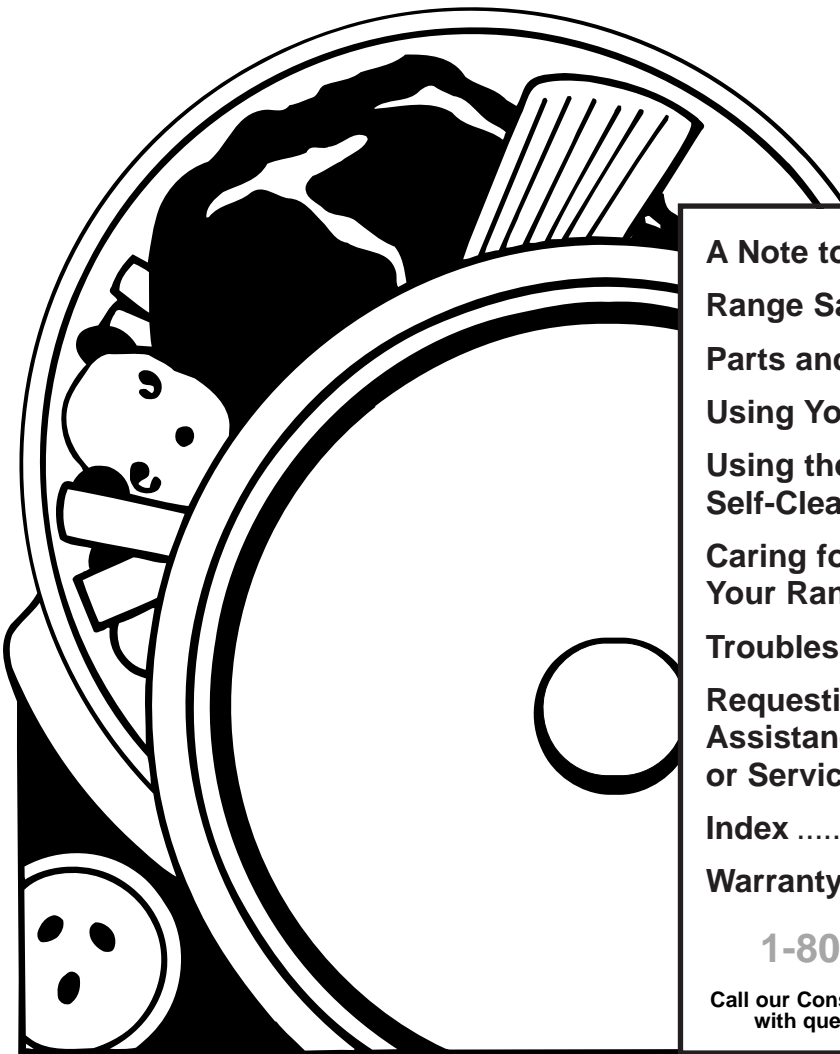




# Use And Care

## G U I D E



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1-800-253-1301

Call our Consumer Assistance Center  
with questions or comments.

### SELF-CLEANING AND STANDARD-CLEANING ELECTRIC DROP-IN RANGES

MODELS RS610PXG RS675PXG RS696PXG

3191537

www.whirlpool.com

# A Note to You

## Thank you for buying a WHIRLPOOL® appliance.

The Whirlpool Brand is committed to designing quality products that consistently perform for you to make your life easier. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly and safely. Please read it carefully.

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

## Please record your model's information.

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

Please also record the purchase date of your appliance and your dealer's name, address, and telephone number.

Model Number \_\_\_\_\_

Serial Number \_\_\_\_\_

Purchase Date \_\_\_\_\_

Dealer Name \_\_\_\_\_

Dealer Address \_\_\_\_\_

Dealer Phone \_\_\_\_\_

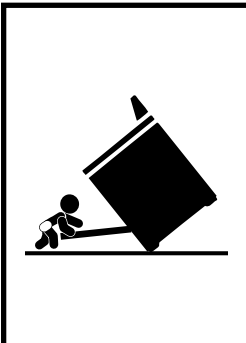
**Keep this book and the sales slip together in a safe place for future reference. It is important for you to save your sales receipt showing the date of purchase. Proof of purchase will assure you of in-warranty service.**

**Our Consumer Assistance Center number is toll free.**

**1-800-253-1301**

To find detailed product information, the location of the nearest Whirlpool dealer or authorized servicer, to purchase an accessory item, or register your appliance on-line, please visit our Web site at [www.whirlpool.com](http://www.whirlpool.com)

The range will not tip during normal use. However, tipping can occur if you apply too much force or weight to the open door without the mounting screws properly secured.



## **!WARNING**

### Tip Over Hazard

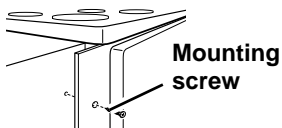
**A child or adult can tip the range and be killed.**

**Securely attach mounting screws to cabinet.**

**Reattach mounting screws if the range is moved.**

**See installation instructions for details.**

**Failure to follow these instructions can result in death or serious burns to children and adults.**



### Making sure the mounting screws are installed:

- Remove side trim from both sides of the range.
- Look for screws securely attached to cabinet.
- Replace side trim.

# Range Safety

**Your safety and the safety of others is very important.**

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to hazards that can kill or hurt you and others.

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

**⚠ DANGER**

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

**⚠ WARNING**

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

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

## IMPORTANT SAFETY INSTRUCTIONS

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

- **WARNING** – TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, OPEN THE OVEN DOOR, REMOVE A SCREW AT THE BOTTOM OF EACH SIDE TRIM, REMOVE THE SIDE TRIMS, AND VERIFY THAT THE ANTI-TIP DEVICES ARE ENGAGED TO CABINETS WITH TWO SCREWS THROUGH THE MOUNTING HOLES IN THE MOUNTING RAIL OF THE OVEN.
- **CAUTION** – Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.

- Proper Installation – Be sure the range is properly installed and grounded by a qualified technician.
- Never Use the Range for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.

**– SAVE THESE INSTRUCTIONS –**

continued on next page

## **IMPORTANT SAFETY INSTRUCTIONS**

- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- Use Proper Pan Size – The range is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Do Not Cook on Broken Cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cooktop With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

**– SAVE THESE INSTRUCTIONS –**

## IMPORTANT SAFETY INSTRUCTIONS

- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN –** Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

### **For self-cleaning ranges –**

- **Do Not Clean Door Gasket –** The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

- **Do Not Use Oven Cleaners –** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Clean Only Parts Listed in Manual.**
- **Before Self-Cleaning the Oven –** Remove broiler pan and other utensils.

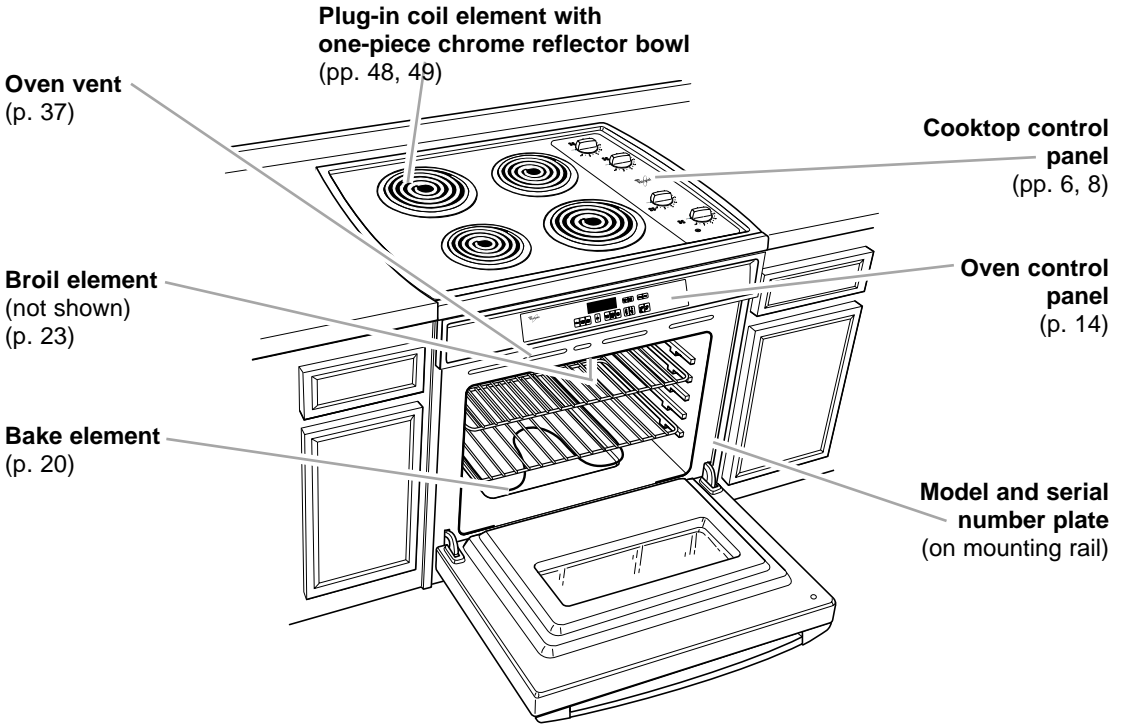
### **For units with ventilating hood –**

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

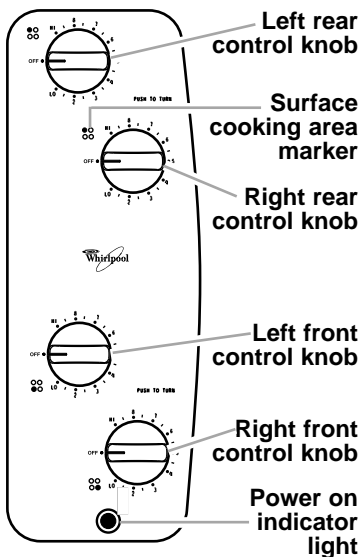
**– SAVE THESE INSTRUCTIONS –**

# Parts and Features

(Models RS610PXG and RS675PXG)

