

# use & care guide

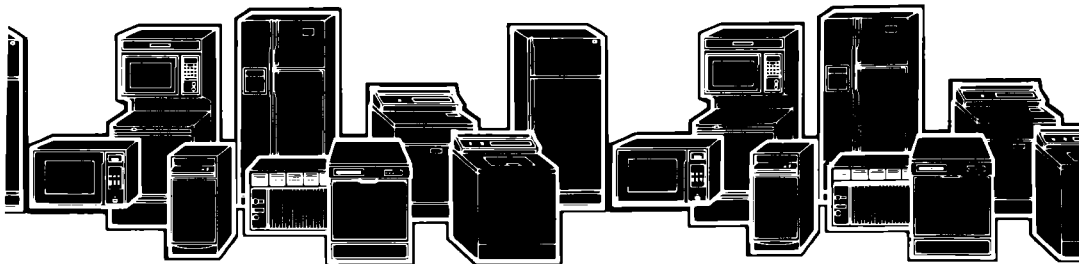


Whirlpool

## SLIDE-IN GAS RANGE

Self-Cleaning  
Model SS363BET

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



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\*Tmk.

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## Before you use your range

Read and carefully follow the "INSTALLATION INSTRUCTIONS" packed with your range.

Read this Use & Care Guide and the Cooking Guide for important safety information.

• **FOR YOUR SAFETY** •  
**TO PREVENT FIRE AND EXPLOSION, DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

• **FOR YOUR SAFETY** •  
**IF YOU SMELL GAS:**  
**1. OPEN WINDOWS.**  
**2. DON'T TOUCH ELECTRICAL SWITCHES.**  
**3. EXTINGUISH ANY OPEN FLAMES.**  
**4. IMMEDIATELY CALL YOUR GAS SUPPLIER.**

• **FOR YOUR SAFETY** •  
**DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.**

**You are personally responsible for:**

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Having your range installed by a qualified installer.
- Installing the range where it is protected from the elements, and on a level floor strong enough to hold its weight.
- Having your range properly connected to electrical supply and grounded. (See "Installation Instructions".)
- Having your range properly connected to the proper gas supply and checked for leaks. (See "Installation Instructions".)
- Making sure the range is not used by children or anyone unable to operate it properly.
- Properly maintaining your range.
- Using the range only for jobs expected of a home range.

**See "Cooking Guide" for important safety and use information.**

## IMPORTANT SAFETY INSTRUCTIONS



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

- 1. DO NOT** allow children to use or play with any part of the range, or leave them unattended near it. They could be burned or injured.
- 2. DO NOT** store things children might want above the range. Children could be burned or injured while climbing on it.
- 3. DO NOT** allow anyone to touch a hot surface burner, oven burner or areas around them. They could be hot enough to burn severely.
- 4. KEEP** children away from the range when it is on. The cooktop, oven walls, racks and door can be hot enough to cause burns.
- 5. DO NOT** use a range to heat a room. Persons in the room could be burned or injured, or a fire could start.
- 6. KEEP** pan handles turned in, but not over another surface burner to prevent burns, injury and to help prevent the utensil from being pushed off the cooktop.
- 7. DO NOT** use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.
- 8. DO NOT** wear loose or hanging garments when using the range. Garments could ignite if they touch a hot burner or surrounding area and you could be burned.
- 9. DO NOT** heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.
- 10.** When adding or removing food, **MAKE SURE** to open the oven door all the way to prevent burns.

**continued on next page**

**11. DO NOT** use a wet pot holder. Steam burns can result. **DO NOT** use a towel or bulky cloth as a pot holder. They could catch fire and burn you.

**12. MAKE SURE** the utensils you use are large enough to contain food and avoid boil-overs and spill-overs. This will help prevent hazardous build-ups of food. Heavy splattering or spill-overs left on a range can ignite and burn you. Pan size is especially important in deep fat frying.

**13. DO NOT** leave surface burners on high heat settings. Boil-overs and greasy spill-overs could cause steam, smoke and could ignite and burn you.

**14. GREASE** is flammable and should be handled carefully. Let fat cool before attempting to handle it. **Do not allow grease to collect around range or in vents.** Wipe spill-overs immediately.

**15. NEVER** use a match or other flame to look for a gas leak. Explosion and injury could result.

**16. DO NOT** repair or replace any parts unless specifically recommended in this manual. All other servicing should be referred to a qualified service technician.

**17. DO NOT** use oven for storage. Stored items and range could be damaged if oven is turned on accidentally.

• FOR YOUR SAFETY •

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.**

**– SAVE THESE INSTRUCTIONS –**

## Copy your Model and Serial Numbers here

If you need service, or call with a question, have this information ready:

