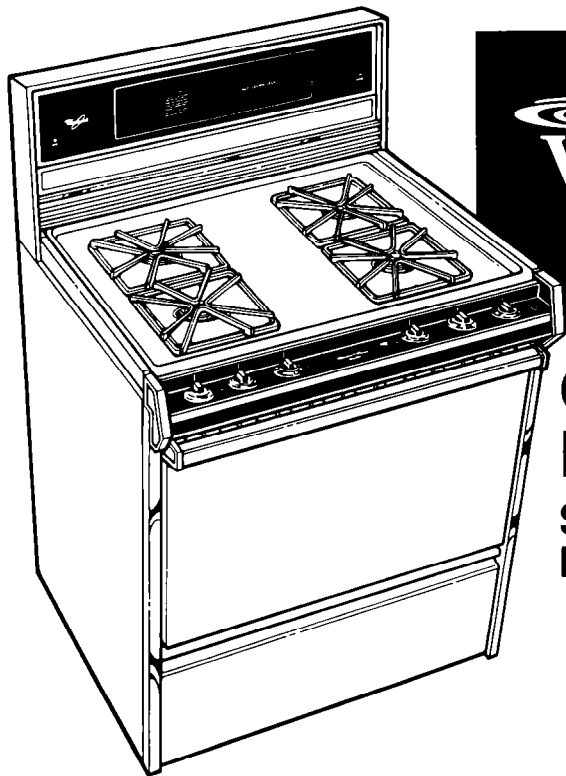


use & care guide

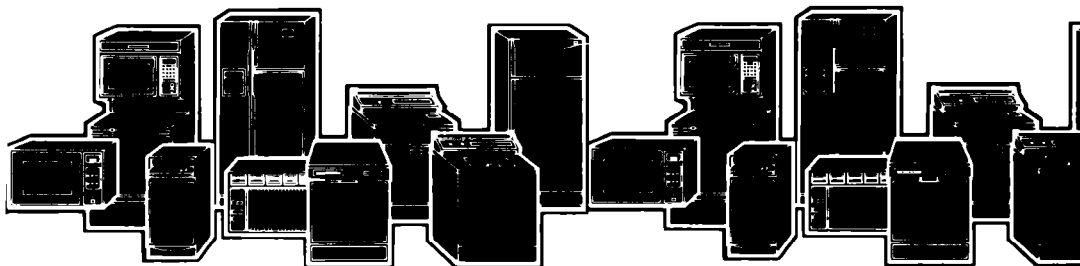


Whirlpool

**GAS
RANGE**

**Self-Cleaning
Model SF3600EP**

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



Contents

	Page		Page
Before You Use Your Range	2	Surface Burner Grates	11
Important Safety Instructions	3	Surface Burners	11
Parts and Features	5	Removable Cooktop	12
Using Your Range	6	Lower Panel	13
Using the Surface Burners	6	Using the Self-Cleaning	
Using the Oven Controls	7	Cycle	14
Baking	7	Cleaning Chart	17
Broiling	9	Oven Light	19
Oven Vent	9	If You Need Service or	
Caring for Your Range	10	Assistance	20
Control Panel	10		

©1984 Whirlpool Corporation

Before you use your range

Read and carefully follow the "INSTALLATION INSTRUCTIONS" packed with your range.

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

• FOR YOUR SAFETY •
TO PREVENT FIRE AND EXPLOSION, DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

• FOR YOUR SAFETY •
IF YOU SMELL GAS:
1. OPEN WINDOWS.
2. DON'T TOUCH ELECTRICAL SWITCHES.
3. EXTINGUISH ANY OPEN FLAMES.
4. IMMEDIATELY CALL YOUR GAS SUPPLIER.

• FOR YOUR SAFETY •
DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

You are personally responsible for:

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Having your range installed by a qualified installer.
- Installing the range where it is protected from the elements, and on a level floor strong enough to hold its weight.
- Having your range properly connected to electrical supply and grounded. (See "Installation Instructions.")
- Having your range properly connected to the proper gas supply and checked for leaks. (See "Installation Instructions.")
- Making sure the range is not used by children or anyone unable to operate it properly.
- Properly maintaining your range.
- Using the range only for jobs expected of a home range.

See "Cooking Guide" for important safety and use information.

IMPORTANT SAFETY INSTRUCTIONS



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

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

continued on next page

- 11. DO NOT** use a wet pot holder. Steam burns can result. **DO NOT** use a towel or bulky cloth as a pot holder. They could catch fire and burn you.
- 12. MAKE SURE** the utensils you use are large enough to contain food and avoid boil overs and spillovers. This will help prevent hazardous build-ups of food. Heavy splattering or spillovers left on a range can ignite and burn you. Pan size is especially important in deep fat frying.
- 13. DO NOT** leave surface burners on high heat settings. Boil overs and greasy spillovers could cause steam, smoke and could ignite and burn you.
- 14. GREASE** is flammable and should be handled carefully. Let fat cool before attempting to handle it. **Do not allow grease to collect around range or in vents.** Wipe spillovers immediately.
- 15. NEVER** use a match or other flame to look for a gas leak. Explosion and injury could result.
- 16. DO NOT** repair or replace any parts unless specifically recommended in this manual. All other servicing should be referred to a qualified service technician.

