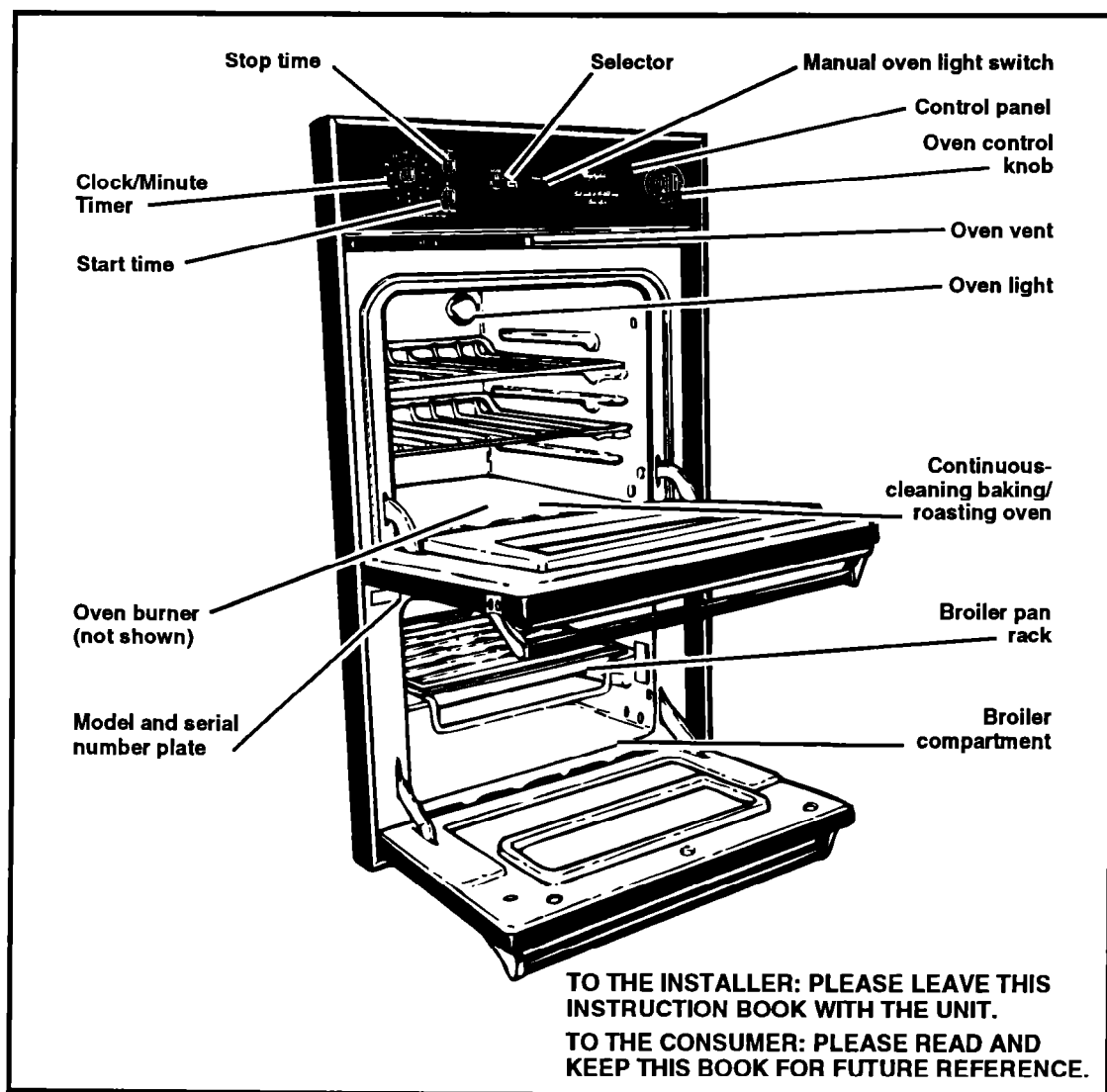




Use & Care Guide



**CONTINUOUS-CLEANING GAS
BUILT-IN OVEN
SB130PER**

10-92

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Remove the Consumer Buy Guide label. It will be easier to remove before the oven 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 (located as shown) and purchase date from sales slip.
- Keep this book, the Cooking Guide and sales slip together in a handy place.