**1. Complete** Model and Serial Numbers (from the plate located as shown).

\_\_\_\_\_  
**Model Number**

**2.** Purchase date from sales slip.

\_\_\_\_\_  
**Serial Number**

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

\_\_\_\_\_  
**Purchase Date**

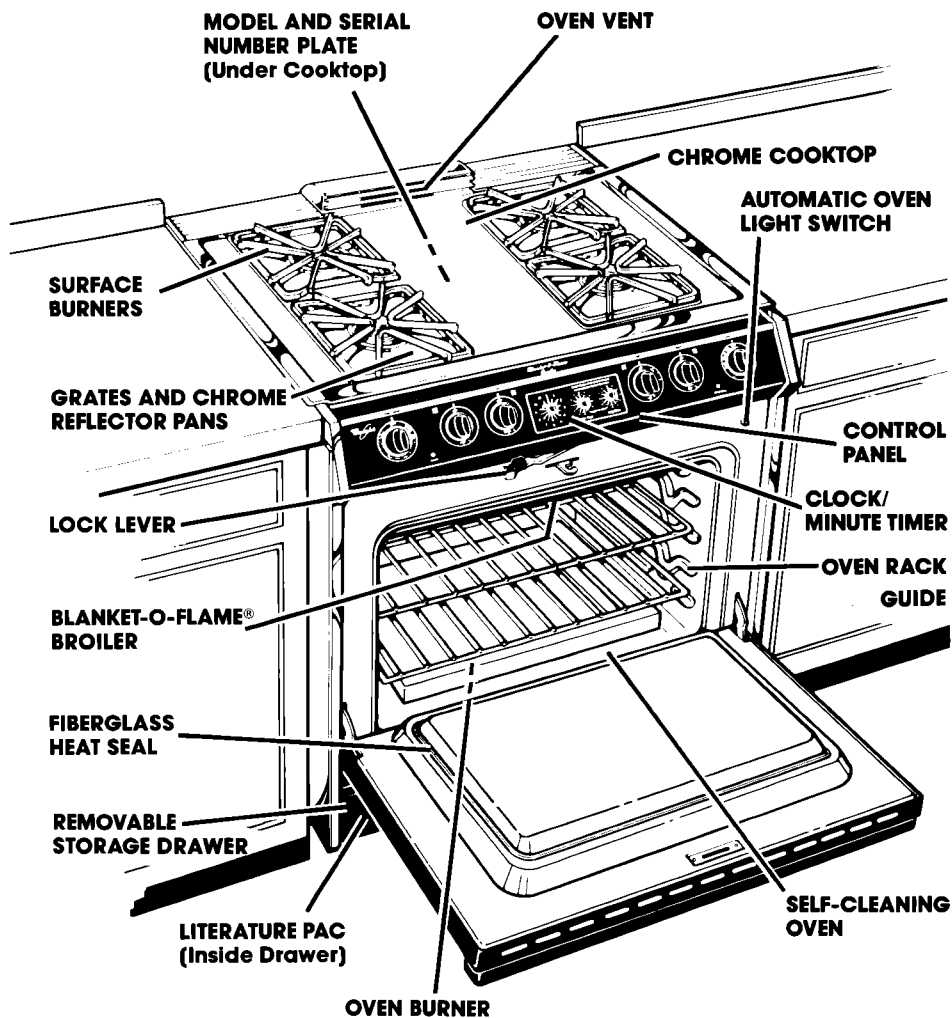
**Thank you for purchasing a Whirlpool product. Please complete and mail the Owners Registration Card furnished with this product.**

\_\_\_\_\_  
**Service Company Phone Number**

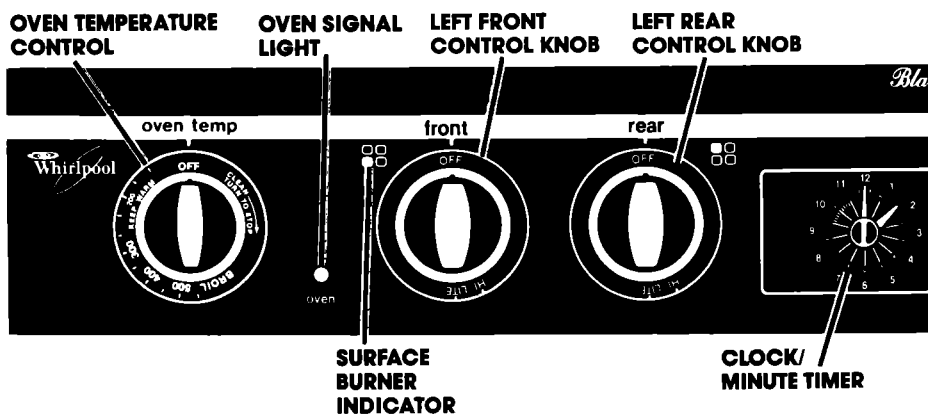
# Parts and features

Model SS363BET

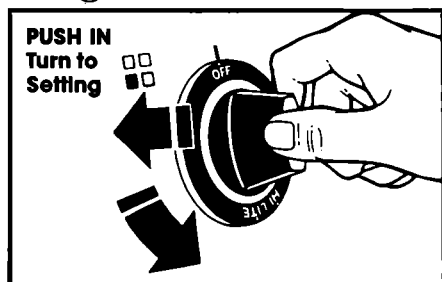
IMPORTANT SAFETY INSTRUCTIONS • PARTS AND FEATURES



# Using your range



## Using the Surface Burners



**Control knobs must be pushed in,** then turned to the LITE position. The clicking sound is the ignition sparking.

To stop the clicking sound after the burner lights, turn the control knob back to a desired setting. The control knob has stops for HI, MED and LOW, however it can be set anywhere between HI and OFF. **Do not cook with the control in the LITE position.**

## Surface Burner Indicators

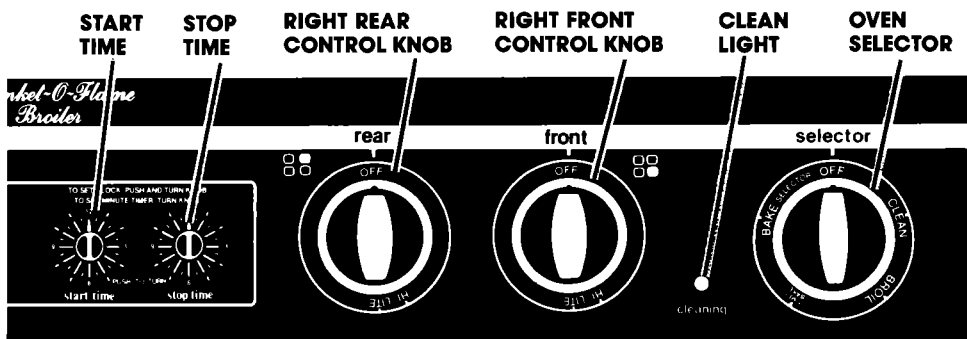
The solid square in the surface burner indicator shows which surface burner is turned on by that knob.



**WARNING:** If the flame should go out while cooking, or if there is a strong gas odor, turn the burners OFF. Wait five minutes for the gas odor to disappear before relighting burner. **IF GAS ODOR IS STILL PRESENT, SEE SAFETY NOTE ON PAGE 2.**

## In Case of a Prolonged Power Failure

Surface burners can be manually lighted. Hold a lighted match near a burner and turn the control to the LITE position. After the burner lights, turn the control to the desired setting.



**WARNING:** Burner flame should not extend beyond the edge of the cooking utensil. The flame can burn you and cause poor cooking results.

See the "Cooking Guide" for important utensil information. Until you get used to the settings, use the following as a guide.

