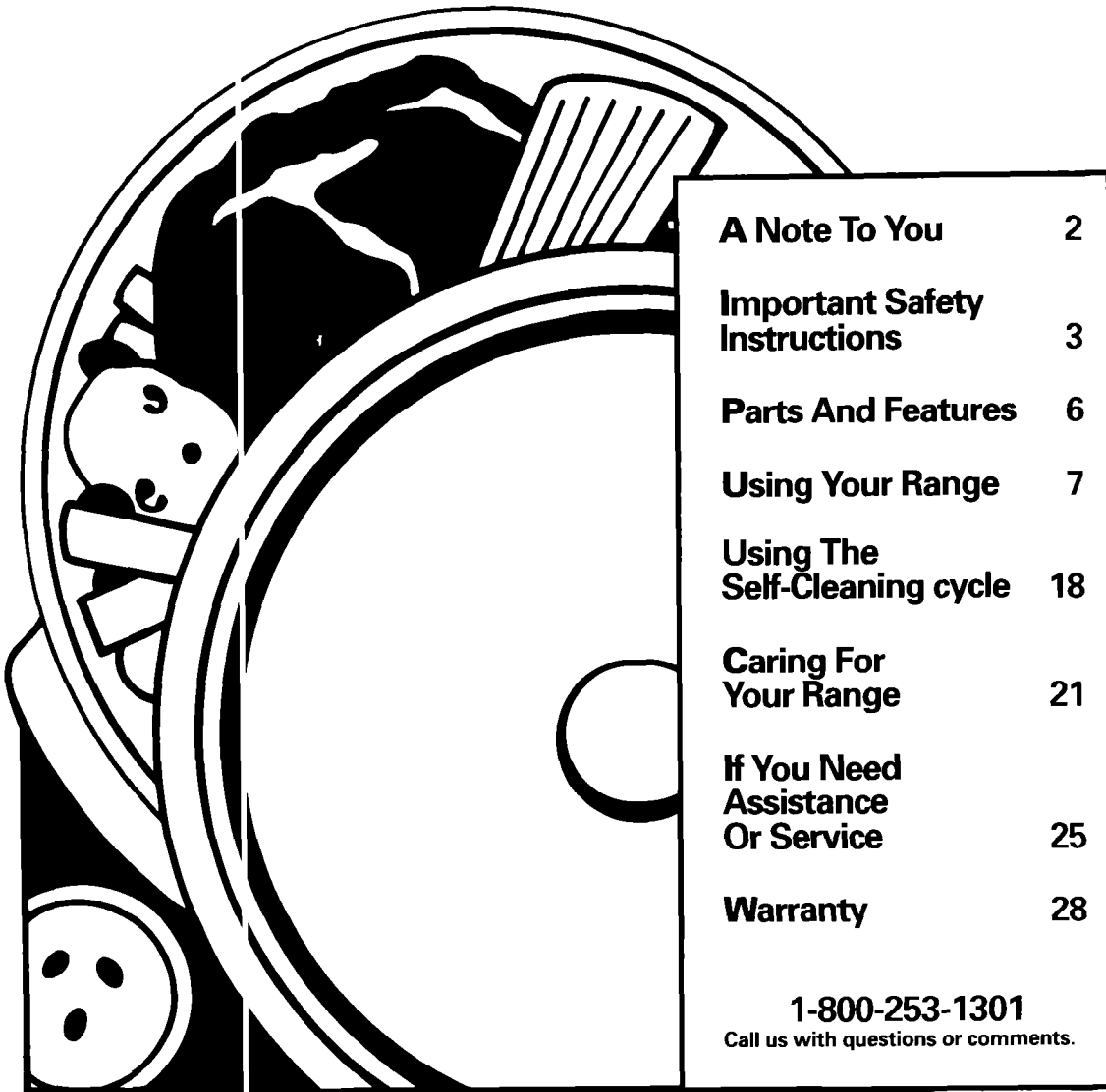




# Use And Care

## G U I D E



**SELF-CLEANING ELECTRIC SET-IN RANGE**

**MODEL RS660BXY**

# A Note To You

## **Thank you for buying a Whirlpool appliance.**

You have purchased a quality, *world-class* home appliance. Years of engineering experience have gone into its manufacturing. To ensure that you will enjoy many years of trouble-free operation, we have developed this Use and Care Guide. It is full of valuable information on how to operate and maintain your appliance properly and safely. Please read it carefully. Also, please complete and mail the Ownership Registration Card provided with your appliance. This will help us notify you about any new information on your appliance.

## **Your safety is important to us.**

This guide contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of each symbol.

### **⚠ WARNING**

This symbol will help alert you to such dangers as personal injury, burns, fire and electrical shock.

### **⚠ CAUTION**

This symbol will help you avoid actions which could cause product damage (scratches, dents, etc.) and damage to your personal property.

## **Our Consumer Assistance Center number, 1-800-253-1301, is toll-free, 24 hours a day.**

If you ever have a question concerning your appliance's operation, or if you need service, first see "If You Need Assistance Or Service" on page 25. If you need further help, feel free to call our Consumer Assistance Center. When calling, you will need to know your appliance's complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 6). For your convenience, we have included a handy place below for you to record these numbers, the purchase date from the sales slip and your dealer's name and telephone number. Keep this book and the sales slip together in a safe place for future reference.

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

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

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

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

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

# 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:

### **General**

- Read all instructions before using the range.
- Install or locate the range only in accordance with the provided Installation Instructions. The range must be installed by a qualified installer. The range must be properly connected to electrical supply and grounded.



- **WARNING:** To reduce the risk of tipping of the appliance, the appliance must be secured by anti-tip fasteners. To check if the appliance is installed properly, open the oven door and verify that the range is secured to cabinets with four screws through the mounting holes in the front frame of the oven.
- **CAUTION:** Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not leave children 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. They could be burned or injured.
- Do not operate the range if it is damaged or not working properly.

- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.



- **DO NOT TOUCH SURFACE UNITS, AREAS NEAR UNITS, HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN.** Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and 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 surface units, areas near units, heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the cooktop and the oven door.



- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit and you could be burned.
- 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 bulky cloth for a potholder. It could catch on fire.
- Keep range vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not store flammable materials on or near the range. The fumes can create an explosion and/or fire hazard.

