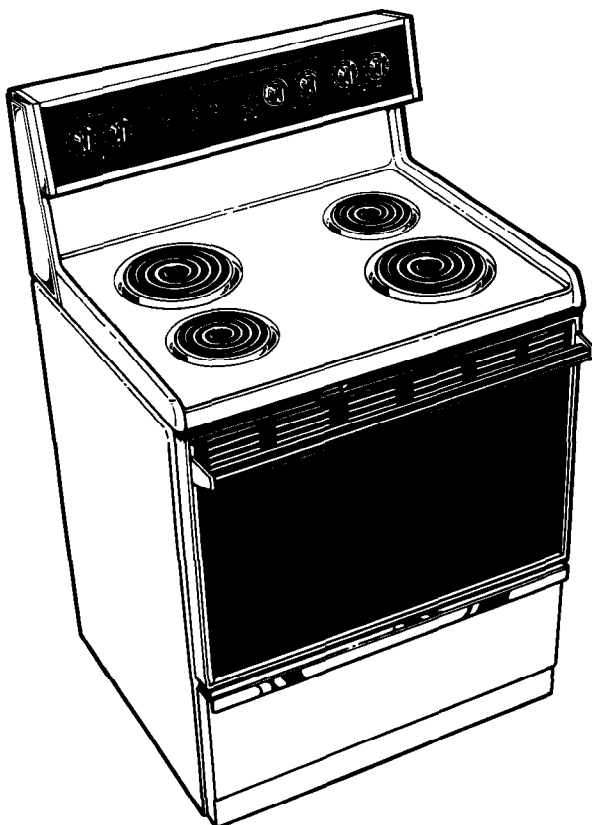




Use and Care Guide

Self-Cleaning Electric Range

TER46W0W

Thank you for choosing an Estate appliance.

This Use and Care Guide will help you operate and maintain your new, quality-built range. Keep this Use and Care Guide in a safe place for future reference.

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 (see diagram on page 3) and purchase date from sales slip.
- Keep this book and the sales slip together in a handy place.

Model Number _____

Serial Number _____

Purchase Date _____

Service Company Phone Number _____

You are responsible for

It is your responsibility to be sure that your range:

- Has been properly installed where it is protected from the elements, and on a floor strong enough to support its weight. (See the Installation Instructions.)
- Is not used by anyone unable to operate it properly.
- Is properly maintained.
- Is used only for jobs expected of a home range.
- Making sure the range is secured by a properly installed anti-tip bracket, with a rear leveling leg positioned under bracket.

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Important Safety Instructions

WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

- Read all instructions before using the range.
- Install or locate the range only in accordance with the provided Installation Instructions. It is recommended that the range be installed by a qualified installer. The range must be properly connected to electrical supply and grounded.



- To reduce the risk of tipping of the appliance, the appliance must be secured by a properly installed anti-tip bracket. To check if the bracket is installed properly, remove the storage drawer (see page 6) and verify that the anti-tip bracket is engaged.
- **DO NOT** operate the range if it is not working properly, or if it has been damaged.
- **DO NOT** use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.
- **DO NOT** wear loose or hanging garments when using the range. They could ignite if they touch a surface unit and you could be burned.
- Make sure the reflector bowls are in place during cooking. Cooking without reflector bowls may subject the wiring and components underneath them to damage.
- **DO NOT** line reflector bowls with aluminum foil or other liners. Improper installation of these liners may result in a risk of electric shock or fire.
- **DO NOT** touch surface units, areas near units, heating elements or interior surfaces of oven. Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven become hot enough to cause burns. During and after use, **DO NOT** touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the cooktop and the oven door.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.
- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. **DO NOT** let potholder touch hot heating elements. **DO NOT** use a towel or bulky cloth for a potholder. They could catch on fire.
- Check to be sure glass cooking utensils are safe for use on the cooktop. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- **DO NOT** heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- **Grease** is flammable and should be handled carefully. Let fat cool before attempting to handle it. **DO NOT allow grease to collect around cooktop or in vents.** Wipe spill-overs immediately.
- **DO NOT** use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
- Never leave surface units unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.
- Make sure surface units are off when you are finished, and when you aren't watching.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Always position oven racks in desired location while oven is cool. If racks must be removed while oven is hot, do not let potholder contact hot heating element in oven.
- **DO NOT** store flammable materials on or near the range. They could explode or burn.
- **DO NOT** store things children might want above the range. Children could be burned or injured while climbing on it.
- **DO NOT** leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- Keep range vents unobstructed.
- Clean your range regularly. See care and cleaning instructions in this manual.
- Be sure all range parts are cool before cleaning.

