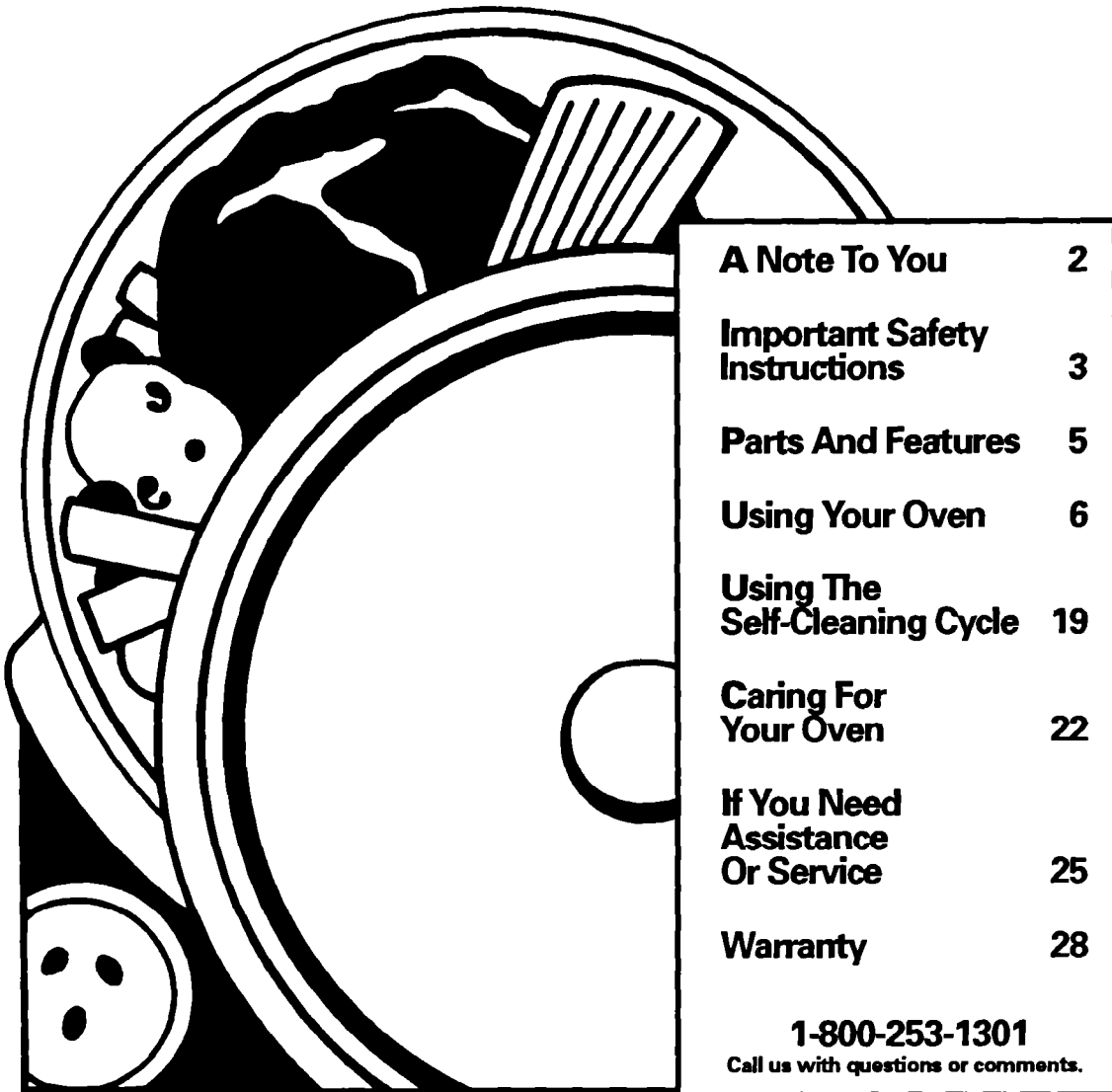




# Use And Care

## G U I D E



**SELF-CLEANING ELECTRIC UNDERCOUNTER BUILT-IN OVEN** 10-92

**MODEL RB262PXY**

## A NOTE TO YOU

# A Note To You

### Thank you for buying a Whirlpool appliance.

You have purchased a quality, *world-class* home appliance. Years of engineering experience have gone into its manufacturing. To ensure that you will enjoy many years of trouble-free operation, we have developed this Use and Care Guide. It is full of valuable information on how to operate and maintain your appliance properly and safely. Please read it carefully. Also, please complete and mail the Ownership Registration Card provided with your appliance. This will help us notify you about any new information on your appliance.

### Your safety is important to us.

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

#### **WARNING**

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

#### **CAUTION**

This symbol will help you avoid actions which could cause product damage (scratches, dents, etc.) and damage to your personal property.

