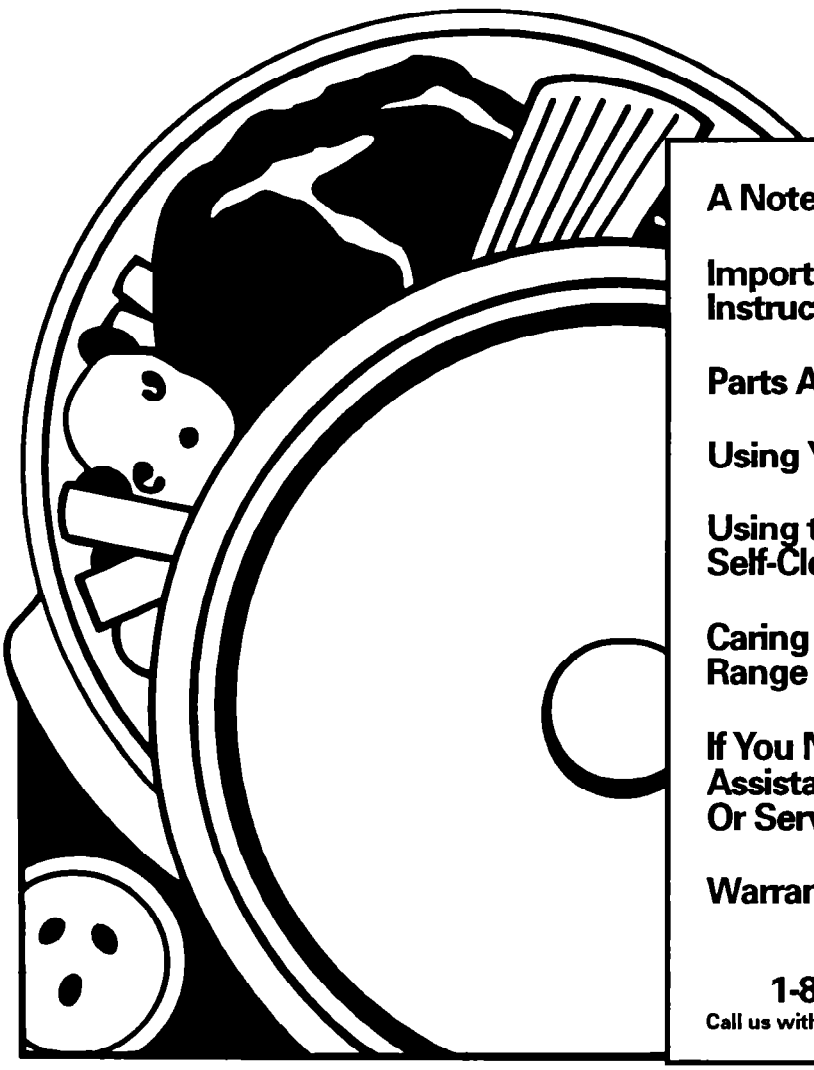
Whirlpool
Home Appliances

Use And Care GUIDE



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1-800-253-1301
Call us with questions or comments.

SELF-CLEANING GAS RANGE

TO THE INSTALLER: PLEASE LEAVE THIS INSTRUCTION BOOK WITH THE UNIT.

TO THE CONSUMER: PLEASE READ AND KEEP THIS BOOK FOR FUTURE REFERENCE.

MODEL SF365BEY

A Note To You

Thank you for buying a Whirlpool appliance.

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

Your safety is important to us.

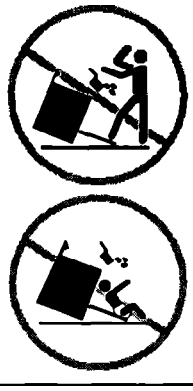
This guide contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of each symbol.

⚠WARNING

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

⚠CAUTION

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



⚠WARNING

- ALL RANGES CAN TIP.
- INJURY TO PERSONS COULD RESULT.
- INSTALL ANTI-TIP DEVICES PACKED WITH RANGE.
- SEE INSTALLATION INSTRUCTIONS.

For more information, see the "The anti-tip bracket" on page 18.

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 28. 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 _____

Serial Number _____

Purchase Date _____

Dealer Name _____

Dealer Phone _____

Important Safety Instructions

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

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

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS:

- **Do not try to light any appliance.**
- **Do not touch any electrical switch; do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

General

- 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 the proper gas supply and checked for leaks. The range must also be properly connected to electrical supply and grounded.
- Gas fuels and their use in appliances can cause minor exposures to benzene, formaldehyde, carbon monoxide and soot, primarily from incomplete combustion. Significant exposure to these substances can cause cancer or reproductive harm. Properly adjusted burners with a blue, rather than a yellow, flame will minimize incomplete combustion. Venting with a hood or an open window will further minimize exposure.

continued on next page

- 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.
- Do not attempt to light the oven burner during a power failure. Personal injury could result. Reset oven controls to the off position in the event of a power failure.
- Use the range only for its intended use as described in this manual.

- DO NOT TOUCH SURFACE BURNERS, AREAS NEAR SURFACE BURNERS OR INTERIOR SURFACES OF OVEN. Areas near surface burners 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 burners, areas near surface burners or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the cooktop and the oven door.

- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface burner and you could be burned.
- Use only dry potholders. Moist or damp potholders on surface burners may result in burns from steam. Do not let potholder touch surface burners. Do not use a towel or bulky cloth for a potholder. 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.
- Do not store flammable materials on or near the range. The fumes can create an explosion and/or fire hazard.
- Do not use the oven for storage.
- Never use a match or other flame to look for a gas leak. Explosion and injury could result.
- Know where your main gas shutoff valve is located.

When using the cooktop

- Make sure the utensils you use are large enough to contain food and avoid boilovers and spillovers. Heavy splattering or spillovers left on a range can ignite and burn you. Pan size is especially important in deep fat frying.
- 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 burners unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that may ignite.

- Turn pan handles inward, but not over other surface burners. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Do not use decorative covers or trivets over the surface burners.

When using the oven

- Always position the oven rack(s) in desired location while oven is cool.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

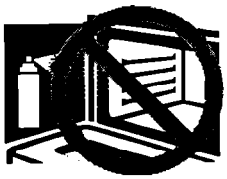
Grease

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

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

Care and cleaning

- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances can cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.



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

Anti-tip bracket (on wall behind backguard)

Oven control panel

Oven vent

Surface burners, grates and reflector pans

Lock lever

Surface burner control panel

Model and serial number plate (under cooktop)

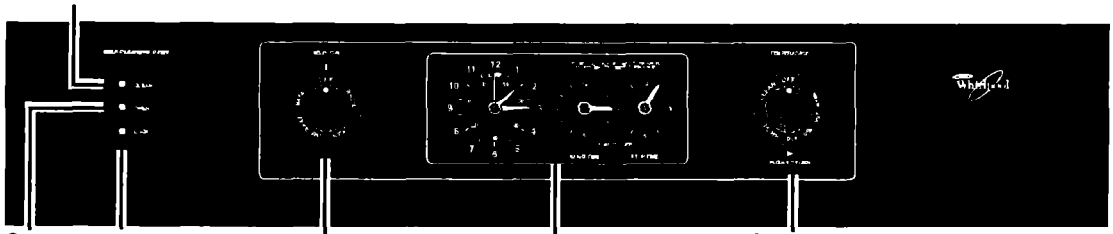
Broil burner

Automatic oven light switch

Oven burner (not shown)

Removable storage drawer

Control panels



Using Your Range

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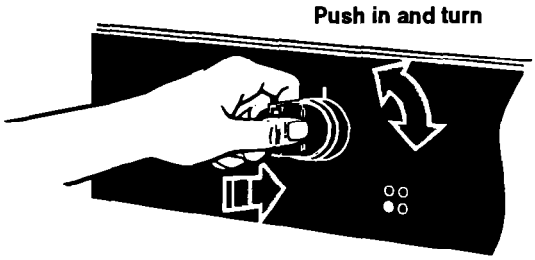
To obtain the best cooking results possible, you must operate your range properly. This section gives you important information for efficient and safe use of your range.

Using the surface burners

Your range is equipped with electric ignitors. Electric ignitors automatically light the burners each time they are used.

Push in control knobs and **turn** them to the LITE position. The clicking sound is the ignitor sparking. **Visually check that burner has lit.**

To stop the clicking sound after the burner lights, turn the control knob to the desired setting. The control knob has stops for HI, MED and LOW. However, you can set the control knob anywhere between HI and OFF.



Surface burner markers

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

Burner heat settings

Use correct burner heat settings (see next page). If the heat setting is too high, it can:

- **Char** bacon and cause curling.
- **Make** eggs tough and crisp at the edges.
- **Toughen** liver, fish and seafood.
- **Scorch** delicate sauces and custards.
- **Cause** a boilover.

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
LITE	• To light the burner. After the burner lights, turn control back to a desired setting to stop the clicking of the ignitor.
HI	• To start foods cooking. • To bring liquids to a boil.
MED	• To hold a rapid boil. • To fry chicken or pancakes. • For gravy, pudding and icing. • To cook large amounts of vegetables.
LOW	• To keep food warm until ready to serve.

NOTE: Do not cook with the control in the LITE position.

In case of a prolonged power failure

Surface burners can be manually lighted. **Hold** a lit match near a burner and **turn** the control knob to the LITE position. **After the burner lights, turn** the control knob to the desired setting.

⚠WARNING

Burn, Fire, Explosion and Product Damage Hazard

- Burner flame should not extend beyond the edge of the cooking utensil. The flame can burn you and cause poor cooking results.
- Be sure all control knobs are turned to OFF when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left ON.
- If the flame should go out while cooking, or if there is a strong gas odor, turn the burners OFF. Wait five minutes for the gas odor to disappear before relighting burner. If gas odor is still present, see safety note on page 3. Failure to follow these precautions could result in explosion or fire.
- Do not leave an empty utensil, or one which has boiled dry, on a hot surface burner. The utensil can overheat and may damage the utensil or cooking product.

Cookware tips

There is no one brand of cooking utensil that is best for all people. Knowing something about pan materials and construction will help you select the correct cooking utensils for your needs.

- **NOTE: For best results and greater fuel efficiency,** use only flat-bottomed utensils that make good contact with the surface burners. Utensils with rounded, warped, ridged (porcelain enamel-ware) or dented bottoms could cause severe overheating, which damages the utensil and/or surface burner.

  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 burner 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 a sturdy, heat-resistant material and be securely attached to the pan.
- **Pans** should be easy to clean. Check to be sure there are no crevices, rough edges or areas where food might collect.
- **Be sure pans** do not tip, whether they are full or empty.
- **Use utensils** only as they were intended to be used. Follow pan instructions. This is very important for glass cookware because some should be used only in the oven. Other pans are marked as flameware and may be used on the surface burners.

