



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

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

Super Capacity 465 with AccuBake System

4.65 Cubic Foot Oven

MODEL SF325PEE

PART NO. 3196288 Rev. C

TimeSmart®
Tips Inside!

Use & Care

G U I D E

Standard-Cleaning Gas Range

A Note to You 2

Range Safety 3-5

Parts and Features ... 6

Using Your Range 7

Caring for Your
Range 22

Troubleshooting 30

Requesting
Assistance or
Service 32

Index 33

Warranty 36

1-800-253-1301

Call our Consumer Assistance Center
with questions or comments.



Making Your World
A Little Easier.™

www.WhirlpoolAppliances.com

A NOTE TO YOU

Thank you for buying a WHIRLPOOL® appliance.

Because your life is getting busier and more complicated, WHIRLPOOL appliances are easy to use, save time, and help you manage your home better. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly and safely. Please read it carefully.

Also, complete and mail the **Product Registration Card** provided with your appliance. The card helps us notify you about any new information on your appliance.

Please record your model's information.

Whenever you call to request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number label/plate (see the diagram in the "Parts and Features" section). Also, record the other information shown in the next column.

Model Number _____
Serial Number _____
Purchase Date _____
Dealer Name _____
Dealer Address _____
Dealer Phone _____

Keep this book and the sales slip together in a safe place for future reference.

Our Consumer Assistance Center number is toll free.

1-800-253-1301

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.

RANGE SAFETY

Your safety and the safety of others is 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 hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word “DANGER” or “WARNING.” These words mean:

DANGER

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

WARNING

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

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



WARNING

Tip Over Hazard

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

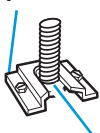
Connect anti-tip bracket to rear range foot.

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.

continued on next page

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 plug from this plug.
- Disconnect the electrical supply before servicing the appliance.
- Never Use the Range for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. Injuries may result from the misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- 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.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- 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 other bulky cloth.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cook-top and surfaces facing the cook-top.
- Use Proper Pan Size – The range is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency. Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.

– SAVE THESE INSTRUCTIONS –

IMPORTANT SAFETY INSTRUCTIONS

- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- 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 appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

For self-cleaning ranges –

- Do Not Clean Door Gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean Only Parts Listed in Manual.
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.

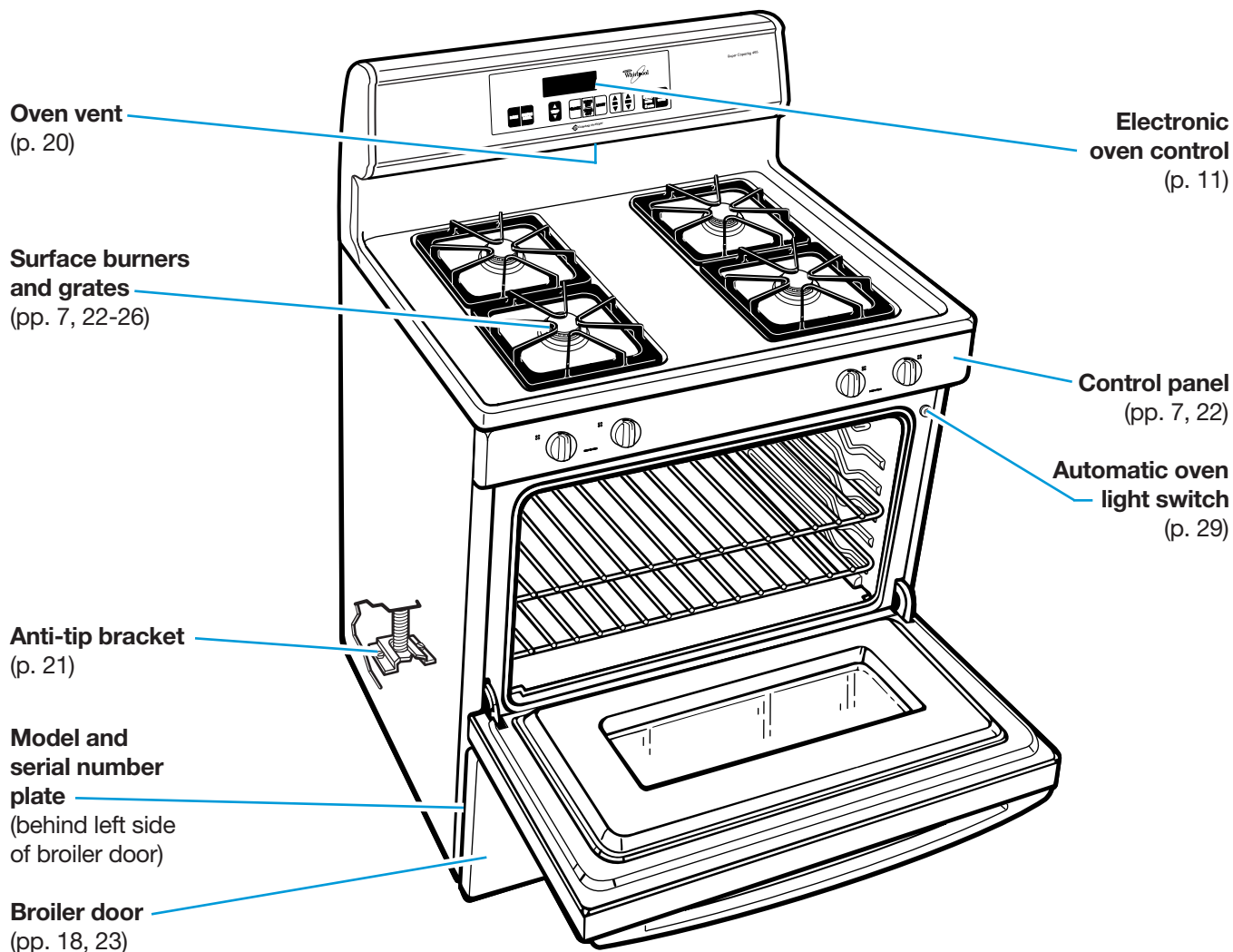
For units with ventilating hood –

- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.

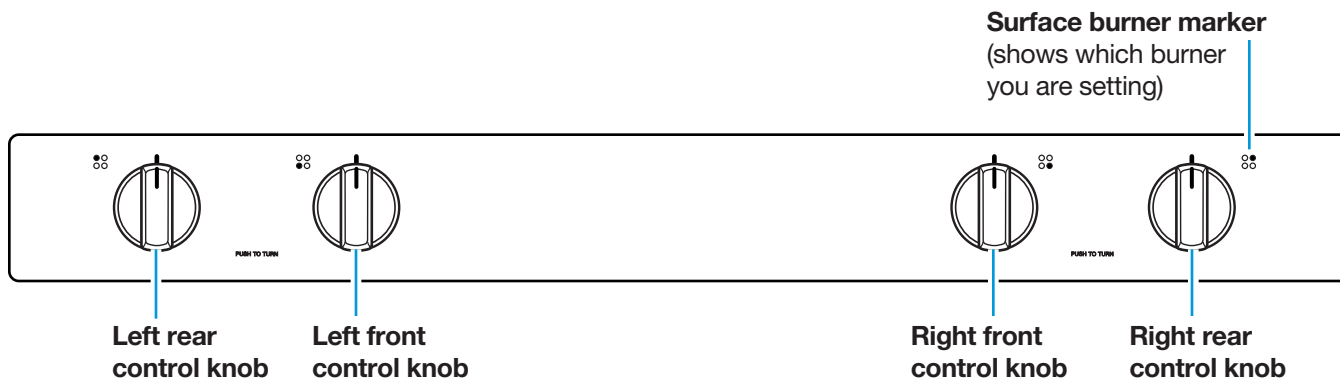
– SAVE THESE INSTRUCTIONS –

PARTS AND FEATURES

This section contains captioned pictures of your range. Use them to learn where all parts and features are and what they look like. Use the page references to help you quickly find out more about the part or feature you are interested in.



