



Use And Care

G U I D E

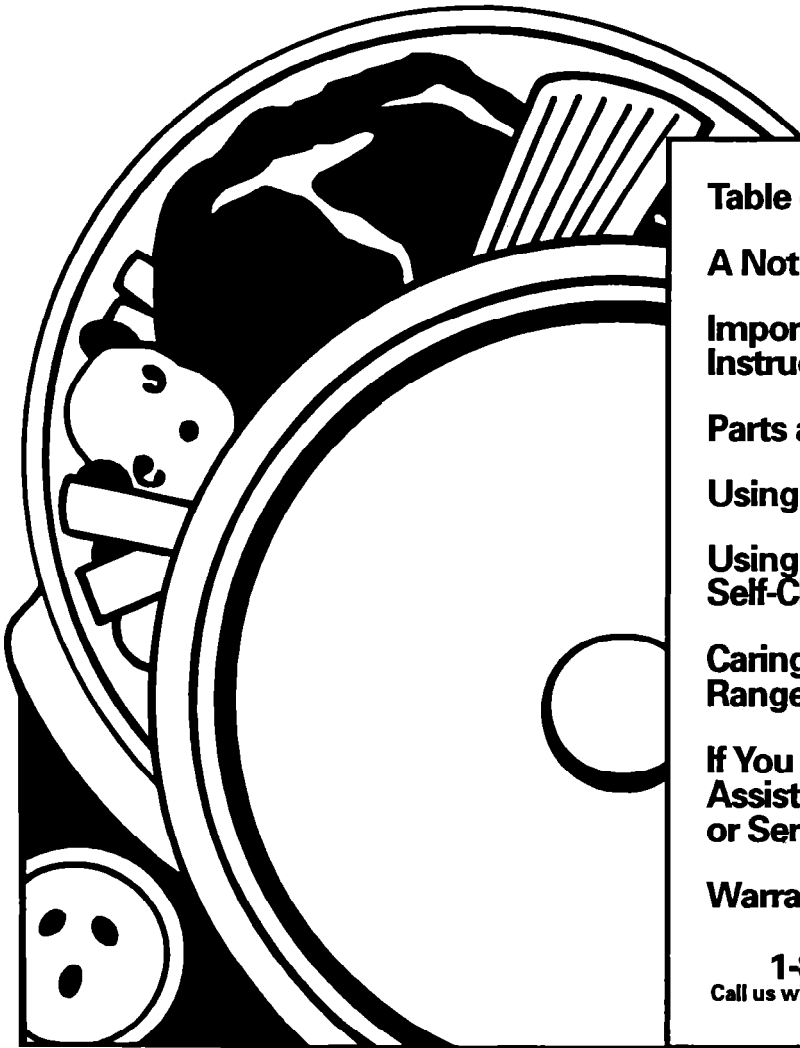


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1-800-253-1301
Call us with questions or comments.

SELF-CLEANING GAS RANGE

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

MODEL SS385PEB

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

PART NO. 229C4020P030/4389353

12/94

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A Note to You

Thank you for buying a Whirlpool® appliance.

You have purchased a quality, *world-class* home appliance. Years of engineering experience went into its manufacturing. 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 in the Ownership 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 our Consumer Assistance Center 1-800-253-1301 or request service on your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 7 for location of plate).

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.

Important Safety Instructions

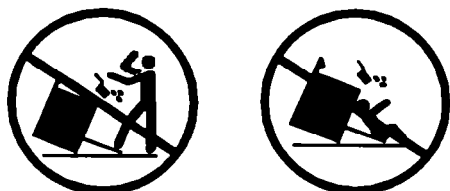
READ AND SAVE THESE INSTRUCTIONS

Your safety is important to us.

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

⚠ WARNING

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



⚠ WARNING

- ALL RANGES CAN TIP.
- INJURY TO PERSONS COULD RESULT.
- INSTALL ANTI-TIP DEVICES PACKED WITH RANGE.
- SEE INSTALLATION INSTRUCTIONS.

For more information, see the "The anti-tip bracket" on page 25.

Gas ranges have been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions which must be followed to ensure safe and satisfactory operation.

⚠ 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: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

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

WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

continued on next page

IMPORTANT SAFETY INSTRUCTIONS

General

- 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 the proper gas supply and checked for leaks. The range must also be properly connected to electrical supply and grounded.
- Gas fuels and their use in appliances can cause minor exposures to benzene, formaldehyde, carbon monoxide and soot, primarily from incomplete combustion. Significant exposure to these substances could cause cancer or reproductive harm. Properly adjusted burners with a blue, rather than a yellow, flame will minimize incomplete combustion. Venting with a hood or an open window will further minimize exposure.
- 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.
- Do not attempt to light the oven burner during a power failure. Personal injury could result. Reset oven controls to the off position in the event of a power failure.
- Use the range only for its intended use as described in this manual.



- Do not touch surface burners, areas near surface burners or interior surfaces of oven. Areas near surface burners 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 burners, areas near surface burners or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range, such as the oven vent opening, the surface near the vent opening, the cooktop, the oven door and window, could also become hot enough to cause burns.



