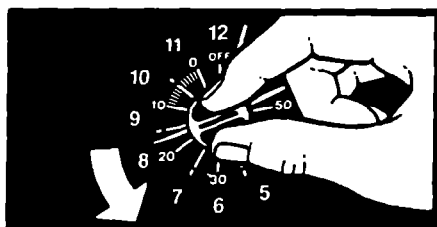


2. Let the Minute Timer Knob pop out. Turn clockwise until Minute Timer hand points to OFF. The clock setting will change if you push in the knob when turning.

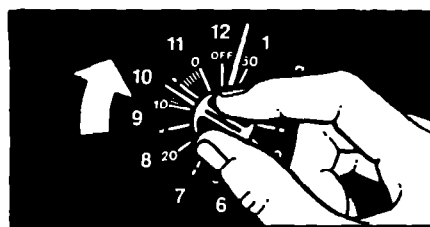
## Using the Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

**DO NOT PUSH IN THE KNOB** when setting the Minute Timer.



1. Without pushing it in, turn the Minute Timer Knob until the hand passes the setting you want.

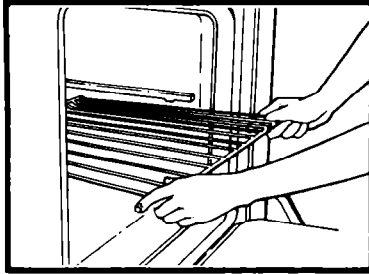


2. Without pushing in, turn the knob back to the setting you want. When the time is up, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

**PUSHING IN AND TURNING THE MINUTE TIMER KNOB CHANGES THE CLOCK SETTING.**

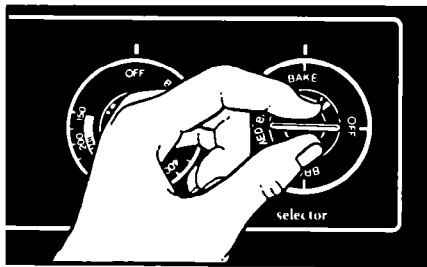
## Using the Oven Controls

### Baking

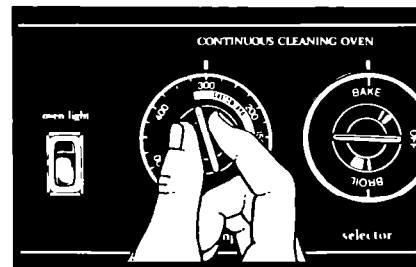


The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least  $1\frac{1}{2}$  to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the "Cooking Guide."

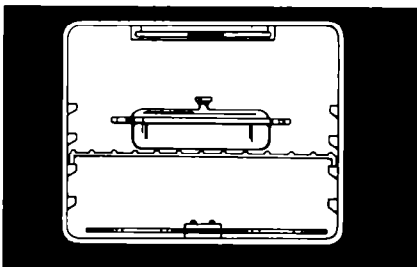
1. Position the rack(s) properly **before** turning on the oven. To **change rack position**, lift rack at front and pull out.



2. Set Oven Selector to BAKE.



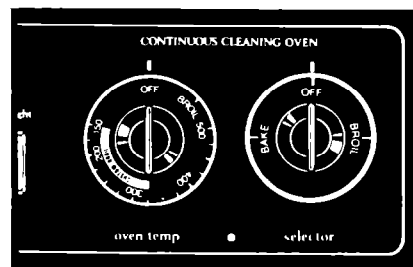
3. Set Oven Temperature Control to the baking temperature you want. The Oven Signal Light will come on. The oven is preheated when the Oven Signal Light first goes off.



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 helps heat during baking, but does not turn red.**



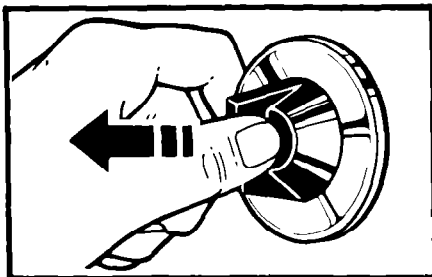
5. When baking is done, turn both the Oven Temperature Control and the Oven Selector to OFF.



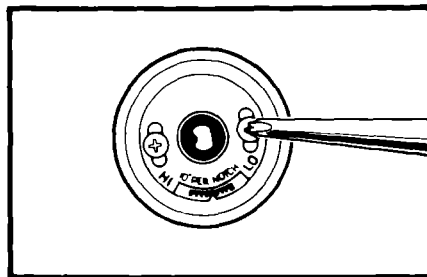
## Adjusting the Oven Temperature Control

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 comparing to your old oven, the new design may give you different results.