Model Number

Serial Number

Purchase Date

Service Company Phone Number

You are responsible for:

- Installing the oven where it is protected from the elements, and in a wall or cabinet strong enough to support its weight. (See the Installation Instructions.)
- Making sure the oven is not used by anyone unable to operate it properly.
- Properly maintaining the oven.
- Using the oven only for jobs expected of a home oven.

Important Safety Instructions

Gas ovens have been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions which must be followed to ensure safe and satisfactory operation.

IMPORTANT SAFETY INSTRUCTIONS

 WARNING	To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:
WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.	
Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.	
WHAT TO DO IF YOU SMELL GAS: • Do not try to light any appliance. • Do not touch any electrical switch; do not use any phone in your building. • Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions. • If you cannot reach your gas supplier, call the fire department.	
Installation and service must be performed by a qualified installer, service agency or the gas supplier.	
• Install or locate the oven only in accordance with the provided Installation Instructions. The oven must be installed by a qualified installer. The oven must be properly connected to the proper gas supply and checked for leaks. The oven must also be properly connected to electrical supply and grounded. • Gas fuels and their use in appliances can cause minor exposures to benzene, formaldehyde, carbon monoxide and soot, primarily from incomplete combustion. Significant exposure to these substances can cause cancer or reproductive harm. Properly adjusted burners with a blue, rather than a yellow, flame will minimize incomplete combustion. Venting with a hood or an open window will further minimize exposure. • Do not operate the oven if it is damaged or not working properly. • Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start. • Do not attempt to light the oven burner during a power failure. Personal injury could result. Reset oven controls to the off	- position in the event of a power failure. • Use the oven only for its intended use as described in this manual. • Do not wear loose or hanging garments when using the oven. They could ignite if they touch a hot surface and you could be burned. • DO NOT TOUCH INTERIOR SURFACES OF OVEN. 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 interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the oven door and the oven door window. • Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not use a towel or bulky cloth for a potholder. It could catch on fire. • Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.

continued on next page

Important Safety Instructions

Continued

- Grease is flammable. Wipe spillovers immediately.
- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
- Use 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.
- Do not store flammable materials in or near the oven. The fumes can create an explosion and/or fire hazard.
- Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
- Do not use the oven for storage.
- Never use a match or other flame to look for a gas leak. Explosion and injury could result.
- Know where your main gas shutoff valve is located.
- Keep oven vents unobstructed.
- Clean your oven regularly. See care and cleaning instructions in this manual.
- Do not clean door seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the oven.

—SAVE THESE INSTRUCTIONS—

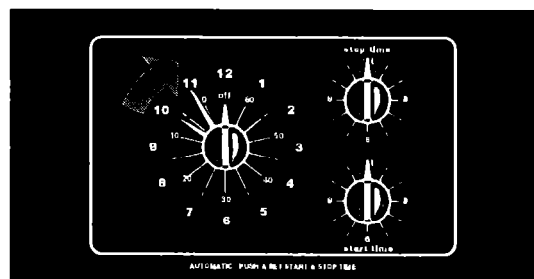
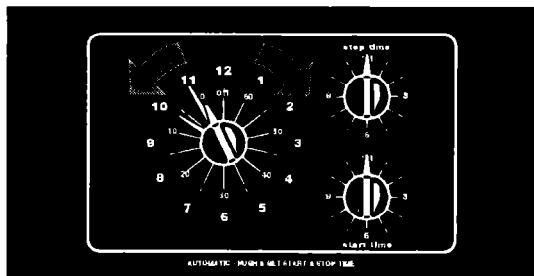
Using Your Oven

This oven is equipped with an electric ignitor. The electric ignitor automatically lights the oven burner each time it is used. This oven cannot be used in case of prolonged power failure.

