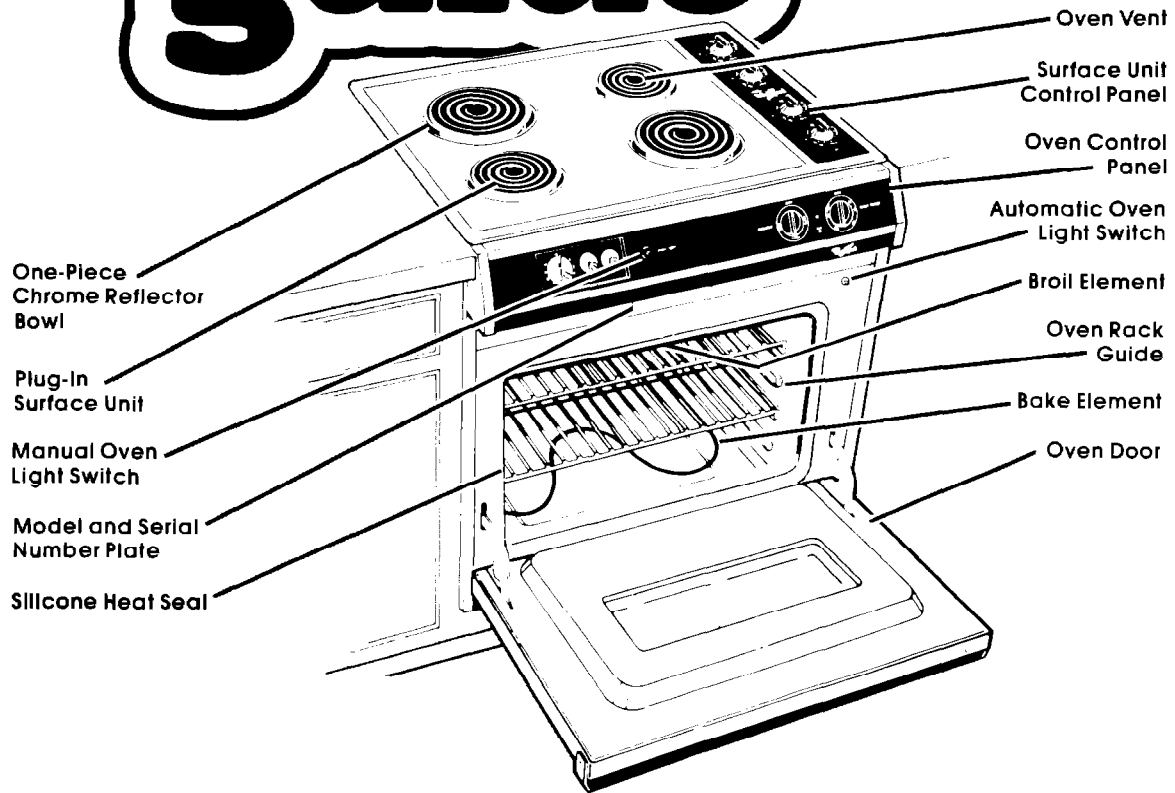




Whirlpool 30-INCH SET-IN ELECTRIC RANGE
Models RS6100XK;
RS610PXK

use & care guide



Copy Your Model and Serial Numbers Here

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

- Complete** Model and Serial Numbers (from the plate just behind the oven door).
- Purchase from your sales slip.

Copy this information in these spaces. Keep this book, your warranty and the sales slip together in a handy place.

 Model Number

 Serial Number

 Purchase Date

 Service Company and Phone Number

See the "Cooking Guide" for important safety information.

Safety

Remove the Consumer Buy Guide label before using your range.

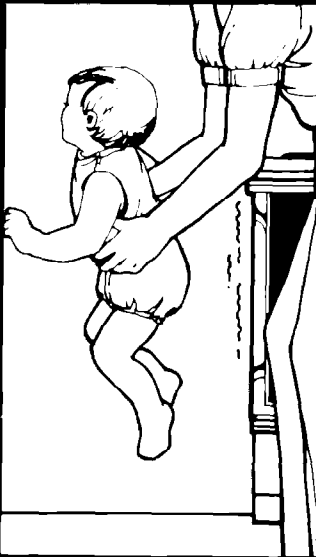


DO NOT allow children to use or play with the range.

DO NOT leave children unattended near the range.

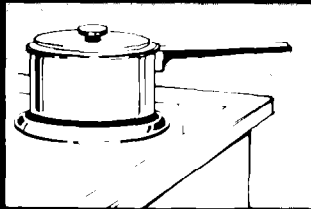
Red surface units and oven heating elements are very hot, but dark units or elements can still be hot enough to burn severely.

DO NOT store things children might want above the range.

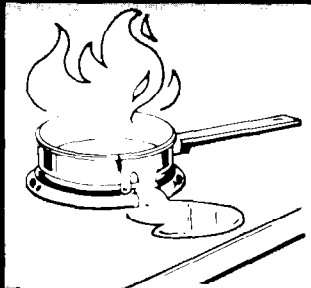


KEEP children away from the oven when it is ON.

