

use & care guide

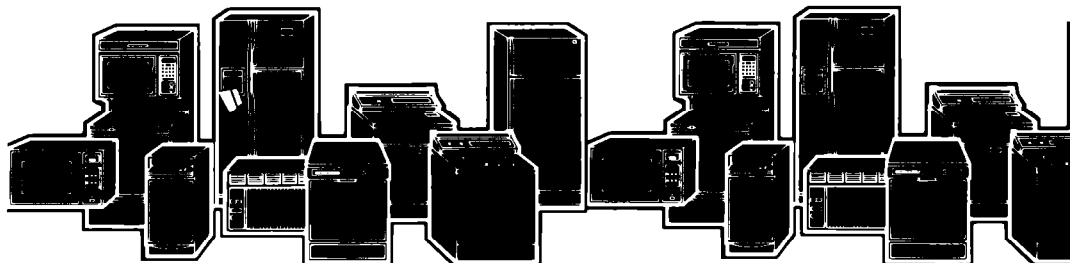



Whirlpool

ELECTRIC RANGE

**with Convertible
Cooktop
Self-Cleaning
Model RS575PXR**

microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers



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*Tmk.

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Before you use your range/cooktop

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

You are personally responsible for:

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Installing and leveling the range/cooktop in a cabinet where it is protected from the elements, and on a floor strong enough to support its weight.
- Properly connecting the range/cooktop to electrical supply and grounding. (See "Installation Instructions.")
- Making sure the range/cooktop is not used by anyone unable to operate it properly.
- Properly maintaining the range/cooktop.
- Using the range/cooktop only for jobs expected of a home range/cooktop.

IMPORTANT SAFETY INSTRUCTIONS



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

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

• FOR YOUR SAFETY •

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

– SAVE THESE INSTRUCTIONS –

Copy your Model and Serial Numbers here

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

1. **Complete** Model and Serial Numbers (from plate just behind the oven door).

2. Purchase date from sales slip.

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

There is no warranty registration to return. Proof-of-purchase is all that is required for in-warranty service.

Model Number

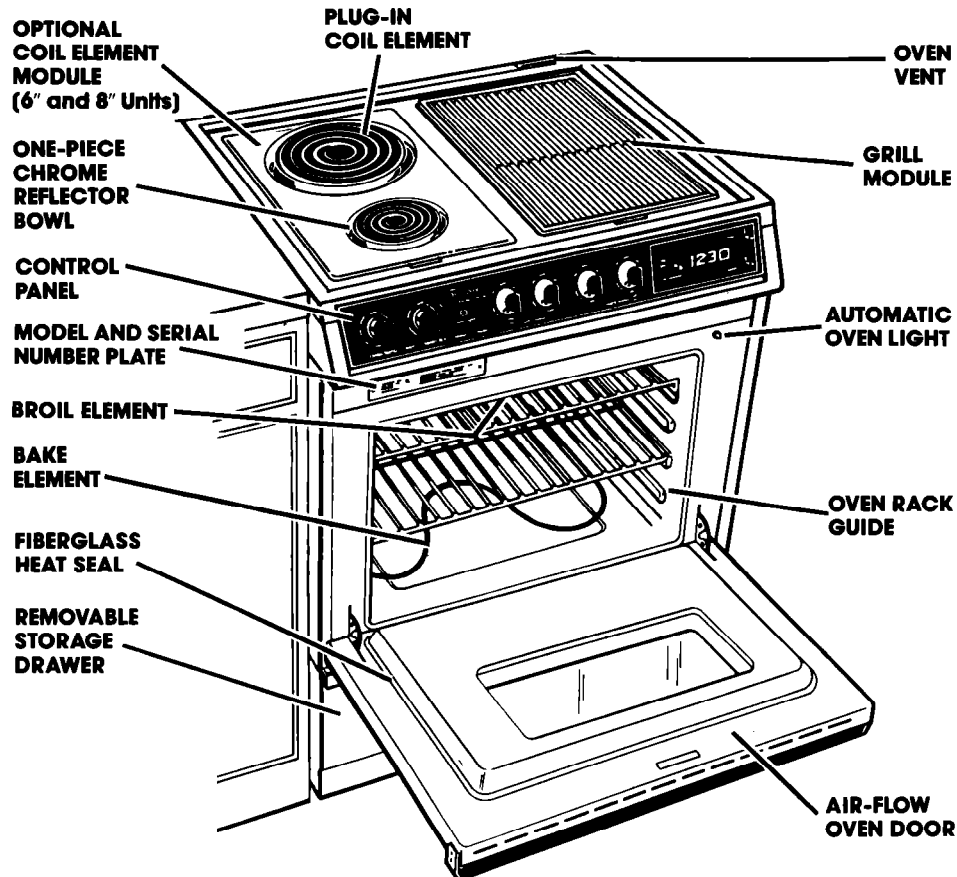
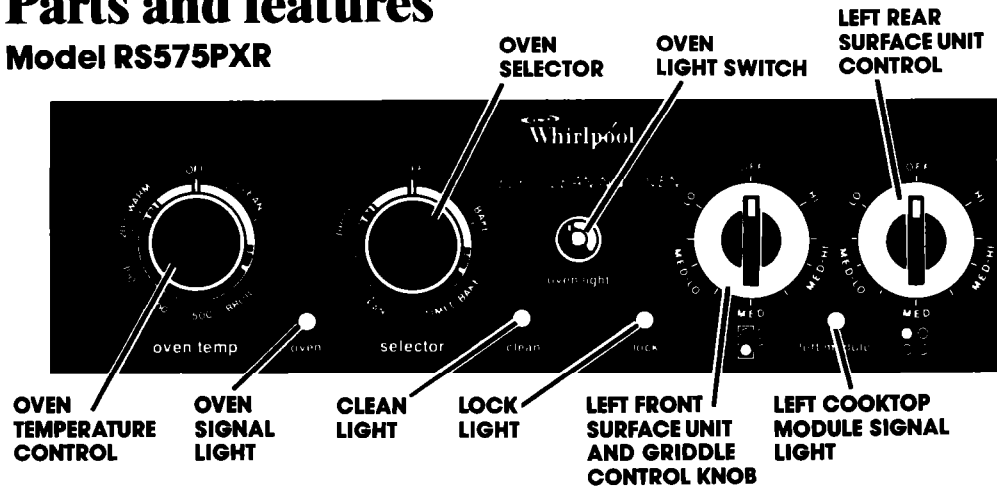
Serial Number

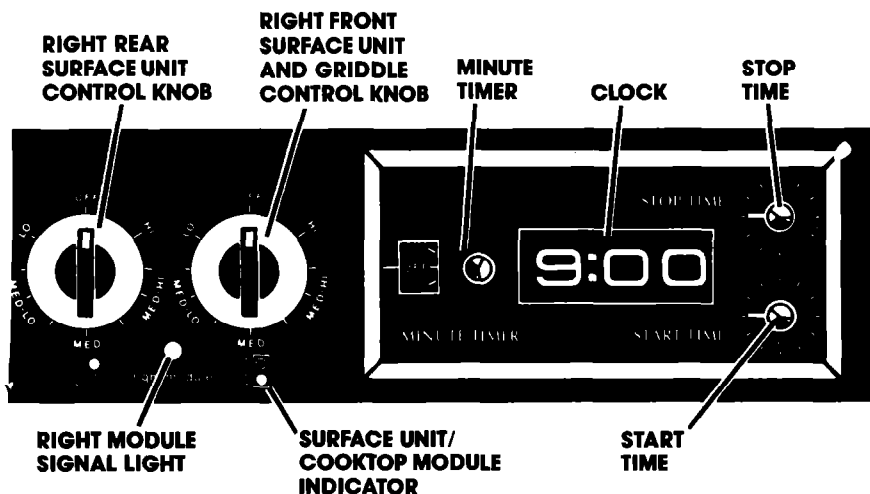
Purchase Date

Service Company/Phone Number

Parts and features

Model RS575PXR



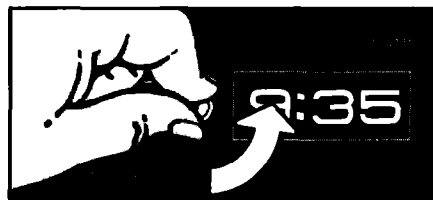


Setting the Clock

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



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



2. Let the Minute Timer Knob pop out. Turn counterclockwise until Minute Timer dial shows OFF. The clock setting will change if you push in the knob when turning.