Setting the clock

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

1. **Push in Minute Timer Knob and turn in either direction until clock shows the correct time of day.**



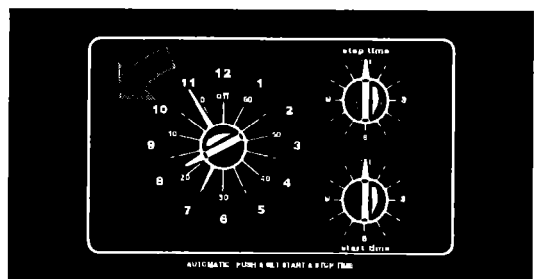
2. **Let the Minute Timer Knob pop out. Turn clockwise until Minute Timer hand points to OFF. The clock setting will change if you push in the knob when turning.**

Using the Minute Timer

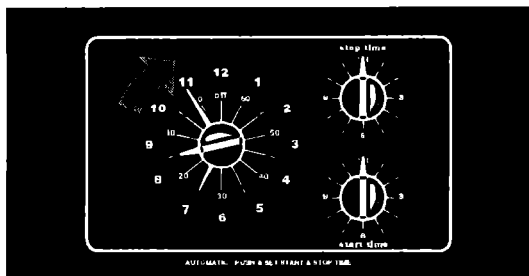
The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

Do not push in the knob when setting the Minute Timer.

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



Using Your Oven Continued



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

When the time is up, a buzzer will sound.

To stop the buzzer, turn the Minute Timer hand to OFF.

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

Using the oven control

The oven control is used to control the upper oven temperature for baking or roasting, or to broil in the lower broiler compartment. Baking and broiling cannot be done at the same time.

Baking/roasting (upper oven)

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.

When using one rack, the rack 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 Selector to Cook.

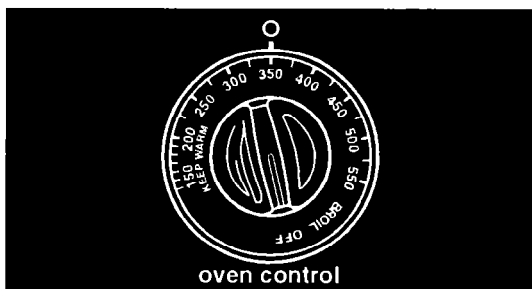


3. Push in and turn the Oven Control Knob to the baking/roasting temperature you want. The oven burner will automatically light in 50-60 seconds.
4. When baking, preheat the oven for 10 minutes. Put food in the oven.

NOTE: Do not preheat when roasting or cooking items such as casseroles. Do not place food directly on the oven bottom.

5. During baking/roasting, the oven burner will turn on and off to keep the oven temperature at the setting.

When baking/roasting is done, turn the Oven Control Knob to OFF.



⚠ WARNING

Explosion and Fire Hazard

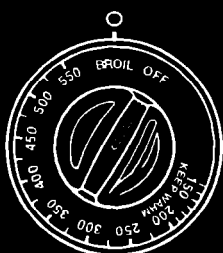
If the flame should go out while cooking, or if there is a strong gas odor, turn the oven burner OFF. Wait five minutes for the gas odor to disappear before relighting burner. If gas odor is still present, see safety note on page 3.

Failure to follow these precautions could result in explosion or fire.