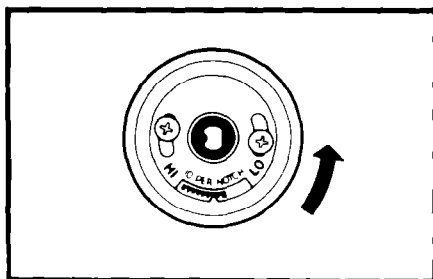
If after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



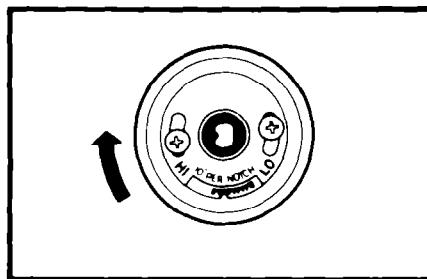
1. Pull the Oven Temperature Control Knob straight off.



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



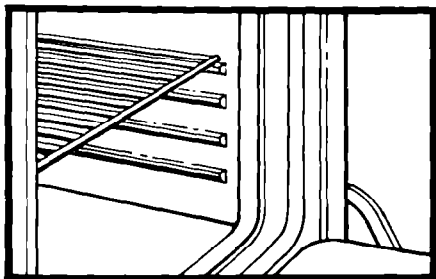
3. **To lower the temperature**, move a notch closer to LO. Each notch equals about 10°F (5°C).



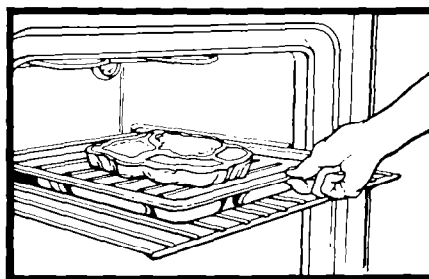
4. **To raise the temperature**, move a notch closer to HI. Each notch equals about 10°F (5°C).

**Tighten the locking screw and replace the control knob.**

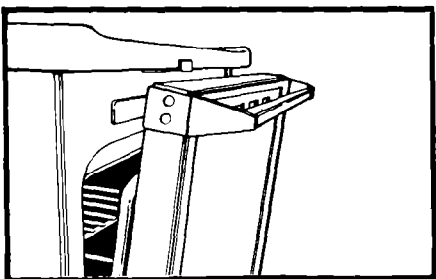
## Broiling



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



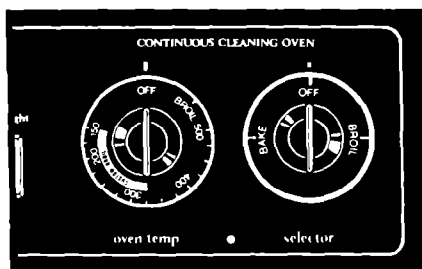
2. Put the broiler pan and food on the rack.



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.



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

## Custom Broil

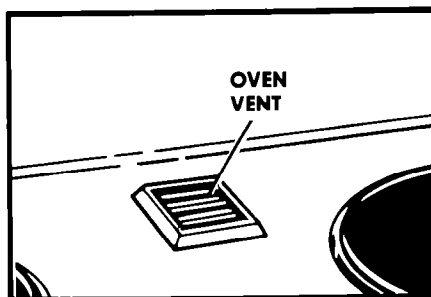
- If food is cooking too fast, turn the Oven Temperature Control **counterclockwise** until the Oven Signal Light goes off.
- If you want the food to broil slower from the start, set the Oven Temperature Control between 150° and 325°F (65.5° and 162.7°C). The lower the temperature, the slower the cooking.

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.

## The Oven Vent

The oven vent is located on the center rear of the cooktop. When the oven is on, hot air and moisture escape from the oven through this vent. Poor baking can result if this vent is blocked. When using the oven, **do not** cover or place items over the oven vent.



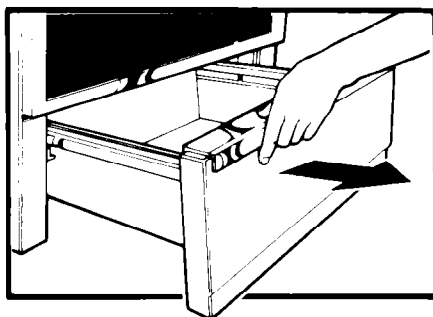
**WARNING:** When the oven is **ON**, pans and pan handles left on or near the oven vent can become hot enough to burn the user and to melt plastics. Use pot holders to move pans. Never store plastics, paper or other items that could melt or burn on or near the oven vent, or on any of the surface units.