Home canning information

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

To protect your range:

- **For best results, use** a canner which can be centered over the surface burner.
- **Do not place canner** on two surface burners 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.

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	1st or 2nd rack guide from bottom
Angel and bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd rack guide from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd rack guide from bottom

When baking on two racks, arrange racks on first and third rack guides from bottom.

NOTE: For recommended rack placement when broiling, see "Broiling rack position chart" on page 15.

⚠WARNING

Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) is level.
- If rack(s) must be moved while oven is hot, use potholders or oven mitts to protect hands.
- Do not place items on the open oven door.
- Be careful when installing and removing large food items from sixth rack position. Food will be close to hot surfaces, including oven bottom and sides.

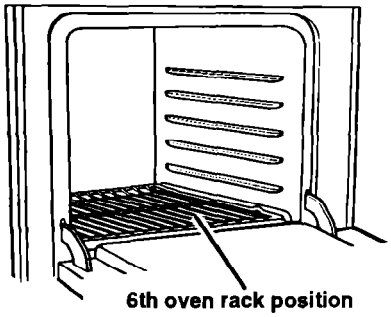
Failure to follow the above precautions may result in personal injury.

6th oven rack position (roasting rack)

When roasting food too large to be placed in oven with rack in lowest position, place rack on bottom of oven.

For proper roasting, follow these guidelines:

- **The rack** must be level.
- **Use** adequate amount of liquid (meat juices or water) so food does not get overdone.
- **Do not try to pull** rack out over door. Rack will be at the same level as door when door is opened.

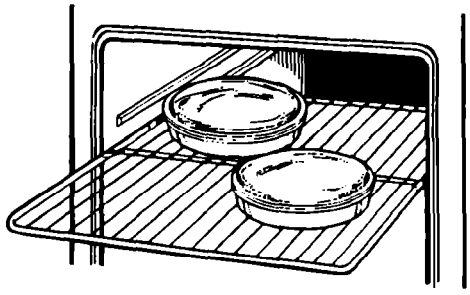


6th oven rack position

For best air circulation

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** 1½-2 inches (4-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch (2.5 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.

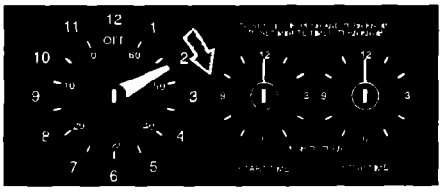
Two pans
Place in opposite corners of the oven rack.

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

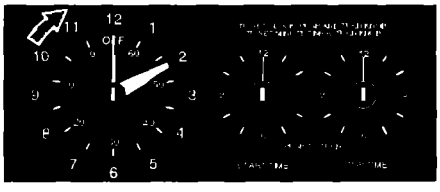
Setting the clock

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.**

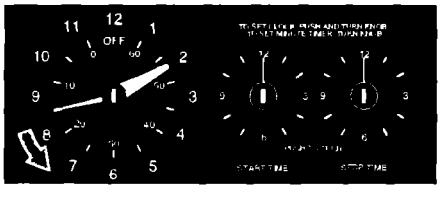


Using the Minute Timer

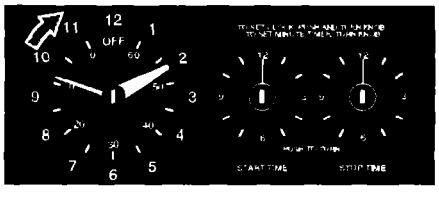
The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

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.

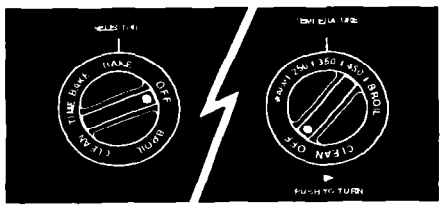


2. **Without pushing it in, turn** the knob back to the setting you want.
   When the time is up, a buzzer will sound. **To stop the buzzer, turn** the Minute Timer hand to OFF.

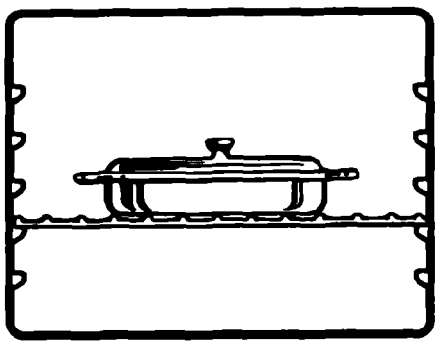


Baking/roasting

1. **Position** the rack(s) properly **before** turning on the oven. **To change rack position, lift** rack at front and **pull out**. For further information, **see** "Positioning racks and pans" on page 9.
2. **Set** the Oven Selector to BAKE.
3. **Push in and turn** the Oven Temperature Control to the baking/roasting temperature you want. The oven burner will automatically light in 50-60 seconds.

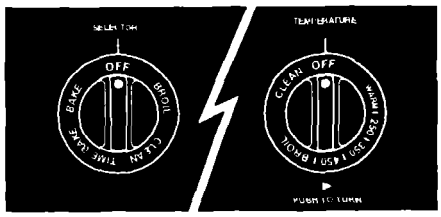


4. **When baking, preheat** the oven for 10 minutes. **Put** food in the oven.
   NOTE: Do not preheat when roasting or cooking items such as casseroles.
   Do not place food directly on the oven bottom.



