



HOW TO MAKE A HOME RUN™

Use And Care

G U I D E



Table of Contents (complete)	2
A Note to You	3
Range Safety	4
Getting to Know Your Range	7
Using Your Range	8
Caring for Your Range	20
Troubleshooting	28
Requesting Assistance or Service	30
Index	31
Warranty	32

1-800-253-1301

Call us with questions or comments.

CONTINUOUS-CLEANING ELECTRIC RANGE

Table of Contents

A Note to You	3	The storage drawer	18
Range Safety	4	The anti-tip bracket	19
Getting to Know Your Range	7	Optional door panel pac	19
Using Your Range	8	Caring for Your Range	20
Using the surface units	8	Surface units and reflector bowls	20
Positioning racks and pans	10	Lift-up cooktop	22
For best air circulation	10	Removing the oven door	22
Setting the clock	11	The continuous-cleaning oven	23
Using the Minute Timer	12	Cleaning chart	25
Baking/roasting	13	The oven light	27
Adjusting the oven temperature		Troubleshooting	28
control	14	Requesting Assistance or Service	30
Broiling	15	Index	31
Broiling tips	17	Warranty	32
Energy saving tips	17		
The oven vent	18		

A Note to You

Thank you for buying a Whirlpool® appliance.

Because your life is getting busier and more complicated, Whirlpool ranges are easy to use, save time, and help you manage your home better. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly and safely. Please read it carefully.

Also, please complete and mail in the Ownership Registration Card provided with your appliance. The card helps us notify you about any new information on your appliance.

Please record your model's information.

Whenever you call to request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 7 for location of plate).

Please also record the purchase date of your appliance and your dealer's name, address, and telephone number.

Model Number _____

Serial Number _____

Purchase Date _____

Dealer Name _____

Dealer Address _____

Dealer Phone _____

Keep this book and the sales slip together in a safe place for future reference.

**Our Consumer Assistance Center
number is toll-free 24 hours a day.**

1-800-253-1301

Range Safety

Your safety is important to us.

This guide contains safety statements under warning symbols. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of the symbol.

⚠ WARNING

This symbol alerts you to such dangers as personal injury, burns, fire, and electrical shock.

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:

General

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



- **WARNING:** 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, see "The anti-tip bracket" on page 19.
- **CAUTION:** 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.

- Do not operate the range if it is damaged or not working properly.
- 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 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, such as the oven vent opening, the surface near the vent opening, the cooktop, and the oven door and window, could also become hot enough to cause burns.



- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.
- Keep range vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Use only utensils approved for oven use. Follow utensil manufacturer's instructions, especially when using glass or plastic utensils.
- Do not store flammable materials on or near the range. The fumes could create an explosion and/or fire hazard.

When using the cooktop

- Make sure the reflector bowls are in place during cooking. Cooking without reflector bowls could 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 could result in a risk of electric shock or 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 could result in the igniting of clothing or pot holders. Correct pan size also improves cooking efficiency.
- Check to be sure glass cooking utensils are safe for use on the range. 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.
- Never leave surface units unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that could ignite.



- 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.

continued on next page

RANGE SAFETY

When using the oven

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let pot holder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

Grease

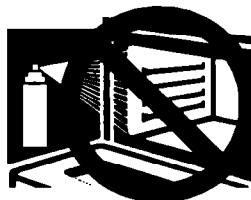
- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spillovers immediately.



- 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.

Care and cleaning

- Do not soak removable heating elements in water. The element will be damaged and shock or fire could result.

