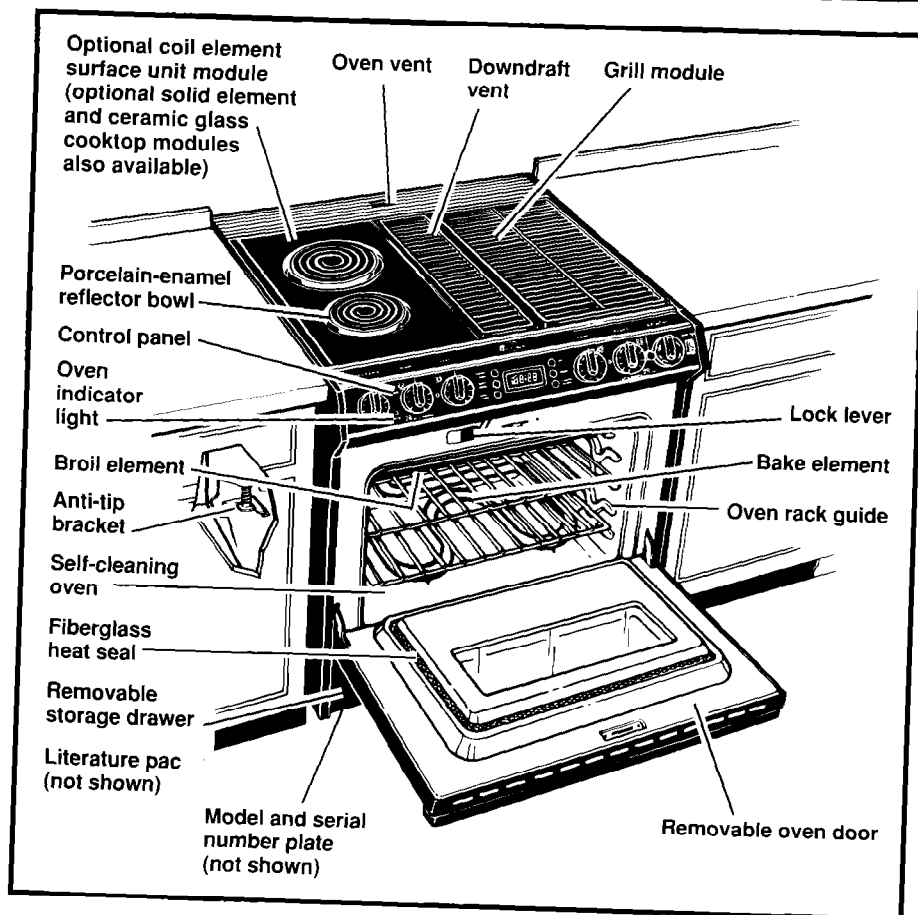




Use & Care Guide



**SELF-CLEANING DOWNDRAFT SLIDE-IN ELECTRIC RANGE
RS373PXW**

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Remove the Consumer Buy Guide label. It will be easier to remove before the range is used. To remove any remaining glue:

- Rub briskly with thumb to make a ball, then remove.
- or
- Soak area with liquid hand dishwashing detergent before removing glue as described above.

Do not use sharp instruments, rubbing alcohol, flammable fluids or abrasive cleaners. These can damage the finish. See "Important Safety Instructions" on page 3.

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

- Copy model and serial numbers from plate (on frame behind the storage drawer) and purchase date from sales slip.
- Keep this book, the Cooking Guide and sales slip together in the Literature Pac.

Model Number

Serial Number

Purchase Date

Service Company Phone Number

You are responsible for:

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

Important Safety Instructions

⚠ WARNING

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

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



- To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed anti-tip bracket(s). To check if the bracket(s) is installed properly, remove the storage drawer (see page 20) and verify that the anti-tip bracket(s) is engaged.
- Do not operate the range if it is not working properly, or if it has been damaged.
- If your range has a ceramic glass cooktop, do not cook on it if it is broken. If cooktop should break, cleaning solutions and spill-overs may penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.
- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit and you could be burned.
- If your range has coil elements, make sure the reflector bowls are in place during cooking. Cooking without reflector bowls may subject the wiring and components underneath them to damage.
- Do not line reflector bowls with aluminum foil or other liners. Improper installation of these liners may result in a risk of electric shock or fire.
- Do not touch surface units, areas near units, heating elements or interior surfaces of oven. Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the cooktop, the oven door and window.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.

Important Safety Instructions Continued

- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
- Check to be sure glass cooking utensils are safe for use on the 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.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it. Do not allow grease to collect around cooktop or in vents. Wipe spill-overs immediately.
- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
- Never leave surface units unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.
- Make sure surface units are off when you are finished, and when you aren't watching.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Always position oven rack(s) in desired location while oven is cool. If rack must be removed while oven is hot, do not let potholder contact hot heating element in oven.
- Do not store flammable materials on or near the range. They could explode or burn.

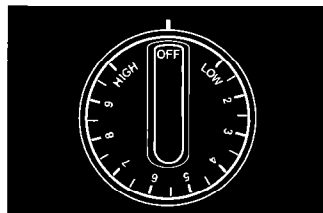
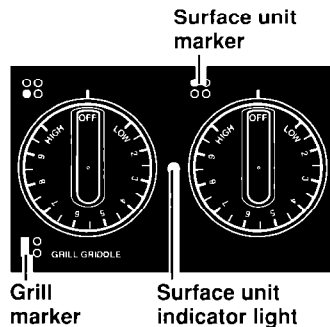
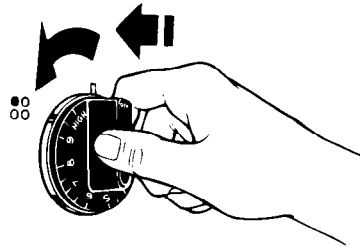
- Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- Keep range vents unobstructed.
- Clean your range regularly. See care and cleaning instructions in this manual.
- Be sure all range parts are cool before cleaning.
- If your range has coil elements, do not soak removable heating elements in water. The element will be damaged and shock or fire could result.
- If your range has a ceramic glass cooktop, clean it with care. Some cleaners can produce noxious fumes if applied to a hot surface. If a wet paper towel is used to wipe spills on a hot cooking area, be careful to avoid steam burns.
- Do not 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 use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

- SAVE THESE INSTRUCTIONS -

Using Your Range



Using the surface units

Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HIGH and OFF.