CONTROL PANEL



USING YOUR RANGE

To get the best cooking results, you should use your range the correct way. This section tells you what you need to know to use your range safely and efficiently.

USING THE SURFACE BURNERS

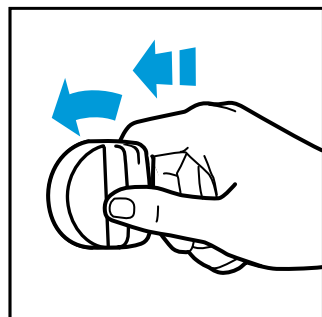
⚠ WARNING

Carbon Monoxide Poisoning Hazard
Do not operate with a yellow flame.
Doing so can result in death, heart attack, or convulsions.

Your range comes with electric ignitors. Electric ignitors automatically light the burners each time you turn the control knobs to LIGHT.

Using the control knobs

- Push in the control knob and turn it **counter-clockwise** to the LIGHT position. The clicking sound is the ignitor sparking. Make sure the burner has lit.



• To stop the clicking sound after the burner lights, turn the control knob to the cook setting you want. The control knob has 3 cook settings

(HIGH, MED, and LOW). However, you can set the control knob anywhere between HIGH and LOW.

NOTE: All four electric ignitors will click at the same time. However, the burner with the control knob turned to LIGHT is the one that will ignite.

Burner heat settings

Use the following chart as a guide.

SETTING	RECOMMENDED USE
LIGHT	• To light the burner.
HIGH	• To start foods cooking. • To bring liquids to a boil.
MED	• To hold a rapid boil. • To fry chicken or pancakes. • For gravy, pudding, and icing. • To cook large amounts of vegetables.
LOW*	• To keep food warm until ready to serve.

TimeSmart® TIPS

Easy ways to save energy

- To help shorten your cooking time, use the least amount of liquid possible.
- Preheat your pots and pans only when recommended and for the shortest time possible.
- Start your food on a higher heat setting, then turn the control to a lower setting to finish cooking.
- Place a filled pan on the burner grate before turning on the surface burner.

⚠ 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.

NOTE: Do not leave empty cookware, or cookware which has boiled dry, on a hot surface burner. The cookware could overheat, causing damage to the cookware or cooking product.

* The right rear burner is the AccuSimmer burner and will provide the lowest simmer setting.

USING THE SURFACE BURNERS (CONT.)

In case of a prolonged power failure

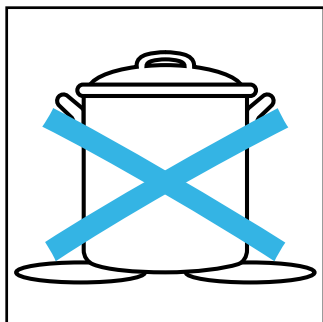
You can manually light surface burners. Hold a lit match near a burner and turn the control knob to the LIGHT position. After the burner lights, turn the control knob to the setting you want.

Home canning information

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

To protect your range:

- For best results, use a canner which can be centered over the surface burner.
- Do not place your canner on 2 surface burners at the same time. Too much heat will build up and damage the cooktop.
 - Start with hot water. This reduces the time the control is set on high. Reduce the heat setting to the lowest position needed to keep the water boiling.
- Refer to your canner manual for specific instructions.



TimeSmart® TIPS

Using the right cookware makes a big difference

- The pan should have a flat bottom, straight sides, and a well-fitting lid.
- Choose medium to heavy gauge (thickness) cookware.
- The pan material (metal or glass) affects how quickly and evenly the pan heats.
- When using glass or ceramic cookware, check to make sure it is suitable for use on surface burners.
- To avoid tipping, make sure pots and pans are centered on the grates.

POSITIONING RACKS AND PANS

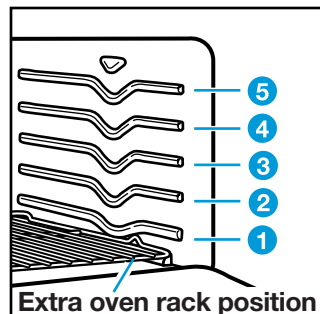
General guidelines

Follow this section carefully to get the best cooking results.

- Before turning on the oven, place oven racks where you need them.
- To move a rack, pull it out to the stop, raise the front edge, and lift it out.
- Be sure the rack(s) is level.
- Use pot holders or oven mitts to protect your hands if rack(s) must be moved while the oven is hot.
- When baking/roasting with 1 rack, place the rack so the top of the food will be centered in the oven.
- When baking/roasting on 2 racks, position racks in oven to allow good circulation of air around all the food.
- Do not place items on the oven door when it is open.

Extra oven rack position (roasting rack)

Use this rack position when roasting food too large to be placed on the first rack position.



For proper roasting, follow these guide-lines:

- The rack must be level.
 - Use an adequate amount of liquid in the pan (meat juices or water) so your food does not get overdone.
- To pull the rack over the door you must tilt the rack up at the front. If the rack is loaded with food, tilting the rack could cause the food to spill. To avoid spilling, do not try to pull out the rack when removing large amounts of food.

Rack placement for specific foods:

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	1st or 2nd rack guide from bottom
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd rack guide from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd rack guide from bottom

NOTE: For information on where to place your rack when broiling, see “Broiling guide” later in this section.

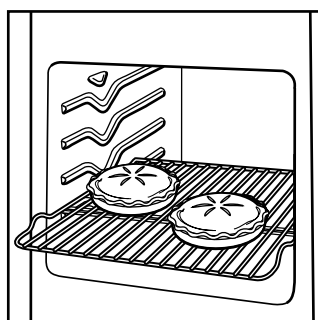
TimeSmart® TIPS

Using insulated bakeware, ovenproof glassware, and dark metal pans

- When baking with insulated cookie sheets or baking pans, place them in the bottom third of the oven. You may need to increase the recommended baking times, so test for doneness before removing from the oven.
- When using ovenproof glassware or dark bakeware, reduce the oven temperature by 25°F but use the same baking time. Because these pans absorb heat, producing darker bottom browning and crispier crusts, place the rack in the center of the oven. When baking pies and bread, you can use the temperature suggested in the recipe.