- Do not wear loose or hanging garments when using the range. They could ignite if they touch an open flame and you could be burned.
- Use only dry potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholder touch an open flame. 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 could create an explosion and/or fire hazard.
- Do not use the oven for storage.
- Do not use aluminum foil to line reflector pans, oven bottom, or any other part of the range. Use aluminum foil only as recommended in this manual.
- Never use a match or other flame to look for a gas leak. Explosion and injury could result.
- Know where your main gas shutoff valve is located.

When using the cooktop

- Make sure the utensils you use are large enough to contain food and avoid boilovers and spillovers. Heavy splattering or spillovers left on a range could ignite and burn you. Pan size is especially important in deep fat frying.
- 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 burners unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that could ignite.



- Turn pan handles inward, but not over other surface burners. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Do not use decorative covers or trivets over the surface burners.

When using the oven

- Always position the oven rack(s) in desired location while oven is cool.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

Grease

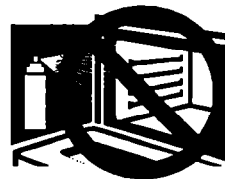
- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spillovers immediately.



- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan 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 could 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.

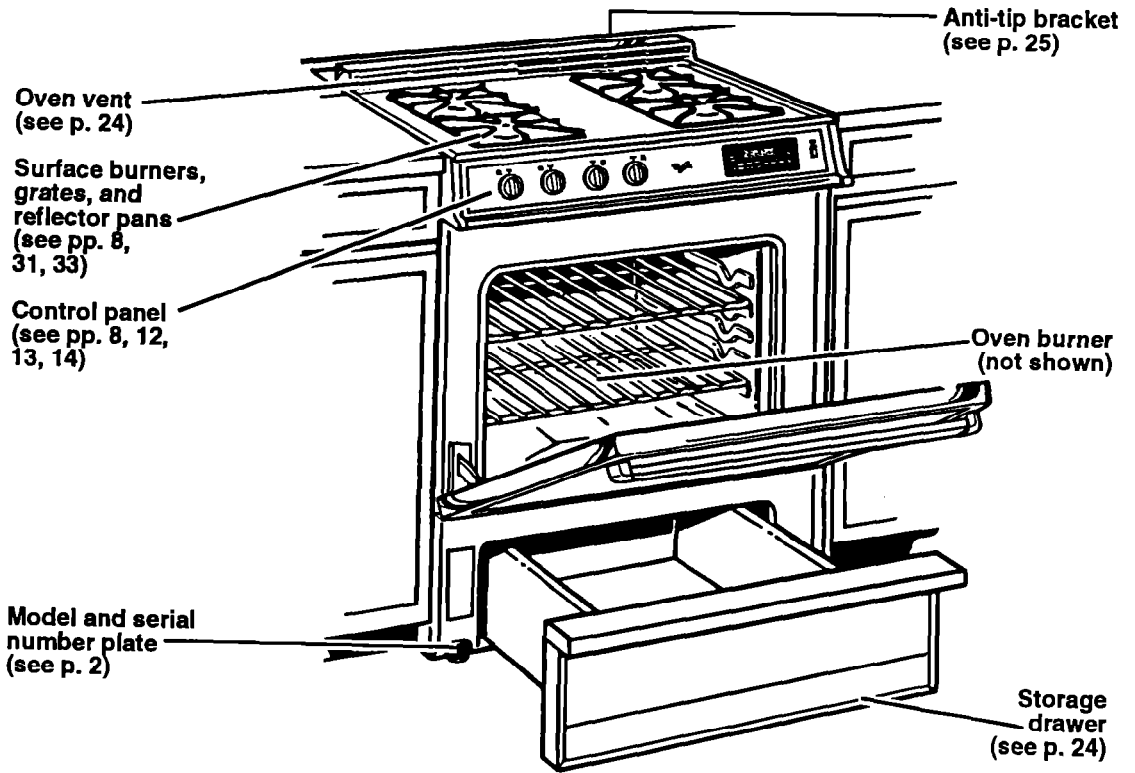
IMPORTANT SAFETY INSTRUCTIONS

- 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 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.
- Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a Whirlpool® service company or Qualified Agency.
- Disconnect the electrical supply and the gas supply at the shutoff valve near the range before servicing the range.