Surface unit and grill markers

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

The grill marker shows which control knobs operate the grill.

Surface unit indicator lights

One of the surface unit indicator lights on the control panel will glow when a surface unit is on.

⚠ WARNING

Burn and Fire Hazard

Be sure all control knobs are turned to OFF and the indicator lights are OFF when you are not cooking. Someone could be burned or a fire could start if a surface unit is accidentally left ON.

Using the coil element module

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

Use HIGH to start foods cooking; to bring liquids to a boil.

Use 7 - 9 to hold a rapid boil; to fry chicken or pancakes.

Use 5 or 6 for gravy, puddings and icing; to cook large amounts of vegetables.

Use 2 - 4 to keep food cooking after starting it on a higher setting.

Use LOW to keep food warm until ready to serve.

⚠ WARNING

Burn and Product Damage Hazard

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

Using the solid element module

Before placing a pan on solid element surface units for the first time, heat on HIGH setting for five minutes. The surface units will give off smoke as the protective coating, applied at the factory, finishes bonding to the surface.

Solid element surface units are made of heavy cast-iron to provide even cooking. Each surface unit has a built-in protective limiter as a safety feature. The limiter senses uneven cooking temperatures and automatically reduces the heat level. The limiter will sense uneven heat when a pan boils dry or when a pan is removed and the surface unit is left on. The heat level may also be reduced automatically if the bottom of the pan is not flat or if the pan is too large or too small for the element. This will result in longer cooking times.

Solid elements hold heat longer than conventional surface units. For best cooking results, use a high setting for only a very short period of time. Then use a lower setting to complete the cooking. You may want to turn the solid element surface unit OFF a few minutes before you finish cooking.

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

Use HIGH to start foods cooking; to bring liquids to a boil. When cooking foods, turn to LOW or 2 - 4 when sizzle starts.

Use 7 - 9 to hold a rapid boil; to fry chicken or pancakes. Turn to LOW or 2 - 4 when sizzle starts.

Use 5 or 6 for gravy, puddings and icing; to cook large amounts of vegetables. Turn to LOW to finish cooking.

Use 2 - 4 to keep food cooking after starting it on a higher setting.

Use LOW to keep food warm until ready to serve.

⚠ CAUTION

Solid elements stay hot for a long time. Do not use the HIGH setting for long periods of time or leave pans on hot elements when cooking is done. Burned food and damage to the cookware could result.

Using Your Range Continued

Using the ceramic glass cooktop module

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

- The glass will take longer to heat up than a regular surface unit. It will also take longer to cool down. Turn off the unit a few minutes before you are finished cooking.
- The surface unit will glow red when it is turned on. You will see the element cycling on (glowing red) and off to maintain the proper temperature setting you have selected.
- Do not use the ceramic glass cooktop for canning.
- Sliding metal pans on ceramic glass cooktop surfaces could leave marks. Metal marks can be removed using a special cooktop polishing creme **if they are not heated**. Other marks may be permanent. See page 24 for cleaning and caring suggestions.

Wiping off the cooktop before and after each use will help keep the surface free from stains and provide the most even heating.

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

Use HIGH to start foods cooking; to bring liquids to a boil.

Use 7 - 9 to hold a rapid boil; to fry chicken or pancakes.

Use 5 or 6 for gravy, puddings and icing; to cook large amounts of vegetables.

Use 2 - 4 to keep food cooking after starting it on a higher setting.

Use LOW to keep food warm until ready to serve.

CAUTION

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

Cookware (for all modules)

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

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

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

See the Cooking Guide for additional cookware information.

Using the grill

Before you use the grill for the first time:

Wash with warm soapy water, rinse and dry. Never use a metal scrubbing pad or abrasive cleanser on the grill; these will damage the non-stick surface. After cleaning, **lightly** wipe cooking surface with cooking oil to prevent food from sticking.

Cooking tips

Do not cover the entire cooking surface with meat. Leave space between the food items to allow smoke and steam to ventilate properly.

Meat with a normally high fat content will produce more smoke and flare-ups, but cook faster than lean meat. Trim fat from meat before placing on the grill to prevent excessive smoke or flare-ups.

If meat begins to cook too quickly, turn the grill control knob to a lower setting.

Do not leave grill unattended.

⚠ WARNING

Fire and Product Damage Hazard

If grease causes excessive flare-ups **DO NOT PUT WATER ON A GREASE FIRE.**

To put out fire:

- Remove food from the grill, turn the grill control to OFF and cover the grill with a large metal pan.
- Make sure the vent system has been switched to ON.

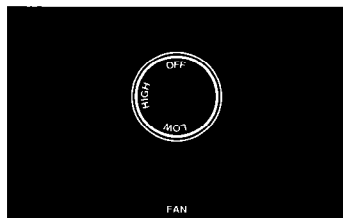
The use of metal utensils can scratch the non-stick coating. Only nylon or plastic utensils should be used.

Using Your Range
Continued

Grill chart
Preheat 10 minutes on HIGH for best flavor.