#### **When using the cooktop**

- Make sure the reflector bowls are in place during cooking. Cooking without reflector bowls may subject the wiring and components underneath them to damage.
- Do not line reflector bowls with aluminum foil or other liners. Improper installation of these liners may result in a risk of electric shock or fire.
- Select a pan with a flat bottom that is about the same size as

the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.

- Check to be sure glass cooking utensils are safe for use on the range. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- Never leave surface units unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that may ignite.



- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.

#### **When using the oven**

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let potholder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

**Grease**

- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spillovers immediately.



- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.

**Care and cleaning**

- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances can cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.



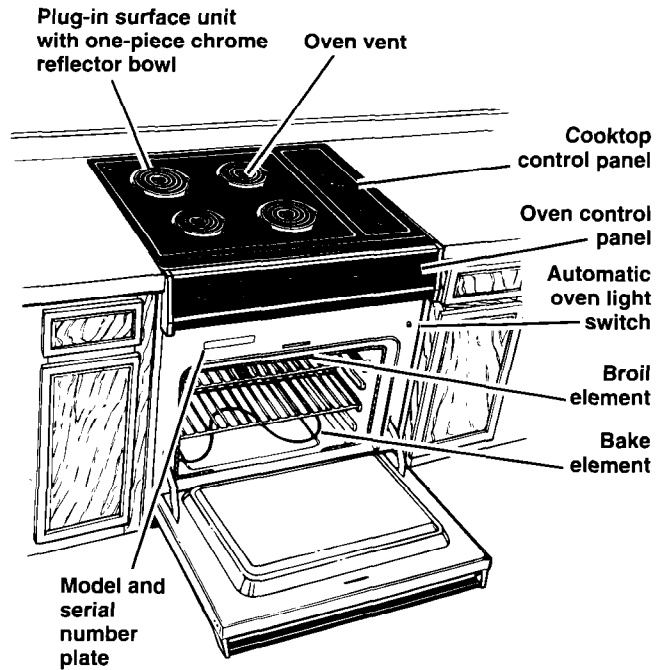
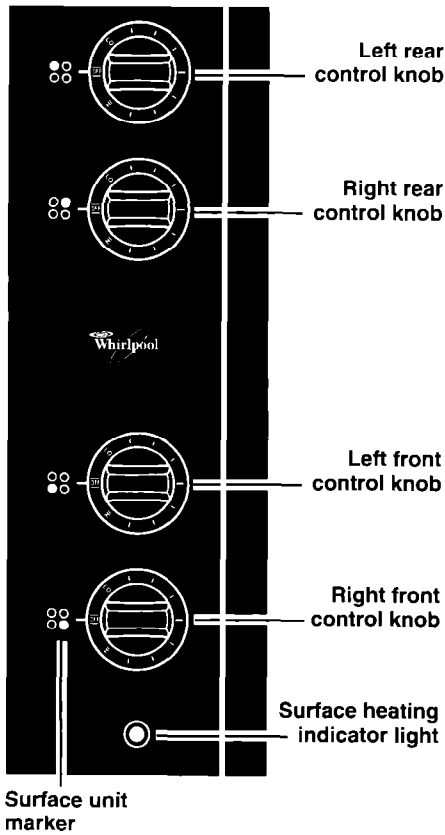
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not soak removable heating elements in water. The element will be damaged and shock or fire could result.
- Do not clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

– SAVE THESE INSTRUCTIONS –

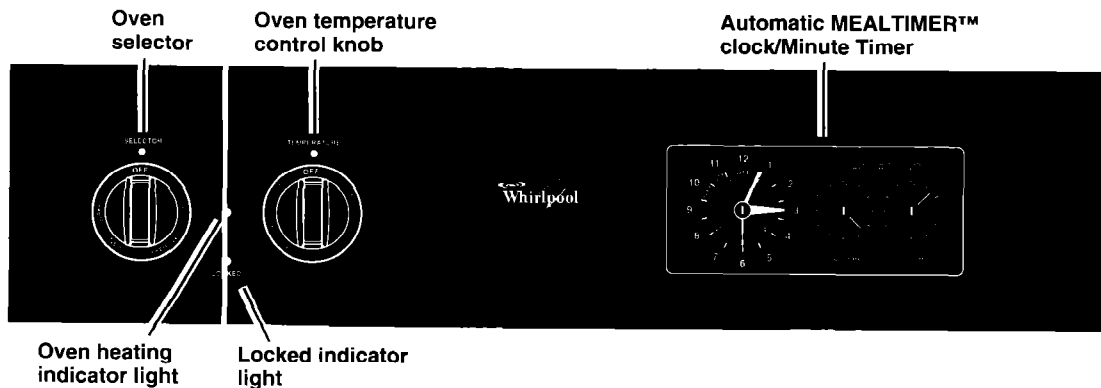
# Parts And Features

This section contains captioned illustrations of your range. Use them to become familiar with the location and appearance of all parts and features.

## Cooktop control panel



## Oven control panel



# Using Your Range

In This Section			
	Page		Page
Using the surface units .....	7	Adjusting the oven temperature control .....	12
Positioning racks and pans .....	9	Broiling .....	13
For best air circulation .....	10	Broiling tips .....	14
Using aluminum foil for baking .....	10	Energy saving tips .....	14
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Using the Minute Timer .....	11	The oven vent .....	17
Baking/roasting .....	12	Optional door panel pac .....	17

To obtain the best cooking results possible, you must operate your range properly. This section gives you important information for efficient and safe use of your range.

## Using the surface units

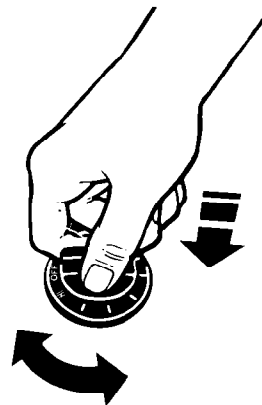
Push in control knobs before turning them to a setting. You can set them anywhere between HI and OFF.

### Surface unit markers

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

### Surface heating indicator light

The SURFACE HEATING Indicator Light on the control panel will glow when a surface unit is turned on.



**⚠ WARNING**

**Burn and Fire Hazard**

Be sure all control knobs are turned to OFF and all indicator lights are OFF when you are not cooking.

Someone could be burned or a fire could start if a surface unit is accidentally left ON.