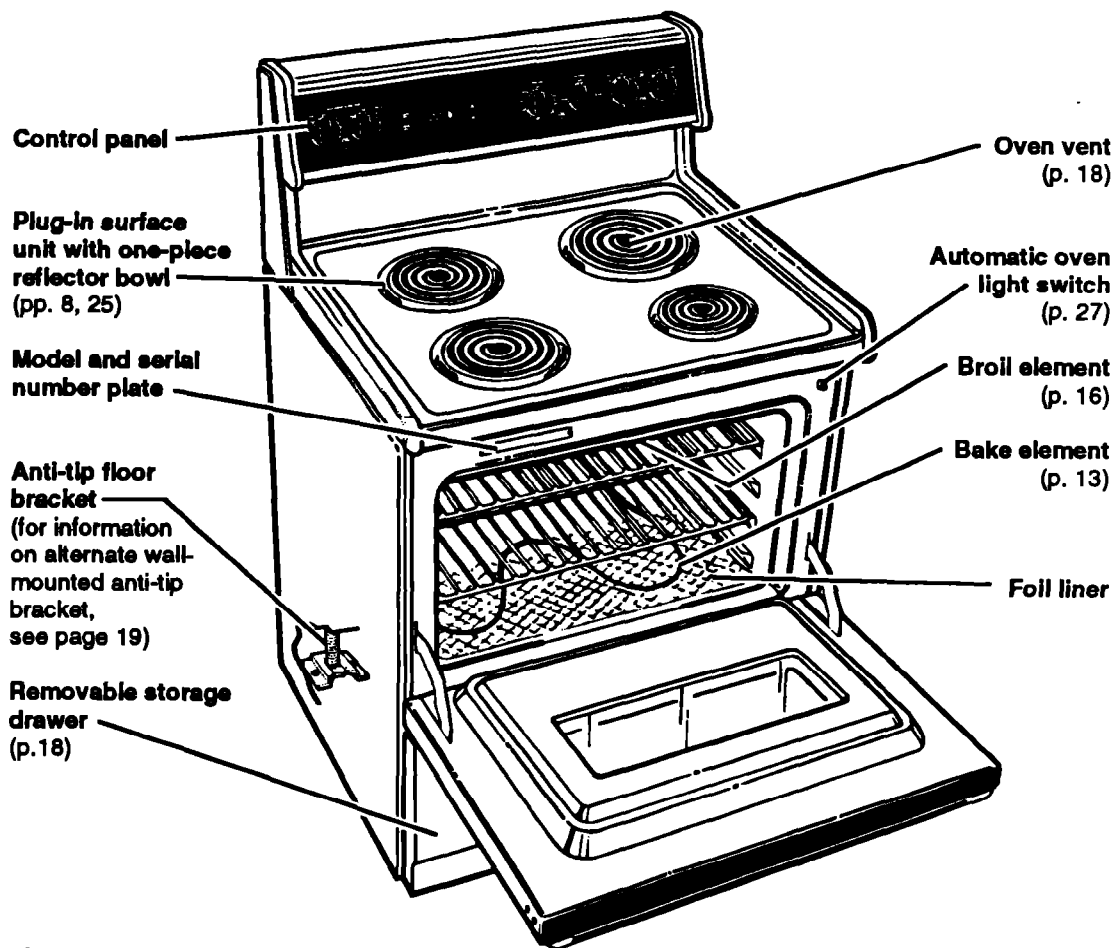


- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Do not clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not 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.

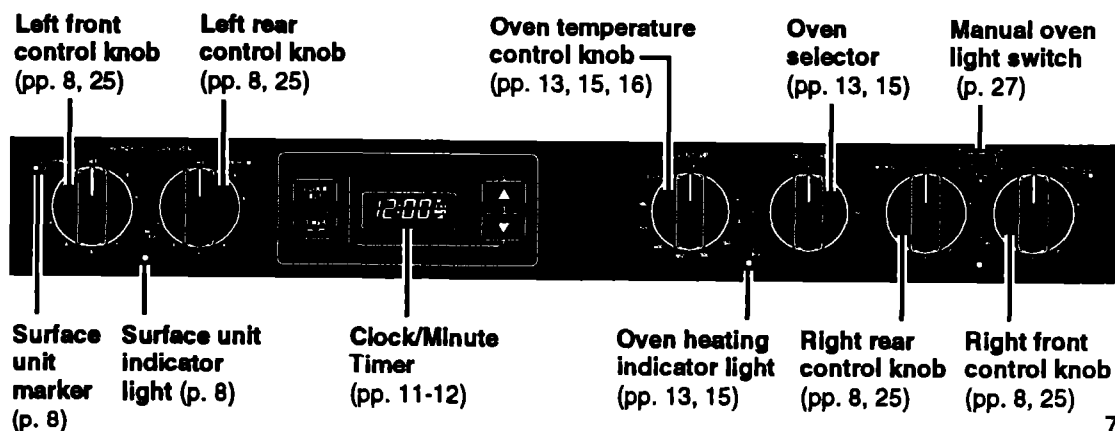
– SAVE THESE INSTRUCTIONS –

Getting to Know Your Range

This section contains captioned illustrations of your range. Use them to become familiar with the location and appearance of all parts and features. To help you find information on specific parts and features quickly, page references are included.



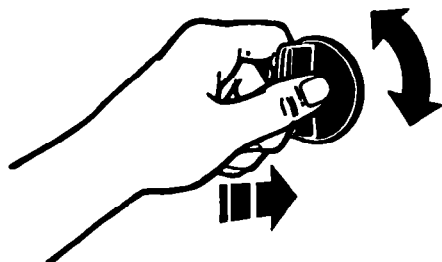
Control panel



Using Your Range

To obtain the best cooking results possible, you must operate your range properly. This section gives you important information for efficient and safe use of your range.

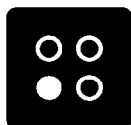
Using the surface units



Push in control knobs before turning them to a setting. You can set them anywhere between HI and OFF.

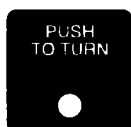
Surface unit markers

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



Surface unit indicator lights

One of the Surface Unit Indicator Lights on the control panel will glow when a surface unit is on.



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

SETTING	RECOMMENDED USE
HI	• To start foods cooking. • To bring liquids to a boil.
6-8	• To hold a rapid boil. • To fry chicken or pancakes
5	• For gravy, pudding, and icing. • To cook large amounts of vegetables.
2-4	• To keep food cooking after starting it on a higher setting.
LO	• To keep food warm until ready to serve.

⚠ WARNING

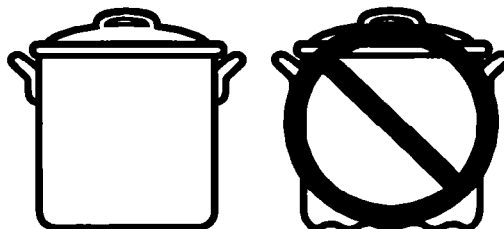
Fire Hazard

Be sure all control knobs are turned to OFF and all indicator lights are OFF when you are not cooking.

A fire could start or someone could be burned if a surface unit is accidentally left ON.

Cookware tips

- Select a pan that is about the same size as the surface unit.



- **NOTE:** For best results and greater energy efficiency, use only flat-bottomed cookware that makes good contact with the surface units. Cookware with rounded, warped, ribbed (such as some porcelain enamelware), or dented bottoms could cause severe overheating, which damages the cookware and/or surface unit.