- **DO NOT** soak removable heating elements in water. The element will be damaged and shock or fire could result.
- **DO NOT** clean door seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- **DO NOT** use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts.
- **DO NOT** repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

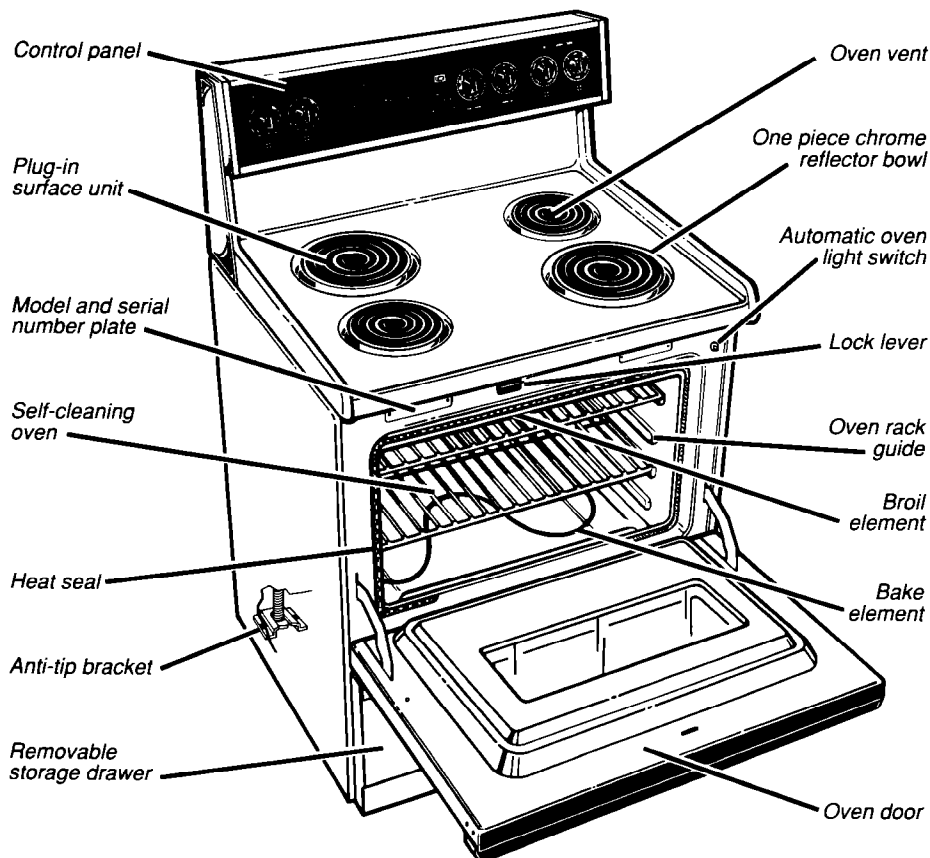
• **FOR YOUR SAFETY** •

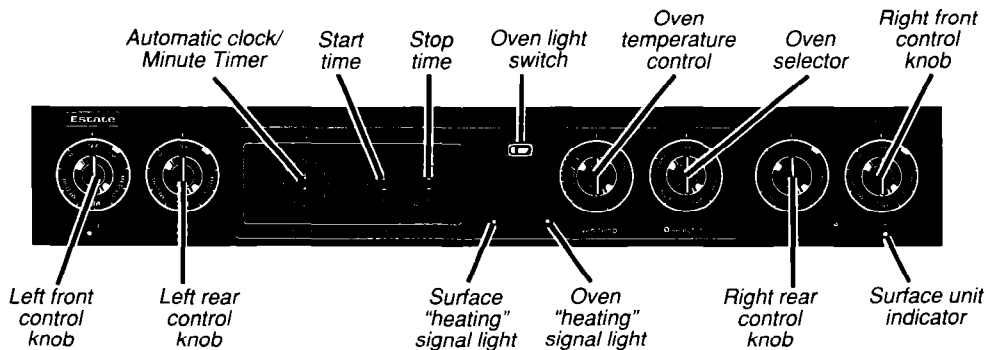
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

• **SAVE THESE INSTRUCTIONS** •

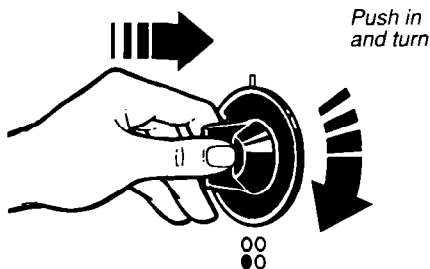
Using Your Range

Model TER46W0W





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.