## USING YOUR RANGE

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 foods cooking.</li><li>• To bring liquids to a boil.</li></ul>
Medium-high	<ul style="list-style-type: none"><li>• To hold a rapid boil.</li><li>• To fry chicken or pancakes.</li></ul>
Medium (opposite OFF)	<ul style="list-style-type: none"><li>• For gravy, pudding and icing.</li><li>• To cook large amounts of vegetables.</li></ul>
Medium-low	<ul style="list-style-type: none"><li>• To keep food cooking after starting it on a higher setting.</li></ul>
LO	<ul style="list-style-type: none"><li>• To keep food warm until ready to serve.</li></ul>

### Cookware tips

- **Select a pan** that is about the same size as the surface unit.
- **NOTE: For best results and greater energy efficiency**, use only flat-bottomed utensils that make good contact with the surface units. Utensils with rounded, warped, ridged (porcelain enamel-ware) or dented bottoms could cause severe overheating, which damages the utensil and/or surface unit.  
Woks, canners and teakettles with flat bottoms suitable for use on your cooktop are now available in most houseware stores and departments.
- **The pan** should have straight sides and a tight-fitting lid.
- **Choose medium to heavy gauge** (thickness) pans that are fairly light-weight.
- **The pan material** (metal or glass) affects how fast heat transfers from the surface unit through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
- **Handles** should be made of sturdy, heat-resistant material and be securely attached to the pan.

## CAUTION

### Product Damage Hazard

- If a surface unit stays red for a long time, the bottom of the pan is not flat enough or is too small for the surface unit. Prolonged usage of incorrect utensils for long periods of time can result in damage to the surface unit, cooktop, wiring and surrounding areas. To prevent damage, use correct utensils, start cooking on HI and turn control down to continue cooking.
- Do not leave an empty utensil, or one which has boiled dry, on a hot surface unit. The utensil can overheat and may damage the utensil or surface unit.



**Home canning information**

- **Use flat-bottomed canners/pans** for best results.
- **Use the largest surface unit** for best results. Also, use a canner/pan which can be centered over the surface unit and which does not extend more than one inch outside surface unit area. Large diameter canners/pans, if not properly centered trap heat and can cause damage to the cooktop.
- **Do not place canner** on two surface units at the same time. Too much heat will build up and will damage the cooktop.
- **Start with hot water.** This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- **Keep reflector bowls clean** for best heat reflection.
- To prolong the life of the elements:
  - **Prepare small batches** at a time.
  - **Do not use elements** for canning all day.

**Optional canning kit**

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

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit (Part No. 242905) from your Whirlpool dealer or authorized Whirlpool<sup>SM</sup> service company.

**Positioning racks and pans**

**For baking/roasting with one rack,** place the rack so the top of the food will be centered in the oven.

**Rack placement for specific foods:**

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys	Lowest level or 2nd level from bottom
Angel and bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd level from bottom
Cookies, biscuits, muffins, cakes, non-frozen pies	2nd or 3rd level from bottom

**When baking on two racks,** arrange racks on bottom and third level from bottom.

**NOTE:** For recommended rack placement when broiling, see "Broiling rack position chart" on page 14.

**⚠ WARNING**

**Personal Injury Hazard**

- Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) is level.
- If rack(s) must be moved while oven is hot, use potholders or oven mitts to protect hands.

Failure to follow the above precautions may result in personal injury.

## For best air circulation

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

- **Place** the pans so that one is not directly over the other.
- **For best results, allow** 1½ to 2 inches (4-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch (2.5 cm).
- **Use** only one cookie sheet in the oven at one time.

Use the following as a guide to determine where to place the pans.

### One pan

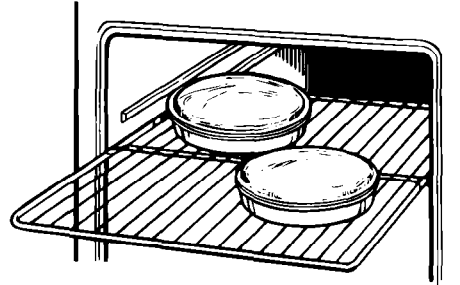
Place in the center of the oven rack.

### Two pans

Place in opposite corners of the oven rack.

### Three or four pans

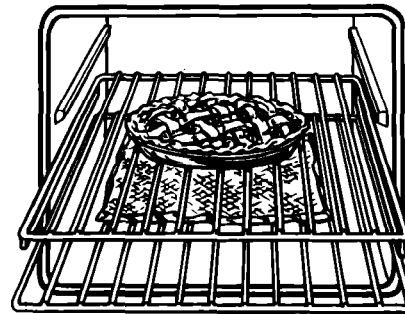
Place in opposite corners on each oven rack. Stagger pans so no pan is directly over another.



## Using aluminum foil for baking

Use aluminum foil to catch spillovers from pies or casseroles.

- **Place** the foil on the oven rack below the rack with the food. **Turn up** foil edges and **make sure** foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- **Do not cover** the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- **Do not line** oven bottom or entire oven rack with foil or other liners. Poor baking will result.



### ⚠ WARNING

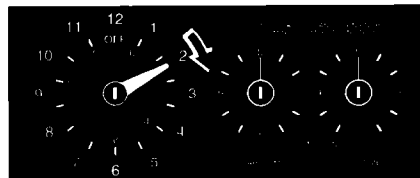
#### Electrical Shock and Fire Hazard

Do not allow foil to touch the heating elements because it will damage them and could result in shock or fire hazard.

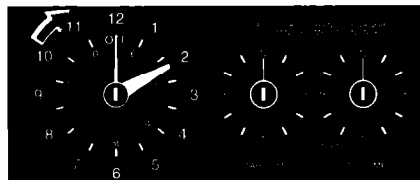
## Setting the clock

Push in and turn the Minute Timer Knob to set the clock.

1. **Push in Minute Timer Knob and turn clockwise** until clock shows the correct time of day.



2. **Let the Minute Timer Knob pop out. Turn clockwise** until Minute Timer hand points to OFF. **The clock setting will change if you push in the knob when turning.**

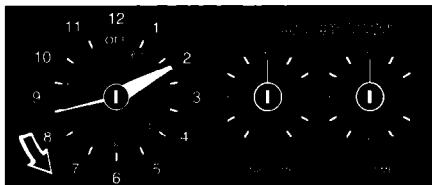


## Using the Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

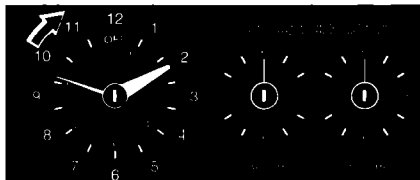
**NOTE: Do not push in the knob** when setting the Minute Timer, or when stopping the buzzer. Pushing in and turning the Minute Timer Knob changes the clock setting.