**Use LITE** to light the burner. After the burner lights, turn control back to a desired setting to stop the clicking of the ignition. **Do not cook with the control in the LITE position.**

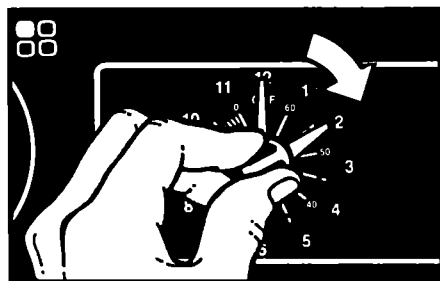
**Use HI** to start foods cooking or to bring liquids to a boil.

**Use a medium setting** to start cooking or to fry chicken or pancakes; for gravy, puddings and icing or to cook large amounts of vegetables.

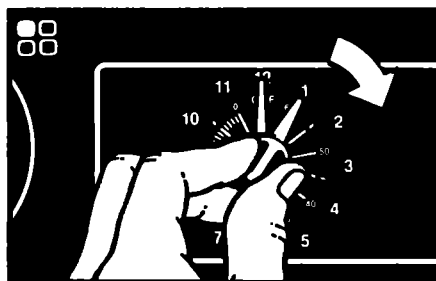
**Use a low setting** to keep foods warm until ready to serve.

## Setting the Clock

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



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

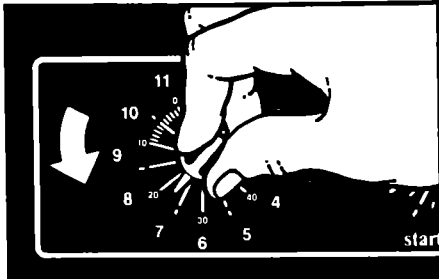


**2. Let the Minute Timer Knob pop out.** Turn clockwise until Minute Timer hand points to OFF. **The clock setting will change if you push in the knob when turning.**

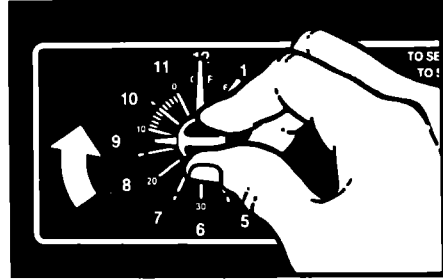
## Using the Minute Timer

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

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



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



2. **Without pushing in**, turn the knob back to the setting you want.

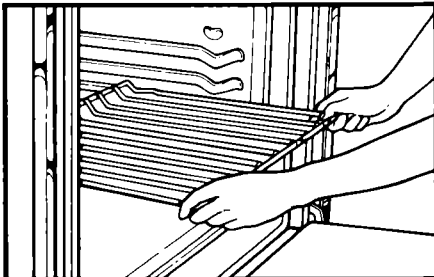
**When the time is up**, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

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

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## Using the Oven Controls

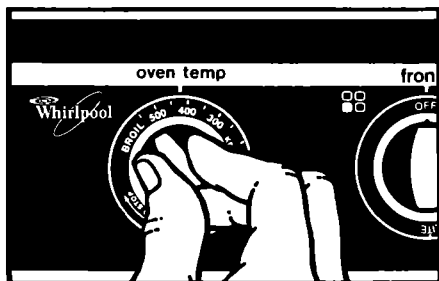
### Baking



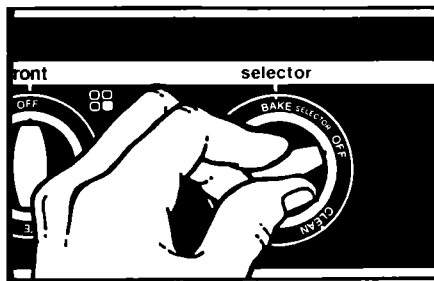
1. Position the rack(s) properly **before** turning on the oven. To **change rack position**, lift rack at front and pull out.

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."

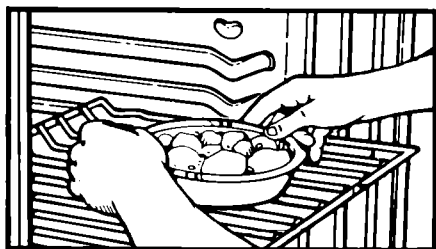




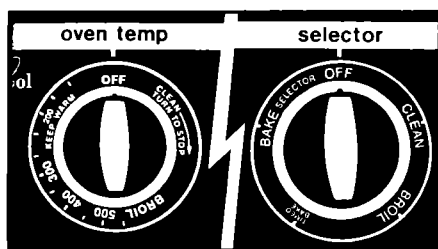
2. Set the Oven Temp control knob to the baking temperature you want.



3. Set the Oven Selector on BAKE. The oven burner will automatically light in 50-60 seconds.



4. Preheat the oven. The oven is preheated when the Oven Signal Light first goes off. **Note: Oven racks, walls and door will be hot. Do not place food directly on oven bottom.**

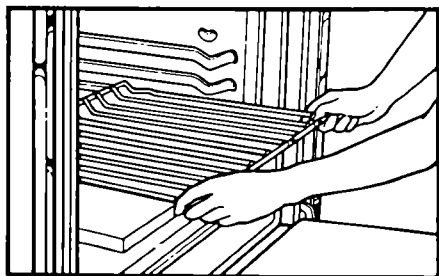


5. During baking, the oven burner will turn on and off to maintain the temperature setting. The Oven Signal Light will turn on and off with the burner.

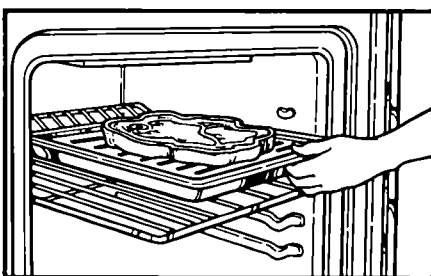
When baking is done, turn **both** the Oven Temp control knob and the Oven Selector to OFF.