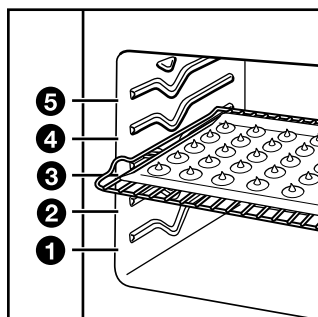
FOR BEST AIR CIRCULATION

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



- Place the pans so that one is not directly over the other.
- For best results, allow 1½-2 inches of space around each pan and between pans and oven walls.

For best baking results, bake 1 sheet of cookies at a time using rack 3.

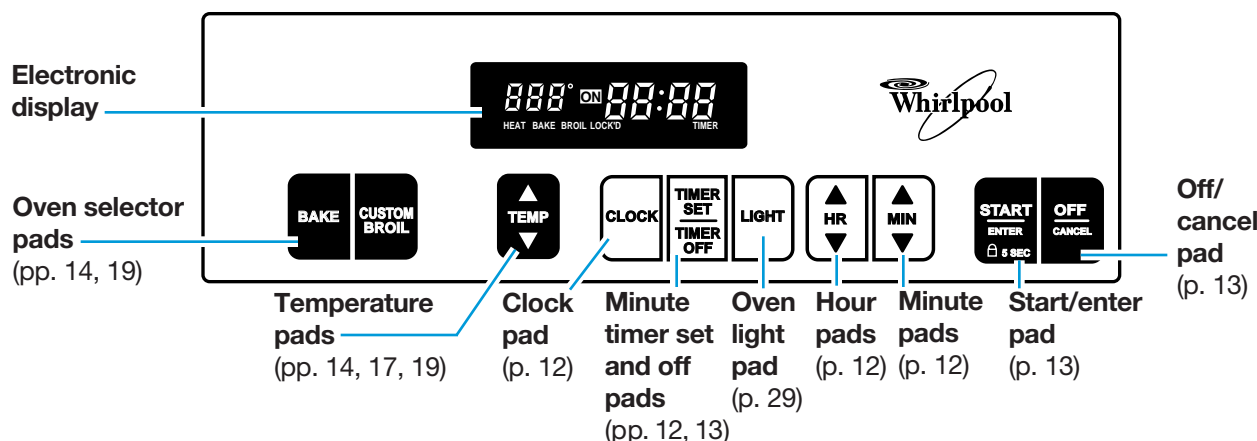


- If baking with 2 cookie sheets, use racks 2 and 4. Increase baking time if necessary.

Where to place pans:

WHEN YOU HAVE	PLACE
1 pan	In center of the oven rack.
2 pans	Side by side or slightly staggered.
3 or 4 pans	In opposite corners on each oven rack. Stagger pans so no pan is directly over another.

THE ELECTRONIC OVEN CONTROL



Display/clock

- When you first plug in the range, everything on the display will light up for 1 to 2 seconds, then a time of day and “PF” will appear on the temperature display. Press the off/cancel pad to clear “PF” from the display. If, after you set the clock (see “Setting the clock” later in this section), “PF” again appears on the display, your electricity was off for a while. Reset the clock, if needed.
- When you are not using the oven, the control is an accurate clock.
- When you are using the oven or minute timer, the display will show times, temperature settings, and what command pads have been pressed.
- When showing the time of day, the display will show the hour and minutes.
- When you are using the minute timer, the display will show minutes and seconds in the following sequence:
 - For settings from 1-59 minutes, the display will count down each second.
 - For settings 1 hour or over, the display will count down hours and minutes.

Using the control lock

The control lock lets you shut down the control panel command pads. The control lock comes in handy when you want to prevent others from using the oven.

NOTES:

- You can only use the control lock when the oven is not in use or the control has not been set.
- Set the control lock when cleaning the control panel to prevent yourself from accidentally turning on the oven.
- The control lock will stay on even after a power failure.

To lock the control panel:

Press and hold the start/enter pad for 5 seconds.

You will hear a single tone and “Loc” and “LOCK’D” will appear on the temperature display.



To unlock the control panel:

Press and hold the start/enter pad for 5 seconds.

You will hear 3 tones followed by a single tone. “Loc” and “LOCK’D” will disappear from the temperature display.



SETTING THE CLOCK

NOTE: If you do not want the clock time displayed, press and hold the clock pad for 5 seconds. To display the clock time again, press and hold the clock pad for 5 seconds. You should not have to reset the time.

1. Press the clock pad.

PRESS



YOU SEE



2. Set the time.

Press the “up” (▲) or “down” (▼) pad(s) until the correct time shows on the display.

PRESS



YOU SEE



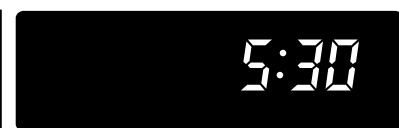
(example for 5:30)

3. Start the clock.

PRESS



YOU SEE



USING THE ELECTRONIC MINUTE TIMER

The minute timer does not start or stop the oven. It works like a kitchen timer. It can be set in hours and minutes up to 12 hours, 59 minutes. The minute timer will display minutes and seconds for settings under 1 hour. You will hear four 1-second tones when the set time is up.

1. Press the timer set pad.

PRESS



YOU SEE



2. Set the time.

Press the “up” (▲) or “down” (▼) pad(s) until the correct time shows on the display.

PRESS



YOU SEE



(example for ten minutes)

USING THE ELECTRONIC MINUTE TIMER (CONT.)

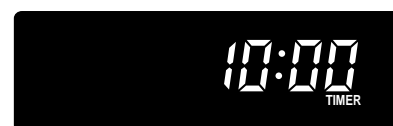
3. Start the minute timer.

The minute timer will begin counting down immediately after the timer is started.

PRESS



YOU SEE



(display counts down)

When the time is up:

You will hear four 1-second tones, then four 1-second reminder tones every minute until you press the timer off pad.

NOTE: To display the time of day while the minute timer is counting down, press the clock pad.

YOU SEE



4. Turn off the minute timer.

PRESS



YOU SEE



(time of day)

To cancel the minute timer:

Press the timer off pad.

PRESS



YOU SEE



(time of day)

STARTING/CANCELING A FUNCTION

After setting a function, you must press the start/enter pad to start the function.



The off/cancel pad will cancel any function except for the clock, timer, or control lock. When you press the off/cancel pad, the display will show the time of day or, if the minute timer is also being used, the time remaining.

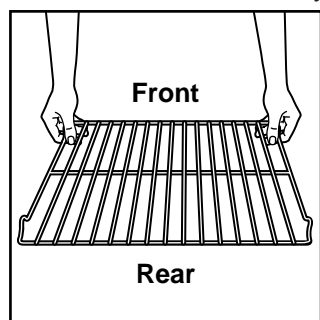


BAKING/ROASTING

Your oven is designed with the AccuBake temperature management system to constantly monitor oven temperature. The burner element will cycle, as needed, to maintain the desired temperature. This feature is automatically activated when the oven is in operation.

IMPORTANT: Do not try to light the oven burner during a power failure.

1. Place the racks where you need them in the oven.



For more information, see "Positioning racks and pans" earlier in this section.