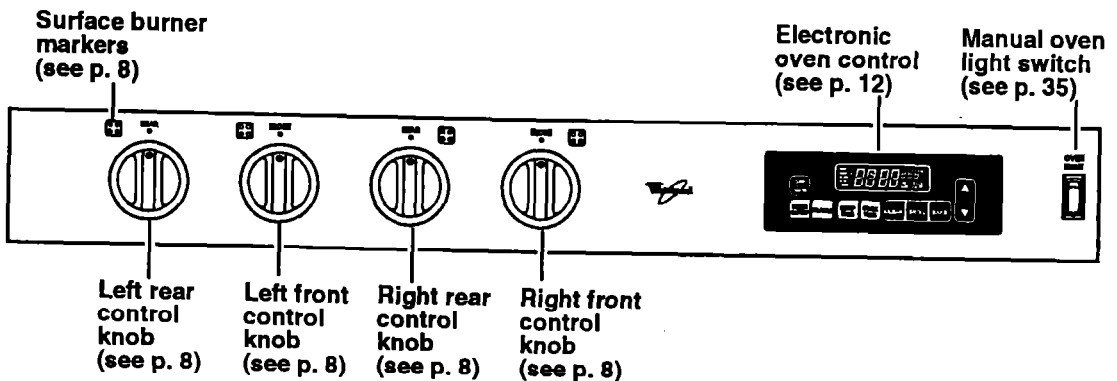
- READ AND SAVE THESE INSTRUCTIONS -

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.



Control panel



Using Your Range

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 burners

Your range is equipped with electric ignitors. Electric ignitors automatically light the burners each time they are used.

Push in control knob and turn counterclockwise to the LITE position. The clicking sound is the ignitor sparking. **Visually check that burner has lit.**

To stop the clicking sound after the burner lights, turn the control knob to the desired setting. The control knob has stops for HI, MED and LOW. However, you can set the control knob anywhere between HI and OFF.

Surface burner markers

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

Burner heat settings

Use correct burner heat settings. If the heat setting is too high, it can:

- Char bacon and cause curling.
- Make eggs tough and crisp at the edges.
- Toughen liver, fish and seafood.
- Scorch delicate sauces and custards.
- Cause a boilover.

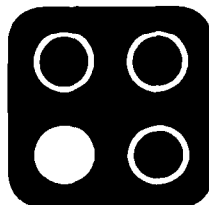
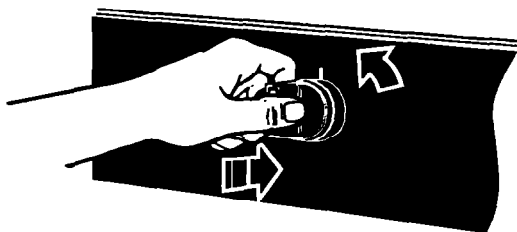
Until you get used to the settings, use the following as a guide. For best results, **start cooking at the high setting; then turn the control knob down to continue cooking.**

NOTE: Do not cook with the control in the LITE position.

In case of a prolonged power failure

Surface burners can be manually lighted. **Hold a lit match near a burner and turn the control knob to the LITE position. After the burner lights, turn the control knob to the desired setting.**

Push in and turn counterclockwise



SETTING	RECOMMENDED USE
LITE	<ul style="list-style-type: none">• To light the burner. After the burner lights, turn control back to a desired setting to stop the clicking of the ignitor.
HI	<ul style="list-style-type: none">• To start foods cooking.• To bring liquids to a boil.
MED	<ul style="list-style-type: none">• To hold a rapid boil.• To fry chicken or pancakes.• For gravy, pudding and icing.• To cook large amounts of vegetables.
LOW	<ul style="list-style-type: none">• To keep food warm until ready to serve.

WARNING

Burn, Fire, Explosion and Product Damage Hazard

- Burner flame should not extend beyond the edge of the cooking utensil. The flame could burn you and cause poor cooking results.
- Be sure all control knobs are turned to OFF when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left ON.
- If the flame should go out while cooking, or if there is a strong gas odor, turn the burners OFF. Wait five minutes for the gas odor to disappear before relighting burner. If gas odor is still present, see safety note on page 3. Failure to follow these precautions could result in explosion or fire.
- Do not leave an empty utensil, or one which has boiled dry, on a hot surface burner. The utensil could overheat and could damage the utensil or cooking product.

Cookware tips

No one brand of cookware is best for all people. Knowing something about pan materials and construction will help you select the correct cookware for your needs.

- **For best results and greater fuel efficiency**, use only flat-bottomed cookware in good condition.
- **The pan** should have straight sides and a tight-fitting lid.
- **Choose medium to heavy gauge** (thickness) pans that are fairly lightweight.
- **The pan material** (metal or glass) affects how fast heat transfers from the surface burners 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 a sturdy, heat-resistant material and be securely attached to the pan.

- Pans should be easy to clean. Check to be sure there are no crevices, rough edges or areas where food might collect.
- **Be sure pans** do not tip, whether they are full or empty.
- **Use cookware** only as it was intended to be used. Follow pan instructions. This is very important for glass cookware because some should be used only in the oven. Other pans are marked as flameware and may be used on the surface burners.

Home canning information

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

To protect your range:

- **For best results**, use a canner which can be centered over the surface burner.
- **Do not place canner** on two surface burners 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 pans** clean for best heat reflection.
- **Refer to your canner manual** for specific instructions.

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	1st or 2nd rack guide from bottom
Angel and 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

When baking on two racks, arrange racks on first and third rack guides from bottom.

NOTE: For recommended rack placement when broiling, see "Broiling rack position chart" on page 18.

