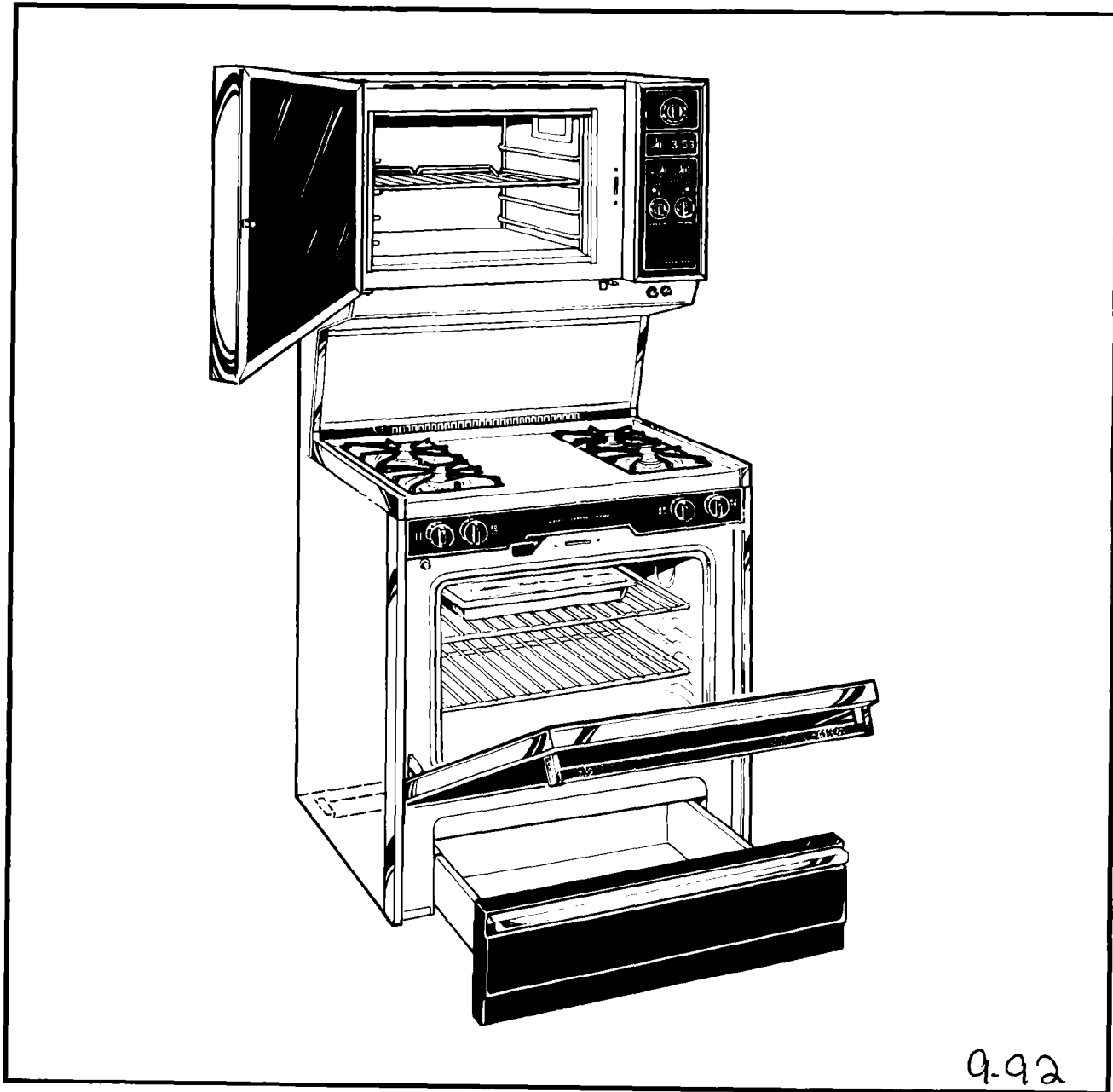




Use & Care Guide



9-92

**30" SELF-CLEANING GAS RANGE
WITH UPPER OVEN**

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IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT SAFETY NOTICE

WARNING:

Gas fuels and their use in appliances can cause minor exposures to benzene, formaldehyde, carbon monoxide and soot, primarily from incomplete combustion. Significant exposure to these substances can cause cancer or reproductive harm. Properly adjusted burners with a blue, rather than a yellow flame, will minimize incomplete combustion. Venting with a hood or an open window will further minimize exposure.

When You Get Your Range

- Have the installer show you the location of the range gas cut-off valve and how to shut it off if necessary.
- Have your range installed and properly grounded by a qualified installer, in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.

Thank you for buying a Whirlpool appliance. Please complete and mail the Owner Registration Card provided with this product. Then complete the form below. Have this information ready if you need service or call with a question.

- Copy model and serial numbers from plate (located as shown) and purchase date from sales slip.
- Keep this book, the Cooking Guide and sales slip together in a handy place.

Model Number

Serial Number

Purchase Date

Service Company Phone Number

You are responsible for:

- Installing and leveling the range on a floor strong enough to support its weight, and where it is protected from the elements. (See the installation instructions.)
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.
- Making sure the range is secured by properly installed anti-tip bracket, with rear leveling legs positioned under bracket.

FOR YOUR SAFETY

If you smell gas:

1. Open windows.
2. Don't touch electrical switches.*
3. Extinguish any open flame.
4. Immediately call your gas supplier.

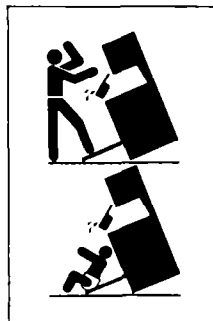
*Don't turn electric switches on or off because sparks may ignite the gas.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

- **Plug your cooking center into a 120-volt grounded outlet only.** Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly-grounded three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this appliance.

WARNING—All cooking centers can tip and injury could result.



To prevent accidental tipping of the cooking center, attach it to the floor by installing the

ANTI-TIP bracket supplied. To check if the bracket is installed and engaged properly, remove the drawer and inspect the rear leveling legs. Make sure they fit securely into the slots on the bracket.

If you pull the cooking center out from the wall for any reason, make sure the rear legs are returned to their positions in the bracket when you push the cooking center back.

- **Be sure all packing materials are removed from the cooking center** before operating it, to prevent fire or smoke damage should the packing material ignite.
- **Be sure your cooking center is correctly adjusted by a qualified service technician or installer for the type of gas (Natural or LP) on which it is to be used.** Your cooking center can be converted for use on either type of gas. See Installation Instructions.

- **After prolonged use of the lower oven, high floor temperatures may result and many floor coverings will not withstand this kind of use.** Never install the cooking center over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

Using Your Cooking Center

- **Don't leave children alone or unattended where a cooking center is hot or in operation.** They could be seriously burned.
- **Don't allow anyone to climb, stand or hang on the door or cooktop.** They could damage the cooking center and even tip it over causing severe personal injury.
- **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A COOKING CENTER OR ON THE COOKTOP—CHILDREN CLIMBING ON THE COOKING CENTER TO REACH ITEMS COULD BE SERIOUSLY INJURED.**
- **Let burner grates and other surfaces cool before touching them or leaving them where children can reach them.**
- **Never wear loose fitting or hanging garments while using the appliance.** Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.
- **Never use your appliance for warming or heating the room.** Prolonged use of the cooking center without adequate ventilation can be hazardous.

- **Do not use water on grease fires.** Never pick up a flaming pan. Turn off burner, then smother flaming pan by covering pan completely with well fitting lid, cookie sheet or flat tray.

Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam fire extinguisher.

- **Do not store flammable materials in an oven, near the cooktop, or in storage drawer.**
- **Do not let cooking grease or other flammable materials accumulate in or near the cooking center.**
- **When cooking pork, follow the directions exactly and always cook the meat to an internal temperature of at least 170°F.** This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.

Surface Cooking

- **Always use the LITE position when igniting top burners** and make sure the burners have ignited.
- **Never leave surface burners unattended at HI flame settings.** Boilover causes smoking and greasy spillovers that may catch on fire.
- **Adjust top burner flame size so it does not extend beyond the edge of the cooking utensil.** Excessive flame is hazardous.

(continued next page) →

IMPORTANT SAFETY INSTRUCTIONS (continued)

Read all instructions before using this appliance.

- **Use only dry pot holders**—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders come near open flames when lifting utensils. Do not use a towel or other bulky cloth in place of a pot holder.

- **To minimize the possibility of burns, ignition of flammable materials, and spillage, turn the cookware handles toward the side or back of the cooking center without extending over adjacent burners.**

- **Always turn surface burner to OFF before removing utensil.**

- **Carefully watch foods being fried at HI flame setting.**

- **Never block the vents (air openings) of the cooking center.** They provide the air inlet and outlet which is necessary for the cooking center to operate properly with correct combustion.

- **Do not use a wok on the cooking surface if the wok has a round metal ring which is placed over the burner grate to support the wok.** This ring acts as a heat trap which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.

- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.

- **Use least possible amount of fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.

- **If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.**

- **Always heat fat slowly, and watch as it heats.**

- **Use deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.

- **Use proper pan size**—Avoid pans that are unstable or easily tipped. Select utensils having flat bottoms large enough to properly contain food avoiding boilovers and spillovers, and large enough to cover burner grate. This will both save cleaning and prevent hazardous accumulations of food, since heavy spattering or spillovers left on cooking center can ignite. Use pans with handles that can be easily grasped and remain cool.

- **Use only glass cookware that is recommended** for use on gas burners.

- **Keep all plastics away from top burners.**

- **To avoid the possibility of a burn, always be certain that the controls for all burners are at OFF position and all grates are cool before attempting to remove a grate.**

- **When flaming foods under the hood, turn the fan off.** The fan, if operating, may spread the flame.

- **If cooking center is located near a window, do not use long curtains which could blow over the top burners and create a fire hazard.**

- **If you smell gas, turn off the gas to the cooking center and call a qualified service technician.** Never use an open flame to locate a leak.

Baking, Broiling and Roasting

- **Do not use oven for a storage area.**

- **Stand away from the cooking center when opening the door of a hot oven.** The hot air or steam which escapes can cause burns to hands, face and/or eyes.