### Our Consumer Assistance Center number, 1-800-253-1301, is toll-free, 24 hours a day.

If you ever have a question concerning your appliance's operation, or if you need service, first see "If You Need Assistance Or Service" on page 25. If you need further help, feel free to call our Consumer Assistance Center. When calling, you will need to know your appliance's complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 5). For your convenience, we have included a handy place below for you to record these numbers, the purchase date from the sales slip and your dealer's name and telephone number. Keep this book and the sales slip together in a safe place for future reference.

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

Dealer Name \_\_\_\_\_

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

Dealer Phone \_\_\_\_\_

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

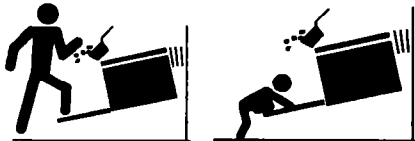
# Important Safety Instructions

## **⚠ WARNING**

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

### **General**

- Read all instructions before using the oven.
- 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 electrical supply and grounded.



- **WARNING:** To reduce the risk of tipping of the appliance, the appliance must be secured by anti-tip fasteners. To check if the appliance is installed properly, open the oven door and verify that the range is secured to cabinets with four screws through the mounting holes in the front frame of the oven.
- **CAUTION:** 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 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.
- Use the oven only for its intended use as described in this manual.
- Do not touch heating elements or interior surfaces of oven. Heating elements may be hot even though they are dark in color. 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 heating elements or 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 window.
- Do not wear loose or hanging garments when using the oven. They could ignite if they touch a hot heating element and you could be burned.
- 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. It could catch on fire.
- Keep oven vents unobstructed.

## IMPORTANT SAFETY INSTRUCTIONS

- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not store flammable materials on or near the oven. The fumes can create an explosion and/or fire hazard.

### **When using the oven**

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

### **Grease**

- Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it.
- 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.

### **Care and cleaning**

- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle

from fiberglass insulation and food decomposition. Significant exposure to these substances can cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.

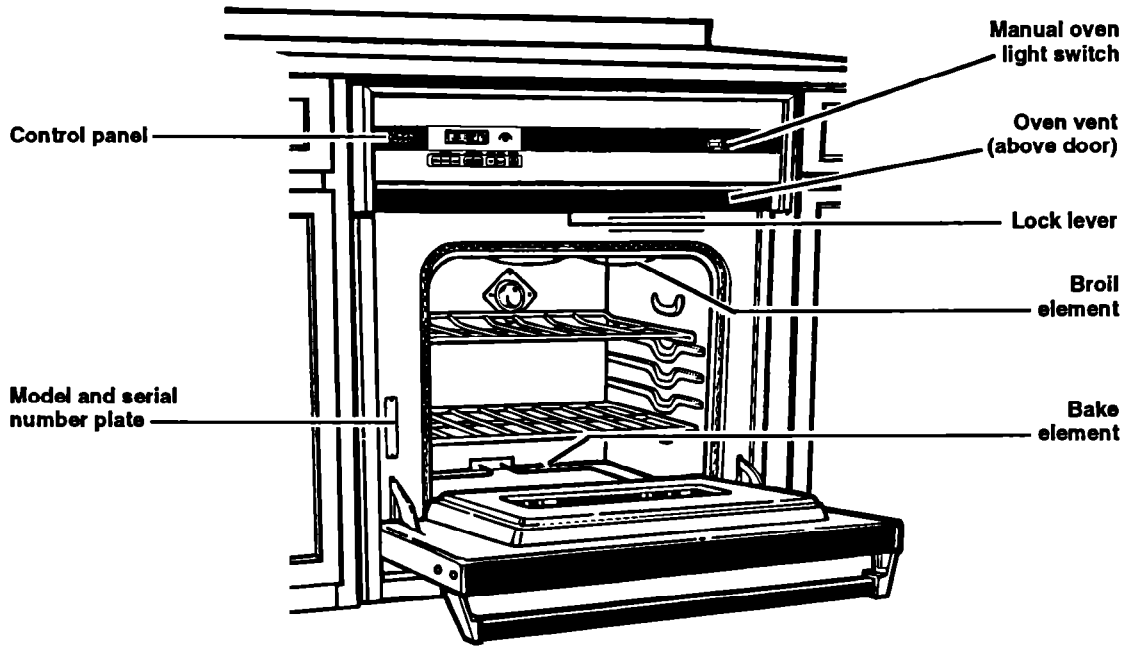


- Do not use oven cleaners in oven. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the 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.

