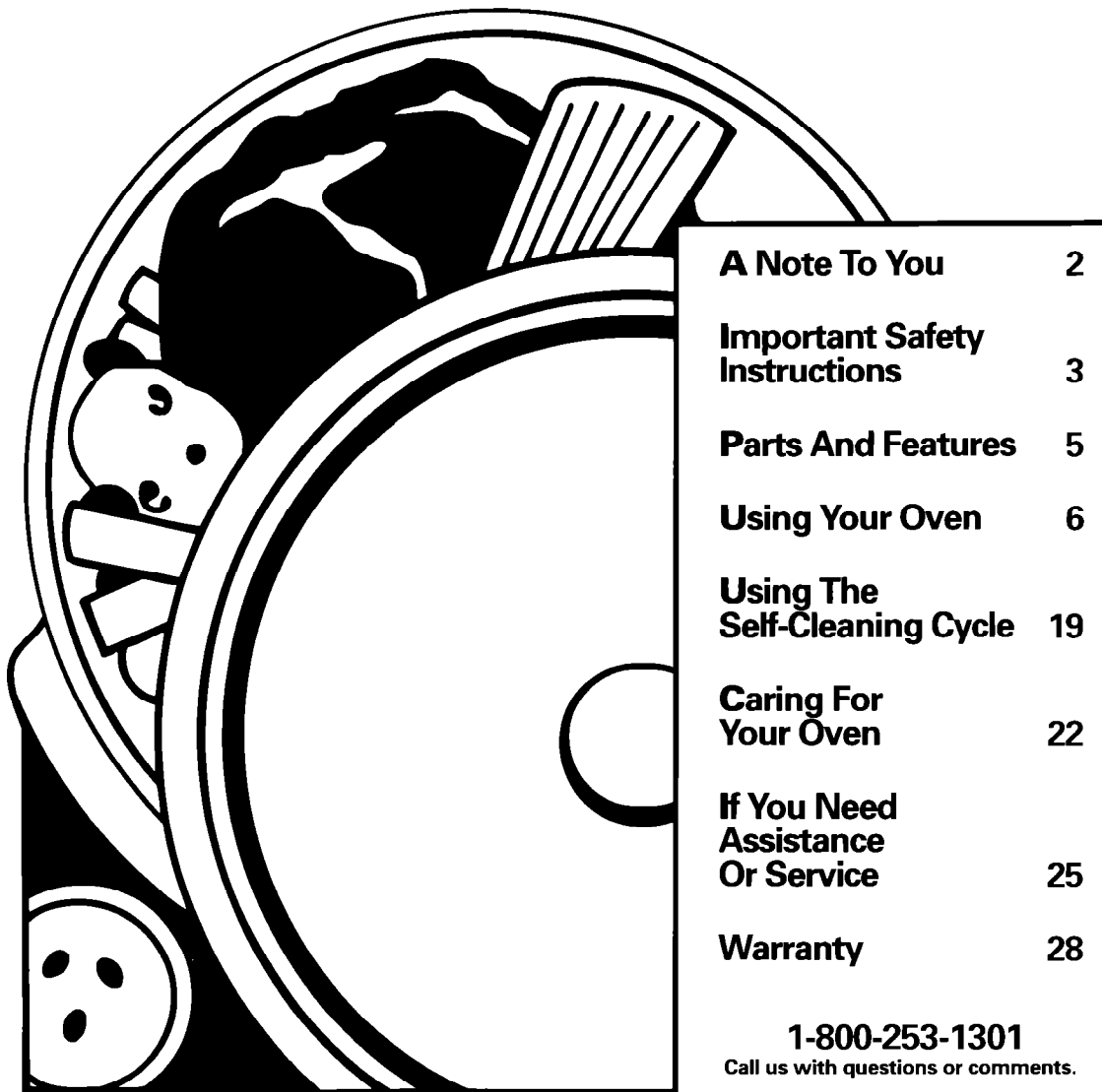




Use And Care

G U I D E



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

MODEL RB262PXA

A Note To You

Thank you for buying a Whirlpool appliance.