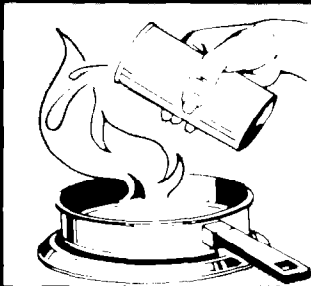
The oven frame, walls, racks and door can get hot enough to cause burns.



KEEP pan handles turned in, but not over another surface unit.



MAKE SURE surface units are off when you are finished, and when you aren't watching.



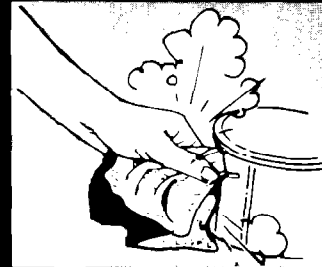
DO NOT use water on grease fires.



DO NOT line reflector bowls with foil. Shock or fire hazard can result.



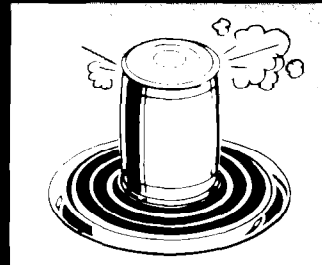
DO NOT use a towel or other bulky cloth as a pot holder.



DO NOT use a wet pot holder. Steam burns can result.



DO NOT wear loose or hanging garments when using the range.

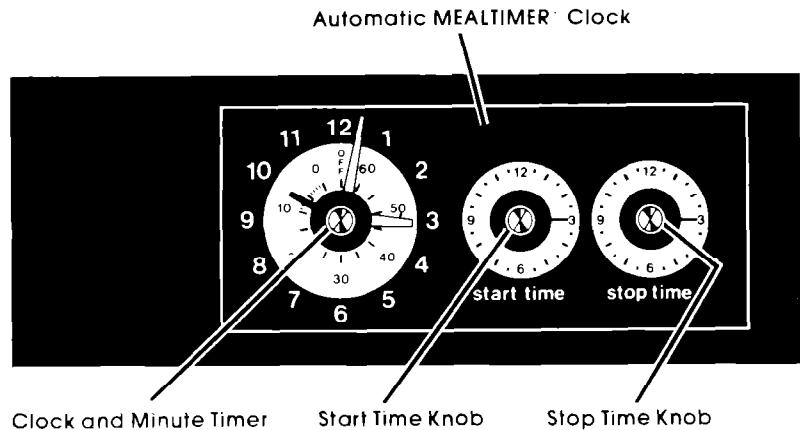
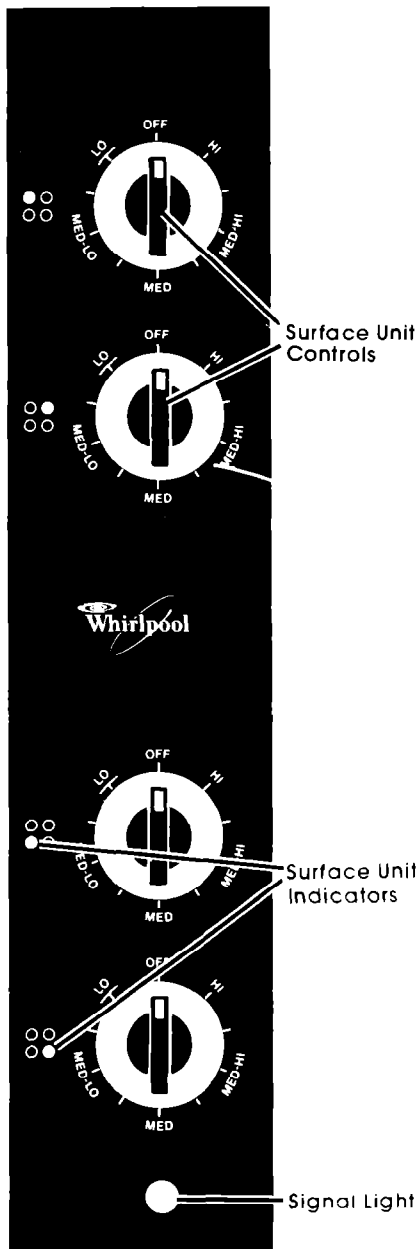


DO NOT heat unopened containers. They can explode.

• FOR YOUR SAFETY •

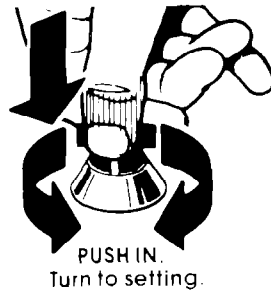
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

Using your range



Clock and Minute Timer Start Time Knob Stop Time Knob

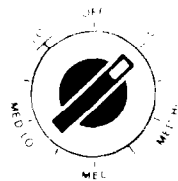
SURFACE UNIT CONTROLS



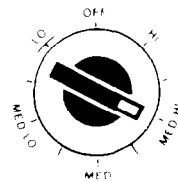
Control knobs **must be pushed in before turning** them to a setting. They can be set anywhere between HI and OFF.

The signal light will glow when a surface unit is on. Be sure the light is off when you are not cooking.

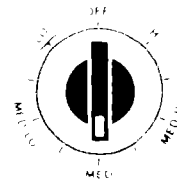
Until you get used to the settings, use the following as a guide.



