



HOW TO MAKE A HOME RUN.™

Use And Care

G U I D E



SELF-CLEANING ELECTRIC RANGE

PART NO. 318068300(9504) Rev. A/4372280 Rev. A

MODEL RF4700XB

4/95

A Note to You

Thank you for buying a Whirlpool® appliance.

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

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

Your safety is important to us.

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

⚠ WARNING

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

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 33. 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 6). 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 range, follow basic precautions, including the following:

General

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



- **WARNING:** To reduce the risk of tipping the appliance, the appliance must be secured by properly installed anti-tip brackets. To check if the brackets are installed properly, see "The anti-tip brackets" on page 21.
- **CAUTION:** Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- Do not operate the range if it is damaged or not working properly.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.

- Use the range only for its intended use as described in this manual.



- Do not touch surface units, areas near units, heating elements, or interior surfaces of oven. Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements, or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range, such as the oven vent opening, the surface near the vent opening, the cooktop, and the oven door and window, could also become hot enough to cause burns.



- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit and you could be burned.

continued on next page

IMPORTANT SAFETY INSTRUCTIONS

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

When using the cooktop

- Make sure the reflector bowls are in place during cooking. Cooking without reflector bowls could subject the wiring and components underneath them to damage.
- Do not line reflector bowls with aluminum foil or other liners. Improper installation of these liners could result in a risk of electric shock or fire.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and could result in the igniting of

clothing or pot holders. Correct pan size also improves cooking efficiency.

- Check to be sure glass cooking utensils are safe for use on the range. Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- Never leave surface units unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that could ignite.



- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.

When using the oven

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

IMPORTANT SAFETY INSTRUCTIONS

Grease

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



- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitted lid, cookie sheet, or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.

Care and cleaning

- 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 could 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.

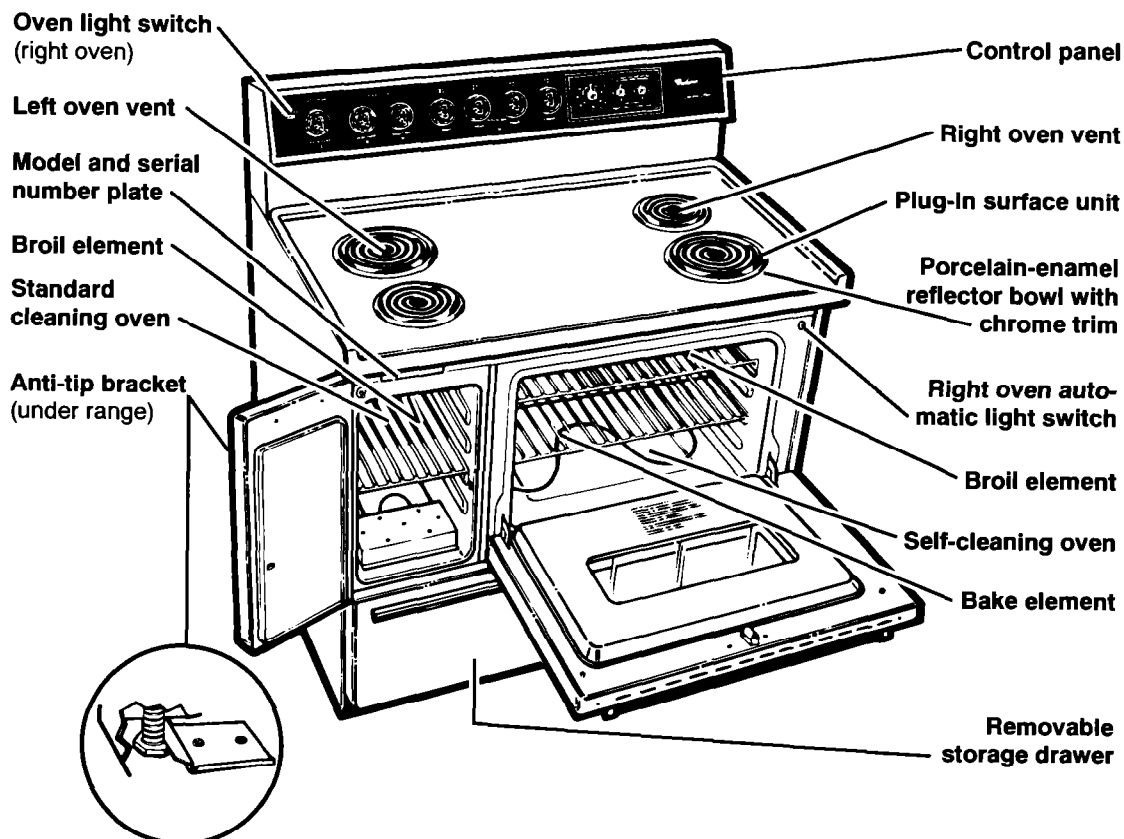


- Do not use oven cleaners in the Self-Cleaning oven. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks, and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not soak removable heating elements in water. The element will be damaged and shock or fire could result.
- Do not clean door heat seals. They are essential for a good seal. Care should be taken not to rub, damage, or move the seals. Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