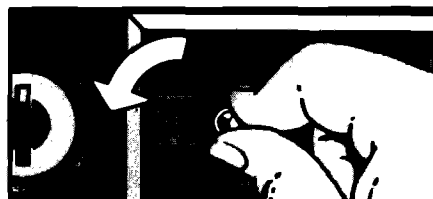
Using the Minute Timer

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

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



1. Without pushing in the Minute Timer Knob, turn it until the time showing in the window is longer than you want.

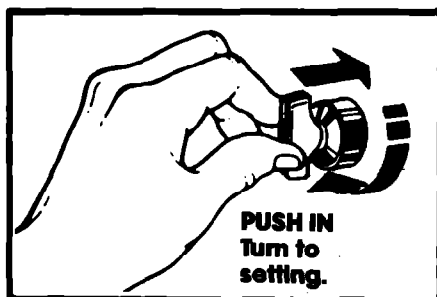


2. Without pushing in, turn the knob back to the setting you want.
When the time is up, a buzzer will sound. To stop the buzzer, turn the Minute Timer dial to OFF.

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

Using your cooktop

Using the Control Knobs



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

Surface Unit Indicators

The solid dot in the surface unit indicator shows which surface unit is turned on by that knob. The box shows that a module, such as a gridle, can be controlled by that knob.

Signal Lights

A module signal light will glow whenever one or both control knobs above the light are ON.

WARNING: Be sure all lights are OFF when you are not cooking. Someone could be burned or a fire could start if a surface unit or module is accidentally left ON.

Using the Optional Coil Element Module

Use only flat-bottomed utensils for best cooking results and to prevent damage to the cooktop. Specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) are not recommended.

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

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

Use MED-HI to hold a rapid boil; to fry chicken or pancakes.

Use MED for gravy, puddings and icing; to cook large amounts of vegetables.

Use MED-LO to keep food cooking after starting it on a higher setting.

USE 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.

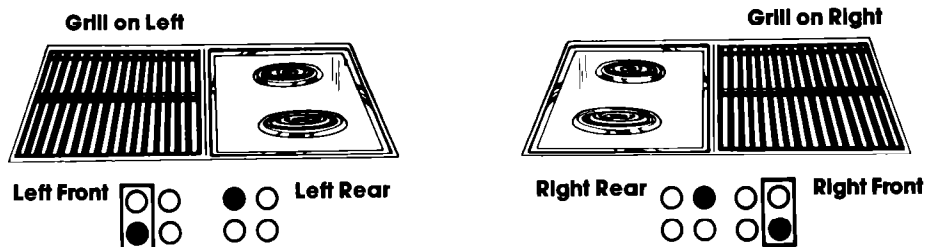
CAUTION: The use of the HI setting for long periods of time can damage coil elements and discolor chrome reflector bowls. Start cooking on HI and turn control down to continue cooking.

WARNING: The coil element should never turn red during use. If it turns red, the bottom of the pan is not flat enough or is too small for the size of the coil element. Damage to the element, cooktop, wiring and/or surrounding area could result. If the pan is too small for the coil element, you could be burned by the heat from the exposed section of the coil element.

See the "Cooking Guide" for important utensil information.

Using the Grill Module (supplied with the cooktop)

For the Grill Module, use front or back controls as you would for surface units. Use both controls if you want the front and back of the grill to heat.



A range hood (Whirlpool Model RH8330 or RH8336) should be used to help get rid of smoke while using the Grill Module.

Approximate Grill Module Cooking Times

Preheat the grill for 5 minutes at suggested setting.				
FOOD	CONTROL SETTING	APPROXIMATE COOKING TIME		COMMENTS
		Side 1	Side 2	
BEEF				
Steak – 1" (2.5 cm)				To test steak for doneness, cut near center with sharp knife.
Rare	HI	8 Min.	9 Min.	
Medium	HI	11 Min.	12 Min.	
Well-done	HI	12 Min.	13 Min.	
Steak – 1½" (3.8 cm)				
Rare	HI	10 Min.	7 Min.	
Medium	HI	13 Min.	13 Min.	
Well-done	HI	16 Min.	16 Min.	
Hamburgers – 1" (2.5 cm)				
Rare	HI	8 Min.	10 Min.	
Medium	HI	9 Min.	12 Min.	
Well-done	HI	10 Min.	13 Min.	
FISH				
Whole – 2½ lbs. (1 kg)	HI	15 Min.	15 Min.	When fish flakes easily it is done.
Filletts – 1 lb. (.5 kg)	HI	4 Min.	4 Min.	Cook all fish on aluminum foil.
Lobster Tails	HI	5 Min.	5 Min.	
CHICKEN				
2½ lbs. (1 kg) Quarters or Pieces	HI	55 Min. Total		

Preheat the grill for 5 minutes at suggested setting.

FOOD	CONTROL SETTING	APPROXIMATE COOKING TIME		COMMENTS
		Side 1	Side 2	
PORK				
Loin or Rib Chops ¾" (1.9 cm)	HI	15 Min.	12 Min.	Turn every few minutes.
Spareribs 2½ lbs. (1 kg)	HI	10 Min.	10 Min.	
Ham Slice, fully cooked 1 lb (.5 kg)	HI	6 Min.	7 Min.	
Sausage Patties – ½" (1.3 cm)	HI	8 Min.	12 Min.	
Links – 10 oz. (.3 kg)	HI	6 Min. Total		
OTHERS				
Hot Dogs	HI	8 Min. Total		Turn frequently.
Sandwiches	HI	18 Min. Total		Wrap in foil.
Potatoes, cut into pieces	HI	45 Min. Total		Wrap tightly in foil.
Corn on the Cob	HI	30 Min. Total		
French Bread	HI	10 Min. Total		

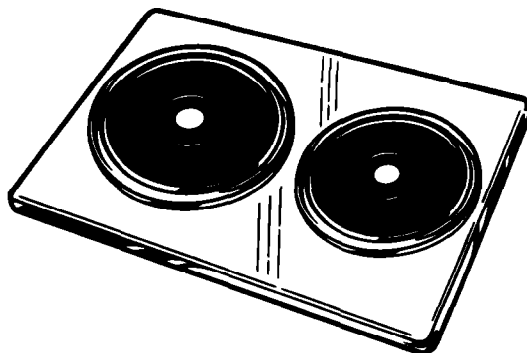
Hints and tips:

- Food cooked on the grill can spatter. It is important to clean all parts after each use. See chart on page 27.
- The ceramic rocks will darken with use.
- Take the grill apart to clean and to remove and store. **Do not stack when storing.**
- Most utensils safe for use on an outdoor grill can be used with your Grill Module.
- The heating element for the grill cleans itself. **Do not put in water.**
- Trim fats from meat before grilling to prevent excessive smoke and flare-ups. Meats which normally have a high fat content will produce more smoke and flare-up. Fat meats cook faster than lean meats.
- If meat begins to cook too quickly, turn the grill control knob to a lower setting.

**WARNING –
If grease causes excessive
flare-ups:**

- Remove food from grill.
- Turn the grill OFF.
- Cover the grill with a large metal pan.
- Do not put water on grease fires.

Using the Optional Solid Element Module

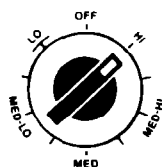


Use only flat-bottomed utensils for best results and to prevent damage to the cooktop. Specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) are not recommended. Solid elements are made of heavy cast-iron to provide even cooking. These elements hold heat longer than conventional type surface units. For best cooking results, use a HI setting for a very short period; then use a LO setting to complete the cooking. Turn the element OFF a few minutes before you are finished cooking.

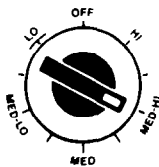
CAUTION: Elements stay hot for a long time. Do not leave pans on hot elements when cooking is done. Burned food and damage to the cooktop could result.