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

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

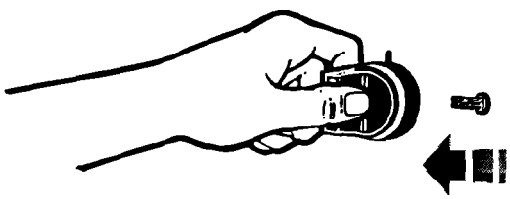


Adjusting the oven temperature control

Oven temperature controls will gradually shift after years of use. So, even though your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

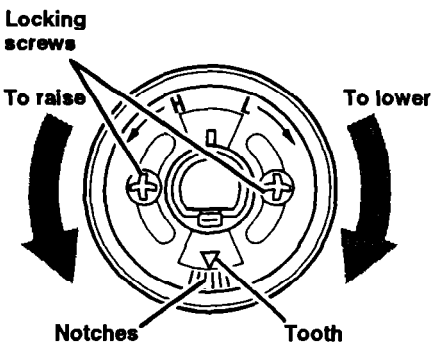
If, after using the oven for a period of time, you are not satisfied with the temperature settings, you can adjust them by following these steps:

1. **Push in and turn** the Oven Temperature Control Knob 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.**
3. **To lower the temperature, hold** knob handle firmly and **move** the tooth a notch clockwise. Each notch equals about 10°F (5°C).
4. **To raise the temperature, hold** knob handle firmly and **move** the tooth a notch counter-clockwise. Each notch equals about 10°F (5°C).

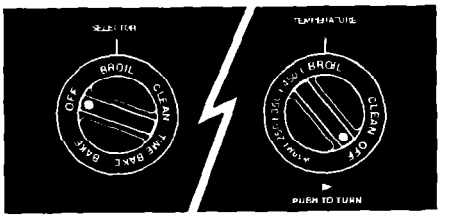
Tighten the locking screws and replace the control knob.



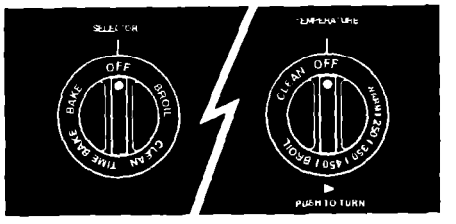
Broiling

1. **Position** the rack properly **before** turning on the oven. **Position** the oven rack so that the surface of the food is at least 3 inches (7.4 cm) away from the broil burner. **See** "Broiling rack position chart" on page 15.
2. **Preheat** the broiler for 5 minutes before using.
3. **Put** the broiler pan and food on the rack.
4. **Completely close** the oven door to ensure proper broiling temperatures.

5. **Set** the Oven Selector to BROIL. **Push in and turn** the Oven Temperature Control to BROIL. The broiler will automatically light in 50-60 seconds.



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



Broiling tips

- **Use** the broiler pan and grid for broiling. They are designed to drain excess liquid and fat away from the cooking surface to help prevent spatter, smoke or fire.
- **If you broil** small quantities, you may want to use a small broiler pan. They are available in the housewares section of many department stores.
- **For best broiling results,** preheat at BROIL for 5 minutes. Do not preheat with broiler pan in place.
- **Broiling rack position** determines how the burner cooks your food. The lower the position, the more broiler grid area covered. See "Broiling rack position chart" on page 15 for more information.
- **To sear meat,** place broiler pan at one of the higher rack positions so that meat is very near the flame.
- **Small steaks** may be broiled in the higher rack positions.
- **To cook large steaks** and other thick cuts of meat well done, move them to a lower rack position after searing.
- **Refer** to a broiling chart in a reliable cookbook for correct broiling times.
- **After broiling,** remove the broiler pan from the oven when you remove the food. Drippings will bake on the pan if you leave it in the heated oven.

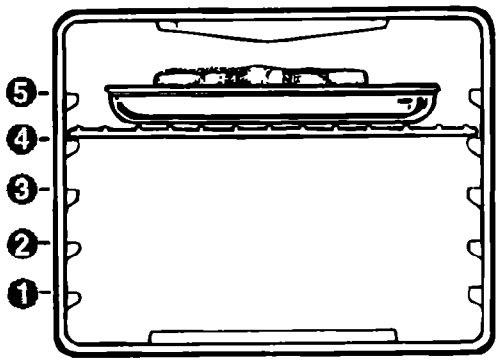
⚠WARNING

Fire Hazard

- Place meat the correct distance from the burner. Meat placed too close to the burner may spatter, smoke, burn or catch fire during broiling.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease may result in fire.

Broiling rack position chart

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



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.

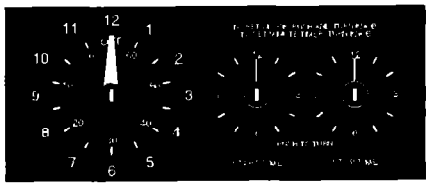
- **Use** pans with flat bottoms, straight sides and tight-fitting lids.
- **Cook** with a minimum of liquid or fat to help shorten cooking time.
- **Preheat** pans only when recommended and for the shortest time possible.
- **Start** food on higher heat settings, then set surface unit control on low or off to finish cooking. Use retained heat for cooking when possible.
- **Use** the more efficient surface burners instead of the oven when possible.
- **Turn on** the surface burner only after placing filled pan on the burner grate.
- **"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 is after a meal has been cooked in it.
- **Preheat** the oven no longer than necessary.
- **Plan** your meals for the most efficient use of the range. When using the oven to cook one food, try to cook the rest of the meal in it also.
- **Do not preheat** when roasting or cooking items such as casseroles.