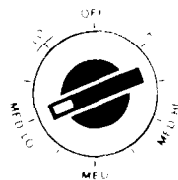
Use HI to start foods cooking or to bring liquids to a boil.



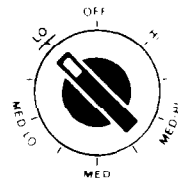
Use MED-HI to hold a rapid boil or to fry chicken or pancakes.



Use MED for gravy, puddings and icings or to cook large amounts of vegetables.



Use MED-LO to keep food cooking after starting it on a higher setting.

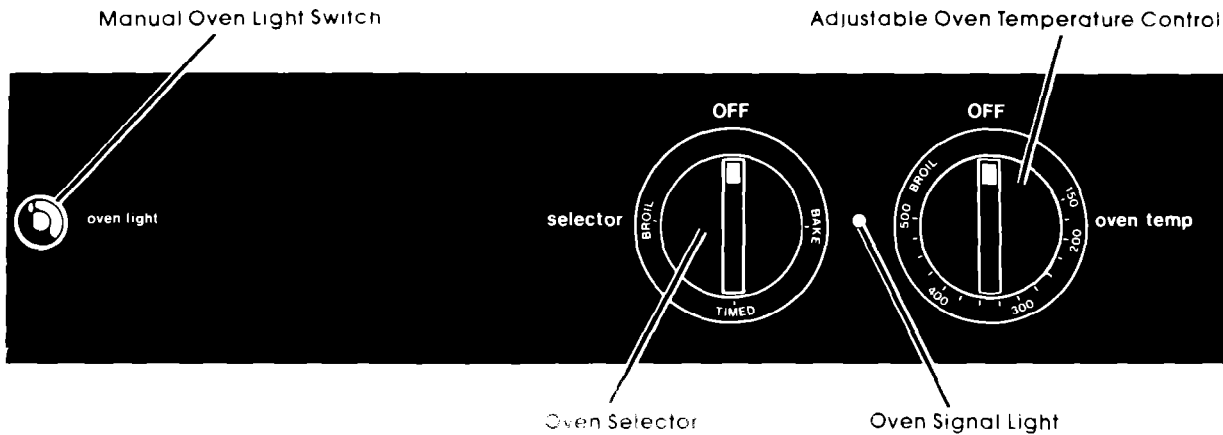


Use LO to keep food warm until ready to serve. Set the heat higher or lower within the LO band to keep food at the temperature you want.

SURFACE UNITS

Element will be black during cooking if contact with bottom of pan is good. Element will not turn red if good contact is made.

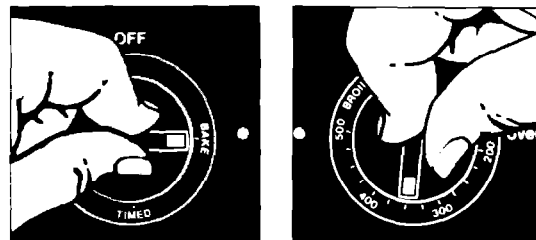
See "The Accessory Canning Kit" (page 9) and your "Cooking Guide" for important utensil information.



OVEN CONTROLS

BAKING

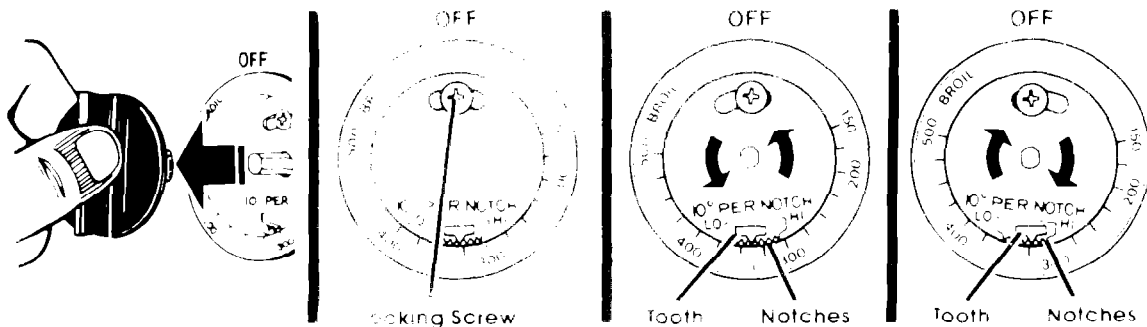
1. Put oven racks where you want them. (See page 6 for suggestions.)
2. Set Oven Selector to BAKE.
3. Set Oven Temperature Control to the baking temperature you want.
4. Let the oven preheat until the signal light goes off.
5. Put food in the oven.
6. When done baking, turn the selector to OFF.



During baking, the elements will turn on and off to help hold the oven temperature at the setting. (The top element will never turn red, but will be hot.) The Signal Light will turn on and off with the elements.