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

Your safety is important to us.

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

⚠ WARNING

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

⚠ CAUTION

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

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

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

Model Number _____

Dealer Name _____

Serial Number _____

Dealer Phone _____

Purchase Date _____

Important Safety Instructions

⚠ WARNING

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

General

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



- **WARNING:** To reduce the risk of tipping of the appliance, the appliance must be secured by anti-tip fasteners. To check if the appliance is installed properly, open the oven door and verify that the oven is secured to cabinets with two screws through the mounting holes in the front frame of the oven.
- **CAUTION:** Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
- Do not operate the oven if it is damaged or not working properly.
- Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the oven only for its intended use as described in this manual.
- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN.** Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the oven door and window.
- Do not wear loose or hanging garments when using the oven. They could ignite if they touch a hot heating element and you could be burned.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. It could catch on fire.
- Keep oven vents unobstructed.

continued on next page

IMPORTANT SAFETY INSTRUCTIONS

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

When using the oven

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

Grease

- Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it.
- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.

Care and cleaning

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

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

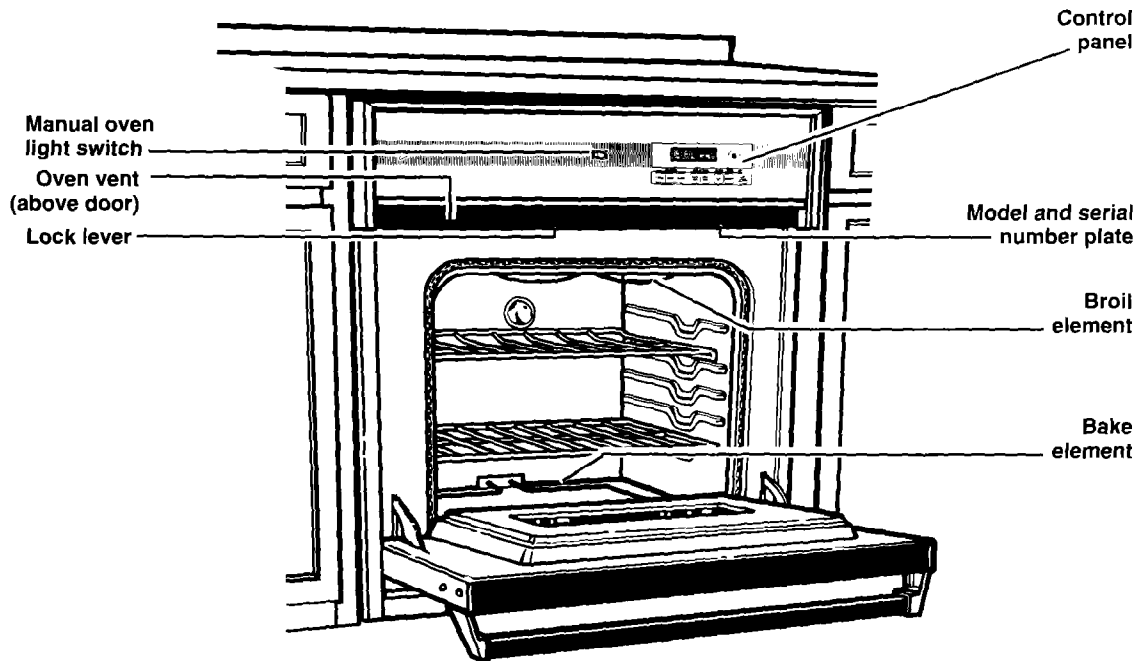


- Do not use oven cleaners in oven. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts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