## Broiling

The Blanket-O-Flame® Broiler uses infra-red rays to cook the food. Infra-red rays create fast, searing heat and consume most smoke and spatters. **Always broil with the oven door closed.**

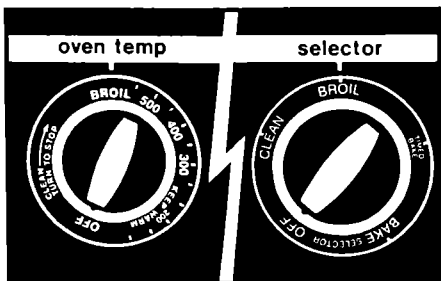


1. Position the rack **before** turning the oven on. See rack placement chart and broiling chart in the "Cooking Guide" for recommended rack positions.

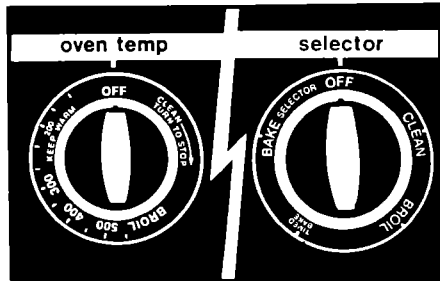


2. Put the broiler pan and food on the rack and completely close the oven door. **DO NOT PREHEAT THE BROILER BEFORE USING.**

continued on next page 9



3. Set the Oven Temp control knob and the Oven Selector to BROIL. The broiler will automatically light in 50-60 seconds.



4. When broiling is done, turn **both** the Oven Temp control knob and the Oven Selector to OFF.

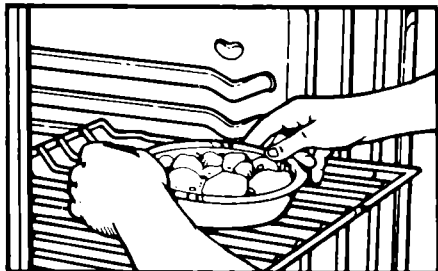
**DO NOT PREHEAT THE BROILER BEFORE USING. CLOSE OVEN DOOR DURING BROILING.**

## Using the Automatic MEALTIMER\* Clock

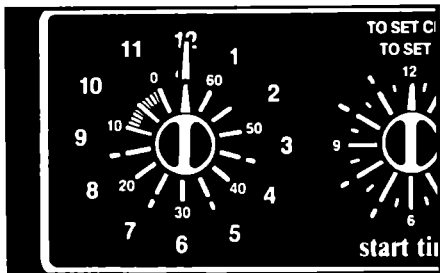
The automatic MEALTIMER\* Clock is designed to turn the oven on and off at times you set, even when you are not around.

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.**

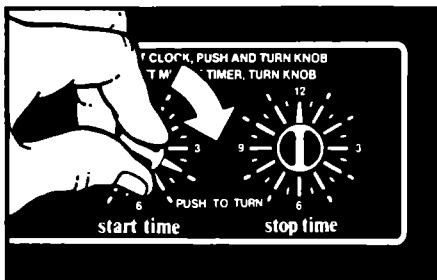
**To start and stop baking automatically:**



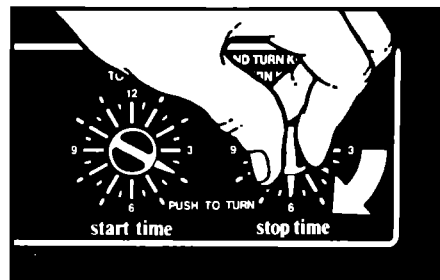
1. Position the oven rack(s) properly, and place the food in the oven.



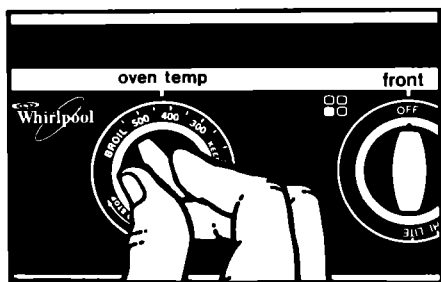
2. Make sure the clock is set to the correct time of day.



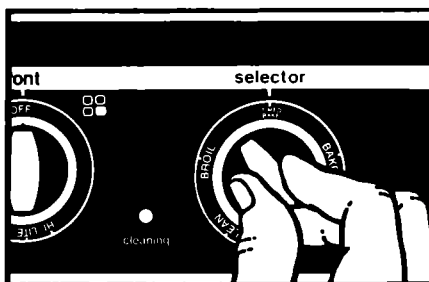
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.



4. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.



5. Set the Oven Temp control knob on the baking temperature you want.



6. Set the Oven Selector on TIMED BAKE. The oven will now start and stop automatically.

**After baking is done or to stop the oven before preset time, turn both the Oven Temp control knob and the Oven Selector to OFF.**

### To start baking now and stop automatically:

1. Position rack(s) properly, and place the food in the oven.
2. Make sure the clock is set to the correct time of day.
3. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.
4. Set the Oven Temp control knob on the baking temperature you want.
5. Set the Oven Selector on TIMED BAKE.
6. **After baking is done or to stop the oven before the preset time, turn both the Oven Temp control knob and the Oven Selector to OFF.**

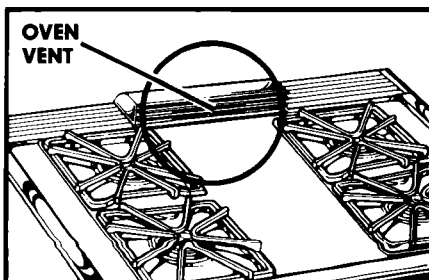


**WARNING: To avoid sickness and food waste.**

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

### The Oven Vent

Hot air and moisture escape from the oven through a vent located at the back of the cooktop. **Do not block vent.** Poor baking will result.

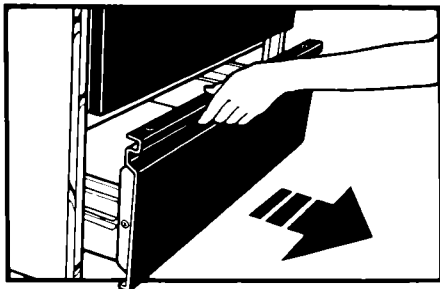


## The Storage Drawer

The storage drawer is for storing pots and pans.