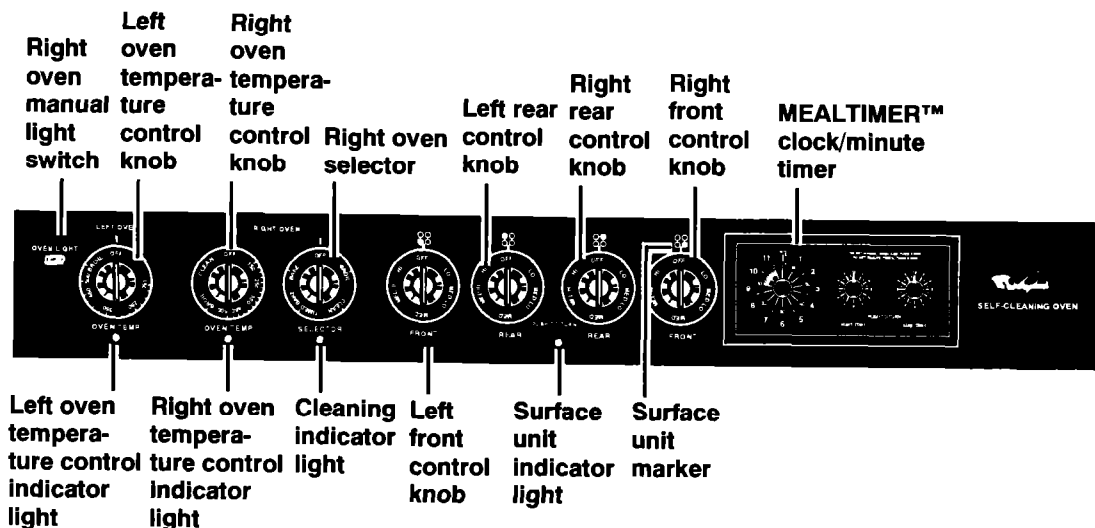
– SAVE THESE INSTRUCTIONS –

Parts and Features

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



Control panel



Using Your Range

In This Section

	Page		Page
Using the surface units	7	Broiling in the right oven	15
Positioning racks and pans	9	Broiling in the left oven	16
For best air circulation	10	Broiling tips	16
Using aluminum foil for baking	10	Energy saving tips	17
Setting the clock	11	Using the MEALTIMER™ clock	18
Using the Minute Timer	11	The oven vent	20
Baking/roasting in the right oven ...	12	The storage drawer	21
Baking/roasting in the left oven	13	The anti-tip brackets	21
Adjusting the oven temperature control	14		

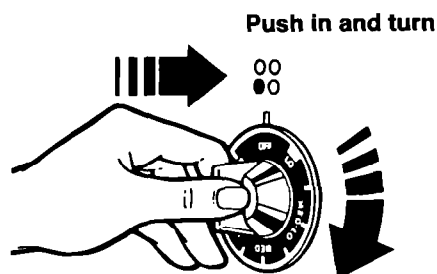
To obtain the best cooking results possible, you must operate your range properly. This section gives you important information for efficient and safe use of your range.

Using the surface units

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

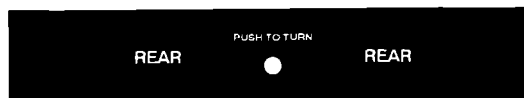
Surface unit markers

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



Surface unit indicator light

The Surface Unit Indicator Light on the control panel will glow when a surface unit is turned on.



⚠ WARNING

Fire Hazard

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

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

USING YOUR RANGE

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

SETTING	RECOMMENDED USE
HI	• To start foods cooking. • To bring liquids to a boil.
MED-HI	• To hold a rapid boil. • To fry chicken or pan-cakes.
MED	• For gravy, pudding, and icing. • To cook large amounts of vegetables.
MED-LOW	• To keep food cooking after starting it on a higher setting.
LO	• To keep food warm until ready to serve. Set the heat higher or lower within the LO band to keep food at the temperature you want.

Cookware tips

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

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

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

- **The pan** should have straight sides and a tight-fitting lid.

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

NOTES:

- **If a surface unit** stays red for a long time, the bottom of the pan is not flat enough or is too small for the surface unit. Prolonged usage of incorrect utensils could result in damage to the surface unit, cooktop, wiring, and surrounding areas. To prevent damage, use correct utensils, start cooking on HI, and turn control down to continue cooking.
- **Do not leave** an empty utensil, or one which has boiled dry, on a hot surface unit. The utensil could overheat and damage the utensil or surface unit.

Home canning information

To protect your range:

- **Use flat-bottomed canners/pans** for best results.
- **Use the largest surface unit** for best results. Also, use a canner/pan which can be centered over the surface unit and which does not extend more than one inch outside surface unit area. Large diameter canners/pans, if not properly centered, trap heat and can cause damage to the cooktop.
- **Do not place canner** on two surface units at the same time. Too much heat will build up and will damage the cooktop.
- **Start with hot water.** This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- **Keep reflector bowls clean** for best heat reflection.
- To prolong the life of the elements:
 - **Prepare small batches** at a time.
 - **Do not use elements** for canning all day.
- **Refer to your canner manual** for specific instructions.

Optional canning kit

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

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

Positioning racks and pans

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

Rack placement for specific foods:

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

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

NOTE: For recommended rack placement when broiling, see "Broiling rack position chart" on page 17.

⚠ WARNING

Personal Injury Hazard

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

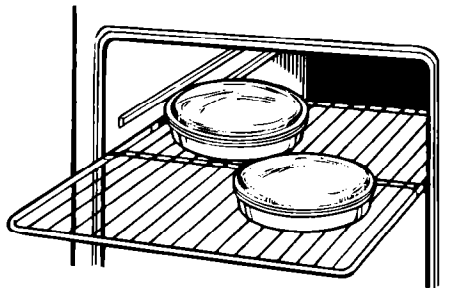
Failure to follow the above precautions could result in personal injury.

USING YOUR RANGE

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.
- **For best results, allow** 1½ to 2 inches (4-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch (3 cm).
- **Use** only one cookie sheet in the oven at one time.



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

One pan

Place in the center of the oven rack.

Two pans

Place in opposite corners of the oven rack.

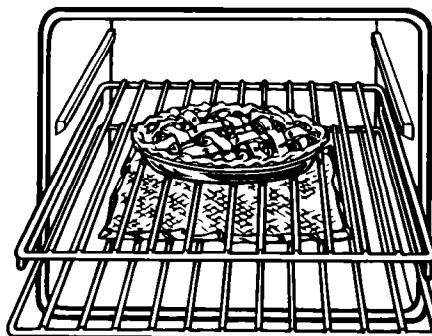
Three or four pans

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

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. **Turn up** foil edges and **make sure** foil is 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

Fire Hazard

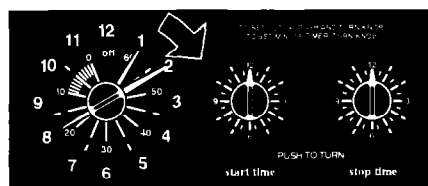
Do not allow foil to touch the heating elements.

