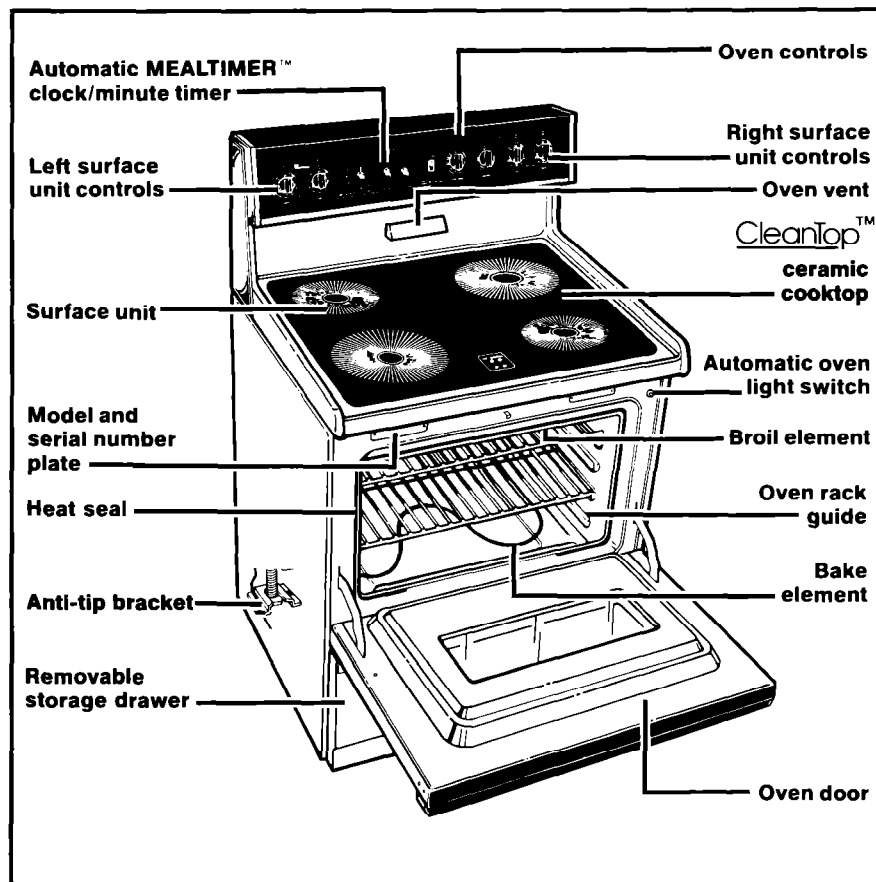




Use & Care Guide



ELECTRIC RANGE
RF316PXX

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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 frame) and purchase date from sales slip.
- Keep this book, the Cooking Guide and sales slip together in a handy place.

Model Number

Serial Number

Purchase Date

Service Company Phone Number

You are responsible for:

- Installing and leveling the range on a floor strong enough to support its weight, and where it is protected from the elements. (See the 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.
- Making sure the range is secured by a properly installed anti-tip bracket, with a rear leveling leg positioned under bracket.

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 13) and verify that the anti-tip bracket is engaged.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- 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.
- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface element or heating element and you could be burned.
- 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.
- Do not store flammable materials in or near the range. They could explode or burn.
- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on cooktop 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.
- 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.
- 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.
- Never leave surface units unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.
- 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.
- 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.

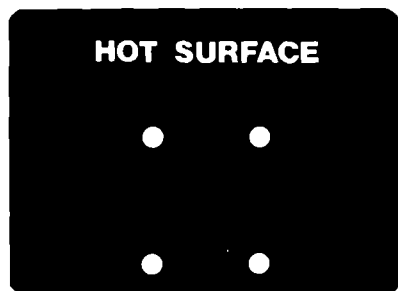
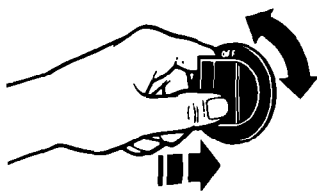
**Important Safety Instructions
Continued**

- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Keep range vents unobstructed.
- Always position oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- 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 cook on broken cooktop. If cooktop should break, cleaning solutions and spill-overs may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean cooktop with care. Some cleaners can produce noxious fumes if applied to a hot surface. If a wet paper towel is used to wipe spills on a hot cooking area, be careful to avoid steam burns.
- Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- 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, the oven door and window.