NOTE: A protective limiter is built into each solid element. If pan bottoms are not flat, it will sense uneven cooking temperatures and automatically reduce the heat setting. This will result in longer cooking times. See Cookware on page 12.

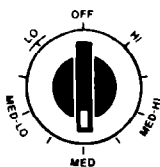
Until you get used to the settings, use the following as a guide:



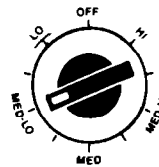
Use HI to start cooking or to bring liquids to a boil. When cooking foods, **turn to a LO or MED-LO setting when sizzle starts.**



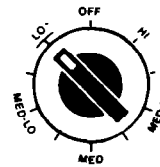
Use MED-HI to hold a rapid boil or to start frying chicken or pancakes. **Turn to a LO or MED-LO setting when sizzle starts.**



Use MED for gravy, puddings and icings or to cook large amounts of vegetables. **Turn to a LO setting to finish cooking.**



Use MED-LO to continue cooking after starting at a higher setting.

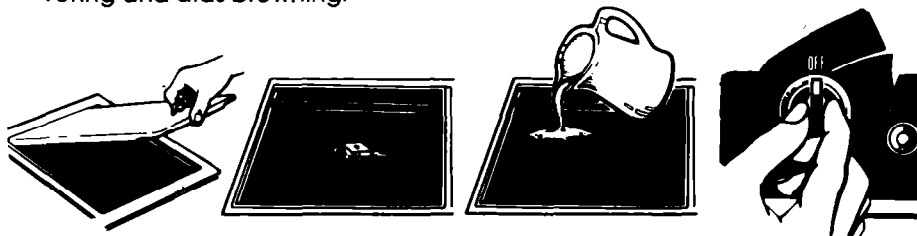


Use LO to continue cooking after starting at a higher setting, to keep food warm or to melt chocolate or shortening.

Using the Optional Griddle Module

Before using the griddle for the first time:

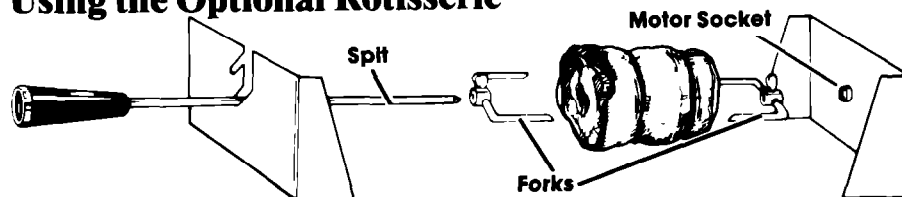
1. Wash, rinse and dry the griddle.
 - Use warm sudsy water.
 - **DO NOT** put griddle in water.
 - **DO NOT** use metal scouring pads or abrasive cleansers. They will damage the griddle.
2. Lightly wipe with cooking oil to season. You don't have to grease the griddle every time you use it. However, oil or butter adds flavoring and aids browning.



1. Lift and remove the griddle cover. **Do not replace it until the griddle is cool.**
2. Preheat for a few minutes (until butter melts or water beads on the griddle).
3. Add food. **Use only nylon or plastic utensils.** Metal can scratch the non-stick finish.
4. **When cooking is finished, turn the griddle OFF.** Leaving it ON will damage the griddle.

Approximate griddle cooking times			
Preheat the griddle for 10 minutes on HI.			
FOOD	CONTROL SETTING	APPROXIMATE COOKING TIME	
		Side 1	Side 2
Sausage Patties	HI	8 Min.	4 Min.
Bacon	HI	3 Min.	1-2 Min.
Ham Slide	MED-HI	6 Min.	5-6 Min.
Hamburger	HI	6 Min.	5 Min.
Fish Sticks	MED	5 Min.	3-4 Min.
Hot Dogs	MED-HI	5 Min.	5 Min.
Buns	MED-HI	3 Min. Total	
French Toast	MED	3 Min.	2-3 Min.
Grilled Sandwiches	MED-HI	3 Min.	3 Min.
Pancakes	MED-HI	1½-2 Min.	1-2 Min.
Eggs	MED-LO	3 Min.	1 Min.

Using the Optional Rotisserie



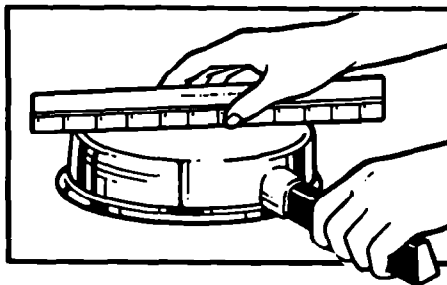
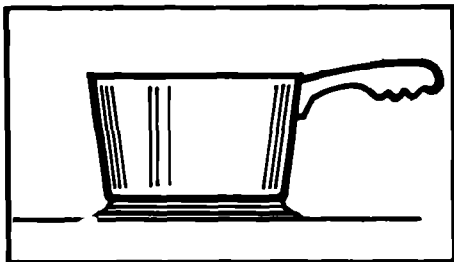
1. Put one fork on the spit pointing away from the handle.
2. Push spit through the meat so the weight is balanced.
3. Put the second fork on the spit pointing toward the meat.
4. Push both forks into the meat and tighten the thumbscrews.
5. Insert pointed end of the spit all the way into the motor socket.
6. Put the handle end of the spit into the slot in the front support that matches the motor socket position in the rear support.
7. Plug in the rotisserie motor and turn on the Grill Module. See chart below for suggested cooking times.

Approximate rotisserie cooking times				
FOOD	CONTROL SETTING	SPIT POSITION	APPROXIMATE COOKING TIME	COMMENTS
BEEF				
Rolled rib roast (rare) 3½ lbs. (1.5 kg.)	HI	High	1 hr. 55 min.	Meat with an outer layer of fat may take longer to cook.
Rolled rump roast (rare) 3½ lbs. (1.5 kg.)	HI	High	2 hrs.	
PORK				
Rolled loin roast 5 lbs. (2 kg.)	HI	High	3 hrs. 15 min.	
Spareribs 1¼ lbs. (1 kg.)	HI	High	50 min.	
Canadian bacon 2 lbs. (1 kg.)	HI	High	1 hr. 10 min.	
LAMB				
Rolled leg 5 lbs. (2 kg.)	HI	High	2 hrs. 30 min.	
POULTRY				
Chicken 2 lbs. (1 kg.)	HI	High	1 hr. 45 min.	Truss poultry tightly. Run spit in at base of the tail and diagonally through the cavity to the fork of the wish-bone. If wing tips brown too rapidly, cover them with foil.
Turkey 6¼ lbs. (2.5 kg.)	HI	High	2 hrs. 45 min.	
Duck 3¾ lbs. (1.5 kg.)	HI	High	2 hrs. 15 min.	
Cornish hen 2 – 1 lb. (1 kg.) hens	HI	High	2 hrs.	

NOTE:

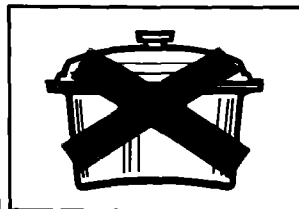
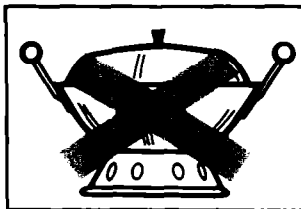
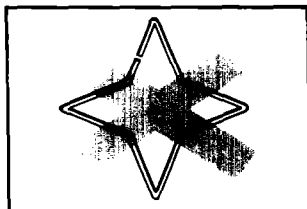
- Use the high position for anything over two inches (5 cm.) in diameter.
- Turkeys bigger than 8 to 10 pounds should not be put on the rotisserie. Roast then in the oven.

Cookware



Pans should be the same size or larger than the elements to prevent boilovers and hot handles. **Only use pans with flat bottoms.** Flat bottoms allow maximum contact between the pans and the elements for fast, even cooking. Pans with uneven bottoms or raised patterns on the bottom are not suitable.

Flatness of a pan can be checked by placing an edge of a ruler across it. There should not be space between the ruler edge and the bottom of the pan.



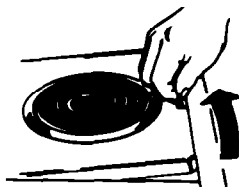
DO NOT USE trivets, woks with skirts, or canners with concave bottoms.