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

– SAVE THESE INSTRUCTIONS –

Copy your Model and Serial Numbers here...

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

- 1. Complete** Model and Serial Numbers (from the plate located as shown).
- 2.** Purchase date from sales slip.
Copy this information in these spaces. Keep this book with your warranty and sales slip in a convenient place.

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

Model Number

Serial Number

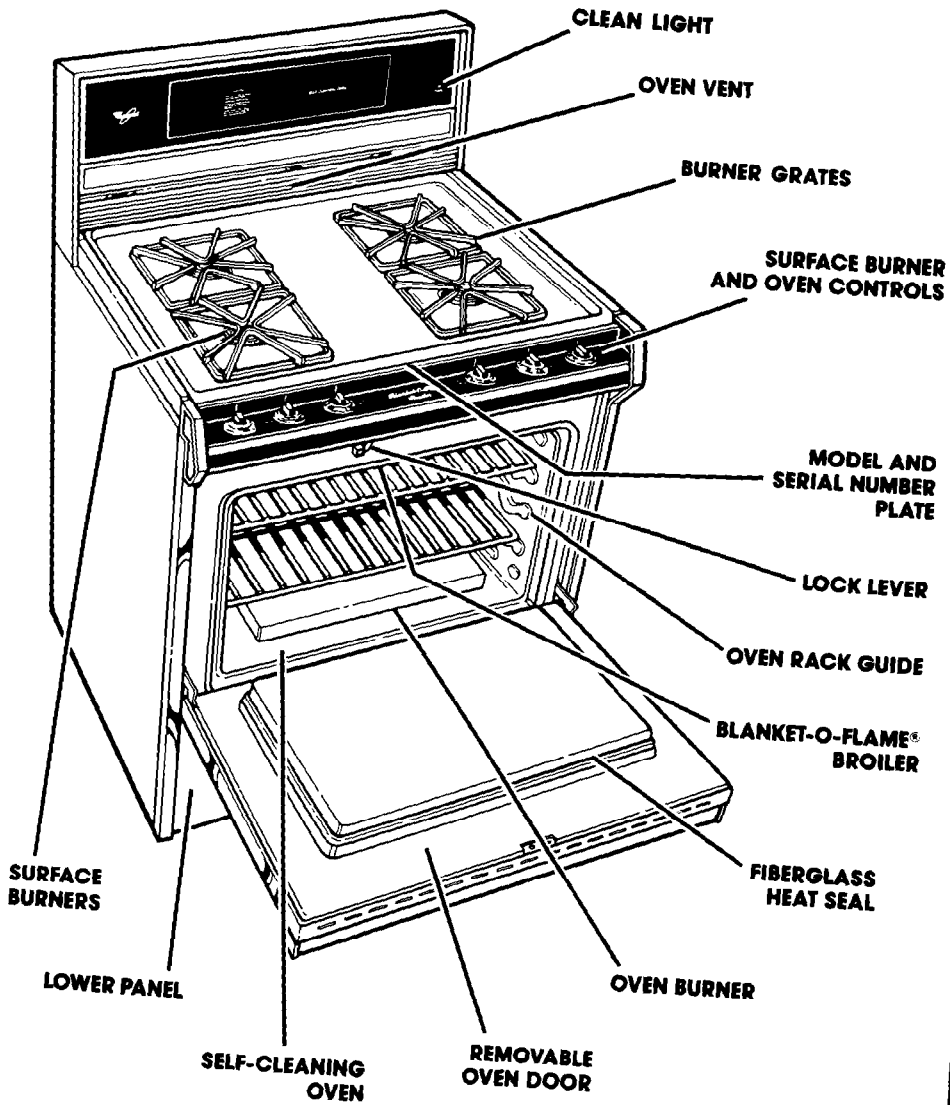
Purchase Date

Service Company/Phone Number

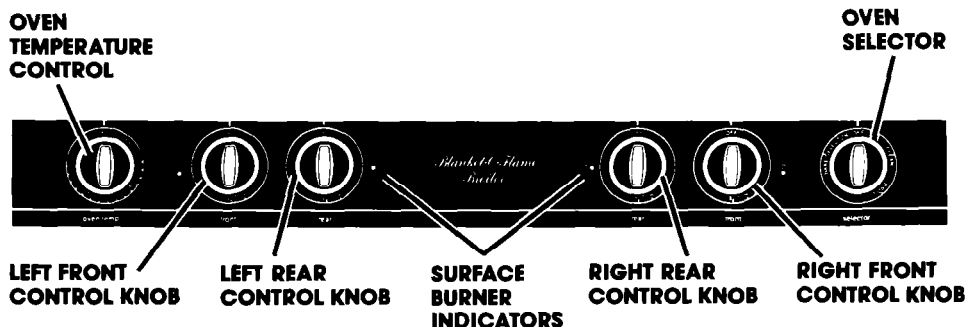
Parts and features

Model SF3600EP

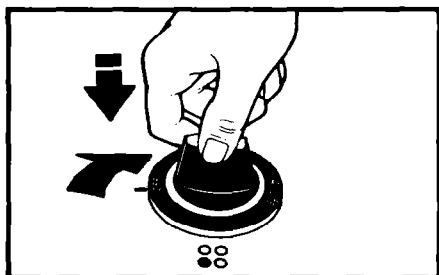
SAFETY • PARTS AND FEATURES



Using your range



Using the Surface Burners



Control knobs must be pushed in, then turned to the LITE position. The clicking sound is the ignition sparking.