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.

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

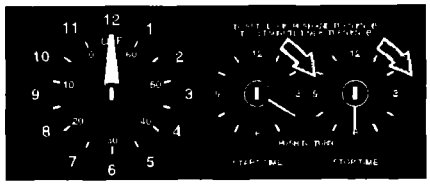
Before using the MEALTIMER clock, make sure the clock is set to the correct time of day. (See "Setting the clock" on page 11.)



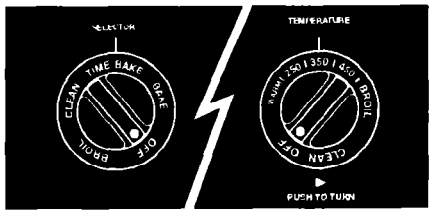
To delay start and stop automatically:

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.

   NOTE: There must be at least a half-hour difference between the start and stop times.

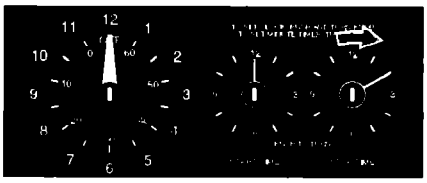


4. **Set** the Oven Selector to TIME BAKE.
5. **Push in and turn** the Oven Temperature Control to the baking/roasting temperature you want. The oven will now start and stop automatically. The Oven Indicator Light will come on when the start time is reached.
6. **After baking/roasting is done or to cancel the setting at any time, turn** both the Oven Selector and Oven Temperature Control to OFF.



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 Oven Selector to TIME BAKE.
4. **Push in and turn** the Oven Temperature Control to the baking/roasting temperature you want.
5. **After baking/roasting is done or to cancel the setting at any time, turn** both the Oven Selector and the Oven Temperature Control to OFF.



⚠WARNING

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

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

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

The oven vent

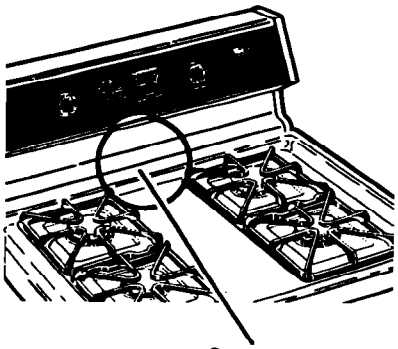
Hot air and moisture escape from the oven through a vent located in lower part of backguard. The vent is needed for air circulation. **Do not block the vent.** Poor baking/roasting will result.

NOTE: Never store plastics, paper or other items that could melt or burn near the oven vent, or any of the surface burners.

⚠WARNING

Burn Hazard

When the oven is ON, pans and pan handles left near the oven vent can become hot enough to burn the user and to melt plastics. Use potholders to move pans.



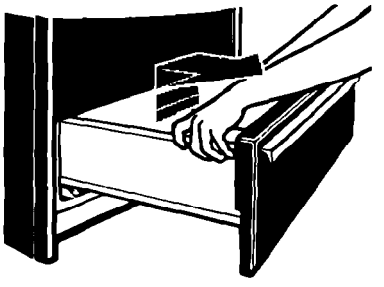
Oven vent

The storage drawer

You can remove the storage drawer to make it easier to clean under the range. **Use care when handling the drawer.**

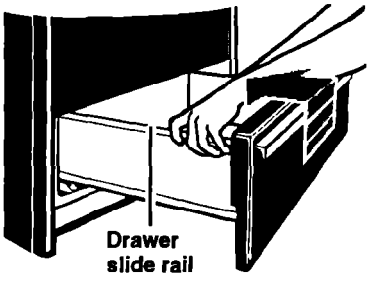
Removing the storage drawer:

1. **Empty** drawer before removing. **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.

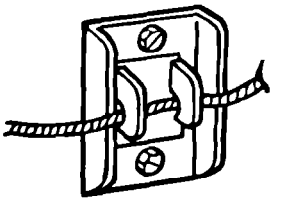


The anti-tip bracket

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 bracket properly secured.

To verify the anti-tip bracket is engaged:

- **Look** to see if the anti-tip bracket is attached with screws to the wall behind the backguard.
- **Make sure** the cable tether on the back of the range is secured by the two hooks on the bracket.
- **See** Installation Instructions for further details.



Using The Self-Cleaning Cycle

In This Section

	Page		Page
How the cycle works	19	Setting the controls	20
Before you start	19	Special tips	21

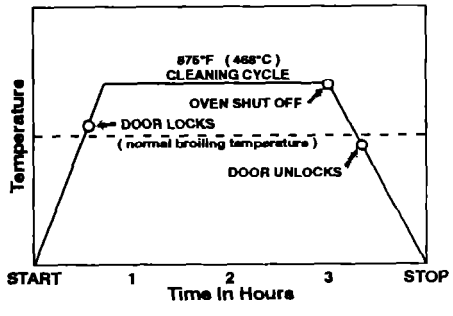
The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like with the other functions of your range, you operate the Self-Cleaning cycle with the easy-to-use controls. Please review the instructions in this section to keep your oven spotless.