To remove racks:

1. Pull rack toward you.
2. Tilt up front end.
3. Pull rack out.

To replace racks:

1. Place rack on rack guides.
2. Tilt up front end.
3. Push rack in until it clears the stop.
4. Lower front and push rack in the rest of the way.

Extra oven rack position (roasting rack)

When roasting food too large to be placed in oven with rack in lowest position, place rack on bottom of oven.

For proper roasting, follow these guidelines:

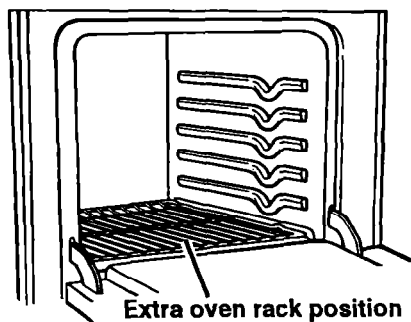
- The rack must be level.
- Use adequate amount of liquid (meat juices or water) so food does not get overdone.
- Do not try to pull rack out over door. Rack will be at the same level as door when door is opened.

⚠ 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.
- Do not place items on the open oven door.
- Be careful when installing and removing large food items from extra roasting rack position. Food will be closer to hot surfaces, including oven bottom and sides.

Failure to follow the above precautions could 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** 1½-2 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

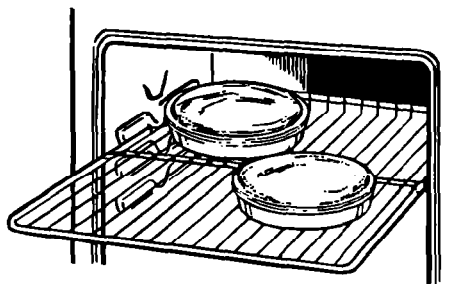
Place in the center of the oven rack.

Two pans

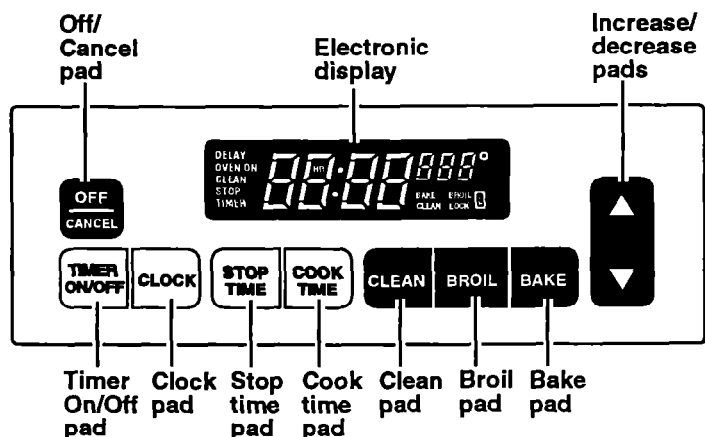
Place in opposite corners of the oven rack.

Three or four pans

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



The electronic oven control



Display/clock

- **When you first plug in the range,** a time of day and "PF" will appear in the temperature display. If, after you set the clock (page 13), "PF" again appears on the display, your electricity was off for a while. Reset the clock.
- **When you are not using the oven,** the control is an accurate clock.
- **When you are using the oven or Minute Timer,** the display will show times, temperature settings and what command pads have been pressed.
- **When showing the time of day,** the display will show the hour and minutes.
- **When you are using the Minute Timer,** the display will show minutes and seconds in the following sequence:
 - For settings under one minute, the display will count down each second.
 - For settings from 1-10 minutes, the display will count down minutes and seconds.
 - For settings over 10 minutes, the display will count down hours and minutes.
- **When you are using Cook Time and/or Stop Time,** the display will show hours and minutes.

Command pads

The command pads tell the oven what to do and in what order. A few examples:

- **Clock** tells the oven you are going to set the clock.
- **Off/Cancel** tells the oven to turn off.
- **Increase/Decrease pads** change time or temperature. Tap them briefly to change time or temperature by a small amount. Press and hold to change by a larger amount.

Each command pad (except Off/Cancel) has its own Indicator Light. The Indicator Light comes on when you touch the command pad.

Setting the clock

The clock must be set for the automatic oven timing functions to work properly.

1. Press the Clock pad.



2. Use the Increase/Decrease pads to set the time of day. Press the "up" (▲) or "down" (▼) pad until the correct time shows on the display.



3. Press the Clock pad.

NOTES:

- You cannot change time of day during a Time Bake or Self-Cleaning cycle.
- You can see current time of day while another function is running by pressing the Clock pad.



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 9 hours, 55 minutes. The Minute Timer will display seconds for settings under one minute, minutes and seconds for settings from 1 to 10 minutes, and hours and minutes for settings over 10 minutes.

1. Press the Timer On/Off pad.



2. Use the Increase/Decrease pads to set the desired time. Press the "up" (▲) or "down" (▼) pad until the correct time shows on the display. The Minute Timer will start automatically within a few seconds after you release the pad.