- **Don't heat unopened food containers in the oven.** Pressure could build up and the container could burst causing an injury.

- **Don't use aluminum foil anywhere in the oven except as described in this book.** Misuse could result in a fire hazard or damage to the cooking center.

- **Use only glass cookware that is recommended** for use in gas ovens.

- **When using cooking or roasting bags in oven, follow the manufacturer's directions.**

- **Always remove broiler pan from the oven as soon as you finish broiling.** Grease left in the pan can catch fire if oven is used without removing the grease from the broiler pan.

- **When broiling, if meat is too close to the flame, the fat may ignite.** Trim excess fat to prevent excessive flare-ups.

- **Make sure broiler pan is in place correctly** to reduce the possibility of grease fires.

- **If you should have a grease fire in the broiler pan, turn off oven, and keep oven door closed to contain fire until it burns out.**

Installing the Cooking Center

Self-Cleaning Oven

- **Do not clean the door gasket.** The door gasket is essential for a good seal. Be careful not to rub, damage or move it.
- **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.
- **Remove the broiler pan and other cookware** before self-cleaning the oven.

Cleaning Your Cooking Center

- **Clean only parts listed in this Use and Care Book.**
- **Keep cooking center clean and free of accumulations of grease or spillovers which may ignite.**

If You Need Service

- **Read “The Problem Solver” on page 23 of this book.**
- **Don’t attempt to repair or replace any part of your cooking center unless it is specifically recommended in this book.** All other servicing should be referred to a qualified technician.

SAVE THESE INSTRUCTIONS

Your cooking center, like so many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the cooking center on this type of flooring, use care.

Do not install the cooking center over kitchen carpeting unless you place an insulating pad or sheet of 1/4-inch-thick plywood between the cooking center and carpeting.

When the floor covering ends at the front of the cooking center, the area that the cooking center will rest on should be built up with plywood or similar material to the same level or higher than the floor covering. This will allow the cooking center to be moved for cleaning or servicing.

Leveling the Cooking Center

Your cooking center must be level in order to produce proper cooking and baking results. After it is in its final location, place a level horizontally on an oven shelf and check the levelness front to back and side to side.

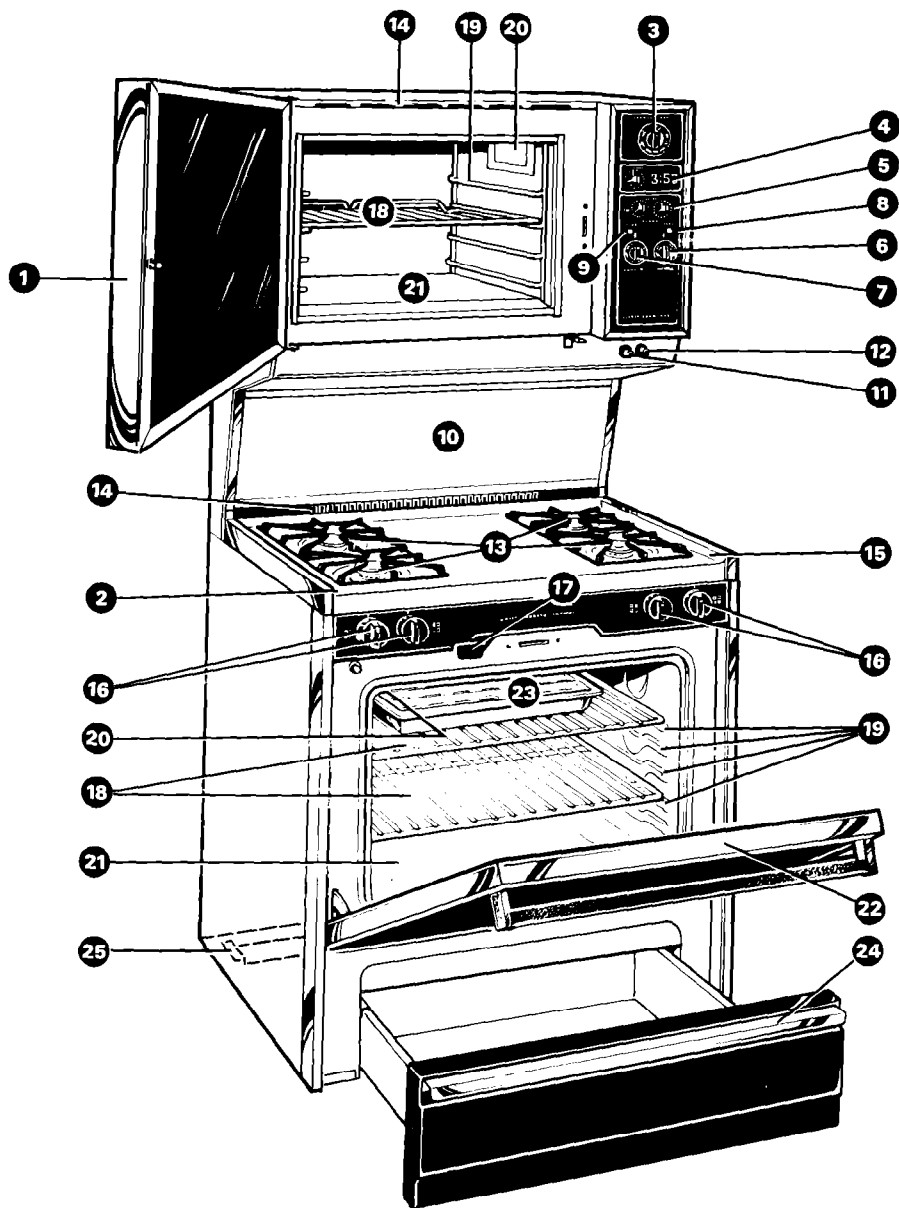
Leveling legs are located on each corner of the base of the cooking center. Remove the bottom drawer and you can level the cooking center on an uneven floor.

To remove drawer, pull drawer out all the way, tilt up the front and take it out. To replace drawer, insert glides at back of drawer beyond stop on cooking center glides. Lift drawer if necessary to insert easily. Let front of drawer down, then push in to close.

Both of the rear leveling legs will engage the ANTI-TIP bracket (allow for some side to side adjustment). Allow a minimum clearance of 1/8” between the cooking center and the leveling legs to permit installation into the ANTI-TIP bracket.

Features of Your Cooking Center

1. **Door Handle.** Lift with fingertips and pull to open door.
2. **Model and Serial Numbers.** Located in burner box under cooktop.
3. **Oven Temp Control for Upper Oven.**
4. **Digital Clock with 60-Minute Timer or Analog Clock with 60-Minute Timer.**
5. **Automatic Oven Timer for Lower Oven.**
6. **Oven Set Control for Lower Oven.**
7. **Oven Temp Control for Lower Oven.**
8. **Cleaning Light for Lower Oven.**
9. **Locked Light for Lower Oven.**
10. **Cooktop Light.**
11. **Cooktop Light Switch.**
12. **Oven Light Switch.** Lets you turn upper and lower interior oven lights on and off.
13. **Surface Burners, Grates and Chrome Drip Pans.**
14. **Oven Vents.**
15. **Lift-Up Cooktop.**
16. **Surface Burner Controls.**
17. **Self-Clean Latch Lever.**
18. **Oven Shelves.**
19. **Oven Shelf Supports.**
20. **Oven Interior Lights.**
21. **Removable Oven Bottom.**
22. **Removable Oven Door.**
23. **Broiler Pan and Rack.**
24. **Storage Drawer.**
25. **Anti-Tip Bracket.**
(See Installation Instructions.)



Surface Cooking

Automatic Ignition

Your surface burners are lighted by electric ignition, eliminating the need for standing pilot lights with constantly burning flames.

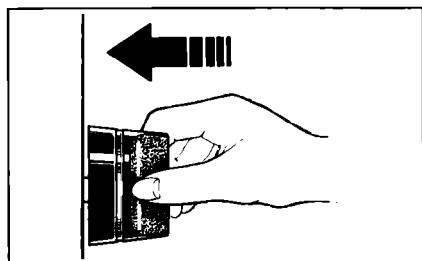
In case of a power outage, you can light the surface burners on your range with a match. Hold a lighted match to the burner, then turn the knob to the LITE position. Use extreme caution when lighting burners this way.

Surface burners in use when an electrical power failure occurs will continue to operate normally.

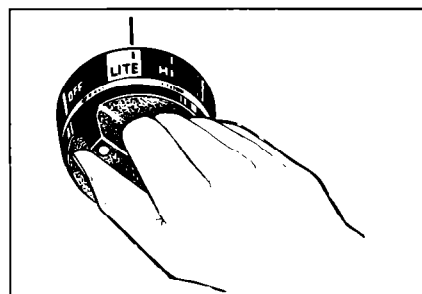
Surface Burner Controls

Knobs that turn the surface burners on and off are located on the lower control panel and are marked as to which burners they control.

To Light a Surface Burner



Push the control knob in and turn it to LITE. You will hear a little clicking noise—the sound of the electric spark igniting the burner.

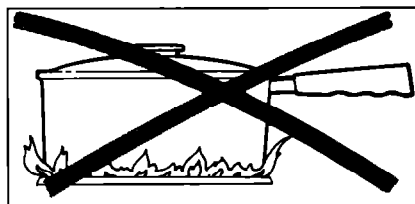


After the burner ignites, turn the knob to adjust the flame size.

- Check to be sure the burner you turned on is the one you want to use.
- Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Be sure the burners and grates are cool before you place your hand, a potholder, cleaning cloths or other materials on them.

How to Select Flame Size

The flame size on a gas burner should match the cookware you are using.



NEVER LET THE FLAME EXTEND UP THE SIDES OF THE COOKWARE. Any flame larger than the bottom of the cookware is wasted and only serves to heat the handles.

When using aluminum or aluminum-clad stainless steel pots and pans, adjust the flame so the circle it makes is about 1/2 inch smaller than the bottom of the cookware.

When boiling, use this same flame size—1/2 inch smaller than the bottom of the cookware—no matter what the cookware is made of. Foods cook just as quickly at a gentle boil as they do at a furious rolling boil. A high boil creates steam and cooks away moisture, flavor and nutrition. Avoid it except for the few cooking processes which need a vigorous boil.