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.

We recommend a 3-hour Self-Cleaning cycle. However, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2 and 4 hours. (See "Setting the controls" on page 20.)

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

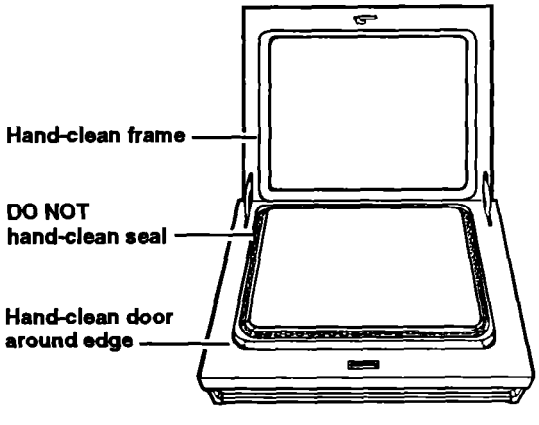


Before you start

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

- **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. Poor cleaning, baking and roasting may result.



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

  NOTE: You can clean the broiler pan and grid in the oven if you have first removed most of the soil by hand-cleaning or a dishwasher. If most of the soil is not removed, too much smoking will occur.
- **Wipe out any loose soil or grease.** This will help reduce smoke during the 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 26.) 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

Personal Injury and Product Damage Hazard

- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners may produce hazardous fumes or damage the porcelain finish.
- Do not leave foil in oven during the Self-Cleaning cycle. Foil can burn or melt and damage the oven surface.

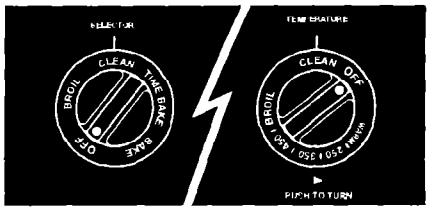
NOTE: Do not force the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.

Do not block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.

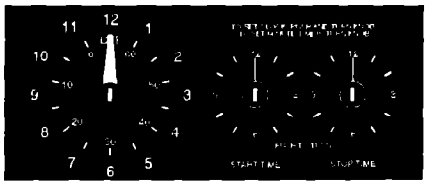
Do not leave plastic utensils near the vent. They may melt.

Setting the controls

1. **Set** the Oven Selector to CLEAN. **Push in and turn** the Oven Temperature Control to CLEAN.

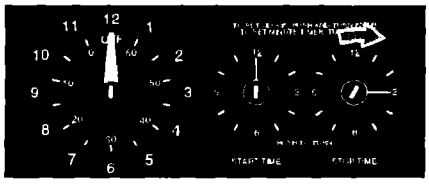


2. **Make sure** the clock, Start and Stop Times all have the correct time of day.

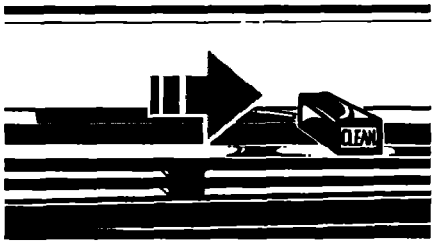


3. **Push in and turn** the Stop Time Knob **clockwise** 2 to 4 hours.
   - **Use** 2 hours for light soil.
   - **Use** 3 hours or more for moderate soil.
   - **Use** 4 hours for heavy soil.

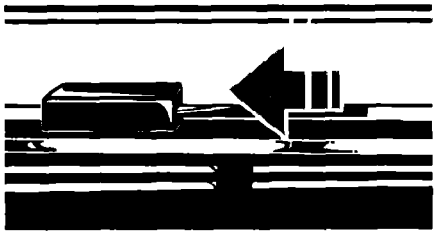
   NOTE: Make sure the Start Time Knob is not pushed in.



4. **Move** the Lock Lever to the right–the Clean position. The Clean Indicator Light will come on.
5. After the Self-Cleaning cycle is started, the Lock Indicator Light comes on when the oven temperature goes above normal baking/ roasting temperatures. The door cannot be opened and the Lock Lever must not be moved when the Lock Indicator Light is on.

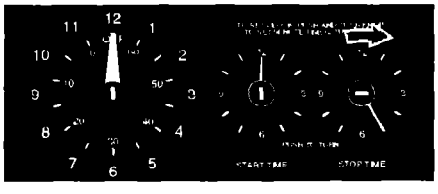


6. **After the Self-Cleaning cycle is completed and the oven reaches normal baking/ roasting temperatures,** the Lock Indicator Light will go off. **Move** the Lock Lever back to the left. **DO NOT FORCE IT. Wait** until it moves easily. **Turn** the Oven Selector and Oven Temperature Control to OFF. The Clean Indicator Light will go off.
7. **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 Oven Selector and Oven Temperature Control to OFF. **When the Lock Indicator Light goes off, move** the Lock Lever back to the left. **DO NOT FORCE IT. Wait** until it moves easily.



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 mildly abrasive pad.
- **Clean** the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **If the Self-Cleaning cycle** does not get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 19.

Caring For Your Range

In This Section

	Page
Surface burner grates and reflector pans	22
Lift-up cooktop	23
Surface burners	23
Cleaning chart	25
The oven light	27

Your range is designed for ease of 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

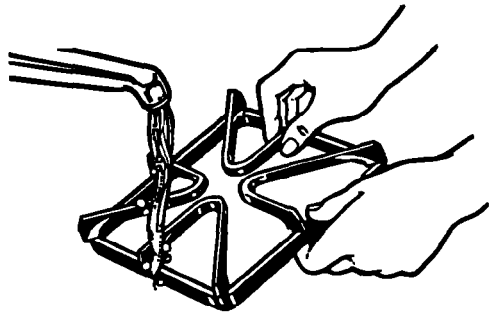
Burn, Electrical Shock, Fire and Explosion Hazard

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

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

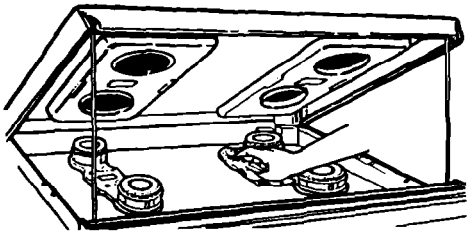
Surface burner grates and reflector pans

1. **Make sure** all surface burners are off and the surrounding parts are cool.
2. **Lift off** the surface burner grates and **remove** the reflector pans.
3. **Wash** the grates and reflector pans with warm, soapy water or in a dishwasher. **Use** a nonabrasive, plastic scrubbing pad for cooked-on foods. **Rinse** and **dry** well.
4. **Replace** reflector pans and burner grates.



Lift-up cooktop

1. **Remove** surface burner grates and reflector pans.
2. **Lift** front of cooktop at both front corners until the support rods lock into place.



⚠WARNING

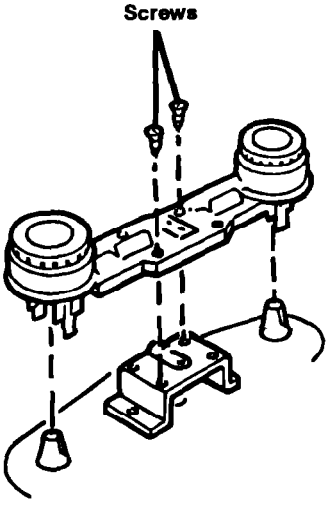
Personal Injury and Product Damage Hazard

- Be sure both support rods are fully extended and in the locked position. Failure to do so could result in personal injury from the cooktop accidentally falling.
- Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.

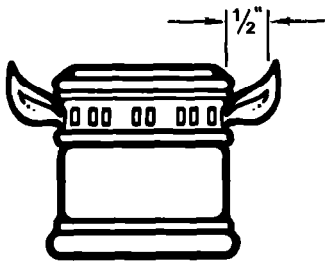
3. **Wipe** with warm, soapy water. **Use** a soapy steel-wool pad on heavily soiled areas.
4. **To lower the cooktop, lift** cooktop from both sides while pressing the support rods back to unlock them. **Lower** the cooktop into place. **Replace** reflector pans and surface burner grates.

Surface burners

1. **Lift up** the cooktop, following the instructions above.
2. **Before cleaning, remove** screws that hold each of the burners in place. The screws prevent the burners from wobbling around during shipment. **Remove** the shipping screws with a Phillips screwdriver and **lift** the burners up and out. This separates the burners from the mounting bracket under each burner pair.
3. **Wipe off** surface burners with warm, soapy water and a sponge after each use. **To remove cooked-on food, soak** the burners in a vinegar and water solution for 20-30 minutes. **Scrub** with a plastic scrubbing pad.
4. **If ports are clogged, clean with a straight pin. DO NOT enlarge or distort the ports. DO NOT use a toothpick to clean the ports.**



5. **Before putting the burners back, dry** them thoroughly by setting them in a warm oven for 30 minutes.
6. **Replace** burners, making sure they are properly seated and level. **Replace** screws.
7. **Occasionally check** the burner flames for proper size and shape as shown. A good flame is blue in color. If flames lift off ports, are yellow, or are noisy when turned off, you may need to clean the burners (see page 23), or call a qualified technician for adjustment.



Typical surface burner flame at highest setting

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. • Replace knobs. Make sure all knobs point to OFF. DO NOT USE steel wool or abrasive cleaners. They may damage the finish of the knobs.
Control panels	Sponge and warm, soapy water **OR** Paper towel and spray glass cleaner	• Wash, rinse and dry thoroughly. DO NOT USE steel wool or abrasive cleaners. They may damage the finish. DO NOT SPRAY cleaner directly on panel. Apply cleaner to paper towel.
Exterior surfaces (other than control panels)	Sponge and warm, soapy water	• Wash, rinse 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 burner grates and chrome reflector pans	Warm, soapy water and a nonabrasive, plastic scrubbing pad **OR** Dishwasher	• In dishwasher, wash with other cooking utensils. • Dry completely. • **Do not use abrasive or harsh cleansers.**
Surface burners	Sponge and warm, soapy water Warm, soapy water and a nonabrasive, plastic scrubbing pad **OR** Vinegar and water solution	• Lift up the cooktop. (See page 23.) • Wipe off spills immediately after burner has cooled. **For cooked-on food:** • Remove burner from manifold with Phillips screwdriver. • Wash with warm, soapy water and a plastic scrubbing pad or soak in vinegar and water solution. • Rinse and dry well. • If ports are clogged, clean with a straight pin. **Do not enlarge or distort ports. Do not use a wooden toothpick.** • Do not clean surface burner in dishwasher.

continued on next page

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.
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	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, rinse and dry thoroughly.
Oven cavity	Self-Cleaning cycle	• See "Using The Self-Cleaning Cycle" on pages 19-21.

The oven light

The oven light will come on when you open the oven door.

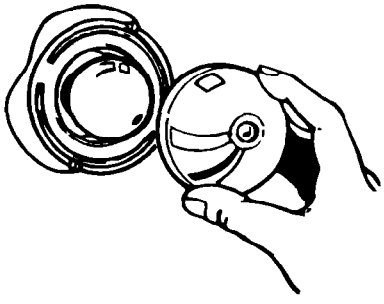
⚠WARNING

Electrical Shock and Personal Injury Hazard

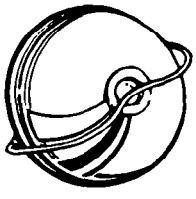
- Make sure oven and light bulb are cool and power to the range has been turned off before replacing the light bulb. Failure to do so could result in electrical shock or burns.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures.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

To replace the oven light:

1. **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 bulb 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 into place. **Plug in** appliance or **reconnect** at the main power supply.



NOTE: The oven light should not be used 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 toll-free telephone number 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.	Plug the power cord into a live circuit with proper voltage. (See Installation Instructions.)
	Range is not properly connected to gas supply.	Contact an authorized Whirlpool℠ service technician to reconnect range to gas supply. (See Installation Instructions.)
	A household fuse has blown or a circuit breaker has tripped.	Replace household fuse or reset circuit breaker.
	Controls are not set correctly.	Reset controls, if needed.
	The flow of combustion and/or ventilation air to the range is blocked.	Remove blockage to airflow to and around range.
The oven will not operate	The Oven Selector is not turned to BAKE or BROIL.	Turn the Oven Selector to the desired setting.
	A delayed start time has been set.	Wait for the start time to be reached.
	The Oven Temperature Control is not turned to a temperature setting.	Push in and turn the Oven Temperature Control to a temperature setting.
	The automatic MEALTIMER clock is not set correctly.	Set the MEALTIMER clock correctly. (See "Using the automatic MEALTIMER™ clock" on page 16.)
	The Stop or Start Time Knobs for the automatic MEALTIMER clock are not set at the correct time of day.	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.
Burner fails to light	The power cord is not plugged into a live circuit with proper voltage.	Plug the power cord into a live circuit with proper voltage. (See Installation Instructions.)
	A household fuse has blown or a circuit breaker has tripped.	Replace household fuse or reset circuit breaker. In case of prolonged power failure, manually light burners (see page 8).
	Burner ports are clogged.	Clean with a straight pin (see pages 23 and 25).

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner flames are uneven	Burner ports are clogged.	Clean with a straight pin (see pages 23 and 25). If this fails, call an authorized Whirlpool℠ service technician for service.
Burner flames lift off ports, are yellow, or are noisy when turned off		Contact an authorized Whirlpool℠ service technician to check air/gas mixture.
Burner makes popping noise when on	Burner is wet from washing.	Let dry.
Control knob(s) will not turn	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.
Self-Cleaning cycle will not operate	The Oven Selector and Oven Temperature Control are not set to CLEAN.	Set both the Oven Selector and Oven Temperature Control to CLEAN.
	The range clock does not show the correct time of day.	Reset clock to show the correct time of day. (See page 11.)
	The Lock Lever is not in the CLEAN position–all the way to the right.	Move Lock Lever all the way to the right.
	The Start Time Dial does not show the correct time of day or the knob is not all the way out.	Reset the Start Time Knob to show the correct time of day. Pull knob out all the way.
	The Stop Time Dial is not set ahead to the time you want the cleaning cycle to stop.	See Step 3 in "Setting the controls" on page 20 for proper setting instructions.
Cooking results are not what you expected	The range is not level.	Level range. (See Installation Instructions.)
	The oven temperature seems too low or too high.	Adjust the oven temperature control. (See "Adjusting the oven temperature control" on page 13.)
	The oven was not preheated as the recipe calls for.	Preheat oven if called for in recipe.
	The recipe has never been tested or is not from a reliable source.	Use only tested recipes from a reliable source.
	The pans are not the type or size recommended in the recipe.	Refer to a reliable cookbook for recommended pan type and size.
	There is not proper air circulation around pan when baking.	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 (2.5 cm).
	Flame size does not fit the cooking utensil being used.	Adjust flame size to fit cooking utensil.
	When broiling, you have not completely closed the oven door.	Completely close oven door.

2. If you need assistance ...

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

1-800-253-1301

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

If you prefer, write to:

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

Please include a daytime phone number in your correspondence.

3. If you need service ...

Whirlpool 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 above or call the Whirlpool Consumer Assistance Center number in Step 2.

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

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

  Major Appliance Consumer Action Panel
  20 North Wacker Drive
  Chicago, IL 60606
- MACAP will in turn inform us of your action.

WHIRLPOOL®
Gas Cooking Product 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 the cooking product.
2. Instruct you how to use the cooking product.
3. Replace house fuses or correct house wiring or plumbing.
4. Replace owner accessible light bulbs.

B. Repairs when the cooking product is used in other than normal, single-family household use.

C. Pickup and delivery. This product is designed to be repaired in the home.

D. Damage to the cooking product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.

E. Repairs to parts or systems caused by unauthorized modifications made to the appliance.

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

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

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

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