**• 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



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 markers

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

Surface heating indicator light

The SURFACE HEATING Indicator Light on the control panel will glow when a surface unit is on.

Hot surface indicator lights

The Hot Surface Indicator Lights on the cooktop surface will glow when the surface units are turned on. The Indicator Lights will continue to glow as long as the surface units are too hot to touch, even after they are turned off.

⚠ WARNING

Burn and Fire Hazard

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

NOTE: The surface elements may smoke slightly and emit a burning odor during the first few hours of use. This is normal. It is caused by the insulation material of the new ceramic cooktop elements and will not occur again.

Using Your Range Continued

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.

Using the ceramic cooktop

Cooking on the ceramic cooktop is almost the same as cooking on conventional surface units. There are, however, a few differences:

- The ceramic cooktop will take slightly longer to heat up than a regular surface unit. It will also take longer to cool down. Turn off the unit a few minutes before you are finished cooking.
- The surface unit will glow red when it is turned on. You will see the element cycling on (glowing red) and off to maintain the proper temperature setting you have selected.
- Do not use the ceramic cooktop for canning.
- Sliding metal pans on the ceramic cooktop surface could leave marks. **If they are not heated**, metal marks can be removed using a special cooktop polishing creme. Other marks may be permanent. See pages 15 and 16 for cleaning and caring suggestions. Wiping off the cooktop before and after each use will help keep the surface free from stains and provide the most even heating.

CAUTION

- Using a pan with a nicked or scratched bottom could damage the ceramic cooktop.
- Heating a soiled pan can leave a stain on the cooktop and cause scratches.

Cookware

Pans should be the same size or slightly larger than the surface unit to prevent boil-overs and hot handles.

Use only flat-bottomed utensils on the cooktop. Flat bottoms allow maximum contact between the pans and surface units for fast, even cooking. Pans without flat bottoms and specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) will cause uneven heating and poor cooking results.

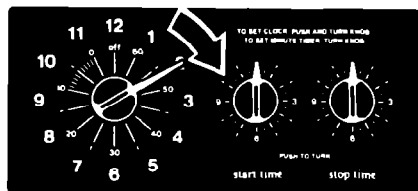
To check your cookware for flatness, place a straight-edge across the bottom of each piece. Move the straight-edge around. If light shows anywhere between the pan and the straight-edge, the pan is not flat. Do not use it.

See the Cooking Guide for additional cookware information.

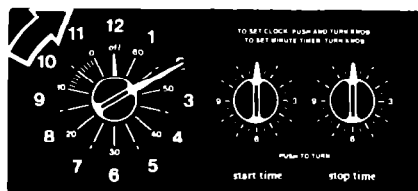
Setting the clock

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.**

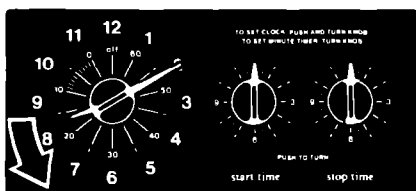


Using the Minute Timer

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.

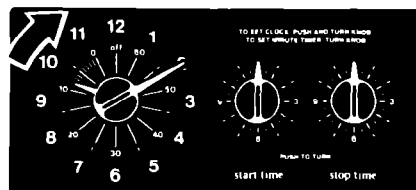
1. Without pushing it in, turn the Minute Timer Knob until the timer hand passes the setting you want.



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.

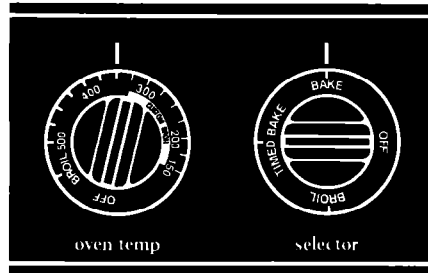


Using the oven controls

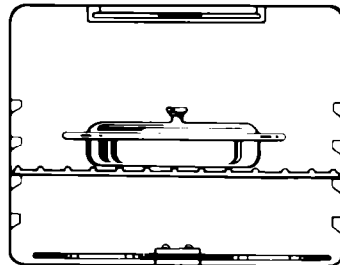
Baking

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.