RESETTING THE OVEN TEMPERATURE CONTROL

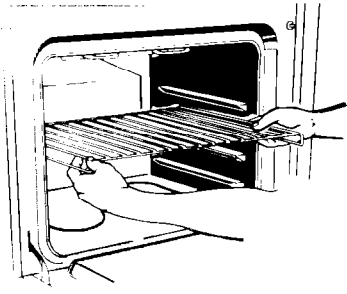
Does your new oven seem to be hotter or colder at the same settings than your old oven? The temperature setting in your old oven may have changed gradually over the years. The accurate setting of your new oven can seem different. If you think the oven temperature needs adjusting, follow these steps:



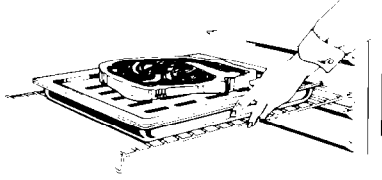
1. Pull out the center of the Oven Temperature Control.
2. Loosen the locking screw.
3. To lower the temperature, move black ring so tooth is closer to LO. Each notch equals about 10° F (5° C).
4. To raise the temperature, move black ring so tooth is closer to HI. Each notch equals about 10° F (5° C).

Tighten the locking screw. Replace the knob.

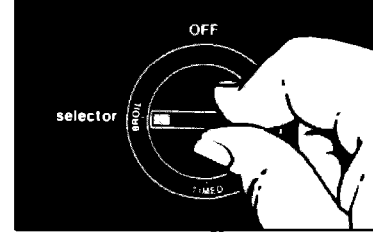
BROILING



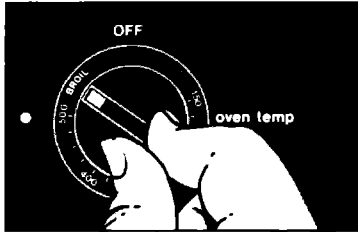
1. Place the rack where you want it for broiling. (See below for suggestions.)



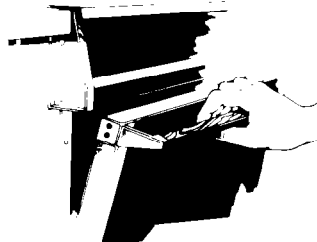
2. Put broiler pan and food on the rack.



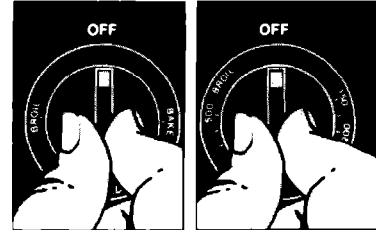
3. Set Oven Selector to BROIL.



4. Set Oven Temperature Control to BROIL. (Set on a lower temperature for slower broiling. See below.)



5. During broiling the oven door must be partly open. A built-in stop will hold it there.



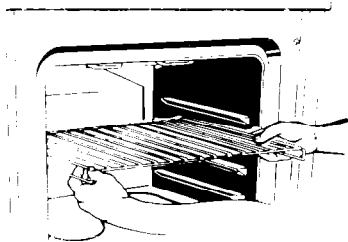
6. When broiling is done, turn both knobs to OFF.

Broiling can be slowed by setting the Oven Temperature Control to a setting lower than BROIL. When it's on BROIL, the broil element is on all the time. When it's on a temperature, the element turns off and on. The lower the temperature setting, the shorter are the times when the element is on.

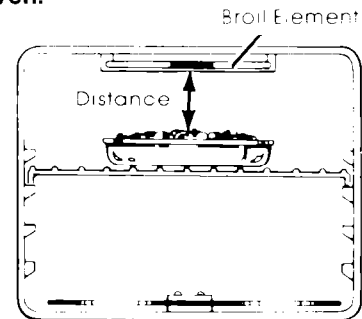
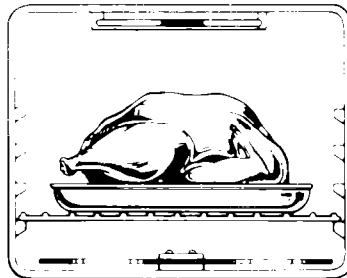
The Oven Selector Knob must be on BROIL and the door partly open for all broiling temperatures.

OVEN RACK POSITIONS

Position racks before turning on the oven.



Lift rack at front and pull out



BAKING OR ROASTING

Food for baking or roasting should be placed in the center of the oven.

Always leave at least 1½ to 2 inches (4-5 cm) between the sides of a pan and the oven wall and another pan. For more information, see the "Cooking Guide."

BROILING

Adjust the top rack so the food to be broiled is at a suggested distance from the broil element. (See page 7.) ALWAYS broil with the door open to the broil-stop.

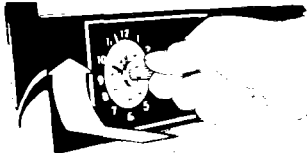
Suggested oven-rack positions and broiling times for different kinds of meats.



