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# SELF-CLEANING GAS RANGE

## Use & Care Guide

For questions about features, operation, performance, parts, accessories or service, call:  
**1-800-253-1301**

or visit our website at...  
**[www.whirlpool.com](http://www.whirlpool.com)**

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**MODEL SF341BEK**

TO THE INSTALLER: PLEASE LEAVE THIS INSTRUCTION BOOK WITH THE UNIT.  
TO THE CONSUMER: PLEASE READ AND KEEP THIS BOOK FOR FUTURE REFERENCE.

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# RANGE SAFETY

## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

**⚠ DANGER**

**You can be killed or seriously injured if you don't immediately follow instructions.**

**⚠ WARNING**

**You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

**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.

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.

WARNING: This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.

## The Anti-Tip Bracket

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



### **! WARNING**

#### Tip Over Hazard

A child or adult can tip the range and be killed.

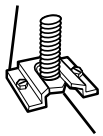
Connect anti-tip bracket to rear range foot.

Reconnect the anti-tip bracket, if the range is moved.

See the installation instructions for details.

Failure to follow these instructions can result in death or serious burns to children and adults.

#### Anti-Tip Bracket



Range Foot

Making sure the anti-tip bracket is installed:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor.
- Slide range back so rear range foot is under anti-tip bracket.

## IMPORTANT SAFETY INSTRUCTIONS

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

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- Proper Installation – The range, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*. Be sure the range is properly installed and grounded by a qualified technician.
- This range is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

- Disconnect the electrical supply before servicing the appliance.
- Never Use the Range for Warming or Heating the Room.
- Injuries may result from the misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.
- Maintenance – Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.

#### For self-cleaning ranges –

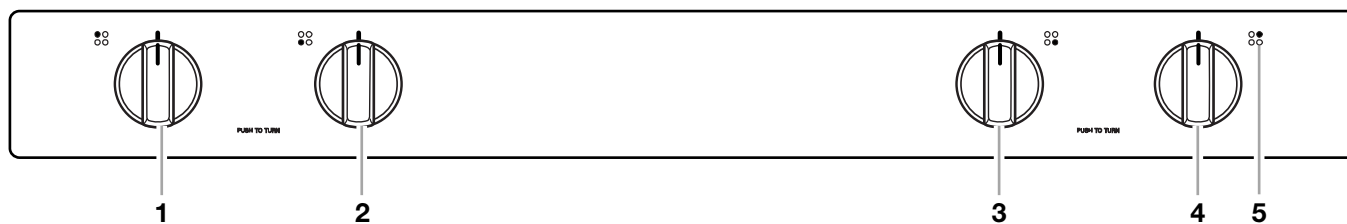
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.

## SAVE THESE INSTRUCTIONS

# PARTS AND FEATURES

This manual covers several different models. The range you have purchased may have some or all of the parts and features listed. The locations and appearances of the features shown here may not match your model.