Failure to follow this precaution could result in fire or electrical shock hazard and damage to the elements.

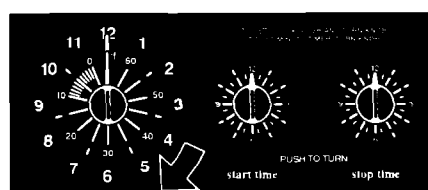
Setting the clock

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

1. Push in Minute Timer Knob and turn clockwise until clock shows the 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.

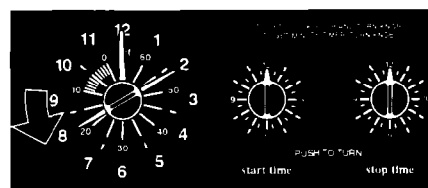


Using the Minute Timer

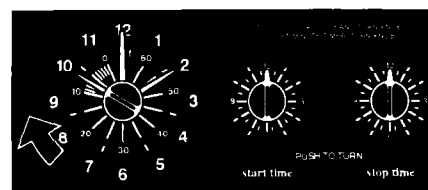
The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

NOTE: Do not push in the knob when setting the Minute Timer, or when stopping the buzzer. Pushing in and turning the Minute Timer Knob changes the clock setting.

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



2. Without pushing it 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.



USING YOUR RANGE

Baking/roasting in the right oven

The right oven is controlled by two knobs: a Selector and a Temperature Control Knob. Both must be on a setting for the oven to heat.

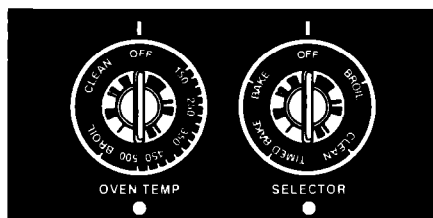
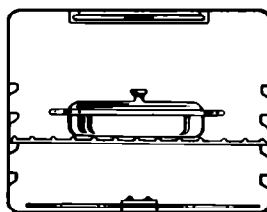
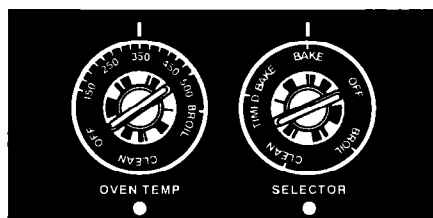
1. **Position** the rack properly **before** turning on the oven. **To change rack position, pull** rack out to stop, **lift** rack at front, and **pull out**. For further information, see "Positioning racks and pans" on page 9.
2. **Set** the Right Oven Selector to **BAKE**.
3. **Set** the Right Oven Temperature Control Knob to the baking/roasting temperature you want. The Right Oven Temperature Control Indicator Light will come on. The oven is preheated when the Right Oven Temperature Control Indicator Light first goes off.

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

4. **Put** food in the oven. During baking/roasting, the elements will turn on and off to maintain the temperature setting. The Right Oven Temperature Control Indicator Light will turn on and off with the elements.

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

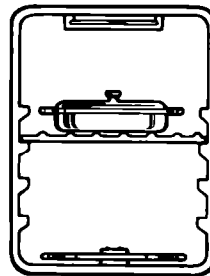
5. **When baking/roasting is done, turn both** the Right Oven Selector and the Right Oven Temperature Control to **OFF**. The Right Oven Temperature Control Indicator Light will go off.



Baking/roasting in the left oven

The left oven is best used as a warming oven for heating smaller casseroles, or for baking/roasting many kinds of frozen convenience foods. Baking/roasting and broiling times may be longer than in the right oven. Large pans and bakeware can block air circulation needed for proper baking/roasting. The right (or primary) oven should be used for family baking of cakes, cookies, pies, etc.

1. **Position** the rack properly **before** turning on the oven. **To change rack position, pull** rack out to the stop, **lift** rack at front, and **pull out**. For further information, **see** "Positioning racks and pans" on page 9.
2. **Set** the Left Oven Temperature Control Knob to the baking/roasting temperature you want. The Left Oven Temperature Control Indicator Light will come on. The oven is preheated when the Left Oven Temperature Control Indicator Light first goes off.
NOTE: Do not preheat oven when roasting or cooking items such as casseroles.
3. **Put** food in the oven. During baking/roasting, the elements will turn on and off to maintain the temperature setting. The Left Oven Temperature Control Indicator Light will turn on and off with the elements.
NOTE: The top element helps heat during baking/roasting, but does not turn red.



4. **When baking/roasting is done, turn** the Left Oven Temperature Control Knob to **OFF**. The Left Oven Temperature Control Indicator Light will go off.

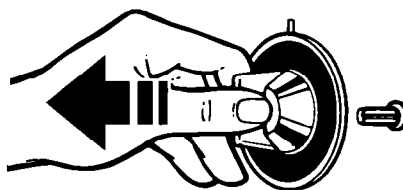
USING YOUR RANGE

Adjusting the oven temperature control

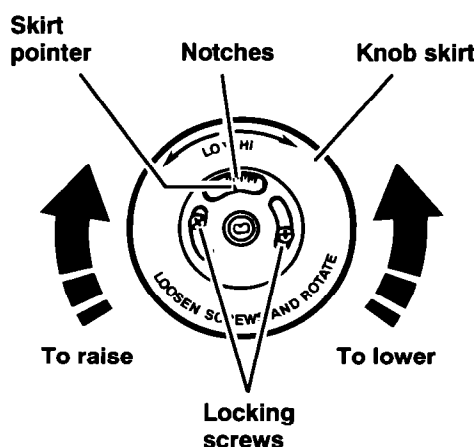
Although your new ovens are properly adjusted to provide accurate temperatures, they may cook faster or slower than your old oven.