Surface heating signal light

The Surface HEATING Signal Light on the control panel will glow when a surface unit is on.

⚠ WARNING

Burn and Fire Hazard

Be sure all control knobs are turned to OFF and all signal 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.

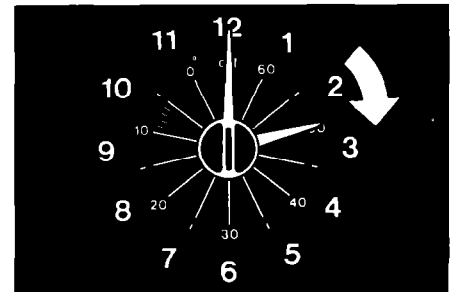
Use only flat-bottomed utensils for best cooking results and to prevent damage to the cooktop. Specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) are not recommended.

⚠ WARNING

Burn and Product Damage Hazard

- 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. Use correctly sized cooking utensils to prevent injury.
- If a surface unit stays red for a long time, the bottom of the pan is not flat enough or is too small for the surface unit. Prolonged usage of incorrect utensils for long periods of time can result in damage to the surface unit, cooktop, wiring and surrounding areas. To prevent damage, use correct utensils, start cooking on HI and turn control down to continue cooking.

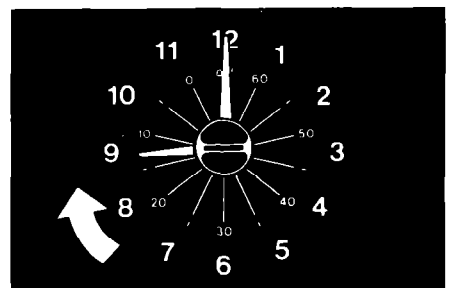
Setting the clock



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.

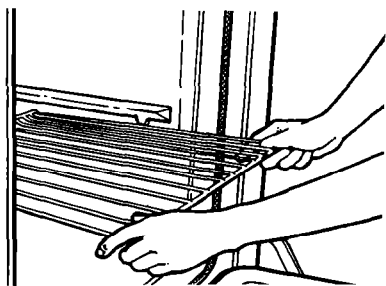
1. **Without pushing it in**, turn the Minute Timer Knob until the timer hand passes the setting you want.
2. **Without pushing in**, turn the knob back to the setting you want.

When the time is up, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

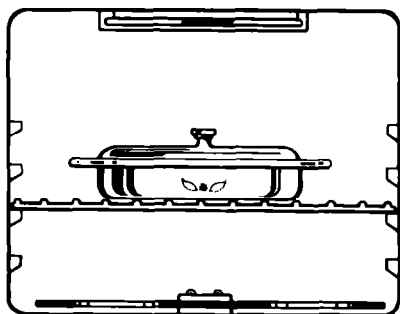
NOTE: Pushing in and turning the Minute Timer Knob changes the clock setting.

Using the oven control

Baking



1. Position the racks properly **before** turning on the oven. **To change rack position**, lift rack at front and pull out. The racks should be placed so the top of the food will be centered in the oven. Always leave at least 1 1/2 to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans.
2. Set the Oven Selector to BAKE.
3. Set the Oven Temperature Control to the baking temperature you want. The Oven HEATING Signal Light will come on. The oven is preheated when the Oven HEATING Signal Light first goes off.

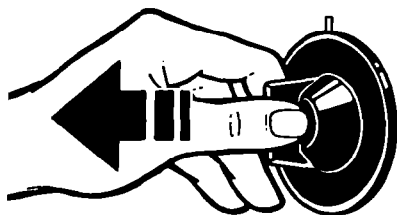


4. Put food in the oven. During baking, the elements will turn on and off to keep the oven temperature at the setting. The Oven HEATING Signal Light will turn on and off with the elements.
The top element helps heat during baking, but does not turn red.
5. When baking is done, turn **both** the Oven Selector and Oven Temperature Control to OFF. The Oven HEATING Signal Light will go off.