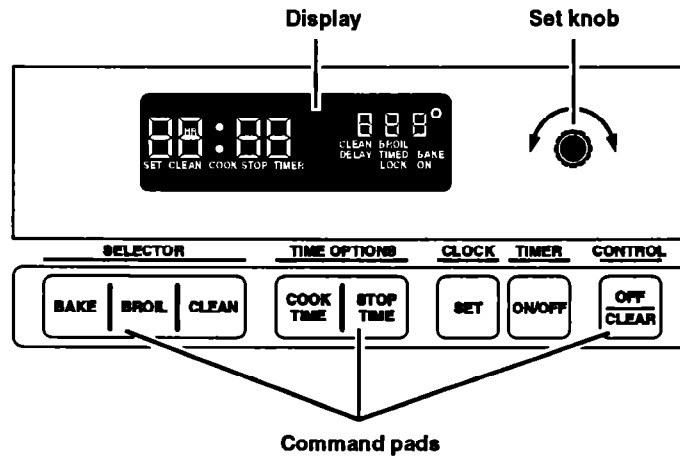
**- SAVE THESE INSTRUCTIONS -**

# Parts And Features

This section contains captioned illustrations of your appliance. Use them to become familiar with the location and appearance of all parts and features.



## Control panel



# Using Your Oven

In This Section		Page	Page
Positioning racks and pans .....	6	Baking/roasting .....	11
For best air circulation .....	7	Adjusting the oven temperature control .....	12
Using aluminum foil for baking .....	7	Broiling .....	13
The electronic clock/oven controls .....	8	Broiling tips .....	14
Setting the clock .....	9	Energy saving tips .....	15
Using the electronic Minute Timer .....	10	Using the electronic MEALTIMER™ control ..	15
Using the Off/Clear pad .....	10	The oven vent .....	18

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

## Positioning racks and pans

For baking/roasting with 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 proper cooking, follow these guidelines for specific foods:**

- Angel and bundt cakes, yeast breads, frozen pies, large roasts and turkeys—place rack on lowest level.
- Casseroles, muffins, most quick breads and meats—place rack on second or third level from bottom.
- Cookies, biscuits, cakes and non-frozen pies—place rack on second or third level from bottom.

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

**NOTE:** For recommended rack placement when broiling, see “Broiling rack position chart” on page 14.

### **⚠ WARNING**

**Personal Injury Hazard**

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

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

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## For best air circulation

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

- Place the pans so that one is not directly over the other.
- Allow 1½ to 2 inches (4-5 cm) of space around each pan and between pans and oven walls.
- Use only one cookie sheet in the oven at one time.

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

### One pan

Place in the center of the oven rack.

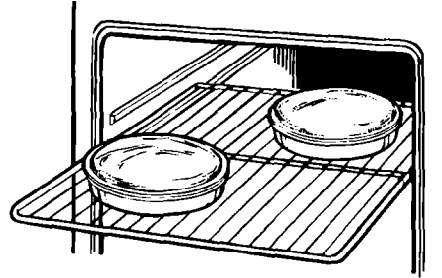
### Two pans

Place in opposite corners of the oven rack.

### Three or four pans

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

**NOTE:** "Oven peeking" may cause heat loss, longer cooking times and unsatisfactory baking or roasting results. Use a reliable kitchen timer to keep track of the cooking time.

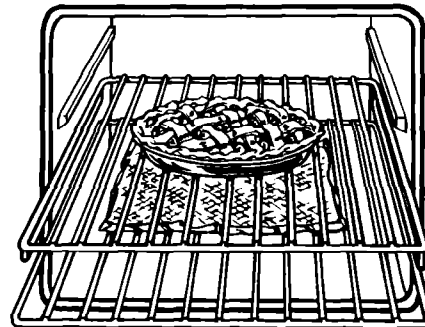


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## Using aluminum foil for baking

Use aluminum foil to catch spillovers from pies or casseroles.

- Place the foil on the oven rack below the rack with the food. The foil should have the edges turned up and be about 1 inch (3 cm) larger all around than the dish holding the food.
- Do not cover the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- Do not line oven bottom or entire oven rack with foil or other liners. Poor baking will result.

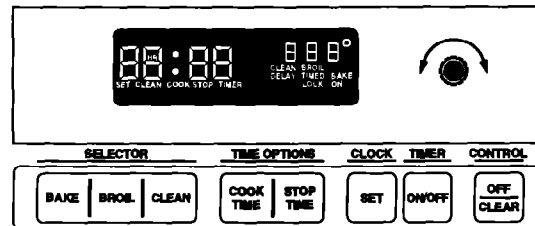


### **⚠ WARNING**

#### **Electrical Shock and Fire Hazard**

Do not allow foil to touch the heating elements because it will damage them and could result in shock or fire hazard.

## The electronic clock/oven controls



There are three parts in the clock/oven control section:

- The display
- The command pads
- The Set Knob

Instructions for the oven control are covered on the following pages. Read them carefully.

When you first plug in the range, the last time of day set will show in the display. If, after you set the clock (page 9), the display again shows the last time of day set, your electricity was off for a while. Reset the clock.

### Display/clock

When you are not using the oven, this is an accurate clock. When using the oven or Minute Timer, the display will show the time, temperature settings and what command pads have been pressed.

When showing the time of day, the display will show the hour and minutes.