## Cooktop Control Panel

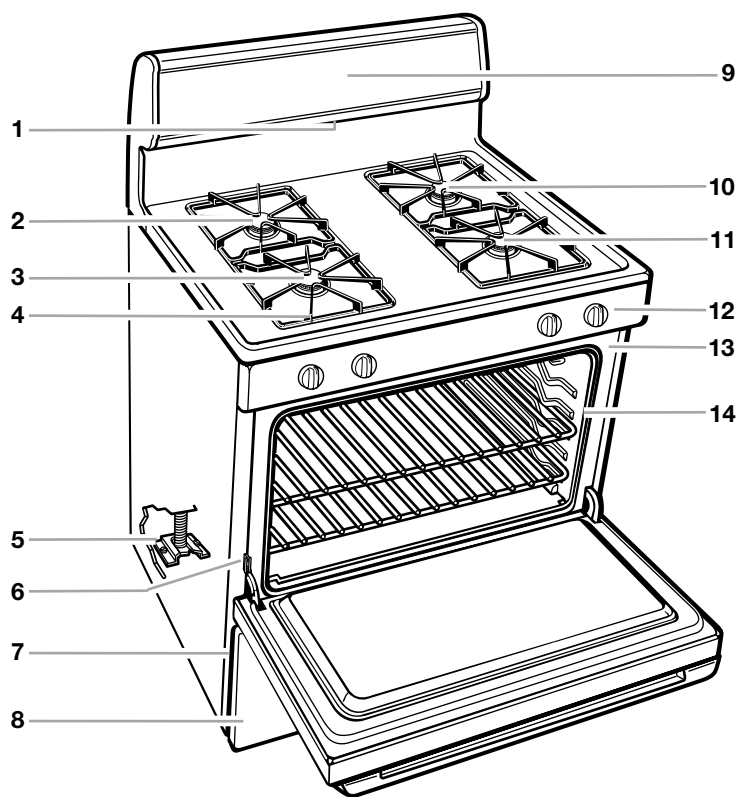


- 1. Left Rear Burner Control
- 2. Left Front Burner Control

- 3. Right Front Burner Control
- 4. Right Rear Burner Control

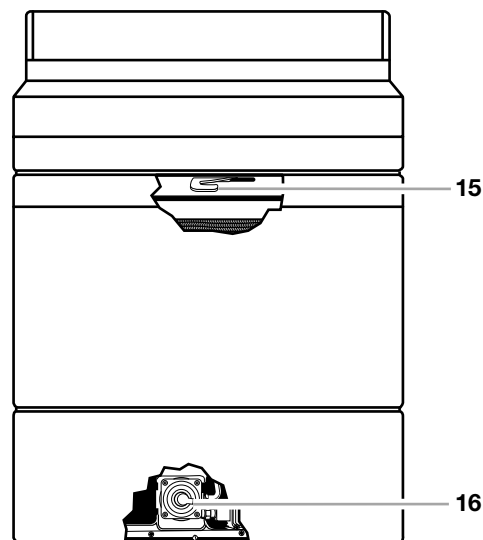
- 5. Surface Burner Locator

## Range



- 1. Oven Vent
- 2. Left Rear Surface Burner
- 3. Left Front Surface Burner
- 4. Surface Burner Grate
- 5. Anti-Tip Bracket
- 6. Door Stop Clip
- 7. Model and Serial Number Plate  
(behind left side of kick plate)
- 8. Kick plate

- 9. Oven Control
- 10. Right Rear Surface Burner
- 11. Right Front Surface Burner
- 12. Cooktop Control Panel
- 13. Automatic Oven Light Switch  
(on some models)
- 14. Door Gasket
- 15. Self-Clean Latch  
(on some models)
- 16. Gas Regulator



- Parts and Features not shown** (on some models)
- Manual Cooktop Light
  - Oven Door Window
  - Additional Oven Rack
  - Center Grate
  - Oven Bottom Vents

# COOKTOP USE

## Cooktop Controls

### ⚠ WARNING



#### Fire Hazard

**Do not let the burner flame extend beyond the edge of the pan.**

**Turn off all controls when not cooking.**

**Failure to follow these instructions can result in death or fire.**

Electric igniters automatically light the surface burners when control knobs are turned to LIGHT.

Before setting a control knob, place filled cookware on the grate. Do not operate a burner using empty cookware or while the grate is unoccupied.

#### To Set:

1. Push in and turn knob counterclockwise to LIGHT.  
All four surface burners will click. Only the burner with the control knob turned to LIGHT will produce a flame.
2. Turn knob anywhere between HIGH and LOW. Use the following chart as a guide when setting heat levels.

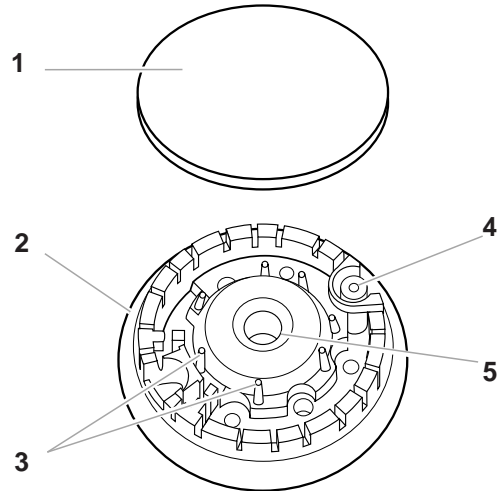
SETTING	RECOMMENDED USE
<b>LIGHT</b>	<ul style="list-style-type: none"> <li>Light the burner.</li> </ul>
<b>HIGH</b>	<ul style="list-style-type: none"> <li>Start food cooking.</li> <li>Bring liquid to a boil.</li> </ul>
<b>BETWEEN HIGH and LOW</b>	<ul style="list-style-type: none"> <li>Hold a rapid boil.</li> <li>Quickly brown or sear food.</li> <li>Fry or sauté foods.</li> <li>Cook soups, sauces and gravies.</li> <li>Stew or steam foods.</li> </ul>
<b>LOW</b>	<ul style="list-style-type: none"> <li>Keep food warm.</li> <li>Melt chocolate or butter.</li> <li>Simmer.</li> </ul>

#### Power failure

In case of prolonged power failure, the surface burners can be lit manually. Hold a lit match near a burner and turn knob counterclockwise to LIGHT. After burner lights, turn knob to setting.

**REMEMBER:** When range is in use or (on some models) during the Self-Cleaning cycle, the entire cooktop area may become hot.