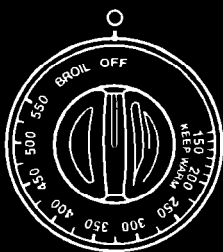
Broiling (lower compartment)

The BLANKET-O-FLAME™ Broiler uses infrared rays to cook the food. Infrared rays create fast, searing heat and consume most smoke and spatters. **Always broil with both the oven and broiler compartment doors completely closed.**

1. Position the broiler pan rack **before** turning on the broiler. Refer to the chart on page 8 for recommended rack positions.
2. Set the Selector to Cook.
3. Preheat the broiler for 5 minutes before using. Do not preheat with broiler pan in place.
4. To preheat, push in and turn the Oven Control Knob to BROIL. The broiler will automatically light in 50-60 seconds.
5. After preheating, put the broiler pan and food on the rack.
6. Completely close the oven door to assure proper broiling temperatures.
7. When broiling is done, turn the Oven Control Knob to OFF.



oven control



oven control

Broiling tips

- Use the broiler pan and grid for broiling. They are designed to drain excess liquid and fat away from the cooking surface to help prevent spatter, smoke or fire.
- If you broil small quantities, you may want to use a small broiler pan. They are available in the housewares section of many department stores.
- For best broiling results, preheat at BROIL for 5 minutes. Do not preheat with broiler pan in place.
- Rack position determines how infrared rays cook your food. The lower the position, the more broiler grid area covered by the rays. See "Broiling rack position chart" below for more information.
- To sear meat, place broiler pan at one of the higher rack positions so that meat is very near the flame.
- Small steaks may be broiled in the higher rack positions.
- To cook large steaks and other thick cuts of meat well done, move them to a lower rack position after searing.
- Refer to a broiling chart in a reliable cookbook for correct broiling times.
- After broiling, remove the broiler pan from the oven when you remove the food. Drippings will bake on the pan if it is left in the heated oven.

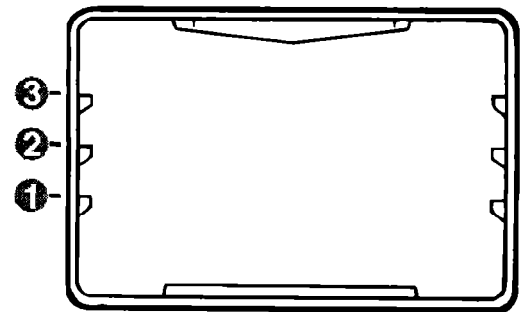
⚠ WARNING

Fire Hazard

- Place meat the correct distance from the burner. Meat placed too close to the burner may spatter, smoke, burn or catch fire during broiling.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease may result in fire. If foil is used, cut slits in foil to correspond with all openings in broiler grid. Grease can then drain away and cool in pan.

Broiling rack position chart

RACK POSITION FROM BOTTOM	FOOD
3	Rare steaks and fish
2	Medium and well-done steaks and hamburgers; well-done foods such as chicken, lobster, ham slices and pork chops



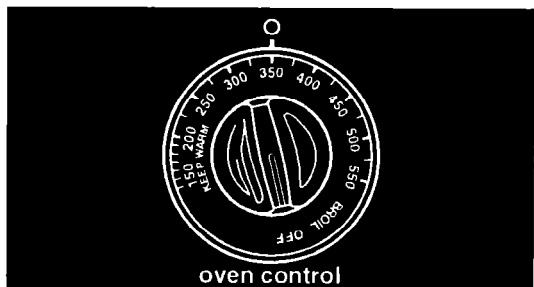
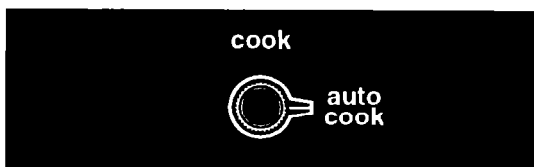
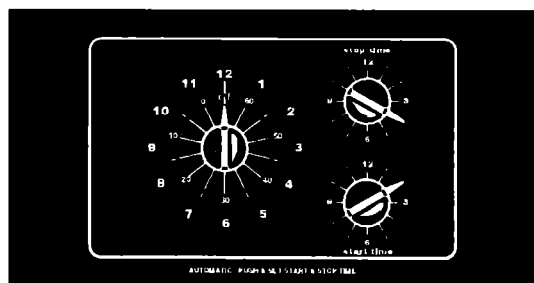
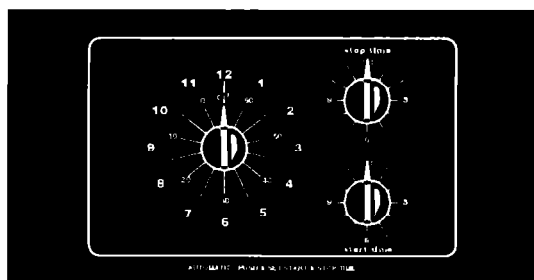
Using the automatic MEALTIMER™ clock

