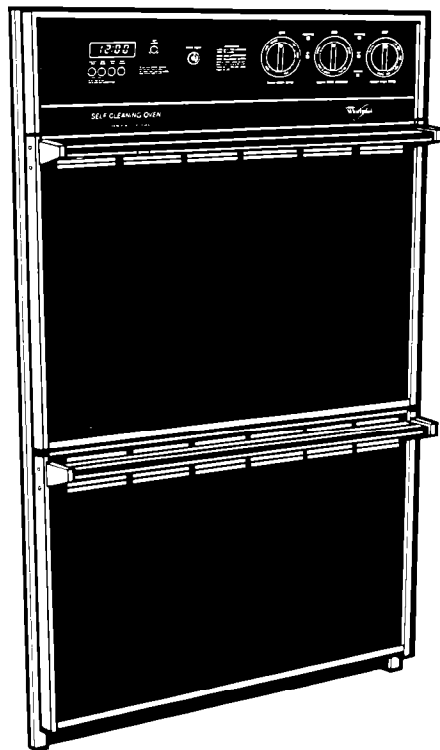

use & care guide



BUILT-IN OVEN

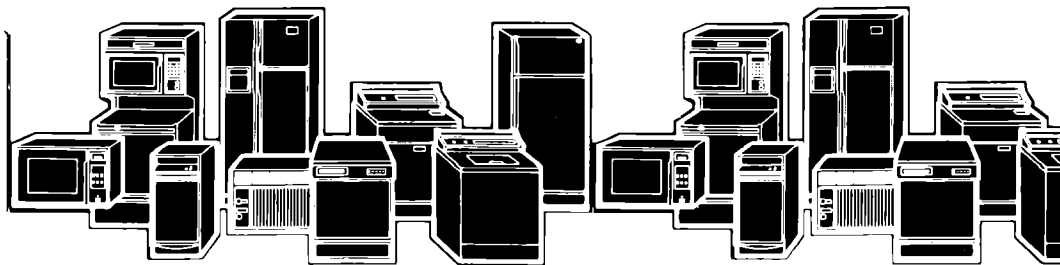
Self-Cleaning &
Continuous-Cleaning

Models

RB275PXV (Shown)

RB276PXV (White)

Washers Clothes Dryers Freezers Refrigerator Freezers Ice Makers Dishwashers Built In Ovens and Surface Units Ranges Microwave Ovens Trash Compact



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Before you use your oven

Read and carefully follow the Installation Instructions packed with your oven.

Read this Use & Care Guide and the Cooking Guide carefully for important use and safety information. Store this literature in a convenient place for future use.

It is your personal responsibility and obligation to be sure your oven:

- Has been installed where it is protected from the elements.
- Has been installed and leveled in a wall or cabinet that will hold the weight.
- Has been properly connected to electrical supply and grounded.
(See Installation Instructions.)
- Is not used by anyone unable to operate it properly.
- Is properly maintained.
- Is used only for jobs expected of a home oven.

See Cooking Guide for important safety and use information.

IMPORTANT SAFETY INSTRUCTIONS



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

1. **DO NOT** allow children to use or play with any part of the oven, or leave them unattended near it. They could be burned or injured.
2. **DO NOT** store things children might want above the oven. Children could be burned or injured while climbing on the door and the door could be damaged.
3. **KEEP** children away from the oven when it is on. The oven walls, racks and door can get hot enough to cause burns.
 - Put oven racks where you want them before turning on the oven. Heated racks could cause severe burns.
 - Do not touch any part of the oven, especially the heating elements, until you know they are completely cool. Dark elements can still be hot enough to cause severe burns.
- Let steam and hot air escape from the oven before removing food to prevent burns.
4. **DO NOT** use the oven to heat a room. Persons in the room could be burned or injured, or a fire could start.
5. **DO NOT** wear loose or hanging garments when using the oven. They could ignite if they touch a heating element and you could be burned.
6. **DO NOT** heat unopened containers, they could explode. The hot contents could burn you and container particles could cause injury.
7. 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 –

Thank you for buying a Whirlpool appliance. Please complete and mail the Owner Registration Card provided with this product. Then complete the form below. Have this information ready if you need service or call with a question.

- Copy model and serial numbers from plate (behind the oven door on the oven frame) and purchase date from sales slip.
- Keep this book and sales slip together in a handy place.

Model Number

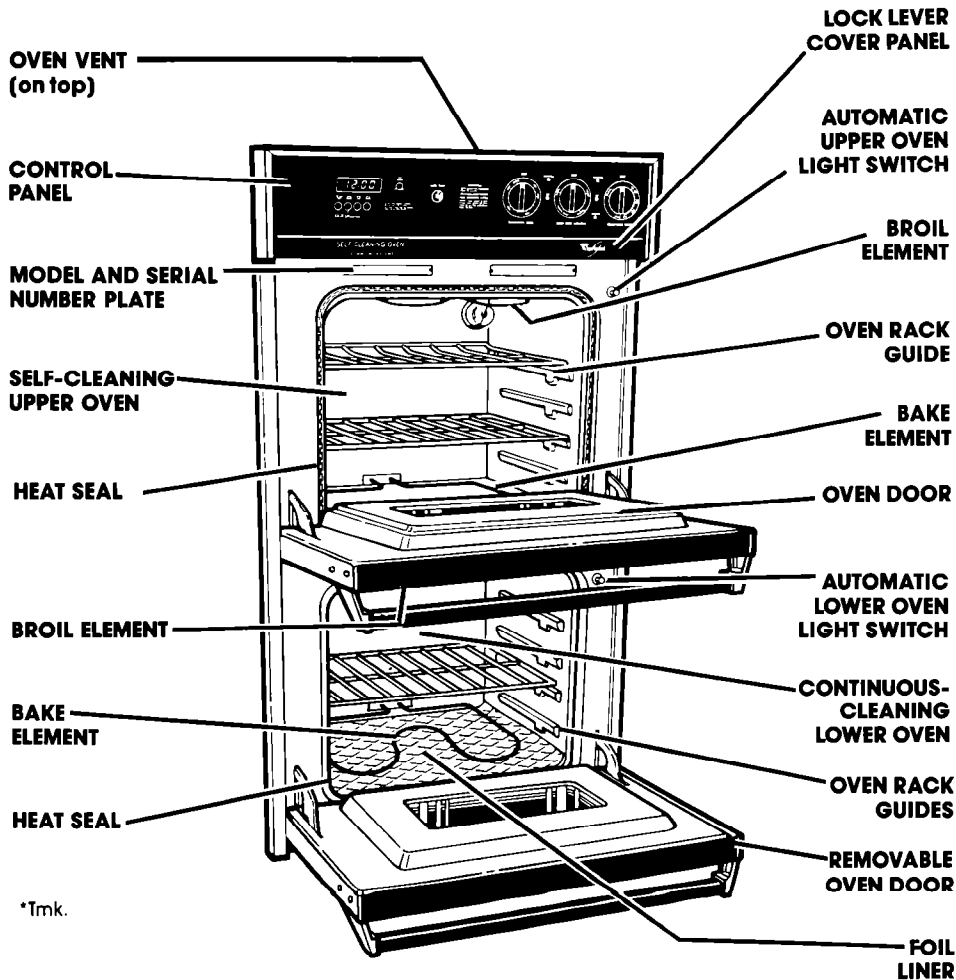
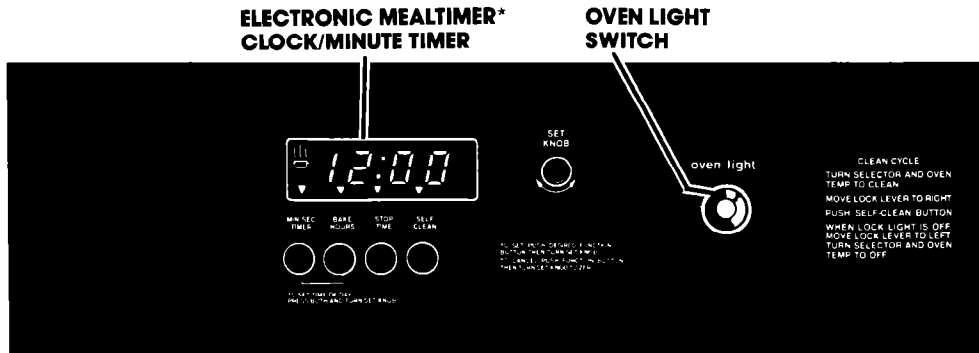
Serial Number