When frying or warming foods in stainless steel, cast iron or enamelware, keep the flame down lower—to about 1/2 the diameter of the pan.

When frying in glass or ceramic cookware, lower the flame even more.

Cooktop Light

A full-width fluorescent light in the backsplash illuminates the cooktop. Press and momentarily hold the SURFACE LIGHT switch under the upper control panel to turn the light on and off.

Top-of-Range Cookware

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Minerals in food and water will stain but will not harm aluminum. A quick scour with a soap-filled wool pad after each use keeps aluminum cookware looking shiny new. Use saucepans with tight-fitting lids for cooking with minimum amounts of water.

Cast Iron: If heated slowly, most skillets will give satisfactory results.

Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass: There are two types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

Stainless Steel: This metal alone has poor heating properties, and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

Using Your Ovens

Automatic Ignition

The oven burners and broil burner on your range are lighted by electric ignition. The ovens and broiler cannot be operated in the event of a power failure.

To light the upper oven burner, turn the OVEN TEMP knob to the desired temperature. To light the lower oven burner, turn the OVEN SET knob to the desired oven operation and the OVEN TEMP knob to the desired temperature. The burner should ignite within 60 seconds.

CAUTION: DO NOT ATTEMPT TO OPERATE THE ELECTRIC IGNITION OVEN DURING AN ELECTRICAL POWER FAILURE. Resumption of electrical power when the oven controls are in any position other than OFF will result in automatic ignition of the oven or broiler burner and could cause severe burns if, at the time, you were attempting to light the burner with a match.

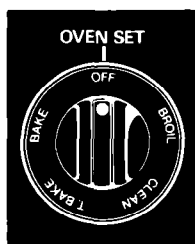
A burner in use when an electrical power failure occurs will continue to operate normally.

Before Using Your Ovens

Be sure you understand how to set the controls properly. Practice removing and replacing the shelves while the oven is cool. Read the information on the following pages, and keep this book handy.

Oven Controls

Controls on the upper control panel are marked OVEN SET and OVEN TEMP.



Lower Oven

The OVEN SET control, for the lower oven, has settings for BAKE, BROIL, TIMED BAKE, CLEAN and OFF. When you turn the knob to the desired setting, the proper burner is activated for that operation.

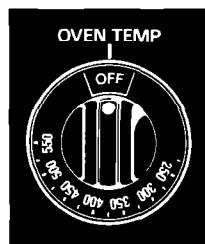
BAKE—Use this setting for all normal oven operations—for example, for cooking roasts or casseroles. Only the bottom oven burner operates during baking.

BROIL—Use this setting for broiling. Only the top (broil) burner will operate.

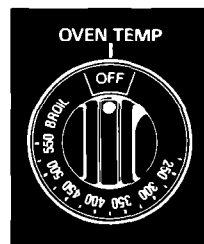
TIMED BAKE—Use this setting to turn the oven on and off at specified times when you want cooking to start and stop. See Automatic Oven Timer on the next page.

CLEAN—Use this setting for the self-cleaning function only.

OFF—Shuts off power to the oven controls. Oven will not operate. The OVEN SET and OVEN TEMP controls should be turned to OFF whenever the oven is not in use.



Upper Oven



Lower Oven

The OVEN TEMP control for each oven maintains the temperature you set for normal oven operation.

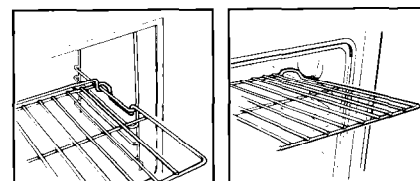
For normal oven operation, turn the knob to the desired temperature which is marked in 25° increments. It will normally take 30 to 60 seconds before the flame comes on.

After the oven reaches the selected temperature, the oven burner cycles—off completely, then on with a full flame—to keep the oven temperature controlled.

Oven Lights

The lights in both ovens come on automatically when the lower oven door is opened. The light in the upper oven does not come on automatically when the upper door is opened. Use the switch under the upper control panel to turn the lights on and off.

Oven Shelves



Upper Oven

Lower Oven

The shelves are designed with stoplocks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.

When placing cookware on a shelf, pull the shelf out to the “stop” position. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

To remove a shelf from the oven, pull it out to the stop position, lift up on front and pull out.

Shelf Positions

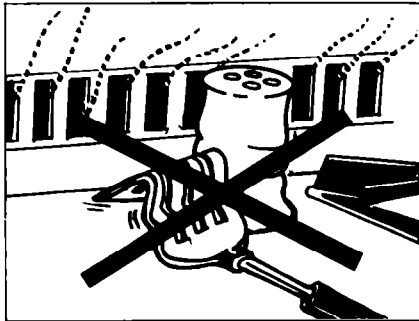
The lower oven has five shelf supports—A (bottom), B, C, D and E (top). Lower-oven shelf positions for cooking are suggested on Baking and Roasting pages.

Automatic Oven Timer and Clock

Oven Vents

The lower oven is vented through a duct at the center rear of the range, and the upper oven vent is just above the upper oven door (see page 6). Do not block the openings of these ducts when cooking in the oven – it is important that the flow of hot air from the oven and fresh air to the oven burners be uninterrupted.

- Vent openings and nearby surfaces may become hot. Do not touch them.
- Handles of pots and pans on the cooktop may become hot if left too close to the vent.



- Do not leave plastic items on the cooktop – they may melt if left too close to the vent.

Oven Moisture

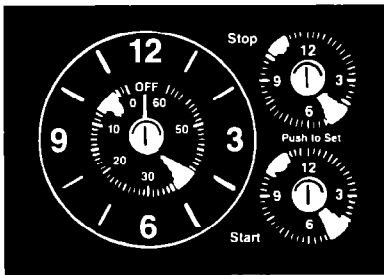
As your oven heats up, the temperature change of the air in the oven may cause water droplets to form on the door glass. To prevent this, open the oven door for the first minute of oven heat-up to let the moist air out.

Clock

Your range will have one of the clocks illustrated here. Just follow these instructions to set the clock.

Three-Stem Clock (Automatic)

To set the 60-minute timer, just turn the knob in the center of the clock to the left (do not press in on the knob). To turn off the buzzer, turn the knob back to “off”. To set the time of day, push in the knob in the center of the clock and turn to the right. Then release the knob and continue turning until the timer is in the “off” position. The knobs at the right are used to turn the oven on and off automatically.

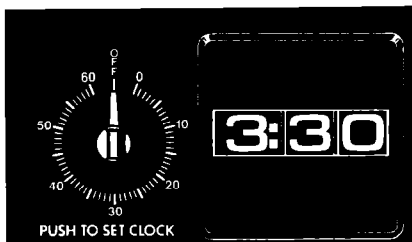


Digital Clock with 60-Minute Timer

The Minute Timer is the large dial to the left of the digital clock. Use it to time all your precise cooking operations. The Minute Timer knob also changes the digital clock.

To set the Minute Timer, turn the center knob clockwise, without pushing in, until the pointer reaches the number of minutes you want to time (up to 60).

At the end of the set time, a buzzer sounds to tell you time is up. Turn the knob, without pushing in, until the pointer reaches “Off” and the buzzer stops.



To set the Clock, push in the center knob of the Minute Timer and turn the knob in either direction to set the digital clock numerals to the correct time. (After setting the clock, let the knob out and turn the Minute Timer pointer to “Off”.)

Automatic Oven Timer: (Lower Oven)

“START”: Push in and turn the Start knob to the time you want the oven to turn itself on.

NOTE: If you want the oven to start cooking immediately, do not set the Start time.

“STOP”: Push in and turn the Stop knob to the time you want the oven to turn itself off.

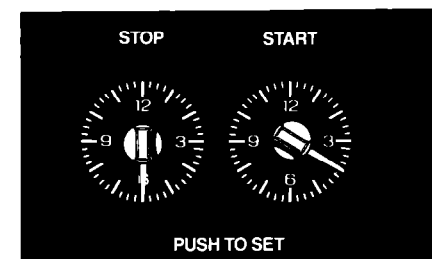
NOTE: There must be at least a half-hour difference from the Start time to the Stop time for the automatic control to work. Be sure the electric clock is set to the correct time of day, as this controls the automatic timing.

Set the Selector Control to the “Time Bake” setting.

Set the Temperature Control to the desired cooking temperature.

Now the oven will automatically turn itself on at the Start time you set, cook at the temperature you selected and turn itself off at the stop time you set.

After you take the food out of the oven, be sure to turn the Temperature Selector Control to “Off”.



Baking

How to Set Your Range for Baking

1. Position the shelf or shelves in the oven.
2. Close oven door. Turn OVEN SET knob to BAKE or TIME BAKE and OVEN TEMP knob to desired temperature. Preheat oven for at least 15 minutes if preheating is necessary.
3. Place food in oven on center of shelf. Allow at least 2 inches between edge of bakeware and oven wall or adjacent cookware.

If cooking on two shelves at the same time, place shelves about 4 inches apart and stagger food on them.

4. Check food for doneness at minimum time on recipe. Cook longer if necessary. Switch off heat and remove food.

Preheating

Preheating is very important when using temperatures below 225°F. and when baking foods such as biscuits, cookies, cakes and other pastries.

Preheating is not necessary when roasting or for long-time cooking of whole meals.

Shelf Positions

Most baking is done on the second shelf position (B) from the bottom.

When baking three or four items, use two shelves positioned on the second and fourth sets of supports (B & D) from bottom of oven.

Bake angel food cakes on first shelf position (A) from bottom of oven.

Baking Tips

- Follow a tested recipe and measure the ingredients carefully. If you are using a package mix, follow label directions.

- If moisture is noticeable on the front of the oven or on the black glass door when first turning on the oven, leave the oven door ajar for a few minutes or until the oven is warm.

- Do not open the oven door during a baking operation—heat will be lost and the baking time might need to be extended. This could cause poor baking results. If you must open the door, open it partially—only 3 or 4 inches—and close it as quickly as possible.

- Do not disturb the heat circulation in the oven with the use of aluminum foil. If foil is used, place a small sheet of it, about 10 by 12 inches at the most, on a lower shelf several inches below the food. Do not place foil on the oven bottom.