2. Choose the bake setting.

PRESS



YOU SEE



3. Set the temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press the ▲ temp pad to raise the temperature or the ▼ temp pad to lower the temperature in 5°F amounts. Use these pads until the desired temperature shows on the small display.

PRESS

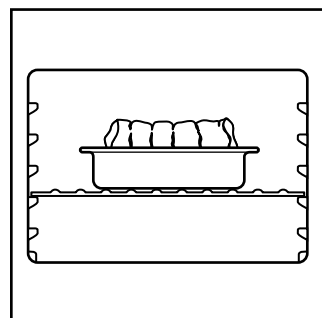


YOU SEE



(example for bake at 375°F)

4. When roasting, put your food in the oven.



You do not have to preheat the oven when roasting, unless your recipe recommends it.

TimeSmart® TIPS

Roasting meats and poultry

- For even cooking, place the meat on a rack in a shallow pan. This keeps the meat out of the drippings and allows the heat to circulate better.
- Use a meat thermometer for the most accurate doneness. Insert it so the tip is in the center of the largest muscle or thickest portion of the meat or poultry. Make sure the thermometer is not touching bone, fat, or the bottom of the pan.

BAKING/ROASTING (CONT.)

5. Press the start/enter pad.

A preheating time will count down on the display. The oven control automatically sets preheating times based on the oven temperature you select:

- For 245°F and less, the preheating time is 4 minutes.
- For 250°F-445°F, the preheating time is 10 minutes.
- For above 450°F, the preheating time is 15 minutes.

As the preheat countdown ends, the selected oven temperature replaces “PrE” on the display and the time of day reappears. You will hear a 1-second tone, indicating the oven is ready to use.

The AccuBake system electronically regulates the preheat time and temperature to maintain a precise temperature range for the best cooking results. The preheat and set temperatures may be different at the end of the countdown. This is normal.

NOTES:

- When the oven temperature is greater than 170°F, no preheating time will be shown on the display.
- You can change the temperature setting any time after pressing the start/enter pad. You do not have to press the start/enter pad again.
- The preheating time will not change if you reset the temperature before the countdown time ends.
- If you are baking/roasting while the minute timer is counting down, you can see the set baking/roasting temperature for 5 seconds by pressing the bake pad.

PRESS

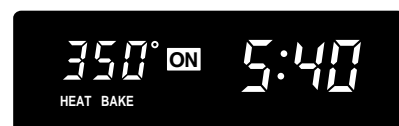


YOU SEE



(example for set temperature of 350°F)

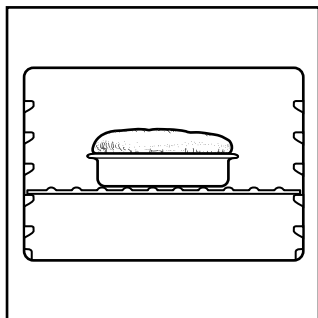
YOU SEE



continued on next page

BAKING/ROASTING (CONT.)

6. When baking, put your food in the oven after the preheat countdown time ends. During baking/roasting, the oven burner will turn on and off to keep the oven temperature at the setting.



TimeSmart® TIPS

Save energy and save money

- “Oven peeking” can make cooking times longer and affect food quality.
- Rely on a timer to keep track of cooking time.
- Plan your meals for the most efficient use of the oven by cooking more than one food at a time or baking while the oven is still hot after cooking a meal.
- It is not necessary to preheat the oven when broiling or roasting, unless your recipe recommends doing so.

7. After cooking, turn off the oven.

PRESS



YOU SEE



(time of day)

ADJUSTING THE OVEN TEMPERATURE CONTROL

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If you are not satisfied with the baking/roasting results, you can change the offset temperature by following the steps below.

NOTE: DO NOT measure the oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an incorrect reading. Also, the thermometer temperature reading will change as your oven cycles.

1. Press and hold the bake pad for 5 seconds.

The display will show the current offset temperature, for example “0,” if you have not already adjusted the temperature.

PRESS



YOU SEE



(factory setting of “0”)

2. Set the new offset temperature.

Press the ▲ temp pad to raise the temperature or the ▼ temp pad to lower the temperature in 10°F amounts. You can set the temperature change to as low as -30°F or as high as +30°F. A minus (-) sign will appear before the number when decreasing the temperature setting. The minus sign shows the oven will be cooler by the displayed amount. There is no sign in front of the number when increasing the temperature setting.

PRESS



YOU SEE



(example when making oven 10°F cooler)

3. Enter the adjustment.

NOTE: The oven control will stay adjusted even after a power failure.

PRESS



YOU SEE



(time of day)

How to determine the amount of adjustment needed

The chart at the right tells you how much to adjust the offset temperature to get the cooking results you want. You can figure out cooking results by the amount of browning, moistness, and rising times for baked foods.

TO COOK FOOD ...	ADJUST BY THIS NUMBER OF DEGREES (FAHRENHEIT)
A little more	+10
Moderately more	+20
Much more	+30
A little less	-10
Moderately less	-20
Much less	-30

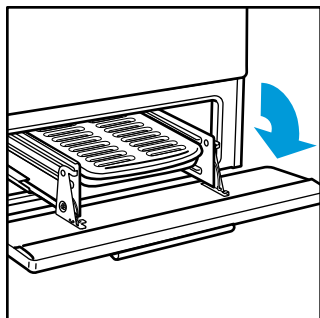
BROILING

The broiler is located below the oven door. The broiler pan and grid roll out for easy access. Always broil with the broiler and oven doors closed.

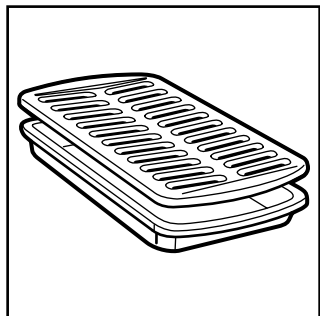
NOTES:

- Do not step on or apply weight to the broiler door when it is open. This could damage the door.
- Do not preheat the broiler before using it. Completely close the broiler door during broiling.

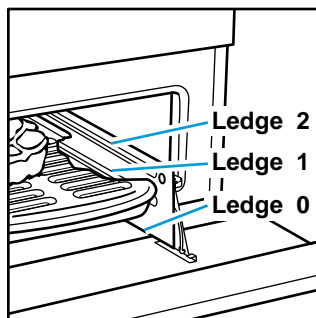
1. Open the broiler door and roll out the broiler pan and grid.



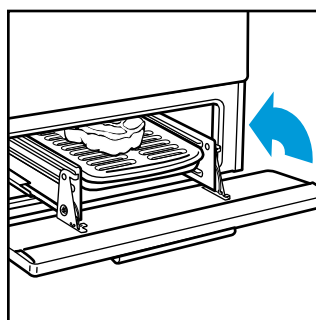
2. Place the broiler pan and grid so grease can drain down into the lower part of the broiler pan.



3. Before the broiler is turned on, place your food on the broiler pan. Then place the pan on the broiler bottom (Ledge 0) or one of the two ledges and roll the broiler pan and grid into the broiler.