You can, however, use the newer cookware available with slightly indented bottoms or very small expansion channels. This cookware is specially designed to provide the good contact needed for best cooking results.

Also, woks, canners, and teakettles with flat bottoms suitable for use on your cooktop are now available in most stores that sell housewares.

- The pan should have straight sides and a tight-fitting lid.
- Choose medium to heavy gauge (thickness) pans that are fairly lightweight.

- **The pan material** (metal or glass) affects how fast heat transfers from the surface unit through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
- **Handles** should be made of sturdy, heat-resistant material and be securely attached to the pan.

NOTES:

- **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 could 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.
- **Do not leave** an empty utensil, or one which has boiled dry, on a hot surface unit. The utensil could overheat and could damage the utensil or surface unit.

Home canning information

To protect your range:

- **Use flat-bottomed canners/pans** for best results.
- **Use the largest surface unit** for best results. Also, use a canner/pan which can be centered over the surface unit and which does not extend more than one inch outside surface unit area. Large diameter canners/pans, if not properly centered, trap heat and can cause damage to the cooktop.



- **Do not place canner** on two surface units at the same time. Too much heat will build up and will damage the cooktop.
- **Start with hot water.** This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- **Keep reflector bowls clean** for best heat reflection.
- To prolong the life of the elements:
 - **Prepare small batches** at a time.
 - **Do not use elements** for canning all day.
- **Refer to your canner manual** for specific instructions.

Optional canning kit

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

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit (Part No. 242905) from your Whirlpool dealer or authorized Whirlpool service company.

Positioning racks and pans

For baking/roasting with one rack, place the rack so the top of the food will be centered in the oven.

Rack placement for specific foods:

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	Lowest level or 2nd level from bottom
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd level from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd level from bottom

When baking on two racks, arrange racks on bottom and third level from bottom.

To change rack position, lift rack at front and pull out.

NOTE: For recommended rack placement when broiling, see "Broiling rack position chart" on page 16.

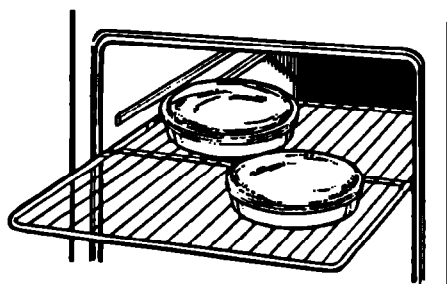
⚠ WARNING

Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) is level.
- If rack(s) must be moved while oven is hot, use pot holders or oven mitts to protect hands.

Failure to follow the above precautions could result in personal injury.

For best air circulation



Hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

- Place the pans so that one is not directly over the other.
- For best results, allow 1½ to 2 inches (4-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch (3 cm).
- Use only one cookie sheet in the oven at one time.

Use the following as a guide to determine where to place the pans:

One pan

Place in the center of the oven rack.

Two pans

Place in opposite corners of the oven rack.

Three or four pans

Place in opposite corners on each oven rack. Stagger pans so no pan is directly over another.

Setting the clock

When you first plug in the range, or if your electricity was off for a while, the display will show "88:88", then change to "—:—". SET and CLOCK will show on the display.

1. Press the Clock Set Button.



2. Press the "up" or "down" pad to set time of day.

Each time you press the "up" or "down" pad, the displayed time will increase or decrease by one minute. If you hold down the "up" or "down" pad, the displayed time will increase/decrease in ten-minute amounts.



(display shows set time of day)

3. Press the Clock Set Button to start the clock.



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 24 hours.

1. Press the Timer On/Off Button.



2. Press the "up" or "down" pad to set desired time.

Each time you press the "up" or "down" pad, the displayed time will increase or decrease by one minute. If you hold down the "up" or "down" pad, the displayed time will increase/decrease in ten-minute amounts.



(display counts down time)

3. To cancel the Minute Timer after countdown is over, press the Clock Set Button.

You will hear two tones every 10 seconds until you cancel the Minute Timer.

NOTE: To cancel the Minute Timer during a countdown, press the Timer On/Off Button twice. The display will show ":00" and SET TIMER. Then the display will return to the time of day.

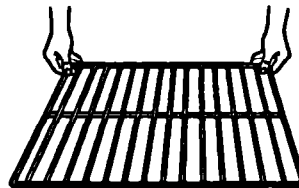


(display shows time of day)

Baking/roasting

1. Position racks.

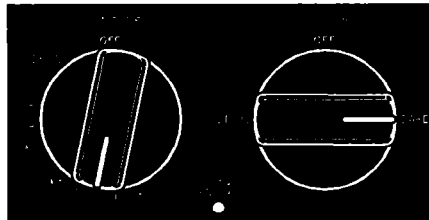
For more information, see "Positioning racks and pans" on page 10.



2. Set Oven Selector to BAKE and Oven Temperature Control to baking/roasting temperature you want.

The OVEN HEATING Indicator Light will come on. The oven is preheated when the OVEN HEATING Indicator Light first goes off.

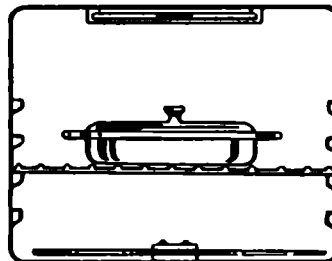
NOTE: Do not preheat oven when roasting or cooking items such as casseroles.