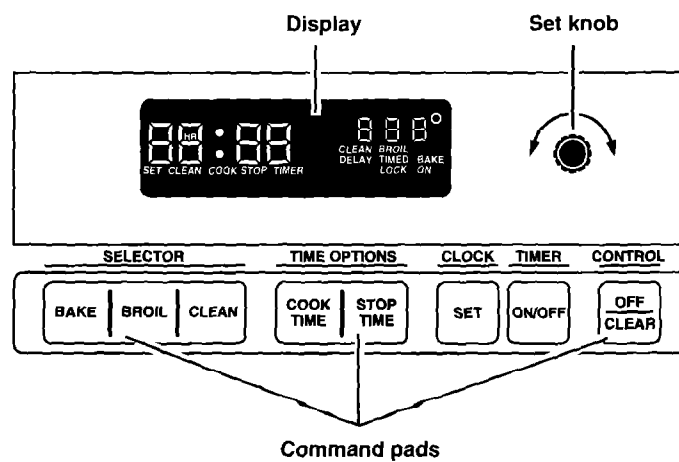
– SAVE THESE INSTRUCTIONS –

Parts And Features

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



Control panel



Using Your Oven

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

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

Positioning racks and pans

For baking/roasting with one rack, 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	Lowest level or 2nd level from bottom
Angel and bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd level from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd level from bottom

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

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

⚠ WARNING

Personal Injury Hazard

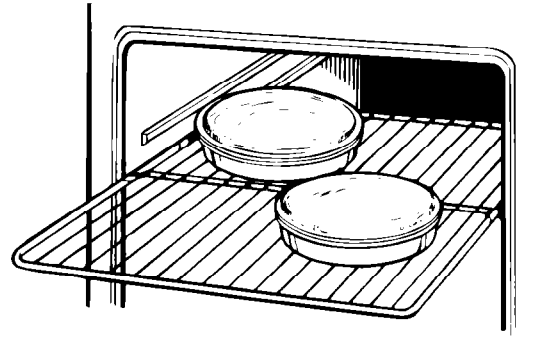
- Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) is level.
- If rack(s) must be moved while oven is hot, use potholders or oven mitts to protect hands.

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

For best air circulation

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

- **Place** the pans so that one is not directly over the other.
- **For best results, allow** 1½ to 2 inches (4-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch (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.

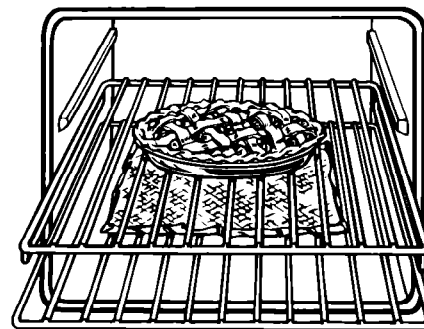
Three or four pans

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

Using aluminum foil for baking

Use aluminum foil to catch spillovers from pies or casseroles.

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

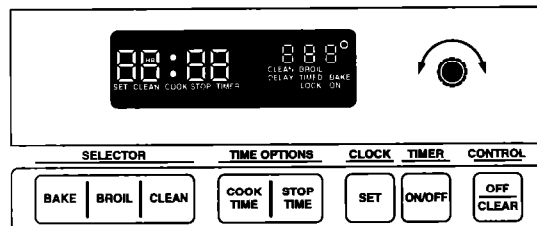


⚠ WARNING

Electrical Shock and Fire Hazard

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

The electronic clock/oven control



Display/clock

- **When you first plug in the range**, the last time of day set will flash on the display. If, after you set the clock (page 9), the display again shows the last time of day set, your electricity was off for a while. **Reset** the clock.
- **When you are not using the oven**, this is an accurate clock.
- **When using the oven or Minute Timer**, the display will show the time, temperature settings and what command pads have been pressed.
- **When showing the time of day**, the display will show hours and minutes.
- **When using the Minute Timer**, the display will show minutes and seconds in the following sequence:
 - **For settings from 0-1 minute 55 seconds**, the display will increase in 5-second increments and count down each second.
 - **For settings from 2-10 minutes**, the display will increase in 10-second increments and count down each second.
 - **For settings from 10-60 minutes**, the display will increase in 1-minute increments and count down each second.