**Use care when handling the drawer. The edges could be sharp.**

### Removing the storage drawer

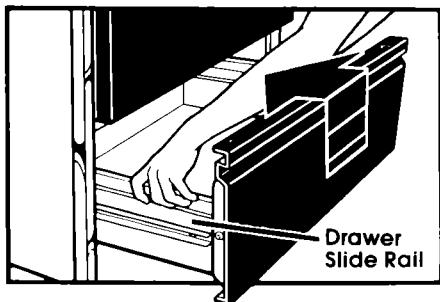


1. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.

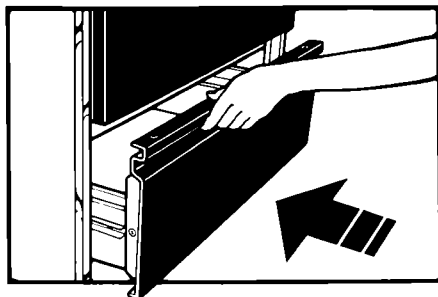


2. Lift back slightly and slide drawer all the way out.

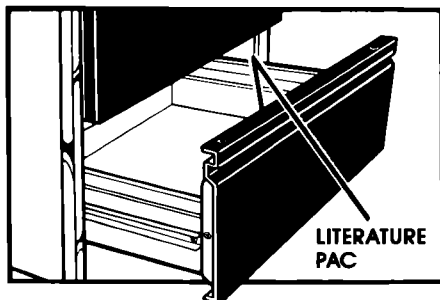
### Replacing the storage drawer



1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.



2. Lift drawer front and push in until white stops on drawer slide rails clear white stops on drawer guides, then slide drawer closed.



### Use & Care Guide storage

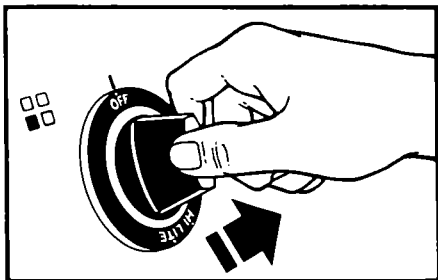
Store this booklet, along with your "Cooking Guide," sales slip and warranty in the Literature Pac, inside the storage drawer.

# Caring for your range

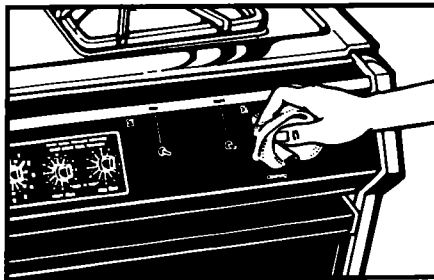
## Control Panel



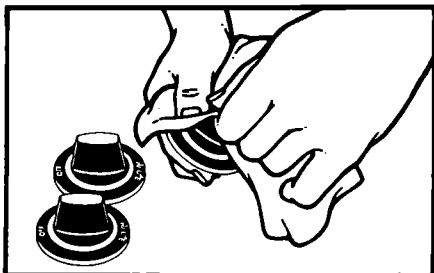
**WARNING:** To avoid burns, first make sure all controls are OFF and the range is COOL.



- 1.** Pull knobs straight off.

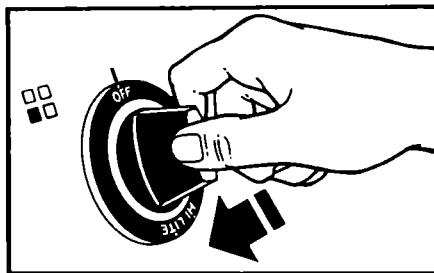


- 2.** Use warm soapy water or glass cleaner and a soft cloth to wipe the control panel. Rinse and wipe dry.



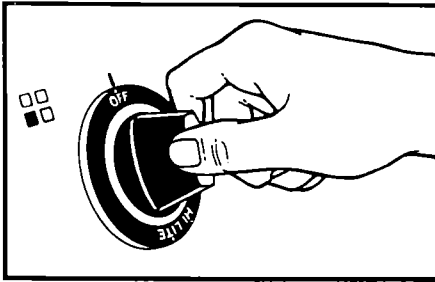
- 3.** Wash knobs with warm soapy water and a soft cloth. Rinse well and dry.


**CAUTION:** Do not use abrasive cleansers. They could rub off the markings.

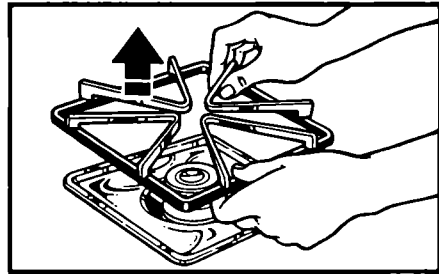


- 4.** Push the knobs straight back on. Make sure they point to OFF.

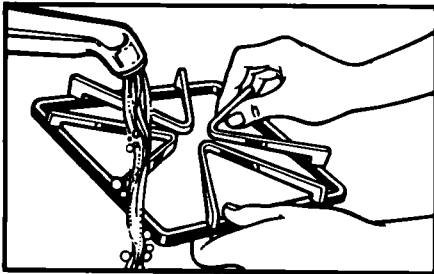
## Surface Burner Grates and Reflector Pans



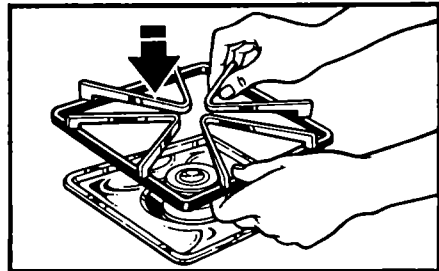
- 1.**  **WARNING:** To avoid burns, be sure the surface burners are **OFF** and the surrounding parts are **COOL**.



- 2.** Lift off the grates and remove the reflector pans.

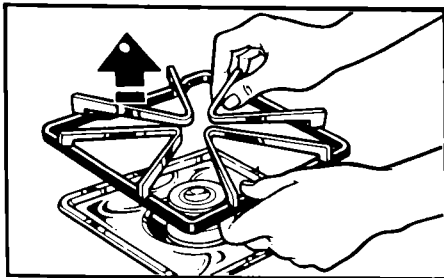


- 3.** Wash the grates and reflector pans in warm soapy water. Rinse and dry well.