## The Storage Drawer

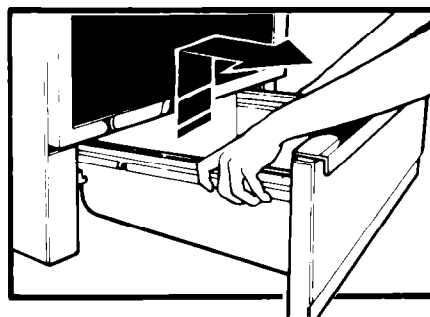
The storage drawer is for storing pots and pans.

**Use care when handling the drawer.**

### Removing the storage drawer



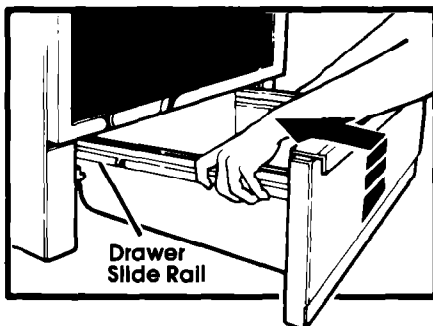
1. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.



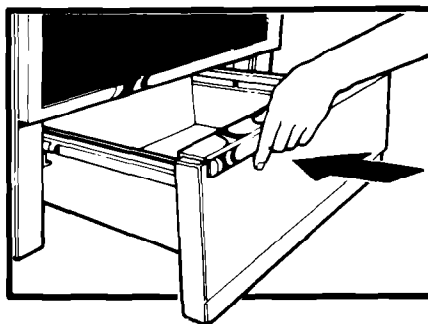
2. Lift back slightly and slide drawer all the way out.

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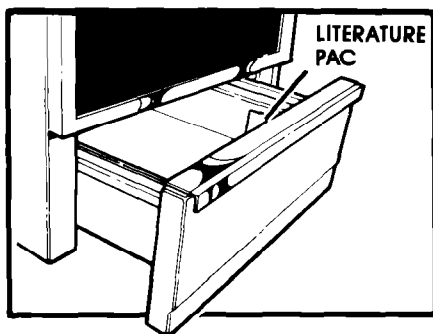
## Replacing the storage drawer



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

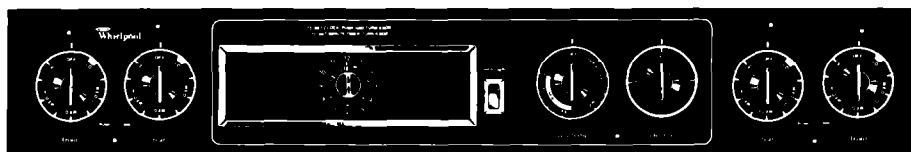
Store this booklet, along with your "Cooking Guide," sales slip and warranty in the Literature Pac, inside the storage drawer.

## 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.

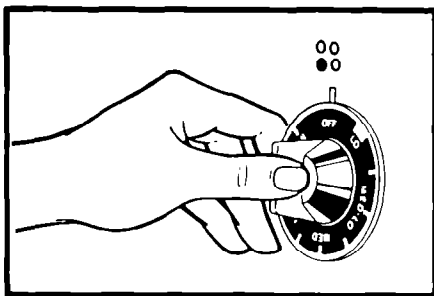
## Caring for your range

### Control Panel



1. First make sure the control knobs are set to **OFF**, then pull knobs straight off.
2. Use warm soapy water and a soft cloth, or spray glass cleaners, to wipe the control panel. Rinse and wipe dry.
3. Wash control knobs in warm soapy water. **Do not soak.** Rinse well and dry.
4. Push control knobs straight back on. Make sure they point to **OFF**.

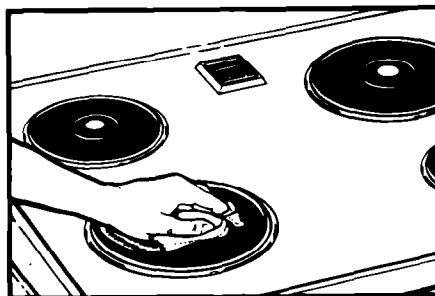
## Solid Element Surface Units



1.