- **For settings from 1-2 hours**, the display will increase in 5-minute increments and count down each minute.
- **For settings from 2 hours-9 hours 50 minutes**, the display will increase in 10-minute increments and count down each minute.
- **When using Cook Time and/or Stop Time**, the display will show hours and minutes.

Command pads

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

- **Clock/Set** tells the oven you are going to set the clock.
- **Off/Clear** tells the oven to turn off. Each command pad (except Off/Clear) has its own indicator. The indicator comes on when you touch the command pad.

Set knob

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

Setting the clock

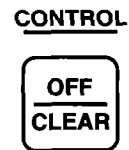
1. **Push** the Clock/Set pad. TIME will light up on the display.



2. **Turn** the Set Knob until the correct time shows on the display.



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



Using the electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. You can set it in minutes and seconds up to 9 hours and 55 minutes. You will hear 3 tones when the set time is up.

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

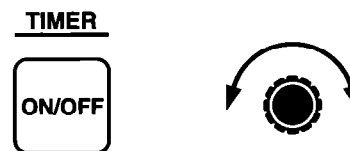


2. **Turn** the Set Knob until the desired time shows on the display. The Minute Timer will begin counting down 2 seconds after the time is set. When time is up, you will hear 3 tones.



To cancel the Minute Timer:

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



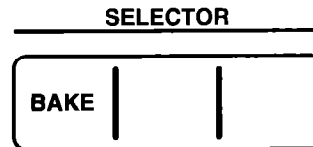
Using the Off/Clear pad

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



Baking/roasting

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



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

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

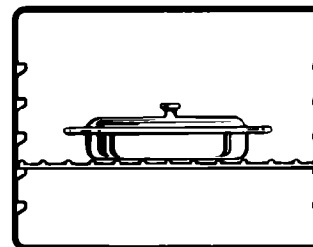
4. **When baking, preheat** the oven. (Preheating is not needed when roasting.) The oven is preheated when you hear one tone and the set temperature shows on the small display.

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

5. **Put** food in the oven.

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

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



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

CONTROL



Adjusting the oven temperature control

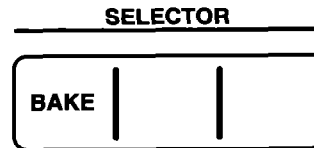
Oven temperature controls will gradually shift after years of use. So, even though your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

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

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



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



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



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

CONTROL

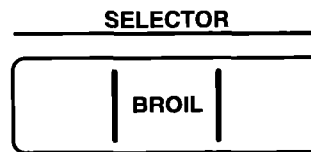


Broiling

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

NOTE: Leave the oven door partly open whenever using the oven to broil. This allows the oven to maintain proper temperatures.

4. **Push** the Broil pad. The small display will show "000" and BROIL will come on.



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

HI—Broil element on 100% of the time

LO—Broil element on 50% of the time

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



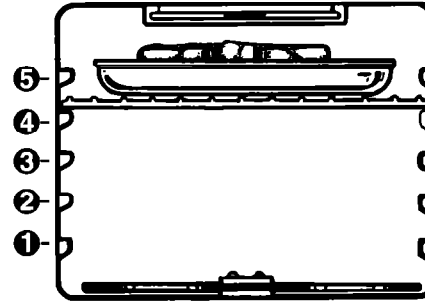
6. **When broiling is done, push** the Off/ Clear pad. Time of day will show on the display.