When using the Minute Timer, the display shows minutes and seconds in the following sequence:

- For settings from 0-1 minute 55 seconds, the display will increase in 5-second increments and count down each second.
- For settings from 2-10 minutes, the display will increase in 10-second increments and count down each second.
- For settings from 10-60 minutes, the display will increase in 1-minute increments and count down each second.
- For settings from 1-2 hours, the display will increase in 5-minute increments and count down each minute.
- For settings from 2 hours-9 hours 50 minutes, the display will increase in 10-minute increments and count down each minute.

When using Cook Time and/or Stop Time, the display shows hours and minutes.

### Command pads

The command pads tell the oven what to do and in what order. A few examples:

- Clock/Set tells the oven you are going to set the clock.

- Off/Clear tells the oven to turn off.

Each command pad (except Off/Clear) has its own indicator. The indicator comes on when you touch the command pad.

### Set Knob

Once you've pushed a command pad to tell the oven what you want it to do, you'll use the Set Knob to set a temperature or time. Turning the Set Knob clockwise increases the number on the display. Turning the Set Knob counterclockwise decreases the number on the display.



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## Setting the clock

1. Push the Clock/Set pad. TIME will light up in the display.

CLOCK

SET



2. Turn the Set Knob until the correct time shows in the display.



3. Push the Off/Clear pad to start clock operation.

CONTROL

OFF  
CLEAR

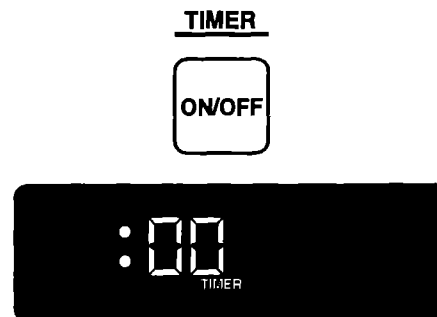
## USING YOUR OVEN

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### Using 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 minutes and seconds up to 9 hours and 55 minutes. You will hear 3 tones when the set time is up.

1. Push the Timer On/Off pad. TIMER will light up and the display will show “:00”.

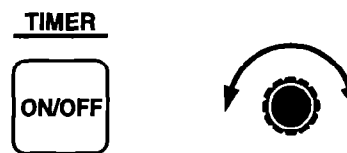


2. Turn the Set Knob until the desired time shows in the display. The Minute Timer will begin counting down 2 seconds after the time is set. When time is up, you will hear 3 tones.



#### To cancel the Minute Timer:

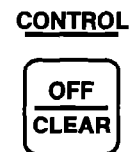
- Push and hold the Timer On/Off pad until the time of day shows in the display.
- OR
- Push the Timer On/Off pad and turn the Set Knob until “:00” shows in the display. The time of day will be displayed after a 3-second delay.



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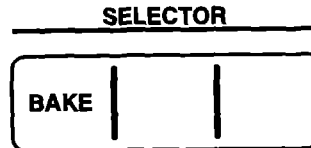
### Using the Off/Clear pad

The Off/Clear pad will cancel any command pad except for the Timer On/Off and Clock/Set pads. When the Off/Clear pad is pushed, the large display will show the time of day.



## Baking/roasting

1. Position the rack(s) properly before turning on the oven. To change rack position, lift rack at front and pull out. For further information, see "Positioning racks and pans" on page 6.
2. Push the Bake pad. The small display will show "000°" and BAKE will come on.



3. Turn the Set Knob until the desired temperature shows in the small display. Once the temperature is set, ON will come on.

**NOTE:** If a bake/roast temperature is not set within 30 seconds of pushing the Bake pad, BAKE and "000°" will disappear from the display.



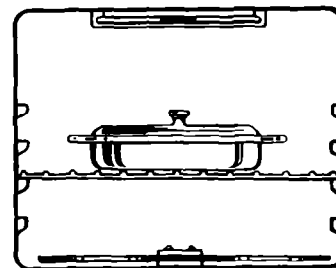
4. When baking, preheat the oven. (Preheating is not needed when roasting.) The oven is preheated when you hear one tone and the set temperature shows in the small display.

**NOTE:** The small display will show the actual oven temperature in 5° increments, starting at 100°, while the oven is preheating.

5. Put food in the oven.

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

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



6. When baking/roasting is done, push the Off/Clear pad. The time of day will show in the display.

### CONTROL



## Adjusting the oven temperature control

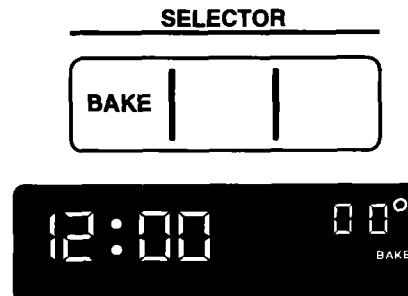
Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without you noticing the change. Your new oven is properly adjusted to provide accurate temperatures. But, when compared to your old oven, the new design may give you different results.