Changing cooktop modules

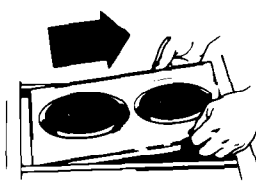
The Cooktop Modules will work on either side of the cooktop.

WARNING: To avoid burns and possible electric shock, first make sure all controls are OFF and the modules are COOL before removing or replacing them.

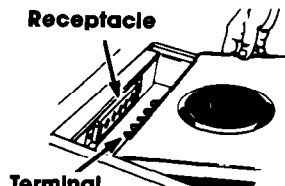
Optional Coil Element and Solid Element Modules



1. To remove, lift slightly by the handle.



2. With both hands, pull module toward you to unplug it.

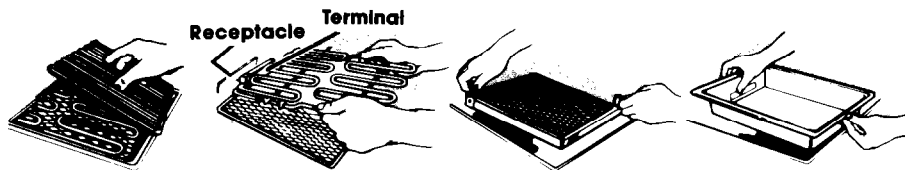


3. Lift out and set aside.

4. Replace in reverse order.

Grill Module

WARNING: To avoid burns and possible electric shock, be sure all modules are OFF and COOL.

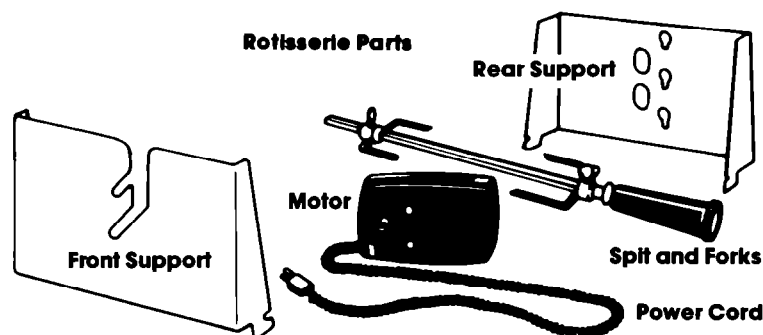
- 
- 1.** To remove, lift off grills.
 - 2.** Lift front end of heating element and pull toward you.
 - 3.** Lift out basket of ceramic rocks.
 - 4.** Lift slightly at the back and remove the grease well. Be careful not to spill fat dripings.
 - 5.** Replace in reverse order.

All parts must be cleaned after each use to avoid excessive smoke, flare-ups, fat spoilage and odors. See chart on page 27.

Optional Rotisserie

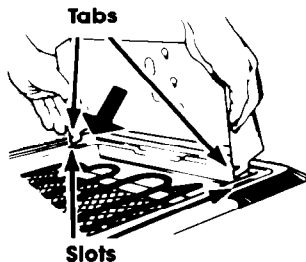
The rotisserie has 4 parts. It is used with the Grill Module.

WARNING: To avoid burns and possible electric shock, be sure all modules are OFF and COOL.

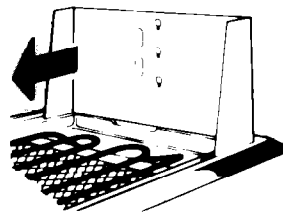




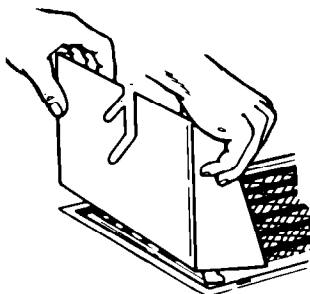
- 1.** Remove the grills from the Grill Module.



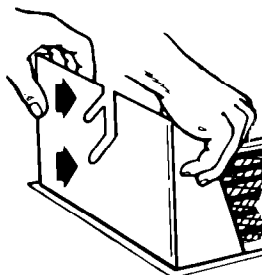
- 2.** Insert rear support tabs into slots at rear of the Grill Module.



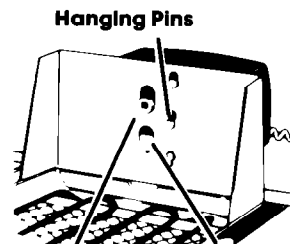
- 3.** Slide support forward to lock. Tilt top to level.



- 4.** Insert front support tabs into slots at front of the Grill Module.



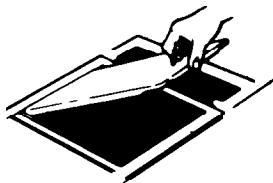
- 5.** Slide support back to lock. Tilt top to level.



- 6.** Position the motor socket and pins in the holes in the Rear Support. Use either the high or low position.

Optional Griddle Module

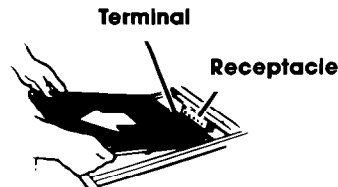
WARNING: To avoid burns and possible electric shock, be sure all modules are **OFF** and **COOL**.



- 1. To remove,** lift off the griddle cover.



- 2.** Lift front of griddle slightly by the handle.

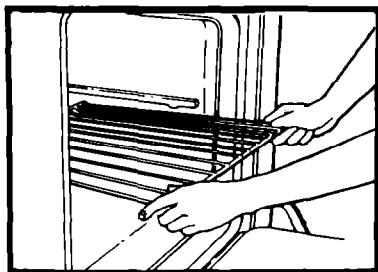


- 3.** With both hands, pull griddle toward you to unplug it.

- 4. Replace** in reverse order.

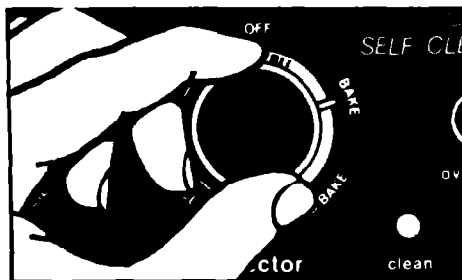
Using your oven

Using the Oven Controls – Baking

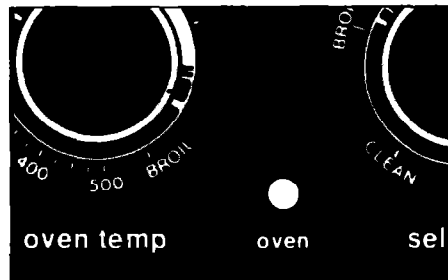


1. Position the rack(s) properly **before** turning on the oven. To **change rack positions**, lift rack at front and pull out.

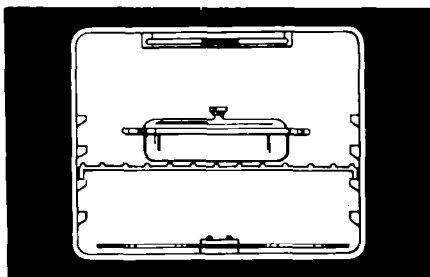
Rack(s) should be placed so the top of the food will be centered in the oven. **Always leave at least 1½ to 2 inches (4-5 cm)** between the sides of the pan and the oven walls and other pans. When using the lowest rack position, **always use offset rack**. For more information, see the "Cooking Guide."



2. Set Oven Selector to BAKE.



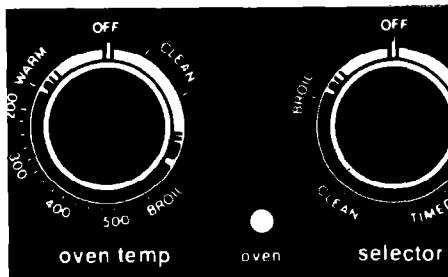
3. Set Oven Temperature Control to the baking temperature you want. The Oven Signal Light will come on. The oven is preheated when the Oven Signal Light goes off.



4. Put food in the oven. **Note: Oven racks, wall and door will be hot.**

During baking, the elements will turn on and off to keep the oven temperature at the setting. The Oven Signal Light will turn on and off with the elements.