CONTROL



Broiling rack position chart

RACK POSITION FROM BOTTOM	TYPE OF FOOD/DONENESS
5	Hamburger patties and thin steaks, ½" thick or less
4	Quickly searing food, rare and medium steaks, medium patties, ham slices, fish steaks, frankfurters
3	Well-done steaks and patties, lamb chops, split chicken, pork steaks and chops, whole fish



Broiling tips

- **Use** the broiler pan and grid for broiling. They are designed to drain excess liquid and fat away from the cooking surface to help prevent spatter, smoke or fire.
- **Refer** to a broiling chart in a reliable cookbook for correct broiling times.
- **After broiling**, remove the broiler pan from the oven when you remove the food. Drippings will bake on the pan if it is left in the heated oven.

⚠ WARNING

Fire Hazard

- Place meat the correct distance from the element. Meat placed too close to the element may spatter, smoke, burn or catch fire during broiling.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease may result in fire. If foil is used, cut slits in foil to line up with all openings in broiler grid. Grease can then drain away and cool in pan.

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.

- **Preheat** only when recommended and for the shortest time possible.
- **“Oven peeking”** may cause heat loss, longer cooking times and unsatisfactory baking results. Rely on your timer.
- **Bake** cakes, pies or cookies when oven is warm. Best time is after a meal has been cooked in it.
- **“Oven peeking”** may cause heat loss, longer cooking times and unsatisfactory baking results. Rely on your timer to keep track of the cooking time.
- **Plan** your meals for the most efficient use of the oven. When using the oven to cook one food, try to cook the rest of the meal in it also.
- **Do not preheat** when broiling, roasting or cooking items such as casseroles.

Using the electronic MEALTIMER™ control

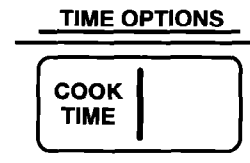
The electronic MEALTIMER control will turn the oven on and off at times you set ... even when you are not around.

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 electronic MEALTIMER control, make sure the clock is set to the correct time of day. (See “Setting the clock” on page 9.)

To start baking/roasting now and stop automatically

1. **Position** the oven rack(s) properly and **put** food in the oven.
2. **Push** the Cook Time pad. SET, COOK, TIME and HR will flash.



USING YOUR OVEN

3. Turn the Set Knob clockwise until the desired baking/roasting time shows on the large display.

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

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

The small display and "000" will flash and a tone will keep sounding until Step 4 is done.

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

5. The large display will count down in minutes.

The small display will show the actual oven temperature until the set temperature is reached. A tone will sound at that time.

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

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



SELECTOR

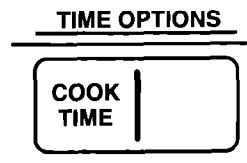


CONTROL



To delay start and stop automatically

1. **Position** the oven rack(s) properly and **put** food in the oven.
2. **Push** the Cook Time pad. SET, COOK, TIME and HR will flash. ON will not come on until the oven start time is reached.



3. **Turn** the Set Knob clockwise until the desired baking/roasting time shows on the large display. The small display and "000" will flash and a tone will keep sounding until Step 4 is done.



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

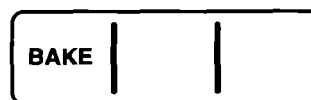
TIME OPTIONS



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

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

SELECTOR



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



To cancel automatic oven control settings:

Push the Off/Clear pad.

CONTROL



⚠ WARNING

To avoid sickness and food waste when using delay start:

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

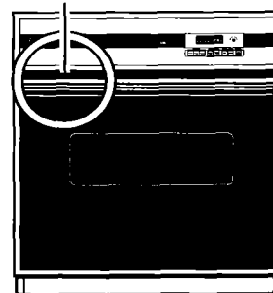
NOTE: Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.

The oven vent

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

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

Oven vent



Using The Self-Cleaning Cycle

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

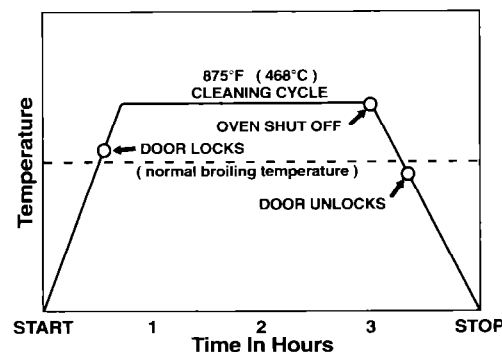
The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like with the other functions of your oven, you operate the Self-Cleaning cycle with the easy-to-use electronic control. Please review the instructions in this section to keep your oven spotless.