3. Put food in oven.

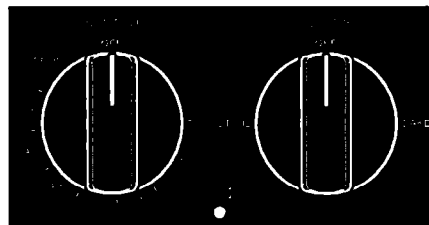
During baking/roasting, the elements will turn on and off to keep the oven temperature at the setting. The OVEN HEATING Indicator Light will turn on and off with the elements.

NOTE: The top element helps heat during baking/roasting, but does not turn red.



4. After cooking, turn off oven.

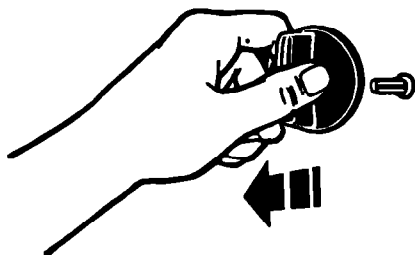
Turn both the Oven Selector and the Oven Temperature Control Knob to OFF. The OVEN HEATING Indicator Light will go off.



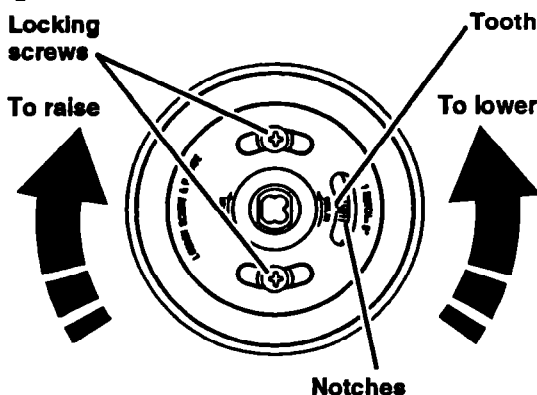
Adjusting the oven temperature control

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the baking/roasting results, you can change the temperature calibration by following these steps:



1. **Make sure the Oven Temperature Control Knob is turned to the off position. Pull knob straight off and flip it over.**



2. **Loosen the locking screws inside the control knob. Note the position of the notches.**
3. **To lower the temperature, hold knob handle firmly and move the tooth a notch counterclockwise. Each notch equals about 5°F (2.5°C).**
4. **To raise the temperature, hold knob handle firmly and move the tooth a notch clockwise. Each notch equals about 5°F (2.5°C).**
5. **Tighten the locking screws and replace the control knob.**

NOTE: DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.

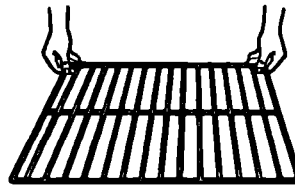
Broiling

NOTES:

- Do not preheat when broiling.
- The Oven Selector must be on BROIL for broiling temperatures.
- Leave the door partly open whenever using the oven to broil. This allows the oven to maintain proper temperatures.

1. Position rack.

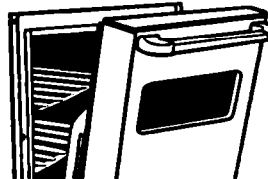
Position rack so that the surface of the food is at least 3 inches (7 cm) away from the broil element. See "Broiling rack position chart" on page 16.



2. Put food on broiler pan and place in center of oven rack.

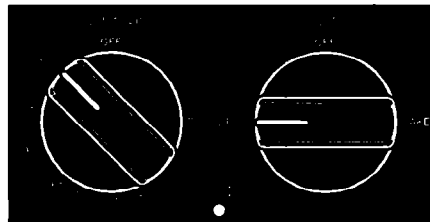
3. Position door.

Close the door to the Broil Stop position (open about 4 inches [10 cm]). The door will stay open by itself.



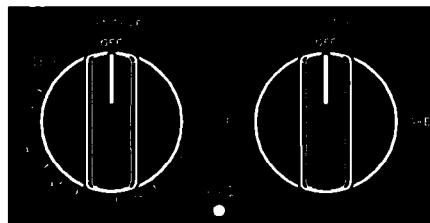
4. Set Oven Selector and Oven Temperature Control Knob to BROIL.

The OVEN HEATING Indicator Light will come on.



5. When broiling is done, turn off oven.

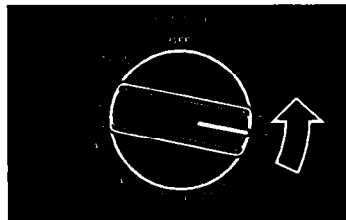
Turn both the Oven Selector and the Oven Temperature Control Knob to OFF. The OVEN HEATING Indicator Light will go off.



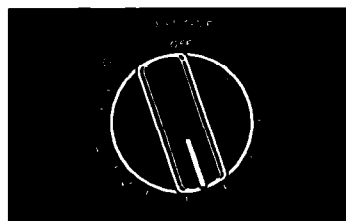
USING YOUR RANGE

To broil at a lower temperature:

- If food is cooking too fast, turn the Oven Temperature Control Knob counterclockwise until the OVEN HEATING Indicator Light goes off.

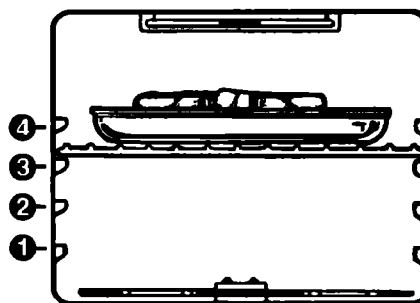


- If you want food to broil slower from the start, set the Oven Temperature Control Knob between 170°F and 325°F (77°C and 163°C). These temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking.
- Fish and chicken are some foods that may cook better if you use lower broiling temperatures.