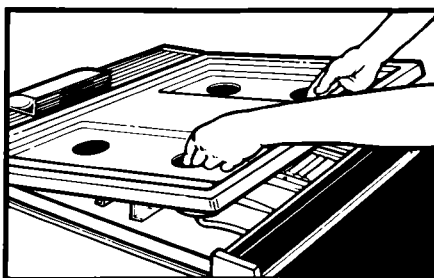


- 4.** Replace reflector pans and grates.

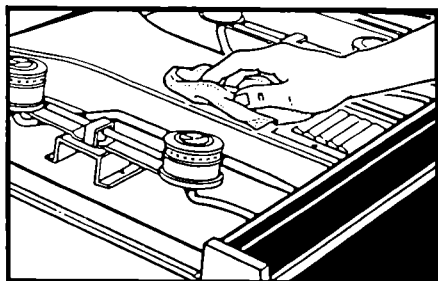
## Removable Cooktop



1. Remove Surface Burner Grates and Reflector Pans.



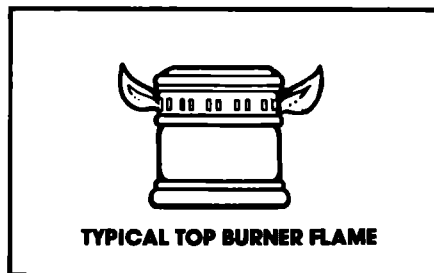
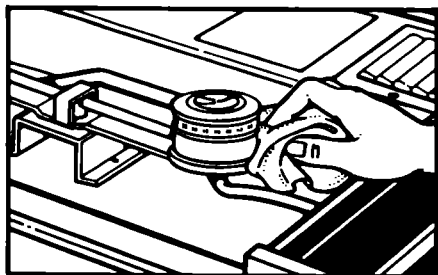
2. **To remove:** Lift front of cooktop enough to clear front of range. Grasp cool burner openings. Lift and pull forward.



3. Wipe surface under the cooktop with warm soapy water. Use soapy steel wool pad on stubborn spots.

4. **To replace:** Lower front of cooktop while placing into rear support brackets. Avoid hitting the control panel.

## Surface Burners



To remove the cooktop, follow the instructions above.

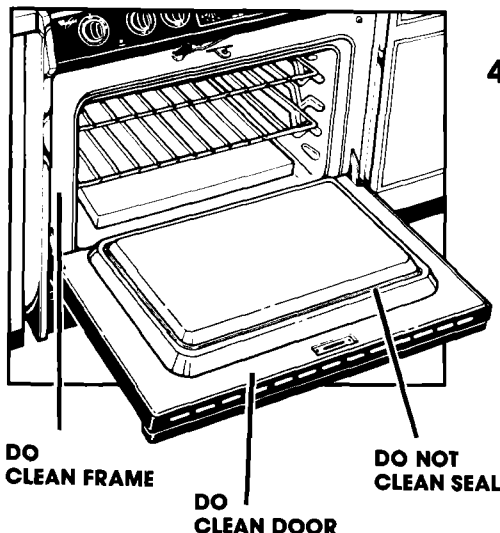
Wipe off surface burners with warm soapy water and a soft cloth after each use. Occasionally check surface burner flames for size and shape as shown. If flames do not burn properly, you may need to remove the burners for cleaning (see page 20), or call a qualified technician for adjustment.

# Using the Self-Cleaning Cycle

The self-cleaning cycle uses **very high heat** to burn away soil. Before you start, make sure you understand exactly how to use the cycle safely.

## Before You Start

1. **Clean the shaded areas by hand.** They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel wool pad on...
  - the frame around the oven.
  - The inside of the door, especially the part outside the oven seal.



**DO NOT clean the fiberglass seal. DO NOT move it or bend it. Poor cleaning and poor baking will result.**

2. **Remove the broiler pan and any pots and pans** you may have stored in the oven. They can't stand the heat.
3. **Wipe out any loose soil or grease.** This will help reduce smoke during the cleaning cycle.
4. **If you want the oven racks to remain shiny, remove from the oven and clean by hand.** Otherwise, put oven racks on second and fourth guides (guides are counted from bottom to top). During the Self-Cleaning cycle they become harder to slide. See chart on page 20.

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

### SPECIAL CAUTIONS:

**DO NOT use commercial oven cleaners in your oven. Damage to the porcelain finish may occur.**

**DO NOT force the Lock Lever, you could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.**

**DO NOT use foil or other liners in the oven. During the cleaning cycle foil can burn or melt and damage the oven surface.**

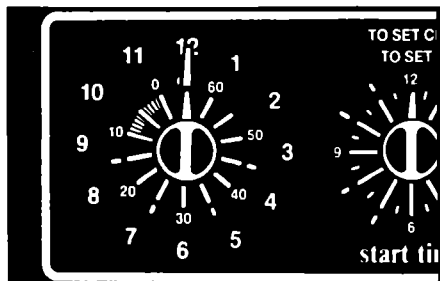
**DO NOT block the vent during the cleaning cycle. Air must move freely for best cleaning results.**

**WARNING: DO NOT TOUCH THE COOKTOP OR OVEN DURING THE CLEANING CYCLE. THEY COULD BURN YOU.**

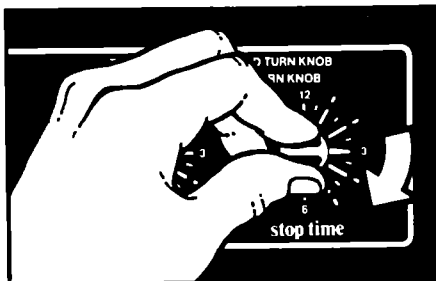


# Setting the Controls

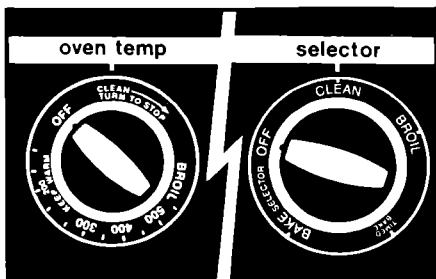
Be sure the kitchen is ventilated during the Self-Cleaning cycle. This will remove normal smoke and heat odors from the room as quickly as possible.



1. Make sure the Clock, Start Time and Stop Time all have the right time of day.



2. Push in the Stop Time Knob and turn the hand **clockwise** 2-4 hours. 3 hours is recommended for moderate soil.
  - Use 2 hours for light soil.
  - Use 3-4 hours for moderate to heavy soil.