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.

Your oven is preset for 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.



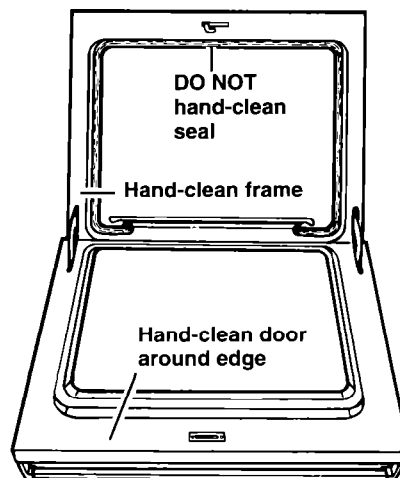
Before you start

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.

- **Turn off** the oven light. Use during the Self-Cleaning cycle will shorten the life of the bulb.



USING THE SELF-CLEANING CYCLE

- **Remove the broiler pan grid and 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 23.) 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.

Setting the controls

1. **Make sure** the clock is set to the correct time of day. (See “Setting the clock” on page 9.)
2. **Move** the Lock Lever all the way to the right—the Clean position.
3. **To start cleaning immediately:**
Push the Clean pad. A 3-hour Self-Cleaning cycle will be set. “3:00” will show in the large display. CLEAN, TIME, HR, CLEAN, LOCK and ON will come on.
If a Self-Cleaning cycle other than 3 hours is desired, **push** the Clean pad.
Turn the Set Knob to the new time up to 4 hours.
 - **Use** 2 hours for light soil.
 - **Use** 3-4 hours for moderate to heavy soil.

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

Skip to Step 5.

⚠ WARNING

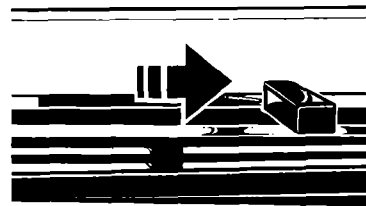
Personal Injury and Product Damage Hazard

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

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

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

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

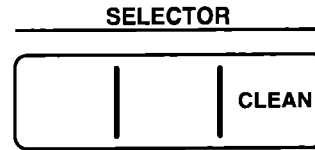


SELECTOR



4. To delay the start:

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



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

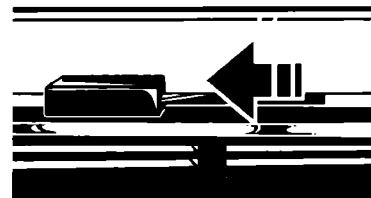
You can make changes at any time by pushing the Clean or Stop Time pad and turning the Set Knob to the new desired clean or stop time.

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

TIME OPTIONS



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



To stop the Self-Cleaning cycle at any time:

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

CONTROL



Special tips

- **Keep** the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors and smoke.
- **After the oven is cool**, wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **Clean** the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **If the Self-Cleaning cycle does not get the oven as clean as you expected**, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 19.
- **Do not use the oven light** during the Self-Cleaning cycle. Use during the Self-Cleaning cycle will shorten the life of the bulb.

Caring For Your Oven

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

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

⚠ WARNING

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

Cleaning chart

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

PART	WHAT TO USE	HOW TO CLEAN
Control panel	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	<ul style="list-style-type: none"> • 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. NOTE: Make sure you have not turned the oven on when cleaning panel. If you have, push the Off/Clear pad.
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. USE nonabrasive, plastic scrubbing pad on heavily soiled areas. <ul style="list-style-type: none"> • Do not use abrasive or harsh cleansers. They may damage the finish.
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. DO NOT CLEAN in Self-Cleaning cycle. (See note on page 20.)
Oven racks	Steel-wool pad and warm, soapy water OR The Self-Cleaning cycle	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. OR <ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, rinse and dry thoroughly.
Oven cavity	Self-Cleaning cycle	<ul style="list-style-type: none"> • See "Using The Self-Cleaning Cycle" on pages 19-22.