## Sealed Surface Burners

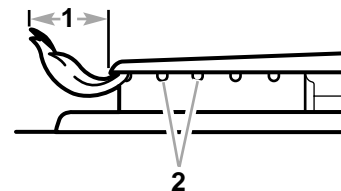


1. Burner cap
2. Burner base
3. Alignment pins
4. Ignitor
5. Gas tube opening

**IMPORTANT:** Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

**Burner cap:** Always keep the burner cap in place when using a surface burner. A clean burner cap will help prevent poor ignition and uneven flames. Always clean the burner cap after a spillover and routinely remove and clean the caps according to the "General Cleaning" section.

**Gas tube opening:** Gas must flow freely throughout the gas tube opening for the burner to light properly. **Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the gas tube opening.** Protect it from spillovers by always using a burner cap.



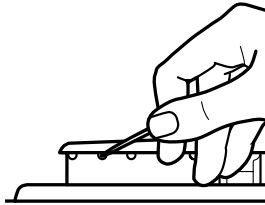
1. 1-1/2" (25-38 mm)
2. Burner ports

**Burner ports:** Check burner flames occasionally for proper size and shape as shown above. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports.

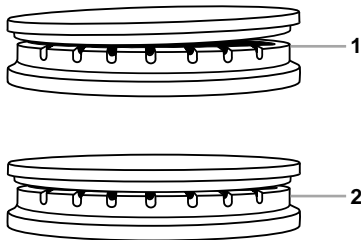
## To Clean:

**IMPORTANT:** Before cleaning, make sure all controls are off and the oven and cooktop are cool. Do not use oven cleaners, bleach or rust removers.

1. Remove the burner cap from the burner base and clean according to “General Cleaning” section.
2. Clean the gas tube opening with a damp cloth.
3. Clean clogged burner ports with a straight pin as shown. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, contact a trained repair specialist.



4. Replace the burner cap, making sure the alignment pins are properly aligned with the burner cap.



1. Incorrect
2. Correct

5. Turn on the burner. If the burner does not light, check cap alignment. If the burner still does not light, do not service the sealed burner yourself. Contact a trained repair specialist.

## Home Canning

When canning for long periods, alternate the use of surface cooking areas, elements or surface burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate or largest surface cooking area or element. Canners should not extend more than 1 in. (2.5 cm) outside the cooking area.
- Do not place canner on two surface cooking areas, elements or surface burners at the same time.
- On ceramic glass models, only use flat-bottomed canners.
- On coil element models, the installation of a Canning Unit Kit is recommended. If not installed, the life of the coil element will be shortened. See “Assistance or Service” for ordering instructions.
- For more information, contact your local U.S. Government Agricultural Department Extension Office. In Canada, contact Agriculture Canada. Companies that manufacture home canning products can also offer assistance.

## Cookware

**IMPORTANT:** Never leave empty cookware on a hot surface cooking area, element or surface burner.

Ideal cookware should have a flat bottom, straight sides, a well-fitting lid and the material should be of medium-to-heavy thickness.

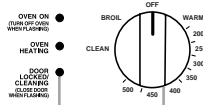
Rough finishes may scratch the cooktop. Aluminum and copper may be used as a core or base in cookware. However, when used as a base it can leave permanent marks on the cooktop or grates.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A non-stick finish has the same characteristics as its base material. For example, aluminum cookware with a non-stick finish will take on the properties of aluminum.

Use the following chart as a guide for cookware material characteristics.

COOKWARE	CHARACTERISTICS
<b>Aluminum</b>	<ul style="list-style-type: none"><li>■ Heats quickly and evenly.</li><li>■ Suitable for all types of cooking.</li><li>■ Medium or heavy thickness is best for most cooking tasks.</li></ul>
<b>Cast iron</b>	<ul style="list-style-type: none"><li>■ Heats slowly and evenly.</li><li>■ Good for browning and frying.</li><li>■ Maintains heat for slow cooking.</li></ul>
<b>Ceramic or Ceramic glass</b>	<ul style="list-style-type: none"><li>■ Follow manufacturer’s instructions.</li><li>■ Heats slowly, but unevenly.</li><li>■ Ideal results on low to medium heat settings.</li></ul>
<b>Copper</b>	<ul style="list-style-type: none"><li>■ Heats very quickly and evenly.</li></ul>
<b>Earthenware</b>	<ul style="list-style-type: none"><li>■ Follow manufacturer’s instructions.</li><li>■ Use on low heat settings.</li></ul>
<b>Porcelain enamel-on-steel or cast iron</b>	<ul style="list-style-type: none"><li>■ See stainless steel or cast iron.</li></ul>
<b>Stainless steel</b>	<ul style="list-style-type: none"><li>■ Heats quickly, but unevenly.</li><li>■ A core or base of aluminum or copper on stainless steel provides even heating.</li></ul>

# OVEN CONTROL



1. Oven Indicator Lights
2. Oven Temperature Control

## Indicator Lights

The BAKE, BROIL and CLEAN indicator lights will come on when that setting is selected. For example, when the BAKE pad is pressed, or when the knob is turned to BAKE (on some models) the BAKE indicator light will come on.