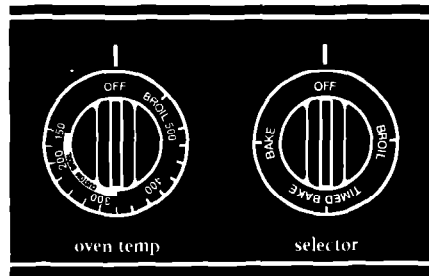


2. Set the Oven Selector to **BAKE**.
3. Set the Oven Temperature Control to the baking temperature you want. The **OVEN HEATING** Indicator Light will come on. The oven is preheated when the **OVEN HEATING** Indicator Light first goes off.



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** Indicator Light will turn on and off with the elements.

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



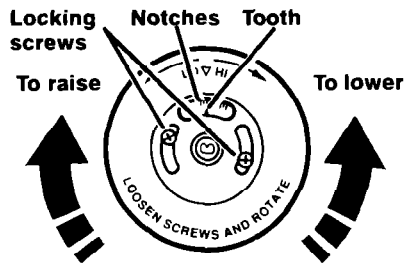
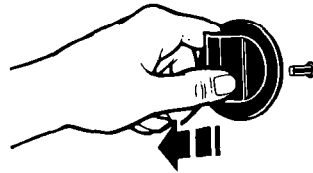
- When baking is done, turn **both** the Oven Selector and Oven Temperature Control to OFF. The OVEN HEATING Indicator Light will go off.

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.

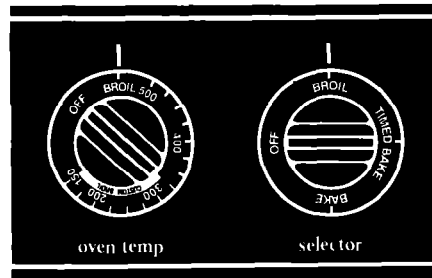
If, after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:

- Pull the Oven Temperature Control Knob straight off.



- Loosen the locking screws inside the control knob. **Note the position of the notches.**
- To lower the temperature**, move the tooth a notch closer to LO. Each notch equals about 10°F (5°C).
- 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.**

Using Your Range Continued



Broiling

1. Position the rack before turning the oven on. See 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 Oven Temperature Control to BROIL. The OVEN HEATING Indicator Light will come on.
5. When broiling is done, turn **both** the Oven Selector and Oven Temperature Control to OFF. The OVEN HEATING Indicator Light will go off.

Custom broil

- If food is cooking too fast, turn the Oven Temperature Control **counter-clockwise** until the OVEN HEATING Indicator 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). These temperature settings allow the broil heating element to cycle and slows cooking. The lower the temperature, the slower the cooking.

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

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

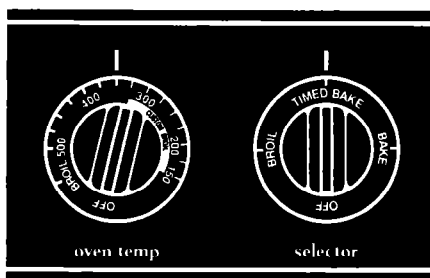
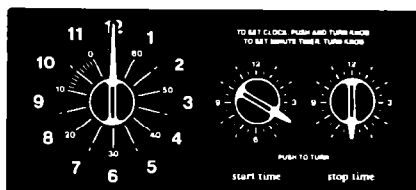
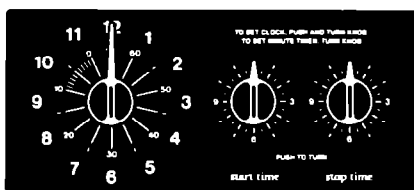
Using the automatic MEALTIMER™ clock

The automatic MEALTIMER™ 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.**

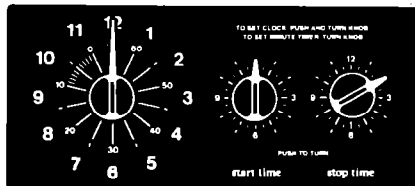
To delay start and stop automatically:

1. Position the oven rack(s) properly and place the food in the oven.
2. **Make sure the clock is set to the right time of day.**



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 Indicator 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 Oven Temperature Control to OFF.