The oven light

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

⚠ WARNING

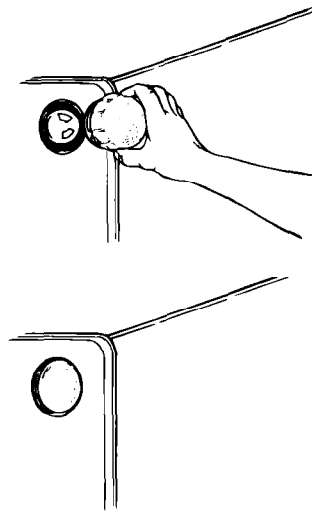
Electrical Shock and Personal Injury Hazard

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

To replace the oven light:

1. **Turn off** power at the main power supply.
2. **Remove** the glass bulb cover in the back of the oven by screwing it out counter-clockwise.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.
4. **Replace** the bulb cover by screwing it in clockwise. **Turn on** power at the main power supply.

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



If You Need Assistance Or Service

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

1. Before calling for assistance ...

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

PROBLEM	POSSIBLE CAUSE	SOLUTION
Nothing will operate	The unit is not wired into a live circuit with proper voltage. A household fuse has blown or a circuit breaker has tripped.	Wire the unit into a live circuit with proper voltage. (See Installation Instructions.) Replace household fuse or reset circuit breaker.
The oven will not operate	You have not set the electronic control correctly. You have programmed a delayed start time.	Refer to pages 11-18. Wait for the start time to be reached.
The Self-Cleaning cycle will not operate	The oven clock does not show the correct time of day. The Lock Lever is not in the Clean position—all the way to the right. You have programmed a delayed start time.	Reset clock to show the correct time of day. (See page 9.) Move Lock Lever all the way to the right. Wait for the start time to be reached.
Cooking results are not what you expected	The oven is not level. The oven temperature seems too low or too high. You have not preheated the oven before baking. The recipe has never been tested or is not from a reliable source. The pan used is not the type or size recommended in the recipe.	Level oven. (See Installation Instructions.) Adjust the oven temperature control. (See "Adjusting the oven temperature control" on page 12.) Preheat oven when called for in recipe. Use only tested recipes from a reliable source. Refer to a reliable cookbook for recommended pan type and size.

continued on next page

IF YOU NEED ASSISTANCE OR SERVICE

PROBLEM	POSSIBLE CAUSE	SOLUTION
Cooking results are not what you expected (continued)	There is not proper air circulation around pan when baking.	Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch (2.5 cm).
The display shows the last time of day set	There has been a power failure.	Reset the clock. (See page 9.)
“F” and a number show in the display while a continuous tone sounds		Press the Off/Clear pad. If fault code reappears, call for service. (See Step 3 on page 27.)

2. If you need assistance ...

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

1-800-253-1301

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

If you prefer, write to:

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

Please include a daytime phone number in your correspondence.

3. If you need service ...



Whirlpool has a nationwide network of authorized WhirlpoolSM 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®

Electric 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 SM service company.
WHIRLPOOL WILL NOT PAY FOR	
<p>A. Service calls to:</p> <ol style="list-style-type: none"> 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. 4. Replace owner accessible light bulbs. <p>B. Repairs when the cooking product is used in other than normal, single-family household use.</p> <p>C. Pickup and delivery. This product is designed to be repaired in the home.</p> <p>D. Damage to the cooking product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.</p> <p>E. Repairs to parts or systems caused by unauthorized modifications made to the appliance.</p>	

8-92

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.