4. Close the broiler door.



BROILING (CONT.)

5. Press the custom broil pad.

PRESS



YOU SEE



6. Start oven.

You can change the temperature setting any time after pressing the start/enter pad. To change the setting, see "To custom broil at a lower temperature" below. After changing the setting, you do not have to press the start/enter pad again.

PRESS



YOU SEE



7. After broiling, turn off the oven.

PRESS



YOU SEE



(time of day)

To custom broil at a lower temperature:

- If food is cooking too fast, press the ▼ temp pad until "325°F" shows on the small display.

PRESS



YOU SEE



(example shows broil at 325°F)

- If you want food to broil slower from the start, press the custom broil pad and press the ▼ temp pad so a temperature between 300°F and 520°F shows on the small display. Press the start/enter pad.

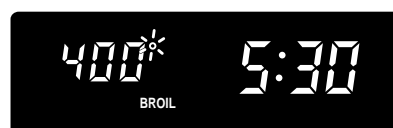
Lower temperature settings let the broil burner cycle and slow cooking. The lower the temperature, the slower the cooking.

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

PRESS



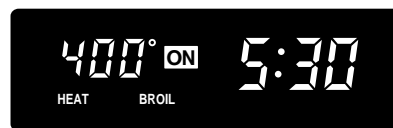
YOU SEE



(example shows broil at 400°F)



YOU SEE



BROILING (CONT.)

Broiling guide

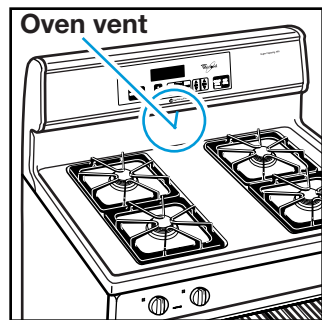
Recommended pan positions are numbered from bottom (0) to top (2) (see “Broiling” earlier in this section.) For best results, turn your meat after about $\frac{2}{3}$ of the broiling time. Turn chicken pieces after about $\frac{1}{2}$ of the broiling time. Very thin cuts, such as fish fillets, may not need to be turned at all. **You should rotate the broiler pan back to the front at the same time you turn the foods.**

MEAT	PAN POSITION	APPROXIMATE TIME (MINUTES)	
		SIDE 1	SIDE 2
Steak, 1" thick	1		
medium-rare		10-12	5-6
medium		12-14	6-7
well-done		16-17	8-9
Ground Meat Patties, $\frac{3}{4}$" thick, well-done	1	11-13	6-7
Pork Chops, 1" thick	0	19-21	9-10
Ham Slice, $\frac{1}{2}$" thick-precooked	1	6-8	3-4
Frankfurters	1	5-6	2-3
Chicken			
bone-in pieces	0	15-17	15-17
boneless breasts	1	11-13	11-13
Fish, $\frac{1}{2}$-$\frac{3}{4}$" thick fillets	1	7-8	3-4

Times are guidelines only and may need to be adjusted to individual tastes.

THE OVEN VENT

Hot air and moisture escape from the oven through a vent that's near the middle of the backguard. The vent lets air circulate properly. Be careful not to block the vent, or you will get poor baking/roasting results.



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

WARNING



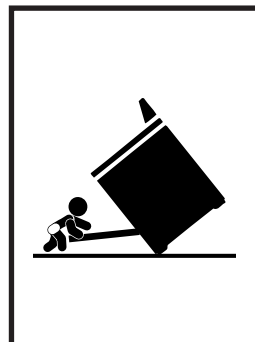
Burn Hazard

Use pot holders when touching items left near oven vent.

Failure to do so can result in burns.

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.

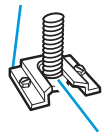


⚠️ WARNING

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.

CARING FOR YOUR RANGE

Your range is designed so you can care for it easily. You can do most cleaning with items found around your home. Cleaning your range whenever spills or soiling occurs will help to keep it looking and working like new.



! WARNING

Explosion Hazard

Do not store flammable materials such as gasoline near this appliance. Doing so can result in death, explosion, or fire.

CLEANING CHART

Use this chart to get specific information on cleaning your range. **Before cleaning, always make sure all controls are off and the range is cool.**

PART	HOW TO CLEAN
Control knobs	<ol style="list-style-type: none">1. Turn the knobs off and pull them straight away from the control panel.2. Wash the knobs with a sponge and warm, soapy water. Rinse and dry them well. Do not soak them. Do not use steel wool or gritty cleansers, which can damage the finish of the knobs.3. Replace the knobs. Make sure all knobs are turned off.
Control panel	<ul style="list-style-type: none">• Wash the panel with a sponge and warm, soapy water. Wipe the panel with clean water and dry it well. Do not use steel wool or gritty cleansers, which can damage the finish. <p>OR</p> <ul style="list-style-type: none">• Wash the panel with a paper towel and spray glass cleaner. Do not spray the cleaner directly on the panel. Apply the cleaner to the paper towel.
Exterior surfaces (other than control panel)	<ul style="list-style-type: none">• Remove the grates.• Wash the surface with a sponge and warm, soapy water or paper towel and spray glass cleaner. Wipe with clean water and dry thoroughly. Use a nonabrasive, plastic scrubbing pad on heavily soiled areas.• Do not use steel wool, abrasives, or harsh cleansers. They may damage the finish.• If you use soap or detergent solutions, wipe thoroughly to prevent filmy residue. <p>NOTE: Do not let foods containing acids (such as vinegar, tomato, or lemon juice) remain on the surface. Acids may remove the glossy finish. Also, wipe up milk or egg spills when the cooktop is cool. Be careful when cleaning around the model and serial number plate; too much scrubbing could remove the numbers.</p> <ul style="list-style-type: none">• Replace the grates.
Surface burner grates and caps	<ul style="list-style-type: none">• Clean as soon as they become dirty and when they are cool enough to handle.• Wash with a mildly abrasive plastic scrubbing pad and warm, soapy water. Rinse and dry well.• For stubborn stains, clean with a scrubbing pad and/or powdered cleanser and water. Repeat these cleaning steps as needed.

CLEANING CHART (CONT.)