Common Baking Problems and Possible Solutions

PIES

Burning around edges

- Oven too full; avoid overcrowding.
- Edges of crust too thin.
- Incorrect baking temperature.

Bottom crust soggy and unbaked

- Allow crust and/or filling to cool sufficiently before filling pie shell.
- Filling may be too thin or juicy.
- Filling allowed to stand in pie shell before baking. (Fill pie shells and bake immediately.)

- Ingredients and proper measuring affect the quality of the crust. Use a tested recipe and good technique. Make sure there are no tiny holes or tears in a bottom crust. "Patching" a pie crust could cause soaking.

Pie filling runs over

- Top and bottom crust not well sealed together.
- Edges of pie crust not built up high enough.
- Too much filling.
- Check size of pie plate.

Pastry is tough; crust not flaky

- Too much handling.
- Fat too soft or cut in too fine. Roll dough lightly and handle as little as possible.

CAKES

Cake rises higher on one side

- Batter spread unevenly in pan.
- Oven shelves not level.
- Using warped pans.
- Incorrect pan size.

Cakes cracking on top

- Oven temperature too high.
- Batter too thick, follow recipe or exact package directions.
- Check for proper shelf position.
- Check pan size called for in recipe.
- Improper mixing of cake.

Cake falls

- Too much shortening, sugar or liquid.
- Check leavening agent, baking powder or baking soda to assure freshness. Make a habit to note expiration dates of packaged ingredients.
- Cake not baked long enough or at incorrect temperature.
- If adding oil to a cake mix, make certain the oil is the type and amount specified.

Crust is hard

- Check temperature.
- Check shelf position.

Cake has soggy layer or streaks at bottom

- Undermixing ingredients.
- Shortening too soft for proper creaming.
- Too much liquid.

COOKIES & BISCUITS

Doughy center; heavy crust on surface

- Check temperature.
- Check shelf position.
- Follow baking instructions carefully as given in reliable recipe or on convenience food package.
- Flat cookie sheets will give more even baking results. Don't overcrowd foods on a baking sheet.
- Convenience foods used beyond their expiration date.

Browning more noticeable on one side

- Oven door not closed properly, check gasket seal.
- Check shelf position.

Baking Guide

1. Preheating is very important when using temperatures below 225°F. and when baking foods such as biscuits, cookies, cakes and other pastries. Preheat the oven for at least 15 minutes.

Preheating is not necessary when roasting or for long-time cooking of whole meals.

2. Aluminum pans conduct heat quickly. For most conventional baking, light, shiny finishes give best results because they help prevent over-browning in the time it takes for heat to cook the center areas. We recommend dull (satin-finish) bottom surfaces of pans for cake pans and pie plates to be sure those areas brown completely.

3. Dark or non-shiny finishes, also glass and Pyroceram® cookware, generally absorb heat which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Preheat cast iron for baking some foods for rapid browning when food is added.

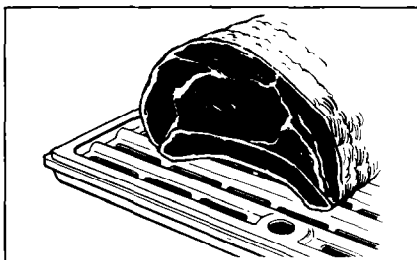
Food	Cookware	Shelf Positions	Oven Temperatures	Time, Minutes	Comments
Bread					
Biscuits (1/2-in. thick)	Shiny Cookie Sheet	B, C	400°-475°	15-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	B, A	350°-400°	20-30	
Corn bread or muffins	Cast Iron, Shiny Metal Muffin or Glass Pan	B	400°-450°	20-40	Preheat cast iron and metal pan for crisp crust.
Gingerbread	Shiny Metal Pan with satin-finish bottom	B	350°	45-55	
Muffins	Shiny Metal Muffin Pans	A, B	400°-425°	20-30	Decrease about 5 minutes for muffin mix.
Popovers	Deep Glass or Cast Iron Cups	B	375°	45-60	Or bake at 450°F. for 25 minutes, then at 350°F. for 10 to 15 minutes.
Quick loaf bread	Metal or Glass Loaf Pans	B	350°-375°	45-60	Dark metal or glass gives deepest browning.
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	A, B	375°-425°	45-60	
Plain rolls	Shiny Oblong or Muffin Pans	A, B	375°-425°	10-25	For thin rolls, Shelf B may be used.
Sweet rolls	Shiny Oblong or Muffin Pans	B, A	350°-375°	20-30	For thin rolls, Shelf B may be used.
Cakes (without shortening)					
Angel food	Aluminum Tube Pan	A	325°-375°	30-55	Two piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	B	375°-400°	10-15	Line pan with waxed paper.
Sponge	Metal or Ceramic Pan	A	325°-350°	45-60	
Cakes					
Bundt cakes	Metal or Ceramic Pan	A, B	325°-350°	45-65	
Cupcakes	Shiny Metal Muffin Pans	B	350°-375°	20-25	Paper liners produce more moist crusts.
Fruitcakes	Metal or Glass Loaf or Tube Pan	A, B	275°-300°	2-4 hrs.	Use 300°F. and Shelf B for small or individual cakes.
Layer	Shiny Metal Pan with satin-finish bottom	B	350°-375°	20-35	If baking four layers use shelves B and D.
Layer, chocolate	Shiny Metal Pan with satin-finish bottom	B	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	B	350°	40-60	
Cookies					
Brownies	Metal or Glass Pans	B, C	325°-350°	25-35	Bar cookies from mix use same time.
Drop	Cookie Sheet	B, C	350°-400°	10-20	Use Shelf C and increase temperature 25 to 50°F. for more browning.
Refrigerator	Cookie Sheet	B, C	400°-425°	6-12	
Rolled or sliced	Cookie Sheet	B, C	375°-400°	7-12	
Fruits, Other Desserts					
Baked apples	Glass or Metal Pans	A, B, C	350°-400°	30-60	
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	B	300°-350°	30-60	Reduce temperature to 300°F. for large custard.
Puddings, rice and custard	Glass Custard Cups or Casserole	B	325°	50-90	Cook bread or rice pudding with custard base 80 to 90 minutes.
Pies					
Frozen	Foil Pan on Cookie Sheet	A	400°-425°	45-70	Large pies use 400°F. and increase time.
Meringue	Spread to crust edges	B, C	325°-350°	15-25	To quickly brown meringue use 400°F. for 9 to 11 minutes.
One crust	Glass or Satin-finish Metal Pan	A, B	400°-425°	45-60	Custard fillings require lower temperature, longer time.
Two crust	Glass or Satin-finish Metal Pan	B	400°-425°	40-60	
Pastry shell	Glass or Satin-finish Metal Pan	B	450°	13-16	
Miscellaneous					
Baked potatoes	Set on Oven Shelf	A, B, C	325°-400°	60-90	Increase time for large amount or size.
Scalloped dishes	Glass or Metal Pan	A, B, C	325°-375°	30-60	
Souffles	Glass Pan	B	300°-350°	30-75	

Baking

Roasting

Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover, or add water to your meat. Roasting is easy, just follow these steps:

Step 1: Position oven shelf at second from bottom position (B) for small size roast (3 to 5 lbs.) and at bottom position (A) for larger roasts.



Step 2: Check weight of roast. Place meat fat-side-up or poultry breast-side-up on roasting rack in a shallow pan. The melting fat will baste the meat. Select a pan as close to the size of meat as possible. (Broiler pan with rack is a good pan for this.)

Step 3: Turn OVEN SET to BAKE and OVEN TEMP to desired temperature. Check the Roasting Guide for temperatures and approximate cooking times.



Step 4: Most meats continue to cook slightly while standing after being removed from the oven. For rare or medium internal doneness, you may wish to remove meat from the oven just before it is done if it is to stand 10 to 20 minutes while you make gravy or attend to other foods. If no standing is planned, cook meat to suggested temperature.

Frozen Roasts

Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 15 to 25 minutes per pound additional time (15 minutes per pound for roasts under 5 pounds, more time for larger roasts).

Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on packer's label.

Roasting Guide

Type	Oven Temperature	Doneness	Approximate Roasting Time in Minutes per Pound		Internal Temperature °F
Meat			3 to 5-lbs.	6 to 8-lbs.	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare: Medium: Well Done:	24-30 30-35 35-45	18-22 22-25 28-33	130°-140° 150°-160° 170°-185°
Lamb leg or bone-in shoulder*	325°	Rare: Medium: Well Done:	21-25 25-30 30-35	20-23 24-28 28-33	130°-140° 150°-160° 170°-185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-180°
Ham, pre-cooked	325°	To Warm:	17-20 minutes per lb. (any weight)		115°-125°
Ham, raw	325°	Well Done:	Under 10 lbs. 27-35	10 to 15-lbs. 24-27	170°
*For boneless rolled roasts over 6-inches thick, add 5 to 10 minutes per lb. to times given above.					
Poultry			3 to 5-lbs.	Over 5 lbs.	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-190°
Chicken pieces	375°	Well Done:	30-35		185°-190°
Turkey	325°	Well Done:	10 to 15-lbs. 18-23	Over 15 lbs. 15-20	In thigh: 185°-190°

Broiling

Broiling is cooking food by direct heat from above the food. Your range is designed for waist-high broiling. A specially designed broiler pan and rack allows dripping fat to drain away from the foods and be kept away from the high heat of the gas flame. **The oven door should be closed during broiling.**

How to Broil

1. If meat has fat or gristle near the edge, cut vertical slashes through it about 2 inches apart, but don't cut into meat. We recommend that you trim fat leaving a layer about 1/8-inch thick to prevent excessive smoking.

2. Arrange food on rack and position the broiler pan on the appropriate shelf in the oven. Placing food closer to flame increases exterior browning of food, but also increases spattering and the possibility of fats and meat juices igniting.

3. Close the oven door but **DO NOT LATCH IT. If the door latch is moved to the right during a broil operation, the door may lock** and you may not be able to open it until the oven cools.

4. Turn OVEN SET knob to BROIL. For most foods, turn OVEN TEMP knob to BROIL. Note: Chicken and ham are broiled at a lower setting in order to cook food through without over-browning it.

5. Turn most foods once during cooking (the exception is thin fillets of fish; oil one side, place that side down on broiler rack and cook without turning until done). Time foods for about one-half the total cooking time and turn food; then continue to cook to preferred doneness.