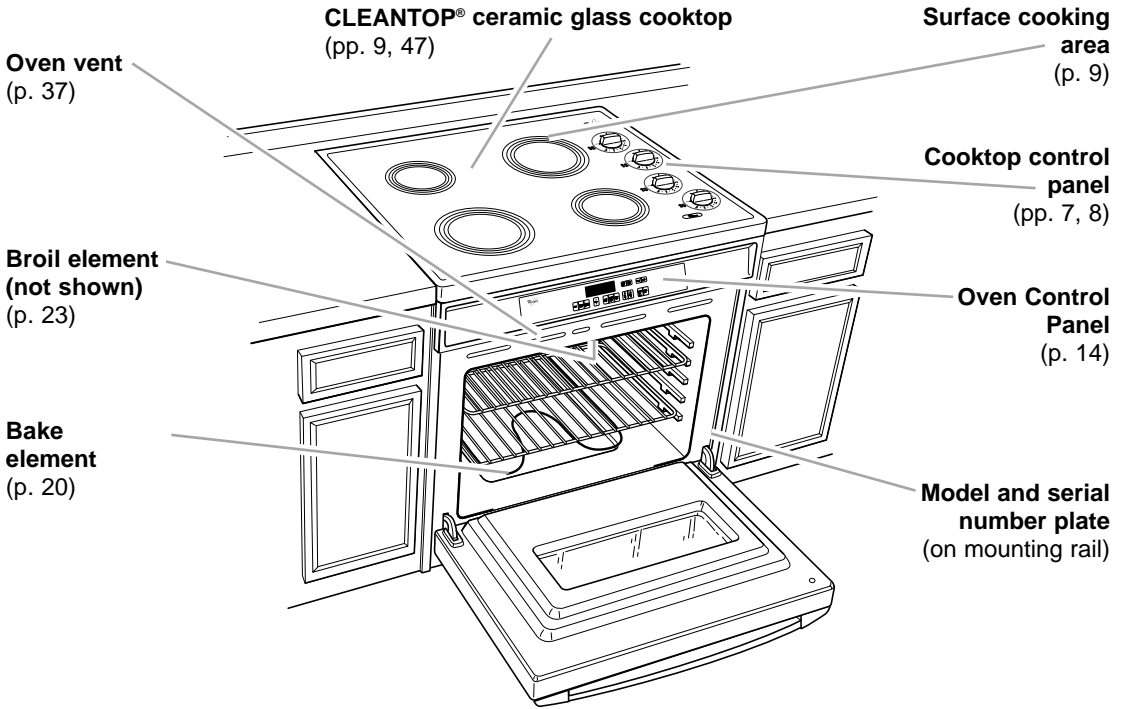


## Cooktop control panel

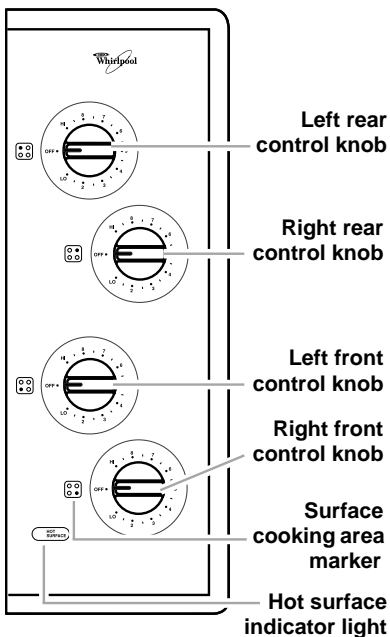


**NOTE:** Oven cooling fan remains on when oven is off until cavity temperature cools down.

**(Model RS696PXG)**



## Cooktop control panel



**NOTE:** Oven cooling fan remains on when oven is off until cavity temperature cools down.

# Using Your Range



## ⚠️ WARNING

### Fire Hazard

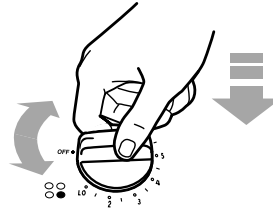
Turn off all controls when done cooking.  
Failure to do so can result in death or fire.

## Using the surface cooking areas

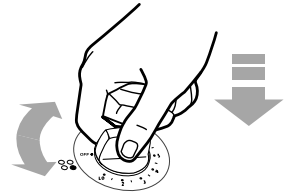
Push in control knobs before turning them to a setting. You can set them anywhere between HI and OFF.

### Surface cooking area markers

The solid dot in the surface cooking area marker shows which surface cooking area is turned on by that knob.



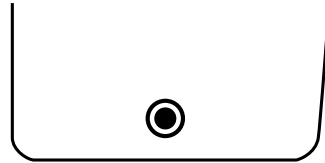
(Models RS610PXG and RS675PXG)



(Model RS696PXG)

### Power on indicator light (Models RS610PXG and RS675PXG)

The Power On Indicator Light on the cooktop surface will glow when any of the surface cooking areas are turned on.



(Models RS610PXG and RS675PXG)

### Hot surface indicator light (Model RS696PXG)

The Hot Surface Indicator Light on the cooktop surface will glow when any of the surface cooking areas are turned on. The indicator light will continue to glow as long as a surface cooking area is too hot to touch, even after all control knobs are turned off.



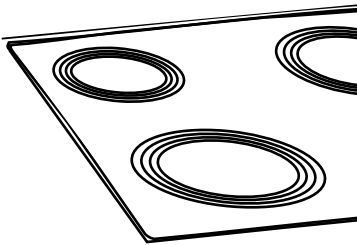
(Model RS696PXG)



Until you get used to the settings, use the following as a guide. For best results, start cooking at the high setting; then turn the control knob down to continue cooking.

SETTING	RECOMMENDED USE
HI	<ul style="list-style-type: none"> <li>• To start food cooking.</li> <li>• To bring liquid to a boil.</li> </ul>
MED-HI or 6-8	<ul style="list-style-type: none"> <li>• To hold a rapid boil.</li> <li>• To quickly brown or sear meat.</li> </ul>
MED or 5	<ul style="list-style-type: none"> <li>• To maintain a slow boil.</li> <li>• To fry poultry or meat.</li> <li>• To make pudding, sauce, or gravy.</li> </ul>
MED-LO or 2-4	<ul style="list-style-type: none"> <li>• To stew or steam food.</li> <li>• To simmer food.</li> </ul>
LO	<ul style="list-style-type: none"> <li>• To keep food warm. Set the heat higher or lower within the LO (or 1) band to keep food at the temperature you want.</li> <li>• To maintain liquid just below simmer.</li> <li>• To melt chocolate or butter.</li> </ul>

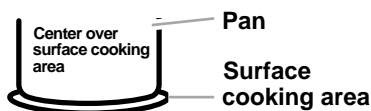
## Using the ceramic glass cooktop (Model RS696PXG)



Cooking on the ceramic glass cooktop is similar to cooking on coil elements. There are, however, a few differences:

- **The surface cooking area** will glow red when the element is turned on. You will see the element cycling on and off – even on the HI setting – to help the area stay at the temperature setting you chose.
- **Do not cook foods** directly on the cooktop.
- **Do not cook popcorn** that comes in prepackaged aluminum containers on the cooktop. The container could leave aluminum marks on the cooktop that cannot be removed completely.
- **Make sure the bottoms** of pots and pans are clean and dry before using them. Food and water particles left on the bottoms can leave deposits on the cooktop when it is heated.
- **Lift pots and pans** onto and off of the cooktop. Sliding pots and pans on the cooktop could leave marks that are difficult to remove or could leave permanent marks.
- **Dropping a heavy or hard object** on the cooktop could crack it. Be careful when using heavy skillets and large pots. Do not store jars or cans above the cooktop.
- **Do not use** the cooktop as a cutting board.
- **Do not allow** anything that could melt, such as plastic, to come in contact with the cooktop while it is hot.
- **Sugary spills and soils** can cause pitting. See “Cleaning the ceramic glass cooktop” in the “Caring for Your Range” section for more information.
- **Wiping off the cooktop** before and after each use will help keep the surface free from stains and give you the most even heating. See “Cleaning the ceramic glass cooktop” in the “Caring for Your Range” section for care and cleaning suggestions.

### Home canning information



- **Use flat-bottomed canners** on all types of cooktops, especially ceramic glass. Canners with rippled or ridged bottoms do not allow good contact with the surface.
- **Center the canner** over the largest surface cooking area. Do not extend more than one inch outside the surface cooking area. Large diameter canners/pans, if not centered correctly, trap heat and can cause damage to the cooktop.
- **Do not place** your canner on two surface cooking areas at the same time.
- **The type of material** the canner is made of determines the length of heating time. Refer to the “Characteristics of cookware materials” chart later in this section for more information.
- **When canning** for long periods of time, allow elements and the surrounding surfaces to cool down.

- **Alternate use** of the surface cooking areas between batches or prepare small batches at a time.
- **Start with hot water**, cover with a lid, and bring to a boil; then reduce heat to maintain a boil or required pressure levels in a pressure canner.
- **On coil element models**, keep your reflector bowls clean so that they will always reflect heat well.
- **For up-to-date information** on canning, contact your local U.S. Government Agricultural Department Extension Office or companies who manufacture home canning products.

### Optional canning kit (Coil element models)

Most water-bath or pressure canners have large diameters. If you do canning with them at high heat settings for long periods of time, you can shorten the life of regular coil elements. This can also damage the cooktop. If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit (Part No. 242905) from your dealer or authorized service company.

## Characteristics of cookware materials

The pan material affects how fast heat transfers from the surface cooking area through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.