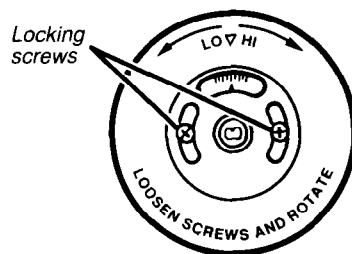
Adjusting the oven temperature control

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

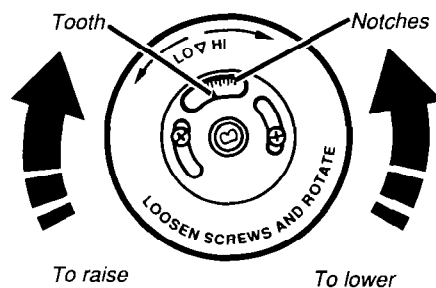
If, after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



1. Pull the Oven Temperature Control Knob straight off.



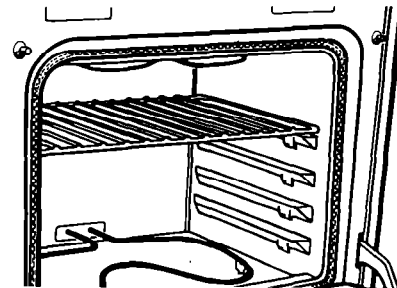
2. Loosen the locking screws inside the control knob. **Note the position of the notches.**



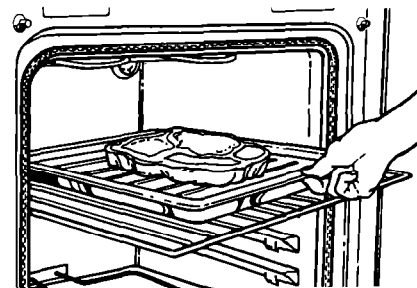
3. **To lower the temperature**, move the tooth a notch closer to LO. Each notch equals about 10°F (5°C).
4. **To raise the temperature**, move the tooth a notch closer to HI. Each notch equals about 10°F (5°C).

Tighten the locking screws and replace the control knob.

Broiling



1. Position the rack **before** turning the oven on. Refer to a rack placement chart and broiling chart in a reliable cookbook for recommended rack positions and broiling times.



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 Oven Temperature Control to BROIL. The Oven HEATING Signal Light will come on.
5. When broiling is done, turn **both** the Oven Selector and Oven Temperature Control to OFF. The Oven HEATING Signal Light will go off.

Custom broil

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

The 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.

Using the automatic clock

The automatic clock is designed to turn the oven on and off at times you set, even when 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.**

To delay start and stop automatically:

1. Position the oven racks properly and place the food in the oven.
2. **Make sure the clock is set to the right time of day.** (See "Setting the clock" on page 4.)
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.
4. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.
5. Set the Oven Selector to TIMED BAKE.
6. Set the Oven Temperature Control to the baking temperature you want. The oven will now start and stop automatically. The Oven HEATING Signal Light will come on when the start time is reached.
7. **After baking is done or to stop the oven before preset time,** turn both the Oven Selector and the Oven Temperature Control to OFF.

To start baking now and stop automatically:

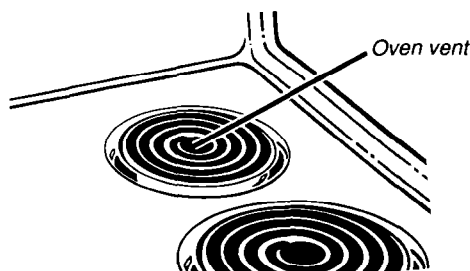
1. Position racks properly, and place the food in the oven.
2. **Make sure the clock is set to the right time of day.** (See "Setting the clock" on page 4.)
3. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off. Make sure the Start Time Knob is out.
4. Set the Oven Selector to TIMED BAKE.
5. Set the Oven Temperature Control to the baking temperature you want.
6. **After baking is done or to stop the oven before preset time,** turn both the Oven Selector and the Oven Temperature Control to OFF.

⚠ WARNING

To avoid sickness and food waste when using the automatic control:

- Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, and cooked meats or fish. 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.**
- Do not use foods containing baking powder or yeast when using delay start. They will not rise properly.
- Do not allow food to remain in oven for more than two hours after end of cooking cycle.

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.

Do not block the vent. Poor baking can result.

⚠ WARNING

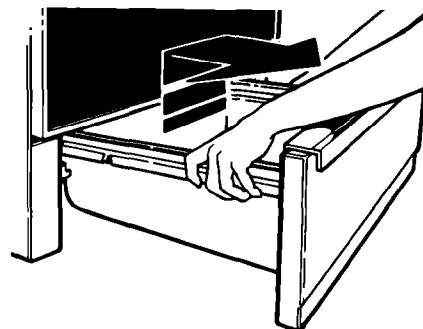
Burn Hazard

If you leave a utensil on the right rear surface unit, use potholders when moving it. Pan handles can become hot enough to burn. Plastic utensils left over the vent can melt.