6. Turn OVEN SET and OVEN TEMP knobs to OFF. Remove broiler pan from oven and serve food immediately. Leave pan outside the oven to cool.

Broiling Tips

• Use tongs to turn meat over—pierced meat loses juices.

• Steaks and chops should be at least 1 inch thick for best broiling results. Pan broil thinner ones.

Food	Quantity and/or Thickness	Shelf Position	1st Side Time, Minutes	2nd Side Time, Minutes	Comments
Bacon	½-lb. (about 8 thin slices)	D	5	2½	Arrange in single layer.
Ground Beef Well Done	1-lb. (4 patties) ½ to ¾-in. thick	C	9-10	7-8	Space evenly. Up to 9 patties take about same time.
Beef Steaks					
Rare	1-in. thick	C	9	7	Steaks less than 1-inch thick cook through before browning. Pan frying is recommended. Slash fat.
Medium	(1 to 1½-lbs.)	C	12	5-6	
Well Done		C	13	8-9	
Rare	1½-in. thick	B, C	10	6-7	
Medium	(2 to 2½-lbs.)	B, C	15	9-12	
Well Done		B	25	16-18	
Chicken (450°)	1 whole (2 to 2½-lbs.), split lengthwise	B	25-30	25-30	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with skin side down first.
Bakery Products					
Bread (Toast) or Toaster Pastries	2-4 slices	D	2-3	½-2	Space evenly. Place English muffins cut-side-up and brush with butter if desired.
English Muffins	1 pkg. (2) 2-split	D	3-6		
Lobster Tails (6 to 8-oz. each)	2-4	C	14-17	Do not turn over.	Cut through back of shell, spread open. Brush with melted butter before and after half time.
Fish	1-lb. fillets ¼ to ½-in. thick	C	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
Ham Slices (450°) Precooked	1-in. thick	B, C	8	8	Increase times 5-10 minutes per side for 1½-inch thick or home cured.
Pork Chops Well Done	2 (½ in.) 2 (1-in. thick), about 1 lb.	C C	10 13	4-5 11-13	Slash fat.
Lamb Chops					
Medium Well Done	2 (1 in.) about 10 to 12-oz.	B B	8 10	4-7 10	Slash fat.
Medium Well Done	2 (1½ in.), about 1 lb.	B B	10 17	4-6 12-14	
Wieners, similar precooked sausages, bratwurst	1-lb. pkg. (10)	C, D	6	1-2	If desired, split sausages in half lengthwise; cut into 5 to 6-inch pieces.

Care and Cleaning

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for it to help assure safe and proper maintenance.

Before cleaning any part of your range (except for operating the self-cleaning cycle), **DISCONNECT ELECTRIC POWER TO THE RANGE** at the fuse box or circuit breaker panel, or pull the range power cord plug from the electric outlet.

Special Care of Continuous-Cleaning Oven Interior

Your range has a Continuous-Cleaning upper oven that cleans itself while cooking. The inside of the oven—top, sides, and back—is finished with a *special coating* which cannot be cleaned in the usual manner with soap, detergents, commercial oven cleaners, coarse abrasive pads or coarse brushes. Use of such cleansers and/or the use of oven sprays will cause permanent damage.

The special coating is a porous ceramic material which is dark in color and feels slightly rough to the touch. If magnified, the surface would appear as peaks, valleys, and sub-surface “tunnels.” This rough finish tends to prevent grease spatters from forming little beads or droplets which run down the side walls of a hard-surface oven liner leaving unsightly streaks that require hand cleaning. Instead, when spatter hits the porous finish it is dispersed and is partially absorbed. This spreading action increases the exposure of oven soil to heated air, and makes it somewhat less noticeable.

Soil may not disappear completely and at some time after extended usage, stains may appear which cannot be removed.

The special coating works best on small amounts of spatter, not as well with larger spills, especially sugars, egg or dairy mixtures.

The special coating is not used on oven shelves. Shelves should be cleaned *outside the oven* to avoid damage to the special coating.

To Clean the Continuous-Cleaning Oven:

1. Let range parts cool before handling. It is recommended that rubber gloves be worn when cleaning range parts manually.
2. Remove shelves and cookware.
3. Soil visibility may be reduced by operating the oven at 450°F. Close the door and turn OVEN TEMP knob to 450°F. Time for at least 4 hours. Repeated cycles may be necessary before improvement in appearance is apparent.

REMEMBER: DURING THE OPERATION OF THE OVEN, THE DOOR, WINDOW AND OTHER RANGE SURFACES WILL GET HOT ENOUGH TO CAUSE BURNS. DO NOT TOUCH.

4. If a spillover or heavy soiling occurs on the porous surface, as soon as practical after the oven has cooled, remove as much of the soil as possible using a small amount of water and a stiff bristle nylon brush. When using water, use it sparingly and change it frequently, keeping it as clean as possible, and be sure to blot it up with paper towels, cloths or sponges. *Do not rub or scrub* with paper towels, cloths or sponges, because they will leave unsightly lint on the oven finish. If water leaves a white ring on the finish as it dries, apply water again and *blot* it with a clean sponge, starting at the edge of the ring and working toward the center.

Do not use soap, detergent, commercial oven cleaner, silicone oven sprays, coarse steel pads or coarse brushes on the porous surface. These products will spot, clog, and mar the porous surface and reduce its ability to work.

Do not scrape the porous surface with a knife or spatula—they could permanently damage the finish.

Outer Enamel Finish

When the range is cool, wash the enamel finish with mild soap and water or a mild abrasive cleanser applied with a damp cloth. Rinse the surface with clean water and dry with a soft cloth. If you wish, occasionally apply a thin coat of mild cleaning wax to help protect the finish.

There are a number of precautions you can take to avoid marring the surface of the range and to prevent it from becoming dull. Don't slide heavy pans across it. If you spill foods with a lot of acid (tomatoes, sauerkraut, fruit juices, etc.) or foods with high sugar content, clean them up as soon as possible. If allowed to remain, these foods could cause a dull spot. Also, no matter how stubborn the food stain, never use harsh abrasive cleansers. They could permanently damage the enamel surface.

Control Panels

It's a good idea to wipe the control panels clean after each use of the oven. For a more thorough cleaning, the control knobs can be removed by pulling them off the knob stems. Clean with mild soap and water; rinse with clean water; and polish dry with a soft cloth.

Don't mix up OVEN TEMP knobs. The one with BROIL printed on it belongs in the lower position.

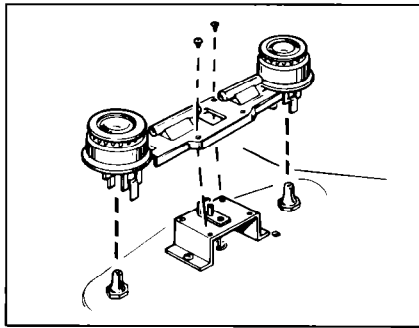
Do not use abrasive cleansers, strong liquid cleaners or oven cleaners on the control panel as they will damage the finish.

Care and Cleaning (continued)

Range Top Burners

The holes in the burners must be kept clean at all times for proper ignition and an even, unhampered flame.

Clean the burners routinely and especially after bad spillovers which could clog these holes. Burners lift out for cleaning.



Note: Two screws hold each burner pair in place to keep them from wobbling during shipment. Remove and discard the shipping screws and lift the burners up and out. This disengages them from the mounting bracket under each burner pair.

To remove burned-on food, soak the burner in a solution of a product used for cleaning the inside of coffee makers. Soak the burner for 20 to 30 minutes. If the food doesn't rinse off completely, scrub it with soap and water or a mild abrasive cleanser and a damp cloth.

Do not attempt to clean burners in an automatic dishwasher. Loosened food soil can clog burner holes, and the caustic action of the dishwasher detergent can damage the burner heads.

Before putting the burner back, dry it thoroughly by setting it in a warm oven for 30 minutes. Then place it back in the range, making sure it is properly seated on the mounting bracket and is level.

Burner Grates

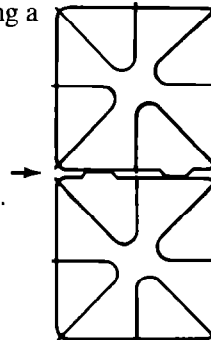
Grates should be washed regularly and, of course, after spillovers. Wash them in hot, soapy water and rinse with clean water. Dry the grates with a cloth—don't put them back on the range wet.

To get rid of burned-on food, soak the grates in a slightly diluted liquid cleanser.

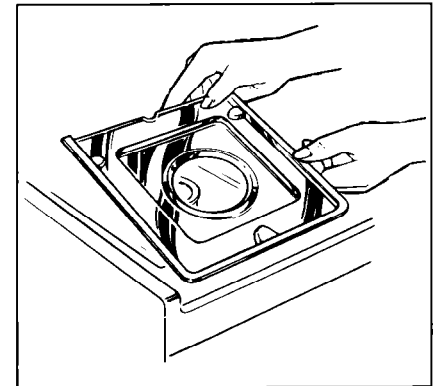
Although they're durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

When replacing a pair of grates, the irregular sides should interlock in the middle as shown at right.



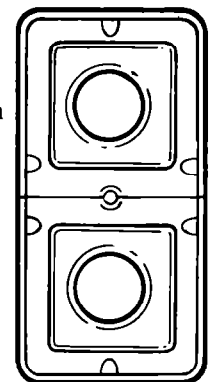
Drip Pans



Remove the grates and lift out the chrome drip pans. Wash them in hot, soapy water. Rinse them with clean, hot water, and polish them dry with a cloth. Never use abrasive cleaner or steel wool—they'll scratch the surface. Instead, soak the drip pans for about 20 minutes in slightly diluted liquid cleanser or mild solution of ammonia and water (1/2 cup of ammonia to one gallon of water). After soaking, wash them in hot, soapy water. Rinse with clean water and polish with a cloth.

Do not attempt to clean the drip pans in the self-cleaning oven.

When replacing drip pans, the notch on the rear pan and the notch on the front pan should meet in the middle.