To stop the clicking sound after the burner lights, turn the control knob back to a desired setting. The control knob has stops for HI, MED and LOW, however it can be set anywhere between HI and OFF. **Do not cook with the control in the LITE position.**

Surface Burner Indicators

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



WARNING: If the flame should go out while cooking, or if there is a strong 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 2.

In Case of a Prolonged Power Failure

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



WARNING: Burner flame should not extend beyond the edge of the cooking utensil. The flame can burn you and cause poor cooking results.

See the "Cooking Guide" for important utensil information. Until you get used to the settings, use the following as a guide:

Use LITE to light the burner. After the burner lights, turn control back to a desired setting to stop the clicking of the ignition. **Do not cook with the control in the LITE position.**

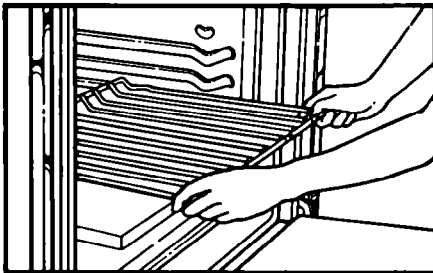
Use HI to start foods cooking or to bring liquids to a boil.

Use MED to continue cooking or to fry chicken or pancakes; for gravy, puddings and icing or to cook large amounts of vegetables.

Use LOW to keep foods warm until ready to serve.

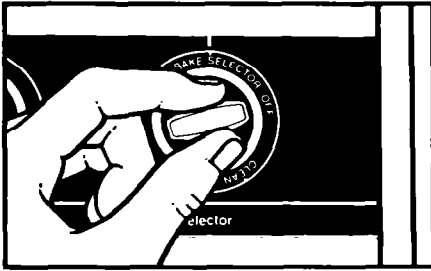
Using the Oven Controls

Baking

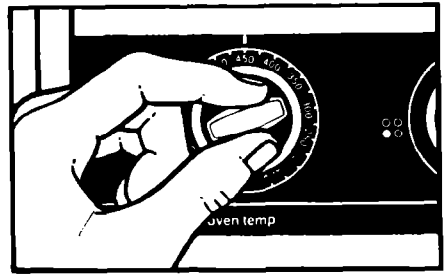


Rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the "Cooking Guide."

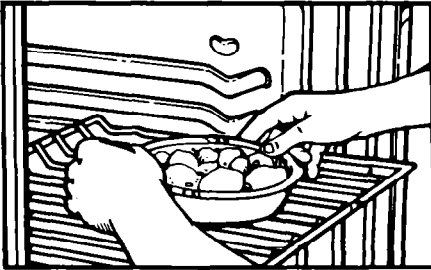
1. Position the rack(s) properly **before** turning on the oven. **To change rack position**, pull rack out to stop, raise front edge and lift out.



2. Set the Oven Selector on BAKE.



3. Set the Oven Temperature Control to the baking temperature you want. The oven burner will automatically light in 50-60 seconds.



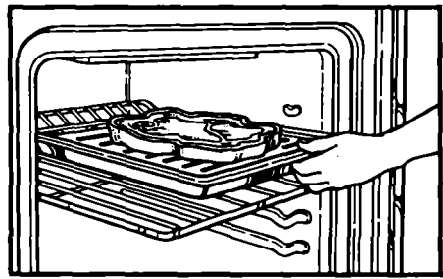
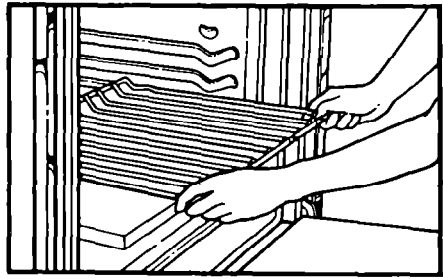
4. Preheat the oven. Put food in the oven. **Note: Oven racks, walls and door will be hot. Do not place food directly on oven bottom.**