The HEAT indicator light will come on and go off periodically as the oven elements cycle during baking, broiling or self-cleaning. The DOOR LOCKED indicator light will come on when the oven door is locked.

# BEFORE USING

Odors are normal when the range is new. This happens the first time the oven is used.

**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well ventilated room.

## Aluminum Foil

**IMPORTANT:** Do not line the oven bottom with any type of foil, liners or cookware because permanent damage will occur to the oven bottom finish.

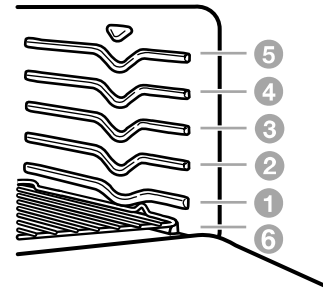
- Do not block or cover the oven bottom vents.
- Do not cover entire rack with foil because air must be able to move freely for best cooking results.
- To catch spills, place foil on rack below dish. Make sure foil is at least 1 in. (2.5 cm) larger than the dish and that it is turned up at the edges.

## Positioning Racks and Bakeware

**IMPORTANT:** Never place food or bakeware directly on the oven door or bottom. Permanent damage will occur to the porcelain finish.

### RACKS

Position racks before turning the oven on. Do not move racks with bakeware on them. Make sure racks are level. To move a rack, pull it out to the stop position, raise the front edge, then lift out. Use the following illustration and chart as a guide.



FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	1 or 2
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2
Cookies, biscuits, muffins, cakes, non-frozen pies	2 or 3
Extra large items	6

## BAKEWARE

To cook food evenly, hot air must be able to circulate. Allow 2 in. (5 cm) of space around bakeware and oven walls. Use the following chart as a guide.

NUMBER OF PAN(S)	POSITION ON RACK
1	Center of rack.
2	Side by side or slightly staggered.
3 or 4	Opposite corners on each rack. Make sure that no bakeware piece is directly over another.

## Bakeware

The bakeware material affects cooking results. Follow manufacturer's recommendations and use the bakeware size recommended in the recipe. Use the following chart as a guide.

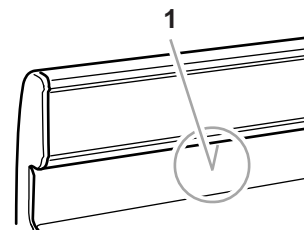
BAKEWARE/ RESULTS	RECOMMENDATIONS
<b>Light colored aluminum</b> <ul style="list-style-type: none"><li>■ Light golden crusts</li><li>■ Even browning</li></ul>	<ul style="list-style-type: none"><li>■ Use temperature and time recommended in recipe.</li></ul>
<b>Dark aluminum and other bakeware with dark, dull and/or non-stick finish</b> <ul style="list-style-type: none"><li>■ Brown, crisp crusts</li></ul>	<ul style="list-style-type: none"><li>■ May need to reduce baking temperatures 25°F (15°C).</li><li>■ Use suggested baking time.</li><li>■ For pies, breads and casseroles, use temperature recommended in recipe.</li><li>■ Place rack in center of oven.</li></ul>
<b>Insulated cookie sheets or baking pans</b> <ul style="list-style-type: none"><li>■ Little or no bottom browning</li></ul>	<ul style="list-style-type: none"><li>■ Place in the bottom third of oven.</li><li>■ May need to increase baking time.</li></ul>
<b>Stainless steel</b> <ul style="list-style-type: none"><li>■ Light, golden crusts</li><li>■ Uneven browning</li></ul>	<ul style="list-style-type: none"><li>■ May need to increase baking time.</li></ul>
<b>Stoneware</b> <ul style="list-style-type: none"><li>■ Crisp crusts</li></ul>	<ul style="list-style-type: none"><li>■ Follow manufacturer's instructions.</li></ul>
<b>Ovenproof glassware, ceramic glass or ceramic</b> <ul style="list-style-type: none"><li>■ Brown, crisp crusts</li></ul>	<ul style="list-style-type: none"><li>■ May need to reduce baking temperatures 25°F (15°C).</li></ul>

## Meat Thermometer

On models without a temperature probe, always rely on a meat thermometer to determine doneness of meat and poultry. The internal temperature, not appearance, is what counts. A meat thermometer is not supplied with this appliance.