FOOD	CONTROL SETTING	APPROXIMATE COOKING TIME		COMMENTS
		FIRST SIDE	SECOND SIDE	
Beef steak (1/2 - 3/4") • rare • medium • well	HIGH HIGH HIGH	5 Min. 6 Min. 8 Min.	4 Min. 6 Min. 8 Min.	
Beef steak (1 - 1 1/2") • rare • medium • well	HIGH HIGH HIGH	5 - 7 Min. 9 - 11 Min. 12 - 15 Min.	5 Min. 10 Min. 12 Min.	
		APPROXIMATE TOTAL COOKING TIME		
Hamburgers	9	20 - 25 Min.		Turn as needed for even cooking.
Hot dogs	9	12 - 15 Min.		Turn as needed for even cooking.
Pork chops	9	25 - 30 Min.		Turn as needed for even cooking.
Spare ribs, barbecued	9	50 - 60 Min.		Brush on barbecue sauce during last 15 - 20 minutes of cooking, if desired.
Lamb chops	8	25 - 35 Min.		Turn as needed for even cooking.
Chicken pieces	9	45 - 60 Min.		Turn frequently.
Ham slice	8	20 - 25 Min.		Turn as needed for even cooking.
Lobster tails	HIGH	20 - 25 Min.		Turn as needed for even cooking.
Garlic bread	HIGH	2 - 3 Min.		Butter French bread and sprinkle with garlic salt before grilling.

Grilling times are approximate and may need to be adjusted to individual tastes.



Using the vent system

Using the cooktop's built-in downdraft vent fan removes cooking vapors, odor and smoke.

The fan will always come on at LOW speed when the grill module is in use, but may be manually switched to HIGH. The fan cannot be turned off when the grill module is operating.

When using surface units, turn the Vent Fan Control Knob clockwise to HIGH or LOW. You will hear a click when the fan comes on. Turn counter-clockwise to turn the fan OFF.

The fan filter must be in place for the fan to operate properly.

⚠ WARNING

Personal Injury Hazard

Do not put hands in vent box when fan or controls are on. The vent fan system turns on automatically when the grill is used. Turn fan and cooktop controls to OFF. Failure to do so could result in personal injury.

Changing cooktop modules

The cooktop modules will work on both sides of the cooktop. (See page 26 for grill removal instructions.)

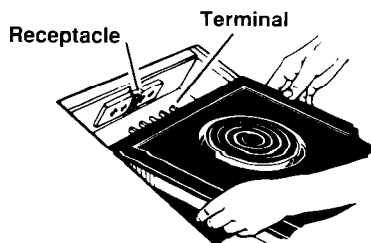
⚠ WARNING

Burn and Electrical Shock Hazard

Be sure all controls are off and the modules are cool before handling modules. Failure to do so could result in burns or electrical shock.

To remove coil element, solid element and ceramic glass modules:

1. Lift module slightly by the handle.
2. Pull module toward you with both hands to unplug it.
3. Lift module out of cooktop.



Using Your Range Continued

To replace modules:

1. Line up module terminal with cooktop receptacle.
2. Push terminal into receptacle until it is plugged in.
3. Use the handle to lower the front of the module.

Setting the electronic clock

The electronic clock is a digital clock with a Minute Timer and automatic control cooking cycle. Time-of-day, Minute Timer times and cook times are set by pushing command buttons on either side of the display.

1. When the range is connected to power, or a power failure longer than three seconds occurs, "12:00" will flash on the display.
2. Push the Cancel/Clock button.
3. Set the desired time by pushing the Up and Down buttons. The time will increase or decrease on the display, depending upon which button you push. "PM" will appear on the display for a PM time setting.



Setting the electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in hours and minutes up to 9 hours 59 minutes. When the set time is up, you will hear a 1/2-second on and 1/2-second off tone and the lower dot in the middle of the display will flash. Press the Minute Timer button to cancel the tone and flashing dot.

1. Push the Minute Timer button.
2. Set the desired time by pushing the Up and Down buttons. The time will increase or decrease on the display, depending upon which button you push. The lower dot in the middle of the display will light up, indicating that the Minute Timer is on.



3. The display will show the set time, then return to time-of-day.
4. To see the remaining set time before the set time is up, press the Minute Timer button.

To cancel the Minute Timer:

Push the Minute Timer button, followed by the Up or Down buttons until "0:00" shows on the display.

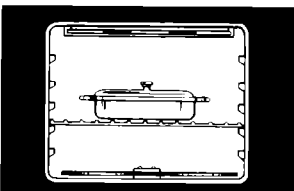
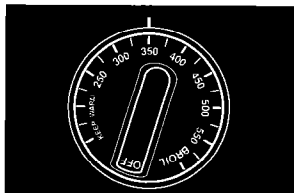
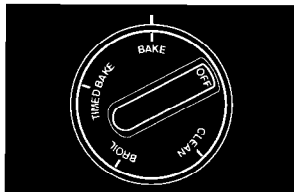
Using the oven controls

Baking

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

The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1 1/2 to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the Cooking Guide.

2. Set the Oven Selector to BAKE. The OVEN Indicator Light will come on.



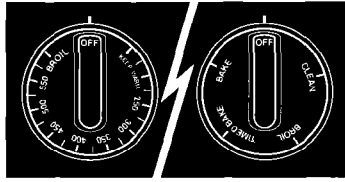
3. Set the Oven Temperature Control to the baking temperature you want.

4. Put food in the oven.

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

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

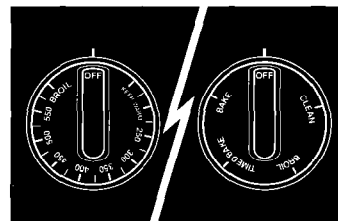
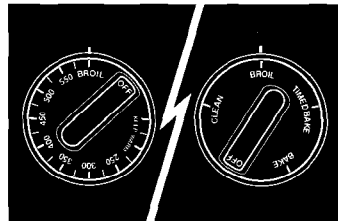
Using Your Range Continued



- When baking is done, turn **both** the Oven Selector and the Oven Temperature Control to OFF.