Aluminum	<ul style="list-style-type: none"> <li>• Heats quickly and evenly.</li> <li>• Use for all types of cooking.</li> <li>• Medium or heavy thickness is best for most cooking.</li> <li>• Used as a core or base in cookware to provide even heating.</li> </ul>
Cast iron	<ul style="list-style-type: none"> <li>• Heats slowly and evenly.</li> <li>• Good for browning and frying.</li> <li>• Maintains heat for slow cooking.</li> <li>• Can be coated with porcelain enamel.</li> </ul>
Ceramic or ceramic glass	<ul style="list-style-type: none"> <li>• Heats slowly and unevenly.</li> <li>• Use on low to medium settings.</li> <li>• Follow manufacturer's instructions.</li> </ul>
Copper	<ul style="list-style-type: none"> <li>• Heats very quickly and evenly.</li> <li>• Used as a core or base in cookware to provide even heating.</li> </ul>
Earthenware	<ul style="list-style-type: none"> <li>• Can be used for cooktop cooking if recommended by the manufacturer.</li> <li>• Use on low settings.</li> </ul>
Porcelain enamel-on-steel or enamel-on-cast iron	<ul style="list-style-type: none"> <li>• See cast iron and stainless steel.</li> </ul>
Stainless steel	<ul style="list-style-type: none"> <li>• Heats quickly but unevenly.</li> <li>• A core or base of aluminum or copper on the cookware provides even heating.</li> <li>• Can be coated with porcelain enamel.</li> </ul>

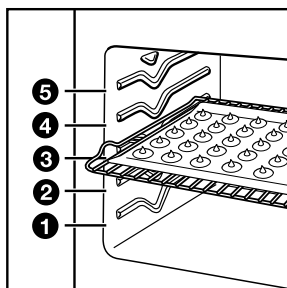
## Cookware tips

- **Select a pan** that is about the same size as the surface cooking area. Cookware should not extend more than 1 inch (2.5 cm) outside the area.
- **For best results and greater energy efficiency**, use only flat-bottomed cookware that makes good contact with the surface cooking area. Cookware with rounded, warped, ribbed (such as some porcelain enamelware), or dented bottoms could cause uneven heating and poor cooking results.
- **Cookware designed** with slightly indented bottoms or small expansion channels can be used.
- **Cookware with non-stick finish** has heating characteristics of the base material.
- **Check for rough spots** on the bottom of metal or glass cookware which will scratch the ceramic glass surface.
- **Use flat bottom cookware** for best heat conduction from the surface cooking area to the cookware. Determine flatness with the ruler test. Place the edge of a ruler across the bottom of the cookware. Hold it up to the light. No light should be visible under the ruler. Rotate the ruler in all directions and look for any light.
- **Do not leave** empty cookware, or cookware that has boiled dry, on a hot surface cooking area. The cookware could overheat, causing damage to the cookware or the surface cooking area.

### Positioning racks and pans

Place the oven racks where you need them before turning on the oven.

- To move a rack, pull it out to the stop position, raise the front edge and lift it out.
- Be sure the rack(s) is level.
- Use pot holders or oven mitts to protect your hands if rack(s) must be moved while the oven is hot.
- For best performance, cook on one rack. Place the rack so the top of the food will be centered in the oven.
- When cooking with two racks, arrange the



racks on the 2nd and 4th rack guides. Two sheets of cookies may be baked if sheets are switched at approximately three quarters of the total bake

time. Increase baking time, if necessary.

- For best results allow 2 inches of space around each pan and between pans and oven walls. Hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

### Where to place pans:

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

### Rack placement for specific foods:

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

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

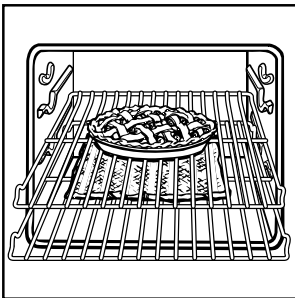
## Bakeware choices

Baking performance is affected by the type of bakeware used. Use the bakeware size recommended in the recipe.

BAKEWARE TYPE	BEST USED FOR	GUIDELINES
Light colored aluminum	<ul style="list-style-type: none"> <li>• Light golden crusts</li> <li>• Even browning</li> </ul>	<ul style="list-style-type: none"> <li>• Use temperature and time recommended in recipe.</li> </ul>
Dark aluminum and other bakeware with dark, dull, and/or non-stick finish	<ul style="list-style-type: none"> <li>• Brown, crisp crusts</li> </ul>	<ul style="list-style-type: none"> <li>• May reduce baking temperature 25°F.</li> <li>• Use suggested baking time.</li> <li>• Use temperature and time recommended in recipe for pies, breads, and casseroles.</li> <li>• Place rack in center of oven.</li> </ul>
Ovenproof glassware, ceramic glass, or ceramic	<ul style="list-style-type: none"> <li>• Brown, crisp crusts</li> </ul>	<ul style="list-style-type: none"> <li>• May reduce baking temperature 25°F.</li> </ul>
Insulated cookie sheets or baking pans	<ul style="list-style-type: none"> <li>• Little or no bottom browning</li> </ul>	<ul style="list-style-type: none"> <li>• Place in the bottom third of oven.</li> <li>• May need to increase baking time.</li> </ul>
Stainless steel	<ul style="list-style-type: none"> <li>• Light, golden crusts</li> <li>• Uneven browning</li> </ul>	<ul style="list-style-type: none"> <li>• May need to increase baking time.</li> </ul>
Stoneware	<ul style="list-style-type: none"> <li>• Crisp crusts</li> </ul>	<ul style="list-style-type: none"> <li>• Follow manufacturer's instructions.</li> </ul>

## Using aluminum foil

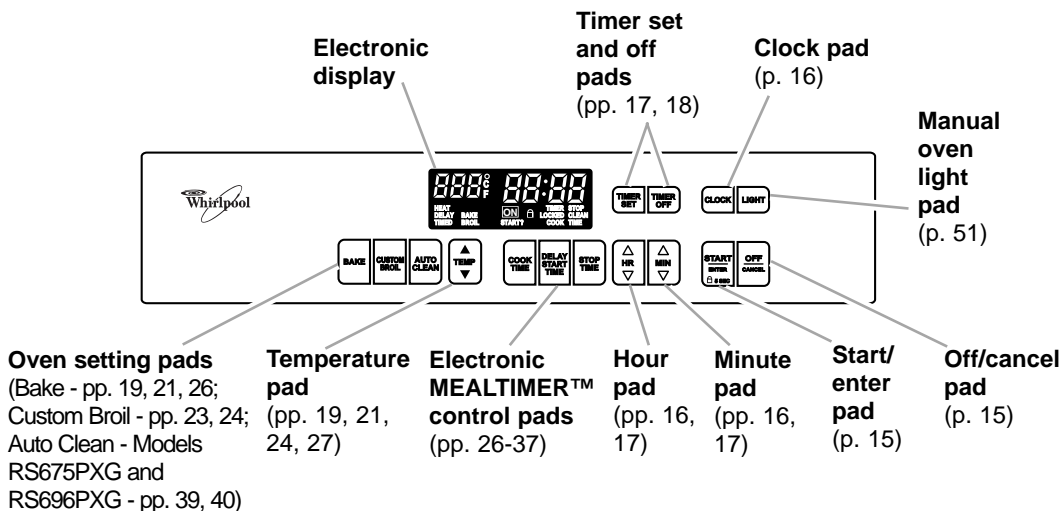
**NOTE:** Do not line the oven bottom with foil or other liners. It could affect the oven surface as well as the quality of your baking.



It will reduce air circulation and give you poor cooking results.

- Use aluminum foil to catch spillovers from pies or casseroles by placing foil on the oven rack below. Foil should be turned up at edges and be at least 1 inch larger than dish.
- Place tent-shaped foil loosely over meat or poultry to slow down surface browning for long term roasting. Remove foil for the last 30 minutes.
- Use narrow strips of foil to shield piecrust edges if browning too quickly.

## The electronic oven control



### Display/clock

- **When you first plug in the oven**, everything on the display will light up for a few seconds, then a time of day and "PF" will appear on the temperature display. If after you set the clock (see "Setting the clock"), "PF" again appears on the display, your electricity was off for a while. Reset the clock.
- **The clock displays** the time of day, except when the oven is preheating, cleaning, timed baking, and when the display is disabled (see "Disabling the clock display" in the "Setting the clock" section).
- **When you are using the oven or Minute Timer**, the display will show times, temperature settings, and what command pads have been pressed.
- **When showing the time of day**, the display will show the hour and minutes.
- **When you are using the Minute Timer**, the display will show hours, minutes, and seconds in the following sequence:
  - **For settings from 1-59 minutes**, the display will count down each second (minutes and seconds displayed).
  - **For settings 1 hour or over**, the display will count down each minute (hours and minutes displayed).
- **When you are using Cook Time and/or Stop Time**, the display will show cooking time counting down.
 

COOK TIME	STOP TIME
-----------	-----------

  - **For settings from 1-59 minutes**, the display will count down each second (minutes and seconds displayed).
  - **For settings 1 hour or over**, the display will count down each minute (hours and minutes displayed).

## Command pads

The command pads tell the oven what to do and in what order. Some command pads have an Indicator Light. The Indicator Light comes on when you press the command pad. The ON Indicator Light comes on when you press START/ENTER for an oven function.

## Using the control lock

The control lock prevents unwanted use of the oven by disabling most of the control panel command pads (except CLOCK and TIMER SET/OFF).


### NOTES:

- **Control lock** is only available when oven is not in use or control has not been set.
- **Set** control lock when cleaning the control panel to prevent oven from accidentally turning on.

### To lock or deactivate the control panel:

Press and hold START/ENTER for 5




seconds. A single tone will sound and "Loc" and  will appear on the temperature display. When the control is locked, "START?" will appear on the display if you press any command pad.

### To unlock the control panel:

Press and hold START/ENTER for 5



seconds. A single tone will sound and "Loc" and  will disappear from the temperature display.

## Starting a function

After programming a function, you must press START/ENTER to start the function. If you do not press START/ENTER within 5 seconds of programming, "START?" will show on the display as a reminder. The control will return to time of day mode after 5 minutes if START/ENTER is not pressed.



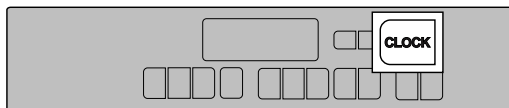
## Canceling a function

OFF/CANCEL will cancel any function except for the Clock and Timer Set functions. When you press OFF/CANCEL, the display will show the time of day or, if Minute Timer is also being used, the time remaining. To cancel the Minute Timer, see "Using the electronic Minute Timer" section.