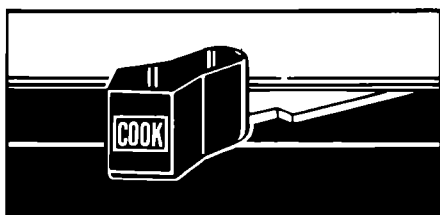


3. Set the Oven Temp control knob and the Oven Selector to CLEAN.

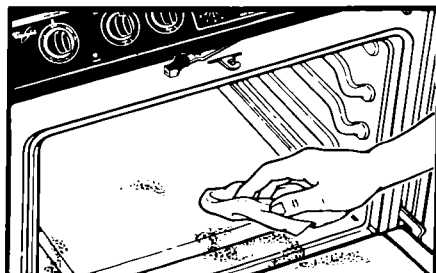


4. Move the Lock Lever to the CLEAN position. This will start the Self-Cleaning Cycle. If the door is not completely closed or the lever is not all the way to the right, the cycle will not start.

**When the oven temperature exceeds normal baking temperatures, the oven door can't be opened and the Lock Lever must not be moved.**



5. After the Clean Cycle is completed and the oven temperature has dropped below 500°F (260°C), the Clean Light goes off and the Lock Lever can be moved back to the COOK position. **Do not force it.** Wait until it moves easily. Turn the Oven Temp control knob and the Oven Selector to OFF.



6. After the oven cools, wipe off any residue or ash with a damp cloth. If needed, touch up spots with cleaner or plastic scouring pad.

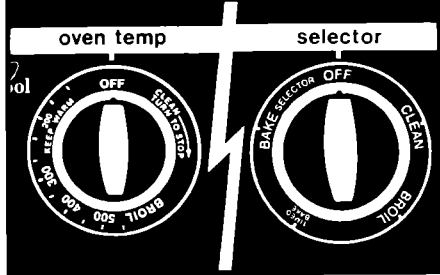
## Special Tips

- Keep the kitchen well ventilated during the cleaning cycle to help get rid of normal 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 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 cleaning time longer the next time and hand clean areas noted on page 16.



### To stop the 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 Temp control knob and the Oven Selector to OFF. When the oven temperature drops below 500°F (260°C) the Lock Lever can be moved to the COOK Position. **Do not force it.** Wait until it moves easily.

## How It Works



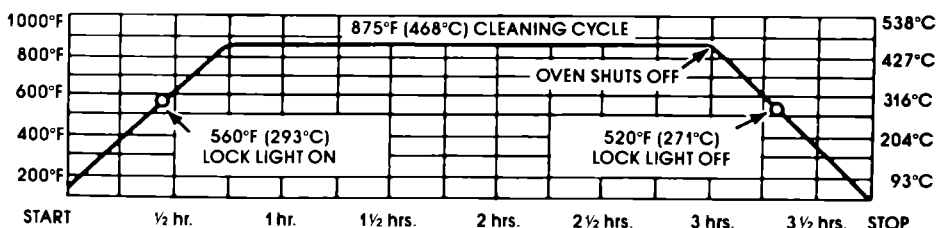
**WARNING: DO NOT TOUCH THE RANGE DURING THE CLEANING CYCLE. IT CAN BURN YOU.**

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.

The 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: To avoid burns, be sure all controls are OFF and the range is COOL.**

PART	WHAT TO USE	HOW TO CLEAN
<b>Exterior surfaces</b>	Warm soapy water and a soft cloth. Plastic scrubbing pad for stubborn spots.	<ul style="list-style-type: none"> <li>Wipe off regularly when cooktop and lower oven are cool.</li> <li><b>Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish.</b></li> </ul>
<b>Surface burner grates</b>	Warm soapy water and a plastic scrubbing pad.	<ul style="list-style-type: none"> <li>Wash, rinse and dry well.</li> <li>Dry completely.</li> <li><b>Do not place in Self-Cleaning Oven.</b></li> </ul>
<b>Chrome reflector pans</b>	Warm soapy water and a plastic scrubbing pad.	<ul style="list-style-type: none"> <li>Wash, rinse and dry well.</li> <li><b>Do not place in Self-Cleaning Oven.</b></li> </ul>

continued on next page

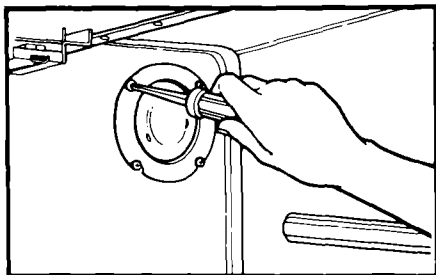
<b>PART</b>	<b>WHAT TO USE</b>	<b>HOW TO CLEAN</b>
<b>Surface burners</b>	Warm soapy water and a plastic scrubbing pad, or a solution of 1 quart of boiling hot water and 2 tablespoons of DIP IT. <sup>®</sup>	<ul style="list-style-type: none"> <li>• Remove cooktop, see page 15.</li> <li>• Wipe off spills, immediately after burner has cooled.</li> </ul> <p><b>In case of stubborn stains:</b></p> <ul style="list-style-type: none"> <li>• Remove burner from manifold with phillips screwdriver.</li> <li>• Soak in warm soapy water and wipe with plastic scrubbing pad. <b>If stain is still there, soak 20 minutes in boiling water and DIP IT.<sup>®</sup> solution. Be sure the solution covers the whole burner.</b></li> <li>• Rinse and dry well.</li> <li>• If ports are clogged, clean with a straight pin. <b>Do not enlarge or distort ports. Do not use a wooden toothpick.</b></li> <li>• <b>Do not clean surface burner in dishwasher.</b></li> </ul>
<b>Broiler pan and grid</b>	Warm soapy water or a soapy steel wool pad.	<ul style="list-style-type: none"> <li>• <b>Clean after each use.</b></li> <li>• <b>Do not place in Self-Cleaning Oven.</b></li> </ul>
<b>Control knobs</b>	Warm soapy water and a soft cloth.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• <b>Do not soak.</b></li> </ul>
<b>Control panel</b>	Warm soapy water or spray glass cleaner and a soft cloth.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• Follow directions provided with cleaner.</li> </ul>
<b>Oven racks</b>	Self-Cleaning Oven cycle. Warm soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> <li>• Leave in oven during Self-Cleaning cycle.</li> </ul> <p><b>OR</b></p> <ul style="list-style-type: none"> <li>• Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.</li> </ul>
<p><b>NOTE: The oven racks will discolor and be harder to slide when left in the self-cleaning cycle. If you want them to stay shiny, remove them from the oven and clean by hand.</b></p>		
<b>Oven door glass</b>	Spray glass cleaner or warm soapy water and a soft cloth.	<ul style="list-style-type: none"> <li>• <b>Make sure oven is cool.</b></li> <li>• Follow directions provided with the cleaner.</li> <li>• Wash, rinse and dry well.</li> </ul>
<b>Self-Cleaning Oven</b>	For areas outside the Self-Cleaning area use warm soapy water or a plastic scrubbing pad.	<ul style="list-style-type: none"> <li>• Follow directions starting on page 16, "Using the Self-Cleaning Cycle."</li> <li>• <b>Do not use commercial oven cleaners.</b></li> <li>• <b>Do not use foil to line the bottom of your Self-Cleaning Oven.</b></li> </ul>