USING YOUR RANGE

After the countdown is over, three short tones will sound, followed by one tone that sounds every six seconds until you press any other command pad.

To reset the Minute Timer:

Repeat Steps 1 and 2 on page 13.

To cancel the Minute Timer:

Press Timer On/Off pad until TIMER stops flashing on the display (about 4 seconds).



Using the Off/Cancel pad

The Off/Cancel pad will cancel any function except for the Clock and Timer functions. When you press the Off/Cancel pad, the display will show the time of day or, if Minute Timer is also being used, the time remaining.



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 repeating end of timer countdown signal:

1. **Press and hold** the Off/Cancel pad for 10 seconds.
2. A short tone will sound to tell you the signal has been changed.

Repeat the above steps to turn the signal back on.

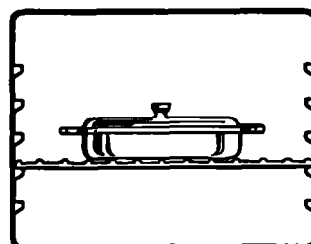
Baking/roasting

NOTE: Do not attempt to light the oven burner during a power failure. See "Important Safety Instructions" on page 4 for more information.

1. **Position** the rack(s) properly before turning on the oven. For further information, see "Positioning racks and pans" on page 10.
2. **Press** the Bake pad. The last oven temperature to be set appears on the display.
3. **To cook at a different temperature, use** the Increase/Decrease pad(s). Press ▲ to raise the temperature or ▼ to lower the temperature. **Use** these pads until the desired temperature shows on the small display.
4. **When the oven starts to heat, ON** and the changing temperature (starting at 100°F) will be displayed. When the oven reaches the set temperature, a tone will sound.

NOTES:

- **The display** will show "door" if the door is not closed when you try to bake/roast. The display will show "LOCK" if the door is in the locked position when you try to bake/roast. Door must be closed and unlocked for cooking.
 - **You can change** the temperature setting any time during the Bake cycle by repeating Steps 2 and 3 above.
5. **When baking, preheat** the oven. (Preheating is not needed when roasting.) The oven is preheated when you hear a one-second tone.
 6. **Put food in the oven.** During baking/roasting, the oven burner will turn on and off to keep the oven temperature at the setting.



7. **When baking/roasting is done, press** the Off/Cancel pad. The time of day will show on the display and all other displays 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 adjust them by following these steps:

1. Press the Bake pad.
2. Select an oven temperature between 500°F and 550°F.
3. Before **BAKE** stops flashing, press and hold the Bake pad for about 4 seconds until the red display changes to the oven adjustment display.
4. To adjust the temperature, use the Increase/Decrease pad(s). Press ▲ to raise the temperature or ▼ to lower the temperature. You can set the temperature change as much as -35°F cooler or +35°F hotter.
5. After making the desired adjustment, press the Off/Cancel pad to enter the new offset temperature.



Broiling

1. **Position** the rack before turning the oven on. See "Broiling rack position chart" on page 18.
2. **Preheat** the broiler for 5 minutes before using.
3. **Press** the Broil pad.



4. **Select** LO Broil (450°F) by pressing the Increase (▲) pad once. Select HI Broil (550°F) by pressing the Increase (▲) pad twice.



NOTES:

- **The display** will show "door" if the door is not closed when you try to broil. The display will show "LOCK" if the door is in the locked position when you try to broil. Door must be closed and unlocked for cooking.
 - **You can change** the temperature setting any time during the Broil cycle by repeating Steps 3 and 4 above.
5. **After preheating**, put the broiler pan and food on the rack.
 6. **Completely close** the oven door to ensure proper broiling temperatures.
 7. **When broiling is done**, press the Off/Cancel pad. The time of day will show on the display and all other displays will go off. Serve food immediately and leave the broiler pan outside oven to cool during the meal for easiest cleaning.

To broil at a lower temperature:

- **If food is cooking too fast or you want to broil slower from the start**, press the Broil pad and press the Decrease pad once. This burner setting allows the broil burner to cycle and provides slow cooking.
- **Fish and chicken** are some foods that may cook better if you use lower broiling temperatures.

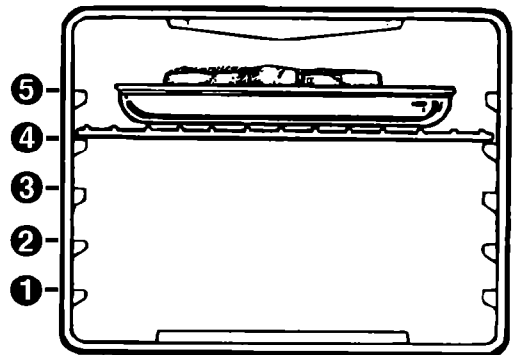


Broiling tips

- Use the broiler pan and grid for broiling. They are designed to drain excess liquid and grease away from the cooking surface to help prevent spatter, smoke or fire.
- If you broil small quantities, you may want to use a small broiler pan. They are available in the housewares section of many department stores.
- For best broiling results, preheat at HI for 5 minutes. Do not preheat with broiler pan in place.
- Broiling rack position determines how the burner cooks your food. The lower the position, the more broiler grid area covered. See "Broiling rack position chart" at right for more information.
- To sear meat, place broiler pan at one of the higher rack positions so that meat is very near the flame.
- Small steaks may be broiled in the higher rack positions.
- To cook large steaks and other thick cuts of meat well done, move them to a lower rack position after searing.
- 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.