**NOTE:** You may hear a fan blowing in the oven even after you press OFF/CANCEL. This is the cooling fan. It will turn off when the oven cools down.

## Setting the clock



### 1. Press CLOCK.

PRESS



YOU SEE



(last time of day remembered)

### 2. Set time.

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

PRESS



YOU SEE



(example for 5:30)

### 3. Start clock.

PRESS



YOU SEE



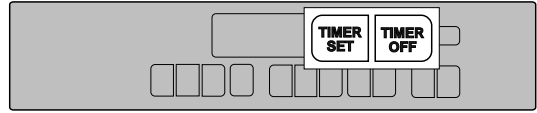
### Disabling the clock display:

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



## Using the electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in hours and minutes up to 12 hours 59 minutes. The Minute Timer will display minutes and seconds for settings under 1 hour. You will hear four 1-second tones when the set time is up unless reminder tones are disabled (see “Disabling the timer reminder tones.”)



### 1. Press TIMER SET.

PRESS



YOU SEE



### 2. Set time.

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

PRESS



YOU SEE



(example for 10 minutes)

### 3. Start Minute Timer.

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

PRESS



YOU SEE



(display counts down)

When the time is up:

You will hear four 1-second tones, then four 1-second **reminder tones** every minute until you press TIMER OFF.

YOU SEE



continued on next page

### 4. Turn off Minute Timer.

PRESS



YOU SEE



(time of day)

### To cancel the Minute Timer:

Press **TIMER OFF**.

PRESS



YOU SEE



(time of day)

### Disabling the timer reminder tones:

**NOTE:** To disable the **reminder tones**, press and hold **TIMER SET** for 5 seconds. To enable the tones, follow the same step. After disabling or enabling **reminder tones**, a single tone will sound and the display will return to the Minute Timer countdown or the time of day display.

## Audible signals

Audible signals tell you if a function is entered correctly or not. They also tell you when a cycle is completed.

### To shut off all signals except for error tones and the hidden function signal:

Press and hold **STOP TIME** for 5 seconds.



A short tone will sound to tell you the signals have been changed. Repeat the above step to turn the signals back on.

### To choose between high and low volume signals:

Press and hold **DELAY START TIME** for 5 seconds. A short tone will sound to tell you the signals have been changed. "HI" or "LO" will appear on the time display to show the volume you chose. If the volume is changed while the audible signals are off, when signals are turned back on they will be at the volume setting chosen.

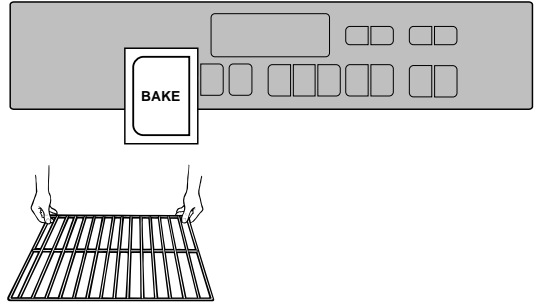


## Baking/roasting

### 1. Position racks.

For more information, see “Positioning racks and pans” in “Using the Oven” earlier in this section.

**NOTE:** Do not place food directly on the oven door or the oven bottom.



### 2. Choose baking/roasting setting.

PRESS



YOU SEE



(or 177°C)

### 3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use this pad until the desired temperature shows on the small display. (If the Temp pad is held down, the temperature will change faster.)

PRESS



YOU SEE

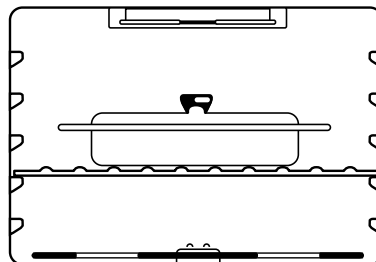


(example shows Bake at 375°F)

### 4. When roasting or cooking casseroles, put food in oven.

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

**NOTE:** To set your oven to cook in Celsius instead of Fahrenheit, press and hold CUSTOM BROIL for 5 seconds. See “To display temperatures in °C instead of °F” in the “Adjusting the oven temperature control” section.



continued on next page

## Roasting meats and poultry

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

### 5. Press START/ENTER.

A preheat time will count down on the display. The oven control automatically sets preheat times depending on the oven temperature you select.

TEMPERATURE (in °F)	PREHEAT TIME (in min and sec)
0-325	5 min 45 sec
330-375	7 min 30 sec
380-500	11 min

As the countdown ends, the set temperature replaces “PrE” on the display. You will also hear a 1-second tone.

#### NOTES:

- **You can change** the temperature setting any time after pressing START/ENTER.
- **The display** will show “door” and the heating elements will not heat if the door is open when you try to bake/roast.

### 6. When baking, put food in oven after oven is preheated.

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

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

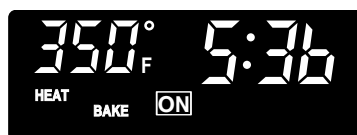
PRESS



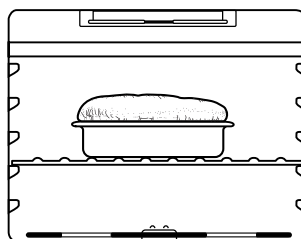
YOU SEE



YOU SEE



(display shows set temperature after preheat)



### 7. After cooking, turn off oven.

PRESS



YOU SEE



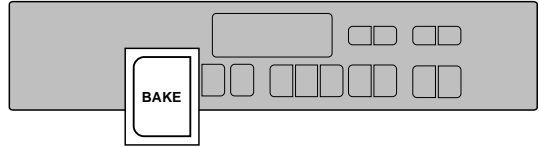
(time of day)

### Saving energy

- To avoid loss of heat, open the oven door as little as possible.
- Use a timer to keep track of cooking time.
- Plan your meals for the most efficient use of the oven by cooking more than one food at a time, or baking while the oven is still hot after cooking a meal.

## Adjusting the oven temperature control

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven. If you are not satisfied with the baking/roasting results, you can change the offset temperature by following the steps below.



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

### 1. Press and hold BAKE for 5 seconds.

The display will show the current offset temperature, for example "0," if you have not previously adjusted the temperature.

PRESS



YOU SEE



(factory setting of "0")

### 2. Set new offset temperature.

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

PRESS



YOU SEE



(example when making oven 10°F [or 5°C] hotter)

continued on next page

## 3. Enter the adjustment.

PRESS



YOU SEE



(time of day)

### How to determine the amount of adjustment needed:

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

TO COOK FOOD...	ADJUST BY THIS NUMBER OF DEGREES
A little more	+10°F / +6°C
Moderately more	+20°F / +12°C
Much more	+30°F / +16°C
A little less	-10° F / -6°C
Moderately less	-20° F / -12°C
Much less	-30° F / -16°C

### To display temperatures in °C instead of °F:

Press and hold CUSTOM BROIL for 5 seconds. A short tone will sound and the temperatures will be displayed in °C. To switch back to °F, repeat the instructions above.



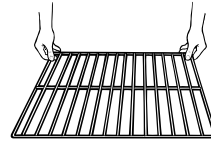
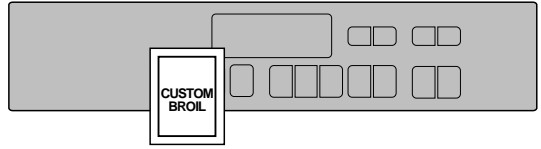
**NOTE:** The temperature display will not be shown when switching from °F to °C and back. The correct temperature display will appear the next time you press a cook function command pad.

# Broiling

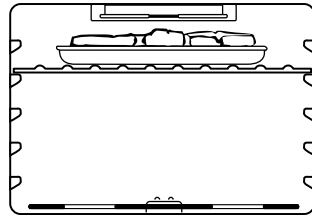
**NOTE:** Do not preheat when broiling, unless your recipe recommends it.

## 1. Position rack.

You need to place the rack so that the surface of the food is at least 3 inches away from the broil element. See “Broiling guidelines” later in this section.



## 2. Put food on broiler pan and place in center of oven rack.



## 3. Close door.

**NOTE:** Do not keep the door open as on other electric ovens. Unlike other electric ovens, the broil element will stay on only with the door closed. This gives you the high heat you need for broiling. However, if you leave the door open, the broil element will go off.

## 4. Press CUSTOM BROIL.

PRESS



YOU SEE



(or 260°C)

## 5. Start oven.

**NOTE:** You can change the temperature setting any time after pressing START/ENTER. To change the setting, see “To custom broil at a lower temperature” in this section.

PRESS



YOU SEE



continued on next page

## USING YOUR RANGE

### 6. When broiling is done, turn off oven.

PRESS



YOU SEE



(time of day)

### To custom broil at a lower temperature:

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

**NOTE:** If the Temp pad is held down, the temperature will change faster.

PRESS



YOU SEE



(example shows Broil at 325°F)



- If you want food to broil slower from the start, press CUSTOM BROIL and press the ▼ Temp pad so a temperature between 170°F and 500°F (75°C and 260°C) shows on the small display.

Lower temperature settings let the broil heating element cycle and slow cooking results. The lower the temperature, the slower the cooking.

**NOTE:** Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better if you use lower broiling temperatures.

PRESS



YOU SEE



(example shows Broil at 400°F)

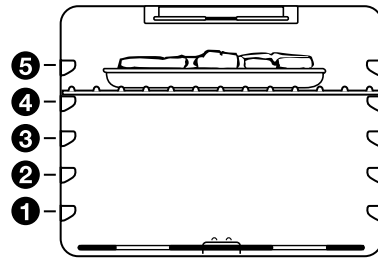




## Broiling guidelines

- Use only the broiler pan and grid provided. They are designed to drain extra juices from the cooking surface. This drainage helps prevent spatter and smoke.
- To make sure the juices drain well, do not cover the grid with foil.
- Trim excess fat to reduce spattering. Slit the fat on the edges to prevent curling.
- Use tongs to turn meat to avoid losing juices.
- Pull out oven rack to stop position before turning or removing food.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.
- For easier cleaning, line the bottom of the pan with aluminum foil. Clean the pan and grid as soon as possible after each use.