Broiling rack position chart

RACK POSITION FROM BOTTOM	TYPE OF FOOD/ DONENESS
4	Hamburger patties and thin steaks, ½" thick or less
3	Quickly searing food, rare and medium steaks, medium patties, ham slices, fish steaks, frankfurters
2	Well-done steaks and patties, lamb chops, split chicken, pork steaks and chops, whole fish
1	Not used for broiling



Broiling tips

- **Use** the broiler pan and grid for broiling. They are designed to drain excess liquid and grease away from the cooking surface to help prevent spatter, smoke, or fire.
- **After broiling, remove** the broiler pan from the oven when you remove the food. Drippings will bake on the pan if you leave it in the heated oven.

⚠ WARNING

Fire Hazard

- Place food about 3" or more from the broil element.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. If foil is used, cut slits in foil to line up with all openings in broiler grid. Grease can then drain away and cool in pan.

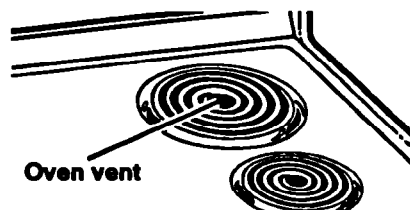
Failure to follow the above could result in fire, burns, or other personal injury.

Energy saving tips

Although the energy used for cooking is usually a very small percentage of the total energy used in the home, cooking energy can be used efficiently. Here are some tips to help you save energy when using your cooking product:

- **Use** pans with flat bottoms, straight sides, and tight-fitting lids.
- **Match** the pan to the surface unit size.
- **Cook** with a minimum of liquid or fat to help shorten cooking time.
- **Preheat** pans only when recommended and for the shortest time possible.
- **Start** food on higher heat settings, then set surface unit control on low or off to finish cooking. Use retained heat for cooking when possible.
- **Use** the more efficient surface units instead of the oven when possible.
- **Turn on** the surface unit only after placing filled pan on the unit.
- **"Oven peeking"** may cause heat loss, longer cooking times, and unsatisfactory baking results. Rely on your timer to keep track of the cooking time.
- **Bake** cakes, pies, or cookies when oven is warm. Best time to bake is right after a meal has been cooked in oven.
- **Preheat** the oven no longer than necessary.
- **Plan** your meals for the most efficient use of the range. When using the oven to cook one food, try to cook the rest of the meal in it also.
- **Do not preheat** when broiling, roasting, or cooking items such as casseroles.
- **Keep** reflector bowls clean for best heat reflection.

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. The vent is needed for air circulation. **Do not block the vent.** Poor baking/roasting can result.

NOTE: Plastic utensils left over the vent can melt.

⚠ WARNING

Fire Hazard

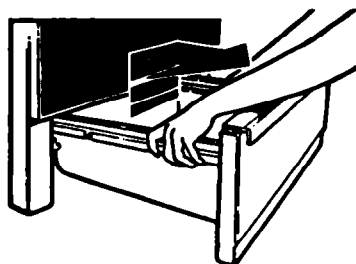
- If you leave a utensil on the right rear surface unit, use pot holders when moving it.
- Keep flammable materials away from oven vent.

Failure to follow the above could result in fire or burns.

The storage drawer

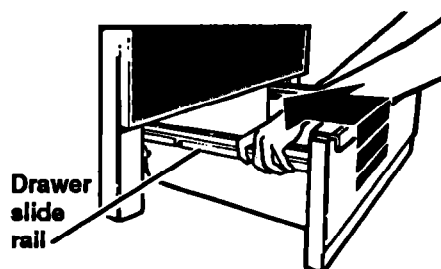
You can remove the storage drawer to make it easier to clean under the range and to check for installation of the anti-tip floor bracket (if you have one). **Use care when handling the drawer.**

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.

The anti-tip bracket

The range will not tip during normal use. However, tipping can occur if you apply too much force or weight to the open door without the anti-tip bracket properly secured.



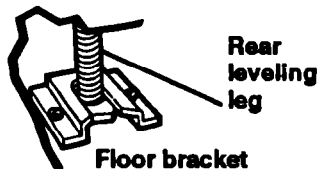
⚠ WARNING

Personal Injury Hazard

- To reduce risk of range tipping over, secure range with a properly installed anti-tip bracket supplied with range or an optional floor-mounted anti-tip bracket kit.
 - If range is moved for cleaning or service, check that anti-tip bracket is engaged before using range.
- Failure to follow the above precautions could result in personal injury.

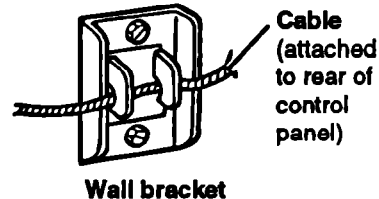
To verify the anti-tip bracket is engaged (if you have a floor bracket):

- Remove the storage drawer. (See page 18.)



- 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.

To verify the anti-tip bracket is engaged (if you have a wall bracket):



- Look to see if the anti-tip bracket is attached with screws to the wall behind the control panel.
- Make sure the cable on the back of the range is secured by the two hooks on the bracket.
- Cable must be unhooked from wall bracket to move range for cleaning or service. Reconnect cable before using range.
- See Installation Instructions for further details.