Broiling

- Position the rack before turning the oven on. See a reliable cookbook for recommended rack positions and broiling times.
- Put the broiler pan and food on the rack.
- Close the door to the Broil Stop position (open about 4 inches, 10.2 cm). The door will stay open by itself. Door can remain closed during broiling, however results may differ.
- Set the Oven Selector and Oven Temperature Control to BROIL. The OVEN Indicator Light will come on.



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

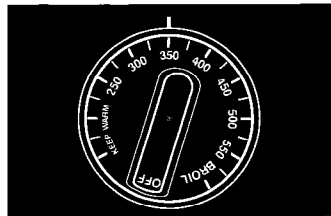
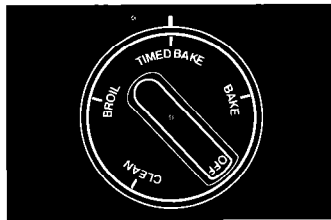
Using the Cook Timer

The automatic Cook Timer is designed to turn the oven on and off at times you set, even when you are not around.

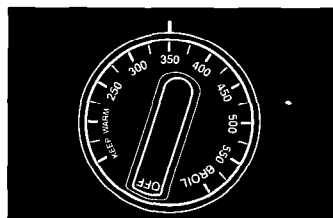
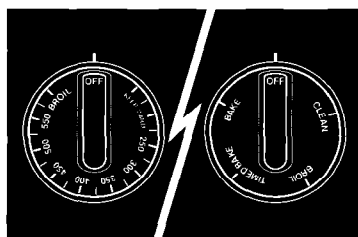
Automatic baking is ideal for foods which do not require a preheated oven such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

To start 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 right time of day.** (See "Setting the electronic clock" on page 12.)
3. Set the Oven Selector to TIMED BAKE.
4. Set the Oven Temperature Control to the baking temperature you want.
5. Push the Stop Time button.



Using Your Range Continued



6. Push the Up button to set the desired stop time. AUTO will appear on the display and the OVEN Indicator Light will come on to signal the start of the cooking cycle. When the desired stop time is reached the OVEN Indicator Light will go off, a 10-second tone will sound and the display will return to the current time-of-day. The AUTO light will flash on and off until the Cancel/Clock button is pushed. The oven will shut off automatically.

7. **After baking is done or to stop the oven before preset time**, push the Cancel/Clock button and turn both the Oven Selector and the Oven Temperature Control to OFF.

To delay start and stop automatically:

1. Position the oven rack(s) properly, and place the food in the oven.
2. **Make sure the clock is set to the right time of day.** (See "Setting the electronic clock" on page 12.)
3. Set the Oven Selector to TIMED BAKE.
4. Set the Oven Temperature Control to the baking temperature you want.



5. Push the Cook Time button. "0:00" will appear on the display.



6. Push the Up button to set the desired length of baking time. For example, to delay time bake for 3 hours press and hold the Up button until "3:00" appears on the display.

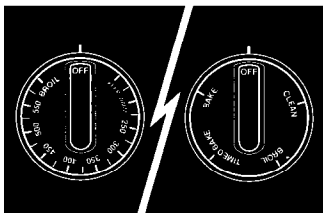


7. Push the Stop Time button. The time-of-day plus the set baking time will appear. (In example at left, a 1:00 time-of-day plus a 3:00 baking time equals a 4:00 displayed time.)



8. Push the Up button to set the desired stop time. AUTO will appear on the display and the clock will automatically calculate the start time. (In example at left, a three-hour timed bake cycle with a stop time of 5:00 would begin at 2:00.) When the desired start time is reached, the OVEN Indicator Light will come on indicating that the timed bake cycle has begun.
9. When the desired stop time is reached the OVEN Indicator Light will go off, a 10-second tone will sound and the display will return to the current time-of-day. The AUTO light will flash on and off until the Cancel/Clock button is pushed. The oven will shut off automatically.

Using Your Range Continued

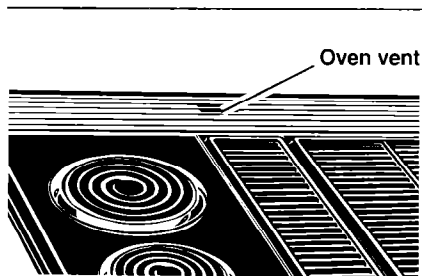


10. **After baking is done or to stop the oven before preset time,** push the Cancel/Clock button and turn both the Oven Selector and the Oven Temperature Control to OFF.

⚠ WARNING

To avoid sickness and food waste when using the delay start:

- **Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, and cooked meats or fish. Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**
- **Do not use foods containing baking powder or yeast when using delay start. They will not rise properly.**
- **Do not allow food to remain in oven for more than two hours after end of cooking cycle.**



The oven vent

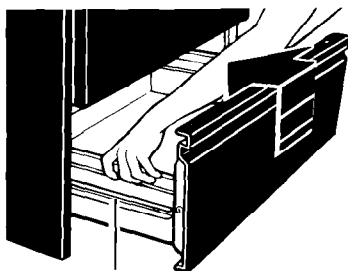
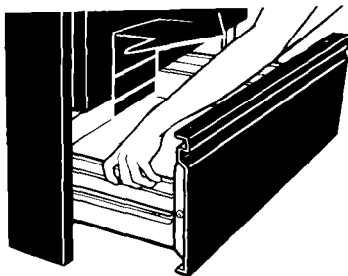
Hot air and moisture escape from the oven through a vent located at the back of the cooktop.

Do not block the vent. Poor baking can result.