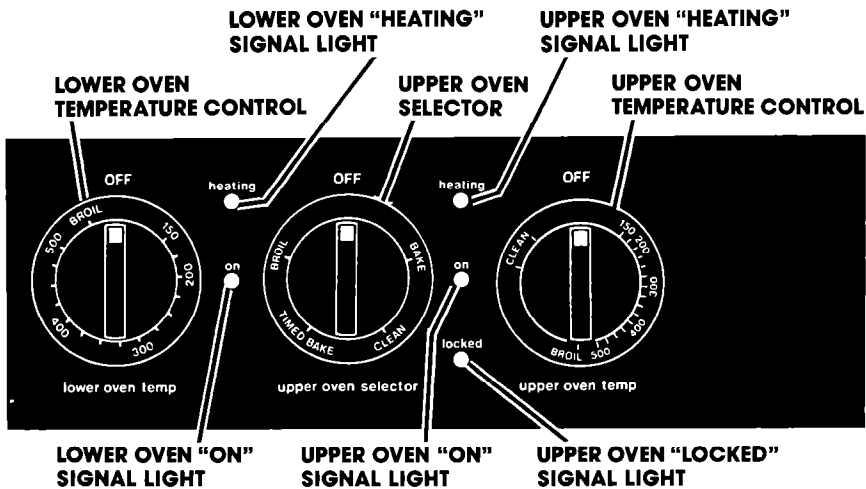
Purchase Date

Service Company Phone Number

Parts and features

Models RB275PXV and RB276PXV





Using your oven

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.

*Tmk.



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.

continued on next page



– 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.



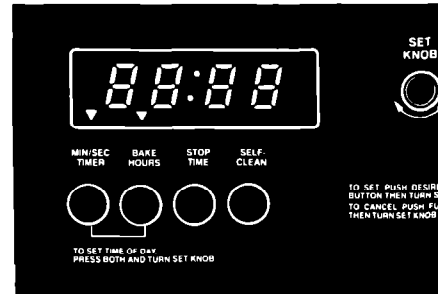
Eleven-hours and fifty-nine minutes.

Other operating hints may be found on page 16.

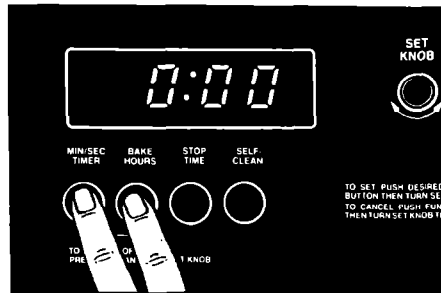
Setting the Electronic Clock



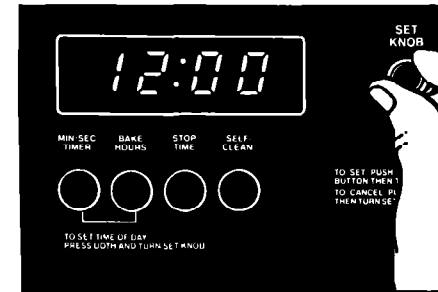
When you first plug in the oven or if your electricity goes off for a while, each light in the Display will flash in sequence.



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.



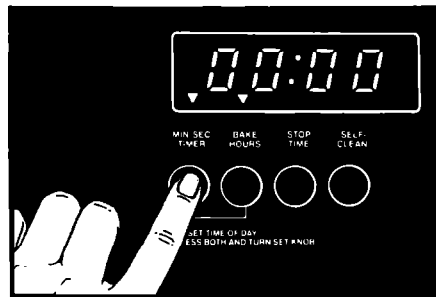
1. Push in both the Min/Sec Timer Button and the Bake Hours Button. "0:00" will show in the Display and the Signal Lights will go off.



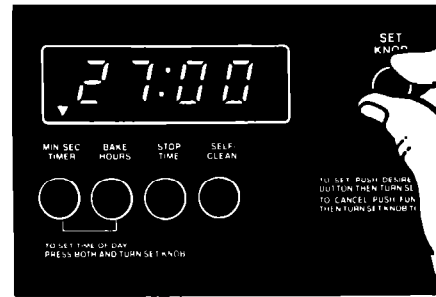
2. Turn the Set Knob to set the right time of day. Turning the knob clockwise increases the numbers, while turning the knob counter-clockwise decreases the numbers. The Display will show the time you set in hours and minutes.

Using the Electronic Minute Timer

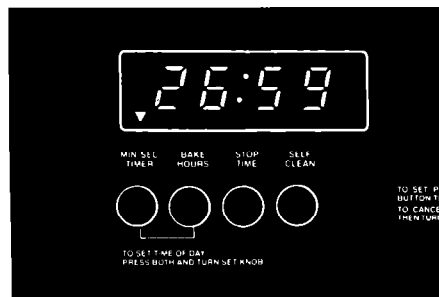
The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in minutes and seconds up to 99 minutes. You will hear beeps when the set time is up.