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 from your Whirlpool Dealer. The kits include easy installation instructions.

- White (Kit No. 814324)
- Almond (Kit No. 814325)

Caring for Your Range

Your range is designed for easy care. You can do most cleaning with items found around your home. Cleaning your range whenever spills or soiling occurs will help to keep it looking and operating like new.

⚠ WARNING

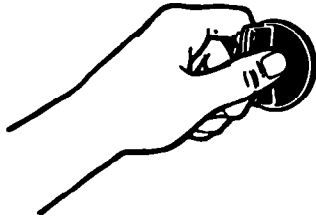
Electrical Shock Hazard

Make sure all controls are OFF and the range is cool before cleaning.

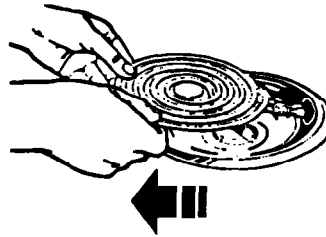
Failure to do so could result in electrical shock or burns.

Surface units and reflector bowls

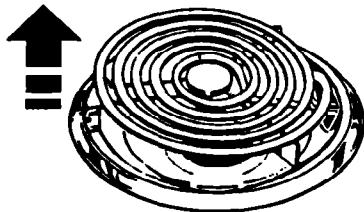
Removing



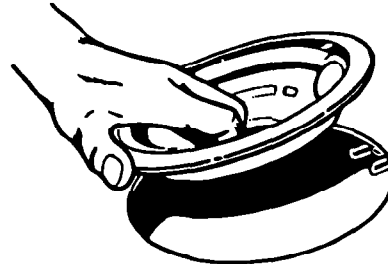
1. Make sure all surface units are off and cool before removing surface units and reflector bowls.



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

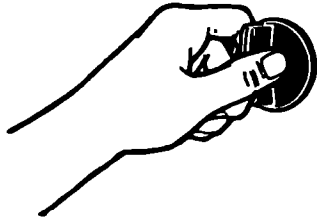


2. Lift the edge of the unit, opposite the receptacle, just enough to clear the element hold-down clip and the reflector bowl.

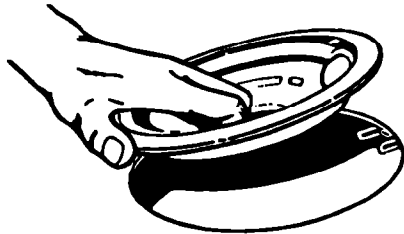


4. Lift out the reflector bowl. See "Cleaning chart" on page 25 for cleaning instructions.

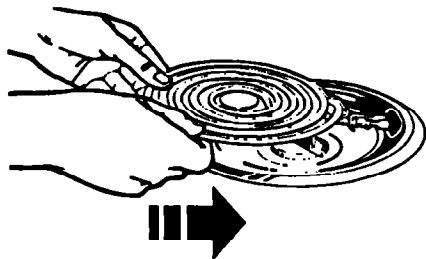
Replacing



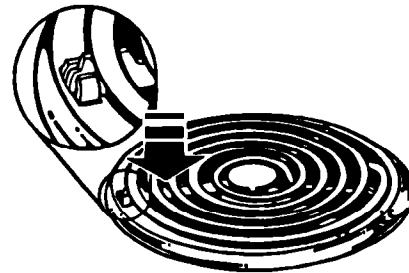
1. **Make sure** all surface units are off and cool before replacing surface units and reflector bowls.



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.

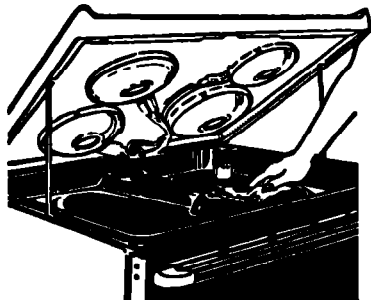


4. When terminal is pushed into the receptacle as far as it will go, push down the edge of the surface unit opposite the receptacle. The element hold-down clip will keep the surface unit from moving around.

NOTE: 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 your 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.

Lift-up cooktop



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

⚠ WARNING

Personal Injury 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.

NOTE: Do not drop the cooktop. Damage could result to the porcelain and the cooktop frame.

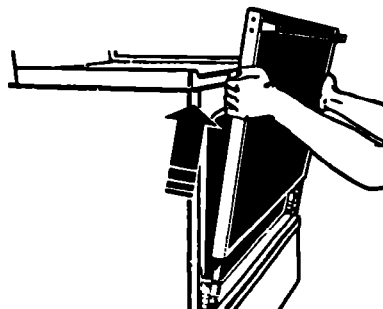
Removing the oven door

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

⚠ WARNING

Electrical Shock Hazard

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



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 the hinges correctly.

The continuous-cleaning oven

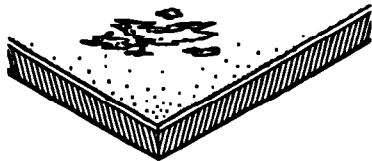
Fat spatter
beads up.
Turns black.

Standard
porcelain



Fat spatter
spreads out.
Burns away.

Continuous-
cleaning
porcelain



Standard-cleaning 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

Use foil on the oven bottom 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

Electrical Shock Hazard

Make sure all controls are OFF and the oven is cool before using foil.

Failure to do so could result in electrical shock or burns.

NOTE: 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.