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

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



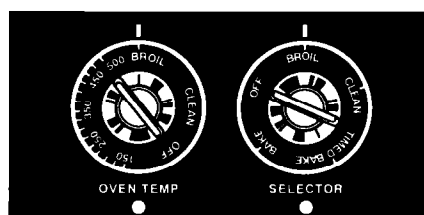
2. **Loosen** the locking screws inside the control knob. **Note the position of the notches** on the knob in relation to the skirt pointer.
3. **To lower the temperature**, hold knob skirt firmly and **rotate** the knob and notches in the direction of the LO arrow at the top of the skirt. Each notch equals about 10°F (5°C).
4. **To raise the temperature**, hold knob skirt firmly and **rotate** the knob and notches in the direction of the HI arrow at the top of the skirt. Each notch equals about 10°F (5°C).
5. **Tighten** the locking screws and **replace** the control knob.



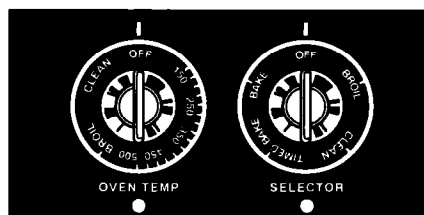
Broiling in the right oven

1. **Position** the rack properly **before** turning on the oven. Position rack so that the surface of the food is at least 3 inches (7 cm) away from the broil element. **See** "Broiling rack position chart" on page 17.
2. **Put** the broiler pan and food on the rack.
3. **Close** the door to the Broil Stop position (open about 4 inches [10 cm]). The door will stay open by itself.
4. **Set** the Right Oven Selector and Right Oven Temperature Control Knob to BROIL. The Right Oven Temperature Control Indicator Light will come on.

NOTE: Do not preheat oven when broiling.



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



Custom broil

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

The Right Oven Selector must be on BROIL for all broiling temperatures.

NOTE: Leave the oven door partly open (to Broil Stop position) whenever using the oven to broil. This allows the oven to maintain proper temperatures.

USING YOUR RANGE

Broiling in the left oven

1. **Position** the rack properly **before** turning on the oven. Position rack so that the surface of the food is at least 3 inches (7 cm) away from the broil element. **See** "Broiling rack position chart" on page 17.
2. **Put** the broiler pan and food on the rack.
3. **Close** the door until it is open about 4 inches (10 cm). The door will stay open by itself.
4. **Set** the Left Oven Temperature Control Knob to BROIL. (For slower broiling, turn to BROIL, then to a temperature setting.) The Left Oven Temperature Control Indicator Light will come on.

NOTE: Do not preheat oven when broiling.

5. **When broiling is done, turn** the Left Oven Temperature Control Knob to OFF. The Left Oven Temperature Control Indicator Light will go off.



Broiling tips

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

⚠ WARNING

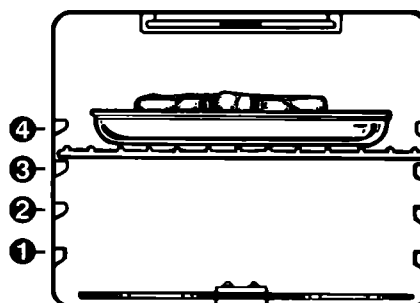
Fire Hazard

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

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

Broiling rack position chart

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



Energy saving tips

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

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

USING YOUR RANGE

Using the MEALTIMER™ clock (right oven only)

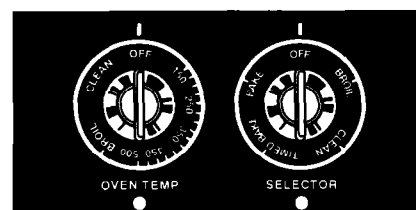
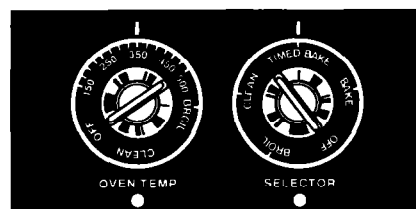
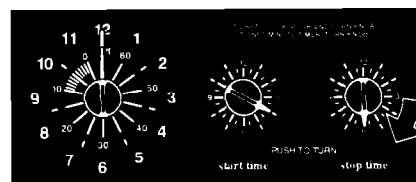
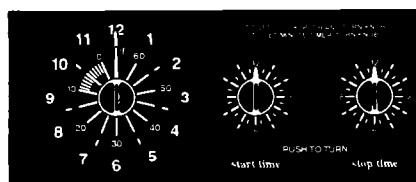
The MEALTIMER clock is designed to turn the oven on and off at times you set, even when you are not around.

Delayed time baking/roasting is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – they will not rise properly.**

Before using the MEALTIMER clock, make sure the clock is set to the correct time of day. (See "Setting the clock" on page 11.)

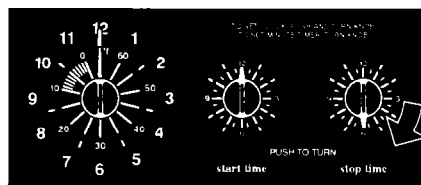
To delay start and stop automatically:

1. **Position** the oven rack(s) properly and **place** the food in the oven.
2. **Push in and turn** the Start Time Knob **clockwise** to the time you want baking/roasting to start.
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 pushed in.
4. **Set** the Right Oven Selector to TIMED BAKE.
5. **Set** the Right Oven Temperature Control Knob to the baking/roasting temperature you want. The oven will now start and stop automatically. The Right Oven Temperature Control Indicator Light will come on and the Start Time Knob will pop out when the start time is reached.
6. **After baking/roasting is done or to cancel the setting at any time, turn** both the Right Oven Selector and Right Oven Temperature Control Knob to OFF. The Stop Time Knob will pop out.