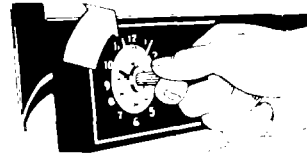
Food	Description	Inches (cm) from top of food to Broil Element	Approximate Minutes Selector set to BROIL	
			1st side	2nd side
Beef Steaks				
Rare	1 (2.5 cm)	3 (8 cm)	7-9	3-5
Medium	1 (2.5 cm)	3 (8 cm)	9-11	4-7
Well done	1 (2.5 cm)	3 (8 cm)	11-13	5-7
Beef Steaks				
Rare	1 1/2 (4 cm)	4-5 (10-13 cm)	13-15	6-8
Medium	1 1/2 (4 cm)	4-5 (10-13 cm)	17-19	8-10
Well Done	1 1/2 (4 cm)	4-5 (10-13 cm)	19-21	14-16
Hamburgers	1/2 (1 cm)	3 (8 cm)	6-8	4-5
Lamb Chops				
Medium	1 (2.5 cm)	3 (8 cm)	6-8	4-5
Ham slice, pre-cooked or tendered	1 (2.5 cm)	3 (8 cm)	6-8	4-5
Canadian Bacon	1/2 (1 cm)	3 (8 cm)	6	4
Pork Rib or Loin Chop				
Well done	2-2.5 cm	4-5 (10-13 cm)	15	10
Chicken	2-3 lb. (1-1.5 kg) cut in half	7-9 (18-23 cm)	25-30	10-12
Fish				
whole		3 (8 cm)	11-16	9-14
fillets		3 (8 cm)	7-8	5-7
Liver	1 (2.5 cm)	3 (8 cm)	3	3
Frankfurters		4-5 (10-13 cm)	6-7	4-5

SETTING THE CLOCK

Push in and turn the Minute Timer knob to set the Clock.



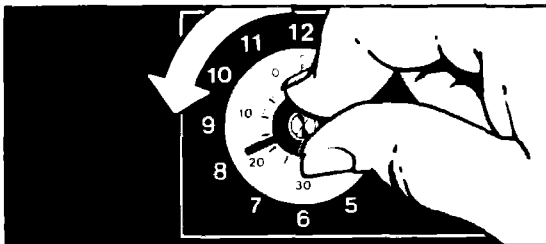
1. Push in Minute Timer Knob and turn **clockwise** until clock knob is in the right time of day.



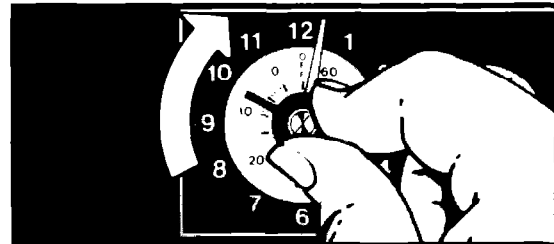
2. Let the Minute Timer Knob pop out. Turn counter-clockwise until the Minute Timer dial shows OFF. **The clock setting will change if you push in when turning.**

USING THE MINUTE TIMER

DO NOT PUSH IN THE KNOB when setting the Minute Timer.



1. **Without pushing it in**, turn the Minute Timer Knob until the hand passes the setting you want.



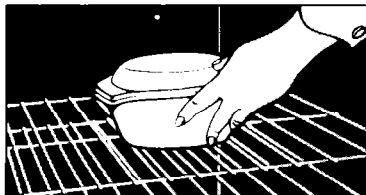
2. **Without pushing in**, turn the knob back to the setting you want.
3. When the time is up, a buzzer will sound. To stop the buzzer, turn the dial to OFF **without pushing in the knob.**

PUSHING IN AND TURNING THE KNOB CHANGES THE CLOCK SETTING.

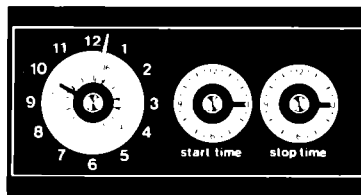
USING THE AUTOMATIC MEALTIMER* CLOCK

The Automatic MEALTIMER Clock is designed to turn the oven on and off at times you set... even when you are not around

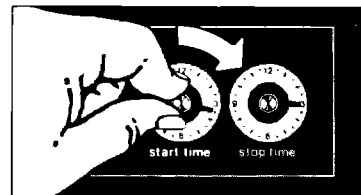
To start and stop baking automatically:



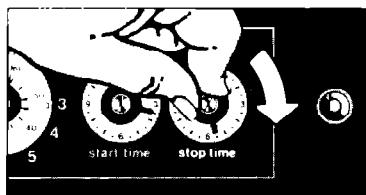
1. Put the racks where you want them and place the food in the oven



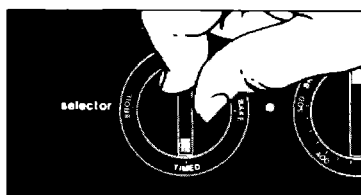
2. Make sure the clock is set to the right time of day.



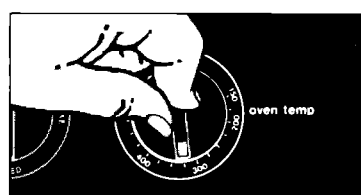
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.



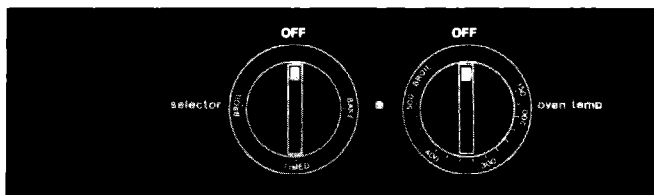
4. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.