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

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

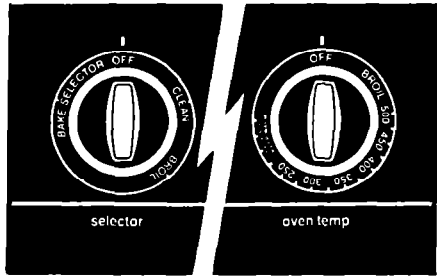
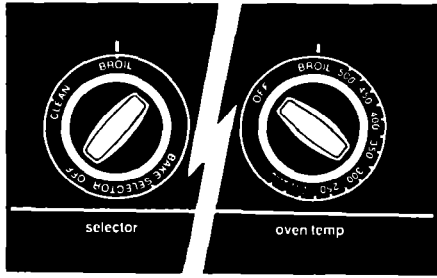
Broiling

The Blanket-O-Flame® Broiler uses infra-red rays to cook the food. Infra-red rays create fast, searing heat and consume most smoke and spatters. **Always broil with the oven door closed.**



1. Position the rack **before** turning the oven on. See rack placement chart and broiling chart in the "Cooking Guide" for recommended rack positions.

2. Put the broiler pan and food on the rack and completely close the oven door. **DO NOT PREHEAT THE BROILER BEFORE USING.**



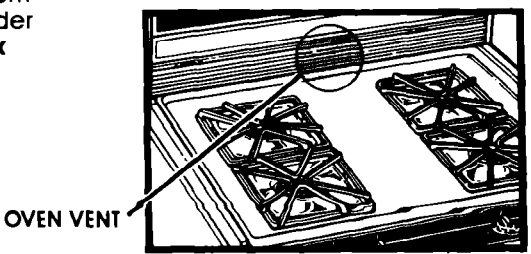
3. Set the Oven Selector and the Oven Temperature Control to BROIL. The broiler will automatically light in 50-60 seconds.

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

DO NOT PREHEAT THE BROILER BEFORE USING. CLOSE OVEN DOOR DURING BROILING.

The Oven Vent

Hot air and moisture escape from the oven through a vent just under the cooktop light. **Do not block vent.** Poor baking will result.

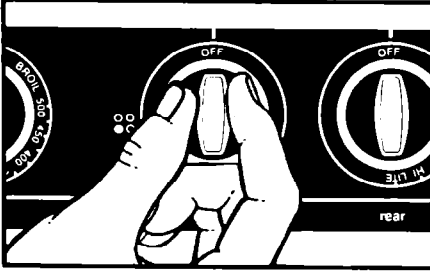


Caring for your range

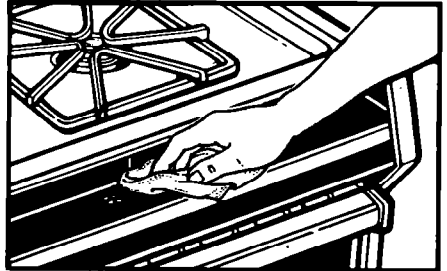
Control Panel



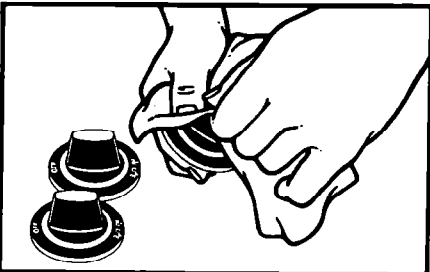
WARNING: To avoid burns, first make sure all controls are OFF and the range is COOL.



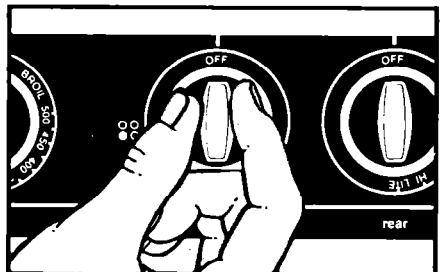
1. Pull knobs straight off.



2. Use warm soapy water or baking soda and a damp soft cloth to wipe the control panel. Rinse and wipe dry.

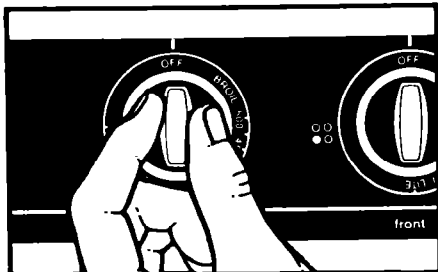



3. Wash knobs in warm soapy water or use baking soda and a damp, soft cloth. Rinse well and dry.
CAUTION: Do not use abrasive cleansers. They could rub off the markings.

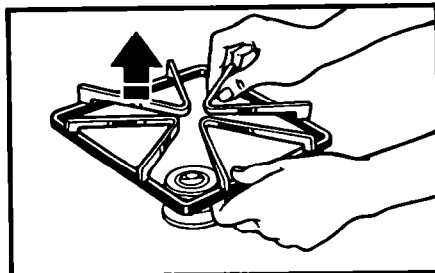


4. Push the knobs straight back on. Make sure they point to OFF.

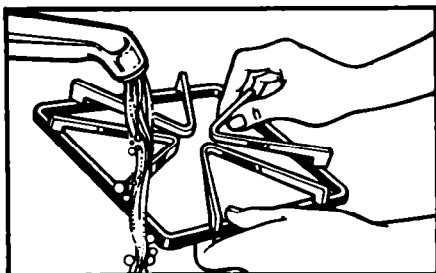
Surface Burner Grates



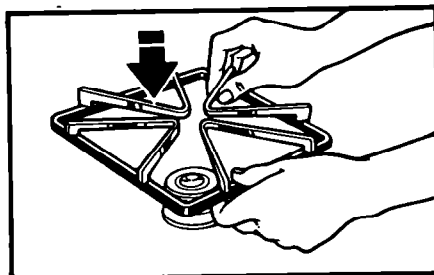
1.  **WARNING:** To avoid burns, be sure the surface burners are OFF and the surrounding parts are COOL.