The storage drawer

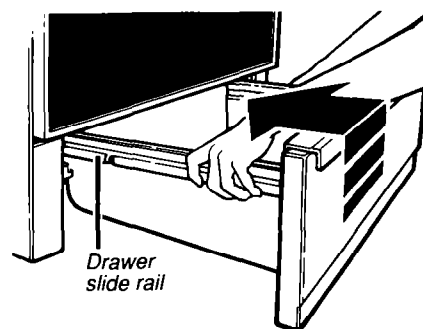
The storage drawer is for storing pots and pans. The drawer can be removed to make it easier to clean under the range, and to check for installation of the anti-tip bracket. **Use care when handling the drawer.**

Removing the storage drawer:

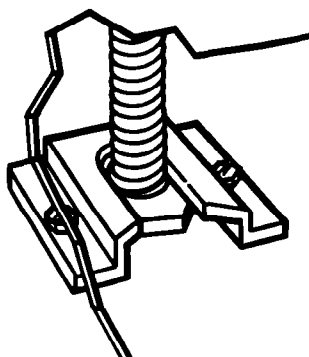


1. Empty drawer of any pots and pans before removing drawer. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.
2. Lift back slightly and slide drawer all the way out.

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.



To verify that the anti-tip bracket is engaged:

- Remove storage drawer.
- Look to see if the anti-tip bracket is attached to floor with screws.
- Make sure one rear leveling leg is positioned under bracket.
- See "Important Safety Instructions" on page 2 and Installation Instructions for further details.

NOTE: The range will not tip during normal use. Tipping can occur if excessive force or weight is applied to open door without anti-tip bracket properly secured.

Caring For Your Range

⚠ WARNING

Burn and Electrical Shock Hazard
Make sure all controls are OFF and the range is cool before cleaning. Failure to do so can result in burns or electrical shock.

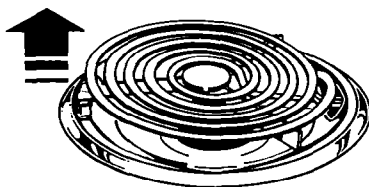
The control panel and knobs

1. Turn control knobs to the OFF position.
2. Pull control knobs straight off.
3. Use warm soapy water or spray glass cleaner, and a soft cloth, to wipe the control panel. Rinse and wipe dry.
4. Wash control knobs in warm soapy water. Rinse well and dry. Do not soak.
5. Replace control knobs by pushing them firmly into place.

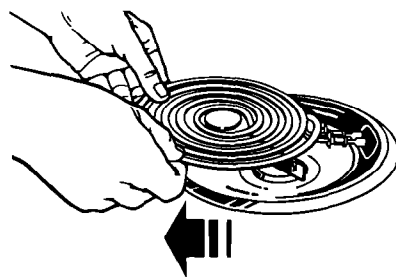
NOTE: When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish. After cleaning, make sure all control knobs point to the OFF position.

The surface units and reflector bowls

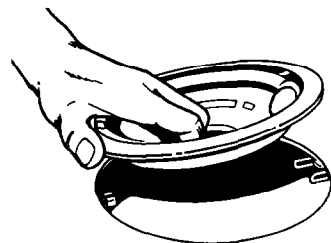
Removing



1. Turn off all surface units.
2. Lift the edge of the unit opposite the receptacle, just enough to clear the element hold down clip and the reflector bowl.



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



4. Lift out the reflector bowl. See "Cleaning chart" on page 10 for cleaning instructions.

Replacing

1. Turn off all surface units.
2. Line up openings in the reflector bowl with the surface unit receptacle and the element hold down clip.
3. Hold the surface unit as level as possible with the terminal just started into the receptacle. Push the surface unit terminal into the receptacle.
4. When the terminal is pushed into the receptacle as far as it will go, push down the edge of the surface unit opposite the receptacle. The element hold down clip will keep the surface unit from moving around.

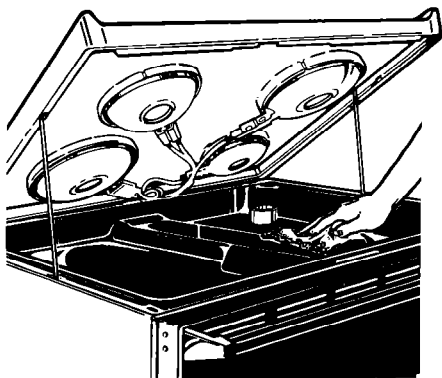
Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a reflector bowl gets discolored, some of the utensils may 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 reflector bowl. This extra heat can discolor it.

⚠ WARNING

Fire and Electrical Shock Hazard
Do not line the reflector bowls with foil. Fire or electrical shock could result.