5. Set the Oven Selector on **TIMED**.



6. Set the Oven Temperature Control on the baking temperature you want.



7. After baking is done, turn both knobs to **OFF**
8. To stop the oven before the preset time, turn both knobs to **OFF**

To stop baking automatically:

1. Put the racks where you want them and place the food in the oven
2. Make sure the clock is set to the right time of day.
3. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off
4. Set the Oven Selector on **TIMED**.
5. Set the Oven Temperature Control on the baking temperature you want.
6. After baking is done, turn both knobs to **OFF**.
7. To stop the oven before the preset time, turn both knobs to **OFF**.

SPECIAL CAUTION:

Use foods that will not go bad or spoil while waiting for cooking to start. Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.

Smoked or frozen meats may be used, so can vegetables, fruits and casserole-type foods. Vegetables can be cooked in

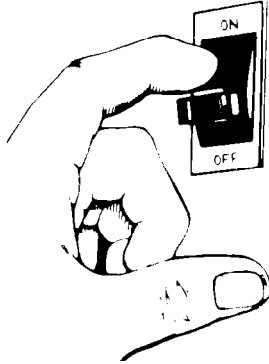
a covered baking dish with about a half-cup (118 mL) of water for 1 to 1½ hours.

Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**

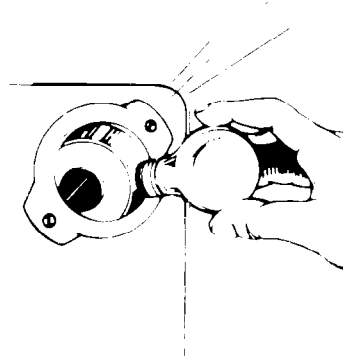
THE OVEN LIGHT

The oven light will come on when you open the oven door or when you push the **Oven Light Switch**. Close the oven door or push the switch again to shut off the light.

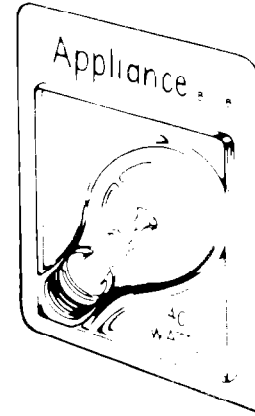
To replace the light bulb:



1. Turn off the electric power at the main power supply

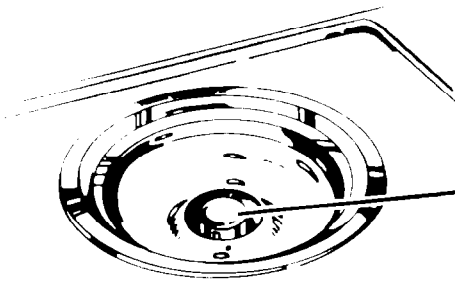


2. Remove the light bulb from its socket.



3. Replace the bulb with a 40-watt **appliance** bulb available from most grocery, variety and hardware stores. Turn electrical power back on at the main power supply.

THE OVEN VENT



When the oven is on, hot air and moisture escape through a vent under the right rear surface unit. The vent is needed for air circulation in the oven.

Do not block the vent. Poor baking can result.

THE OPTIONAL ROTISSERIE

If you would like a rotisserie for your oven, you can order a kit (Part No. 261880) from your dealer. The kit includes easy installation instructions.

ACCESSORY CANNING KIT (Part No. 242905)

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

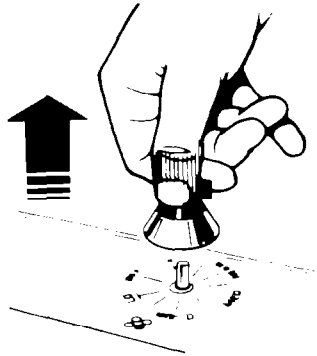
If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit from your Whirlpool Dealer or Tech-Care Service Company.

Use only flat-bottomed utensils for best results and to prevent damage to the range. Specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) are not recommended. See the "Cooking Guide" for important utensil information.

SEE THE "COOKING GUIDE" FOR IMPORTANT CANNING INFORMATION

Cleaning and caring for your range

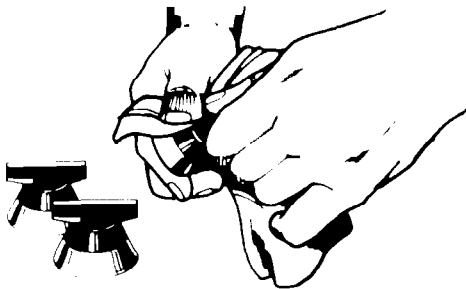
CONTROL PANELS AND KNOBS



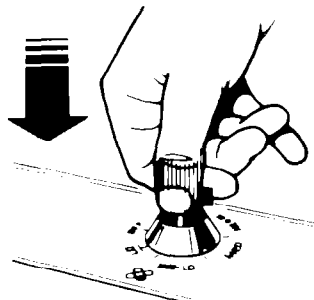
1. First make sure knobs are set on OFF then pull knob straight off.



2. Use warm soapy water and a soft cloth to wipe the panel. Rinse and wipe dry.



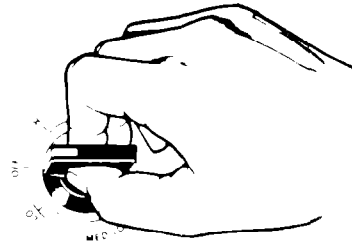
3. Wash knobs in warm soapy water. Rinse well and dry.