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

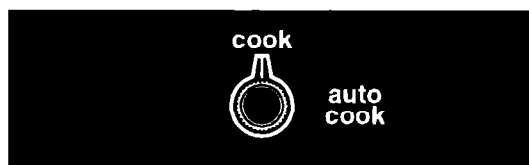
Automatic baking/roasting is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc. ... undercooking will result.**

To delay start and stop automatically:

1. Position the oven rack(s) properly and place the food in the oven.
2. **Make sure the clock is set to the correct time of day.** (See "Setting the clock" on page 5.)
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking/roasting 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 Selector to Auto Cook.
6. Push in and turn the Oven Control Knob to the baking/roasting temperature you want. The oven will now start and stop automatically.



Using Your Oven Continued



7. After baking/roasting is done or to stop the oven before the preset time, turn the Oven Control Knob to OFF.

8. Reset the Selector to Cook.

To start baking/roasting now and stop automatically:

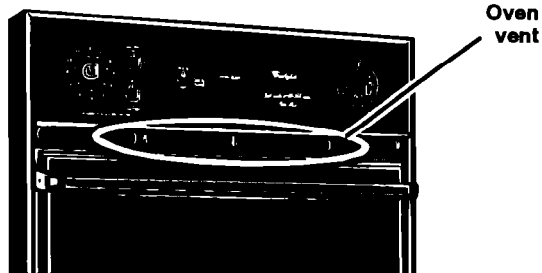
1. Position rack(s) properly, and place the food in the oven.
2. Make sure the clock is set to the correct time of day. (See "Setting the clock" on page 5.)
3. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off. Make sure the Start Time Knob is not pushed in.
4. Push in and turn the Oven Control Knob to the baking/roasting temperature you want.
5. Set the Selector to Auto Cook.
6. After baking/roasting is done or to stop the oven before the preset time, turn the Oven Control Knob to OFF.
7. Reset the Selector to Cook.

⚠ WARNING

To avoid sickness and food waste when using the MEALTIMER™ control:

- Do not let most UNFROZEN food stand for more than two hours before cooking starts.
- Do not allow food to remain in oven for more than two hours after the end of cooking cycle.

NOTE: Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.



The oven vent

Hot air and moisture escape from the oven through a vent located under the control panel. The vent is needed for air circulation. **Do not block the vent.** Poor baking/roasting will result. Outside venting is available on this model. (See Installation Instructions.)

Caring For Your Oven

⚠ WARNING

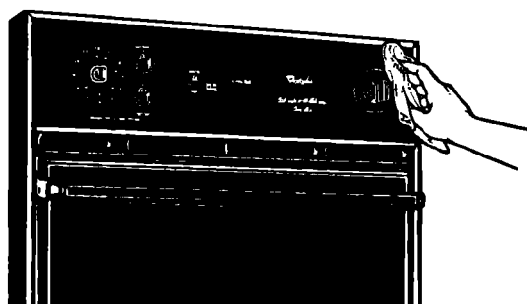
Burn, Electrical Shock, Fire and Explosion Hazard

- Make sure all controls are OFF and the oven is cool before cleaning.
- Do not use oven cleaners, bleach or rust removers.
- Do not obstruct the flow of combustion and ventilation air.

Failure to follow these guidelines could result in burns, electrical shock, fire or explosion.