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



2. **Without pushing it in, turn** the knob back to the setting you want.

**When the time is up, a buzzer will sound. To stop the buzzer, turn** the Minute Timer hand to OFF.



## Baking/roasting

1. **Position** the rack(s) properly **before** turning on the oven. **To change rack position**, lift rack at front and **pull out**. For further information, see "Positioning racks and pans" on page 9.

2. **Set** the Oven Selector to BAKE.

3. **Set** the Oven Temperature Control to the baking/roasting temperature you want. The OVEN HEATING Indicator Light will come on. The oven is preheated when the OVEN HEATING Indicator Light first goes off.

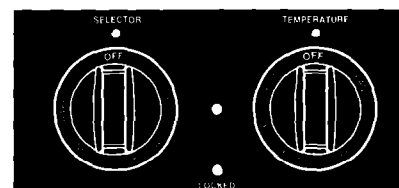
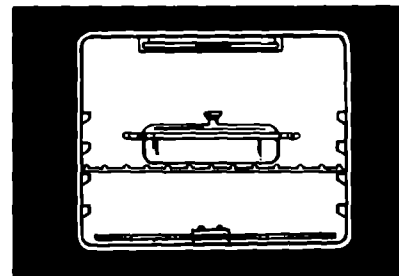
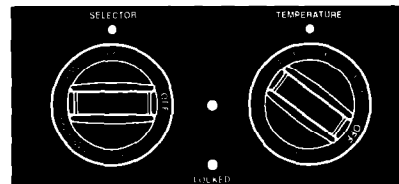
**NOTE:** Do not preheat oven when roasting or cooking items such as casseroles.

4. **Put** food in the oven.

During baking/roasting, the elements will turn on and off to maintain the temperature setting. The OVEN HEATING Indicator Light will turn on and off with the elements.

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

5. **When baking/roasting is done**, turn both the Oven Selector and the Oven Temperature Control to OFF. The OVEN HEATING Indicator Light will go off.

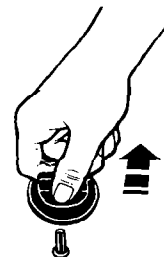


## Adjusting the oven temperature control

Oven temperature controls will gradually shift after years of use. So, even though your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

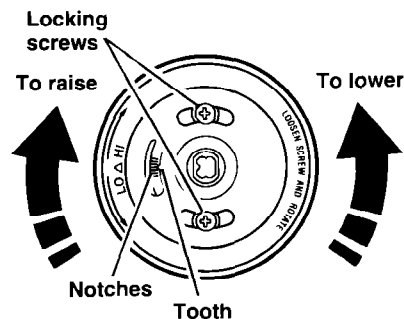
If, after using the oven for a period of time, you are not satisfied with the temperature settings, you can change them by following these steps:

1. **Turn** the Oven Temperature Control Knob to the off position. **Full** knob straight off and **flip** it over.



2. **Loosen** the locking screws inside the control knob. **Note the position of the notches.**
3. **To lower the temperature, hold** knob handle firmly and **move** the tooth a notch counter-clockwise. Each notch equals about 5°F (2.5°C).
4. **To raise the temperature, hold** knob handle firmly and **move** the tooth a notch clockwise. Each notch equals about 5°F (2.5°C).

**Tighten the locking screws and replace the control knob.**

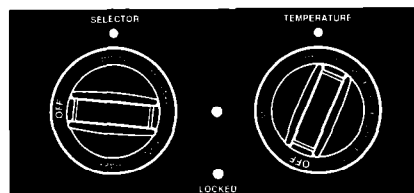


## Broiling

1. **Position** the rack properly **before** turning on the oven. **Position** rack so that the surface of the food is at least 3 inches (7.4 cm) away from the broil element. See "Broiling rack position chart" on page 14.
2. **Put** the broiler pan and food on the rack.
3. **Close** the door to the Broil Stop position (open about 4 inches [10.2 cm]). The door will stay open by itself.
4. **Set** the Oven Selector and Oven Temperature Control to BROIL. The OVEN HEATING Indicator Light will come on.

**NOTE:** Do not preheat oven when broiling.

5. **When broiling is done, turn both** the Oven Selector and Oven Temperature Control to OFF. The OVEN HEATING Indicator Light will go off.



### Custom broil

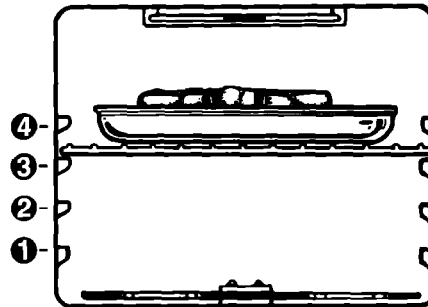
- If food is cooking too fast, **turn** the Oven Temperature Control **counterclockwise** until the OVEN HEATING Indicator Light goes off.
- If you want the food to broil slower from the start, **set** the Oven Temperature Control Knob between 170°F and 325°F (77°C and 163°C). These temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking.
- Fish and chicken are some foods that may cook better if you use lower broiling temperatures.

**The Oven Selector must be on BROIL for all broiling temperatures.**

**NOTE:** **Leave** the oven door partly open whenever using the oven to broil. This allows the oven to maintain proper temperatures.

## Broiling rack position chart

RACK POSITION FROM BOTTOM	TYPE OF FOOD/ DONENESS
4	Hamburger patties and thin steaks, 1/2" thick or less
3	Quickly searing food, rare and medium steaks, medium patties, ham slices, fish steaks, frankfurters
2	Well-done steaks and patties, lamb chops, split chicken, pork steaks and chops, whole fish



## Broiling tips

- **Use** the broiler pan and grid for broiling. They are designed to drain excess liquid and fat away from the cooking surface to help prevent spatter, smoke or fire.
- **Refer** to a broiling chart in a reliable cookbook for correct broiling times.
- **After broiling, remove** the broiler pan from the oven when you remove the food. Drippings will bake on the pan if you leave it in the heated oven.