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



2. 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.

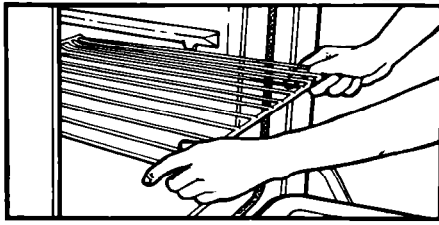


3. After setting the time you want, the Signal Light will stay on and the Display will start counting down in seconds.



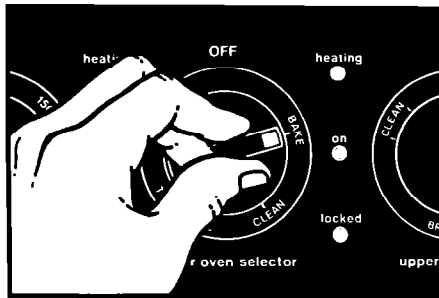
When the time is up, you will hear a beeping sound. Push the Min/Sec Timer Button to stop the beeping. The beeping will automatically stop after 1-2 minutes.

Using the Oven Controls Baking in the Upper Oven

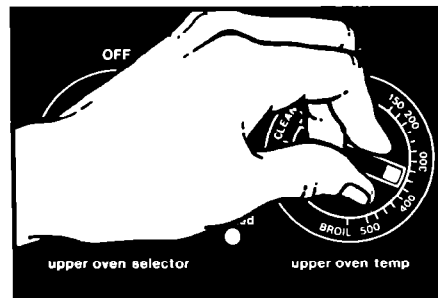


1. Position the rack(s) properly **before** turning on the oven. To **change rack position**, lift rack at front and pull out.

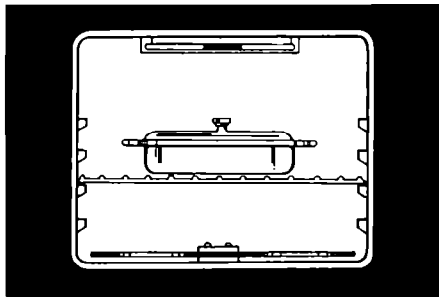
The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the Cooking Guide.



2. Set the Upper Oven Selector on **BAKE**. The Upper Oven "on" Signal Light will come on.



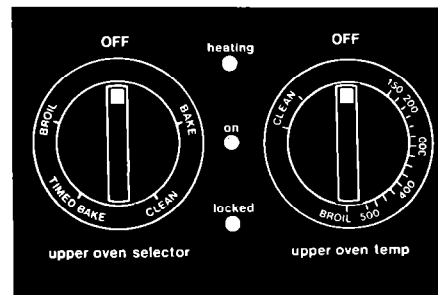
3. Set the Upper Oven Temperature Control to the baking temperature you want. The Upper Oven "heating" Signal Light will come on. The oven is preheated when the Upper Oven "heating" Signal Light first goes off.



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

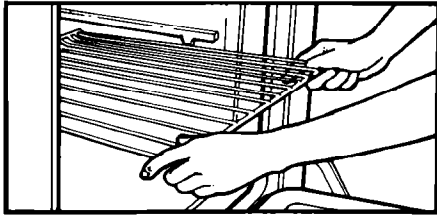
During baking, the elements will turn on and off to keep the oven temperature at the setting. The Upper Oven "heating" Signal Light will turn on and off with the elements.

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



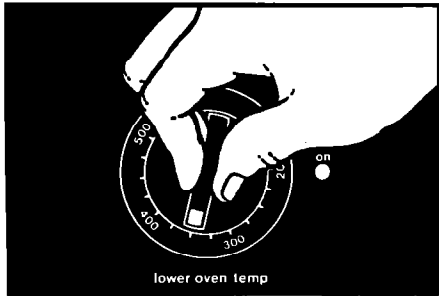
5. When baking is done, turn **both** the Upper Oven Selector and the Upper Oven Temperature Control to **OFF**. The Upper Oven "heating" and "on" Signal Lights will go OFF.

Baking in the Lower Oven

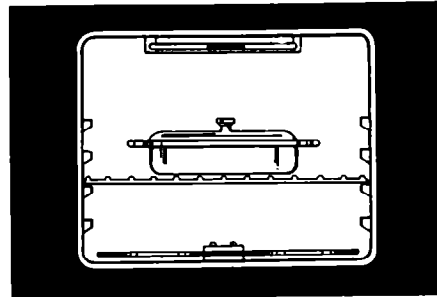


The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the Cooking Guide.

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



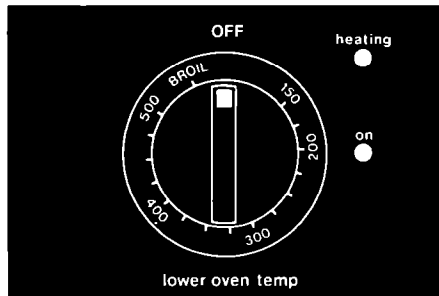
2. Set the Lower Oven Temperature Control to the baking temperature you want. The Lower Oven "on" and "heating" Signal Lights will come on. The oven is preheated when the Lower Oven "heating" Signal Light first goes off.



3. 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 Lower Oven "heating" Signal Light will turn on and off with the elements.

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

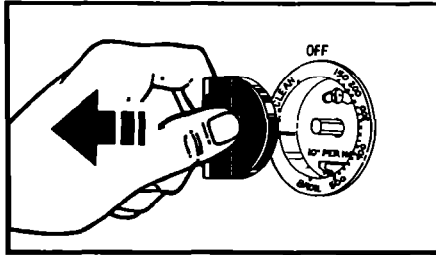


4. When baking is done, turn the Lower Oven Temperature Control to OFF. The Lower Oven "heating" and "on" Signal Lights will go OFF.

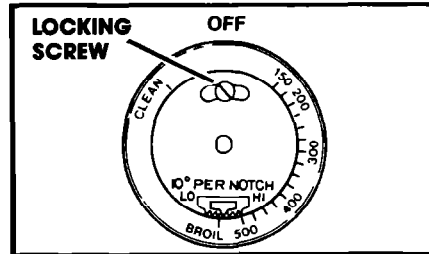
Adjusting the Oven Temperature Controls

Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without you 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.