Control panel and knobs

1. Make sure all control knobs are turned to OFF.
2. Pull control knobs straight off.
3. Use warm, soapy water and a sponge or spray glass cleaner and a paper towel to wipe the control panel. Rinse and wipe dry with a soft cloth.





4. Wash control knobs with warm, soapy water and a sponge. 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 OFF.

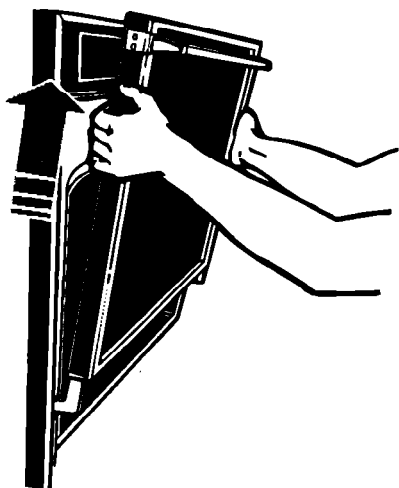
Removable oven doors

Removing the oven doors will help make it easier to clean the ovens.

⚠ WARNING

Burn and Electrical Shock Hazard
Make sure all controls are OFF and the ovens are cool before removing oven doors.

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

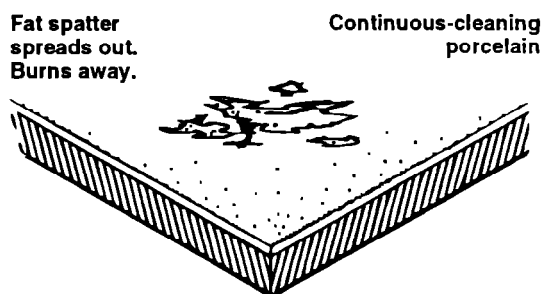
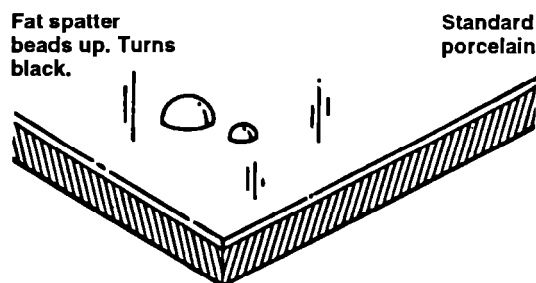


1. Open a door to the first stop position.
2. Hold the door at both sides and lift it **at the same angle it is in.**
3. **To replace,** fit the bottom corners of the door over the ends of the hinges.
Push the door down evenly. The door will close only when it is on the hinges correctly.

Removal and replacement of oven

If the oven is removed after installation, you must follow this procedure:

1. Shut off main gas supply valve to oven.
2. Remove mounting screws and remove unit from cabinet.
3. Disconnect electrical supply cord.
4. Disconnect the oven from the main gas supply line. Make sure you do Step 1 before disconnecting the gas supply from the oven.
5. When reinstalling the oven, follow the directions given in the Installation Instructions.



Using the continuous-cleaning oven and broiler compartment

Standard-cleaning oven walls are coated with smooth porcelain. Your continuous-cleaning oven walls are coated with a special, rougher porcelain. A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat on the smooth surface chars and turns black. The spread-out fat on the rough surface **gradually** burns away at **medium to high baking temperatures** so the oven can return to a presentably clean condition.

Cleaning tips

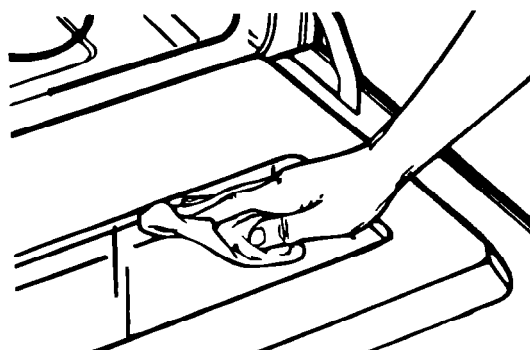
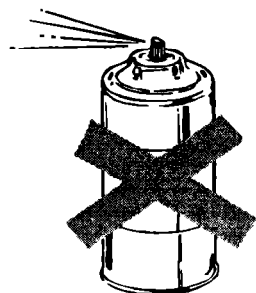
1. The oven window and racks are not coated. Clean them by hand.
2. The oven door does not get as hot as the walls. Some hand-cleaning may be needed.
3. Use aluminum foil or a shallow pan on the lower rack according to instructions on page 14. Spillovers may not burn away and could stain the bottom.