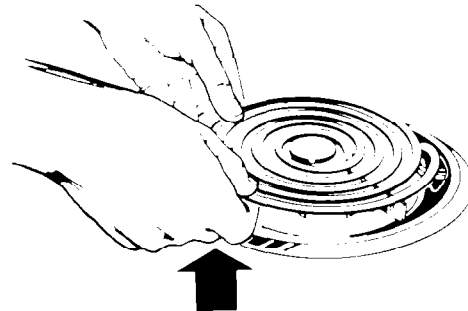
4. Push the knobs straight back on. Make sure they point to OFF.

SURFACE UNITS AND REFLECTOR BOWLS

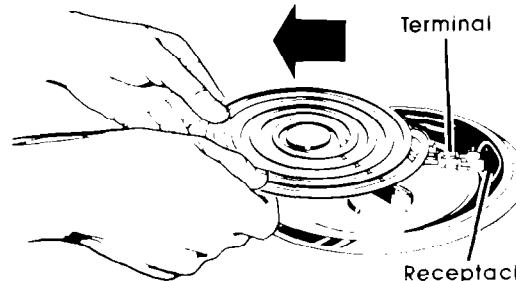
REMOVING



1. Be sure surface units are OFF and COOL.



2. Lift the edge of the unit opposite the receptacle just enough to clear the reflector bowl.



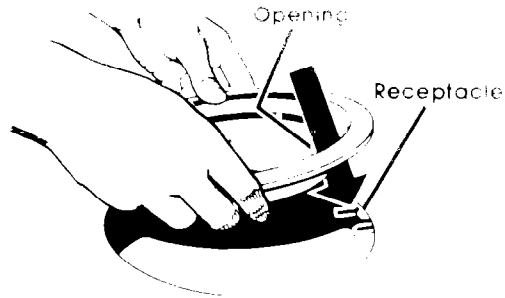
3. Pull the surface unit straight away from the receptacle.



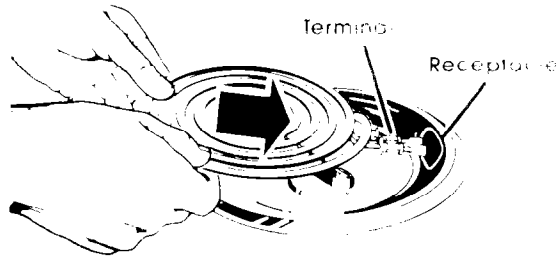
4. Lift out the reflector bowl.

REPLACING

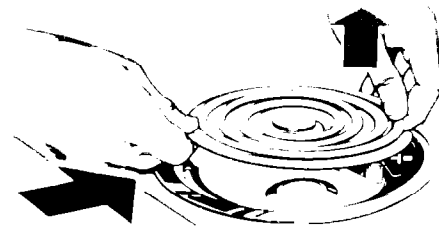
1. Be sure surface unit controls are **OFF**.



2. Line up opening in the reflector bowl with the surface unit receptacle.



3. Hold the surface unit as level as possible with the terminal just started into the receptacle.



4. While pushing the surface unit terminal into the receptacle, lift a little on the edge of the unit nearest the receptacle.
5. When the terminal is pushed into the receptacle as far as it will go, the surface unit will fit into the reflector bowl.

DO NOT LINE THE REFLECTOR BOWLS WITH FOIL. Use of foil can cause shock or fire hazard.

Reflector bowls reflect heat back to the utensils in the surface unit. They also help catch spills. When they are heated, the reflector heat bath and the knob warmer.

If a reflector bowl gets hot, some of the utensils used may not be safe to use. Or some may be too large for the surface unit. In either case, some of the heat terminal terminal may be too large to get down into the reflector bowl. This extra heat on the unit.

CLEANING CHART

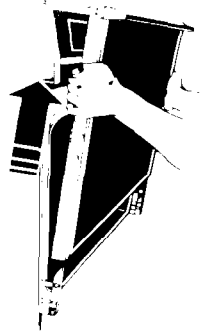
PART	WHAT TO USE	HOW TO CLEAN
Outside of range	Soft cloth, warm soapy water Nylon or plastic scouring pad for stubborn spots	<ul style="list-style-type: none"> • Wipe off regularly when range is cool • Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish. • Do not use abrasive or harsh cleansers.
Surface units	No cleaning required	<ul style="list-style-type: none"> • Spatters or spills will burn off • Do not immerse in water
Control knobs	Warm, sudsy water and bristle brush	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Do not soak.
Chrome reflector bowls	Automatic dishwasher or warm, soapy water or plastic scrubbing pad	<ul style="list-style-type: none"> • Clean frequently • Wash with other cooking utensils • Do not use harsh abrasives
Aluminum broiler pan and grid	Warm, soapy water or soapy steel wool pads	<ul style="list-style-type: none"> • Wash with other cooking utensils
Surface unit control panel	Warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse and dry with soft cloth
Oven control panel	Warm, soapy water Commercial glass cleaner	<ul style="list-style-type: none"> • Wash, rinse and dry with soft cloth. • Follow directions provided with cleaner.
Oven racks	Warm, soapy water or soapy steel wool pads	<ul style="list-style-type: none"> • Wash, rinse and dry. Use steel wool pads for stubborn areas
Oven door glass	Warm, soapy water or plastic scrubbing pad Commercial glass cleaner	<ul style="list-style-type: none"> • Make certain oven is cool. Wash, rinse and dry well with soft cloth • Follow directions provided with cleaner.
Standard oven	Warm, soapy water or soapy steel wool pads Commercial oven cleaners	<ul style="list-style-type: none"> • Remove door for easier access. • Place newspaper on floor to protect floor surface. • Follow directions provided with the oven cleaner. • Rinse well with clear water • Use in well ventilated room • Do not allow commercial oven cleaner to contact the heating elements, oven seal, or exterior surfaces of the range.