2. Lift off the burner grates.

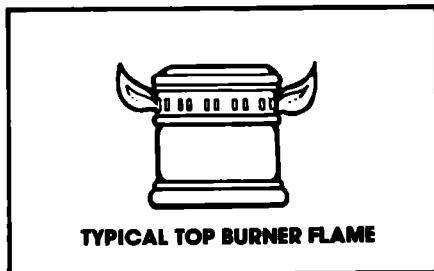
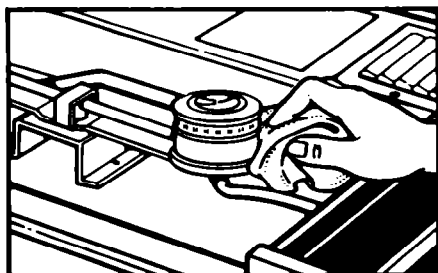


3. Wash grates in warm soapy water. Rinse and dry well.



4. Replace the burner grates.

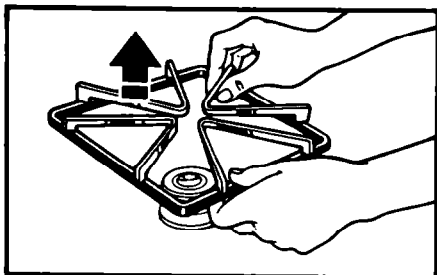
Surface Burners



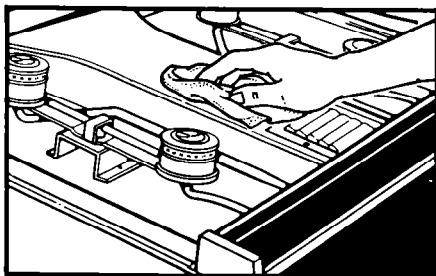
To remove the cooktop, follow the instructions on page 12.

Wipe off surface burners with warm soapy water and a soft cloth after each use. Occasionally check surface burner flames for size and shape as shown. If flames do not burn properly, you may need to remove the burners for cleaning (see page 18), or call a qualified technician for adjustment.

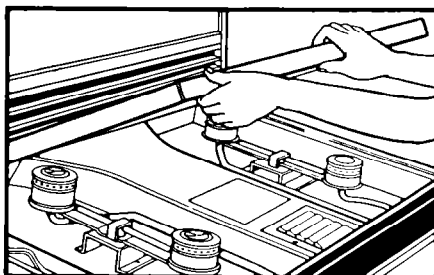
Removable Cooktop



1. Remove the surface burner grates.



3. Wipe surface under the cooktop with warm soapy water. Use soapy steel-wool pad on stubborn spots.



2. Lift front of cooktop enough to clear front of range. Grasp both sides of the cooktop, lift and pull forward to remove.



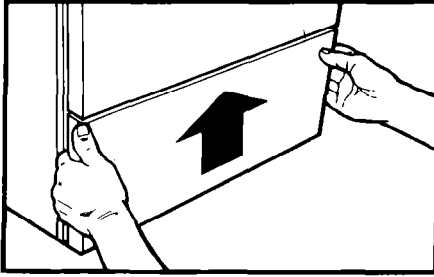
WARNING: Do not try to clean under the cooktop without removing it first. The cooktop could accidentally fall and injure you.

CAUTION: Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.

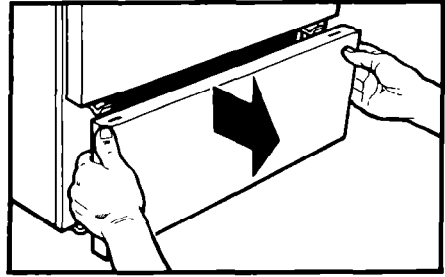
The Lower Panel

The lower panel can be removed to help make it easier to clean under the range.