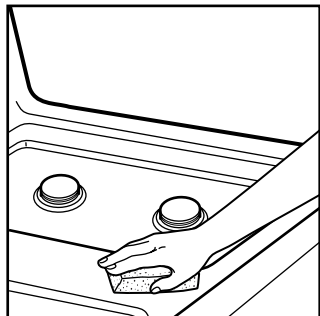
PART	HOW TO CLEAN
Surface burners	<ul style="list-style-type: none"> ● See “Sealed surface burners and cooktop” later in this section for cleaning instructions.
Broiler pan and grid	<ul style="list-style-type: none"> ● Wash the pan and grid with a steel-wool pad and warm, soapy water. Rinse and dry well. <p>OR</p> <ul style="list-style-type: none"> ● Wash the pan and grid in a dishwasher.
Broiler	<ol style="list-style-type: none"> 1. Make sure the broiler is cool before cleaning. 2. After each use, wipe the interior with a warm, damp sponge. For heavily soiled areas, use a soapy steel-wool pad.
Oven racks	<ul style="list-style-type: none"> ● Wash with a steel-wool pad and warm, soapy water. Rinse and dry well.
Oven door glass	<ul style="list-style-type: none"> ● Wash with a paper towel and spray glass cleaner or a nonabrasive plastic scrubbing pad and warm, soapy water. Wipe with clean water and dry well. ● Follow the directions that come with the cleaner.
Oven cavity	<ul style="list-style-type: none"> ● Wipe up food spills containing sugar as soon as possible after the oven cools down. ● Wash with a sponge or steel-wool pad and warm, soapy water. Wipe with clean water and dry well. <p>OR</p> <ol style="list-style-type: none"> 1. Clean heavily soiled areas with a commercial oven cleaner. Follow the directions that come with the oven cleaner. (Place newspaper on the floor to protect the floor surface.) 2. Wipe well with clean water. <p>NOTES:</p> <ul style="list-style-type: none"> ● Use oven cleaners in a well-ventilated room. ● Do not let commercial oven cleaners contact the gasket, thermostat, or exterior surfaces of the range. This will cause damage. ● For easier cleaning, you can remove the oven door. Carefully follow the instructions in the “Removing the oven door” section.

SEALED SURFACE BURNERS AND COOKTOP

The sealed burner cooktop is specially designed to make cleaning easier.

Cleaning the cooktop

- Wipe the cooktop with a damp sponge and dry.



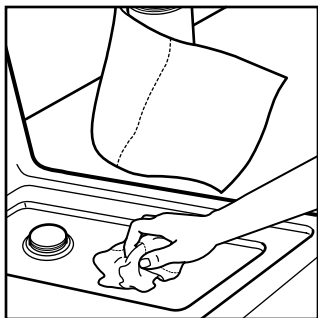
NOTE: Do not remove the cooktop. Doing so could result in product damage.

Cleaning the contoured well areas

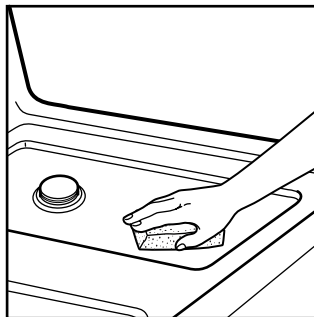
The contoured well is an area around each burner that is lower than the rest of the cooktop.

If spills occur in the contoured well section:

1. Blot up the spill with a paper towel.



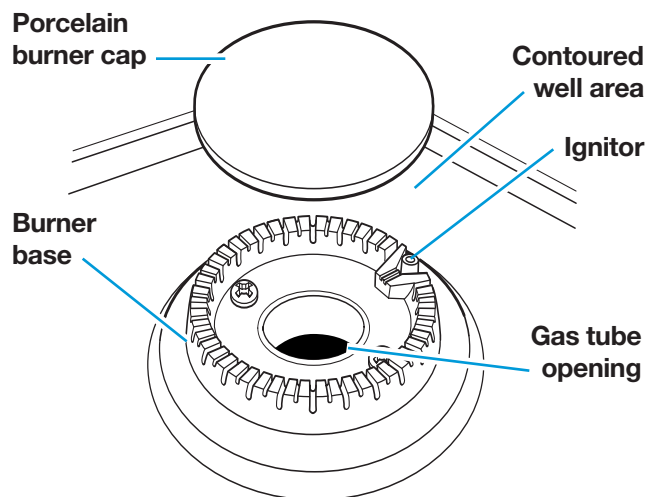
2. Wipe up what's left with a clean, damp sponge. Dry.



SEALED SURFACE BURNERS AND COOKTOP (CONT.)

Cleaning the surface burners

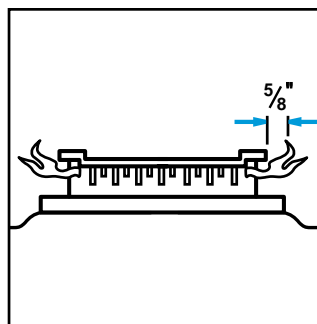
- You should routinely remove and clean the burner cap. Always clean the burner cap after a spill-over. Keeping the burner cap clean prevents improper ignition and an uneven flame.
- For the proper flow of gas and ignition of the burner, **do not allow spills, food, cleaning agents, or any other material to enter the gas tube opening or burner ports.**
- Gas must flow freely through the gas tube opening for the burner to light properly. You must keep this area free of any soil and protect it from boilovers or spillovers. **Always** keep the burner cap in place whenever a surface burner is in use.
- Let the cooktop cool before cleaning.
- Do not use oven cleaners, bleach, or rust removers.
- Do not obstruct the flow of combustion and ventilation air.
- Be careful not to allow moisture to collect in the burner control knob areas. Moisture can cause the ignitor switches to fail.



⚠ WARNING

Carbon Monoxide Poisoning Hazard
Do not operate with a yellow flame.
Doing so can result in death, heart attack, or convulsions.

- Occasionally check the burner flames for proper size and shape as shown. A good flame is blue in color. If the flames are uneven, you may need to clean the burner ports.

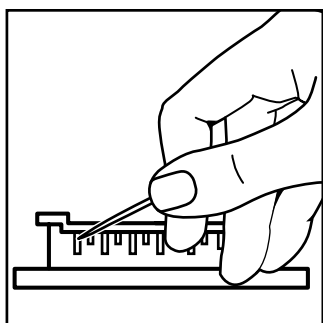


SEALED SURFACE BURNERS AND COOKTOP (CONT.)

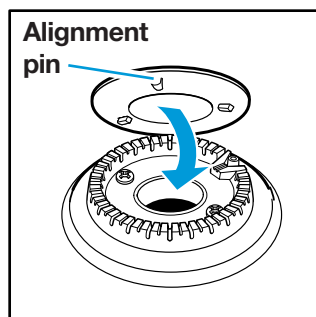
To clean the burners:

1. Pull the burner cap straight up from the burner base.
2. Clean the burner cap with warm, soapy water and a sponge. You can also clean it with a mildly abrasive scrubbing pad or cleanser. Do not clean the burner cap in a dishwasher or self-cleaning oven.
3. If the gas tube opening has become soiled or clogged, use a cotton swab or a soft cloth to clean the area.

4. If the ports are clogged, clean them with a straight pin. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, call a qualified technician for service.



5. After cleaning the gas tube opening and ports, replace the burner cap. To replace the burner cap, make sure the alignment pins on the cap are properly aligned with the burner base.



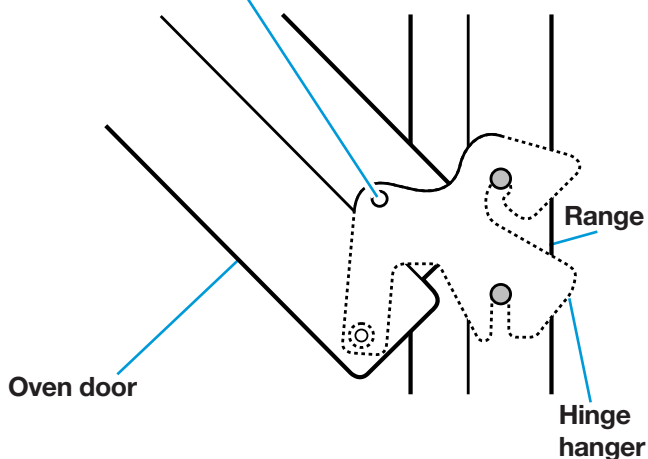
6. Turn on the burner to see if it will light. If the burner does not light after you have cleaned it, recheck cap alignment or contact an authorized service technician. Do not service the sealed burner yourself.