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

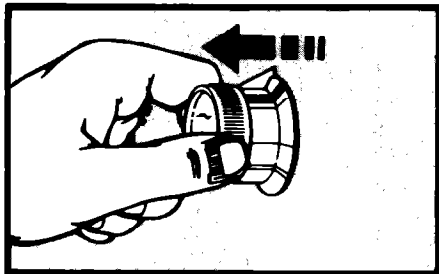


5. When baking is done, turn both the Oven Temperature Control and the Oven Selector to OFF.

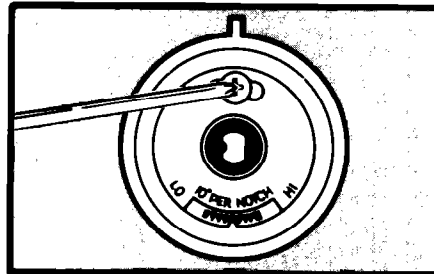
Adjusting the Oven Temperature Control

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

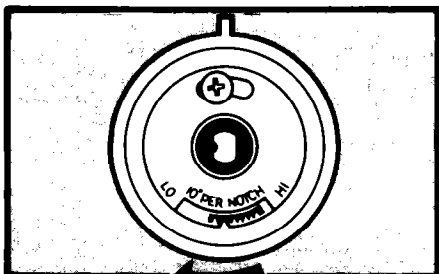
If after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



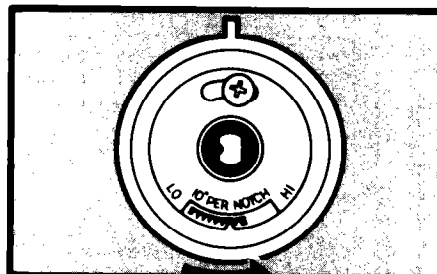
- 1.** Pull the Oven Temperature Control Knob straight off.



- 2.** Loosen the locking screw inside the control knob. **Note the position of the notches.**

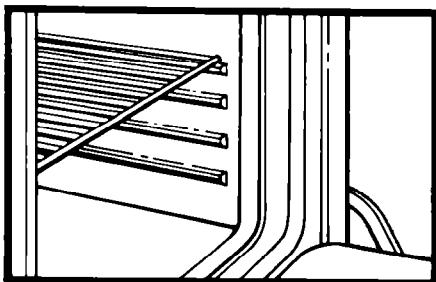


- 3.** To lower the temperature, move a notch closer to LO. Each notch equals about 10°F (5°C).

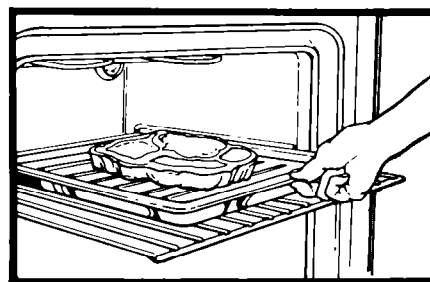


- 4.** To raise the temperature, move a notch closer to HI. Each notch equals about 10°F (5°C).
Tighten the locking screw and replace the control knob.

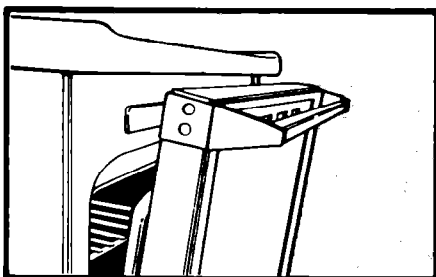
Broiling



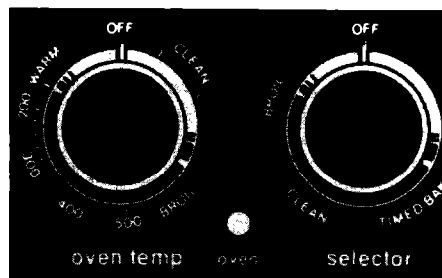
1. Position the rack before turning the oven on. See broil chart in the "Cooking Guide" or a reliable cookbook for recommended rack positions.



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.



4. Set the Oven Selector and the Oven Temperature Control to BROIL.
5. When broiling is done, turn **both** the Oven Selector and the Oven Temperature Control to OFF.

Custom Broil

- If food is cooking too fast, turn the Oven Temperature Control **counterclockwise** until the Oven Signal Light goes off.
- If you want the food to broil slower from the start, set the Oven Temperature Control between 150° and 325°F (65.5° and 162.7°C). The lower the temperature, the slower the cooking.

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

CAUTION: The door must be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures and prevents window glass from cracking.

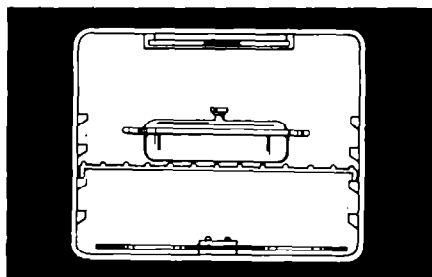
Using the Automatic MEALTIMER* Clock

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

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

To start and stop baking automatically:

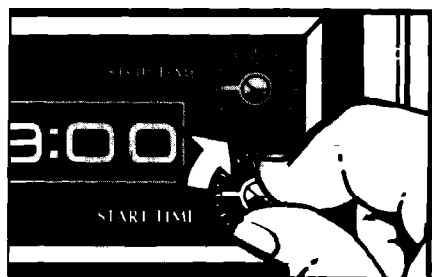
*Tmk.



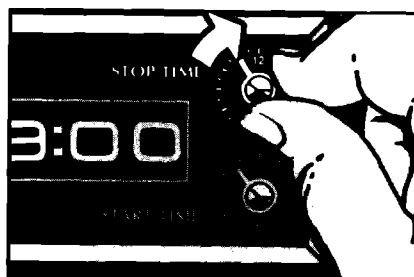
1. Position the oven rack(s) properly, and place the food in the oven.



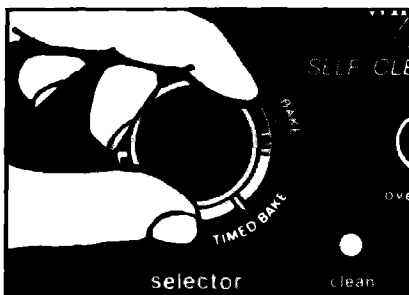
2. Make sure the clock is set to the right time of day.



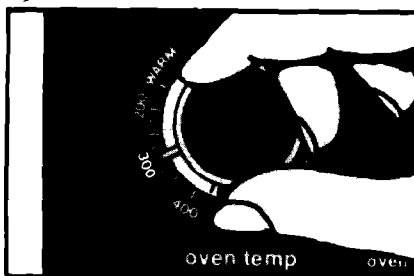
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.



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



5. Set the Oven Selector on TIMED BAKE.



6. Set the Oven Temperature Control on the baking temperature you want. The oven will now start and stop automatically.
After baking is done or to stop the oven before preset time, turn both the Oven Selector and the Oven Temperature Control to OFF.

To start baking now and stop automatically:

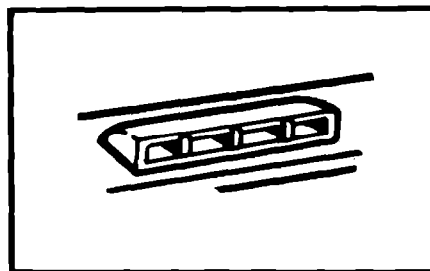
1. Position rack(s) properly, and place the food in the oven.
2. Make sure the clock is set to the right time of day.
3. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.
4. Set the Oven Selector on TIMED BAKE.
5. Set the Oven Temperature Control on the baking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

WARNING: To avoid sickness and food waste.

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

The Oven Vent

The oven vent is located to the rear of the right cooktop module. When the oven is on, hot air and moisture escape from the oven through this vent. Poor baking can result if this vent is blocked. When using the oven, **do not** use oversized pans or other items that might block the oven vent.