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

1. Push the Bake pad. Turn the Set Knob clockwise to a temperature setting above 500°F.



2. Immediately push and hold the Bake pad again until the display shows "00".



3. Turn the Set Knob until the desired temperature change (between -35°F and +35°F) shows in the display.



4. Push the Off/Clear pad to enter the new temperature.

### CONTROL

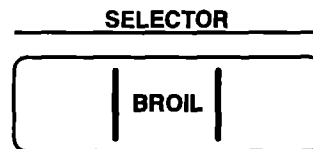


## Broiling

1. Position the rack before turning the oven on.  
See "Broiling rack position chart" on page 14.
2. Put the broiler pan and food on the rack.
3. Close the door to the Broil Stop position (open about 4 inches [10.2 cm]). The door will stay open by itself.

**NOTE:** The door must be partly open whenever the oven is being used to broil. Leaving the door open allows the oven to maintain proper temperatures.

4. Push the Broil pad. The small display will show "---" and BROIL will come on.



5. Turn the Set Knob until the desired broiling setting shows in the small display (HI/LO).

HI—Broil element on 100% of the time

LO—Broil element on 50% of the time

**NOTE:** Fish and chicken are some foods that may cook better if you use lower broiling temperatures.



6. When broiling is done, push the Off/Clear pad. Time of day will show in the display.

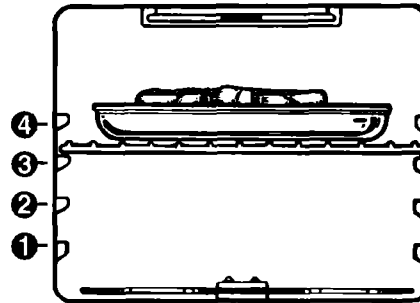
CONTROL



## USING YOUR OVEN

### Broiling rack position chart

RACK POSITION FROM BOTTOM	TYPE OF FOOD/DONENESS
4	Quickly searing food, rare steaks
3	Medium steaks and patties, ham slices, fish steaks, frankfurters
2	Well-done steaks and patties, lamb chops, split chicken, pork steaks and chops, whole fish



### 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.
- 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 element. Meat placed too close to the element 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.

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## **Energy saving tips**

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

- Preheat only when recommended and for the shortest time possible.
- “Oven peeking” may cause heat loss, longer cooking times and unsatisfactory baking results. Rely on your timer.
- Bake cakes, pies or cookies when oven is warm. Best time is after a meal has been cooked in it.
- Preheat the oven no longer than necessary.
- Plan your meals for the most efficient use of the range. When using the oven to cook one food, try to cook the rest of the meal in it also.
- Do not preheat when broiling, roasting or cooking items such as casseroles.

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## **Using the electronic MEALTIMER™ control**

The electronic MEALTIMER control will 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 start baking/roasting now and stop automatically**

1. Position the oven rack(s) properly and put food in the oven.
2. **Make sure the clock is set to the correct time of day.** (See “Setting the clock” on page 9.)
3. Push the Cook Time pad. SET, COOK, TIME and HR will flash.

**TIME OPTIONS**



## USING YOUR OVEN

- Turn the Set Knob clockwise until the desired baking/roasting time shows in the large display.

When you are using the Cook Time and/or Stop Time pad, the display shows hours and minutes in the following sequence:

- For settings from 0-2 hours, the display will increase in first a 10-minute increment, then 5-minute increments.
- For settings from 2 hours-11 hours 55 minutes, the display will increase in 5-minute increments.

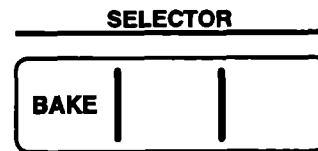
The small display and BAKE will flash and a tone will keep sounding until Step 5 is done.

- Push the Bake pad and turn the Set Knob to set the desired baking/roasting temperature. The small display will show the set temperature while the large display shows the remaining baking/roasting time. TIMED, HR, BAKE and ON will come on.

- The large display will count down in minutes. The small display will show the actual oven temperature until the set temperature is reached. A tone will sound at that time.

- When the baking/roasting time is completed, three tones will sound. The large display will show "0:00" and COOK, TIME and HR will come on.

- Push the Off/Clear pad to return to the time of day.



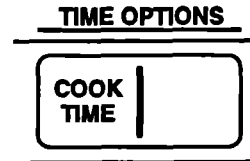
### CONTROL





## To delay start and stop automatically

1. Position the oven rack(s) properly and put food in the oven.
2. Make sure the clock is set to the correct time of day. (See "Setting the clock" on page 9.)
3. Push the Cook Time pad. SET, COOK, TIME and HR will flash. ON will not come on until the oven start time is reached.



4. Turn the Set Knob clockwise until the desired baking/roasting time shows in the large display. The small display and BAKE will flash and a tone will keep sounding until Step 5 is done.