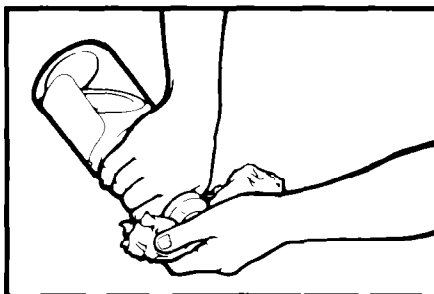


**WARNING:** Solid element surface units do not glow red when hot. To avoid burns and possible electric shock, make sure all controls are OFF and the surface units are COOL before cleaning.



2.

After each use, wipe off surface units with a damp cloth and soapy water after each use. Burned-on food may be removed with a soapy scouring pad. The red spot in the center of the surface unit will gradually wash off. This is normal and will not affect the operation of the surface unit.



3.

**IMPORTANT:** After cleaning, apply a thin coat of salt-free oil to the COOL surface unit, then heat 3-5 minutes. It may still smoke slightly when heated. If surface units have dark spots caused by grease and food, the oil treatment will improve their appearance but not eliminate the spots. **NOTE: Optional Electrol dressing can be applied to the surface units to improve their appearance.**



4.

The stainless steel trim rings will gradually yellow from the heat of the surface units and pans. This is normal. The yellowing can be removed by using stainless steel cleaner or Cook Top Polishing Creme on the trim rings.

To obtain order information for Cook Top Polishing Creme (PN 814009) or Electrol dressing (PN 814030), write to:

Whirlpool Corporation  
Attention: Customer Service Dept.  
1900 Whirlpool Drive  
LaPorte, IN 46350

## The Oven Door

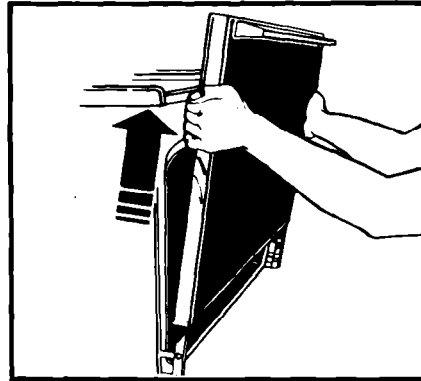
Removing the oven door will help make it easier to clean the oven.

1.  **WARNING: To avoid burns, be sure the oven is OFF and COOL.**

Open the door to the first stop position.

2. Hold the door at both sides and lift it **at the same angle it is in.**
3. **To replace,** fit the bottom corners of the door over the ends of the hinges.

Push the door down evenly. The door will close only when it is on the hinges correctly.

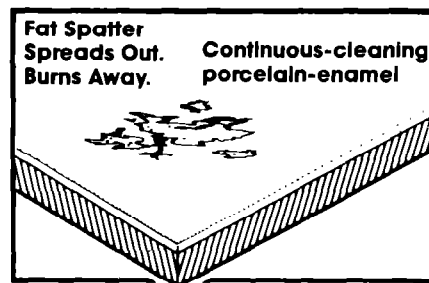
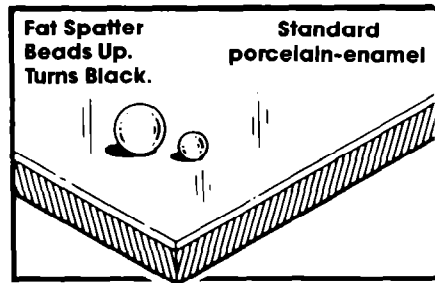


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## The Continuous-Cleaning Oven

Standard oven walls are coated with smooth porcelain-enamel. Your continuous-cleaning oven walls are coated with a special, rougher porcelain-enamel.

A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat chars and turns black. The spread-out fat **gradually** burns away at **medium to high baking temperatures** (350°-475°F, 176°-231°C) so the oven can return to a presentably clean condition.



## Using Foil

Using foil on the oven bottom is recommended to catch sugar and starchy spills from pies and casseroles. **It must be used properly.** Cut foil from a roll of heavy-duty 18-inch (45 cm) aluminum foil, or buy a foil kit (Part No. 241430) from your Whirlpool Appliance dealer.

1.



**WARNING: To avoid burns and possible electric shock, be sure the oven is OFF and COOL.**

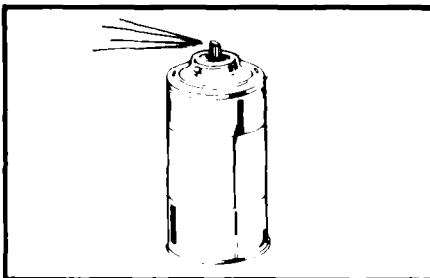
Lift the cool bake element slightly to lift the feet off the oven bottom.