- Insert the thermometer into the center of the thickest portion of the meat or inner thigh or breast of poultry. The tip of the thermometer should not touch fat, bone or gristle.
- After reading the thermometer once, push it into the meat ½ in. (1.25 cm) more and read again. If the temperature drops, cook the meat or poultry longer.
- Check all meat in two or three places.

## Oven Vent



1. Oven Vent

The oven vent releases hot air and moisture from the oven, and should not be blocked or covered. Doing so will cause poor air circulation, affecting cooking and cleaning results. Never set plastics, paper or other items that could melt or burn near the oven vent.

## OVEN USE

### Baking and Roasting

Before baking and roasting, position the racks according to the "Positioning Racks and Bakeware" section. When roasting, it is not necessary to wait for the oven to preheat before putting food in, unless recommended in the recipe.

#### To Bake or Roast:

1. Push in and turn the oven control knob to the desired temperature setting. The OVEN ON and OVEN HEATING lights will turn on and the set temperature will appear in the display for 5 seconds.

On some models, set the oven selector to BAKE and turn the oven temperature control knob to the desired temperature setting. The OVEN ON indicator light will turn on and will turn off once the oven is preheated.
2. Place food in oven.

The bake and roasting elements will turn on and off to keep the oven temperature at the setting. The OVEN ON indicator light(s) will turn on and off with the elements.
3. Push in and turn oven control knob to OFF when finished.

On some models, turn both the oven selector and oven temperature control knob to OFF. The OVEN ON indicator light will turn off.

## Broiling

Broiling uses direct radiant heat to cook food. Changing the temperature when broiling allows more precise control. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

- Use only the broiler pan and grid provided with the range. It is designed to drain juices and help prevent spatter and smoke.
- For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to prevent curling.
- Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.

Before broiling, position rack according to Broiling Chart. It is not necessary to preheat the oven before putting food in unless recommended in the recipe. Position food on grid in the broiler pan, then place it in the center of the oven rack.

### To Broil:

1. Close the oven door.
2. Push in and turn oven control knob to BROIL.  
On some models, set the oven selector and oven temperature control knob to BROIL. The OVEN ON indicator light will turn on.
3. After broiling, turn the oven control knob to OFF.  
On some models, turn both the oven selector and oven temperature control knob to OFF. The OVEN ON indicator light will turn off.

### To Broil at a Lower Temperature:

If food is cooking too fast, turn the oven temperature control knob counterclockwise until the OVEN ON indicator light goes off.

To broil food slower from the start of cook time, set the oven temperature control knob between 170°F and 325°F (77°C and 163°C). These temperature settings let the broil elements cycle and slow cooking results.

## BROILING CHART

For best results, place food 3 in. (7 cm) or more from the broil element. Times are guidelines only and may need to be adjusted for individual foods and tastes. Recommended rack positions are numbered from the bottom (1) to the top (5). For diagram, see the "Positioning Racks and Bakeware" section.

FOOD	RACK POSITION	COOK TIME minutes	
		Side 1	Side 2
<b>Steak</b>			
1 in. (2.5 cm) thick			
medium rare	4	14-15	7-8
medium	4	15-16	8-9
well done	4	18-19	9-10
<b>*Ground meat patties</b>			
¾ in. (2 cm) thick			
well done	4	13-14	7-8
<b>Pork chops</b>			
1 in. (2.5 cm) thick	4	20-22	10-11
<b>Ham slice, precooked</b>			
½ in. (1.25 cm) thick	4	8-10	4-5
<b>Frankfurters</b>			
	4	5-7	3-4
<b>Lamb chops</b>			
1 in. (2.5 cm) thick	4	14-17	8-9
<b>Chicken</b>			
bone-in pieces	3	17-20	17-20
boneless breasts	4	11-16	11-16
<b>Fish</b>			
<b>Fillet</b> ¼- ½ in. (.6-1.25 cm) thick	4	8-10	4-5
<b>Steaks</b> ¾- 1 in. (2-2.5 cm) thick	4	16-18	8-9

\* Place up to 9 patties, equally spaced, on broiler grid.

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# RANGE CARE

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## Self-Cleaning Cycle (on some models)

### **⚠ WARNING**



#### **Burn Hazard**

**Do not touch the oven during the Self-Cleaning cycle.**

**Keep children away from oven during Self-Cleaning cycle.**

**Failure to follow these instructions can result in burns.**

**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well ventilated room.

Self-clean the oven before it becomes heavily soiled. Heavy soil results in longer cleaning and more smoke.

Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.

Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. See "Oven Vent(s)" section.

Do not clean, rub, damage or move the oven door gasket. The door gasket is essential for a good seal.

#### **Prepare Oven:**

- Remove the broiler pan, grid, cookware and bakeware and, on some models, the temperature probe from the oven.
- Remove any foil from the oven because it may burn or melt, damaging the oven.
- Remove oven racks to keep them shiny and easy to slide. See "General Cleaning" section for more information.
- Hand clean inside door edge and the 1½ in. (3.8 cm) area around the inside oven cavity frame, being careful not to move or bend the gasket. This area does not get hot enough during self-cleaning to remove soil. Do not let water, cleaner, etc. enter slots on door frame. Use a damp cloth to clean this area.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting or faint white spots can result. This will not affect cooking performance.

#### **Prepare Cooktop and Storage Drawer:**

- Remove plastic items from the cooktop because they may melt.
- Remove all items from the storage drawer.

#### **How the Cycle Works**

**IMPORTANT:** The heating and cooling of porcelain on steel in the oven may result in discoloring, loss of gloss, hairline cracks and popping sounds.

The Self-Cleaning cycle uses very high temperatures, burning soil to a powdery ash.

The oven is preset for a 3 hour 30 minute clean cycle, but the time can be changed. Suggested clean times are 2 hours 30 minutes for light soil and between 3 hours 30 minutes to 4 hours 30 minutes for average to heavy soil.

Once the oven has completely cooled, remove ash with a damp cloth. Do not wipe down any of the inside surfaces until the oven has completely cooled down. Applying a cool damp cloth to the inner door glass before it has cooled completely could result in the glass breaking.

#### **To Self-Clean:**

Before self-cleaning, make sure the door is closed completely or it will not lock and the cycle will not begin. DOOR LOCKED/CLEANING light will flash until the door is closed.

1. Push in and turn the oven control knob to CLEAN.

The door will lock within 6 seconds, and OVEN ON and OVEN HEATING indicator lights will come on.

If the door does not lock, it will try to lock for 1 minute. If the door fails to lock, the self-cleaning cycle will be canceled and an error code will be displayed.

2. Press the "up" or "down" arrow pads to select a clean time between 2 hours 30 minutes and 4 hours 30 minutes.

During the last 30 minutes of the self-cleaning cycle the oven will start to cool down. The OVEN HEATING light will turn off and "COOL" appears in the display.

Once the oven goes below the locked temperature, the OVEN ON light flashes and DOOR LOCKED/CLEANING light turns off when door unlocks.

3. Turn the oven control knob to OFF when finished cleaning.

The OVEN ON light turns off and the time of day appears in the display.

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## General Cleaning

**IMPORTANT:** Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

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#### **EXTERIOR PORCELAIN ENAMEL SURFACES** (on some models)

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Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire appliance is cool. These spills may affect the finish.

- Glass cleaner, mild liquid cleaner or non-abrasive scrubbing pad:

Gently clean around the model and serial number plate because scrubbing may remove numbers.

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## PORCELAIN-COATED GRATES AND CAPS

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Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop, grates and caps are cool. These spills may affect the finish.

To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

Do not reassemble caps on burners while wet.

Do not clean in the Self-Cleaning cycle.

- Non-abrasive plastic scrubbing pad and mildly abrasive cleanser:

Clean as soon as cooktop, grates and caps are cool.

- Dishwasher (grates only, not caps):  
Use the most aggressive cycle.
- 

## SURFACE BURNERS

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### Sealed Burner models

See “Sealed Surface Burners” section.

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## COOKTOP CONTROLS

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Do not use steel wool, abrasive cleansers or oven cleaner.

Do not soak knobs.

When replacing knobs, make sure knobs are in the OFF position.

On some models, do not remove seals under knobs.

- Soap and water or dishwasher:  
Pull knobs straight away from control panel to remove.
- 

## CONTROL PANEL

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Do not use abrasive cleaners, steel-wool pads, gritty wash cloths or some paper towels. Damage may occur.

- Glass cleaner and soft cloth or sponge:  
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- 

## OVEN DOOR EXTERIOR

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- Glass cleaner and paper towels or non-abrasive plastic scrubbing pad:  
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- 

## OVEN CAVITY

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Do not use oven cleaners.

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain and staining, etching, pitting or faint white spots can result.

- Self-Cleaning cycle:  
See “Self-Cleaning Cycle” first.
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## OVEN AND ROASTING RACKS

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- Self-Cleaning cycle:  
See “Self-Cleaning Cycle” first. Remove racks or they will discolor and become harder to slide. If this happens, a light coating of vegetable oil applied to the rack guides will help them slide.
  - Steel wool pad
- 

## BROILER PAN AND GRID

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Do not clean in the Self-Cleaning cycle.

- Mildly abrasive cleanser:  
Scrub with wet scouring pad.
- Solution of ½ cup (125 mL) ammonia to 1 gallon (3.75 L) water:  
Soak for 20 minutes, then scrub with scouring or steel wool pad.
- Oven cleaner:  
Follow product label instructions.

### Porcelain enamel only, not chrome

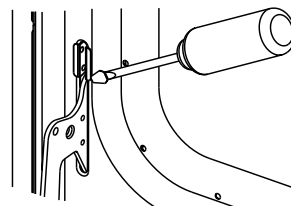
- Dishwasher
- 

## Oven Door

For normal range use, it is not suggested to remove the oven door. However, if necessary, follow these instructions. The oven door is heavy.

### Before Removing:

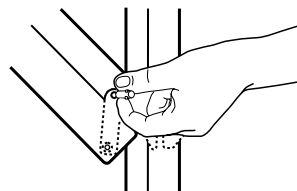
1. Use a putty knife or screwdriver and insert it at the bottom corner of the door stop clip.



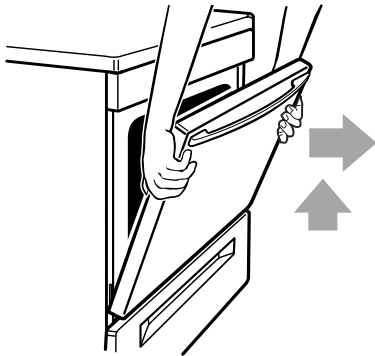
2. Pry door stop clip free and remove from front frame hinge slot. Take care not to scratch finish.
3. Repeat procedure for other door stop clip.

### To Remove:

1. Open the oven door. Insert door removal pins, included with your range, into both hinge hangers. Do not remove the pins while the door is removed from the range.

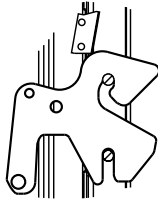


- Carefully close the door until it rests against the door removal pins.
- Grasp the door on the sides with your fingers on the front of the door and your thumbs on the inside surface.
- Pull door straight up, then toward you. Hinge hangers will slide out of front frame hinge slot. Do not remove door removal pins until the door is replaced on the range.

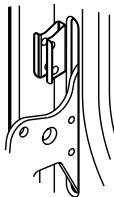


#### To Replace:

- Grasp the door on the sides with your fingers on the front of the door and your thumbs on the inside surface.
- Hold oven door so that the top edge of each hinge hanger is horizontal. Insert hinge hangers into the front frame hinge slots.
- Tilt top of door toward range. Slide hinge hangers down onto front frame support pins. Make sure the hinge hangers are fully seated and engaged on the support pins.



- Insert the door stop clip with the angular surface at the top of the frame hinge slot, then push in the bottom of the clip until flanges are flush with the front frame.



- Open the door completely and remove the door removal pins. Save door removal pins for future use.
- Close the door.

# TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

#### Nothing will operate

- **Is the power supply cord unplugged?**  
Plug into a grounded 3 prong outlet.
- **Has a household fuse been blown or has the circuit breaker been tripped?**  
Replace the fuse or reset the circuit.

#### Surface burners will not operate

- **Is this the first time the surface burners have been used?**  
Turn on any one of the surface burner knobs to release air from the gas lines.
- **Is the control knob set correctly?**  
Push in knob before turning to a setting.
- **Are the burner ports clogged?**  
On sealed burner models, see "Sealed Surface Burners" section.

#### Surface burner flames are uneven, yellow and/or noisy

- **Are the burner ports clogged?**  
On sealed burner models, see "Sealed Surface Burners" section.
- **On models with caps, are the burner caps positioned properly?**  
See "Sealed Surface Burners" section.
- **Is the burner damaged?**  
On models with caps, look for a warped cap. If cap will not spin freely on a flat surface, painted side down, the cap is warped. Switch cap with a different surface burner to check for further warping. Contact a service technician or see "Assistance or Service" section.
- **Is propane gas being used?**  
The appliance may have been converted improperly. Contact a service technician or see "Assistance or Service" section.

#### Surface burner makes popping noises

- **Is the burner wet?**  
Let it dry.

#### Excessive heat around cookware on cooktop

- **Is the cookware the proper size?**  
Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than 1 in. (2.5 cm) outside the cooking area.

#### Oven will not operate

- **Is this the first time the oven has been used?**  
Turn any one of the surface burner knobs on to release air from the gas lines.
- **Is the electronic oven control set correctly?**  
See "Electronic Oven Control" section.
- **On some models, is the Control Lock set?**  
See "Control Lock" section.

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### Oven burner flames are yellow or noisy

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- **Is propane gas being used?**  
The appliance may have been converted improperly. Contact a service technician or see “Assistance or Service” section.