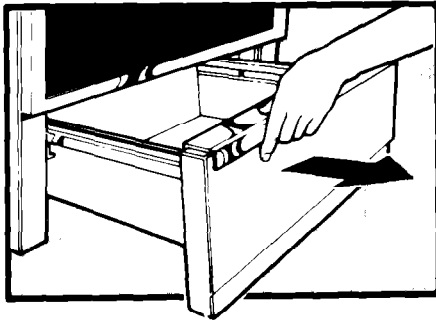


WARNING: When the oven is ON, pans and pan handles left over the right rear surface unit can become hot enough to burn the user and to melt plastics. Use pot holders to move pans. Never store plastic, paper or other items that could melt or burn on any of the surface units.

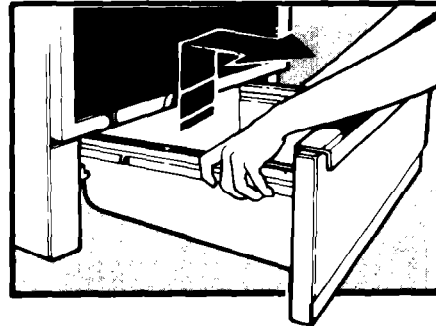
The Storage Drawer

The storage drawer is for storing pots and pans.

Removing the storage drawer

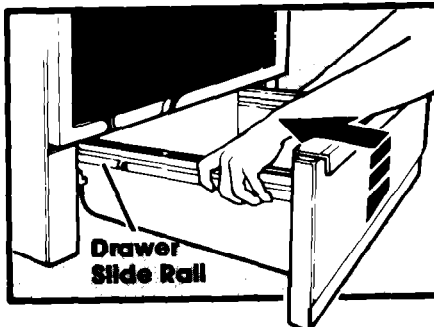


1. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.

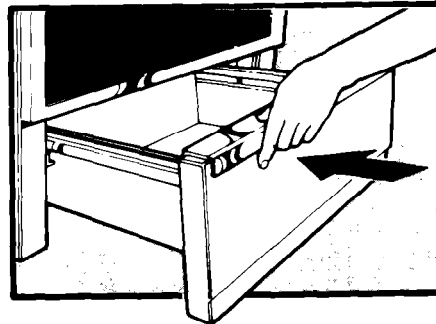


2. Lift back slightly and slide drawer all the way out.

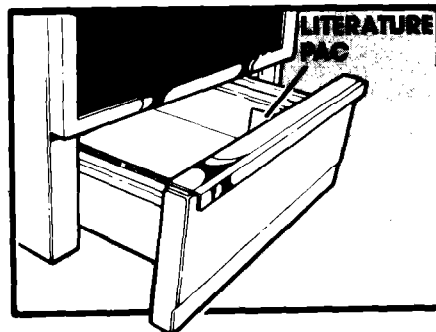
Replacing the storage drawer



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



2. Lift drawer front and push in until metal stops on drawer slide rails clear white stops on drawer guides. Lift drawer front again to clear second stop and slide drawer closed.

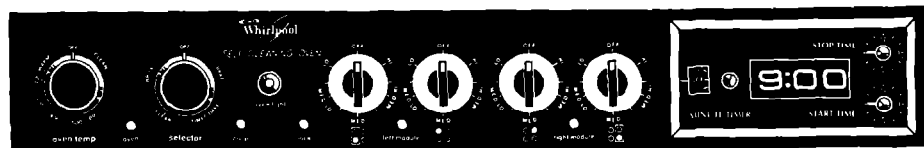


Use & Care Guide storage

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

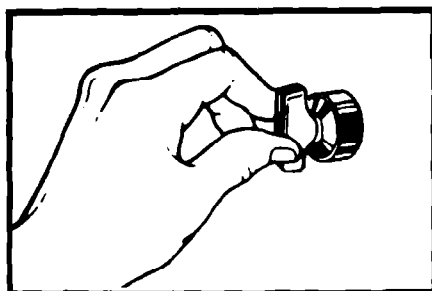
Caring for your range/cooktop

Control Panel and Knobs

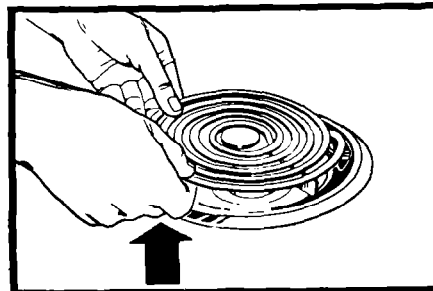


1. Pull knobs straight off.
2. Use warm soapy water and a soft cloth, or spray glass cleaner, to wipe the control panel. Rinse and wipe dry.
3. Wash control knobs in warm soapy water. Rinse well and dry.
4. Push control knobs straight back on. Make sure they point to off.

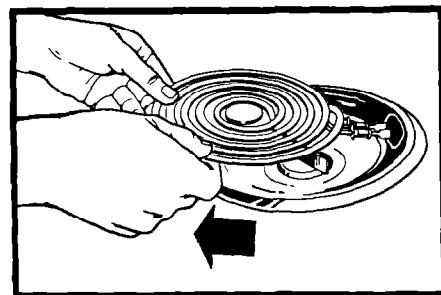
Coil Elements and Reflector Bowls



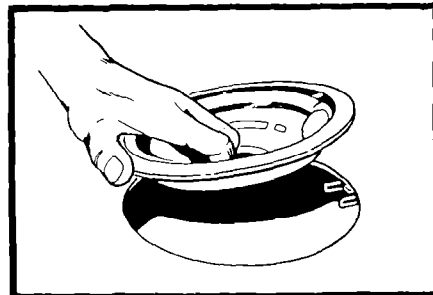
1. **WARNING:** To avoid burns and possible electric shock, be sure coil elements are OFF and COOL.



2. Lift the edge of the element, opposite the receptacle, just enough to clear the reflector bowl.

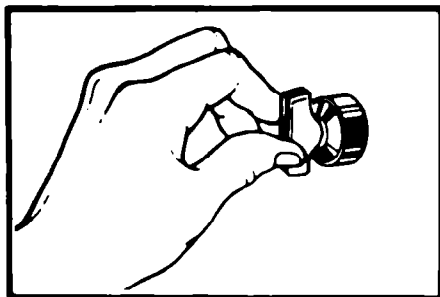


3. Pull the coil element straight away from the receptacle.



4. Lift out the reflector bowl. See Cleaning Chart on page 27 for cleaning instructions.

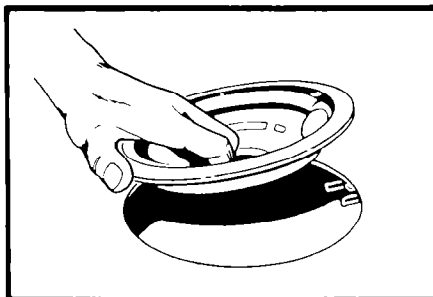
Replacing



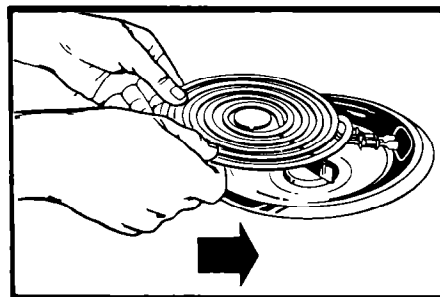
1.



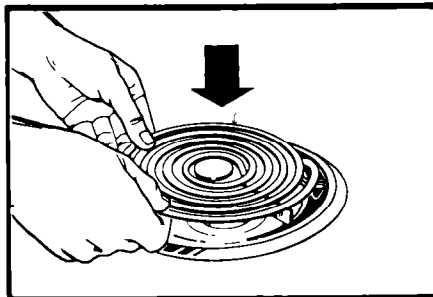
WARNING: To avoid burns and possible electric shock, be sure coil elements are OFF.



2. Line up opening in the reflector bowl with the coil element receptacle.



3. Hold the coil element as level as possible with the terminal just started into the receptacle.



4. Push the coil element terminal into the receptacle. When the terminal is pushed into the receptacle as far as it will go, the coil element will fit into the reflector bowl.

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

If a reflector bowl gets discolored, some of the utensils may not be flat enough, or some may be too large for the coil element. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it. See "Cooking Guide" for further information.



WARNING – DO NOT LINE THE REFLECTOR BOWLS WITH FOIL. Shock or fire hazard could result.