2.

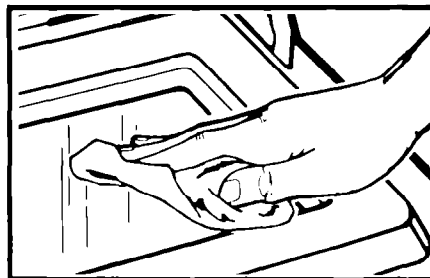
**Slide the foil under the bake element.** Make sure the foil is centered, long enough to start up both sides and without wrinkles. For proper baking, **lower the bake element so all feet rest solidly on the foil.**

**CAUTION: Do not let foil touch the bake element. It could damage the element. Make sure foil is flat on the oven bottom and away from the bake element.**

## Hand Cleaning

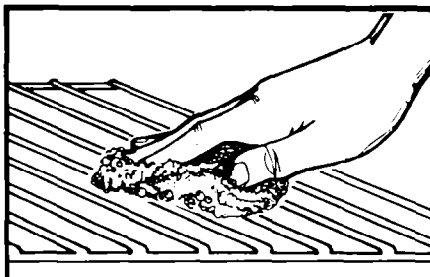


**WARNING: DO NOT USE OVEN CLEANING PRODUCTS.** Some can become trapped in the porcelain-enamel surface and give off harmful fumes.

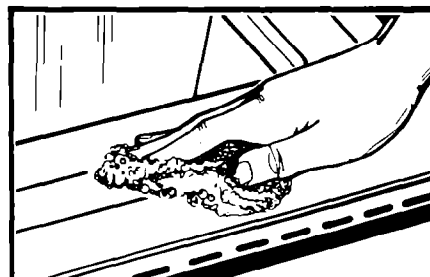


**WINDOW** – Keep clean with hot sudsy water. Use a plastic scouring pad for stubborn spots. Rinse well.

**Do not use steel-wool or abrasive cleansers.**



**RACKS** – Use soapy steel-wool pad for best cleaning results. Rinse well.



**WALLS AND DOOR** – Wash with hot soapy water. Use a steel-wool pad or plastic scouring pad for stubborn spots. Rinse well.

## Cleaning Tips

1. The oven window and racks are not coated. Clean them by hand.
2. The oven door does not get as hot as the walls. Some hand cleaning may be needed.
3. If you do more broiling than baking, hand cleaning may be needed.
4. Use aluminum foil on the oven bottom according to instructions. Spillovers do not burn away and may stain the bottom.

## Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
<b>Exterior surfaces</b>	Soft cloth and warm soapy water. Nylon or plastic scouring pad for stubborn spots.	<ul style="list-style-type: none"> <li>• Wipe off regularly when cooktop and lower oven are cool.</li> <li>• <b>Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish.</b></li> <li>• <b>Do not use abrasive or harsh cleansers.</b></li> </ul>
<b>Surface units (Solid elements)</b>	Soft cloth and warm soapy water. Soapy scouring pad or scouring powder.	<ul style="list-style-type: none"> <li>• <b>Make sure the cooktop and the surface units are cool.</b></li> <li>• Wipe off the surface unit after each use.</li> <li>• <b>After each cleaning, heat surface unit until dry.</b></li> </ul>
	<b>To darken surface units or to remove rust spots:</b> Soft cloth and salt-free oil.	<ul style="list-style-type: none"> <li>• <b>Make sure surface units are cool.</b></li> <li>• After each cleaning, apply thin coat of oil to surface units, then heat for 3-5 minutes. Slight smoking of oil will occur.</li> </ul>
	*Electrol dressing (PN 814030).	<ul style="list-style-type: none"> <li>• Follow the directions on the dressing.</li> </ul> <p><b>NOTE: This will improve surface unit appearance, but not eliminate dark spots.</b></p>
<b>(Trim rings)</b>	*Stainless steel cleaner or Cook Top Polishing Creme. (PN 814009).	<ul style="list-style-type: none"> <li>• <b>Make sure surface units are cool.</b></li> <li>• Follow directions provided with cleaner or polishing creme.</li> </ul> <p><b>NOTE: Yellowing of trim rings is normal from heat of the surface units and pans.</b></p>
<b>Broiler pan and grid</b>	Warm, soapy water or steel wool pad.	<ul style="list-style-type: none"> <li>• Wash with other cooking utensils.</li> </ul>
<b>Control knobs</b>	Warm, soapy water and soft cloth.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• <b>Do not soak.</b></li> </ul>
<b>Control panel</b>	Warm, soapy water or spray glass cleaner.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• Follow directions provided with cleaner.</li> </ul>
<b>Oven racks</b>	Warm, soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.</li> </ul>