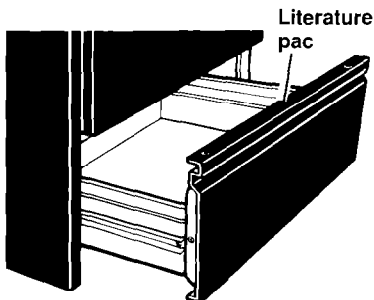
⚠ WARNING

Burn Hazard

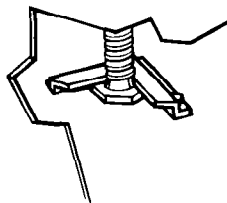
When the oven is ON, pans and pan handles left near the oven vent can become hot enough to burn the user and to melt plastics. Use potholders to move pans. Never store plastics, paper or other items that could melt or burn near the oven vent, or any of the surface units.



Drawer slide rail



Literature
pac



The storage drawer

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

Use and care guide storage

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

To verify that the anti-tip bracket(s) is engaged:

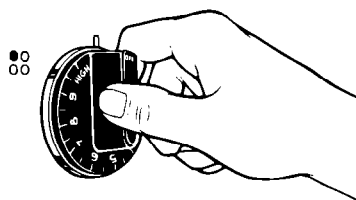
- Remove storage drawer.
- Look to see if the anti-tip bracket(s) is attached to floor with screws.
- Make sure rear leveling leg(s) is positioned under bracket(s).
- See "Important Safety Instructions" on page 3 and Installation Instructions for further details.

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

Caring For Your Range

⚠ WARNING

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



Control panel and knobs

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

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

Coil surface units and reflector bowls

Removing

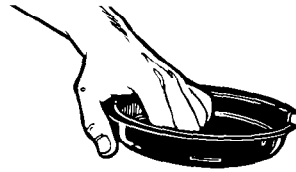
⚠ WARNING

Burn and Electrical Shock Hazard
Make sure all surface units are **OFF** before removing surface units and reflector bowls. Failure to do so can result in burns or electrical shock.



1. Lift the edge of the unit opposite the receptacle, just enough to clear the reflector bowl.
2. Pull the surface unit straight away from the receptacle.

Caring For Your Range Continued



3. Lift out the reflector bowl. See "Cleaning tips" on page 34 for cleaning instructions.

Replacing

⚠ WARNING

Burn, Electrical Shock and Fire Hazard

- **Make sure all surface units are OFF before replacing surface units and reflector bowls. Failure to do so can result in burns or electrical shock.**
- **Do not line the reflector bowls with foil. Fire or electrical shock could result.**

1. Line up openings in the reflector bowl with the surface unit receptacle.



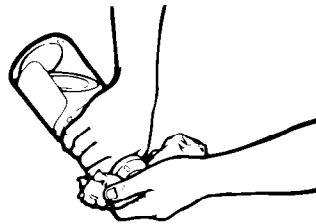
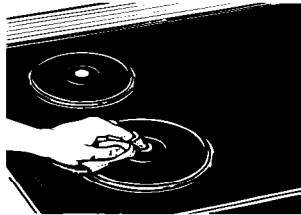
2. Hold the surface unit as level as possible with the terminal just started into the receptacle.
3. While pushing the surface unit terminal into the receptacle, lift a little on the edge of the unit nearest the receptacle.
4. When the terminal is pushed into the receptacle as far as it will go, the surface unit will fit into the reflector bowl.

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.

Solid element surface units

⚠ WARNING

Burn and Electrical Shock Hazard
Make sure all surface units are **OFF** and cool before cleaning them. Failure to do so can result in burns or electrical shock.



1. For best results, wipe off surface units with a damp soft cloth and soapy water after each use. Remove burned-on food with a soap-filled scouring pad. The red spot in the center of the surface unit will gradually wash off. This is normal and will not affect the operation of the surface unit.
2. **IMPORTANT:** Dry the element completely after cleaning. Turn on the element for a few minutes to thoroughly dry. After the element has cooled, use a paper towel to apply a thin coat of salt-free oil to the surface units to season and restore the finish. Wipe excess oil off stainless steel trim rings. Then heat 3–5 minutes. Some smoking may occur; this is normal. If surface units have dark spots caused by grease and food, the oil treatment will improve their appearance but not eliminate the spots.

NOTE: Optional Electrol® dressing can be applied to the surface units to improve their appearance.

Caring For Your Range Continued



3. The stainless steel trim rings will yellow from the heat of the surface units and pans. This is normal. The yellowing can be removed by using stainless steel cleaner or Cooktop Polishing Creme on the trim rings.

To obtain order information for Cooktop Polishing Creme (Part No. 814009) or Electrol[®] dressing (Part No. 814030), write to:

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



Ceramic glass cooktop

This cooktop is designed for easy care. However, for ease in cleaning and to keep the surface looking like new, the cooktop surface must be soil-free before heating. Try to get in the habit of wiping the surface with a clean, damp paper towel before each use. Cooked on soils are difficult to remove. Foods spilled directly on the surface units will not burn off as on standard open-coil burners. For best appearance, see "Cleaning tips" on page 25.

WARNING

Personal Injury Hazard

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

Failure to follow these instructions can result in personal injury.

To avoid damaging the cooktop, follow these instructions:

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

Cleaning tips

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

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

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

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

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

Grill

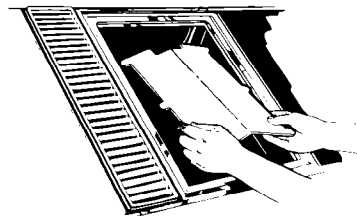
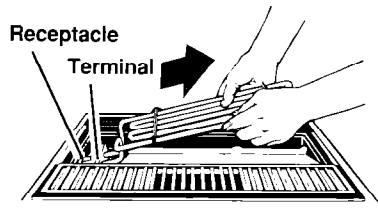
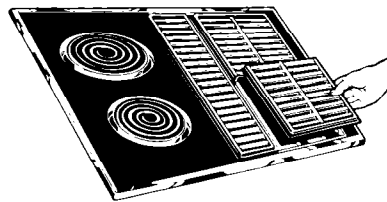
Food cooked on the grill may spatter. All parts of the module except the heating element should be cleaned after each use. A soiled heating element cleans itself by burning off spills and spatters.