Broiling rack position chart

RACK POSITION FROM BOTTOM	FOOD
4	Rare steaks and fish
3	Medium and well-done steaks and hamburgers; well-done foods such as chicken, lobster, ham slices and pork chops



⚠ WARNING

Fire Hazard

- Place meat the correct distance from the burner. Meat placed too close to the burner could 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 could result in fire.

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.
- **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 burner control on low to finish cooking.
- **Use** the more efficient surface burners instead of the oven when possible.
- **Turn on** the surface burner only after placing filled pan on the burner grate.
- **“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 to bake is right after a meal has been cooked in oven.
- **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 roasting or cooking items such as casseroles.
- **Keep** reflector pans clean for best heat reflection.

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. – undercooking will result.**

Before using the electronic MEALTIMER control, make sure the clock is set to the correct time of day. (See “Setting the clock” on page 13.)

To start baking/roasting now and stop automatically:

1. **Position** the oven rack(s) properly and **put** food in the oven.

USING YOUR RANGE

2. Press the Cook Time pad.



3. Press the Increase pad until the desired baking/roasting time shows on the display.



4. Press the Bake pad. The last oven temperature to be set appears on the display.



NOTE: If this step is not done, a tone will sound.

5. Press Increase or Decrease pad until the desired temperature shows on the display.



6. When the oven starts to heat, ON and the changing temperature (starting at 100°F) will be displayed. When the oven reaches the set temperature, a tone will sound.

NOTES:

- **The display** will show "door" if the door is not closed when you try to bake/roast. The display will show "LOCK" if the door is in the locked position when you try to bake/roast. Door must be closed and unlocked for cooking.
- **You can change** the temperature setting any time during the Bake cycle by repeating Steps 4 and 5 above.

7. Remove food from the oven.

NOTE: Even though oven shuts off automatically, food continues cooking after controls are off.

To delay start and stop automatically:

1. **Position** the oven rack(s) properly and **put** food in the oven.

2. **Press** the Cook Time pad.



3. **Press** the Increase pad until the desired baking/roasting time shows on the display.



(example for 3 hours)

4. **Press** the Stop Time pad. The time displayed will be the time of day plus the cook time. For example, if the current time of day is 2:00 and the cook time is three hours, the display will show 5:00.



(example for 5:00 stop time, before stop time is set)

5. **Press** the Increase pad to set the stop time. If you have set a 7:00 stop time and a three-hour cook time, the oven will turn on at 4:00.



(example for 7:00 stop time)

USING YOUR RANGE

6. **Press** the Bake pad. The last oven temperature to be set appears on the display.

NOTE: If this step is not done, a tone will sound.

7. **Press** Increase or Decrease pad until the desired temperature shows on the display.

A black rectangular button with the word "BAKE" in white, uppercase letters.

8. **At the set start time (4:00 in example above),** the oven will turn on automatically. When the oven starts to heat, ON and the changing temperature (starting at 100°F) will be displayed. When the oven reaches the set temperature, a tone will sound. The oven will continue to cook for the programmed 3 hours and shut off automatically at 7:00.

NOTES:

- **The display** will show "door" if the door is not closed when you try to bake/roast. The display will show "LOCK" if the door is in the locked position when you try to bake/roast. Door must be closed and unlocked for cooking.
- **You can change** the temperature setting any time during the Bake cycle by repeating Steps 6 and 7 above.

9. **Remove** food from the oven.

NOTE: Even though oven shuts off automatically, foods continue cooking after controls are off. The low temperature zone of this range (between 150°F and 200°F) keeps hot, cooked foods warm. (See warning on next page.)

To cancel the MEALTIMER™ control setting:

- Press Off/Cancel pad to return the display to the time of the day.



⚠ 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.

The oven vent

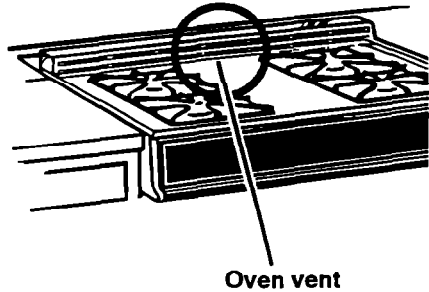
Hot air and moisture escape from the oven through a vent located at center rear of cooktop. The vent is needed for air circulation. **Do not block the vent.** Poor baking/roasting will result.

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

⚠ WARNING

Burn Hazard

When the oven is ON, pans and pan handles left near the oven vent could become hot enough to burn the user and to melt plastics. Use potholders to move pans.