5. Push the Stop Time pad. The large display will show the current stop time and SET STOP TIME will flash. Turn the Set Knob clockwise until the desired stop time shows in the display. SET will go off. The small display and BAKE will flash and a tone will keep sounding until Step 6 is done.

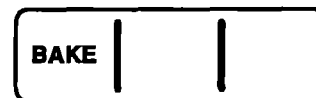
**NOTE:** The start time will be the set stop time minus the set baking/roasting time. In example at right, start time is 5:00 (5:30 stop time minus 30 minutes baking/roasting time).

**TIME OPTIONS**



6. Push the Bake pad. DELAY and BAKE will come on. Set the desired baking/roasting temperature.
7. Changes can be made at any time by pushing a command pad.

**SELECTOR**



## USING YOUR OVEN

- When the start time is reached, DELAY will go off. The display will show the actual oven temperature and the stop time. STOP TIME, BAKE and ON will come on.
- When the baking/roasting time is completed, three tones will sound. The large display will show "0:00" and TIME and HR will come on.



### To cancel automatic oven control settings:

Push the Off/Clear pad.

#### CONTROL



### ⚠ WARNING

To avoid sickness and food waste when using delay start:

- 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.

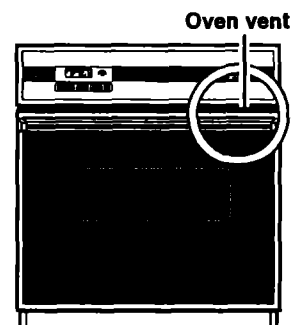
**NOTE:** Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.

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## The oven vent

Hot air and moisture escape from the oven through a vent on the right side, above the door. This vent is needed for air circulation.

**Do not block the vent.** Poor baking/roasting can result.



# Using The Self-Cleaning Cycle

In This Section		Page	Page
How the cycle works .....	19	Setting the controls .....	20
Before you start .....	19	Special tips .....	22

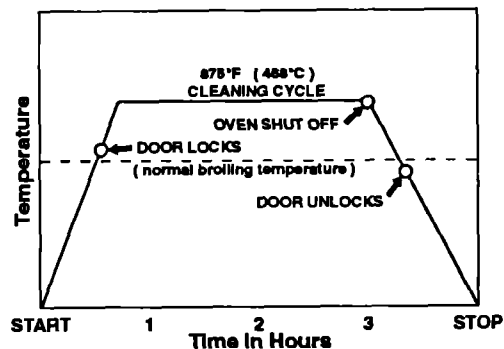
The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like the other functions of your oven, the Self-Cleaning cycle is operated with the easy-to-use electronic controls. Please review the instructions in this section to keep your oven spotless.

## How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling—approximately 875°F (468°C). This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3-hour Self-Cleaning cycle. However, the cycle time can be adjusted to the amount of soil in your oven. The cycle can be set anywhere between 2 and 4 hours. (See “Setting the controls” on page 20.)

The graph at the right is representative of a normal, 3-hour Self-Cleaning cycle. Note that the heating stops when the 3-hour setting is up, but it takes longer for the oven to cool enough to unlock.

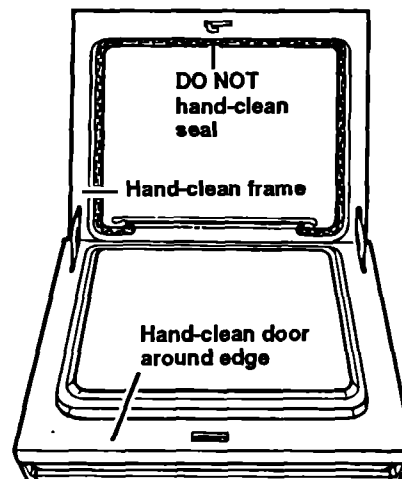


## Before you start

Before you start the Self-Cleaning cycle, make sure you:

1. Hand-clean the indicated areas. They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad for cleaning.

**NOTE:** DO NOT clean, move or bend the seal. Poor cleaning, baking and roasting may result.



## USING THE SELF-CLEANING CYCLE

2. Remove the broiler pan grid and any pots and pans being stored in the oven.

**NOTE:** The broiler pan and grid can be cleaned in the oven if most of the soil is removed first by hand-cleaning or a dishwasher. If most of the soil is not removed, excessive smoking will occur.

3. Wipe out any loose soil or grease. This will help reduce smoke during the cleaning cycle.
4. Remove the oven racks from the oven if you want them to remain shiny. If the oven racks are cleaned in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (Guides are counted from bottom to top.)

**NOTE:** If oven racks are cleaned in the Self-Cleaning cycle, they will become harder to slide. (See "Cleaning chart" on page 23.)

Heat and odors are normal during the Self-Cleaning cycle. If needed, remove them by opening a window or by turning on a vent hood or other kitchen vent 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 leave foil in the oven during the Self-Cleaning cycle. Foil can burn or melt and damage the oven surface.