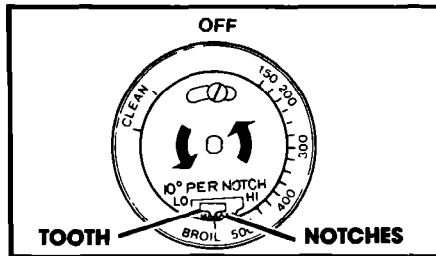
If after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



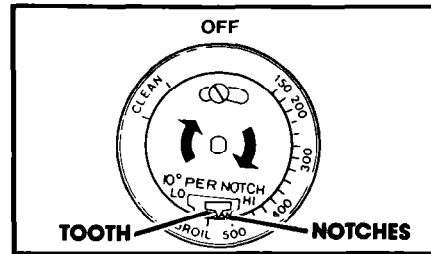
1. Pull one or both of the Oven Temperature Control Knobs straight off.



2. Loosen the locking screw. **Note the position of the notches.**

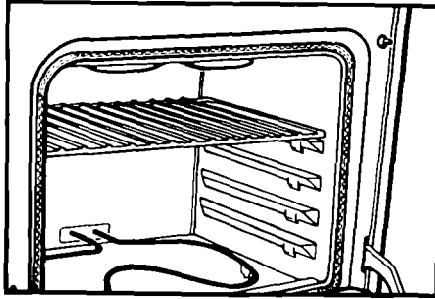


3. **To lower the temperature**, move the tooth a notch closer to LO. Each notch equals about 10°F (5°C).

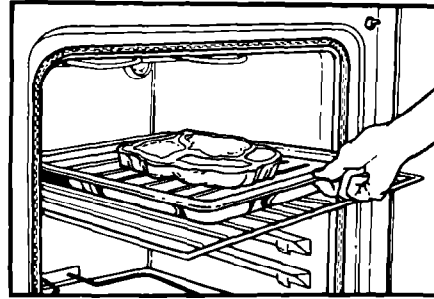


4. **To raise the temperature**, move the tooth a notch closer to HI. Each notch equals about 10°F (5°C).
Tighten the locking screw and replace the control knob.

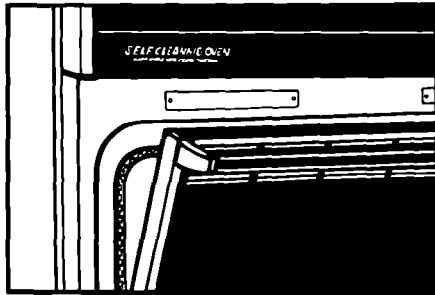
Broiling in the Upper Oven



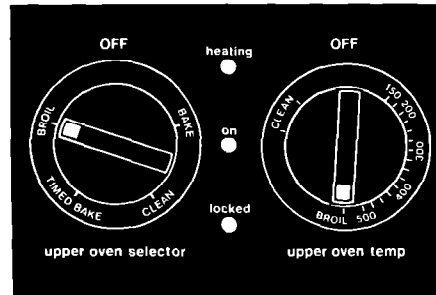
1. Position the rack before turning the oven on. See "Broil Chart" in the Cooking Guide or a reliable cookbook for recommended rack positions.



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

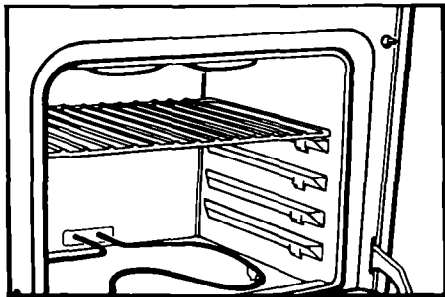
Custom Broiling in the Upper Oven

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

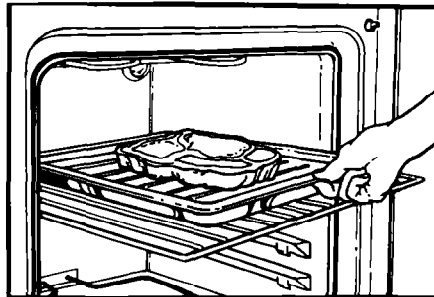
The Upper Oven Selector must be on BROIL for all broiling temperatures.

NOTE: The door must be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures.

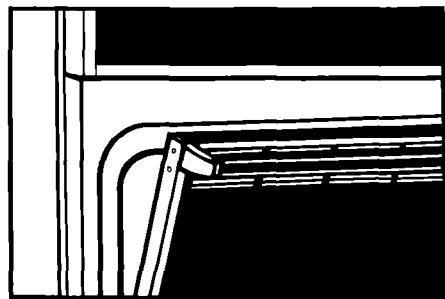
Broiling in the Lower Oven



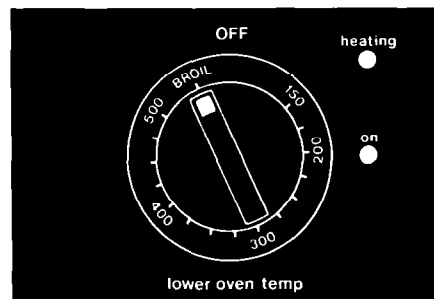
1. Position the rack before turning the oven on. See "Broil Chart" in the Cooking Guide or a reliable cookbook for recommended rack positions.



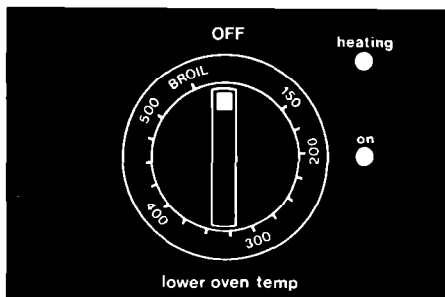
2. Put the broiler pan and food on the rack.



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 Lower Oven Temperature Control to BROIL.



5. When broiling is done, turn Lower Oven Temperature Control to OFF.

NOTE: The door must be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures.

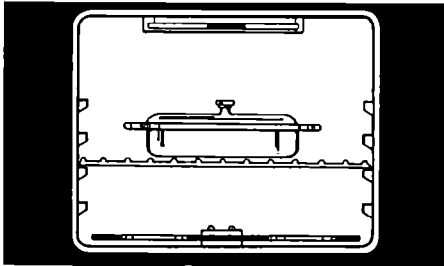
Using the Electronic Automatic MEALTIMER* Clock

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

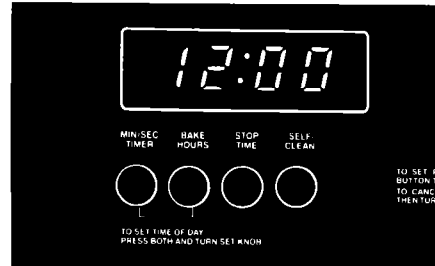
Automatic baking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

*Tmk.