To start baking/roasting now and stop automatically:

1. **Position** the oven rack(s) properly and **place** the food in the oven.
2. **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.
3. **Set** the Right Oven Selector to **TIMED BAKE**.
4. **Set** the Right Oven Temperature Control Knob to the baking/roasting temperature you want.
5. **After baking/roasting is done or to cancel the setting at any time, turn** both the Right Oven Selector and Right Oven Temperature Control Knob to **OFF**. The Stop Time Knob will pop out.



⚠ 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.

Failure to follow the above could result in sickness.

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.

USING YOUR RANGE

If the door does not open or close

If you do not follow the steps for using the MEALTIMER™ clock in order, the electric oven door lock may be turned on. The door will then either:

- not open

OR

- not close all the way (the oven light stays on).

If the door will not open:

1. **Make sure** the clock and start and stop times are set to the correct time of day.
2. **Turn** the Right Oven Selector to **CLEAN**.
3. **Push in and turn** the Stop Time Knob **past** the correct time of day.
4. **Wait** 30 seconds.
5. **Turn** the Right Oven Selector to **OFF**; the door will be unlocked within 10 seconds.

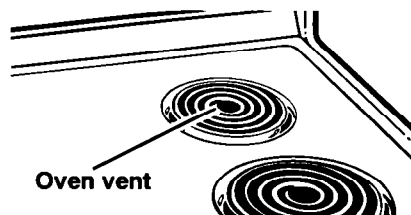
If the door will not close:

1. **Make sure** the clock and start and stop times are set to the correct time of day; **open** the door.
2. **Turn** the Right Oven Selector to **CLEAN**.
3. **Push in and turn** the Stop Time Knob **past** the correct time of day.
4. **Push in** the Automatic Oven Light Switch and **hold it in** for 10 seconds.
5. **Release** the Automatic Oven Light Switch and **turn** the Right Oven Selector to **OFF**.
6. **Push in** the Automatic Oven Light Switch and **hold it in** for another 10 seconds.
7. **Close** the oven door.

The oven vent

Hot air and moisture escape from the oven through vents under the rear surface units. You can cook on the units or keep food warm on them while the oven is on. The vents are needed for air circulation. **Do not block the vents.** Poor baking/roasting can result.

NOTE: Plastic utensils left over the vents can melt.



⚠ WARNING

Fire Hazard

- If you leave a utensil on one of the rear surface units, use pot holders when moving it.
- Keep flammable materials away from oven vents.

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

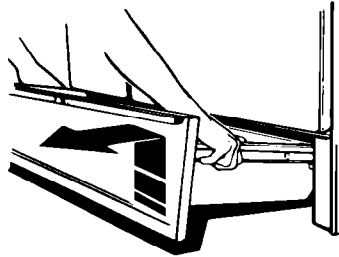
The storage drawer

You can remove the storage drawer to make it easier to clean under the range and to check for installation of the anti-tip brackets.

Use care when handling the drawer.

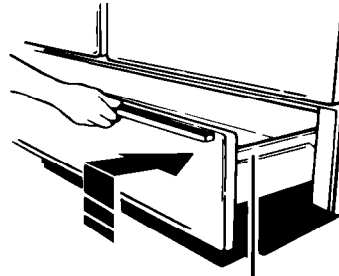
Removing the storage drawer:

1. **Empty** drawer 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.



Drawer slide rail

The anti-tip brackets

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



⚠ WARNING

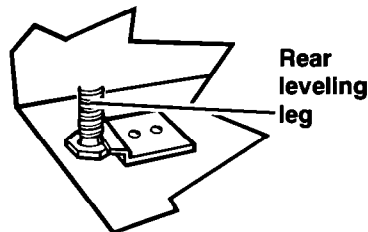
Personal Injury Hazard

- To reduce risk of range tipping over, secure range with properly installed anti-tip brackets supplied with range.
- If range is moved for cleaning or service, check that anti-tip brackets are engaged before using range.

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

To verify the anti-tip brackets are engaged:

- **Remove** the storage drawer. (See above.)
- **Look** to see if the anti-tip brackets are attached to floor with screws.
- **Make sure** rear leveling legs are positioned under the anti-tip brackets.
- **See** Installation Instructions for further details.



Rear leveling leg

Using the Self-Cleaning Cycle

(right oven only)

In This Section

	Page		Page
How the cycle works	22	Setting the controls	23
Before you start	22	Special tips	24

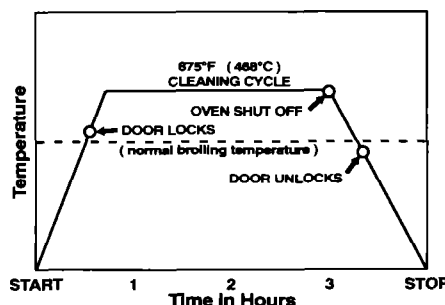
The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like the other functions of your range, you operate the Self-Cleaning cycle with the easy-to-use controls. Please review the instructions in this section to keep your oven spotless.

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. This high heat breaks up the soil or grease and burns it away.

You can adjust the cycle time to the amount of soil in your oven. You can set the cycle time anywhere between 2 and 4 hours. (See "Setting the controls" on page 23.)

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.

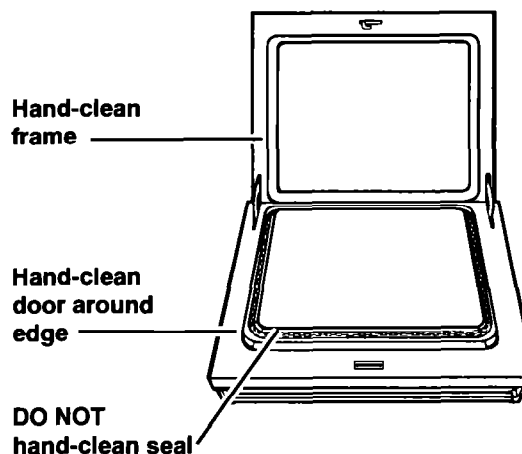


Before you start

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

- **Hand-clean the areas shown.** 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. This may damage the seal and cause poor cleaning, baking, and roasting.