Hand-cleaning

⚠ WARNING

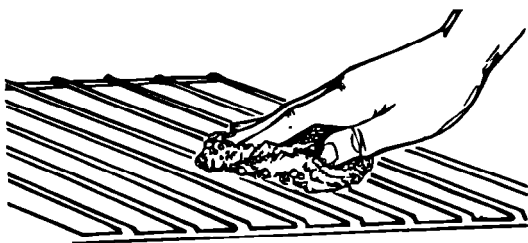
Personal Injury Hazard

Do not use oven cleaning products in a continuous-cleaning oven. Some can become trapped in the porcelain surface and give off harmful fumes.

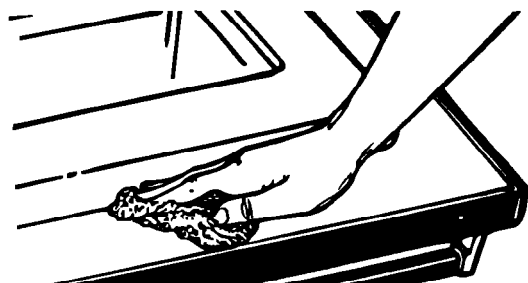


WINDOW—Keep clean with warm, soapy water or spray glass cleaner. Use a plastic scrubbing pad for heavily soiled areas. Rinse well. **Do not use steel wool or abrasive cleansers.**

Caring For Your Oven Continued



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



WALLS AND DOOR—Wash with warm, soapy water. Use a steel-wool pad or plastic scrubbing pad for heavily soiled areas. Rinse well.

Using foil

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

⚠ WARNING

Burn, Electrical Shock and Product Damage Hazard

- **Make sure all controls are OFF and the oven is cool before using foil. Failure to do so can result in burns or electrical shock.**
- **Do not use foil to cover oven floor or to completely cover a rack. Good air circulation is needed for the oven to operate properly. Poor cooking results and damage to the oven could occur.**

1. Turn off all controls.
2. Put foil or pan under the cooking container. Make sure the foil is centered and large enough to catch any spillovers.

Cleaning tips

Control knobs

Clean with warm, soapy water and a sponge.

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

Control panel

Clean with warm, soapy water and a sponge or spray glass cleaner and a paper towel.

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

Broiler pan, grid and rack

Clean with warm, soapy water and a sponge or a soapy steel-wool pad.

- Clean after each use.
- Wash, rinse and dry well.
- **After broiler oven is cool**, wipe interior with warm, damp sponge. For heavily soiled areas, use a soapy steel-wool pad.

Oven racks

Clean with warm, soapy water and a sponge or soapy steel-wool pads.

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

Oven door glass

Use spray glass cleaner and a paper towel or warm, soapy water and a nonabrasive plastic scrubbing pad.

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

Continuous-cleaning oven and broiler compartment

Clean with warm, soapy water and a sponge or a soapy steel-wool pad.

- Make sure oven is cool.
- Remove door for easier access.
- Clean heavily soiled areas or stains. Rinse well with water.

Place piece of heavy-duty aluminum foil or shallow pan, slightly larger than the cooking container, on lower rack (on rack under container in broiler compartment) to catch spillovers.