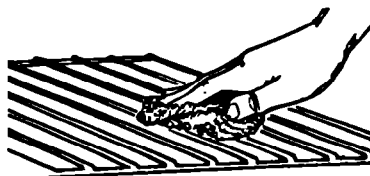
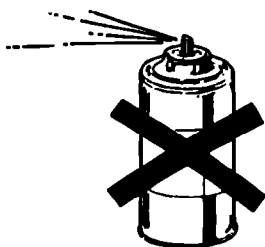
1. Turn off all controls.
2. Lift the cool bake element slightly to lift the feet off the oven bottom.
3. Slide the foil under the bake element. Make sure the foil is centered and long enough to start up both side oven walls without wrinkling. For proper baking, lower the bake element so all feet rest solidly on the foil. (Foil should not touch the element.)

CARING FOR YOUR RANGE

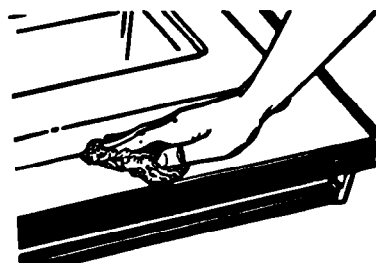
Cleaning tips

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

Hand-cleaning



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

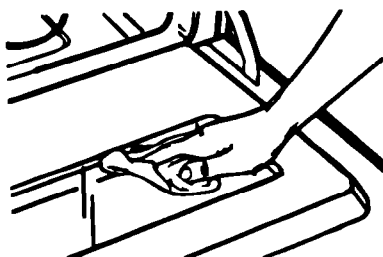


WALLS AND DOORS – Wash with warm, soapy water. Use a steel-wool pad or plastic scrubbing pad for heavily soiled areas. Wipe well with clean water.

⚠ WARNING

Personal Injury Hazard

Do not use oven cleaning products. Some could become trapped in the porcelain surface and give off harmful fumes.



WINDOW – Keep clean with warm, soapy water. Use a plastic scrubbing pad for heavily soiled areas. Wipe well with clean water. Do not use steel wool or abrasive cleansers.

Cleaning chart

Use the following table to help you clean your range.

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Sponge and warm, soapy water	• Turn knobs to OFF and pull straight away from control panel. • Wash, rinse, and dry thoroughly. Do not soak. • Do not use steel wool or abrasive cleansers. They may damage the finish of the knobs. • Replace knobs. Make sure all knobs point to OFF.
Control panel	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	• Wash, wipe with clean water, and dry thoroughly. • Do not use steel wool or abrasive cleansers. They may damage the finish. • Do not spray cleaner directly on panel. Apply cleaner to paper towel.
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	• Wash, wipe with clean water, and dry thoroughly. • Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • Do not use abrasive or harsh cleansers. They may damage the finish. NOTE: Do not allow foods 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.
Surface units	No cleaning required	• Spatters or spills will burn off. • Do not immerse in water.
Porcelain-enamel reflector bowls	Nonabrasive, plastic scrubbing pad and warm, soapy water	• Wipe off excess spills. • Wash, rinse, and dry thoroughly.

continued on next page

CARING FOR YOUR RANGE

PART	WHAT TO USE	HOW TO CLEAN
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	• Wash, rinse, and dry thoroughly.
Oven racks	Steel-wool pad and warm, soapy water	• Wash, rinse, and dry thoroughly.
Oven door glass	Paper towel and spray glass cleaner OR Warm, soapy water and a nonabrasive, plastic scrubbing pad	• Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, wipe with clean water, and dry thoroughly.
Oven cavity	Steel-wool pad and warm, soapy water Heavy-duty aluminum foil	• Make sure oven is cool. • Remove door for easier access. • Clean heavily soiled areas or stains. Wipe well with water. • Place piece of foil on oven floor to catch spillovers. Make sure the foil is centered and long enough to start up both side oven walls without wrinkling. • Do not use commercial oven cleaners. • Most fat spatters on oven walls and floor will gradually reduce to a presentably clean condition during baking.

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, press the Oven Light Switch on the control panel.

⚠ WARNING

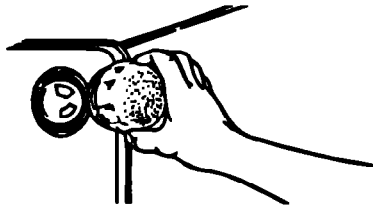
Electrical Shock Hazard

- Make sure oven and light bulb are cool and power to the range has been turned off before replacing the light bulb.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because bulb cover is made of glass, be careful not to drop it.

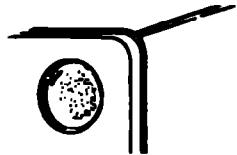
Failure to follow the above could result in electrical shock, burns, or injury from broken glass.

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 counter-clockwise.**
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.**

Troubleshooting

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see "Requesting Assistance or Service" on page 30.

If nothing operates, check the following:



Is the range plugged into a live outlet with the proper voltage?
(See Installation Instructions.)



Have you blown a household fuse or tripped a circuit breaker?