Using Your Range Continued



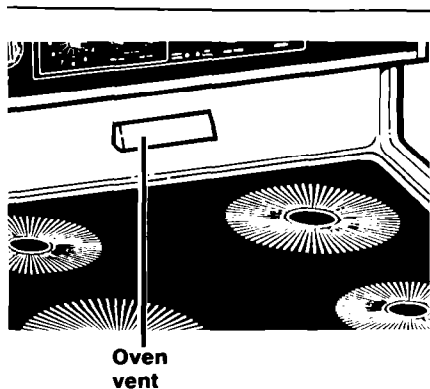
To start baking now and stop automatically:

1. Position rack(s) properly and place food in the oven.
2. **Make sure the clock is set to the right time of day.**
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 the preset time,** turn both the Oven Selector and the Oven Temperature Control to OFF.

⚠ WARNING

To avoid sickness and food waste when using the MEALTIMER™ 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 on the backguard below the control panel. The vent is needed for air circulation. **Do not block the vent.** Poor baking can result.

⚠ WARNING

Burn Hazard

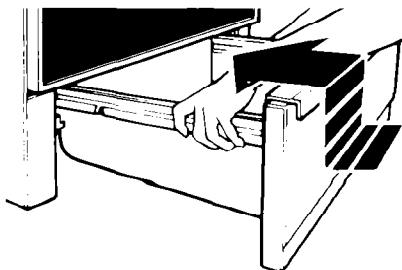
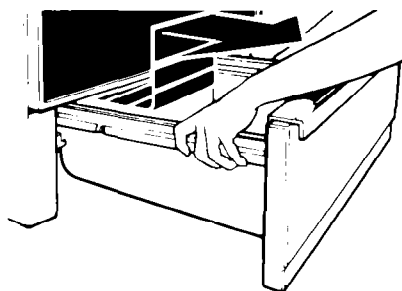
When the oven is ON, pans and pan handles left near the oven vent can become hot enough to burn the user and to melt plastics. Use potholders to move pans. Never store plastics, paper or other items that could melt or burn near the oven vent, or any of the surface units.

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:

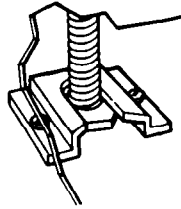
1. Empty drawer of any pots and pans before removing drawer. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.
2. Lift back slightly and slide drawer all the way out.



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.

Using Your Range Continued



To verify the anti-tip bracket is engaged:

- Remove the 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 the anti-tip bracket.
- See 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.

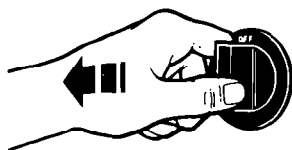
Optional door panel pac

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 Range

⚠ WARNING

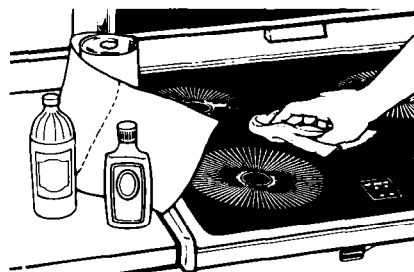
Burn and Electrical Shock Hazard
Make sure all controls are OFF and the range is cool before cleaning. Failure to do so can result in burns or electrical shock.



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.



Cooktop

This cooktop is designed for easy care. However, for ease in cleaning and to keep the surface looking like new, the cooktop surface must be soil-free before heating. Try to get in the habit of wiping the surface with a clean, damp paper towel before each use. Cooked on soils are difficult to remove. Foods spilled directly on the surface units will not burn off as on standard open-coil burners. To maintain best appearance, see "Cleaning tips" on page 16.

⚠ WARNING

Personal Injury Hazard

- Allow surface unit and surrounding areas to reduce in temperature from hot to warm before removing heavy or sugary spills. Wear protective clothing such as oven mitts.
 - Do not use cooktop cleaner on a hot cooktop. The cleaner may produce hazardous fumes or damage the cooktop.
 - Do not use the range if the cooktop is cracked or broken.
- Failure to follow these instructions can result in personal injury.

To avoid damaging the cooktop, follow these instructions:

- Make sure bottoms of pans are clean and dry before using.
- Avoid spill-overs. Use pans with tall sides.
- Do not allow anything that may melt (plastic, aluminum foil, sugar or food with high sugar content) to come in contact with the surface while it is hot.
- Do not use the cooktop as a cutting board.
- Do not place food directly on ceramic cooktop.
- Do not use steel wool, plastic cleaning pads, abrasive powdered cleansers, chlorine bleach, rust remover, ammonia, glass cleaning products with ammonia or cleaning products designed for white ceramic cooktops. These could damage the cooktop surface.
- Dropping heavy or hard objects on the cooktop can crack it. Be careful with heavy skillets. Don't store jars or cans above the cooktop.