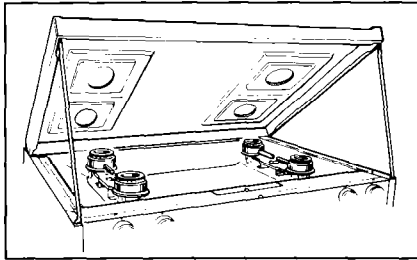


Care and Cleaning

Care and Cleaning (continued)

Lift-Up Cooktop

Clean the area under the cooktop often. Built-up soil, especially grease, may catch fire.



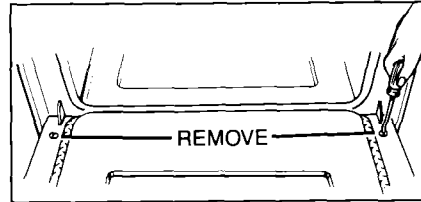
To make cleaning easier, the entire cooktop may be lifted up and supported by locking arms that catch and hold the top when it's all the way up.

Be sure all burners are turned off before raising the cooktop. Then, remove the grates and drip pans, grasp the front sides of the cooktop and lift.

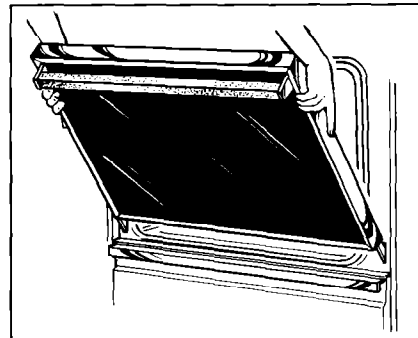
After cleaning under the cooktop with hot, mild soapy water and a clean cloth, put the cooktop back in place. Lift up a little to release the locking arms and push them in while guiding the top back down. Be careful not to pinch your fingers.

Removable Lower Oven Door

The oven door is removable to make the interior more accessible for replacement of the lamp bulb.



Open the oven door fully and remove the two Phillips screws that hold the door to the hinges. Then close the door to the automatic stop position (at about 3 inches open), and lift the door straight up and off the hinges. (Due to the large amount of insulation and the construction of the door, it is heavy.)



Note: Be careful not to place hands between the spring hinge and the oven door frame. The hinge could snap back and pinch fingers.

To replace the door, make sure the hinges are in the "out" position. Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time. If hinges snap back against the oven frame, pull them back out. When the door is in position, open it fully and insert the two Phillips screws.

NOTE: DO NOT ATTEMPT TO REMOVE THE UPPER OVEN DOOR.

Oven Shelves

Oven shelves may be cleaned with a mild abrasive cleanser following manufacturer's directions. After cleaning, rinse the shelves with clean water and dry with a clean cloth. To remove heavy, burned-on soil, soapy metal pads may be used following manufacturer's directions. After scrubbing, wash with soapy water, rinse and dry.

Removable Upper Oven Shelf Supports

Shelf supports in the upper oven are removable for cleaning outside the continuous-cleaning oven. Remove the oven shelf. Then lift upward on the shelf supports; swing the bottoms of the supports toward the center of the oven; and take them out. Clean the supports in the same manner as you clean the shelves.

Broiler Pan & Rack

After broiling, remove the broiler rack and carefully pour off the grease. Wash and rinse the pan and rack in hot, soapy water.

If food has burned on, sprinkle the broiler rack while hot with detergent and cover with wet paper towels or a dish cloth. Burned-on foods will then soak loose while the meal is being served.

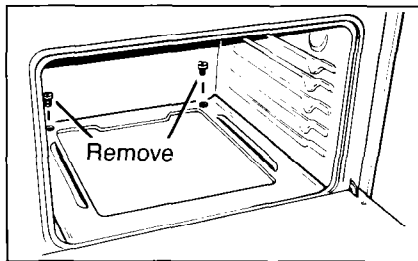
Do not store a soiled broiler pan and rack in the oven. Never attempt to clean them in the oven during the self-cleaning cycle.

Removable Oven Bottoms

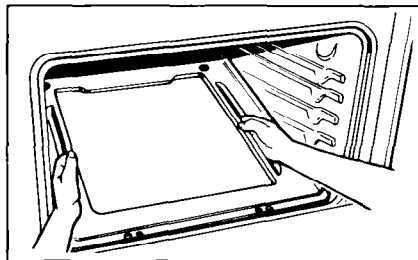
The bottom panel in each oven is removable for cleaning. The one in the upper oven *must* be removed when you use effective cleaners to clean up excessive spills or remove soil baked onto it—cleaners that should never be used near the special porous ceramic oven interior. If you wish, you can remove the bottom panel in the lower oven and clean excessive spills, but be sure to put it back in the oven before starting the self-cleaning cycle.

To remove the lower oven bottom:

1. Remove the oven shelves.



2. Remove the two knurled hold-down screws at the rear of the oven. If screws are too tight to remove by hand, use a screwdriver.

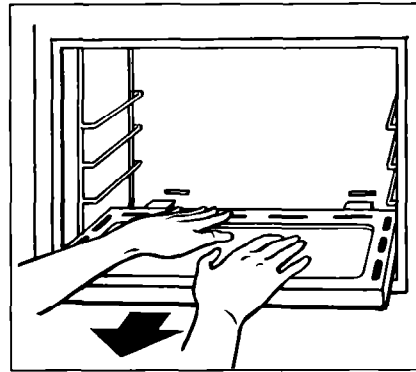


3. To lift out the oven bottom panel, place your fingers in the slots in the bottom and lift the rear of the panel up and back until it is clear of the lip at the front.

4. Then lift the bottom up and out. To replace the bottom, place it in the oven with the back raised about 6 to 8 inches or until you can insert the front of the oven bottom under the hold-down lip at the front. Then push the back of the oven bottom down fully into place on the metal flanges and insert the hold-down screws.

To remove the upper oven bottom:

1. Remove the oven shelf.



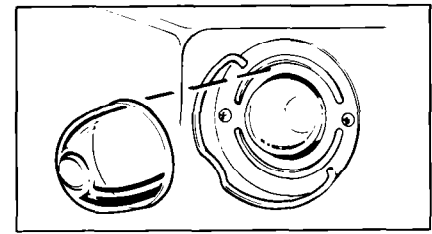
2. Pull bottom forward and out of oven.

The oven bottom in each oven has a porcelain enamel finish. To make cleaning easier, protect the oven bottoms from excessive spills. Place a small cookie sheet or piece of aluminum foil slightly larger than the baking dish on a lower rack or under the baking dish to catch any boilovers. It should not completely cover the rack as this would cause uneven heat in the oven.

Oven Light Bulb Replacement

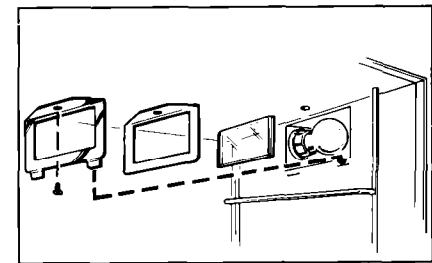
Before replacing any light bulb, disconnect electric power to the range at the main fuse or circuit breaker panel. Let the bulb cool completely before removing it. Do not touch a hot bulb with a damp cloth—the bulb will break.

Replace a burned-out bulb with a high-temperature appliance bulb of the same wattage.



Lower Oven: The light bulb is located in the upper left corner of the oven behind a special protective cover. Reach in and hold hand under cover so it won't fall when released. With fingers of same hand, firmly push down wire bail until it clears the cover. Lift off cover, unscrew and replace bulb.

After replacing bulb, replace cover in groove of lamp receptacle and lift wire up to center of cover until it snaps into place. When in place, wire holds cover firmly. Be sure wire bail is not below depression in center of cover.



Upper Oven: The light bulb is located on the right wall of the oven. To replace it, remove the screw on the frame in front of the light and take out the frame, gasket and glass shield.

After replacing the bulb, reinstall the glass shield, gasket and frame in that order.

Aluminum Foil

DO NOT place a sheet of aluminum foil on the bottom of either oven. If you do, your foods may not cook properly. The oven finish may be damaged. And there may be an increase in heat on the outside surfaces of the oven.

Care and Cleaning (continued)

Operating the Self-Cleaning Oven

Recommended Cleaning Time:
Moderate Soil—2 hours
(thin spills and light spatter)

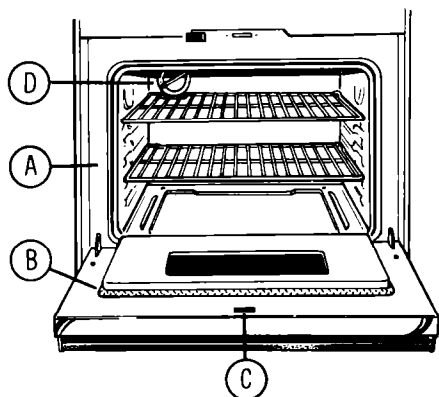
Excessively Heavy Soil—4 hours
(heavy grease spills and spatter)

Prepare the Oven Before Setting the Controls

Step 1:
Remove the broiler pan, broiler rack, other cookware and any aluminum foil from the oven. (Oven shelves may be left in oven. Note: Shelves will discolor after the self-clean cycle.)

Step 2:
Remove the oven bottom panel (see page 17) if it is excessively soiled. Clean it and replace it.

Step 3:
Clean spatters or soil on the oven front frame (A), the oven door outside the gasket (B) and the small area at the front center of the oven bottom. Buff these areas with a dry cloth. Do not clean the gasket (B). Do not let water run down through the opening in the top of the door (C). Make sure the oven light bulb cover (D) is in place. Never use a commercial oven cleaner in or around the self-cleaning oven.



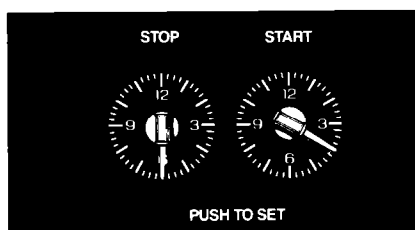
- A. Oven Front Frame
- B. Oven Door Gasket
- C. Opening in Door
- D. Oven Light Bulb Cover

Step 4:
Close the oven door and make sure the oven light is off.

Caution: Chrome drip pans from the top of your range should never be cleaned in the self-cleaning oven.