## ⚠ WARNING

### Fire Hazard

- Place meat the correct distance from the element. Meat placed too close to the element may spatter, smoke, burn or catch fire during broiling.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease may result in fire. If foil is used, cut slits in foil to line up with all openings in broiler grid. Grease can then drain away and cool in pan.

## Energy saving tips

Although the energy used for cooking is usually a very small percentage of the total energy used in the home, cooking energy can be used efficiently. Here are some tips to help you save energy when using your cooking product.

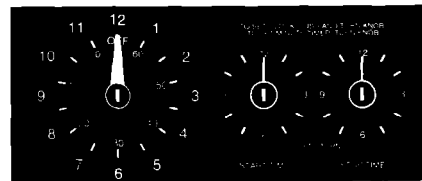
- **Use** pans with flat bottoms, straight sides and tight-fitting lids.
- **Match** the pan to the surface unit size.
- **Cook** with a minimum of liquid or fat to help shorten cooking time.
- **Preheat** pans only when recommended and for the shortest time possible.
- **Start** food on higher heat settings, then set surface unit control on low or off to finish cooking. Use retained heat for cooking when possible.
- **Use** the more efficient surface units instead of the oven when possible.
- **Turn on** the surface unit only after placing filled pan on the unit.
- **“Oven peeking”** may cause heat loss, longer cooking times and unsatisfactory baking results. Rely on your timer to keep track of the cooking time.
- **Bake** cakes, pies or cookies when oven is warm. Best time is after a meal has been cooked in it.
- **Preheat** the oven no longer than necessary.
- **Plan** your meals for the most efficient use of the range. When using the oven to cook one food, try to cook the rest of the meal in it also.
- **Do not preheat** when broiling, roasting or cooking items such as casseroles.
- **Keep** reflector bowls clean for best heat reflection.

## Using the automatic MEALTIMER™ clock

The automatic MEAL TIMER clock is designed to turn the oven on and off at times you set ... even when you are not around.

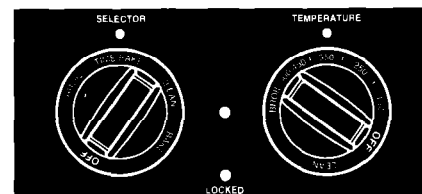
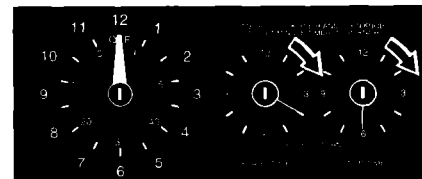
Timed baking/roasting is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use the timed cycle for cakes, cookies, etc. ... undercooking will result.**

**Before using the MEALTIMER clock, make sure the clock is set to the correct time of day.** (See "Setting the clock" on page 11.)



### To delay start and stop automatically:

1. **Position** the oven rack(s) properly and **place** the food in the oven.
2. **Push in** and **turn** the Start Time Knob **clockwise** to the time you want baking/roasting to start.
3. **Push in** and **turn** the Stop Time Knob **clockwise** to the time you want the oven to shut off.
4. **Set** the Oven Selector to TIME BAKE.
5. **Set** the Oven Temperature Control to the baking/roasting temperature you want. The oven will now start and stop automatically. The OVEN HEATING Indicator Light will come on when the start time is reached.
6. **After baking/roasting is done or to cancel the setting at any time, turn** both the Oven Selector and Oven Temperature Control to OFF.



## USING YOUR RANGE

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

1. **Position** the oven rack(s) properly and **place** the food in the oven.
2. **Push in** and **turn** the Stop Time Knob **clockwise** to the time you want the oven to shut off. **Make sure** the Start Time Knob is not pushed in.
3. **Set** the Oven Selector to TIME BAKE.
4. **Set** the Oven Temperature Control to the baking/roasting temperature you want.
5. **After baking/roasting is done or to cancel the setting at any time, turn** both the Oven Selector and the Oven Temperature Control to OFF.



### **⚠** WARNING

To avoid sickness and food waste when using the MEALTIMER™ control:

- Do not let most UNFROZEN food stand for more than two hours before cooking starts.
- Do not allow food to remain in oven for more than two hours after the end of cooking cycle.

**NOTE:** Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups, and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.

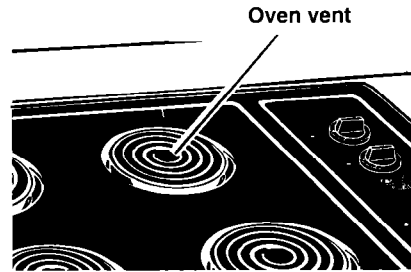


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## The oven vent

Hot air and moisture escape from the oven through a vent under the right rear surface unit. You can cook on the unit or keep food warm on it while the oven is on. The vent is needed for air circulation. **Do not block the vent.** Poor baking/roasting can result.

**NOTE:** Plastic utensils left over the vent can melt.



### **⚠ WARNING**

#### **Burn and Fire Hazard**

If you leave a utensil on the right rear surface unit, use potholders when moving it. Pan handles can become hot enough to burn.

Keep flammable materials away from oven vent.

Failure to do so can result in burns or a fire.

---

## Optional door panel pack

If you would like to change the color of your oven door glass to white or almond, you can order one of these kits:

- White (Kit No. 814071)
- Almond (Kit No. 814072)

from your Whirlpool Dealer. The kits include easy installation instructions.

# Using The Self-Cleaning Cycle

## In This Section

	Page		Page
How the cycle works .....	18	Setting the controls .....	19
Before you start .....	18	Special tips .....	20

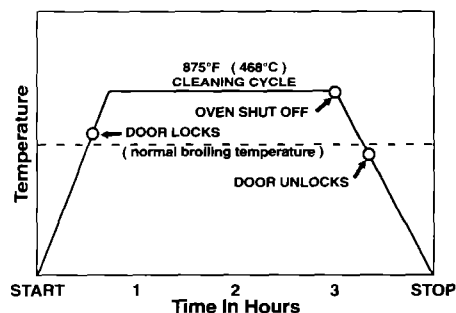
The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like with the other functions of your range, you operate the Self-Cleaning cycle with the easy-to-use controls. Please review the instructions in this section to keep your oven spotless.