Recommended rack positions are numbered from the bottom (1) to the top (5). For best results, place food 3 inches or more from the broil element.



MEAT	RACK POSITION	APPROXIMATE TIME (MINUTES)	
		SIDE 1	SIDE 2
<b>Steak, 1" thick</b>	4		
medium rare		14-15	7-8
medium		15-16	8-9
well done		18-19	9-10
<b>Hamburger Patties, ¾" thick, ¼ lb well done</b>	4	13-14	7-8
<b>Pork Chops, 1" thick</b>	4	20-22	10-11
<b>Ham Slice, ½" thick, precooked</b>	4	8-10	4-5
<b>Frankfurters</b>	4	5-7	3-4
<b>Lamb Chops, 1" thick</b>	4	14-17	8-9
<b>Chicken</b>			
bone-in pieces	3	17-20	17-20
boneless breasts	4	11-16	11-16
<b>Fish</b>	4		
fillets ¼-½" thick		8-10	4-5
steaks ¾-1" thick		16-18	8-9

**NOTE:** Times are guidelines only and may need to be adjusted for individual tastes.

### Using the electronic MEALTIMER™ control

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

Delayed time baking/roasting is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – they will not rise properly.**

This section discusses two methods for starting baking/roasting now and stopping automatically later, and three methods for starting and stopping baking/roasting automatically. Read this section carefully to choose which method(s) is best for you.

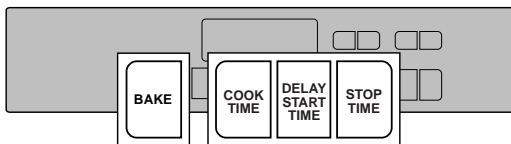
**Before using the electronic MEALTIMER control, make sure the clock is set to the correct time of day.** (See the “Setting the clock” section.)

### **! WARNING**

#### **Food Poisoning Hazard**

**Do not let food sit in oven more than one hour before or after cooking.**

**Doing so can result in food poisoning, or sickness.**



### **To start baking/roasting now and stop automatically:**

#### **Method 1 – Using Cook Time:**

##### **1. Prepare oven.**

Position the oven rack(s) properly and put food in the oven. For correct rack placement, see “Positioning racks and pans” in “Using the oven” earlier in this section.

##### **2. Choose Bake setting.**

PRESS



YOU SEE



### 3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use this pad until the desired temperature shows on the small display. (If the Temp pad is held down, the temperature will change faster.)

PRESS



YOU SEE



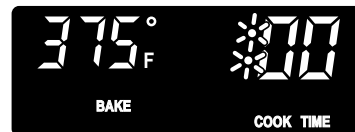
(example shows Bake at 375°F [or 191°C])

### 4. Press COOK TIME.

PRESS



YOU SEE



### 5. Set cook time.

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

PRESS



YOU SEE



(example shows 30-minute baking/roasting time)

### 6. Start oven.

#### NOTES:

- **You can change** the temperature or time settings any time after pressing START/ENTER by repeating Steps 2 through 5.
- **The display** will show “door” and the heating elements will not heat if the door is open when you try to bake/roast.
- **When you press START/ENTER**, the display will count down the baking/roasting time in hours and minutes (if cook time is more than 1 hour) or in minutes and seconds (if cook time is less than 1 hour).

PRESS



YOU SEE



(display counts down cook time)

continued on next page

### 7. When baking/roasting is done:

The oven will turn off automatically and beep 4 times. You will also hear four 1-second tones every minute (unless they have been disabled [see “Disabling the timer reminder tones” in the “Using the electronic Minute Timer” section]) until you press OFF/CANCEL.

YOU SEE



### Disabling the cook time reminder tones

**NOTE:** To disable reminder tones, press and hold COOK TIME for 5 seconds. To reactivate tones repeat this step.

### 8. Turn off oven.

**NOTE:** You can do this step any time to cancel the MEALTIMER™ control setting.

PRESS



YOU SEE



(time of day)

## Method 2 – Using Stop Time

### 1. Prepare oven.

Position the oven rack(s) properly and put food in the oven. For correct rack placement, see “Positioning racks and pans” in “Using the oven” earlier in this section.

### 2. Choose Bake setting.

PRESS



YOU SEE



### 3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use this pad until the desired temperature shows on the small display. (If the Temp pad is held down, the temperature will change faster.)

PRESS



YOU SEE



(example shows Bake at 375°F [or 191°C])

### 4. Press STOP TIME.

PRESS



YOU SEE



### 5. Set stop time.

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

Example at right shows a desired stop time of 2 o'clock. This provides a 2-hour cook time (the difference between the time of day and the stop time).

PRESS



YOU SEE



(example shows 2 o'clock stop time)

### 6. Start oven.

NOTES:

- **You can change** the temperature or time settings any time after pressing START/ENTER by repeating Steps 2 through 5.
- **The display** will show “door” and the heating elements will not heat if the door is open when you try to bake/roast.
- **When you press START/ENTER**, the display will count down the baking/roasting time in hours and minutes (if cook time is more than 1 hour) or in minutes and seconds (if cook time is less than 1 hour).

PRESS



YOU SEE



continued on next page

## 7. When baking/roasting is done:

The oven will turn off automatically and beep 4 times. You will also hear four 1-second tones every minute (unless they have been disabled [see “Disabling the timer reminder tones” in the “Using the electronic Minute Timer” section]) until you press OFF/CANCEL.

YOU SEE



## 8. Turn off oven.

**NOTE:** You can do this step any time to cancel the MEALTIMER™ control setting.

PRESS



YOU SEE



(time of day)

## To delay start and stop automatically:

### Method 1 – Using Cook Time and Delay Start Time:

#### 1. Prepare oven.

Position the oven rack(s) properly and put food in the oven. For correct rack placement, see “Positioning racks and pans” in “Using the oven” earlier in this section.

#### 2. Choose Bake setting.

PRESS



YOU SEE



#### 3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use this pad until the desired temperature shows on the small display. (If the Temp pad is held down, the temperature will change faster.)

PRESS



YOU SEE



(example shows Bake at 375°F [or 191°C])

4. Press COOK TIME.

PRESS



YOU SEE



5. Set cook time.

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

PRESS



YOU SEE



(example shows 30-minute baking/roasting time)

6. Press DELAY START TIME.

PRESS



YOU SEE



7. Set start time.

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

Example at right shows a desired start time of 2 o'clock. The oven will automatically shut off at 2:30 (the set start time plus the set cook time).

PRESS



YOU SEE



(example shows 2 o'clock start time)

8. Complete entry.

NOTES:

- **You can change** the temperature or time settings any time after pressing START/ENTER by repeating Steps 2 through 7.
- **The display** will show “door” and the heating elements will not heat if the door is open when you try to bake/roast.

PRESS



YOU SEE



continued on next page

### 9. When start time is reached:

A 1-second tone will sound. The display will count down the baking/roasting time in hours and minutes (if cook time is more than 1 hour) or in minutes and seconds (if cook time is less than 1 hour).

YOU SEE



(display counts down cook time)

### 10. When baking/roasting is done:

The oven will turn off automatically and beep 4 times. You will also hear four 1-second tones every minute (unless they have been disabled [see "Disabling the timer reminder tones" in the "Using the electronic Minute Timer" section]) until you press OFF/CANCEL.

YOU SEE



### 11. Turn off oven.

**NOTE:** You can do this step any time to cancel the MEALTIMER™ control setting.

PRESS



YOU SEE



(time of day)

## Method 2 – Using Delay Start Time and Stop Time:

### 1. Prepare oven.

Position the oven rack(s) properly and put food in the oven. For correct rack placement, see "Positioning racks and pans" in "Using the oven" earlier in this section.

### 2. Choose Bake setting.

PRESS



YOU SEE





### 3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use this pad until the desired temperature shows on the small display. (If the Temp pad is held down, the temperature will change faster.)

PRESS



YOU SEE



(example shows Bake at 375°F [or 191°C])

### 4. Press DELAY START TIME.

PRESS



YOU SEE



### 5. Set start time.

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

Example at right shows a desired start time of 2 o'clock.

PRESS



YOU SEE



(example shows 2 o'clock start time)

### 6. Press STOP TIME.

PRESS



YOU SEE



### 7. Set stop time.

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

Example at right shows a desired stop time of 2:30. This provides a 30-minute cook time (the difference between the start and stop times).

PRESS



YOU SEE



(example shows 2:30 stop time)

continued on next page

## 8. Complete entry.

### NOTES:

- You can change the temperature or time settings any time after pressing START/ENTER by repeating Steps 2 through 7.
- The display will show “door” and the heating elements will not heat if the door is open when you try to bake/roast.

PRESS



YOU SEE



## 9. When start time is reached:

A 1-second tone will sound. The display will count down the baking/roasting time in hours and minutes (if cook time is more than 1 hour) or in minutes and seconds (if cook time is less than 1 hour).

YOU SEE



(display counts down cook time)

## 10. When baking/roasting is done:

The oven will turn off automatically and beep 4 times. You will also hear four 1-second tones every minute (unless they have been disabled [see “Disabling the timer reminder tones” in the “Using the electronic Minute Timer” section]) until you press OFF/CANCEL.

YOU SEE



## 11. Turn off oven.

**NOTE:** You can do this step any time to cancel the MEALTIMER™ control setting.

PRESS



YOU SEE



(time of day)

## Method 3 – Using Cook Time and Stop Time:

### 1. Prepare oven.

Position the oven rack(s) properly and put food in the oven. For correct rack placement, see “Positioning racks and pans” in “Using the oven” earlier in this section.

## 2. Choose Bake setting.

PRESS



YOU SEE



## 3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use this pad until the desired temperature shows on the small display. (If the Temp pad is held down, the temperature will change faster.)

PRESS



YOU SEE



(example shows Bake at 375°F [or 191°C])

## 4. Press COOK TIME.

PRESS



YOU SEE



## 5. Set cook time.

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

PRESS



YOU SEE



(example shows 30-minute baking/roasting time)

## 6. Press STOP TIME.

PRESS



YOU SEE



continued on next page

## 7. Set stop time.

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

Example at right shows a desired stop time of 2:30. The oven will automatically start cooking at 2:00 (the set stop time minus the set cook time).