USING THE SELF-CLEANING CYCLE

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

NOTE: You can clean the broiler pan (without grid) in the oven if you have first removed most of the soil by hand-cleaning or in a dishwasher. If most of the soil is not removed, too much smoking will occur. The chrome broiler pan grid will discolor if cleaned in the Self-Cleaning cycle.

- **Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.
- **Remove the oven racks from the oven if you want them to remain shiny.** You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide. (See page 30.) If you clean racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (Guides are counted from bottom to top.)
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

⚠ WARNING

Burn Hazard

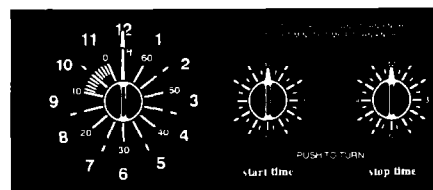
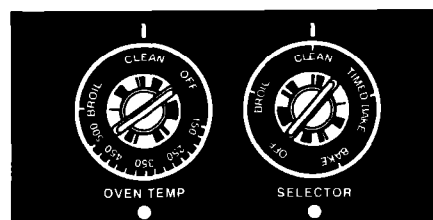
- Do not touch the oven during the Self-Cleaning cycle.
 - Do not use commercial oven cleaners in your oven.
- Failure to follow the above could result in burns or hazardous fumes.

NOTES:

- **Do not force** the locking mechanism. You could bend or break it. The locking mechanism is designed to stay locked until the oven is cool enough to safely open. Wait until the door opens freely.
- **Do not block** the oven 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.
- **Do not leave** any foil in the oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- **Do not use** the oven light during the Self-Cleaning cycle. Use during the Self-Cleaning cycle will shorten the life of the bulb.

Setting the controls

1. **Set the Right Oven Selector and Right Oven Temperature Control Knob to CLEAN.**
2. **Make sure** the clock and start and stop times all have the correct time of day.



continued on next page

USING THE SELF-CLEANING CYCLE

3. To start the Self-Cleaning cycle now, push in and turn the Stop Time Knob clockwise 2-4 hours.

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

NOTE: Make sure the Start Time Knob is not pushed in.

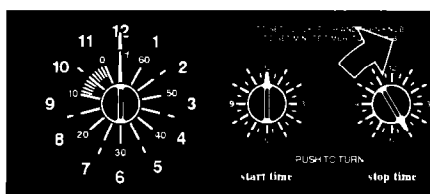
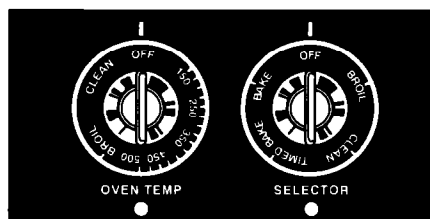
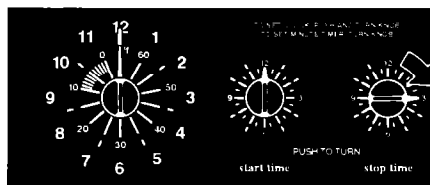
4. When the oven temperature goes above normal baking/roasting temperatures, the Cleaning Indicator Light will come on. The door cannot be opened when the Cleaning Indicator Light is on.

5. After the Self-Cleaning cycle is completed and the oven has cooled enough, the Cleaning Indicator Light will go off and the Stop Time Knob will pop out. Turn the Right Oven Selector and Right Oven Temperature Control Knob to OFF.

6. 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.

To stop the Self-Cleaning cycle at any time:

1. Push in and turn the Stop Time Knob clockwise until it points to the correct time of day.
2. Turn the Right Oven Selector and Right Oven Temperature Control Knob to OFF.



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 or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **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 22.

Caring for Your Range

In This Section	
	Page
Surface units and reflector bowls.....	25
Lift-up cooktop	27
Removing the right oven door	28
Cleaning chart	29
The oven light	32

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

⚠ WARNING

Electrical Shock Hazard

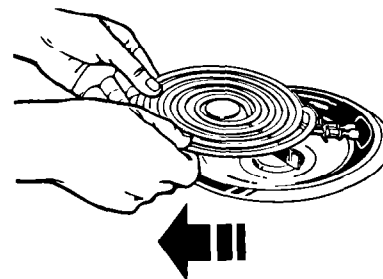
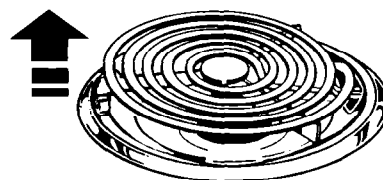
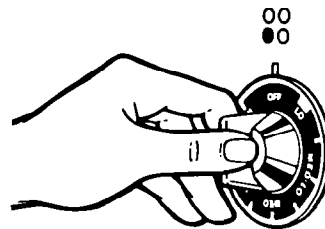
Make sure all controls are OFF and the range is cool before cleaning.

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

Surface units and reflector bowls

Removing

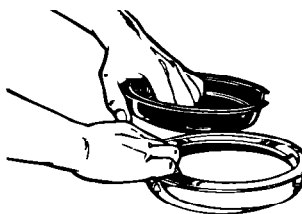
1. **Make sure** all surface units are off and cool before removing surface units, reflector bowls, and trim rings.
2. **Lift** the edge of the unit, opposite the receptacle, just enough to clear the reflector bowl and trim ring.
3. **Pull** the surface unit straight away from the receptacle.