**Do not attempt to push any object into the openings of the protective shield surrounding the Ignitor coil that is located at the top of the oven.**

## The Oven Light

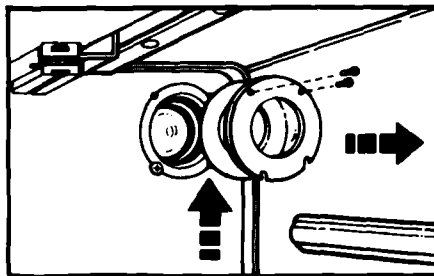
The oven light will come on when you open the oven door.

### Changing the Oven Light

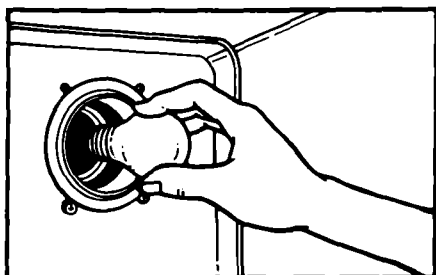


- 1.**  **WARNING:** To avoid possible shock hazard, turn off the electric power at the main power supply.

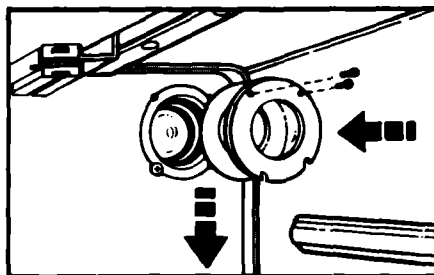
Remove the top screws from the bulb cover and loosen the bottom screws.



- 2.** Push up bulb cover, retainer and seal to clear bottom screws, then remove.



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



- 4.** Replace bulb cover, retainer, seal and top screws. Tighten screws. Turn the power back on at the main power supply.

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

**NOTE:** The Oven Light will not work during the self-cleaning cycle.

### Optional Trim Kit (Part No. 4314884)

A trim kit is available for the unfinished edges of your counters. Order the kit from your Whirlpool Dealer or TECH-CARE® service company.

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

## 1. Before calling for assistance...

Performance problems often result from little things you can fix yourself without tools of any kind.

### **If nothing operates:**

- Is the range properly connected to gas and electrical supplies? (See "Installation Instructions.")
- Have you checked the main fuse or circuit breaker box?
- Is the flow of combustion and/or ventilation air to the unit blocked?  
**Do not block air flow to and around the unit.**

### **If the oven will not operate:**

- Is the Oven Selector turned to a setting (BAKE or BROIL, but not TIMED BAKE)?
- Is the Oven Temp control knob turned to a temperature setting?

### **If burner fails to light:**

- Is the range connected to electrical power?
- Have you checked the main fuse or circuit breaker box?
- Are burner ports clogged? (See page 20.)

### **If burner flames are uneven:**

- Are burner ports clogged? (See page 20.)

### **If burner flames lift off ports, are yellow, or are noisy when turned off:**

- The air/gas mixture may be incorrect. (Call for service.)

### **If burner makes a popping noise when ON:**

- Is the burner wet from washing? Let dry.

### **If control knob(s) will not turn:**

- Did you push in before trying to turn?

### **If the Self-Cleaning Cycle will not operate:**

- Is the Oven Temp control knob set and the Oven Selector set on CLEAN.
- Does the Start Time Dial show the correct time of day?
- Is the Stop Time Dial set ahead to the time you want the cleaning cycle to stop?
- Is the Lock Lever all the way to the right?

### **If cooking results aren't what you expected:**

- Is the range level?
- Are you using pans recommended in the **Cooking Guide**?
- Does the flame size fit the cooking utensil being used? (See the **Cooking Guide**.)
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven before cooking?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- If broiling, have you completely closed the oven door? Blanket-O-Flame® Broiler provides best cooking results with the oven door closed.
- Do the cooking utensils have smooth, flat bottoms?

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

## 2. If you need assistance\*...

**Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from anywhere in the U.S.: 1-800-253-1301**

and talk with one of our trained Consultants. The Consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

## 3. If you need service\*...



Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians

are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD -  
MAJOR - SERVICE & REPAIR

WHIRLPOOL APPLIANCES  
FRANCHISED TECH-CARE SERVICE

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

OR

ELECTRICAL APPLIANCES -  
MAJOR - REPAIRING & PARTS

WHIRLPOOL APPLIANCES  
FRANCHISED TECH-CARE SERVICE

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

OR

WASHING MACHINES, DRYERS  
& IRONERS - SERVICING

WHIRLPOOL APPLIANCES  
FRANCHISED TECH-CARE SERVICE

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

## 4. If you have a problem\*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our Consultants, or if you prefer, write to:

Mr. Robert Stanley  
Division Vice President  
Whirlpool Corporation  
2000 M-63  
Benton Harbor, MI 49022

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

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

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

\*If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

# WHIRLPOOL® MICROWAVE OVEN/ RANGE PRODUCT WARRANTY

GR001

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

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

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



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Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic