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### Oven indicator lights flash

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- **Do the OVEN ON and OVEN HEATING indicator lights flash?**  
See “Assistance or Service” section.
- **Do the OVEN HEATING and DOOR LOCKED/CLEANING indicator lights flash?**  
The door lock has failed. See “Assistance or Service” sections.

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### Self-Cleaning cycle will not operate

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- **Is the oven door open?**  
Close the oven door all the way.
- **Has the function been entered or have the controls been properly set?**  
See “Self-Cleaning Cycle” section.

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### Oven will not operate

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- **On some models, is the electronic clock/timer set correctly?**  
See “Electronic Clock/Timer” section.
- **On some models, has the oven selector been set to a BAKE or BROIL function?**  
See “Baking and Roasting” or “Broiling” sections.

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### Oven cooking results not what expected

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- **Is the appliance level?**  
Level the appliance. See the Installation Instructions.
- **Is the proper temperature set?**  
Double-check the recipe in a reliable cookbook.
- **Is the proper oven temperature calibration set?**  
See “Oven Temperature Control” section.
- **Was the oven preheated?**  
See “Baking and Roasting” section.
- **Is the proper bakeware being used?**  
See “Bakeware” section.
- **Are the racks positioned properly?**  
See “Positioning Racks and Bakeware” section.
- **Is there proper air circulation around bakeware?**  
See “Positioning Racks and Bakeware” section.
- **Is the batter evenly distributed in the pan?**  
Check to make sure batter is level in the pan.
- **Is the proper length of time being used?**  
Adjust cooking time.
- **Has the oven door been opened while cooking?**  
Oven peeking releases oven heat and can result in longer cooking times.
- **Are baked items too brown on the bottom?**  
Move rack to higher position in the oven.
- **Are pie crust edges browning early?**  
Use aluminum foil to cover the edge of the crust.

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## ASSISTANCE OR SERVICE

Before calling for assistance or service, please check “Troubleshooting.” It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

### If you need replacement parts

If you need to order replacement parts, we recommend that you only use FSP® replacement parts. FSP® replacement parts will fit right and work right because they are made with the same precision used to build every new WHIRLPOOL® appliance.

To locate FSP® replacement parts in your area, call our Customer Interaction Center telephone number or your nearest Whirlpool designated service center.

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### In the U.S.A.

Call the Whirlpool Customer Interaction Center toll free: **1-800-253-1301**.

### Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors, and service companies. Whirlpool designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the Whirlpool designated service company in your area, you can also look in your telephone directory Yellow Pages.

### For further assistance

If you need further assistance, you can write to Whirlpool Corporation with any questions or concerns at:

Whirlpool Brand Home Appliances  
Customer Interaction Center  
553 Benson Road  
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

### Accessories U.S.A.

To order accessories, call the Whirlpool Customer Interaction Center toll free at **1-800-442-9991** and follow the menu prompts. Or visit our website at [www.whirlpool.com](http://www.whirlpool.com) and click on “Buy Accessories Online.”

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# WHIRLPOOL® GAS COOKTOP AND RANGE WARRANTY

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## FULL ONE-YEAR WARRANTY

For one year from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, Whirlpool Corporation will pay for FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a Whirlpool Corporation designated service company.

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## LIMITED FIVE-YEAR WARRANTY

**On gas ranges and gas cooktops**, in the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, Whirlpool Corporation will pay for FSP® replacement parts for any gas burner to correct defects in materials or workmanship. Service must be provided by a Whirlpool designated service company.

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### Whirlpool Corporation will not pay for:

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace house fuses or correct house wiring, or to replace owner-accessible light bulbs.
  2. Repairs when your appliance is used in other than normal, single-family household use.
  3. Pickup and delivery. Your appliance is designed to be repaired in the home.
  4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, improper installation, acts of God or use of products not approved by Whirlpool Corporation.
  5. Repairs to CLEANTOP® ceramic glass cooktop if it has not been cared for as recommended in the Use and Care Guide.
  6. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
  7. Replacement parts or repair labor costs for units operated outside the United States.
  8. Any labor costs during the limited warranty period.
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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 exclusion or limitation may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

**Outside the 50 United States, this warranty does not apply. Contact your authorized Whirlpool dealer to determine if another warranty applies.**

If you need service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Assistance or Service" section or by calling the Whirlpool Customer Interaction Center, **1-800-253-1301** (toll-free), from anywhere in the U.S.A.

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**Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.**

Write down the following information about your appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label/plate, located on your appliance as shown in the "Parts and Features" section.

Dealer name \_\_\_\_\_

Address \_\_\_\_\_

Phone number \_\_\_\_\_

Model number \_\_\_\_\_

Serial number \_\_\_\_\_

Purchase date \_\_\_\_\_