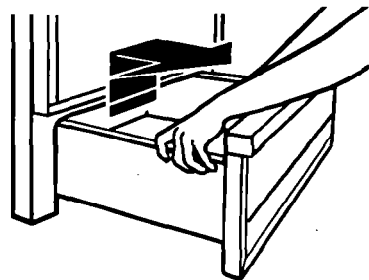


The storage drawer

You can remove the storage drawer to make it easier to clean under the range. **Use care when handling the drawer.**

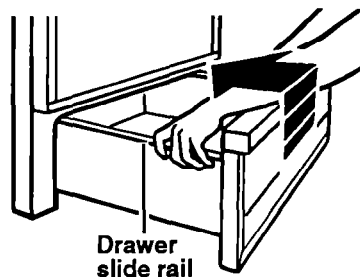
Removing the storage drawer:

1. Empty drawer before removing. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.
2. Lift back slightly and slide drawer all the way out.



Replacing the storage drawer:

1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.
2. Lift drawer front and push in until metal stops on drawer slide rails clear white stops on drawer guides. Lift drawer front again to clear second stop and slide drawer closed.



The anti-tip bracket

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 anti-tip bracket properly secured.



! WARNING

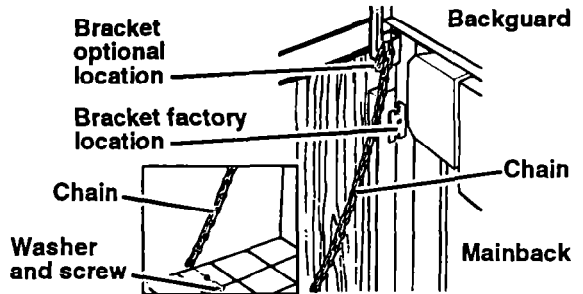
Personal Injury Hazard

- To reduce risk of range tipping over, secure range with a properly installed anti-tip bracket supplied with range.
- If range is moved for cleaning or service, check that anti-tip device is engaged before using range.

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

To verify the anti-tip bracket is engaged:

- **Grasp** rear of range and carefully try to tilt forward. If anti-tip bracket is attached to floor or wall correctly, range should not tilt forward.
- **See** Installation Instructions for further details.



Using the Self-Cleaning Cycle

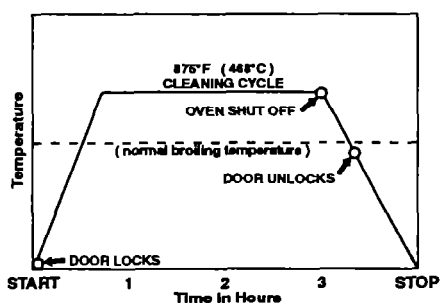
The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like with the other functions of your oven, you operate the Self-Cleaning cycle with the easy-to-use electronic control. Please review the instructions in this section to keep your oven spotless.

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.

Your oven is preset for a 3-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 2 and 4 hours. (See "Setting the controls" on page 27.)

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.

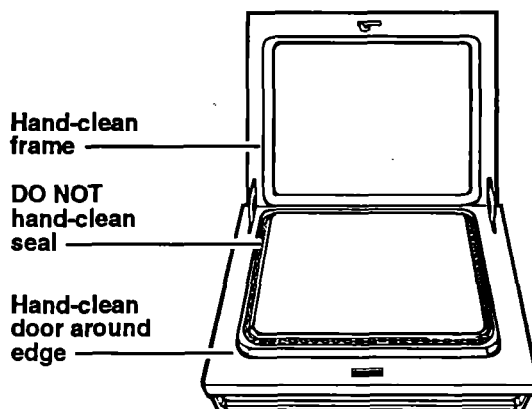


Before you start

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 any pots and pans** being stored in the oven.

NOTE: You can clean the broiler pan and grid in the oven if you have first removed most of the soil by hand-cleaning or in a dishwasher. If most of the soil is not removed, too much smoking will occur.

- **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 34.) 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 could produce hazardous fumes or damage the porcelain finish.
- Do not leave any foil in the oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.

NOTES:

- **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.
- **Leave oven light off** during the Self-Cleaning cycle to prolong bulb life.

Setting the controls

Make sure the clock is set to the correct time of day. (See "Setting the clock" on page 13.)

To start the Self-Cleaning cycle now:

1. **Press** the Clean pad. A 3-hour Self-Cleaning cycle will automatically be set.
2. **If you want to set another cleaning time, press** the Increase or Decrease pad until the desired cleaning time shows on the display. You can set the cleaning time anywhere between 2 and 4 hours.
 - **Use 2 hours** for light soil.
 - **Use 3-4 hours** for moderate to heavy soil.
3. **The Self-Cleaning cycle** will begin automatically within a few seconds and ON will appear on the display.