How to Set the Oven for Cleaning

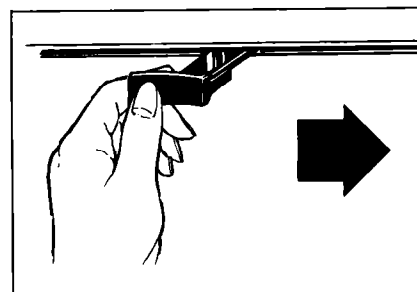
Step 1:
Set the automatic oven timer:



- Make sure **both** the range clock and the START dial show the correct time of day.
- Decide on cleaning hours necessary—two hours for moderate soil, or three to four hours for heavy soil.
- Add these hours to present time of day, then push in and turn STOP dial clockwise to desired “stop” time.

Step 2:
Turn the OVEN SET knob to CLEAN.

Step 3:
Push the Self-Clean Latch Lever to the right as far as it will go to lock the oven door. The CLEANING light will come on.



In about 30 minutes the LOCKED light comes on and the door locks. The glowing LOCKED light indicates that the oven is hot and the door cannot be opened. The oven door and window get hot during self-cleaning. DO NOT TOUCH.

Follow These Steps after Self-Cleaning

About 30 minutes after cleaning is completed, when the oven has cooled and the door can be unlocked, the LOCKED light goes out.

Step 1:
Move the latch lever to the left as far as it will go to unlock the door.

Step 2:
Turn the OVEN SET knob to OFF.

How to Set a Cleaning Cycle to Start at a Later Time

If you wish to start and stop cleaning at a later time than shown on the digital clock, push in and turn the START dial to the time you wish to start. Add the hours needed for cleaning to this “start” time, then push in and turn the STOP dial to this desired time. The oven will automatically turn on and off at the set times.

If You Have to Interrupt the Cleaning Cycle

Step 1. Turn the STOP dial until the pointer is at the correct time of day.

Step 2. Push the self-clean latch lever to the left as far as it will go. If the LOCKED light is on, you must wait until the light goes off before moving the latch lever. This will unlock the oven door so it can be opened.

Step 3. Turn the OVEN SET knob from CLEAN to OFF.

Important: Any attempt to unlock the door by force while the CLEANING light is on can result in damage to the door locking mechanism.

Questions and Answers

Q. Why won't my oven clean immediately even though I set the time and OVEN SET knob correctly?

A. Check to be sure your START dial is set to the same time as the range clock. Also check to be sure LATCH LEVER is moved to the right.

Q. If my oven clock is not working, can I still self-clean my oven?

A. No. Your Automatic Oven Timer uses the range clock to help start and stop your self-cleaning cycle.

Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?

A. No cleaners or coatings should be used around any part of this oven. If you do use them and do not wipe the oven absolutely clean, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

Q. Can I clean the Woven Gasket around the oven door?

A. No, this gasket is essential for a good oven seal and care must be taken not to rub, damage or move this gasket.

Q. What should I do if excessive smoking occurs during cleaning?

A. This is caused by excessive soil, and you should switch the OVEN SET knob to OFF. Open windows to rid room of smoke. Allow the oven to cool for **at least one hour** before opening the door. Wipe up the excess soil and reset the clean cycle.

Q. Is the “crackling” sound I hear during cleaning normal?

A. Yes. This is the sound of the metal heating and cooling during both the cooking and cleaning functions.

Q. Should there be any odor during the cleaning?

A. Yes, there may be a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause a strong odor when cleaning.

Q. What causes the hair-like lines on the enameled surface of my oven?

A. This is a normal condition, resulting from heating and cooling during cleaning. These lines do not affect how your oven performs.

Q. Why do I have ash left in my oven after cleaning?

A. Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

Q. My oven shelves do not slide easily. What is the matter?

A. After many cleanings, oven shelves may become so clean they do not slide easily. If you wish shelves to slide more easily, dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

Q. My oven shelves have become gray after the self-clean cycle. Is this normal?

A. Yes. After the self-clean cycle, the shelves may lose some luster and discolor to a deep gray color.

Cleaning Guide

Note: Let range/oven parts cool before touching or handling.

PART	MATERIALS TO USE	GENERAL DIRECTIONS
Broiler Pan and Rack	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad • Plastic Scouring Pad 	Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle detergent on rack and pan. Fill pan with warm water and spread cloth or paper towel over rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: Clean pan and rack in dishwasher. DO NOT CLEAN IN SELF-CLEANING OVEN.
Control Knobs	<ul style="list-style-type: none"> • Mild Soap and Water 	Pull off knobs. Wash gently but do not soak. Dry and return controls to range, making sure OVEN TEMP knob with BROIL goes next to OVEN SET knob.
Outside Glass Finish	<ul style="list-style-type: none"> • Soap and Water 	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside surface of glass.
Metal, including Trims	<ul style="list-style-type: none"> • Soap and Water 	Wash, rinse, and then polish with a dry cloth. DO NOT USE steel wool, abrasives, ammonia, acids, or commercial oven cleaners which may damage the finish.
Outer Porcelain Enamel Surface*	<ul style="list-style-type: none"> • Paper Towel • Dry Cloth • Soap and Water 	Avoid cleaning powders or harsh abrasives which may scratch the enamel. If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat splatterings, etc., wash with soap and water when cooled and then rinse. Polish with a dry cloth.
Painted Surfaces	<ul style="list-style-type: none"> • Soap and Water 	Use a mild solution of soap and water. Do not use any harsh abrasives or cleaning powders which may scratch or mar surface.
Inside Oven Door* Lower Oven Only	<ul style="list-style-type: none"> • Soap and Water 	Remove oven door (see page 16). Clean with soap and water and replace. DO NOT place door under running water or immerse. Use same directions as for Porcelain Enamel Lower Oven Interior below. DO NOT ATTEMPT TO REMOVE THE UPPER OVEN DOOR.
Oven Gasket	<ul style="list-style-type: none"> • None 	Avoid getting ANY cleaning materials on the gasket.
Oven Liner	<ul style="list-style-type: none"> • Soap and Water 	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly.
Shelves	<ul style="list-style-type: none"> • Soap and Water 	Shelves can be washed in dishwasher or cleaned by hand using soap and water. Rinse thoroughly to remove any soap after cleaning. Shelves may also be cleaned in self-cleaning oven, but may lose some luster and discolor.
Chrome-Plated Drip Pans	<ul style="list-style-type: none"> • Soap and Water • Stiff-Bristled Brush • Soap-Filled Scouring Pad (Non-metallic) 	Clean by hand or in dishwasher. DO NOT CLEAN IN SELF-CLEANING OVEN as they will discolor. Wipe after each cooking so unnoticed spatter will not burn on next time you cook. To remove burned-on spatters, use any or all cleaning materials mentioned. Rub <i>lightly</i> with scouring pad to prevent scratching of the surface.
Burner Grates	<ul style="list-style-type: none"> • Soap and Water • Soap-Filled Scouring Pad (Non-metallic) 	Lift out when cool. Soak 5 to 10 minutes if desired in warm solution of dishwasher detergent. Scour with materials mentioned here to remove burned-on food particles. DO NOT CLEAN IN SELF-CLEANING OVEN.
Surface Burners	<ul style="list-style-type: none"> • Solution for Cleaning Inside of Coffee Makers • Soap and Water • Mild Abrasive Cleanser • Damp Cloth 	Wipe off burner heads. If heavy spillover occurs, remove burners from range (see page 15) and soak them for 20 to 30 minutes in solution of hot water and product for cleaning inside of coffee makers, such as Dip-It brand. If soil does not rinse off completely, scrub burners with soap and water or a mild abrasive cleanser and a damp cloth. Dry burners in a warm oven for 30 minutes before returning them to the range. DO NOT CLEAN IN SELF-CLEANING OVEN.
Continuous-Cleaning Upper Oven Interior—Top, Sides and Back	<ul style="list-style-type: none"> • Stiff Bristle Nylon Brush 	Cool before cleaning. If heavy soiling has occurred on the <i>porous surface</i> , remove as much of the soil as possible using a small amount of water and a stiff bristle nylon brush. Use water sparingly and change it frequently, keeping it as clean as possible, and be sure to blot it up with paper towels, cloths, or sponges. <i>Do not rub or scrub</i> with paper towels, cloths or sponges, since they will leave unsightly lint on the oven finish. If water leaves a white ring on the finish as it dries, apply water again and <i>blot</i> it with a clean sponge, starting at the edge of the ring and working toward the center. For special cleaning instructions, see page 14.
Removable Porcelain Enamel Oven Bottom	<ul style="list-style-type: none"> • See above 	The oven bottom panel can be removed for cleaning (see page 17). Use same directions for cleaning as for Porcelain Enamel Lower Oven Interior above.

*Spillage of marinades, fruit juices, and basting materials containing acids may cause discoloration, so should be wiped up immediately (blotted up if in Continuous-Cleaning oven.) Take care not to touch hot portion of oven. When surface is cool, clean and rinse. CAUTION: Light bulbs can get warm enough to break if touched with moist cloth. When cleaning, avoid warm lamp.

Minor Adjustments You Can Make

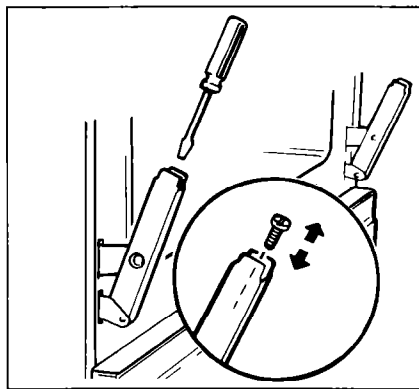
Lower Oven

Oven Door Height Adjustment

Repeated openings and closings can cause the oven door to work itself out of adjustment. One side may close higher than the other, and the door may not seal properly.

To adjust the height of the door:

1. Remove the door (see page 16).

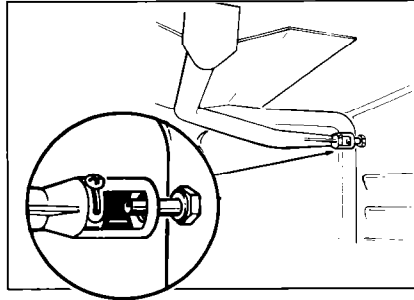


2. With a thin-bladed screwdriver, turn the screw in the opening at the top of each door hinge. Turn clockwise to lower, counterclockwise to raise each side of the door.