PRESS



YOU SEE



(example shows 2:30 stop time)

## 8. Complete entry.

NOTES:

- **You can change** the temperature or time settings any time after pressing START/ENTER by repeating Steps 2 through 7.
- **The display** will show “door” and the heating elements will not heat if the door is open when you try to bake/roast.

PRESS



YOU SEE



## 9. When start time is reached:

A 1-second tone will sound. The display will count down the baking/roasting time in hours and minutes (if cook time is more than 1 hour) or in minutes and seconds (if cook time is less than 1 hour).

YOU SEE



(display counts down cook time)

## 10. When baking/roasting is done:

The oven will turn off automatically and beep four times. You will also hear four 1-second tones every minute (unless they have been disabled [see “Disabling the timer reminder tones” in the “Using the electronic Minute Timer” section]) until you press OFF/CANCEL.

YOU SEE



**11. Turn off oven.**

**NOTE:** You can do this step any time to cancel the MEALTIMER™ control setting.

PRESS



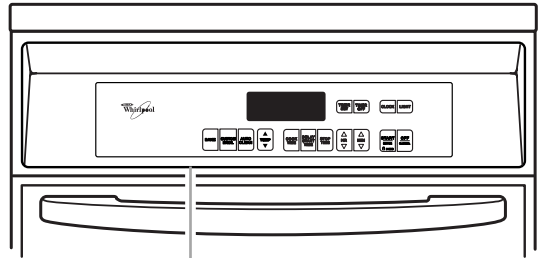
YOU SEE



(time of day)

**The oven vent**

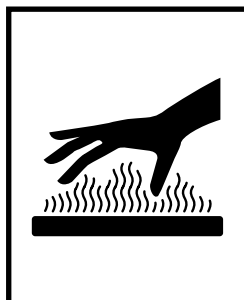
Hot air and moisture escape from the oven through a vent. The vent for the oven is above the oven door. This vent is needed for air circulation. **Do not block the vent.** Poor baking/roasting can result.



Oven vent

# Using the Self-Cleaning Cycle

(MODELS RS675PXG AND RS696PXG)



## ! WARNING

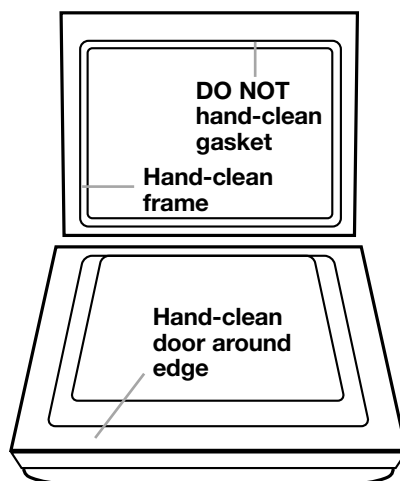
### Burn Hazard

Do not touch the oven during the Self-Cleaning cycle.  
Keep children away from oven during Self-Cleaning cycle.  
Do not use commercial oven cleaners in your oven.  
Failure to follow these instructions can result in burns,  
or illness from inhaling dangerous fumes.

## Before you start

Before you start the Self-Cleaning cycle, make sure you:

- DO NOT clean, move, or bend the gasket. Poor cleaning, baking, and roasting may result.
- Hand-clean the areas shown. They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy, steel-wool pad for cleaning.
- Do not let water, cleaner, etc., enter slots on door and frame.
- Remove the broiler pan and grid and any cookware/bakeware being stored in the oven.
- Wipe out any loose soil or grease. This will help reduce smoke during the Self-Cleaning cycle.
- Wipe up food spills containing sugar as soon as possible after the oven cools down. When sugar is heated to a high temperature in the Self-Cleaning cycle, the high temperature can cause the sugar to burn and react with the porcelain. This can cause staining, etching, pitting, or faint white spots.
- Remove the oven racks from the oven if you want them to remain shiny. You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide. (See the “Cleaning chart” in the



“Caring for Your Range” section.) If you clean the racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (The guides are counted from bottom to top.)

- Heat and odors are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Move birds to another closed and well ventilated room.

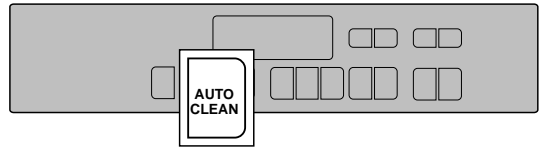
## NOTES:

- Keep the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- Do not block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- Do not leave plastic utensils on the cook-top. They may melt.
- Do not leave any foil in the oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- The oven light will not work during the Self-Cleaning cycle.

## Before setting the controls

- **Make sure clock is set to correct time of day. (See the “Setting the clock” section.)**
- **Make sure the oven door is completely closed.**

## Setting the controls



### To start cleaning immediately:

#### 1. Press AUTO CLEAN.

A 3½-hour Self-Cleaning cycle will be set automatically.

PRESS



YOU SEE



#### 2. Set cleaning time (optional).

If you want a Self-Cleaning cycle longer or shorter than 3½ hours, use the Hour pad to set the desired cleaning time. Press the “up” (▲) or “down” (▼) pad(s) until a time between 2½-4½ hours shows on the display.

- **Use 2½ hours** for light soil.
- **Use 3½-4½ hours** for moderate to heavy soil.

PRESS



YOU SEE



(example for 4½-hour cycle)

continued on next page

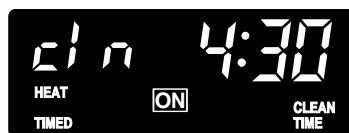
## USING THE SELF-CLEANING CYCLE

### 3. Start oven.

PRESS



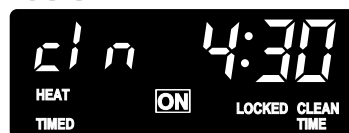
YOU SEE



### 4. After Self-Cleaning cycle starts:

LOCKED lights up on the display. The door cannot be opened when LOCKED is on.

YOU SEE



### 5. After Self-Cleaning cycle ends:

YOU SEE



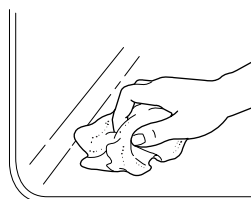
(example for 5:30 stop time)

YOU SEE



6. After the oven cools to room temperature, wipe off any residue or ash with a damp cloth or sponge.

If needed, touch up spots with a mild abrasive cleanser or cleaning sponge.



### To delay start using delay start time:

PRESS



YOU SEE



### 1. Press Auto Clean.

A 3½-hour Self-Cleaning cycle will be set automatically.



## 2. Set cleaning time (optional).

If you want a Self-Cleaning cycle longer or shorter than 3½ hours, use the Hour pad to set the desired cleaning time. Press the “up” (▲) or “down” (▼) pad(s) until a time between 2½-4½ hours shows on the display.

- Use 2½ hours for light soil.
- Use 3½-4½ hours for moderate to heavy soil.

PRESS



YOU SEE



(example for 4½-hour cycle)

## 3. Press DELAY START TIME.

PRESS



YOU SEE



## 4. Set start time.

Press the “up” (▲) or “down” (▼) pad(s) until the correct time shows on the display. The oven will automatically compute the stop time by adding the set cleaning time to the set start time.

PRESS



YOU SEE



(example for 2:30 start time)

## 5. Complete entry.

The door is locked as soon as you press START/ENTER.

PRESS



YOU SEE



## 6. After Self-Cleaning cycle starts:

LOCKED lights up on the display. The door cannot be opened when LOCKED is on.

YOU SEE



continued on next page

## USING THE SELF-CLEANING CYCLE

### 7. After Self-Cleaning cycle ends:

#### NOTES:

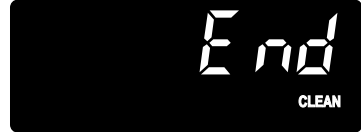
- **The stop time** will be the start time plus the cleaning time.
- **The fan** may stay on after the Self-Cleaning cycle ends, until the oven cools down.

YOU SEE



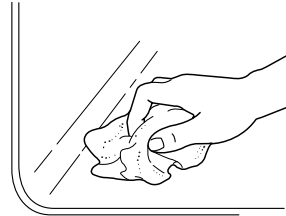
(example for 7:00 stop time)

YOU SEE



8. After the oven cools to room temperature, wipe off any residue or ash with a damp cloth or sponge.

If needed, touch up spots with a mild abrasive cleanser or cleaning sponge.



### To stop the Self-Cleaning cycle at any time:

If the oven temperature is too high for baking/roasting when you press OFF/CANCEL, "cln," TIMED, ON, "cool," and LOCKED will appear on the display until the oven cools.

PRESS



YOU SEE

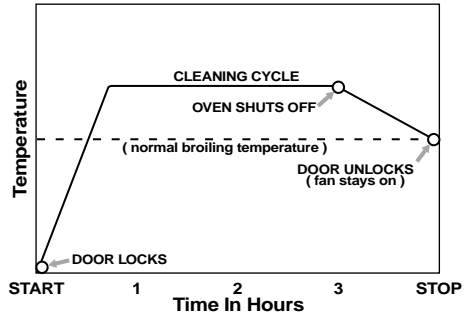


## How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3½-hour Self-Cleaning cycle. However, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2½ and 4½ hours. (See “Setting the controls.”)

The graph at the right is representative of a normal, 3½-hour Self-Cleaning cycle. Note that the heating stops ½ hour before the 3½-hour setting is up to cool the oven enough so the door can be unlocked.



# Caring for Your Range



## ! WARNING

### Explosion Hazard

Do not store flammable materials such as gasoline near this appliance.

Doing so can result in death, explosion, or fire.

## Cleaning chart

Before cleaning, always make sure all controls are off and the range is cool. Refer to instructions on all cleaning products before using them to clean your range.