- **Do not use commercial oven cleaners.**
- **Most fat splatters on oven walls and floor will gradually reduce to a presentably clean condition during baking.**

The oven light

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

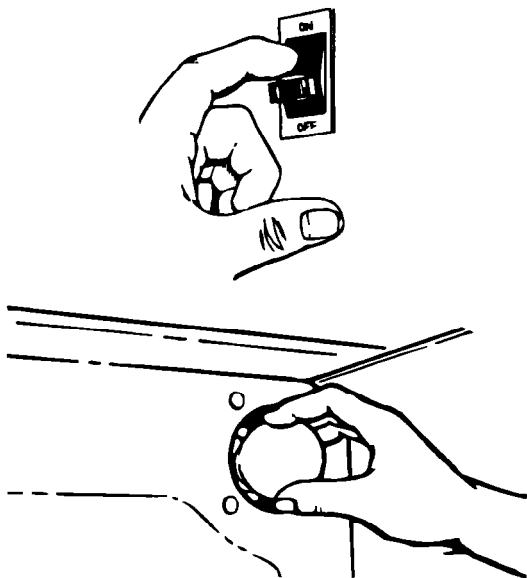
⚠ WARNING

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.
- Be careful not to drop the bulb. Broken glass could cause injury.

To replace the oven light:

1. Disconnect power at the main power supply.
2. Remove the light bulb from its socket. Replace with a 40-watt appliance bulb. Reconnect power at the main power supply.



If You Need Service Or Assistance ...

We suggest you follow these steps:

1. Before calling for assistance ...

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

If nothing operates:

- Is the gas turned on?
- Is the power supply cord connected to a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?
- Have instructions in this book been followed?
- Is the Oven Control Knob turned to a temperature setting or BROIL?
- Is the flow of combustion and/or ventilation air to the unit obstructed? **Do not obstruct air-flow to and around unit.**
- Recheck suspected defect.

If oven burner fails to light:

- Is the oven connected to electrical power?
- Have you checked your home's main fuses or circuit breaker box?

If control knob will not turn:

- Did you push in before trying to turn?

If soil is visible on continuous-cleaning oven finish:

- The special finish is designed to **gradually reduce oven soil** during normal baking or roasting. It is not designed to keep your oven spotless, only presentably clean. If you broil often, you may see oven soil. Follow hand-cleaning tips on page 13.
- The door is cooler than the oven walls. Soil will be more visible on the door than other areas in the oven. See hand-cleaning tips on page 13.
- Sugar and starchy spills may leave stains. See page 13 for hand-cleaning tips. **Use foil on lower rack to catch these spills.**

If cooking results are not what you expected:

- Is the oven level?
 - If needed, have you preheated the oven as the recipe calls for?
 - If broiling, have you completely closed the oven and broiler compartment doors?
BLANKET-O-FLAME™ Broiler provides best cooking results with both doors closed.
 - Are you following a tested recipe from a reliable source?
 - Are you using pans recommended in the Cooking Guide?
 - If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
 - Are the pans the size called for in the recipe?
- See the Cooking Guide for more information on cooking problems and how to solve them.

If You Need Service or Assistance Continued

2. If you need assistance* ...

Call Whirlpool Consumer Assistance Center 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. William Clark
Consumer Assistance Representative
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 Consumer Assistance Center telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

• APPLIANCE-HOUSEHOLD-
MAJOR, SERVICE & REPAIR

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

• WASHING MACHINES &
DRYERS, SERVICE & REPAIR

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

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 Consumer Assistance Center 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 and 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.

Notes

IF YOU NEED SERVICE OR ASSISTANCE

WHIRLPOOL®

Gas Cooking Product Warranty

GR003

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 or plumbing. 4. Replace owner accessible light bulbs. B. Repairs when the cooking product is used in other than normal, single-family household use. C. Pickup and delivery. This product is designed to be repaired in the home. D. Damage to the cooking product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool. E. Repairs to parts or systems caused by unauthorized modifications made to the appliance.	

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 or Assistance" section of this book. After checking "Service or Assistance," additional help can be found by calling our Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.

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