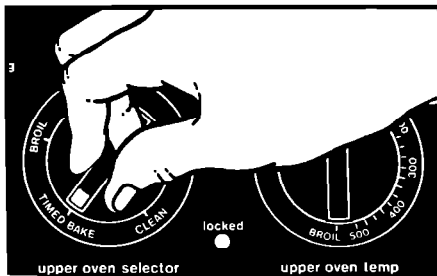
To start baking now and shut off automatically:



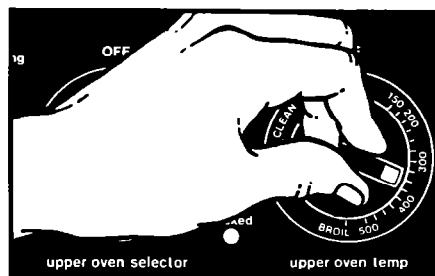
1. Position the oven rack(s) properly and place the food in the upper oven.



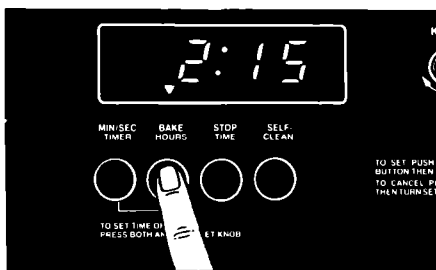
2. Make sure the clock is set to the right time of day.



3. Set the Upper Oven Selector on TIMED BAKE.



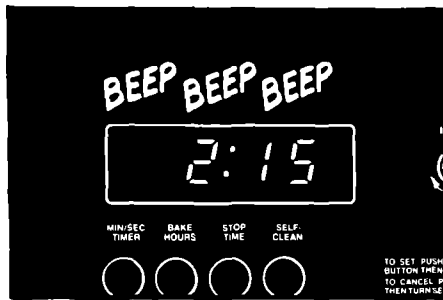
4. Set the Upper Oven Temperature Control on the baking temperature you want.



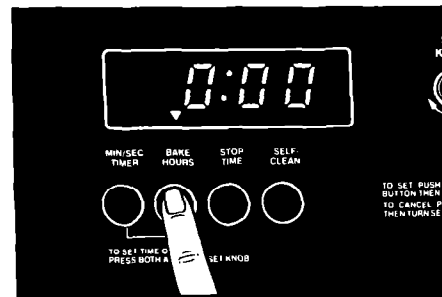
5. Set the clock for the length of baking time you want. Push in the Bake Hours Button. Turn the Set Knob until the length of baking time you want shows in the Display. This example shows 2 hours, 15 minutes. Bake Hours can be set for up to 11 hours, 59 minutes.



6. The Bake Hours Signal Light will stay on and the Stop Time Signal Light will flash. The Auto Oven Symbol and "heating" Signal Light will come on. **The Display will count down in minutes. If you want to see Stop Time**, push the Stop Time Button. Push the Bake Hours Button to see baking time again.



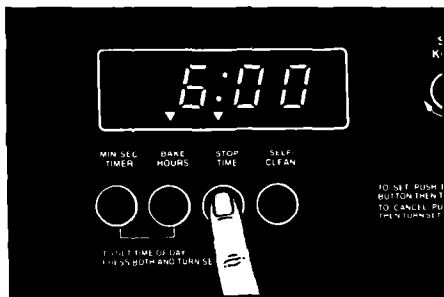
- 7. When the baking time is complete, the oven will beep for 1-2 minutes. To stop, push the Bake Hours Button. Turn the Upper Oven Selector and Upper Oven Temperature Control to OFF.**



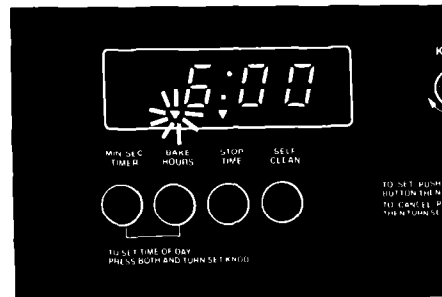
- 8. To stop the oven before the programmed time, push in the Bake Hours Button and turn the Set Knob counterclockwise until the Display shows "0:00." The Display will return to the time of day. Turn the Upper Oven Selector and Upper Oven Temperature Control to OFF.**

Delay start and automatic shut-off:

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



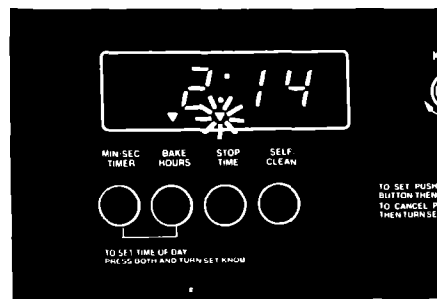
- 5. Set the clock for the time of day you want the food to be done (Stop Time): Push in the Stop Time Button, then turn the Set Knob until the time of day you want the food to be done shows on the Display. This example shows 6 o'clock.**



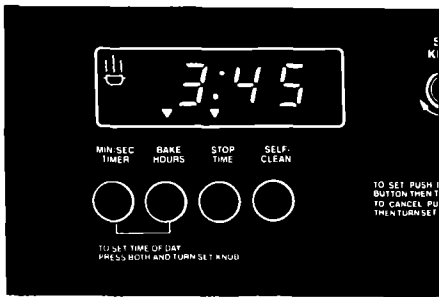
- 6. The Display will show the time you want set. The Stop Time Signal Light will stay on. The Bake Hours Signal Light will flash.**



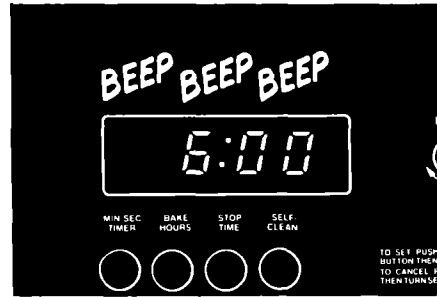
- 7. Set the clock for the length of baking time you want:** Push in the Bake Hours Button, then turn the Set Knob until the length of baking time you want shows in the Display. This example shows 2 hours, 15 minutes. Bake Hours can be set for up to 11 hours, 59 minutes.



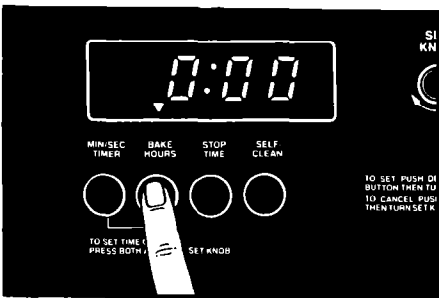
- 8.** The Bake Hours Signal Light will stay on and the Stop Time Signal Light will flash. **If you want to see the Stop Time**, push the Stop Time Button. Push the Bake Hours Button to see baking time again.



- 9.** The clock automatically calculates the time to turn the oven on. At that time, the Auto Oven Symbol and the Upper Oven "heating" and "on" Signal Lights 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 upper oven will shut off and beep for 1-2 minutes. To stop, push the Bake Hours Button.
- Turn the Upper Oven Selector and Upper Oven Temperature Control to OFF.