PART	CLEANING METHOD	SPECIAL INSTRUCTIONS
<b>Control Knobs</b>	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Dishwasher</li> </ul>	<ul style="list-style-type: none"> <li>• DO NOT use steel wool or abrasive cleaners.</li> <li>• Pull knobs straight away from control panel.</li> <li>• Wash, rinse and dry with soft cloth.</li> </ul>
<b>Control Panel</b>	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Spray glass cleaner</li> </ul>	<ul style="list-style-type: none"> <li>• Wash, rinse and dry with soft cloth.</li> <li>• Apply spray cleaner to paper towel; do not spray directly on panel.</li> </ul>
<b>Exterior Surfaces*</b> (excluding ceramic glass cooktop, control panel and oven door glass)	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Mild liquid cleaner</li> <li>• Spray glass cleaner</li> <li>• Non-abrasive plastic scrubbing pad</li> </ul>	<ul style="list-style-type: none"> <li>• DO NOT use abrasive or harsh cleaners like chlorine bleach, ammonia or oven cleaners.</li> <li>• Wash, rinse and dry with soft cloth.</li> <li>• Gently clean around the model and serial plate; too much scrubbing could remove the numbers.</li> </ul>
<b>Ceramic glass cooktop</b> (Model RS696PXG)		<ul style="list-style-type: none"> <li>• See the "Cleaning the ceramic glass cooktop" section.</li> </ul>
<b>Coil Elements</b> (Models RS610PXG and RS675PXG)		<ul style="list-style-type: none"> <li>• DO NOT clean or immerse in water. Spatters and spills will burn off.</li> </ul>

\*When the cooktop is cool, remove all spills and clean. Food spills containing acids, such as vinegar and tomato, may affect the finish.

## Cleaning chart (cont.)

PART	CLEANING METHOD	SPECIAL INSTRUCTIONS
<p><b>Chrome reflector bowls*</b> (Models RS610PXG and RS675PXG)</p> <ul style="list-style-type: none"> <li>• Light to moderate soil</li> <li>• Heavy to burned-on soils</li> </ul>	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Non-abrasive plastic scrubbing pad</li> <li>• Dishwasher</li> <li>• Solution of ½ cup ammonia to 1 gallon water</li> <li>• Non-abrasive plastic scrubbing pad</li> <li>• Mild abrasive powdered cleanser or commercial oven cleaner</li> </ul>	<ul style="list-style-type: none"> <li>• Wash, rinse and dry with soft cloth.</li> <li>• Soak bowls for 20 minutes, then scrub with plastic pad.</li> </ul>
<p><b>Oven door glass</b></p>	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Non-abrasive plastic scrubbing pad</li> <li>• Spray glass cleaner</li> </ul>	<ul style="list-style-type: none"> <li>• Wash, rinse and dry with soft cloth.</li> <li>• Wipe with paper towel.</li> </ul>
<p><b>Oven cavity</b> (Model RS610PXG)</p> <ul style="list-style-type: none"> <li>• Food spills containing sugar and/or milk</li> <li>• Heavily soiled areas</li> </ul>	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Steel wool pad</li> <li>• Commercial oven cleaner</li> </ul>	<ul style="list-style-type: none"> <li>• When oven cools, wash, rinse and dry with soft cloth.</li> <li>• Wipe with clean water and dry well.</li> <li>• Follow the directions that come with the oven cleaner. (Place newspaper on the floor to protect the floor surface.) Wipe well with clean water and dry.</li> </ul> <p><b>NOTES:</b></p> <ul style="list-style-type: none"> <li>• Use oven cleaners in a well-ventilated room.</li> <li>• <b>Do not let commercial oven cleaners contact the gasket, thermostat, or exterior surfaces of the range. This will cause damage.</b></li> <li>• For easier cleaning, you can remove the oven door. Carefully follow the instructions in the "Removing the oven door" section.</li> </ul>

\*When the cooktop is cool, remove all spills and clean. Food spills containing acids, such as vinegar and tomato, may affect the finish.

continued on next page

**Cleaning chart (cont.)**

PART	CLEANING METHOD	SPECIAL INSTRUCTIONS
<p><b>Oven cavity</b> (Models RS675PXG and RS696PXG)</p> <ul style="list-style-type: none"> <li>• Food spills containing sugar and/or milk</li> <li>• All other spills</li> </ul>	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Self-cleaning cycle</li> </ul>	<ul style="list-style-type: none"> <li>• When oven cools, wash, rinse and dry with soft cloth or sponge.</li> <li>• See the “Using the self-cleaning cycle” section.</li> </ul>
<p><b>Oven racks</b></p>	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Steel wool pad</li> <li>• Self-cleaning cycle</li> </ul>	<ul style="list-style-type: none"> <li>• Wash, rinse and dry.</li> <li>• Place on 2nd and 4th rack guides. Racks will discolor and become harder to slide. After cleaning, apply vegetable oil to rack guides for easier sliding.</li> </ul>
<p><b>Broiler pan and grid</b></p>	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Steel wool pad</li> <li>• Dishwasher</li> <li>• Solution of ½ cup ammonia to 1 gallon water</li> <li>• Mild abrasive cleanser or commercial oven cleaner</li> </ul>	<ul style="list-style-type: none"> <li>• Wash, rinse and dry.</li> <li>• Soak for 20 minutes, then scrub with plastic scrubbing pad.</li> <li>• DO NOT clean the pan and grid in the self-cleaning cycle.</li> </ul>

## Cleaning the ceramic glass cooktop (Model RS696PXG)

Your cooktop is designed for easy care. It has been prepolished at the factory for improved protection and easier cleaning. Foods spilled directly on the cooktop will not burn off as on open-coil elements. Because of this, you should keep the surface dust free and soil free before heating. Use the Cooktop Polishing Creme, included with your range, to clean and maintain the cooktop.

PART	WHAT TO USE	HOW TO CLEAN
<b>Ceramic glass cooktop</b>		DO NOT use steel wool, plastic cleaning pads, abrasive powdered cleansers, chlorine bleach, rust remover, ammonia, or glass cleaners with ammonia. They may damage the cooktop surface.
<b>Light to moderate soil</b>	<ul style="list-style-type: none"> <li>• Paper towel</li> <li>• Clean, damp sponge</li> </ul>	Wipe as soon as Hot Surface Indicator Light goes off. Rinse thoroughly and dry.
<b>Heavy soil, dark streaks, specks, and discoloration</b>	<ul style="list-style-type: none"> <li>• Cooktop Polishing Creme*</li> <li>• Nonabrasive cleanser</li> </ul>	Rub into soil using damp paper towel. Rinse and dry.
<b>Burned-on soils</b>	<ul style="list-style-type: none"> <li>• Cooktop Polishing Creme*</li> <li>• Razor scraper in a holder</li> </ul>	Rub creme into soil using paper towel. Reapply creme to remaining spots. Hold razor scraper as flat to surface as possible, scrape spots. Polish entire cooktop with creme and paper towel. Rinse and dry. <b>Store razor blades out of reach of children.</b>
<b>Sugary spills</b> (jellies, candy syrups)	<ul style="list-style-type: none"> <li>• Paper towel</li> <li>• Clean, damp sponge</li> </ul>	Wipe while ceramic glass surface is warm. Rinse thoroughly and dry.
<b>Metal marks from copper, aluminum pans</b>	<ul style="list-style-type: none"> <li>• Cooktop Polishing Creme*</li> </ul>	Before heating cooktop again, rub into area using damp paper towel. Rinse and dry.
<b>Tiny scratches or abrasions</b>	<ul style="list-style-type: none"> <li>• Cooktop Polishing Creme*</li> </ul>	To prevent scratches and abrasions, use the Cooktop Polishing Creme regularly. Scratches and abrasions do not affect cooking performance. After many cleanings, they will become less visible.

**NOTE:** Always wipe your cooktop with clean water and dry it well after using the cleanser to prevent streaking or staining.

**\*To order additional Cooktop Polishing Creme (Part No. 3184477), call 1-800-253-1301.** You will hear a recording. Follow the steps to place an order.

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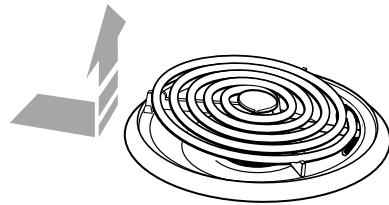
## Coil elements and reflector bowls (Models RS610PXG and RS675PXG)

### Removing

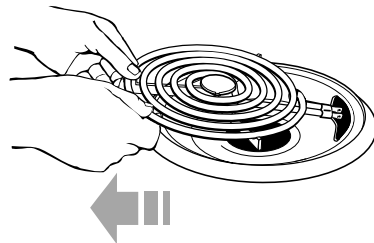
1. Make sure all coil elements are off and cool before removing coil elements and reflector bowls.



- 
2. Push in the edge of the coil element, opposite the receptacle. Then lift it just enough to clear the reflector bowl.



- 
3. Pull the coil element straight away from the receptacle.



- 
4. Lift out the reflector bowl. See the "Cleaning chart" earlier in this section for cleaning instructions.





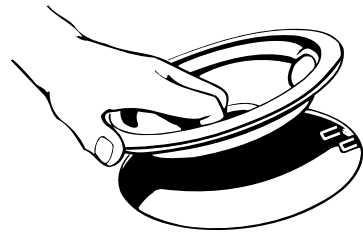
## Coil elements and reflector bowls (cont.) (Models RS610PXG and RS675PXG)

### Replacing

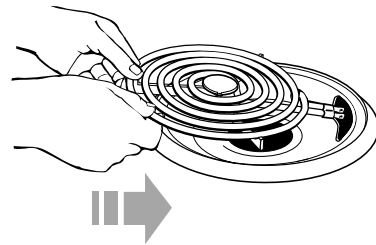
1. Make sure all coil elements are off and cool before replacing coil elements and reflector bowls.



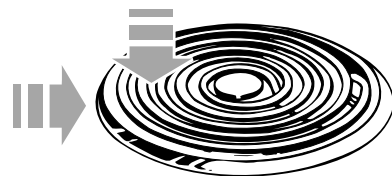
2. Line up openings in the reflector bowl with the coil element receptacle.