To remove lower panel:

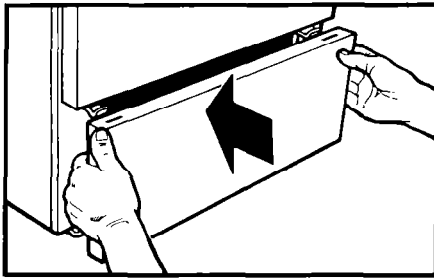


1. Lift panel up to clear the top and bottom hooks.

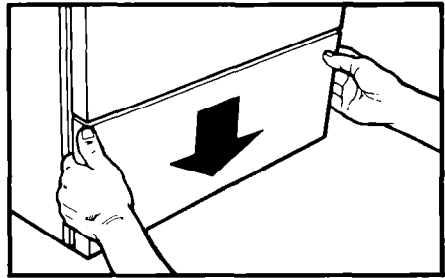


2. Pull panel straight out.

To replace lower panel:



1. Line up hooks with slots in top and bottom of panel. Push straight on.



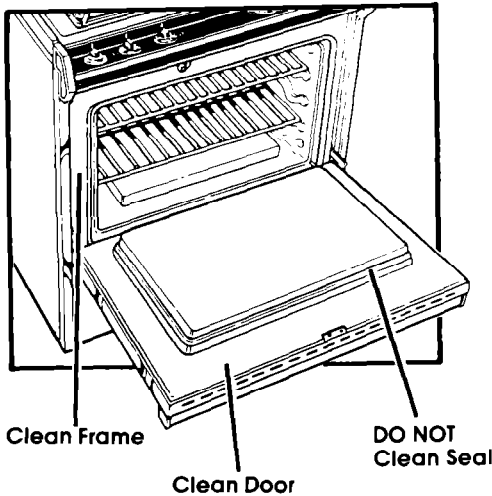
2. Push panel down to secure hooks.

Using the Self-Cleaning Cycle

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

Before You Start

1. Clean the shaded areas by hand. They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel wool pad on...
 - the frame around the oven.
 - the inside of the door, especially the part outside the oven seal.



DO NOT clean the fiberglass seal. DO NOT move it or bend it. Poor cleaning and poor baking will result.

2. Remove the racks, broiler pan and any pots and pans you may have stored in the oven. They can't stand the high heat.
3. Wipe out any loose soil or grease. This will help reduce smoke and possible flare-ups during the cleaning cycle.

Oven racks must not be cleaned in the oven. They will warp and discolor.

Turn on the vent hood or other kitchen vent during the cleaning cycle. This will help remove smoke, odor and heat that are normal during the cycle.

SPECIAL CAUTIONS:

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

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 use foil or other liners in the oven. During the cleaning cycle foil can burn or melt and damage the oven surface.

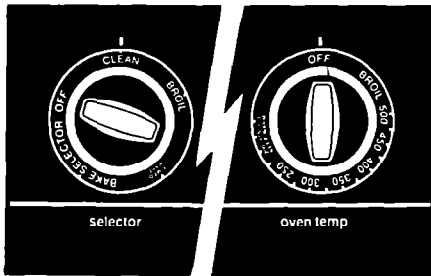


WARNING: DO NOT block the vent during the cleaning cycle. Air must move freely for best cleaning results.

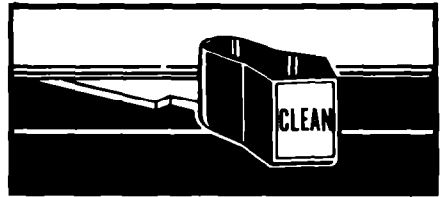
DO NOT TOUCH THE COOKTOP OR OVEN DURING THE CLEANING CYCLE. THEY COULD BURN YOU.

Setting the Controls for Self-Cleaning

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



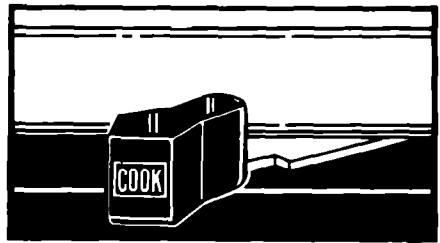
1. Set the Oven Selector to **CLEAN**. The Oven Temperature Control must be in the **OFF** position.



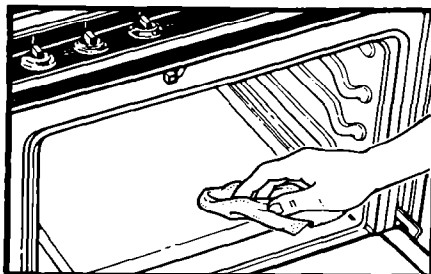
2. Move the Lock Lever to the **CLEAN** position. This will automatically start a 2½ hour Self-Cleaning cycle. If the door is not completely closed or the lever is not all the way to the right, the cycle will not start.



3. When the oven temperature exceeds normal baking temperatures, the Clean Light comes on and the oven door can't be opened. The Lock Lever must not be moved.

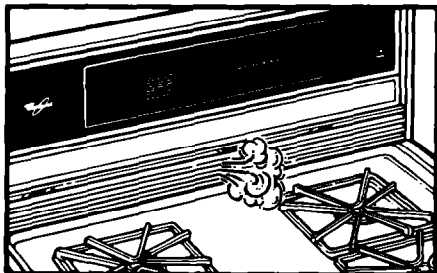


4. After the Clean Cycle is completed and the oven temperature has dropped below **500°F (260°C)**, the Clean Light goes off and the Lock Lever can be moved back to the **COOK** position. **Do not force it.** Wait until it moves easily. Turn the Oven Selector to **OFF**.