Solid Elements

WARNING: Elements will not glow red when hot. To avoid burns and possible electric shock, make sure all controls are OFF and the elements are COOL before cleaning.



Solid elements are not removable. After each use, wipe off the elements with a damp, soft cloth and soapy water. Burned-on food may be removed with a soapy scouring pad. The red spot in the center of the elements will gradually wash off. This is normal and will not affect the operation of the elements.

IMPORTANT: AFTER EACH CLEANING, HEAT ELEMENTS UNTIL DRY.

To darken elements or to remove rust spots caused by improper drying, apply a thin coat of salt-free oil to the COOL elements, then heat for 3-5 minutes. If elements have dark spots, the oil treatment will improve their appearance but not eliminate the spots.

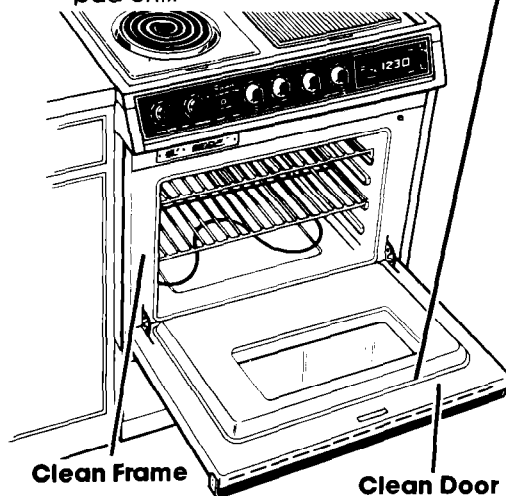
The stainless steel spillrings will gradually yellow from the heat of the elements and pans. This is normal. The yellowing can be removed by using stainless steel cleaner on the spillrings.

Using the Self-Cleaning Cycle

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

Before You Start

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



- the frame around the oven.
 - the inside of the door, especially the part outside the oven seal.
- DO NOT clean the fiberglass seal. DO NOT move it or bend it. Poor cleaning and poor baking will result.**
2. Remove the broiler pan and any pots or pans you may have stored in the oven. They can't stand the high heat.
 3. Wipe out any loose soil or grease. This will help reduce smoke during the cleaning cycle.
 4. Put oven racks on the second and fourth guides. During the Self-Cleaning Cycle they will darken and become harder to slide. See tips on page 25. If you want the oven racks to remain shiny, clean them by hand.
- Chrome reflector bowls must not be cleaned in the oven. They will discolor.**

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

SPECIAL CAUTIONS:

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

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



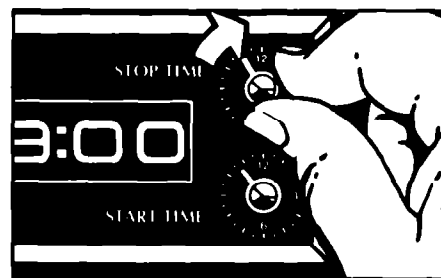
WARNING: DO NOT block the vent during the cleaning cycle. Air must move freely for best cleaning results.

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

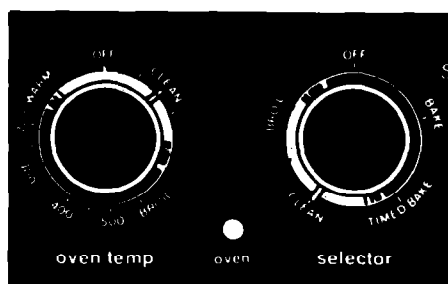
Setting the Controls



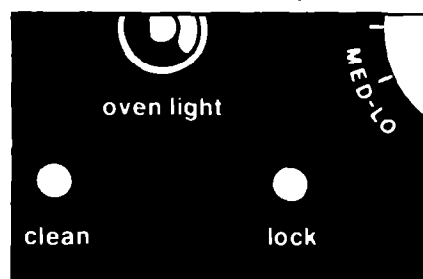
1. Make sure the Clock, Start and Stop Times all have the right time of day.



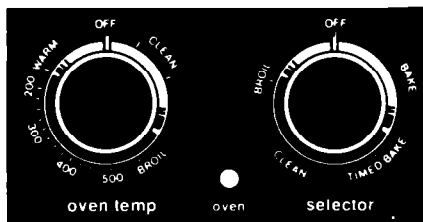
2. Push in and turn the Stop Time knob **clockwise** 2 or 3 hours.
 - Use 2 hours for light soil.
 - Use 3 hours or more for moderate to heavy soil.



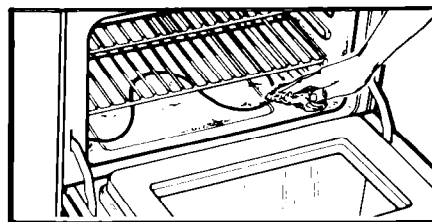
3. Set the Oven Selector and the Oven Temperature Control on **CLEAN**. The door will lock automatically and the Clean Light will come on.



4. The Lock Light comes on when the oven temperature exceeds normal baking temperatures. The door can't be opened when this light is on.

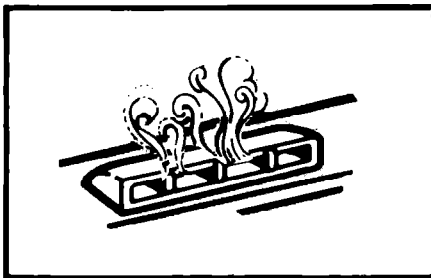


5. After the Clean Cycle is completed, the Lock Light goes off. Turn the Oven Selector and the Oven Temperature Control to OFF.

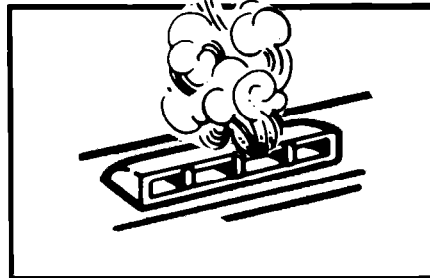


6. After the oven is cool, wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel wool pad.

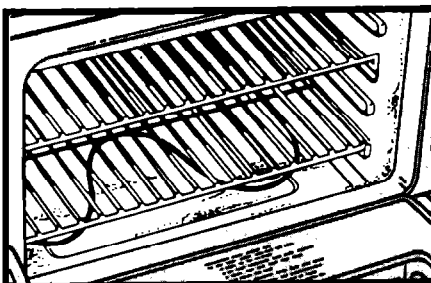
Special Tips



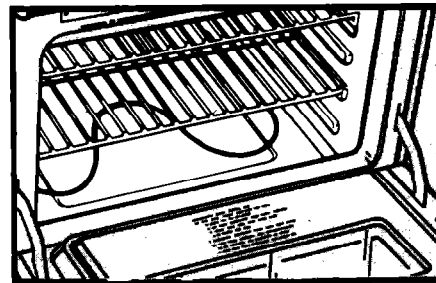
Keep the kitchen well ventilated during the cleaning cycle to help get rid of normal heat, odors and smoke.



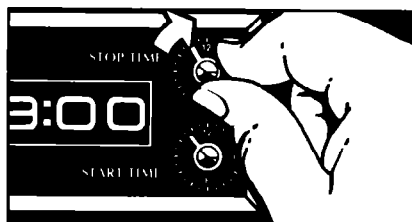
Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.



If the cleaning cycle doesn't get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the cleaning time longer the next time and hand clean areas noted on page 23.

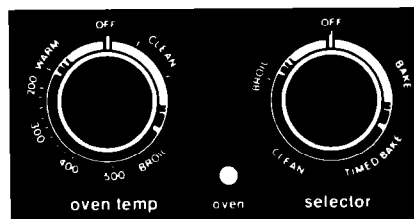


Oven racks lose their shine, discolor and become harder to slide on their guides when they are left in the oven during the cleaning cycle. To make them slide easier, polish the edges of the racks with a soapy steel-wool pad, rinse well and wipe on a thin coat of salad oil.



To stop the cleaning cycle at any time:

1. Push in and turn the Stop Time Knob **clockwise** until it points to the right time of day.



2. Turn the Oven Selector and Oven Temperature Control to **OFF**. When the oven cools, the door will automatically unlock so it can be opened. Wait until the oven is cooled.