3. Hold the coil element as level as possible with the terminal just started into the receptacle. Push the coil element terminal into the receptacle.



4. When the terminal is pushed into the receptacle as far as it will go, push down the edge of the coil element opposite the receptacle.



**NOTE:** Reflector bowls reflect heat back to the cookware on the coil elements. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a reflector bowl changes color, some of your cookware may not be flat enough, or some may be too large for the coil element. In either case, some of the heat that's meant to go into or around cookware goes down and heats the reflector bowl. This extra heat can cause it to change color.

## Removing the oven door

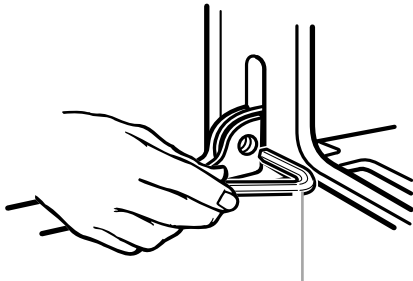
For normal use of your oven, you do not need to remove the door. However, if you have to remove the door follow the instructions in this section.

The oven door is heavy. Use both hands to remove and replace the door. Do not lift and carry the door by the handle. To remove and replace the door you may need help.

### To remove:

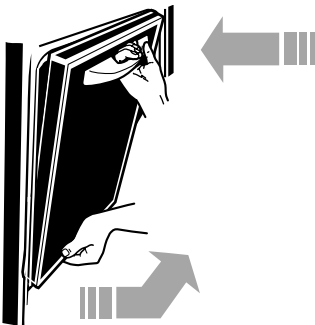
1. **Open** door all the way.

**NOTE:** Two  $\frac{5}{32}$ " Allen wrenches or 2 nails of similar diameter may be used if factory furnished door removal pins have been misplaced. Be careful not to damage porcelain finish.



Insert small end of pin here

2. **Insert** small end of a door removal pin into each door hinge.



3. **Grasp** under handle and gently close door as far as it will shut. **Pull** door out at bottom to remove.
4. **Set** door aside on protected surface.

### To replace:



1. **Fit** hinge arms into slots in frame. **Push in** at lower corners to ensure that hinge arms are fully engaged.
2. **Open** the door all the way.
3. **Remove** the door removal pins from each hole.
4. **Close** the door.

**NOTE:** If the door does not operate freely, you have not installed it properly. Repeat Steps 1-4.

## The oven lights

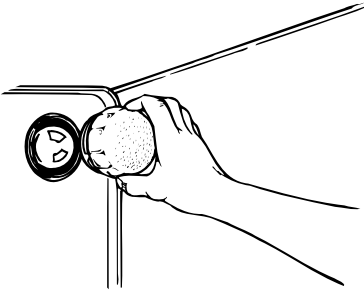
The oven lights will come on when you open the oven door. To turn the lights on when the oven door is closed, press the Oven Light pad on the control panel.



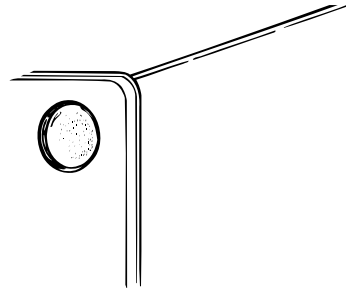
**NOTE:** Make sure oven is cool before replacing a light bulb.

### To replace an oven light:

- 1. Disconnect** power and make sure the oven is cool before replacing the light bulb.



- 2. Remove** the glass bulb cover in the back of the oven by turning it counterclockwise.
- 3. Remove** the light bulb from its socket. **Replace** the bulb with a similar 125-volt, 15-watt appliance bulb.



- 4. Replace** the light bulb cover by turning it clockwise. The light bulb cover must be in place when using the oven. The cover protects the bulb from breaking and from high oven temperatures.

- 5. Reconnect** power.

**NOTE:** The oven lights will not work during the Self-Cleaning cycle.

# Troubleshooting

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see the “Requesting Assistance or Service” section on page 54.

## If nothing operates, check the following:



Is the oven wired into a live circuit with the proper voltage?  
(See Installation Instructions.)



Have you blown a household fuse or tripped a circuit breaker?

## Other possible problems and their causes:

PROBLEM	CAUSE
<b>The oven will not operate</b>	<ul style="list-style-type: none"> <li>You have not set the electronic control correctly. Refer to the section in this manual describing the function you are operating.</li> <li>You have accidentally set the control lock. See the “Using the control lock” section on page 15.</li> <li>You have programmed a delayed start time. Wait for the start time to be reached or cancel and reset the controls.</li> </ul>
<b>The surface cooking areas will not operate (Models RS610PXG and RS675PXG)</b>	<ul style="list-style-type: none"> <li>You have blown a household fuse or tripped a circuit breaker. Replace the fuse or reset the circuit breaker.</li> <li>You have not plugged in coil element(s) all the way. Turn control knobs to OFF and plug in coil element(s) all the way. (See “Replacing” on page 49.)</li> <li>You are not setting the control knob correctly. Push the control knob in before turning to a setting.</li> </ul>
<b>The control knob(s) will not turn</b>	<ul style="list-style-type: none"> <li>You are not pushing in before turning. Push the control knob(s) in before turning to a setting.</li> </ul>
<b>The Self-Cleaning cycle will not operate (Models RS675PXG and RS696PXG)</b>	<ul style="list-style-type: none"> <li>You did not press START/ENTER.</li> <li>You have programmed a delayed start time. Wait for the start time to be reached or cancel and reset the controls.</li> </ul>
<b>Display is blank</b>	<ul style="list-style-type: none"> <li>You have set the display not to show the clock time. To see the clock time again, press and hold CLOCK for 5 seconds.</li> </ul>

<b>PROBLEM</b>	<b>CAUSE</b>
<b>The oven temperature seems too low or too high</b>	<ul style="list-style-type: none"> <li>• Adjust the oven temperature control. (See “Adjusting the oven temperature control” section.)</li> </ul>
<b>Slow baking or roasting</b>	<ul style="list-style-type: none"> <li>• Increase baking or roasting time.</li> <li>• Increase temperature 25°F (14°C).</li> <li>• Preheat oven to selected temperature before placing food in oven.</li> <li>• Choose bakeware that will allow 2 inches (5 cm) of air space around all sides.</li> <li>• Open oven door to check food when timer signals shortest time suggested in recipe.</li> <li>• Oven peeking can make cooking times longer.</li> </ul>
<b>Baked items too brown on bottom</b>	<ul style="list-style-type: none"> <li>• Preheat oven to selected temperature before placing food in when preheating is recommended.</li> <li>• Choose bakeware that will allow 2 inches (5 cm) of air space around all sides.</li> <li>• Position rack higher in oven.</li> <li>• Decrease oven temperature 15° to 25°F (8° to 14°C).</li> </ul>
<b>Unevenly baked items</b>	<ul style="list-style-type: none"> <li>• Check that the range is level.</li> <li>• Bake in center of oven with 2 inches (5 cm) of space around each pan.</li> <li>• Check to make sure batter is level in pan.</li> </ul>
<b>Crust edge browns before pie is done</b>	<ul style="list-style-type: none"> <li>• Shield edge with foil.</li> </ul>
<b>The display is showing “PF”</b>	<ul style="list-style-type: none"> <li>• There has been a power failure. Reset the clock. (See “Setting the clock” on page 16.)</li> </ul>
<b>“F” followed by a number shows on the display</b>	<ul style="list-style-type: none"> <li>• Press OFF/CANCEL. If the code reappears, note the code and call for service. (See the “Requesting Assistance or Service” section on page 54.)</li> </ul>

If none of these items was causing your problem, see the “Requesting Assistance or Service” section on page 54.

# Requesting Assistance or Service

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

## If you need assistance or service

**Call the Whirlpool Consumer Assistance Center toll free at 1-800-253-1301. Our consultants are available to assist you.**



When calling:

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

**Our consultants provide assistance with:**

- Features and specifications on our full line of appliances
- Installation information
- Use and maintenance procedures

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

**Whirlpool service technicians** are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the authorized Whirlpool service company in your area, you can also look in your telephone directory Yellow Pages.

## If you need replacement parts

If you need to order replacement parts, we recommend that you only use FSP® factory authorized parts. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new WHIRLPOOL® appliance.

To locate FSP replacement parts in your area, call our Consumer Assistance Center telephone number or your nearest authorized service center.

## For further assistance

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

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

Please include a daytime phone number in your correspondence.

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# WHIRLPOOL®

## Electric Range Warranty

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
<b>FULL ONE-YEAR WARRANTY</b> FROM DATE OF PURCHASE	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool service company.
<b>FULL FIVE-YEAR WARRANTY</b> FROM DATE OF PURCHASE	FSP replacement parts and repair labor for CLEANTOP® ceramic glass cooktop to the original purchaser of this product. Whirlpool warrants that: <ul style="list-style-type: none"> <li>– The ceramic glass cooktop will not discolor.</li> <li>– The ceramic glass cooktop pattern will not wear off.</li> <li>– The ceramic glass cooktop will not crack due to thermal shock.</li> <li>– The surface units will not burn out.</li> </ul>
<b>WHIRLPOOL WILL NOT PAY FOR</b>	
<p><b>A.</b> Service calls to:</p> <ol style="list-style-type: none"> <li>1. Correct the installation of your range.</li> <li>2. Instruct you how to use your range.</li> <li>3. Replace house fuses or correct house wiring.</li> <li>4. Replace owner-accessible light bulbs.</li> </ol> <p><b>B.</b> Repairs when your range is used in other than normal, single-family household use.</p> <p><b>C.</b> Pickup and delivery. Your range is designed to be repaired in the home.</p> <p><b>D.</b> Damage to your range caused by accident, misuse, fire, flood, acts of God, or use of products not approved by Whirlpool.</p> <p><b>E.</b> Repairs to CLEANTOP ceramic glass cooktop if it has not been cared for as recommended in this Use and Care Guide.</p> <p><b>F.</b> Repairs to parts or systems caused by unauthorized modifications made to the appliance.</p>	

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

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

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