## 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.

You can adjust the cycle time to the amount of soil in your oven. You can set the cycle time anywhere between 2 and 4 hours. (See "Setting the controls" on page 19.)

The graph at the right is representative of a normal, 3-hour Self-Cleaning cycle. Note that the heating stops when the 3-hour setting is up, but it takes longer for the oven to cool enough to unlock.

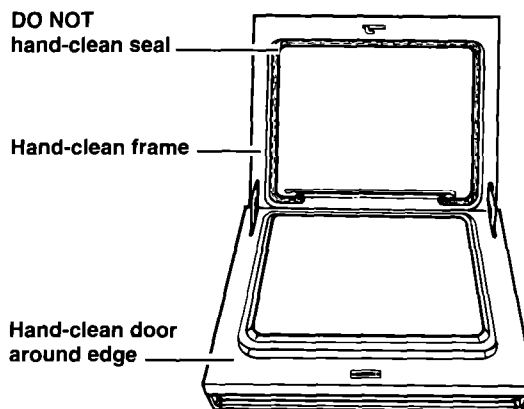


## Before you start

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

- **Hand-clean** the areas shown. They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad for cleaning.

**NOTE:** DO NOT clean, move or bend the seal. Poor cleaning, baking and roasting may result.



- **Remove the broiler pan grid and any pots and pans** being stored in the oven.  
**NOTE:** You can clean the broiler pan (without grid) in the oven if you have first removed most of the soil by hand-cleaning or a dishwasher. If most of the soil is not removed, too much smoking will occur. The chrome broiler pan grid will discolor if cleaned in the Self-Cleaning cycle.
- **Wipe out any loose soil or grease.** This will help reduce smoke during the cleaning cycle.
- **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 page 23.) If you clean racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (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.

## ⚠ WARNING

### Personal Injury and Product Damage Hazard

- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners may produce hazardous fumes or damage the porcelain finish.
- Do not leave foil in the oven during the Self-Cleaning cycle. Foil can burn or melt and damage the oven surface.

**NOTE:** Do not force the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to open safely. Wait until it moves freely.

Do not block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.

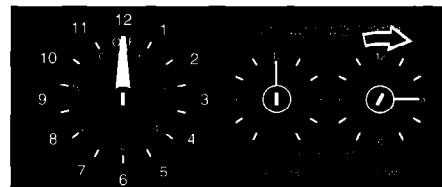
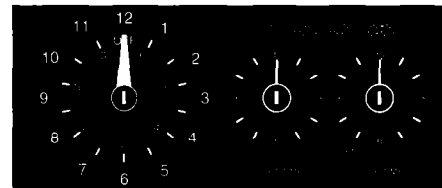
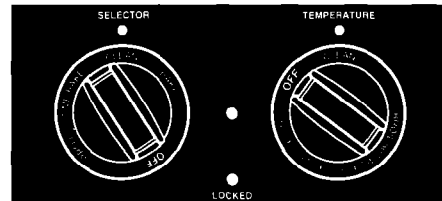
Do not leave plastic utensils near the vent. They may melt.

Chrome reflector bowls must not be cleaned in the oven. They will discolor.

## Setting the controls

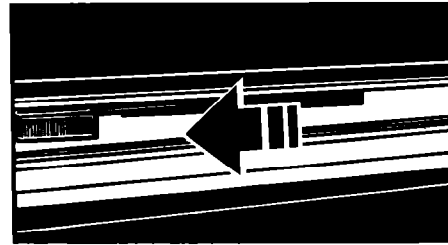
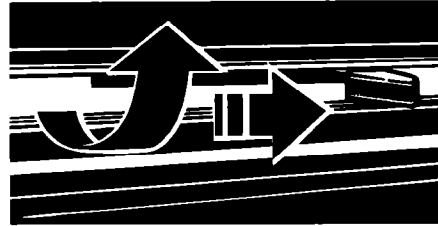
1. **Set the Oven Selector and Oven Temperature Control to CLEAN**
2. **Make sure** the clock, Start and Stop Times all have the correct time of day.
  - **Use 2 hours** for light soil.
  - **Use 3 hours or more** for moderate to heavy soil.
3. **Push in and turn** the Stop Time Knob **clockwise** 2 or 3 hours.
  - **Use 2 hours** for light soil.
  - **Use 3 hours or more** for moderate to heavy soil.

**NOTE:** Make sure the Start Time Knob is not pushed in.



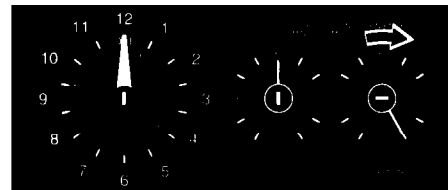
## USING THE SELF-CLEANING CYCLE

4. **Lift** the panel between the oven door and the control panel. **Move** the Lock Lever to the right—the Clean position. The OVEN HEATING Indicator Light will come on.
5. **When the oven temperature goes above normal baking/roasting temperatures**, the LOCKED Indicator Light will come on. When the LOCKED Indicator Light comes on, you cannot open the door or move the Lock Lever.
6. **After the Self-Cleaning cycle is completed and the oven has cooled sufficiently**, the LOCKED Indicator Light will go off. You can then move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily. **Turn** the Oven Selector and Oven Temperature Control to OFF.
7. **After the oven is cool, wipe off** any residue or ash with a damp cloth. If needed, **touch up** spots with a soapy steel-wool pad.



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

1. **Push in and turn** the Stop Time Knob **clockwise** until it points to the correct time of day.
2. **Turn** the Oven Selector and Oven Temperature Control to OFF. When the oven has cooled sufficiently, the LOCKED Indicator Light will go off and you can move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.



## Special tips

- **Keep** the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors and smoke.
- **After the oven is cool, wipe up** any residue or ash with a damp cloth.
- **Clean** the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the Self-Cleaning cycle does not get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. **Set** the Self-Cleaning cycle longer the next time and **hand-clean** areas noted on page 18.