The lift-up cooktop



1. Lift front of cooktop at both front corners until the support rods lock into place.

⚠ WARNING

Personal Injury and Product Damage Hazard

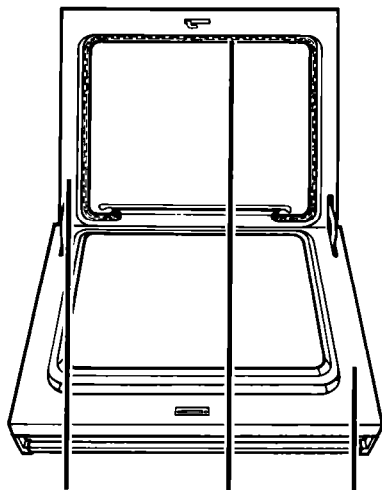
- Be sure both support rods are fully extended and in the locked position. Failure to do so could result in personal injury from the cooktop accidentally falling.
- Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.

2. Wipe with warm soapy water. Use a soapy steel wool pad on heavily-soiled areas.
3. **To lower the cooktop**, lift cooktop from both sides while pressing the support rods back to unlock them. Lower the cooktop into place.

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 Self-Cleaning cycle safely.

Before you start



*Hand clean frame
Do not hand clean seal
Hand clean door around edge*

1. **Clean the areas shown 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 center area of the door does not need to be hand cleaned.)
- The frame around the oven.

Do not clean, move or bend the fiberglass seal. Poor cleaning and poor baking will result.

2. **Remove the broiler pan and any pots and pans** you may have stored in the oven.

NOTE: The broiler pan (without grid) can be cleaned in the oven only if most of the soil has been removed by hand-cleaning or a dishwasher. The chrome broiler grid will discolor if cleaned in the Self-Cleaning cycle.

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

4. If you want the oven racks to remain **shiny, remove from the oven and clean them 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 "Cleaning chart" on page 10.

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

⚠ WARNING

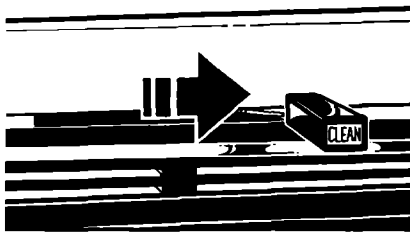
Personal Injury and Product Damage Hazard

- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners may produce hazardous fumes or damage the porcelain finish.
- 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.
- Do not leave plastic utensils near the vent. They may melt.

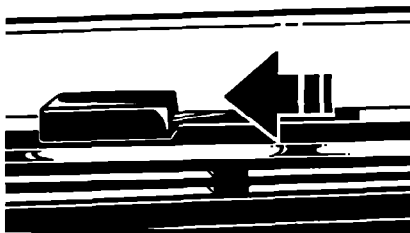
Setting the controls

1. Set the Oven Selector and Oven Temperature Control to **CLEAN**.
2. Make sure the Clock, Start and Stop Times all have the right time of day.
3. Push in and turn the Stop Time Knob **clockwise** 2 or 3 hours.
 - Use 2 hours for light soil.
 - Use 3-4 hours for moderate to heavy soil.

NOTE: Make sure the Start Time Knob is out.



4. Move the Lock Lever **all the way to the right** - the Clean position. The Oven HEATING Signal Light will come on.
5. When the oven temperature exceeds normal baking temperatures, the door cannot be opened and the Lock Lever must not be moved.



6. After the Self-Cleaning cycle is completed and the oven temperature has dropped below approximately 520°F (271°C), the Lock Lever can be moved back to the left. **DO NOT FORCE IT.** Wait until it moves easily. Turn the Oven Selector and Oven Temperature Control to OFF.

7. 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 Self-Cleaning cycle to help get rid of 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 Self-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 Self-Cleaning cycle longer the next time and hand clean areas noted on page 8.

To stop the Self-Cleaning cycle at any time:

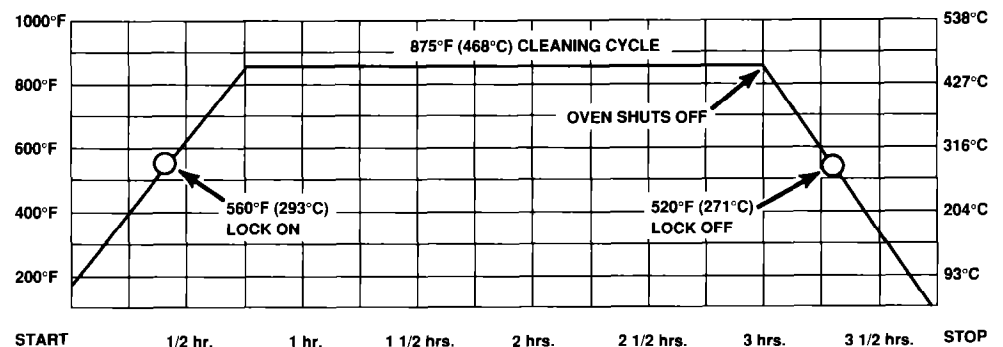
1. Push in and turn the Stop Time Knob **clockwise** until it points to the right time of day.
2. Turn the Oven Selector and Oven Temperature Control to OFF. When the oven temperature drops below approximately 520°F (271°C), move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

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.

Cleaning chart

WARNING

Burn and Electrical Shock Hazard

Make sure all controls are OFF and the range is cool before cleaning. Failure to do so can result in burns or electrical shock.

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Warm, soapy water and a soft cloth. Non-abrasive plastic scouring pad for heavily-soiled areas	- Wipe off regularly when range is cool. Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids may remove the glossy finish. Do not use abrasive or harsh cleansers.
Surface units	No cleaning required	- Splatters or spills will burn off. Do not immerse in water.
Chrome reflector bowls	Warm, soapy water and a soft cloth; non-abrasive plastic scouring pad	- Clean frequently. - Wash, rinse and dry well. - Do not use metal scouring pads or harsh cleansers. - Use non-abrasive plastic scouring pad for cooked-on food.
Control knobs	Warm, soapy water and soft cloth	- Wash, rinse and dry well. Do not soak.
Control panel and trim	Warm, soapy water or spray glass cleaner, and a soft cloth	- Wash, rinse and dry well. - Follow directions provided with cleaner.
Broiler pan and grid	Warm, soapy water or a soapy steel wool pad	- Clean after each use. - Wash, rinse and dry well. - Do not clean in the Self-Cleaning Oven. (See note on page 8.)
Oven racks	Use Self-Cleaning cycle Warm, soapy water or a soapy steel wool pad	- Leave in oven during Self-Cleaning cycle. - Wash, rinse and dry well. Use soapy steel wool pads for heavily-soiled areas. NOTE: The oven racks will discolor and be harder to slide when left in the oven during the Self-Cleaning cycle. If you want them to stay shiny, remove from the oven and clean by hand. If racks are left in the oven during the Self-Cleaning cycle, apply a small amount of vegetable oil to the sides of the racks to make them easier to slide.
Oven door glass	Spray glass cleaner or warm, soapy water and a non-abrasive plastic scouring pad	- Make sure oven is cool. - Follow directions provided with the cleaner. - Wash, rinse and dry well.
Self-Cleaning oven	For areas outside the Self-Cleaning area use warm soapy water or soapy steel wool pads	- Follow directions starting on page 8, "Using the Self-Cleaning cycle." - Do not use commercial oven cleaners. - Do not use foil to line the bottom of your Self-Cleaning oven.

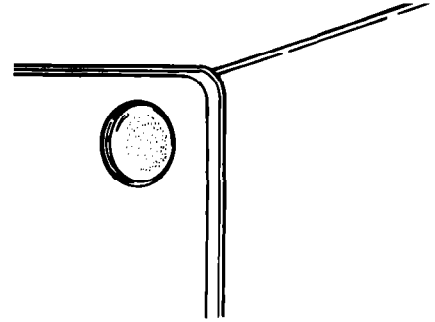
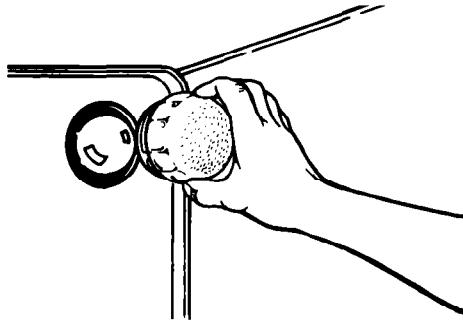
The oven light

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 the switch again to turn off the light.

WARNING

Electrical Shock and Personal Injury Hazard

- Make sure oven and light bulb are cool and power to the oven has been turned off before replacing the light bulb. Failure to do so could result in electrical shock or burns.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Since bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.



To replace the oven light:

1. Unplug appliance or disconnect at the main power supply.
2. Remove the glass bulb cover in the back of the oven by screwing it out counterclockwise.
3. Remove the light bulb from its socket. Replace with a 40-watt appliance bulb.