Cleaning tips

- **Light soils** – Remove with a clean, damp paper towel.
- **Greasy soils** – Remove with a soapy sponge or soft cloth –OR– with vinegar and a clean paper towel. Rinse and dry well.
- **Stubborn soils** – Apply a vinegar soaked paper towel to the stain for 10-15 minutes. Rub off soil. Rinse and dry well.
- **Heavy soils** – Carefully scrape heavy spills using a single edge razor blade in a holder. Remove remaining residue with a non-abrasive cleanser and a clean, damp paper towel. Rinse and dry well.
- **Sugary spills and soils** – To avoid pitting on the cooktop, clean spills up **while the glass is still warm**. Follow cleaning instructions for "Heavy soils" above. Rinse and dry well.

NOTE: Always rinse and dry your cooktop thoroughly after cleaning. This will prevent streaking or staining from cleaning materials.

- Tiny scratches or abrasions are not removable, but do not affect cooking. In time, the scratches will become less visible as a result of cleaning.
- For further care of your cooktop, use the Cooktop Polishing Creme included with your range. Use **only** on a clean, cool cooktop. Follow instructions on the container to remove metal marks (from copper or aluminum pans) as soon as possible. If heated, metal marks may not come off. Cooktop Polishing Creme will also remove dark streaks, specks and discolorations caused by cleaning materials or foods.

NOTE: To obtain order information for Cooktop Polishing Creme (Part No. 814009), write to:

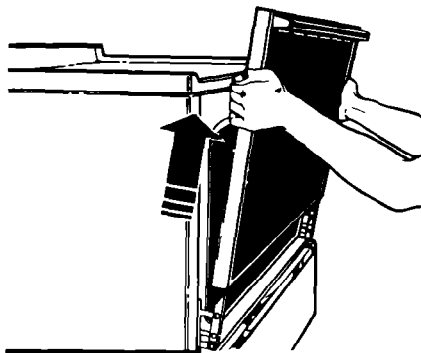
Whirlpool Corporation
Attention: Customer Service Dept.
1900 Whirlpool Drive
LaPorte, IN 46350

The oven door

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

⚠ WARNING

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



1. 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 its hinges correctly.

**Caring For Your Range
Continued**

Standard oven cleaning

The standard oven has to be hand cleaned. Use warm soapy water, soapy steel wool pads or a commercial oven cleaner. See "Cleaning tips" on page 19 for further instructions.

⚠ CAUTION

Do not allow commercial oven cleaner to contact the heating elements, thermostat, heat seal or exterior surfaces of the oven. Damage will occur.

Using foil

To catch sugar or starchy spills from pies and casseroles, use a piece of heavy-duty aluminum foil or a shallow pan on the lower rack, slightly larger than the cooking container.

NOTE: Do not use foil or foil liner to cover the oven floor. Poor baking results could occur.

Cleaning tips

Control knobs

Clean with warm soapy water and a soft cloth.

- Wash, rinse and dry well.
- Do not soak.

Control panel

Clean with warm soapy water or spray glass cleaner and a soft cloth.

- Wash, rinse and dry well.
- Follow directions provided with the cleaner.

Ceramic cooktop

See pages 15 and 16 for cleaning instructions.

Exterior surfaces (other than cooktop and control panel)

Clean with warm soapy water and a soft cloth.

- Wipe off regularly when cooktop and oven are cool.

Use a non-abrasive plastic scrubbing pad for heavily soiled areas.

- Do not use abrasive or harsh cleansers.

NOTE: Do not allow food containing acids (such as vinegar, tomato or lemon juice) to remain on surface. Acids may remove the glossy finish. Also, wipe up milk or egg spills when cooktop is cool.

Broiler pan and grid

Clean with warm soapy water or a soapy steel wool pad.

- Clean after each use.
- Wash, rinse and dry well.

Oven racks

Clean with warm soapy water or soapy steel wool pads.

- Wash, rinse and dry. Use soapy steel wool pads for heavily-soiled areas.

Oven door glass

Use spray glass cleaner or warm soapy water and a non-abrasive plastic scrubbing pad.

- Make sure oven is cool.
- Follow directions provided with the cleaner.
- Wash, rinse and dry well.

Standard oven

Clean with warm, soapy water and a cloth or sponge.

- Remove door for easier access. (See page 17.)
- Wash, rinse and dry well.