REMOVING THE OVEN DOOR

For normal use of your range, you do not need to remove the door. However, if you have to remove the door follow the instructions in this section.

NOTE: If the door removal pins included in the Anti-Tip Bracket Package are not available, nails or screws may be used. Be careful that the length of the nail or screw does not damage the oven by chipping or scratching the porcelain surface.

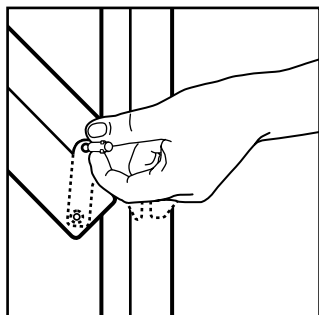
Insert door removal pin here



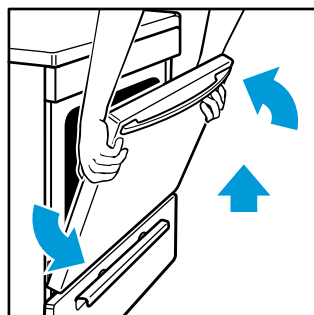
REMOVING THE OVEN DOOR (CONT.)

To remove:

1. Open the door about halfway. Insert door removal pins into both hinge hangers. **Do not remove them while the door is removed from the range.**



3. Rotate the door toward the range. Lift up the door until it stops. Do not use the door handle to lift the door. Rotate the door toward the floor and pull it toward you.

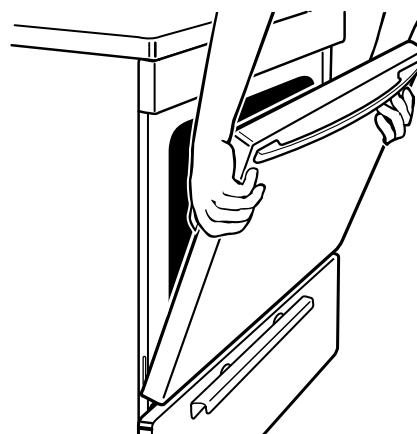


2. Close the door as far as the door removal pins will let you.

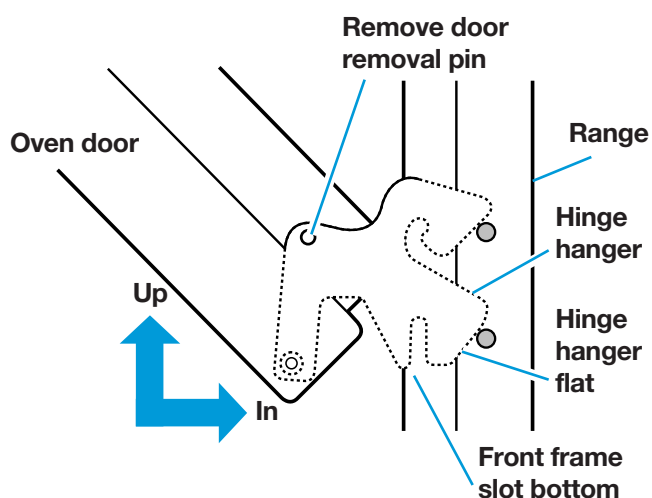
To replace:

NOTE: The door removal pins you inserted must still be in both sides of the door.

1. Grasp the door on the sides with your fingers on the front of the door and your thumbs on the inside surface.



2. Rest the hinge hanger so that it is flat (at the bottom of the hinge hanger on the bottom of the front frame slot).
3. Position the door with the hinge hanger slots almost parallel to the front frame.
4. Push up and in until the hinge hanger slots become fastened to the range. Lower the door and rotate it slightly from the front to the back until the slots are fully fastened. The hinge hanger will be close to the bottom of the front frame slot.
5. Pull door open about halfway and remove the door removal pins. Save door removal pins for future use.
6. Close the door.

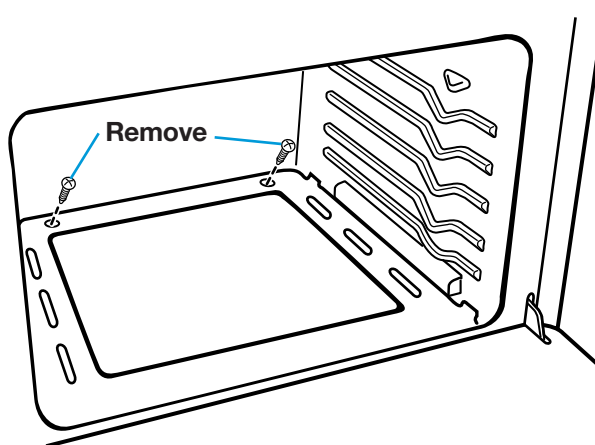


REMOVING THE OVEN BOTTOM

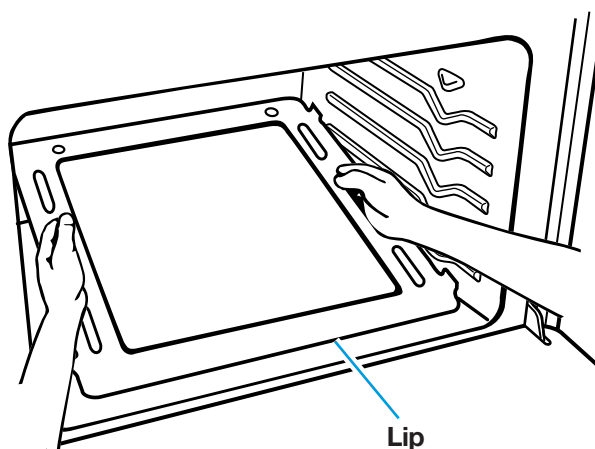
You can remove the panel in the oven bottom for cleaning.

To remove:

1. Let oven cool.
2. Remove the oven racks.
3. Remove the 2 hold-down screws at the rear of the oven. If the screws are too tight to remove by hand, use a screwdriver.



4. Place your fingers in the slots in the bottom panel and lift the rear of the panel up and back until the lip at the front of the panel is clear of the front frame of the oven cavity.
5. Lift the bottom up and out.



To replace:

Reverse the steps above.

THE OVEN LIGHT

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

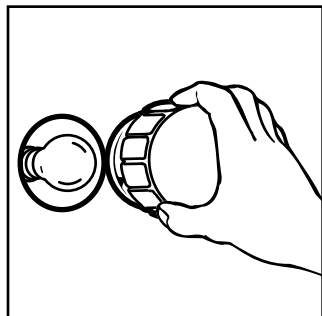
To turn the light on or off when the oven door is closed:

- Push the oven light pad.