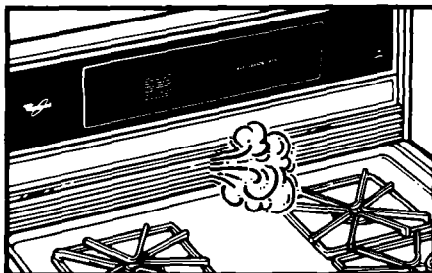


5. After the oven is cool, wipe any residue or ash with a damp cloth. If needed, touch up spots with cleaner or plastic scouring pad.

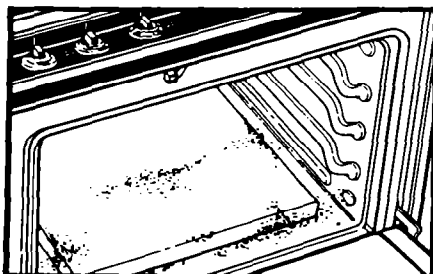
Special Tips



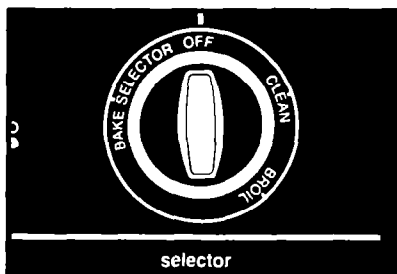
Keep the kitchen well ventilated during the cleaning cycle to help get rid of normal heat, odors and smoke.



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



If the cleaning cycle doesn't get the oven as clean as you expected, the cycle may not have been long enough or you may not have prepared the oven properly. Wait at least 10 minutes for the oven to reset the automatic timing, then reset the control for another cleaning cycle.



To stop the cleaning cycle at any time:

Turn the Oven Selector to OFF. When the oven temperature drops below 500°F (260°C) the Lock Lever can be moved to the COOK Position. **Do not force it.** Wait until it moves easily.

How It Works



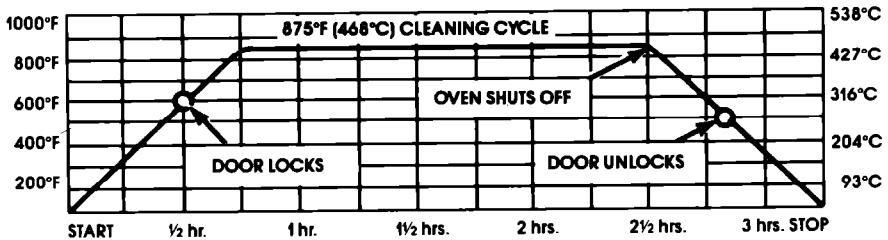
WARNING: DO NOT TOUCH THE RANGE DURING THE CLEANING CYCLE. IT CAN BURN YOU.

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

The graph shows approximate temperatures and times during a self-cleaning cycle for 2½ hours.

SELF-CLEANING CYCLE – 2½ HOUR SETTING

(Approximate Temperatures and Times)



Notice that the heating stops when the 2½ hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

Cleaning Chart



WARNING: To avoid burns, be sure all controls are OFF and the range is COOL.

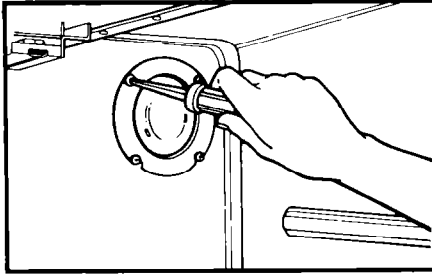
PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Soft cloth and warm soapy water or baking soda. Nylon or plastic scrubbing pad for stubborn spots.	<ul style="list-style-type: none"> Wipe off regularly when cook-top and lower oven are cool. Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish. Do not use abrasive or harsh cleansers.
Surface burner grates	Automatic dishwasher or warm soapy water and plastic scrubbing pad.	<ul style="list-style-type: none"> Wash with other cooking utensils. Dry completely. Do not place in Self-Cleaning Oven.


continued on next page

PART	WHAT TO USE	HOW TO CLEAN
Surface burners	Warm soapy water, a plastic scrubbing pad, dishwashing detergent or a solution of 1 quart of boiling hot water and 2 tablespoons of DIP IT®	<ul style="list-style-type: none"> • Remove cooktop, see page 12. • Wipe off spills immediately after burner has cooled. <p>In case of stubborn stains:</p> <ul style="list-style-type: none"> • Remove burner from manifold with phillips screwdriver. • Soak in warm soapy water and wipe with plastic scrubbing pad and dishwashing detergent. If stain is still there, soak 20 minutes in boiling water and DIP IT® solution. Be sure the solution covers the whole burner. • 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.
Broiler pan and grid	Warm soapy water and plastic scrubbing pad.	<ul style="list-style-type: none"> • Wash with other cooking utensils. • Do not place in Self-Cleaning Oven.
Control knobs	Warm soapy water and soft cloth.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Do not soak.
Control panel	Warm soapy water or baking soda, soft cloth and spray glass cleaner.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Follow directions provided with cleaner.
Oven racks	Warm soapy water and plastic scrubbing pad.	<ul style="list-style-type: none"> • Wash, rinse and dry well. Use plastic scrubbing pad for stubborn areas. • Do not place in Self-Cleaning Oven. The intense heat could warp them.
Self-Cleaning Oven	For areas outside Self-Cleaning area use warm soapy water or plastic scrubbing pad.	<ul style="list-style-type: none"> • Follow directions starting on page 14, "Using the Self-Cleaning Cycle." • Do not use commercial oven cleaners. • Do not use foil to line the bottom of your Self-Cleaning Oven.