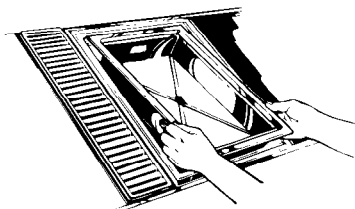
⚠ WARNING

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

To remove grill:

1. Lift off grill sections.
2. Lift heating element slightly and pull toward you.
3. Lift out splatter shield.





4. Lift and remove the grease well and grease pan, being careful not to spill fat drippings.

Wash grill sections with warm, soapy water and a non-abrasive plastic scrubbing pad. Rinse and wipe dry. **Do not use metal scrubbing pads or abrasive cleansers. They will scratch the non-stick finish.**

Wash the splatter shield, grease well and grease pan in warm, soapy water. Use a plastic scrubbing pad for heavily-soiled areas. Rinse and wipe dry. The grease well and grease pan may be cleaned in a dishwasher.

To replace grill:

1. Lower the grease pan and the grease well into opening.
2. Put in splatter shield.
3. Plug heating element terminal into receptacle.
4. Place grill sections over heating element.

Vent system

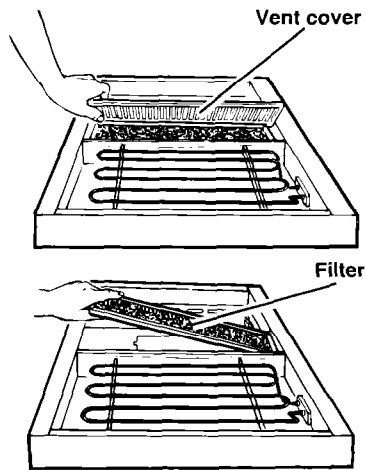
⚠ WARNING

Personal Injury Hazard

- **Disconnect the electrical supply before servicing the cooktop. The wall receptacle is located in the cabinet beneath the cooktop.**
- **Turn fan and cooktop controls to OFF before cleaning the vent system. The vent fan system turns on automatically when the grill is used. Do not put hand in vent box when fan or controls are on.**

Failure to follow these instructions could result in personal injury.

Caring For Your Range Continued



1. Remove the vent cover and wash in warm, soapy water or wipe with a damp cloth. **Do not use metal scrubbing pads or abrasive cleansers.**
2. Lift up vent filter, which is directly below vent cover. Wash in warm, soapy water or dishwasher.
3. Wipe in and around the vent box with a damp cloth. Spills should be cleaned up with a sponge.
4. Replace the filter. Be sure the filter is replaced flat and rests on side edges of trim. Filter should not be replaced at an angle.
5. Replace the vent cover.

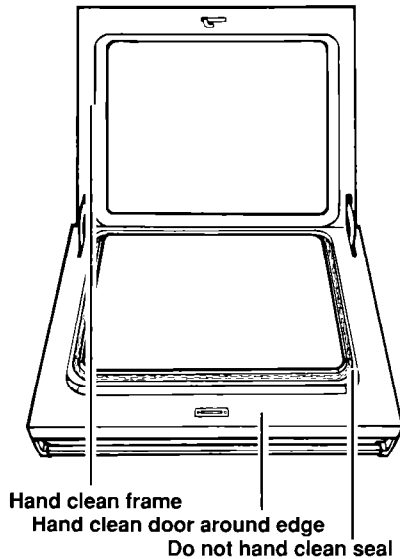
NOTE: Filter must be in place for the fan to operate properly. Replacement filters can be ordered from a WhirlpoolSM service company or dealer. Order Part Number 786220 (one pair).

In the event you are unable to obtain the name of a local authorized Whirlpool service company, call Whirlpool COOL-LINE[®] service assistance, TOLL-FREE **1-800-253-1301**.

Under normal use, the vent fan requires no oiling for the first year. After the first year, oil every three months with SAE 20 oil.

Using the Self-Cleaning cycle

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



Before you start

1. Clean the areas shown by hand.

They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel wool pad on...

- The inside of the door. (The center area of the door does not need to be hand cleaned.)
- The frame around the oven.

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

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

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

3. Wipe out any loose soil or grease.

This will help reduce smoke during the Self-Cleaning cycle.

4. If you want the oven racks to remain shiny, remove from the oven and clean them by hand.

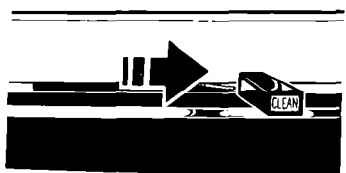
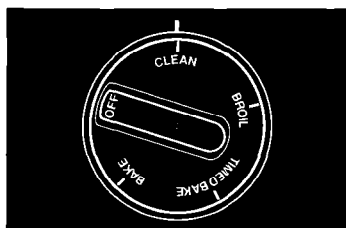
Otherwise, put oven racks on second and fourth guides (guides are counted from bottom to top). After racks are cleaned in the Self-Cleaning cycle, they become harder to slide. See page 35.

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

⚠ WARNING

Personal Injury and Product Damage Hazard

- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners may produce hazardous fumes or damage the porcelain finish.
- Do not force the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.
- Do not use foil or other liners in the oven. During the Self-Cleaning cycle foil can burn or melt and damage the oven surface.
- Do not block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- Do not leave plastic utensils near the vent. They may melt.