**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.

**Continuous-Cleaning Oven**

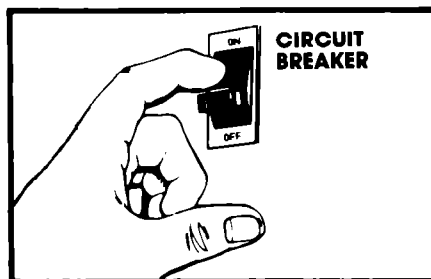
Warm soapy water or soapy scrubbing pad. Heavy-duty aluminum foil or order a foil kit (Part No. 241430) from your Whirlpool dealer or TECH-CARE® service company.

- Clean stubborn spots or stains. Rinse well with water.
- Place strip of aluminum foil on the bottom of the oven to catch spillovers.
- **Do not use commercial cleaners.**

**Most fat spatters on the Continuous-Cleaning porcelain-enamel interior surface gradually reduce to a presentably clean condition during normal baking or roasting operations.**

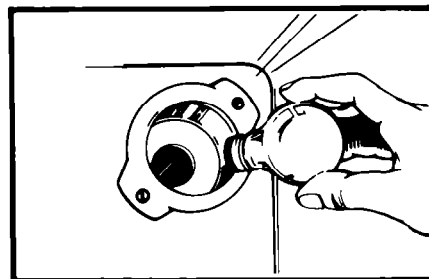
## The Oven Light

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 control panel. 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.



2.

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

Turn the power back on at the main power supply.

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

## 1. Before calling for assistance...

Performance problems often result from little things you can find and 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 your home's main fuses 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 or seem to cook too slow:

- Have you checked the main fuses or circuit breaker box?
- Is the surface unit control knob turned to a setting other than OFF?
- Are you using the proper cookware? See page 6.
- 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:

### If soil is visible on Continuous-Cleaning oven finish:

- The special finish is designed to **gradually reduce oven soil** during normal baking or roasting. It is not designed to keep your oven spotless, only presentably clean.
- If you broil often, you may see oven soil.
- The door is cooler than the oven walls. Soil will be more visible on the door than other areas in the oven. See page 15 for how to clean.
- Sugar and starchy spills may leave stains. See page 15 for hand cleaning tips. **Keep foil on oven bottom to catch these spills.**

### If cooking results are not 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 anywhere in the U.S.: 1-800-253-1301**

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	ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES XYZ SERVICE CO 123 Maple ..... 999-9999		SERVICE COMPANIES XYZ SERVICE CO 123 Maple ..... 999-9999
OR		
WASHING MACHINES, DRYERS & IRONERS - SERVICING		
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 Stanley  
Division Vice President  
Whirlpool Corporation  
2000 M-63  
Benton Harbor, MI 49022

### 5. If you need FSP® replacement parts\*...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool COOL-LINE service assistance number in Step 2.

\*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.

# WHIRLPOOL® MICROWAVE OVEN/ RANGE PRODUCT WARRANTY

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
<b>FULL ONE-YEAR WARRANTY</b> From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a franchised TECH-CARE® service company.
<b>LIMITED FOUR-YEAR WARRANTY</b> Second Through Fifth Year From Date of Purchase	FSP® replacement magnetron tube on microwave ovens if defective in materials or workmanship.
<b>WHIRLPOOL WILL NOT PAY FOR</b>	
<p><b>A.</b> Service calls to:</p> <ol style="list-style-type: none"> <li>1. Correct the installation of the range product.</li> <li>2. Instruct you how to use the range product.</li> <li>3. Replace house fuses or correct house wiring or plumbing.</li> <li>4. Replace owner accessible light bulbs.</li> </ol> <p><b>B.</b> Repairs when range product is used in other than normal, single-family household use.</p> <p><b>C.</b> Pick up and deliver. This product is designed to be repaired in the home.</p> <p><b>D.</b> Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.</p> <p><b>E.</b> Any labor costs during the limited warranty.</p>	

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your franchised Whirlpool distributor or military exchange.



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Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges,