- 11. To stop the upper oven before the preset time:** Push in the Bake Hours Button and turn the Set Knob counterclockwise until the Display shows "0:00." Turn the Upper Oven Selector and Upper Oven Temperature Control to OFF.



WARNING: To avoid sickness and food waste.

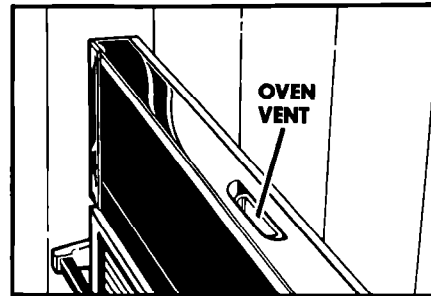
- Use foods that will not go bad or spoil while waiting for cooking to start.
- Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.
- Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven.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

Other Operating Hints

- If you 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 ovens through vents. The upper oven vent is on the top of the control panel. The lower oven vent is just above the lower oven door. These vents are needed for air circulation. **Do not block the vent.** Poor baking can result.



Optional Rotisserie

If you would like a rotisserie for your oven, you can order a kit (Part No. RCK-79/261881) from your Whirlpool Dealer. The kit includes easy installation instructions.

Optional Door Panel Pac (Model RB275PXV only)

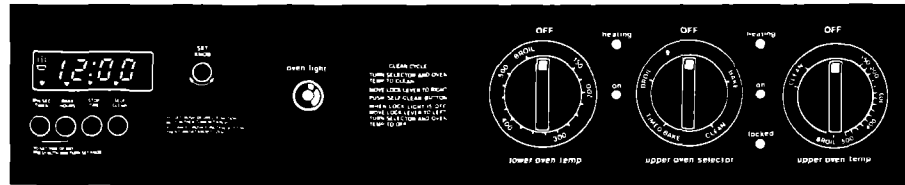
If you would like to change the color of your oven door glass to white or almond, you can order one of these kits; White (Kit No. 814069) or Almond (Kit No. 814070) from your Whirlpool Dealer. The kits include easy installation instructions.

Caring for your oven

Control Panel and Knobs



WARNING: To avoid burns, first make sure all controls are OFF and the oven is COOL.



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.

The Lower Oven Door

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

1.

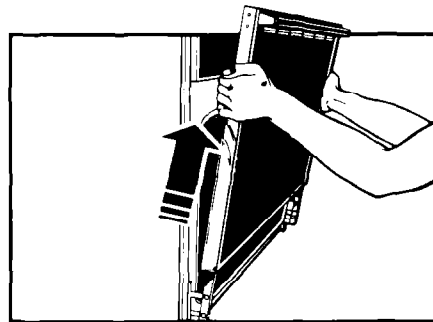


WARNING: To avoid burns, be sure the oven is OFF and COOL.

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.

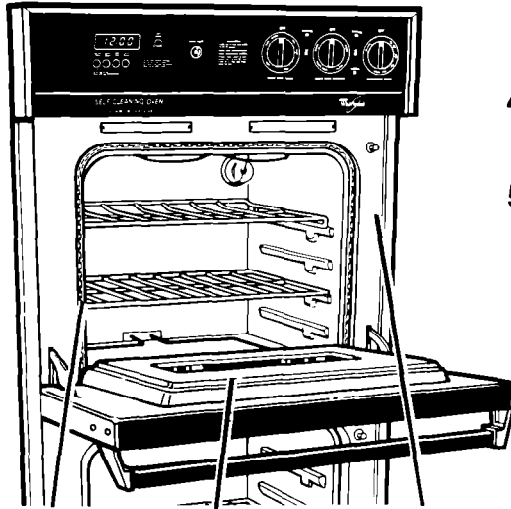


Using the Self-Cleaning Cycle

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 a soapy steel wool pad on...
 - The inside of the door.
 - The frame around the oven.



**DO NOT
CLEAN SEAL**

**DO
CLEAN DOOR**

**DO
CLEAN FRAME**

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 and pans you may have stored in the oven. They can't stand the heat.

3. Wipe out any loose soil or grease. This will help reduce smoke during the Self-Cleaning cycle.

4. If the oven has a rotisserie, make sure the motor socket cover is closed.

5. If you want the oven racks to remain shiny, remove from the oven and clean by hand. Otherwise, put oven racks on second and fourth guides (guides are counted from bottom to top). After racks are cleaned in the Self-Cleaning cycle, they become harder to slide. See chart on page 24.

Turn on the vent hood or other kitchen vent during the Self-Cleaning cycle. This will help remove heat and odors 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.

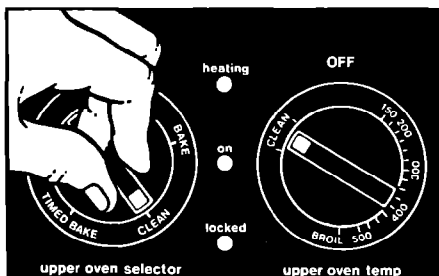
DO NOT use foil or other liners in the oven. During the Self-Cleaning cycle foil can burn or melt and damage the oven surface.

DO NOT block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.

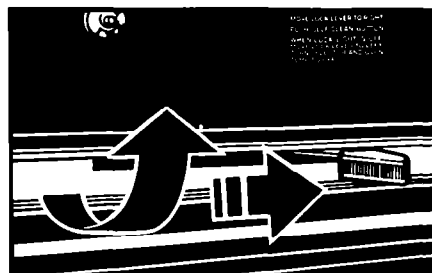
WARNING: DO NOT TOUCH THE OVEN DURING THE SELF-CLEANING CYCLE. IT COULD BURN YOU.

Setting the Controls

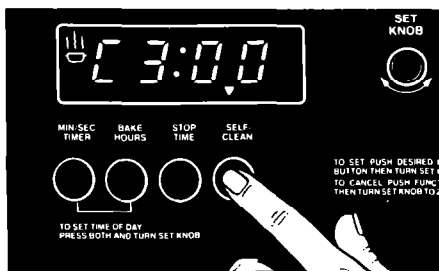
Be sure the kitchen is ventilated during the Self-Cleaning cycle. This will help normal smoke and heat to disappear from the room as quickly as possible.



1. Set the Upper Oven Selector and Upper Oven Temperature Control on CLEAN. The Upper Oven "on" Signal Light will come on.