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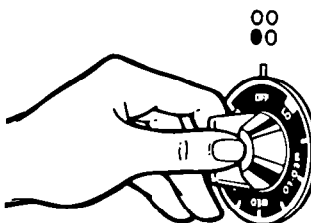
CARING FOR YOUR RANGE

4. **Lift out** the reflector bowl and trim ring.
See "Cleaning chart" on page 29 for cleaning instructions.



Replacing

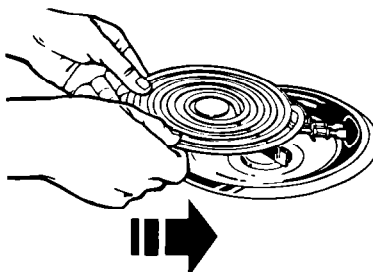
1. **Make sure** all surface units are off and cool before replacing surface units and reflector bowls.



2. **Line up** openings in the reflector bowl and notches in the trim ring with the surface unit receptacle.



3. **Hold** the surface unit as level as possible with the terminal just started into the receptacle. **Push** the surface unit terminal into the receptacle.



NOTE: Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a trim ring gets discolored, some of your utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the trim ring. This extra heat can discolor it.

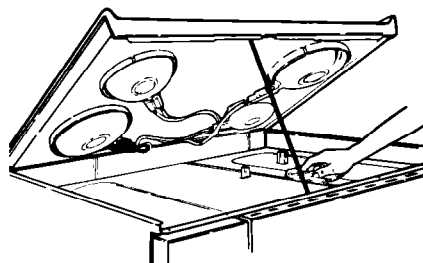
Lift-up cooktop

1. **Lift** front of cooktop at the center and **swing** the support rod up.
2. **Carefully lower** the cooktop onto the support rod.

⚠ WARNING

Personal Injury Hazard

Be sure the rod is attached to the cover plate and safely supports the cooktop. Failure to do so could result in personal injury from the cooktop accidentally falling.



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

3. **Wipe** with warm, soapy water. Use a soapy steel-wool pad on heavily soiled areas.
4. **To lower the cooktop, lift** cooktop while lowering the support rod back to its resting position. **Lower** the cooktop into place.

Removing the right oven door

⚠ WARNING

Electrical Shock Hazard

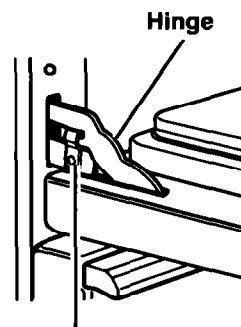
- Make sure all controls are OFF and the oven is cool before removing oven door.
 - The door is heavy. For safe, temporary storage, lay the door flat.
- Failure to follow the above precautions could result in electrical shock, burns, or personal injury.

To remove the door:

1. **Open** the door all the way.
2. **Pull up** the lock located below each hinge and **push** it onto the hook part of the hinge. You may have to push down slightly on the door to pull the locks fully over the hooks.
3. **Grasp** the door by the sides, then **pull** the bottom of the door up and toward you to disconnect the hinges.
4. **Keep pulling** the bottom of the door toward you while moving the top of the door toward the range to completely disconnect the hinges.



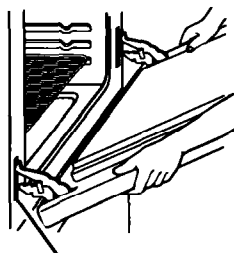
Lock in disengaged position



Lock engaged for door removal

To replace the door:

1. **Grasp** the door by the sides. **Set** hinges into the hinge slots.
2. **Keep pushing** the bottom of the door away from you. **While pushing, move** the top of the door away from the range to correctly position the hinges.
3. **Push** the lock off of the hook part of the hinge. You may have to push down on the door to release the locks.
NOTE: Make sure the hinges are correctly positioned before unlocking them.
4. **Close** the door.



Hinge slot
(door removed
from range)

Cleaning chart

Use the following table to help you clean your range.

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Sponge and warm, soapy water	• Turn knobs to OFF and pull straight away from control panel. • Wash, rinse, and dry thoroughly. Do not soak. • Do not use steel wool or abrasive cleansers. They may damage the finish of the knobs. • Replace knobs. Make sure all knobs point to OFF.
Control panel	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	• Wash, wipe with clean water, and dry thoroughly. • Do not use steel wool or abrasive cleansers. They may damage the finish. • Do not spray cleaner directly on panel. Apply cleaner to paper towel.
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	• Wash, wipe with clean water, and dry thoroughly. • Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • Do not use abrasive or harsh cleansers. They may damage the finish. NOTE: Do not allow foods containing acids (such as vinegar, tomato, or lemon juice) to remain on surface. Acids may remove the glossy finish. Also wipe up milk or egg spills when cooktop is cool.
Surface units	No cleaning required	• Spatters or spills will burn off. • Do not immerse in water.
Porcelain-enamel reflector bowls	Nonabrasive, plastic scrubbing pad and warm, soapy water OR The Self-Cleaning cycle	• Wipe off excess spills. • Wash, rinse, and dry thoroughly. OR • Place upside down on oven racks in oven during the Self-Cleaning cycle.
Chrome trim rings	Warm, soapy water and a nonabrasive, plastic scrubbing pad	• Wash, rinse, and dry well. • Clean frequently. • Do not use abrasive or harsh cleansers. • Do not place in Self-Cleaning oven.

continued on next page

CARING FOR YOUR RANGE

PART	WHAT TO USE	HOW TO CLEAN
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	• Wash, rinse, and dry thoroughly. • Do not clean in Self-Cleaning cycle. (See note on page 23.)
Oven racks	Steel-wool pad and warm, soapy water OR The Self-Cleaning cycle	• Wash, rinse, and dry thoroughly. OR • Leave in oven during Self-Cleaning cycle. NOTE: 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.
Oven door glass (right oven only)	Paper towel and spray glass cleaner OR Warm, soapy water and a nonabrasive, plastic scrubbing pad	• Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, wipe with clean water, and dry thoroughly.
Oven cavity (right oven)	Self-Cleaning cycle	• See "Using the Self-Cleaning Cycle" on pages 22-24.