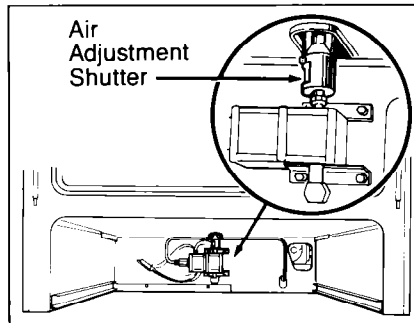
3. Replace the door, close it, and check alignment and door seal.

Broil and Oven Burner Air Adjustment Shutters

Air adjustment shutters for the broil and oven burners regulate the flow of air to the flame.

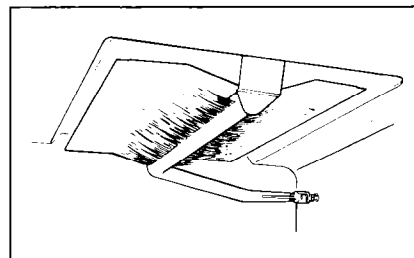


The air adjustment shutter for the top (broil) burner is in the upper right-hand corner near the rear wall of the oven.

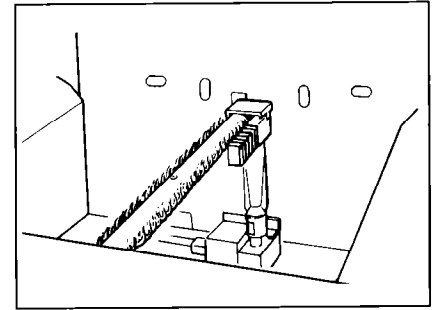


The shutter for the bottom (oven) burner is near the back wall of the oven behind the storage drawer or panel under the oven.

To adjust the flow of air to either burner, loosen the Phillips head screw and rotate the shutter to allow more or less air into the burner tube as needed.



The flame for the top (broil) burner should be steady with approximately 1-inch blue cones and should not extend out over the baffle edges.

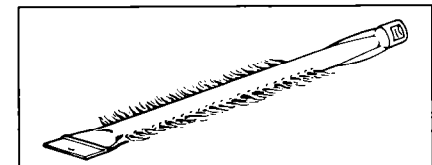


To determine if the bottom (oven) burner flame is proper, remove the oven bottom (see page 17) and the burner baffle. The flame should have 1/2" to 3/4" blue cones with no yellow tipping. When the baffle is back in place, the flame will resettle.

Upper Oven

Oven Burner Air Adjustment Shutter

The shutter for the upper oven burner is on the right side of the burner under the oven bottom. Pull the oven bottom straight out, loosen the Phillips head screw on the shutter and rotate the shutter to adjust flow of air to the burner.



When the shutter is properly adjusted, the flame will look approximately as shown above.

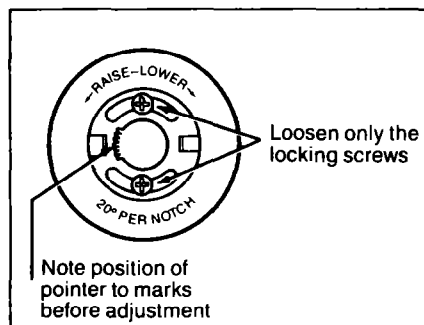
(continued next page)

Oven Thermostat Adjustment

The temperature control in your new oven has been carefully adjusted to provide accurate temperatures. However, if this oven has replaced one you have used for several years, you may notice a difference in the degree of browning or the length of time required when using your favorite recipes. Oven temperature controls have a tendency to "drift" over a period of years; and because this drift is very gradual, it is not readily noticed. Therefore, you may have become accustomed to your previous oven which may have provided a higher or lower temperature than you selected.

Before attempting to have the temperature of your new oven changed, be sure you have followed the baking time and temperature of the recipe carefully. Then, after you have used the oven a few times and you feel the oven is too hot or too cool, there is a simple adjustment you can make yourself on the OVEN TEMP knob.

Pull the knob off the control shaft and look at the back side. There is a disc in the center of the knob skirt with a series of marks opposite a pointer.



Note to which mark the pointer is pointing. To make an adjustment, carefully loosen (approximately one turn), but do not completely remove the two screws that hold the skirt to the knob. Hold the knob blade in one hand and the outer skirt in the other hand.

To raise the oven temperature, move the pointer in the direction of the arrow for RAISE. To lower the temperature, move the pointer in the direction of arrow for LOWER. Each mark will change the oven temperature approximately 20°F.

We suggest that you make the adjustment one mark from the original setting and check oven performance before making any additional adjustments.

After the adjustment is made, press skirt and knob together and retighten screws so they are snug, but be careful not to overtighten. Re-install knob on range and check performance.

Note: After an adjustment has been made to the lower OVEN TEMP knob, the OFF and BROIL positions will not line up with the indicator mark on the control panel as they previously did. This condition is normal and will not create a problem.

Note: Whenever knobs have been removed from oven control panel, be sure to reinstall the knob with BROIL printed on it to the lower oven knob stem (to the right of the OVEN SET knob).

Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND/OR WHAT TO DO
TOP BURNERS DO NOT LIGHT	<ul style="list-style-type: none"> • Make sure the electrical plug is plugged into a live, properly grounded power outlet. • Burner holes on side of burner may be clogged. Remove and clean them. • Burners not fitted correctly onto mounting brackets. Remove and reinstall burners properly.
OVEN DOES NOT COOK PROPERLY	<ul style="list-style-type: none"> • Make sure thermostat capillary bulbs (located in upper portion of oven) are securely held by the mounting clips, are not touching oven sides, and are not coated with anything. • Aluminum foil being used improperly in oven. • Oven vent blocked on top of range. • Incorrect cookware being used. Check each cooking section for cookware tips. • Oven bottom not securely seated in position. • OVEN TEMP knob set incorrectly or not turned on. • Check common baking, roasting and broiling problems on pages 10-13.
DOOR WON'T OPEN DURING BROILING	<ul style="list-style-type: none"> • Door latch moved to the right during broiling can cause door to lock when oven gets hot. Turn oven off and let it cool before attempting to open door.
CLOCK DOES NOT WORK	<ul style="list-style-type: none"> • Range electrical plug must be securely seated in a live power outlet. Check for blown fuse or tripped circuit breaker.
OVEN LIGHT DOES NOT COME ON	<ul style="list-style-type: none"> • Bulb may be loose or burned out. • Electrical plug must be plugged into a live power outlet.
OVEN WILL NOT SELF-CLEAN	<ul style="list-style-type: none"> • Automatic Timer not set or not set properly. The STOP dial must be set and advanced at least half an hour beyond the time noted on the START dial. • OVEN SET knob must be set at CLEAN setting. • Oven latch not pushed to the right.
STRONG ODOR	<ul style="list-style-type: none"> • Improper air/gas ratio in oven. Adjust oven burner air shutters—see page 21.

If You Need Service Or Assistance . . .

We suggest you follow these steps:

1. Before calling for assistance...

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

If nothing operates:

- Is the gas turned on?
- Is the power supply cord plugged into a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?
- Have instructions in this book been followed?
- Is the control knob set in the correct position?
- Is the flow of combustion and/or ventilation air to the unit obstructed? **Do not obstruct air flow to and around unit.**
- Recheck suspected defect.

If the oven will not operate:

- Are the electronic controls set correctly? See pages 7-15.
- Have you programmed a delay start time?

If burner fails to light:

- Is the range connected to electrical power?
- Have you checked your home's main fuses or circuit breaker box?
- Are burner ports clogged? See page 19.

If burner flames are uneven:

- Are burner ports clogged? See page 19.

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 the 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:

- Does the clock show the right time of day?
- Is the Lock Lever all the way to the right?
- Have you set a delay start time?

If cooking results are not what you expected:

- Is the range level?
- Does the oven temperature seem too low or too high? See page 12.
- If needed, have you preheated the oven as the recipe calls for?
- Does the flame size fit the cooking utensil being used? (See the Cooking Guide.)
- If broiling, have you completely closed the oven door? Broiler provides best cooking results with the oven door closed.
- Are you following a tested recipe from a reliable source?
- 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?
- Are the pans the size called for in the recipe?
- Do the cooking utensils have smooth, flat bottoms and fit the surface burners being used?

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 anywhere in the U.S.:

1-800-253-1301

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

If you prefer, write to:

Mr. Donald Skinner
Director of Consumer Relations
Whirlpool Corporation
2000 M-63
Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

3. If you need service*...

Whirlpool has a nationwide network of authorized WhirlpoolSM service companies. Whirlpool service technicians are trained to fulfill the product

warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our COOL-LINE[®] service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR **ELECTRICAL APPLIANCES- MAJOR - REPAIRING & parts**
OR
WASHING MACHINES, DRYERS & IRONERS - SERVICING
WHIRLPOOL APPLIANCES
AUTHORIZED WHIRLPOOL SERVICE
SERVICE COMPANIES
XYZ SERVICE CO.
123 Maple.....999-9999

4. If you need FSP[®] replacement parts*...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool COOL-LINE service assistance number in Step 2.

5. If you are not satisfied with how the problem was solved*...

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer or Whirlpool have failed to resolve your problem

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

- MACAP will in turn inform us of your action.
- *When requesting assistance, 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.

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WHIRLPOOL® Gas Cooking Product Warranty

GR002

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool SM service company.
WHIRLPOOL WILL NOT PAY FOR	
<p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of the cooking product. 2. Instruct you how to use the cooking product. 3. Replace house fuses or correct house wiring or plumbing. 4. Replace owner accessible light bulbs. <p>B. Repairs when the cooking product is used in other than normal, single-family household use.</p> <p>C. Pick-up and delivery. This product is designed to be repaired in the home.</p> <p>D. Damage to the cooking product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.</p>	

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool distributor or military exchange.

If you need service, first see the "Service and Assistance" section of this book. After checking "Service and Assistance," additional help can be found by calling our COOL-LINE® service assistance telephone number, **1-800-253-1301**, from anywhere in the U.S.

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