# Caring For Your Range

In This Section		Page	Page
Surface units and reflector bowls .....	21	The oven light .....	24
Cleaning chart .....	23		

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

## **⚠ WARNING**

### **Burn and Electrical Shock Hazard**

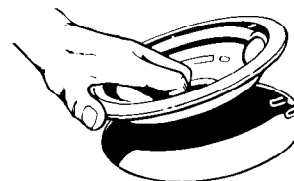
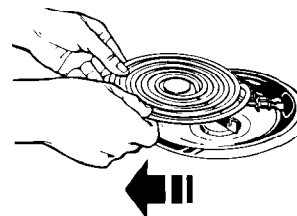
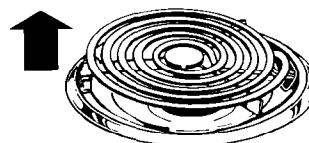
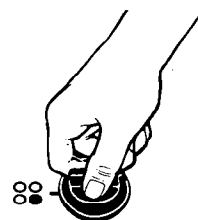
Make sure all controls are OFF and the range is cool before cleaning.

Failure to do so can result in burns or electrical shock.

## Surface units and reflector bowls

### Removing

- 1. Make sure** all surface units are off and cool before removing surface units and reflector bowls.
- 2. Lift** the edge of the unit, opposite the receptacle, just enough to clear the element hold-down clip and the reflector bowl.
- 3. Pull** the surface unit straight away from the receptacle.
- 4. Lift out** the reflector bowl. **See** "Cleaning chart" on page 23 for cleaning instructions.

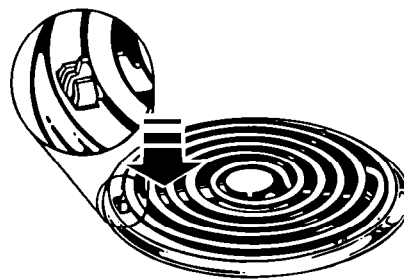
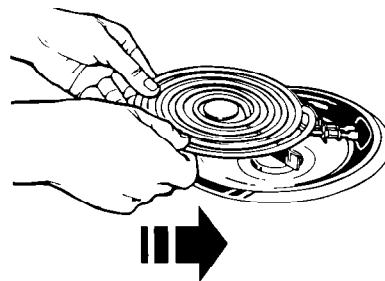
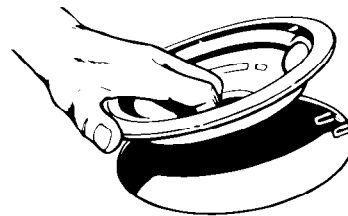
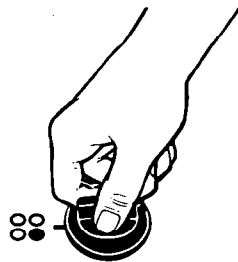


## Replacing

1. **Make sure** all surface units are off and cool before replacing surface units and reflector bowls.
2. **Line up** openings in the reflector bowl with the surface unit receptacle and the element hold-down clip.
3. **Hold** the surface unit as level as possible with the terminal just started into the receptacle. **Push** the surface unit terminal into the receptacle.
4. When terminal is pushed into the receptacle as far as it will go, **push down** the edge of the surface unit opposite the receptacle. The element hold-down clip will keep the surface unit from moving around.

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

If a reflector bowl gets discolored, some of your utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it.



## Cleaning chart

Use the following table to help you clean your range.

PART	WHAT TO USE	HOW TO CLEAN
<b>Control knobs</b>	Sponge and warm, soapy water	<ul style="list-style-type: none"> <li>• Turn knobs to OFF and pull straight away from control panel.</li> <li>• Wash, rinse and dry thoroughly. Do not soak.</li> <li>• Replace knobs. Make sure all knobs point to OFF. DO NOT USE steel wool or abrasive cleaners. They may damage the finish of the knobs.</li> </ul>
<b>Control panel</b>	Sponge and warm, soapy water <b>OR</b> Paper towel and spray glass cleaner	<ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly. DO NOT USE steel wool or abrasive cleaners. They may damage the finish.</li> <li>• DO NOT spray cleaner directly on panel. Apply cleaner to paper towel.</li> </ul>
<b>Exterior surfaces</b> (other than control panels)	Sponge and warm, soapy water	<ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly. USE nonabrasive, plastic scrubbing pad on heavily soiled areas.</li> <li>• Do not use abrasive or harsh cleansers. They may damage the finish.</li> </ul> <p><b>NOTE:</b> Do not allow foods containing acids (such as vinegar, tomato or lemon juice) to remain on surface. Acids may remove the glossy finish. Also wipe up milk or egg spills when cooktop is cool.</p>
<b>Surface units</b>	No cleaning required	<ul style="list-style-type: none"> <li>• Spatters or spills will burn off.</li> <li>• <b>Do not immerse in water.</b></li> </ul>
<b>Chrome reflector bowls</b>	Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly.</li> <li>• Clean frequently.</li> <li>• Do not use abrasive or harsh cleansers.</li> <li>• Do not clean in Self-Cleaning oven.</li> </ul>
<b>Broiler pan and grid</b> (clean after each use)	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly. DO NOT CLEAN in Self-Cleaning cycle. (See note on page 19.)</li> </ul>
<b>Oven racks</b>	Steel-wool pad and warm, soapy water <b>OR</b> The Self-Cleaning cycle	<ul style="list-style-type: none"> <li>• Wash, rinse and dry thoroughly.</li> </ul> <p><b>OR</b></p> <ul style="list-style-type: none"> <li>• Leave in oven during Self-Cleaning cycle.</li> </ul> <p><b>NOTE:</b> Racks will permanently discolor and become harder to slide if left in oven during Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.</p>
<b>Oven door glass</b>	Paper towel and spray glass cleaner <b>OR</b> Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> <li>• Make sure oven is cool.</li> <li>• Follow directions provided with the cleaner.</li> <li>• Wash, rinse and dry thoroughly.</li> </ul>
<b>Oven cavity</b>	Self-Cleaning cycle	<ul style="list-style-type: none"> <li>• See "Using The Self-Cleaning Cycle" on pages 18-20.</li> </ul>

## The oven light

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

### **⚠ WARNING**

#### **Electrical Shock and Personal Injury Hazard**

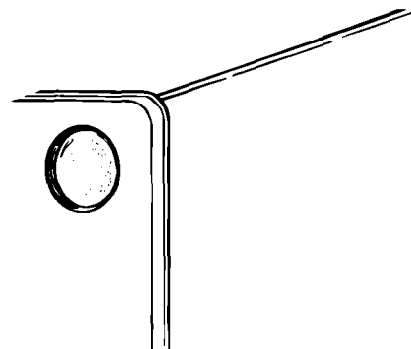
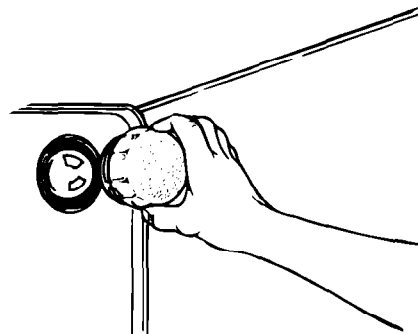
- Make sure oven and light bulb are cool and power to the range has been turned OFF before replacing the light bulb. Failure to do so could result in electrical shock or burns.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.