CARING FOR YOUR RANGE

PART	WHAT TO USE	HOW TO CLEAN
Oven cavity (left oven)	Sponge and warm, soapy water Soapy steel-wool pad for heavily soiled areas OR Commercial oven cleaner for heavily soiled areas Heavy-duty aluminum foil or shallow pan used while cooking	• Wash, wipe with clean water, and dry thoroughly. • Wipe with clean water. • Place newspaper on floor to protect floor surface. • Follow directions provided with the oven cleaner. • Wipe with clean water. • Use in well-ventilated room. • Do not allow commercial oven cleaners to contact the heating elements, heat seal, thermostat, control panel, or exterior surfaces of the range. Damage will occur. • Do not allow a film from the cleaner to build up on the temperature sensing bulb; it could cause the oven to heat improperly. NOTE: One sensing bulb is located in the upper left corner of the large oven and the other sensing bulb is located in the upper right corner of the small oven. Carefully wipe the sensing bulb clean after each oven cleaning, being careful not to move the bulb. A change in its position could affect how the oven bakes. Avoid bending the bulb and capillary tube. • Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spillovers. NOTE: Do not use foil or foil liner to cover the oven floor. Poor baking/roasting results could occur.

The oven light (right oven only)

The oven light will come on when you open the oven door. To turn on the light when the oven door is closed, press the Oven Light Switch on the control panel.

⚠ WARNING

Electrical Shock Hazard

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

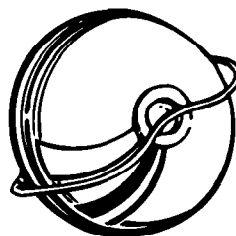
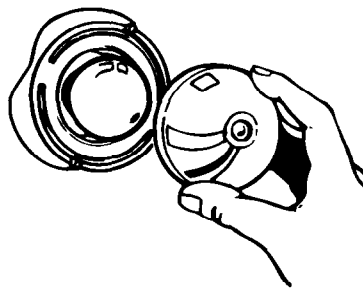
Failure to follow the above could result in electrical shock, burns, or injury from broken glass.

To replace the oven light:

1. **Unplug** appliance or **disconnect** at the main power supply.
2. **Remove** the glass bulb cover in the back of the oven by pushing the wire holder to the side and pulling out the cover.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.

4. **Replace** the bulb cover and **snap** the wire holder in place. **Plug in** appliance or **reconnect** 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.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Nothing will operate	The power cord is not plugged into a live circuit with proper voltage. A household fuse has blown or a circuit breaker has tripped.	Plug the power cord into a live circuit with proper voltage. (See Installation Instructions.) Replace household fuse or reset circuit breaker.
The oven(s) will not operate	You have not turned the Oven Selector to BAKE or BROIL. You have set a delayed start time. You have not turned the Oven Temperature Control Knob to a temperature setting. You have not set the MEALTIMER™ clock correctly. You have not set the MEALTIMER clock's Stop or Start Time Knobs at the correct time of day.	Turn the Oven Selector to the desired setting. Wait for the start time to be reached or cancel and reset the control. Turn the Oven Temperature Control Knob to a temperature setting. Set the MEALTIMER clock correctly. (See "Using the MEALTIMER clock" on page 18.) If a delay start or stop is not desired, the Stop and Start Time Knobs must be turned to the correct time of day. Turn knobs till they pop out.
The surface units will not operate	A household fuse has blown or a circuit breaker has tripped. You have not plugged in surface units all the way. You are not setting the control knobs correctly.	Replace household fuse or reset circuit breaker. Turn control knobs to OFF and plug surface units in all the way. (See "Replacing" on page 26.) Push control knobs in before turning to a setting.
Control knob(s) will not turn	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.

continued on next page

IF YOU NEED ASSISTANCE OR SERVICE

PROBLEM	POSSIBLE CAUSE	SOLUTION
Self-Cleaning cycle will not operate	You have not set the Oven Selector and Oven Temperature Control Knob to CLEAN. The range clock does not show the correct time of day. The Start Time Knob does not show the correct time of day or the knob is not all the way out. The Stop Time Knob is not set ahead to the time you want the Self-Cleaning cycle to stop.	Set both the Oven Selector and Oven Temperature Control Knob to CLEAN. Reset clock to show the correct time of day. (See page 11.) Reset the Start Time Knob to show the correct time of day. Pull knob out all the way. See Step 3 in "Setting the controls" on page 24 for proper setting instructions.
Cooking results are not what you expected	The range is not level. The oven temperature seems too low or too high. You have not preheated the oven as the recipe calls for. The recipe you are using may need to be altered to improve the taste or appearance of the food. The pans are not the type or size recommended in the recipe. There is not proper air circulation around pan when baking. The cooking utensils are not the proper shape or do not fit the surface units being used.	Level range. (See Installation Instructions.) Adjust the oven temperature control. (See "Adjusting the oven temperature control" on page 14.) Preheat oven if called for in recipe. Alter recipe as needed. Refer to a reliable cookbook for recommended pan type and size. Allow 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation. There must be a minimum space of 1 inch (3 cm). Use cooking utensils with smooth, flat bottoms that fit the surface units being used.

IF YOU NEED ASSISTANCE OR SERVICE

2. If you need assistance ...

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

1-800-253-1301

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

If you prefer, write to:

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

Please include a daytime phone number in your correspondence.

3. If you need service ...



Whirlpool has a nationwide network of authorized Whirlpool service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our Consumer Assistance Center telephone number (see Step 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 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 Program (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer, and Whirlpool have failed to resolve your problem.

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

- MACAP will in turn inform us of your action.

WHIRLPOOL®

Electric Range

Warranty

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

3/95

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

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

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



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4/95
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