4. Replace the bulb cover by screwing it in clockwise. Plug in appliance or reconnect at the main power supply.

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

Before You Call For Service

If you are having an operating problem, check the list to see what the cause might be before you call for assistance.

OPERATING PROBLEM	CHECK IF	WHAT TO DO
Nothing operates	- Range is properly connected to a live circuit with the proper voltage. - Fuse has blown or circuit breaker has tripped. - Control knob is set in the correct position.	- Reconnect range to electrical supply. (See Installation Instructions.) - Replace fuse or reset circuit breaker. - Set control knob correctly, if needed.
Oven will not operate	- Oven Selector is turned to BAKE or BROIL. - Oven Temperature Control is turned to a temperature setting. - The automatic clock is set correctly.	- Turn Oven Selector to the desired setting, if needed. If Oven Selector is turned to TIMED BAKE, wait until start time is reached. - Turn Oven Temperature Control to the desired temperature setting, if needed. - See "Using the automatic clock" on page 6 for information on how to set clock.
Surface units will not operate	- Range is properly connected to a live circuit with the proper voltage. - Fuse has blown or circuit breaker has tripped. - The surface units are plugged in.	- Reconnect range to electrical supply. (See Installation Instructions.) - Replace fuse or reset circuit breaker. - See "The surface units and reflector bowls" on page 7 for information on how to plug in surface units.
The Self-Cleaning cycle will not operate	- The Oven Selector and Oven Temperature Control are set to CLEAN. - The Start Time Dial shows the correct time of day and the knob is all the way out. - The Stop Time Dial is set ahead to the time you want the cleaning cycle to stop. - The Lock Lever is all the way to the right.	- Set the Oven Selector and Oven Temperature Control to CLEAN, if needed. - Turn the Start Time Knob to the correct time of day. The knob will pop out slightly. - See "Setting the controls" on page 9 for information on how to set the Stop Time Knob. - Move the Lock Lever all the way to the right, if needed.
Control knob(s) will not turn	You pushed in knob(s) before trying to turn.	Push in knob(s) before turning.
Cooking results aren't what you expected	- The range is level. - The oven temperature seems too low or too high. - Pans are the size called for in the recipe. - You are following a tested recipe from a reliable source. - The cooking utensils have smooth, flat bottoms and fit the surface elements. - When baking, you have preheated the oven as the recipe calls for. - When baking, you have allowed 1 1/2 to 2 inches (4-5 cm) on all sides of the pans for air circulation. - When broiling, you have not completely closed the broiler door.	- If needed, level range. - Adjust temperature. See page 5. - Use correct-size pans. - Modify recipe or find a new recipe. - Use cooking utensils with smooth, flat bottoms. - Preheat the oven according to recipe's specifications. - Reposition pans for best air circulation. - Open oven door to Broil Stop position.

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If You Need Assistance, Service Or Replacement Parts

If you need service, first see the "Before You Call For Service" section of this book. After checking "Before You Call For Service," additional help can be found by calling our COOL-LINE® service assistance telephone number.

1. 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 consultant 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.

If you prefer, write to:

Mr. Donald Skinner
Director of Consumer Relations
Whirlpool Corporation
2000 M-63
Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

2. If you need service*...



Whirlpool has a nationwide network of authorized WhirlpoolSM service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our COOL-LINE® service assistance telephone number (see Step 1) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD -
MAJOR - SERVICE & REPAIR
OR

ELECTRICAL APPLIANCES -
MAJOR - REPAIRING & PARTS
OR

WASHING MACHINES, DRYERS
& IRONERS - SERVICING

WHIRLPOOL APPLIANCES
AUTHORIZED WHIRLPOOL SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple.....999-9999

3. 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 Estate appliance. FSP replacement parts will fit right and work right, because they are made to the same

exacting specifications used to build every new Estate appliance.

To locate FSP replacement parts in your area, refer to Step 2 above or call the Whirlpool COOL-LINE service assistance number in Step 1.

4. If you are not satisfied with how the problem was solved*...

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer or Whirlpool have failed to resolve your problem.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

- MACAP will in turn inform us of your action.

*When requesting assistance, 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.

ESTATE® Range Product Warranty

ER001

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool SM service company.
WHIRLPOOL WILL NOT PAY FOR	
A. Service calls to: 1. Correct the installation of the range product. 2. Instruct you how to use the range product. 3. Replace house fuses or correct house wiring or plumbing. 4. Replace owner accessible light bulbs. B. Repairs when range product is used in other than normal, single-family household use. C. Pick-up and delivery. This product is designed to be repaired in the home. D. Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.	

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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