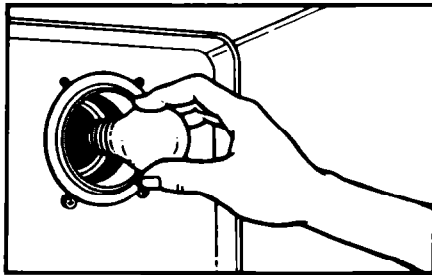
The Oven Light

The Oven Light will come on when you open the oven door.

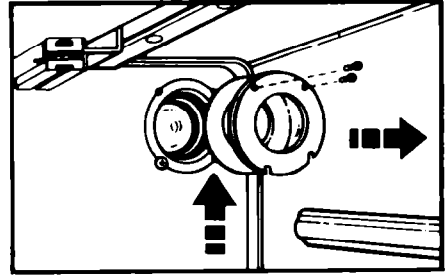


1.  **WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.**

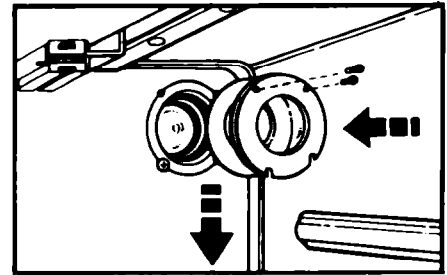
Remove the top screws from the bulb cover and loosen the bottom screws.



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



2. Push up bulb cover, retainer and seal to clear bottom screws, then remove.



4. Replace bulb cover, retainer, seal and top screws. Tighten screws. Turn the power back on at the main power supply.

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

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

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

1. Before calling for assistance...

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

If nothing operates:

- Is the range properly connected to gas and electrical supplies? (See "Installation Instructions.")
- Have you checked the main fuse or circuit breaker box?
- Is the flow of combustion and/or ventilation air to the range blocked? **Do not block the air flow to and around the range.**

If the oven will not operate:

- Is the Oven Selector turned to a setting (BAKE or BROIL)?
- Is the Oven Temperature Control turned to a temperature setting?

If burner fails to light:

- Is the range connected to electrical power?
- Have you checked the main fuse or circuit breaker box?
- Are burner ports clogged? (See page 18.)

If burner flames are uneven:

- Are burner ports clogged? (See page 18.)

If burner flames lift off ports, are yellow, or are noisy when turned off:

- The air/gas mixture may be incorrect. (Call for service.)

If burner makes a popping noise when ON:

- Is the burner wet from washing? Let dry.

If control knob(s) will not turn:

- Did you push in before trying to turn?

If the Self-Cleaning Cycle will not operate:

- Is the Oven Selector set on CLEAN and the Oven Temperature Control set on OFF?
- Is the Lock Lever all the way to the right?

If cooking results aren't what you expected:

- Is the range level?
- Are you using pans recommended in the **Cooking Guide**?
- Does the flame size fit the cooking utensil being used? (See the **Cooking Guide**.)
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven before cooking?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- If broiling, have you completely closed the oven door? Blanket-O-Flame® Broiler provides best cooking results with the oven door closed.
- Do the cooking utensils have smooth, flat bottoms?

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

2. If you need assistance*...

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

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

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

3. If you need service*...



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

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

APPLIANCES - HOUSEHOLD MAJOR - SERVICE & REPAIR	OR	ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES		SERVICE COMPANIES
XYZ SERVICE CO 123 Maple 999-9999		XYZ SERVICE CO 123 Maple 999-9999

OR
**WASHING MACHINES, DRYERS
 & IRONERS - SERVICING**

WHIRLPOOL APPLIANCES
 FRANCHISED TECH-CARE SERVICE
 SERVICE COMPANIES
 XYZ SERVICE CO
 123 Maple 999-9999

4. If you have a problem*...

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

Mr. Robert F. Gunts, Vice President
 Whirlpool Corporation
 Administrative Center
 2000 US-33 North
 Benton Harbor, MI 49022

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



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

**THIS PAGE
INTENTIONALLY LEFT BLANK**

**THIS PAGE
INTENTIONALLY LEFT BLANK**



Making your world a little easier.

Part No. 36-062359-03-0/786293
©1984 Whirlpool Corporation

Printed in U.S.A.

atic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, M