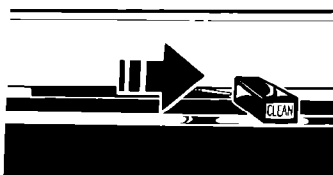
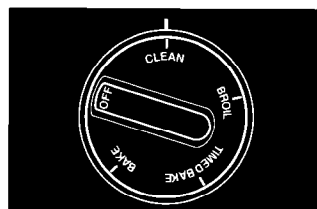
Setting the controls

To start the Self-Cleaning cycle immediately:

1. Set the Oven Selector to CLEAN.
2. Make sure the clock has the right time of day.

3. Move the Lock Lever **all the way to the right** - the Clean position.

NOTE: The fan will come on automatically when the Lock Lever is moved to the Clean position.



4. Push the Stop Time button.

5. Push the Up button to set the desired stop time. The OVEN Indicator Light will come on immediately. The CLEAN Indicator Light will come on when the oven temperature exceeds normal baking temperatures. The door can't be opened when the CLEAN Indicator Light is on.

To start the Self-Cleaning cycle later:

1. Set the Oven Selector to CLEAN.
2. Make sure the clock has the right time-of-day.

3. Move the Lock Lever **all the way to the right** - the Clean position.

4. Push the Cook Time button. "0:00" will appear on the display.

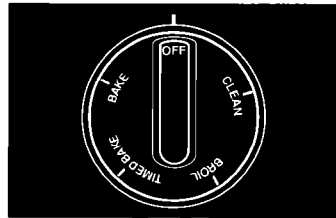
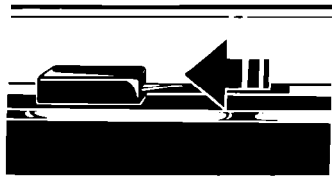
5. Push the Up button to set the length of time you want the oven to self-clean.

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

Caring For Your Range Continued



6. Push the Stop Time button. The time-of-day will appear.
7. Push the Up button to set the desired stop time. AUTO will appear on the display. The clock will automatically calculate the start time of the Self-Cleaning cycle. (In example at left, a three-hour Self-Cleaning cycle with a stop time of 5:00 would begin at 2:00.) When the desired start time of the Self-Cleaning cycle is reached the OVEN Indicator Light will come on. The CLEAN Indicator Light will come on when the oven temperature exceeds normal baking temperatures. The door cannot be opened when the CLEAN Indicator Light is on.



At the end of the Self-Cleaning cycle:

1. **After the Self-Cleaning cycle is completed**, both indicator lights will go off, a 10-second tone will sound and the display will return to the current time-of-day. The AUTO light will flash on and off until the Cancel/Clock button is pushed. Wait until the oven reaches normal baking temperatures (about 30 minutes) before attempting to move the Lock Lever back to the left. **Do not force it.** Wait until it moves easily.
2. Turn the Oven Selector to OFF.
3. **After the oven is cool**, wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel wool pad.



Special tips

- Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors and smoke.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the Self-Cleaning cycle doesn't get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand clean areas noted on page 29.

To stop the Self-Cleaning cycle at any time:

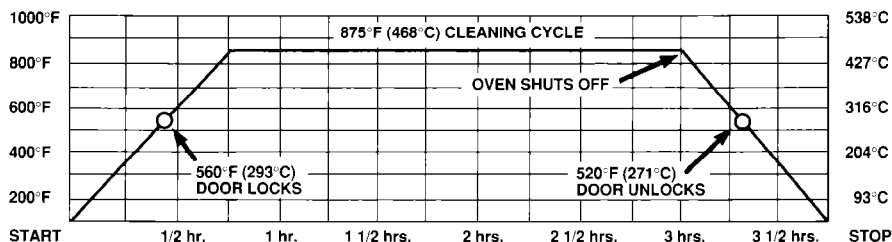
Push the Cancel/Clock button.

How it works

During the Self-Cleaning cycle, the oven gets much hotter than it does for baking or broiling...approximately 875°F (468°C). This heat breaks up grease and soil and burns it off.

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

Self-Cleaning cycle - three hour setting
(Approximate temperatures and times)



Notice that the heating stops when the three-hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

Cleaning tips

Control knobs

Clean with warm soapy water and a soft cloth.

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

Control panel

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

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

Exterior surfaces (other than cooktop)

Clean with warm soapy water and a soft cloth.

- Wipe off regularly when cooktop and oven are cool.

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

- Do not use abrasive or harsh cleansers.

NOTE: Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids may remove the glossy finish.

Coil surface units

No cleaning is required.

- Spatters or spills will burn off.
- Do not immerse in water.

Porcelain-enamel reflector bowls

Clean with warm soapy water and a non-abrasive plastic scrubbing pad.

- Wipe off excess spills.
- Wash, rinse and dry well.

OR

Use a Self-Cleaning cycle.

- Place upside down on oven racks in oven during the Self-Cleaning cycle.

Solid element surface units

Clean with warm soapy water on a soft cloth.

- Make sure the cooktop and the surface units are cool.

OR

Clean with soapy scrubbing pad or scouring powder.

- Wipe off the surface units after each use.

NOTE: After each cleaning, heat surface units until dry.

To darken surface units or to remove rust spots:

Use salt-free oil on a soft cloth.

- Make sure surface units are cool.
- After each cleaning, apply **thin** coat of oil to surface units, then heat for 3-5 minutes. Slight smoking of oil will occur.

Use Electrol® dressing (Part No. 814030)*.

- Follow the directions on the dressing.

NOTE: This will improve surface unit appearance, but will not eliminate dark spots.

Trim rings

Use stainless steel cleaner or Cooktop Polishing Creme (Part No. 814009)*.

- Make sure surface units are cool.
- Follow directions provided with cleaner or polishing creme.

NOTE: Yellowing of trim rings is normal from heat of the surface units and pans.

Ceramic glass cooktop

See pages 24 and 25 for cleaning care instructions.