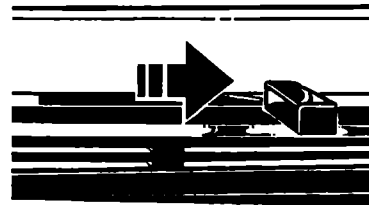
**NOTE:** Do not force the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.

Do not 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

1. Make sure the clock is set to the correct time of day. (See "Setting the clock" on page 9.)
2. Move the Lock Lever all the way to the right—the Clean position.



3. **To start cleaning immediately:**

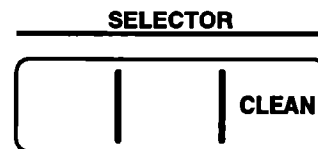
Push the Clean pad. A 3-hour Self-Cleaning cycle will be set. "3:00" will show in the large display. CLEAN, TIME, HR, CLEAN, LOCK and ON will come on.

If a Self-Cleaning cycle other than 3 hours is desired, push the Clean pad. Turn the Set Knob to the new time up to 4 hours.

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

**NOTE:** If the door is not latched, "DOOR" will flash in the display and a tone will sound. Latch the door and LOCK will come on.

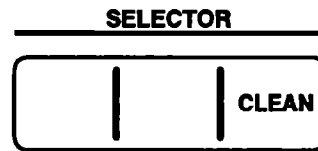
Skip to Step 5.



## USING THE SELF-CLEANING CYCLE

### 4. To delay the start:

Push the Clean pad. CLEAN, TIME, HR, CLEAN, LOCK and ON will come on.

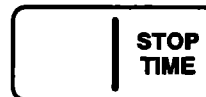


Push the Stop Time pad. The large display will show the current stop time and STOP TIME will come on. Turn the Set Knob until the desired stop time shows in the display. DELAY will come on and ON will go off.

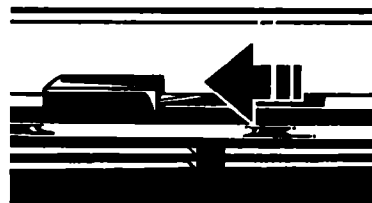
Changes can be made at any time by pushing the Clean or Stop Time pad and turning the Set Knob to the new desired clean or stop time.

**NOTE:** The start time will be the set stop time minus the set cleaning cycle time. In example at right, start time is 3:00 (6:00 stop time minus 3-hour cycle time).

### TIME OPTIONS



5. After the Self-Cleaning cycle is started, the stop time will show in the large display. STOP TIME, CLEAN, LOCK and ON will come on. The Lock Lever **must not be moved** and the door cannot be opened after oven heats beyond normal baking/roasting temperatures.
6. After the Self-Cleaning cycle is completed, three tones will sound and the large display will show the time of day.
7. When the oven reaches normal baking/roasting temperatures, the Lock Lever can be moved back to the left and the oven door opened. **DO NOT FORCE IT.** Wait until it moves easily.



### To stop the Self-Cleaning cycle at any time:

1. Push the Off/Clear pad.
2. When the oven cools to below normal operating temperatures, move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

### CONTROL



## Special tips

- Keep the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors and smoke.
- After the oven is cool, wipe up any residue or ash with a damp cloth.
- 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 does not 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 19.
- Do not use the oven light during the Self-Cleaning cycle. Use during the Self-Cleaning cycle will shorten the life of the bulb.

# Caring For Your Oven

In This Section	
	Page
Cleaning chart .....	23
The oven light .....	24

Your oven is designed for ease of care. Most cleaning can be done with items found around your home. Cleaning your oven whenever spills or soiling occurs will help to keep it looking and operating like new.

**⚠ WARNING**

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

## Cleaning chart

Use the following table to help you clean all parts of your oven.

PART	WHAT TO USE	HOW TO CLEAN
<b>Control panel</b>	Sponge and warm, soapy water  <b>OR</b> Paper towel and spray glass cleaner	<ul style="list-style-type: none"> <li>Wash, rinse and dry thoroughly.</li> <li><b>DO NOT USE</b> steel wool or abrasive cleaners. They may damage the finish.</li> <li><b>NOTE:</b> Make sure you have not turned the oven on when cleaning panel. If you have, push the Off/Clear pad.</li> </ul>
<b>Exterior surfaces</b> (other than control panel)	Sponge and warm, soapy water	<ul style="list-style-type: none"> <li>Wash, rinse and dry thoroughly.</li> <li>USE nonabrasive, plastic scrubbing pad on heavily soiled areas.</li> <li>Do not use abrasive or harsh cleansers.</li> </ul>
<b>Broiler pan and grid</b> (clean after each use)	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> <li>Wash, rinse and dry thoroughly.</li> <li><b>DO NOT CLEAN</b> in Self-Cleaning cycle. (See note on page 20.)</li> </ul>
<b>Oven racks</b>	Steel-wool pad and warm, soapy water  <b>OR</b> The Self-Cleaning cycle	<ul style="list-style-type: none"> <li>Wash, rinse and dry thoroughly.</li> <li><b>OR</b></li> <li>Leave in oven during Self-Cleaning cycle.</li> <li><b>NOTE:</b> Racks will permanently discolor and become harder to slide if left in oven during Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.</li> </ul>
<b>Oven door glass</b>	Paper towel and spray glass cleaner  <b>OR</b> Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> <li>Make sure oven is cool.</li> <li>Follow directions provided with the cleaner.</li> <li>Wash, rinse and dry thoroughly.</li> </ul>
<b>Oven cavity</b>	Self-Cleaning cycle	<ul style="list-style-type: none"> <li>See "Using The Self-Cleaning Cycle" on pages 19-22.</li> </ul>