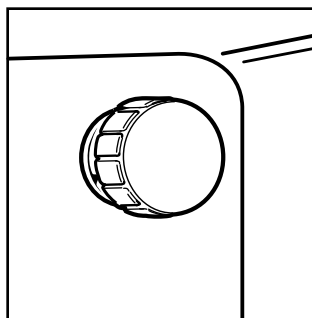
To replace the oven light:

1. Unplug range or disconnect power.
2. Remove the glass bulb cover in the back of the oven by turning it counterclockwise.



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

4. Replace the light bulb cover by turning it clockwise.



5. Plug in range or reconnect power.

TROUBLESHOOTING

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see “Requesting Assistance or Service” on page 32.

RANGE DOES NOT WORK

PROBLEM	CAUSE
Nothing works	<ul style="list-style-type: none">• The range is not properly connected to the gas supply. Contact an authorized service technician to reconnect the range to the gas supply. (See the Installation Instructions.)• You have blown a household fuse or tripped a circuit breaker.• The control knob is not set correctly. Push in the control knobs before turning them.

OVEN/BROILER BURNER

PROBLEM	CAUSE
The oven does not work	<ul style="list-style-type: none">• You have not set the electronic control correctly. Refer to the proper instructions.• The main or regulator gas shutoff valve is in the off position. (See the Installation Instructions.)
The burner fails to light	<ul style="list-style-type: none">• The ignitor is broken. Contact an authorized service technician to replace it.• You have blown a household fuse or tripped a circuit breaker.
The burner flames lift away from the ports, are yellow, or are noisy	<ul style="list-style-type: none">• The air/gas mixture is incorrect. Contact an authorized service technician to check the air/gas mixture or see the Installation Instructions.

SURFACE BURNERS

PROBLEM	CAUSE
The burner fails to light	<ul style="list-style-type: none">• You have blown a household fuse or tripped a circuit breaker.• The burner ports may be clogged. Clean them with a straight pin. (See page 26.)
The burner flames are uneven	<ul style="list-style-type: none">• The burner ports may be clogged. Clean them with a straight pin. (See page 26.)
The burner flames lift off the ports, are yellow, or are noisy when turned off	<ul style="list-style-type: none">• The burner needs cleaning. (See pages 25 and 26.)• The air/gas mixture is incorrect. Contact an authorized service technician to check the air/gas mixture or see the Installation Instructions.
The burner makes a popping noise when on	<ul style="list-style-type: none">• The burner is wet from washing. Let it dry.

COOKING RESULTS

PROBLEM	CAUSE
Cooking results are not what you expected	<ul style="list-style-type: none"> • The oven temperature seems too low or too high. See “Adjusting the oven temperature control” on page 17 to adjust the oven temperature. • You did not preheat the oven before baking (if called for in the recipe). • You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for the recommended pan type and size. • There is not enough air space around the pan when baking. Allow 1½ to 2 inches of air space on all sides of the pan. • The flame size does not fit the cookware being used. • When broiling, you have not completely closed the broiler door. • The flow of combustion and/or ventilation air to the range is blocked. Make sure nothing is blocking the middle front of the backguard or the floor right in front of the broiler. • The range is not level. (See the Installation Instructions.)

DISPLAY MESSAGES

PROBLEM	CAUSE
The display is showing “PF”	<ul style="list-style-type: none"> • There has been a power failure. Press the off/cancel pad to clear the display, then reset the clock, if needed. (See page 12.)
“F” followed by a number shows on the display	<ul style="list-style-type: none"> • Press the off/cancel pad to clear the display. If an “F” code appears again, call for service. (See “If You Need Assistance or Service” on page 32.)

If none of these items are causing your problem, see “Requesting Assistance or Service” on page 32.

REQUESTING ASSISTANCE OR SERVICE

To avoid unnecessary service calls, please check the “Troubleshooting” section. It may save you the cost of a service call. If you still need help, follow the instructions below.

IF YOU NEED ASSISTANCE OR SERVICE

Call the Whirlpool Consumer Assistance



Center toll free at 1-800-253-1301. Our consultants are available to assist you.

When calling:

Please know the purchase date, and the complete model and serial number of your appliance (see the “A Note to You” section). This information will help us better respond to your request.

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
- Do-it-yourself repair help
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.)
- Referrals to local dealers, service companies, and repair parts distributors

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, you can also look in your telephone directory Yellow Pages.

IF YOU NEED REPLACEMENT PARTS

If you need to order replacement parts, we recommend that you only use FSP® factory authorized parts. 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, call our Consumer Assistance Center telephone number or your nearest authorized service center.

FOR FURTHER ASSISTANCE

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

Whirlpool Brand Home Appliances
Consumer Assistance Center
c/o Correspondence Dept.
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

INDEX

This index is alphabetical. It contains all the topics included in this manual, along with the page(s) on which you can find each topic.

TOPIC	PAGE	TOPIC	PAGE
AIR CIRCULATION	10	FEATURES	6
ANTI-TIP BRACKET	21	MODEL AND SERIAL NUMBER	2
ASSISTANCE	32	OVEN	
BAKING		Bottom	28
AccuBake	14, 15	Door	26
Pans	8, 9	OVEN LIGHT	29
Preheating	15	OVEN TEMPERATURE	
Racks	9	Adjusting	17
Setting cycle	14	Setting	14, 19
Tips	16	OVEN VENT	20
BROILING		PANS	8, 9
Broiler	18	PARTS	6
Grid	18	RACKS	9
Guide	20	ROASTING	
Pan	18	Pans	8, 9
Setting cycle	19	Racks	9
CLEANING		Setting cycle	14
Broiler	23	Tips	14, 16
Broiler pan and grid	23	SAFETY	3-5
Control knobs	22	SERVICE	32
Control panel	22	SURFACE BURNERS	
Exterior surfaces	22	AccuSimmer	7
Oven cavity	23	Control knobs	7, 22
Oven door glass	23	Control setting guide	7
Oven racks	23	Power failure	8
Sealed surface burners	24-26	Surface burner markers	6
Surface burner grates and caps	22	Tips	7
CONTROL PANEL		TIPS	
Burner heat settings	7	Bakeware	9
Control knobs	7, 22	Cookware	8
Surface burner markers	6	Roasting	14
COOKWARE		Saving energy	7, 16
Canning	8	TROUBLESHOOTING	30-31
Tips	8	WARRANTY	36
ELECTRONIC OVEN CONTROL			
Canceling	13		
Clock	12		
Control lock	11		
Display	11		
Minute timer	12		
Starting	13		

WARRANTY

WHIRLPOOL® GAS RANGE

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY FROM DATE OF PURCHASE	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool service company.
WHIRLPOOL WILL NOT PAY FOR	
<p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of your range. 2. Instruct you how to use your range. 3. Replace house fuses or correct house wiring or plumbing. 4. Replace owner-accessible light bulbs. <p>B. Repairs when your range is used in other than normal, single-family household use.</p> <p>C. Pickup and delivery. Your range is designed to be repaired in the home.</p> <p>D. Damage to your range 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>	

3/96

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 vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool dealer.

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