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

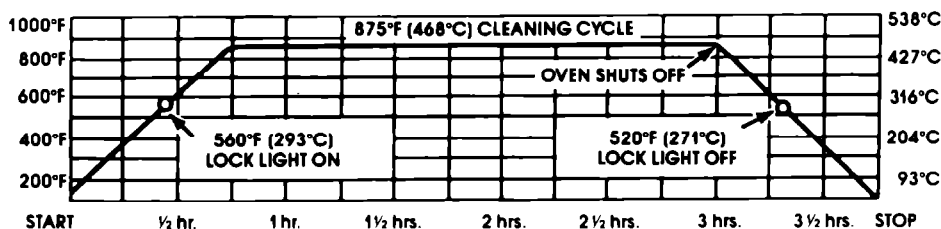
How It Works

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

The graph shows approximate temperatures and times during a self-cleaning cycle for 3 hours.

SELF-CLEANING CYCLE – THREE HOUR SETTING

(Approximate Temperatures and Times)



Notice that the heating stops when the 3-hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

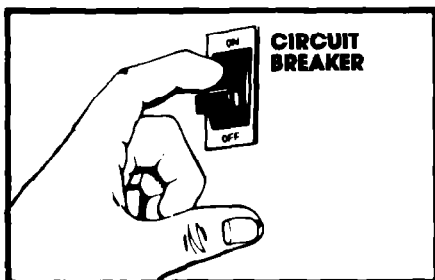
Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
Exterior Surfaces	Soft cloth and warm soapy water. Nylon or plastic scouring pad for stubborn spots.	• Wipe off regularly when cooktop and lower oven are cool. • Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish. • Do not use abrasive or harsh cleansers.
Coil Elements	No cleaning required.	• Spatters or spills will burn off. • Do not immerse in water.
Chrome Reflector Bowls	Automatic dishwasher or warm, soapy water and plastic scrubbing pad.	• Wash with other cooking utensils. • Clean frequently. • Do not use abrasive or harsh cleansers.
Solid Element Module	Damp soft cloth; soapy water; scouring pad; salt-free oil; stainless steel cleaner.	• Clean after each use. • Scrub off burned-on food. After each cleaning, heat elements until dry. • To darken elements or to remove rust spots, apply thin coat of oil to the COOL elements. – Heat for 3-5 minutes. – Oil treatment will improve appearance of dark spots but not eliminate them. • Scrub stainless steel spillrings with cleaner to remove yellowing.
Grill Module	<u>Grill</u> Warm soapy water or soapy steel wool pad.	• Wash, rinse and dry well. • Use soapy steelwool pads for stubborn areas.
	<u>Heating Element</u> Do not clean.	• Soil burns off. • Do not immerse.
	<u>Basket with Ceramic Rocks</u> Hot soapy water.	• Clean often. • Soak and swish in hot, soapy water.
	<u>Grease Wall and Frame</u> Warm soapy water and plastic scouring pad.	• Wash, rinse and dry well. • Clean often.
Griddle Module and Cover	Warm soapy water.	• Do not immerse griddle. • Wash, rinse and dry well. • Do not use metal scouring pads or harsh cleansers. • Use plastic scouring pads if needed.
Rotisserie	<u>Supports and Spit</u> Warm soapy water and plastic scouring pad.	• Wash, rinse and dry well. • Clean after each use.
	<u>Motor</u> Soft cloth; warm soapy water.	• Do not immerse. • Unplug before cleaning. • Wipe clean often.

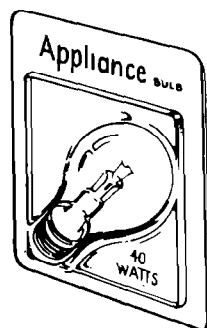
PART	WHAT TO USE	HOW TO CLEAN
Broiler Pan and Grid	Warm, soapy water or steel wool pad.	• Wash with other cooking utensils. • Do not place in Self-Cleaning Oven.
Control Knobs	Warm, soapy water or bristle brush.	• Wash, rinse and dry well. • Do not soak.
Control Panel	Warm, soapy water or spray glass cleaner.	• Wash, rinse and dry well. • Follow directions provided with cleaner.
Oven Racks	Self-Cleaning Oven cycle; Warm, soapy water or soapy steel wool pads.	• Leave in oven during Self-Cleaning cycle. • Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.
NOTE: The oven racks will discolor and be harder to slide when left in the self-cleaning cycle. If you want them to stay shiny, remove them from the oven and clean by hand.		
Oven Door Glass	Spray glass cleaner; Warm, soapy water or plastic scrubbing pad.	• Make sure oven is cool. • Follow directions provided with cleaner. • Wash, rinse and dry well with a soft cloth.
Self-Cleaning Oven	For areas outside Self-Cleaning area use warm, soapy water or soapy steel wool pads.	• Follow directions starting on page 23, "Using the Self-Cleaning Cycle." • Do not use commercial oven cleaners. • Do not use foil to line bottom of your Self-Cleaning Oven.

The Oven Light

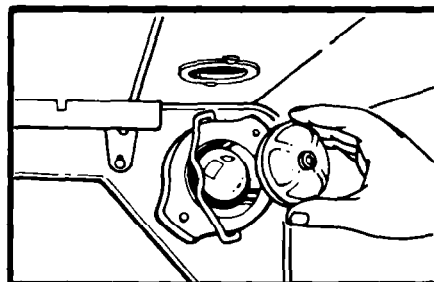
The oven light will come on when you open the oven door. To turn the light on when the oven door is closed, push the **Oven Light** switch on the console. Push it again to turn off the light.



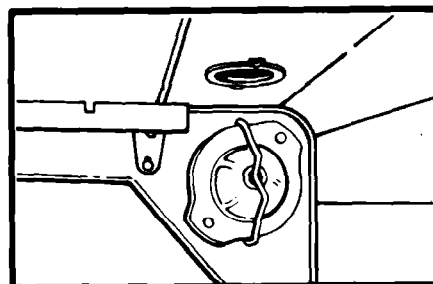
1. **WARNING:** To avoid possible shock hazard, turn off the electric power at the main power supply.



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



2. Remove the bulb cover in the back of the oven by pulling out and pushing the wire holder to the side.



4. Replace the bulb cover and snap the wire holder in place. Turn the power back on at the main power supply.

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

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

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

1. Before calling for assistance...

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

If nothing operates:

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

If the oven will not operate:

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

If surface units or cooktop modules will not operate:

- Have you checked your home's main fuses or circuit breaker box?
- Are surface units or module plugged in all the way?
- Do the control knobs turn?

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

- Did you push in before trying to turn?

If the Self-Cleaning cycle will not operate:

- Are the Oven Selector and Oven Temperature Control set on CLEAN?
- Does the Start Time Dial show the correct time of day?
- Is the Stop Time Dial set ahead to the time you want the cleaning cycle to stop?

If cooking results are not what you expected:

Oven

- Is the range level?
- Are you using pans recommended in the **Cooking Guide**?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?

Coil Elements

- Is the cooktop level?
- Are you using pans recommended on page 6?
- Are the pans the size called for in the recipe?
- Do the cooking utensils fit the surface units being used?
- Do the cooking utensils have smooth, flat bottoms?

Grill

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

Solid Elements

- Did you use a HIGH setting for a very short time, then use a LOW setting to complete cooking.
- Are you using metal pans?
- Are you using pans with flat bottoms?

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

2. If you need assistance*... 4. If you have a problem*...

Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from:

Continental U.S. . . (800) 253-1301
Michigan (800) 632-2243
Alaska & Hawaii . (800) 253-1121

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

3. If you need service*...



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

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

APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR	OR	ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES		SERVICE COMPANIES
XYZ SERVICE CO 123 Maple 999-9999		XYZ SERVICE CO 123 Maple 999-9999
OR		
WASHING MACHINES, DRYERS & IRONERS - SERVICING		
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		
SERVICE COMPANIES		
XYZ SERVICE CO 123 Maple 999-9999		

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

Mr. Robert Stanley
Division Vice President
Whirlpool Corporation
2000 US-33, North
Benton Harbor, MI 49022

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



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will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance



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