### The oven light

To turn the light on, use the Oven Light Switch on the control panel.

#### **⚠ WARNING**

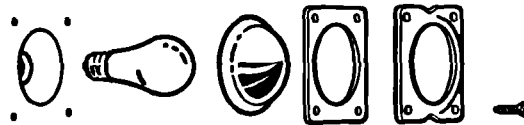
##### **Electrical Shock and Personal Injury Hazard**

- 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 bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.

#### **To replace the oven light:**

1. Turn off power at the main power supply.
2. On the back wall of the oven, remove the two plates by unscrewing the four screws.
3. Remove the glass bulb cover.
4. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.
5. Replace the bulb cover. Screw plates back into oven wall. Turn on power at the main power supply.

**NOTE:** Do not use the oven light during the Self-Cleaning cycle. Use during the Self-Cleaning cycle will shorten the life of the bulb.





# If You Need Assistance Or Service

This section is designed to help you save the cost of a service call. Part 1 of this section outlines possible problems, their causes, and actions you can take to solve each problem. Parts 2 and 3 tell you what to do if you still need assistance or service. When calling our Consumer Assistance Center for help or calling for service, please provide a detailed description of the problem, your appliance's complete model and serial numbers and the purchase date. (See page 2.) This information will help us respond properly to your request.

## 1. Before calling for assistance ...

Performance problems often result from little things you can find and fix without tools of any kind. Please check the chart below for problems you can fix. It could save you the cost of a service call.

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
<b>Nothing will operate</b>	The unit is not wired into a live circuit with proper voltage. A household fuse has blown or a circuit breaker has tripped.	Wire the unit into a live circuit with proper voltage. (See Installation Instructions.) Replace household fuse or reset circuit breaker.
<b>The oven will not operate</b>	The electronic controls have not been set correctly. A delayed start time has been programmed.	Refer to pages 11-18. Wait for the start time to be reached.
<b>The Self-Cleaning cycle will not operate</b>	The oven clock does not show the correct time of day. The Lock Lever is not in the Clean position—all the way to the right. A delayed start time has been programmed.	Reset clock to show the correct time of day. (See page 9.) Move Lock Lever all the way to the right. Wait for the start time to be reached.
<b>Cooking results are not what you expected</b>	The oven is not level. The oven temperature seems too low or too high. The oven was not preheated before baking. The recipe has never been tested or is not from a reliable source. The pan used is not the type or size recommended in the recipe. There is not proper air circulation around pan when baking.	Level oven. (See Installation Instructions.) Adjust the oven temperature control. (See "Adjusting the oven temperature control" on page 12.) Preheat oven when called for in recipe. Use only tested recipes from a reliable source. Refer to a reliable cookbook for recommended pan type and size. Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan.
<b>The display shows the last time of day set</b>	There has been a power failure.	Reset the clock. (See page 9.)
<b>"F" and a number show in the display while a continuous tone sounds</b>		Press the Off/Clear pad. If fault code reappears, call for service. (See Step 3 on page 26.)

## IF YOU NEED ASSISTANCE OR SERVICE

### 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 Whirlpool<sup>SM</sup> 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<sup>®</sup> 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.

**NOTES**

# WHIRLPOOL®

## Electric Cooking Product Warranty

ER008

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
<b>FULL ONE-YEAR WARRANTY</b> From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool® service company.
<b>WHIRLPOOL WILL NOT PAY FOR</b>	
<p><b>A.</b> Service calls to:</p> <ol style="list-style-type: none"> <li>1. Correct the installation of the cooking product.</li> <li>2. Instruct you how to use the cooking product.</li> <li>3. Replace house fuses or correct house wiring.</li> <li>4. Replace owner accessible light bulbs.</li> </ol> <p><b>B.</b> Repairs when the cooking product is used in other than normal, single-family household use.</p> <p><b>C.</b> Pickup and delivery. This product is designed to be repaired in the home.</p> <p><b>D.</b> Damage to the cooking product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.</p> <p><b>E.</b> Repairs to parts or systems caused by unauthorized modifications made to the appliance.</p>	

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

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

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