Other possible problems and their causes:

PROBLEM	CAUSE
The oven will not operate	- You have not set the Oven Selector to BAKE or BROIL. - You have not turned the Oven Temperature Control Knob to a temperature setting.
The surface units will not operate	- You have blown a household fuse or tripped a circuit breaker. - The surface units are not plugged in all the way. (See "Replacing" on page 21.) - You have not set the control knobs correctly. Push control knobs in before turning to a setting.
Control knob(s) will not turn	You are not pushing in before turning.
Soil is visible on continuous-cleaning oven finish	- You broil often. The special finish is designed to gradually reduce oven soil during normal baking or roasting. It is not designed to keep your oven spotless, only presentably clean. If you broil often, you may see oven soil. Follow hand-cleaning tips on page 24. - Soil is on the door. The door is cooler than the oven walls. Soil will be more visible on the door than other areas in the oven. See hand-cleaning tips on page 24. - Soil is caused by sugar and starchy spills. Sugar and starchy spills may leave stains. See page 24 for hand-cleaning tips. Keep foil on oven bottom to catch these spills.

TROUBLESHOOTING

PROBLEM	CAUSE
Cooking results are not what you expected	• The range is not level. (See Installation Instructions.) • The oven temperature seems too low or too high. See "Adjusting the oven temperature control" on page 14 to adjust oven temperature. • You did not preheat the oven before baking (if called for in recipe). • The recipe you are using may need to be altered to improve the taste or appearance of the food. • You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for recommended pan type and size. • There is not enough air space around pan when baking. Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch. • The cooking utensil is too large or too small for the surface unit being used. Pan should be the same size or slightly larger than the surface unit being used.

If none of these items was causing your problem, see "Requesting Assistance or Service" on page 30.

Requesting Assistance or Service

Before calling for assistance or service, please check "Troubleshooting" on pages 28-29. It may save you the cost of a service call. If you still need help, follow the instructions below.

1. If you need assistance* ...

Call Whirlpool Consumer Assistance



Center telephone number.
Dial toll-free from anywhere
in the U.S.A.:

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. William Clark
Consumer Assistance Representative
Whirlpool Corporation
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

2. If you need service* ...

Whirlpool has a nationwide network of



authorized Whirlpool 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 Consumer Assistance Center telephone number (see Step 1) or look in your telephone directory Yellow Pages under:

• APPLIANCE-HOUSEHOLD-
MAJOR, SERVICE & REPAIR

- See: Whirlpool Appliances or
Authorized Whirlpool Service
(Example: XYZ Service Co.)

• WASHING MACHINES &
DRYERS, SERVICE & REPAIR

- See: Whirlpool Appliances or
Authorized Whirlpool Service
(Example: XYZ Service Co.)

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 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 2 or call the Whirlpool Consumer Assistance Center number in Step 1.

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

- Contact the Major Appliance Consumer Action Program (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, and Whirlpool have failed to resolve your problem.

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

- MACAP will in turn inform us of your action.

*When asking for help or service:

Please provide a detailed description of the problem, your appliance's complete model and serial numbers, and the purchase date. (See page 3.) This information will help us respond properly to your request.

Index

This index is alphabetical. It contains all the topics included in this manual, along with the page(s) on which you can find each topic.

TOPIC	PAGE	TOPIC	PAGE
ANTI-TIP BRACKET	19	FEATURES	7
ASSISTANCE	30	LIFT-UP COOKTOP	22
BAKING		LIGHT	27
Aluminum foil	23	MINUTE TIMER	12
Pans	10	MODEL AND SERIAL NUMBER	3
Racks	10	OPTIONAL DOOR PANEL PAC	19
Setting cycle	13	OVEN DOOR (REMOVAL)	22
BROILING		OVEN TEMPERATURE	
Broil stop position	15	Adjusting	14
Broiling rack position chart	16	Setting	13, 15
Grid	17	OVEN VENT	18
Pan	15, 17	PANS	8-9
Setting cycle	15	PARTS	7
Tips	17	RACKS	10
CANNING KIT	9	ROASTING	
CLEANING		Pans	10
Broiler pan and grid	26	Racks	10
Continuous-cleaning oven	23	Setting cycle	13
Control knobs	25	SAFETY	4-6
Control panel	25	SERVICE	30
Exterior surfaces	25	STORAGE DRAWER	
Oven cavity	26	Removing	18
Oven door glass	26	Replacing	18
Oven racks	26	SURFACE UNITS	
Reflector bowls	25	Coil elements	8, 20, 25
Surface units	25	Control knobs	8, 25
Under the cooktop	22	Control setting guide	8
CLOCK	11	Oven heating indicator light	13, 15
CONTROL KNOBS	8, 25	Reflector bowls	20, 25
COOKTOP		Surface unit indicator lights	8
Cleaning	20, 25	Surface unit markers	8
Using	8-9	TROUBLESHOOTING	28
COOKWARE		WARRANTY	32
Canning	9		
Tips	8		
ENERGY SAVING TIPS	17		

WHIRLPOOL®

Electric Range

Warranty

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 service company.
WHIRLPOOL WILL NOT PAY FOR	
A. Service calls to: 1. Correct the installation of your range. 2. Instruct you how to use your range. 3. Replace house fuses or correct house wiring. 4. Replace owner-accessible light bulbs. B. Repairs when your range is used in other than normal, single-family household use. C. Pickup and delivery. Your range is designed to be repaired in the home. D. Damage to your range caused by accident, misuse, fire, flood, acts of God, or use of products not approved by Whirlpool. E. Repairs to parts or systems caused by unauthorized modifications made to the appliance.	

2/95

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 exclusion or limitation 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 authorized Whirlpool distributor or military exchange.

If you need service, first see the "Requesting Assistance or Service" section of this book. After checking "Requesting Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, 1-800-253-1301, from anywhere in the U.S.A.



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PART NO. 3189067 Rev. A

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