THE OVEN DOOR

REMOVING

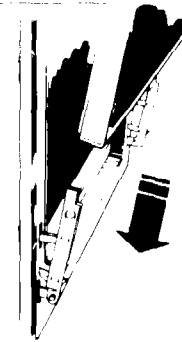


Open the door to the first stop



Hold the door at both sides and lift it **at the same angle it is in.**

REPLACING



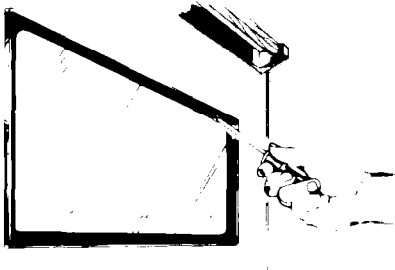
Fit the bottom corners of the door over the ends of the hinges

Push the door down evenly
The door will close only when it is on the hinges correctly.

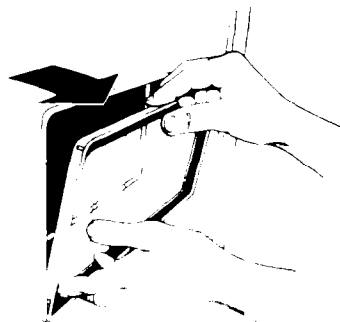
THE OUTER OVEN WINDOW

if your range has an oven window instead of the black glass door, the outer glass and frame can be removed for cleaning. **DO NOT take apart a black glass door.**

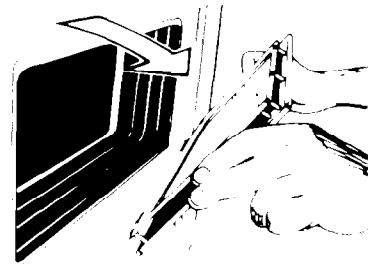
REMOVING



With the door closed, remove the screws from the top of the outer window frame



Tip the window and frame out from the top slightly



Lift up on both sides of the frame.

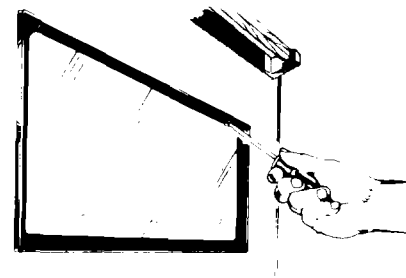
REPLACING



Fit the bottom tabs of the frame into the bottom of the window opening.



Push the top of the frame into the opening while pushing down



Replace the screws

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 find and fix yourself without tools of any kind.

If nothing operates:

- Is the range correctly wired into a live circuit with the proper voltage? (See **Installation Instructions**.)
- Have you checked the main fuse or circuit-breaker box?

If the oven will not operate:

- Is the Oven Selector turned to a setting (BAKE or BROIL, not TIMED)?
- Is the Oven Temperature Control turned to a temperature setting?

If surface units will not operate:

- Have you checked the main fuse or circuit-breaker box?
- Are surface units plugged in all the way?
- Do the control knobs turn?

If surface unit control knob or knobs will not turn:

- Did you push in before trying to turn?

If cooking results aren't what you expect:

- Is the range level?
- Are you using pans recommended in the **Cooking Guide**?
- If baking, have you allowed 1 1/2 to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Does the oven temperature seem too low or too high? See page 5, "Resetting the oven temperature control."
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms?
- Do the cooking utensils fit the surface unit being used?

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

2. If you need assistance* ...

Call the 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

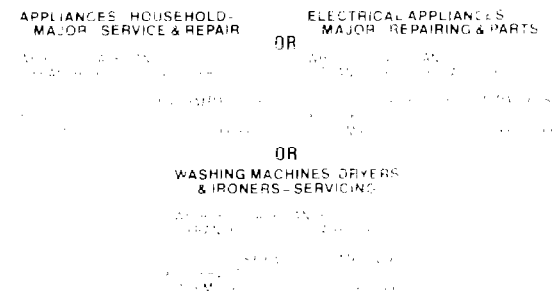
and talk with one of our trained Consultants. The Consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

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:



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.

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Notes



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.



Benton Harbor, Michigan. Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-in Ovens and Surface Units, Ranges, Microwave Ovens, Compactors, Room Air Conditioners, Dehumidifiers, Central Heating and Air Conditioning Systems.