#### **To replace the oven light:**

1. **Disconnect** appliance at main power supply.
2. **Remove** the glass bulb cover in the back of the oven by screwing it out counterclockwise.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.

4. **Replace** the bulb cover by screwing it in clockwise. **Reconnect** appliance at the main power supply.

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





# If You Need Assistance Or Service

This section is designed to help you save the cost of a service call. Part 1 of this section outlines possible problems, their causes, and actions you can take to solve each problem. Parts 2 and 3 tell you what to do if you still need assistance or service. When calling our Consumer Assistance Center for help or calling for service, please provide a detailed description of the problem, your appliance's complete model and serial numbers and the purchase date. (See page 2.) This information will help us respond properly to your request.

## 1. Before calling for assistance ...

Performance problems often result from little things you can find and fix without tools of any kind. Please check the chart below for problems you can fix. It could save you the cost of a service call.

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
<b>Nothing will operate</b>	The unit is not wired into a live circuit with proper voltage.  A household fuse has blown or a circuit breaker has tripped.	Wire the unit into a live circuit with proper voltage. (See Installation Instructions.)  Replace household fuse or reset circuit breaker.
<b>The oven will not operate</b>	You have not turned the Oven Selector to BAKE or BROIL.  You have set a delayed start time.  You have not turned the Oven Temperature Control Knob to a temperature setting.  You have not set the automatic MEALTIMER™ clock correctly.  You have not set the automatic MEALTIMER clock's Stop or Start Time Knobs at the correct time of day.	Turn the Oven Selector to the desired setting.  Wait for the start time to be reached.  Turn the Oven Temperature Control to the desired setting.  Set the MEALTIMER clock correctly. (See "Using the automatic MEALTIMER™ clock" on page 15.)  If a delay start or stop is not desired, the Stop and Start Time Knobs must be turned to the correct time of day. Turn knobs till they pop out.
<b>The surface unit will not operate</b>	A household fuse has blown or a circuit breaker has tripped.  You have not plugged in surface units all the way.  You are not setting the control knobs correctly.	Replace household fuse or reset circuit breaker.  Plug surface units in all the way. (See "Replacing" on page 22.)  Push control knobs in before turning to a setting.
<b>Control knob(s) will not turn</b>	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.

continued on next page

# IF YOU NEED ASSISTANCE OR SERVICE

PROBLEM	POSSIBLE CAUSE	SOLUTION
<p><b>Self-Cleaning cycle will not operate</b></p>	<p>You have not set the Oven Selector and Oven Temperature Control Knob to CLEAN.</p> <p>The range clock does not show the correct time of day.</p> <p>The Lock Lever is not in the CLEAN position—all the way to the right.</p> <p>The Start Time Dial does not show the correct time of day or the knob is not all the way out.</p> <p>The Stop Time Dial is not set ahead to the time you want the cleaning cycle to stop.</p>	<p>Set both the Oven Selector and Oven Temperature Control to CLEAN.</p> <p>Reset clock to show the correct time of day. (See page 11.)</p> <p>Move Lock Lever all the way to the right.</p> <p>Reset the Start Time Knob to show the correct time of day. Pull knob out all the way.</p> <p>See Step 3 in “Setting the controls” on page 19 for proper setting instructions.</p>
<p><b>Cooking results are not what you expected</b></p>	<p>The range is not level.</p> <p>The oven temperature seems too low or too high.</p> <p>You have not preheated the oven as the recipe calls for.</p> <p>The recipe has never been tested or is not from a reliable source.</p> <p>The pans are not the type or size recommended in the recipe.</p> <p>There is not proper air circulation around pan when baking.</p> <p>The cooking utensils are not the proper shape or do not fit the surface units being used.</p>	<p>Level range. (See Installation Instructions.)</p> <p>Adjust the oven temperature control. (See “Adjusting the oven temperature control” on page 12.)</p> <p>Preheat oven if called for in recipe.</p> <p>Use only tested recipes from a reliable source.</p> <p>Refer to a reliable cookbook for recommended pan type and size.</p> <p>Allow 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation. There must be a minimum space of 1 inch (2.5 cm).</p> <p>Use cooking utensils with smooth, flat bottoms that fit the surface units being used.</p>

## 2. If you need assistance ...

Call Whirlpool Consumer Assistance Center 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. William Clark  
Consumer Assistance Representative  
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 Whirlpool<sup>SM</sup> 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 Consumer Assistance Center telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

**• APPLIANCE-HOUSEHOLD-MAJOR, SERVICE & REPAIR**

- See: Whirlpool Appliances or Authorized Whirlpool Service  
(Example: XYZ Service Co.)

**• WASHING MACHINES & DRYERS, SERVICE & REPAIR**

- See: Whirlpool Appliances or Authorized Whirlpool Service  
(Example: XYZ Service Co.)

## 4. If you need FSP<sup>®</sup> 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 Consumer Assistance Center 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 and 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.

# WHIRLPOOL®

## Electric Cooking Product 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 <sup>SM</sup> service company.
<b>LIMITED WARRANTY FOR LIFE OF THIS PRODUCT</b> Second Year Through Life of Product From Date of Purchase	FSP replacement parts for control knobs.
WHIRLPOOL WILL NOT PAY FOR	
<p><b>A.</b> Service calls to</p> <ol style="list-style-type: none"> <li>1. Correct the installation of the cooking product.</li> <li>2. Instruct you how to use the cooking product.</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 the cooking product is used in other than normal, single-family household use.</p> <p><b>C.</b> Pickup and delivery. This product is designed to be repaired in the home.</p> <p><b>D.</b> Damage to the cooking product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.</p> <p><b>E.</b> Any labor costs during limited warranty.</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 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 "Assistance or Service" section of this book. After checking "Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.