*See page 24 for ordering information.

Grill

Clean grill with warm soapy water and a non-abrasive plastic scrubbing pad.

- Wash, rinse and dry.
- Do not use metal scouring pads or harsh cleansers.

Do not clean heating element under grill.

- Soil burns off.
- Do not put in water.

Clean splatter shield with warm soapy water and a soft cloth.

- Wash, rinse and dry.
- Use non-abrasive plastic scrubbing pads for heavily-soiled areas.

Clean grease well, grease pan and frame with warm soapy water and a non-abrasive plastic scrubbing pad.

- Wash, rinse and dry.
- Clean after each use.
- Grease well is dishwasher-safe.

Area under cooktop

Clean with warm soapy water and a soft cloth.

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

Vent system

Clean cover and filter with warm, soapy water and a soft cloth or in a dishwasher.

- Clean often.
- Wash, rinse and dry well.

Clean vent box with warm, soapy water and a soft cloth.

- Clean often.
- Wipe out grease residue with a cloth. Sponge out spills.

Broiler pan and grid

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

- Clean after each use.
- Wash, rinse and dry well.
- Do not clean in Self-Cleaning Oven. (See note on page 29.)

Oven racks

Use Self-Cleaning cycle.

- Leave in oven during Self-Cleaning cycle.

OR

Clean with warm soapy water or soapy steel wool pads.

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

NOTE: The oven racks will discolor and be harder to slide when left in the oven during the Self-Cleaning cycle. If you want them to stay shiny, remove from the oven and clean by hand. If racks are left in the oven during the Self-Cleaning cycle, apply a small amount of vegetable oil to the sides of the racks to make them easier to slide.

Oven door glass

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

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

Self-Cleaning oven

For areas outside the Self-Cleaning area use warm soapy water or soapy steel wool pads.

- Follow directions starting on page 29, "Using the Self-Cleaning cycle."
- Do not use commercial oven cleaners.
- Do not use foil to line the bottom of your Self-Cleaning Oven.

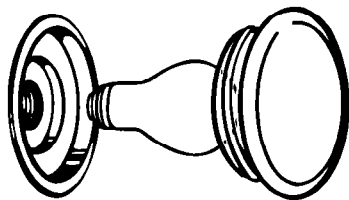
The oven light

The oven light will come on when you push the Oven Light Switch on the control panel. Push the switch again to turn off the light.

⚠ WARNING

Electrical Shock and Personal Injury Hazard

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



To replace the oven light:

1. Unplug appliance or disconnect at the main power supply.
2. Unscrew lens from housing.
3. Unscrew light bulb and replace with a 40-watt appliance bulb.
4. Replace the lens.
5. Plug in appliance or reconnect at the main power supply.

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

If You Need Service Or Assistance...

We suggest you follow these steps:

1. Before calling for assistance...

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

If nothing operates:

- Is the power supply cord plugged into a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?

If the oven will not operate:

- Is the Oven Selector turned to BAKE or BROIL? If Oven Selector is turned to TIMED BAKE, wait until the start time is reached.
- Is the Oven Temperature Control turned to a temperature setting?
- Is the Cook Timer set correctly?

If surface units will not operate:

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

If grill does not cook properly:

- Did you leave space between the food items?
- Was the grill preheated for the proper amount of time?
- Was food partially frozen or very cold before grilling? Cooking time will be longer.

If surface unit control knob(s) will not turn:

- Did you push in before trying to turn?

If venting results aren't what you expected:

- Is the exhaust fan turned ON?
- Is the vent filter clean and in place?
- Is the vent duct or outside opening blocked?
- Is there a draft in the room where the cooktop is installed?
- Has the meat fat been well trimmed?

If the Self-Cleaning cycle will not operate:

- Is the Oven Selector set to CLEAN?
- Have you set a delay start time?
- Have you properly set the time you want the Self-Cleaning cycle to stop?

If cooking results aren't what you expected:

- Is the range level?
- If needed, have you preheated the oven as the recipe calls for?
- Are you following a tested recipe from a reliable source?
- Are you using pans recommended in the Cooking Guide?
- If baking, have you allowed 1 1/2 to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Are the pans the size called for in the recipe?
- Do the cooking utensils have smooth, flat bottoms and fit the surface elements being used?

If the oven temperature seems too low or too high:

- Was your old oven accurate? Your old oven may have shifted gradually while your new oven may be more exact.
- If, after using the oven, you are not satisfied with the temperature settings, they can be adjusted by an authorized WhirlpoolSM service technician. (See "If you need service" on page 38.)

If there has been a power interruption, the display will flash 12:00. Reset the clock, (page 12).

If "call" shows on the display, call for service. (See "If you need service" on page 38.)

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

CONTACTED YOUR LOCAL SERVICE CENTER IF YOU NEED SERVICE OR ASSISTANCE

If You Need Service Or Assistance Continued

2. If you need assistance*...

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

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

If you prefer, write to:

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

Please include a daytime phone number in your correspondence.

3. If you need service*...



Whirlpool has a nationwide network of authorized WhirlpoolSM

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

APPLIANCES - HOUSEHOLD -
MAJOR - SERVICE & REPAIR

ELECTRICAL APPLIANCES -
MAJOR - REPAIRING &
PARTS

OR

WASHING MACHINES, DRYERS
& IRONERS - SERVICING

WHIRLPOOL APPLIANCES
AUTHORIZED WHIRLPOOL SERVICE

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

4. If you need FSP[®] replacement parts*...

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

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

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

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

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

- MACAP will in turn inform us of your action.

* When requesting assistance, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request.

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STANDARD

WHIRLPOOL

Electric Cooking Product Warranty

ER004

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

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 authorized Whirlpool distributor or military exchange.

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

® Registered Trademark/SM Service Mark of Whirlpool Corporation