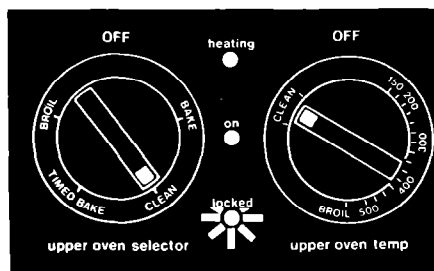
2. Lift the panel between the oven door and the control panel. Move the Lock Lever **all the way to the right**.



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 Symbol, Self-Clean and "heating" Signal Lights will come on.

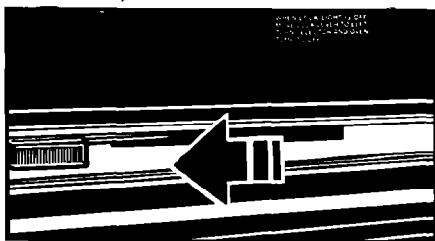
If a cleaning cycle other than 3 hours is desired, push in and hold the Bake Hours Button and turn the Set Knob to the new time up to 4 hours.

- Use 2 hours for light soil.
- Use 3-4 hours for moderate to heavy soil.



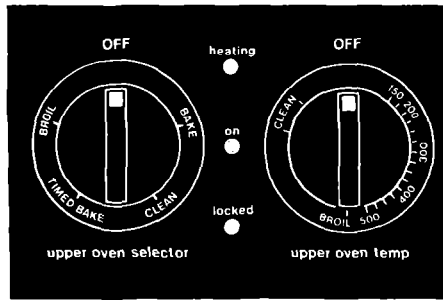
4. The "locked" Signal Light will come on when the upper oven temperature exceeds normal baking temperatures. The Lock Lever must not be moved and the door can't be opened when the light is on. **If you want to see Stop Time of the Self-Cleaning cycle**, push the Stop Time Button. Push the Self-Clean Button to see cleaning time again.

NOTE: The Bake Hours and Stop Time Signal Lights will flash during the entire Self-Cleaning cycle.

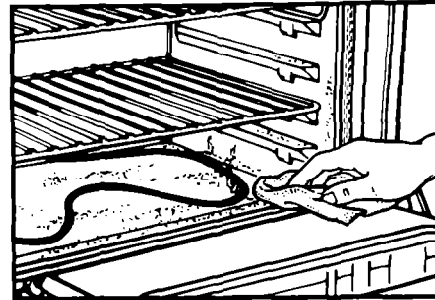


5. After the cleaning cycle is completed, the Auto Oven Symbol and Self-Clean Signal Light will go off. The Display will show the time of day. When the "locked" Signal Light goes off, move the Lock Lever back to the left. **Do not force it.** Wait until it will move easily.

continued on next page



- 6.** Turn the Upper Oven Selector and Upper Oven Temperature Control to OFF. The Upper Oven "on" Signal Light will go off.



- 7.** After the upper 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 Self-Cleaning cycle to help get rid of normal heat, odors and smoke.
- Clean the upper oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the Self-Cleaning cycle doesn't get the upper 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 Self-Cleaning cycle longer the next time and hand clean areas noted on page 18.

To stop the Self-Cleaning cycle at any time:

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



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

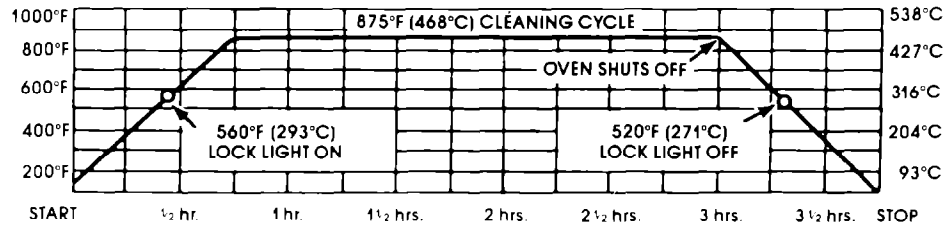
How It Works

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.

This graph shows approximate temperatures and times during a Self-Cleaning cycle for 3 hours.

SELF-CLEANING CYCLE – THREE HOUR SETTING

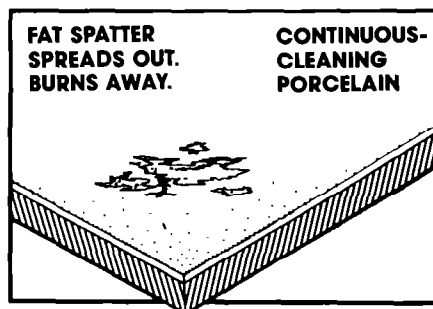
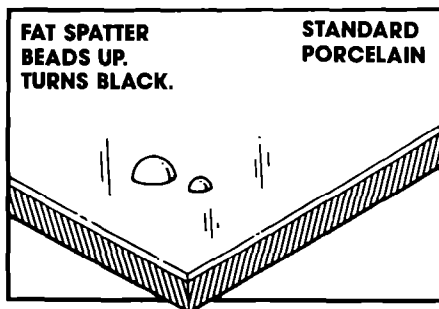
(Approximate Temperatures and Times)



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.


The Continuous-Cleaning Lower Oven

Standard oven walls are coated with smooth porcelain. Your Continuous-Cleaning oven walls are coated with a special, rougher porcelain. A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat on the smooth surface chars and turns black. The spread-out fat on the rough surface **gradually** burns away at **medium to high baking temperatures** 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.

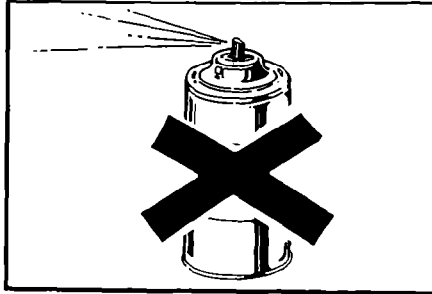
-  **WARNING: To avoid burns, and possible electric shock, be sure the oven is OFF and COOL.**
- Lift the cool bake element slightly to lift the feet off the oven bottom.
- Slide the foil under the bake element. Make sure the foil is centered and long enough to start up both sides and without wrinkles. 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 bottom and away from the bake element.

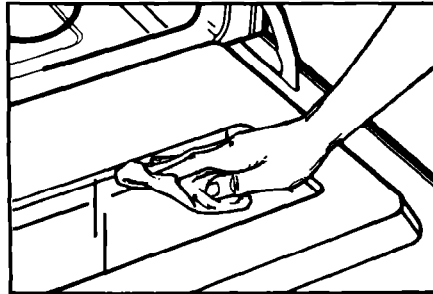
Cleaning Tips

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. Spill-overs may not burn away and could stain the bottom.