Use soapy steel wool pads for heavily-soiled areas.

- Remove door for easier access.
- Rinse well with water.

OR

Use commercial oven cleaner for heavily-soiled areas.

- Remove door for easier access.
- Place newspaper on floor to protect floor surface.
- Follow directions provided with the oven cleaner.
- Rinse well with clear water.
- Use in well-ventilated room.
- **Do not allow commercial oven cleaners to contact the heating elements, heat seal, thermostat or exterior surfaces of the range. Damage will occur.**

Use heavy-duty aluminum foil or shallow pan while cooking.

- Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spill-overs.

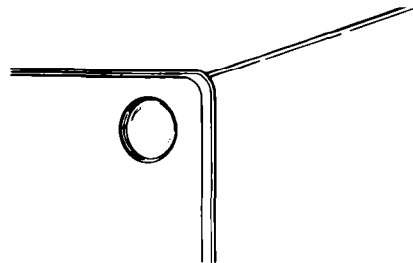
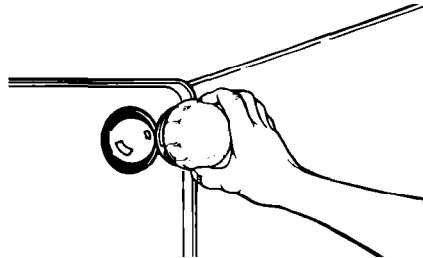
The oven light

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 range 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 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 the bulb 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.

If You Need Service Or Assistance

We suggest you follow these 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 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 BAKE or BROIL? If Oven Selector is turned to TIMED BAKE, wait until the start time is reached.
- Is the Oven Temperature Control turned to a temperature setting?
- Is the automatic MEALTIMER™ clock set correctly?

If surface units will not operate:

- Have you checked your home's main fuses or circuit breaker box?
- Do the control knobs turn?

If surface unit knob(s) will not turn:

- Did you push in before trying to turn?

If cooking results aren't what you expected:

- Is the range level?
- Does the oven temperature seem too low or too high? See page 9.
- If needed, have you preheated the oven as the recipe calls for?
- Are you following a tested recipe from a reliable source?
- 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?
- Are the pans the size called for in the recipe?
- Do the cooking utensils have smooth, flat bottoms and fit the surface elements being used?

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

If You Need Service Or Assistance Continued

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 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.

3. If you need service*...



Whirlpool has a nationwide network of authorized WhirlpoolSM service com-

panies. 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 2) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD - ELECTRICAL APPLIANCES -
MAJOR - SERVICE & REPAIR MAJOR - REPAIRING & PARTS

OR

WASHING MACHINES, DRYERS
& IRONERS - SERVICING

WHIRLPOOL APPLIANCES
AUTHORIZED WHIRLPOOL SERVICE

SERVICE COMPANIES

XYZ SERVICE CO
123 MAPLE 999-9999

4. 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.

5. 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.

WHIRLPOOL® CleanTop™ Cooking Product Warranty

ER003

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 material or workmanship. Service must be provided by an authorized Whirlpool SM service company.
LIMITED FOUR-YEAR WARRANTY Second Through Fifth Year From Date of Purchase	FSP replacement parts for CleanTop ceramic cooktop to the original purchaser of this product. Whirlpool warrants that: <ul style="list-style-type: none"> – The ceramic cooktop will not discolor – The ceramic cooktop pattern will not wear off – The rubber seal between the ceramic cooktop and porcelain edge will not crack – The ceramic cooktop will not crack due to thermal shock – The surface units will not burn out
WHIRLPOOL WILL NOT PAY FOR	
<ul style="list-style-type: none"> A. Service calls to: <ol style="list-style-type: none"> 1. Correct the installation of the cooking product. 2. Instruct you how to use the cooking product. 3. Replace house fuses or correct house wiring. 4. Replace owner accessible light bulbs. B. Repairs when the cooking 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 the cooking product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool. E. Any labor costs during the limited warranty. F. Repairs to CleanTop ceramic cooktop if it has not been cared for as recommended in this Use and Care Guide. 	

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 also apply. For details, please contact your authorized Whirlpool distributor or military exchange.

If you need service, first see the "Service and Assistance" section of this book. After checking "Service and Assistance," additional help can be found by calling our COOL-LINE® service assistance telephone number, **1-800-253-1301**, from anywhere in the U.S.

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