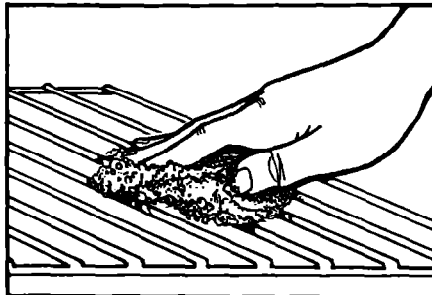
Hand Cleaning



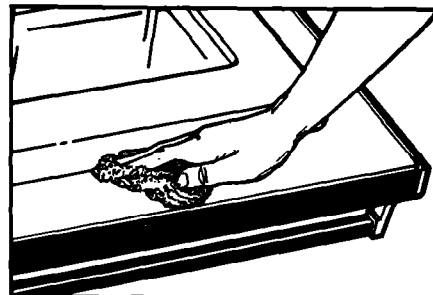
WARNING: DO NOT USE OVEN CLEANING PRODUCTS. Some can become trapped in the porcelain surface and give off harmful fumes.



WINDOW – Keep clean with hot soapy water. Use a plastic scrubbing pad for stubborn spots. Rinse well. **Do not use steel wool or abrasive cleansers.**



RACKS – Use a 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 scrubbing pad for stubborn spots. Rinse well.

Cleaning Chart

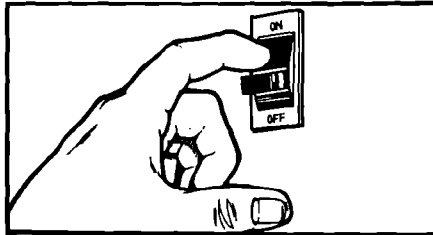
PART	WHAT TO USE	HOW TO CLEAN
Oven exterior	Warm soapy water and a soft cloth. Plastic scrubbing pad for stubborn spots.	<ul style="list-style-type: none"> Wipe off regularly when oven is cool. Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish. Do not use abrasive or harsh cleansers.
Broiler pan and grid	Warm soapy water or a soapy steel wool pad.	<ul style="list-style-type: none"> Clean after each use. Wash, rinse and dry well. Do not clean in Self-Cleaning Oven.
Control knobs	Warm soapy water and soft cloth.	<ul style="list-style-type: none"> Wash, rinse and dry well. Do not soak.
Control panel	Warm soapy water or spray glass cleaner.	<ul style="list-style-type: none"> Wash, rinse and dry well. Follow directions provided with the cleaner.
Oven racks	Self-Cleaning cycle. Warm soapy water or soapy steel wool pads. 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 from the oven and clean by hand.	<ul style="list-style-type: none"> Leave in oven during Self-Cleaning cycle. OR Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.
Oven door glass	Spray glass cleaner or warm soapy water and a plastic scrubbing pad.	<ul style="list-style-type: none"> Make sure oven is cool. Follow directions provided with the cleaner. Wash, rinse and dry well.
Self-Cleaning Upper Oven	For areas outside the Self-Cleaning area use warm soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> Follow directions starting on page 18, "Using the Self-Cleaning Cycle." Do not use commercial oven cleaners. Do not use foil to line the bottom of your Self-Cleaning Oven.
Continuous-Cleaning Lower Oven	Warm soapy water or a soapy steel wool pad. Heavy-duty aluminum foil or shallow pan.	<ul style="list-style-type: none"> Most fat spatters on oven walls and floor will gradually reduce to a presentably clean condition during baking. Clean stubborn spots or stains. Rinse well with water. Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spill-overs. Do not use commercial oven cleaners.

Using and Replacing the Light Bulbs

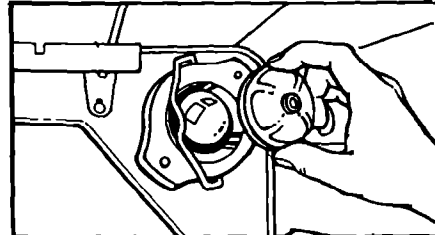
The Oven Lights

Both oven lights will come on when you open an oven door. To turn the lights on when the oven doors are closed, push the Oven Light Switch on the control panel. Push it again to turn off the lights.

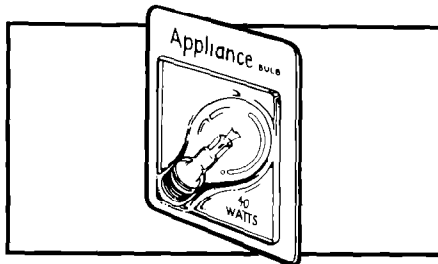
To Replace the Upper Oven Light:



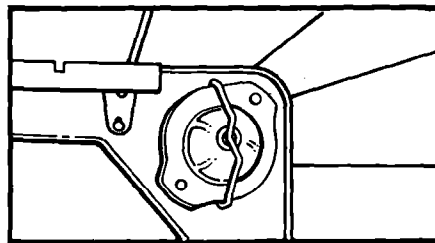
1. **WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.**



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



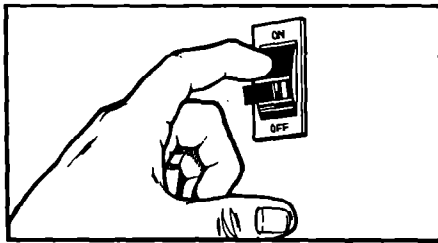
3. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.



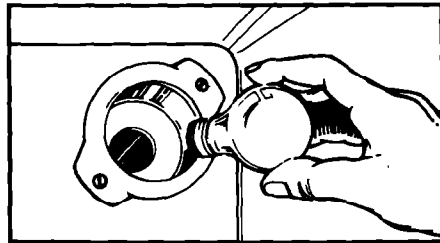
4. Replace the bulb cover and snap the wire holder in place. Turn the power back on at the main power supply.

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

To Replace the Lower Oven 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 with a 40-watt appliance bulb. Turn the power back on at the main power supply.

NOTE: The oven light will not work during the Self-Cleaning cycle.

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 without tools of any kind.

If nothing operates:

- Is the oven wired 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 upper oven will not operate:

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

If the lower oven will not operate:

- Is the Lower Oven Temperature Control turned to a temperature setting?

If the Self-Cleaning cycle will not operate:

- Are the Upper Oven Selector and Upper Oven Temperature Control set on CLEAN?
- Did you push the Self-Clean Button?
- Is the Lock Lever all the way to the right?

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

- The special finish is designed to **gradually reduce oven soil** during normal baking and 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 23 for how to clean.

- Sugar and starchy spills may leave stains. See page 23 for hand cleaning tips. **Keep foil on oven bottom to catch these spills.**

If cooking results are not what you expected:

- Is the oven 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?
- Does the oven temperature seem too low or too high? See "Adjusting the Oven Temperature Controls," page 10.
- 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?

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. Donald Skinner
Director of Customer Relations
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.