USING THE SELF-CLEANING CYCLE

To delay the start of Self-Cleaning cycle:

1. Press the Clean pad. A 3-hour Self-Cleaning cycle will automatically be set.



2. If you want to set another cleaning time, press the Increase or Decrease pad until the desired cleaning time shows on the display. You can set the cleaning time anywhere between 2 and 4 hours.



- Use 2 hours for light soil.
- Use 3-4 hours for moderate to heavy soil.

3. Press the Stop Time pad. The time displayed will be the time of day plus the cleaning time. For example, if the current time of day is 7:00 and the cleaning time is three hours, the display will show 10:00.



(example for 10:00 stop time, before stop time is set)

4. Press the Increase pad to set the stop time. If you have set a 12:00 stop time and a three-hour cleaning time, the oven will turn on at 9:00.



(example for 12:00 stop time)

When the oven locks:

LOCK will be displayed and the door will be locked in position. You cannot open the oven door until the temperature drops below the lock temperature.

When the Self-Cleaning cycle is completed:

CLEAN goes out on the display and the oven will start cooling.

When the oven reaches normal baking/roasting temperatures:

LOCK goes out on the display and the door can be opened.

To stop the Self-Cleaning cycle at any time:

- Press the Off/Cancel pad.



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 or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **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 26.

Caring for Your Range

Your range is designed for easy 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

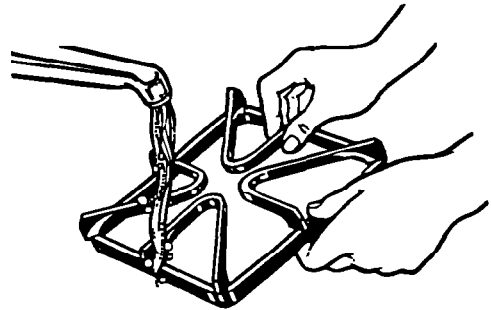
Burn, Electrical Shock, Fire and Explosion Hazard

- Make sure all controls are OFF and the range is cool before cleaning.
- Do not use oven cleaners, bleach or rust removers.
- Do not obstruct the flow of combustion and ventilation air.
- Keep appliance area clear and free of combustible materials, gasoline and other flammable vapors and liquids.

Failure to follow these guidelines could result in burns, electrical shock, fire or explosion.

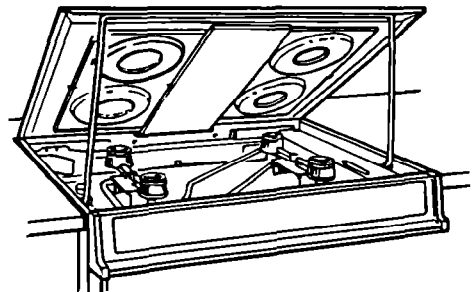
Surface burner grates and reflector pans

1. **Make sure** all surface burners are off and the surrounding parts are cool.
2. **Lift off** the surface burner grates and **remove** the reflector pans.
3. **Wash** the grates and reflector pans with warm, soapy water or in a dishwasher. **Use** a nonabrasive, plastic scrubbing pad for cooked-on foods. **Rinse** and **dry** well.
4. **Replace** reflector pans and burner grates.



Lift-up cooktop

1. **Remove** surface burner grates and reflector pans.
2. **Lift** front of cooktop at both front corners until the support rods lock into place.



⚠ WARNING

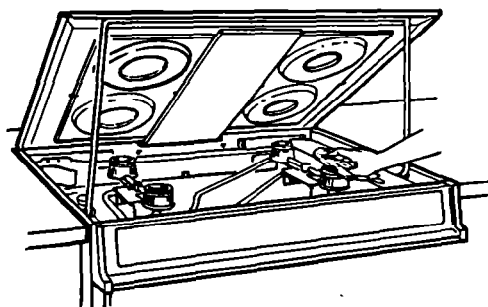
Personal Injury Hazard

Be sure both support rods are fully extended and in the locked position. Failure to do so could result in personal injury from the cooktop accidentally falling.

Product Damage Hazard

Do not drop the cooktop. Damage could result to the porcelain and the cooktop frame.

3. **Wipe** with warm, soapy water. Use a soapy steel-wool pad on heavily soiled areas.
4. **To lower the cooktop, lift** cooktop from both sides while pressing the support rods back to unlock them. **Lower** the cooktop into place. **Replace** reflector pans and surface burner grates.



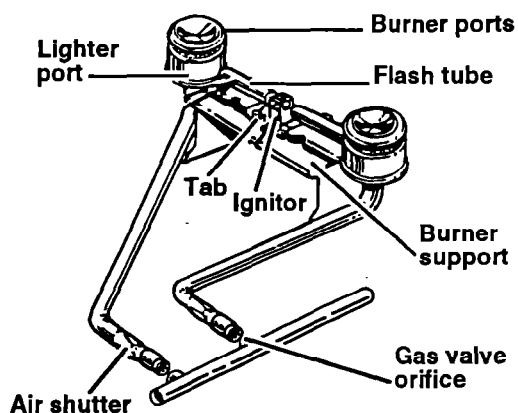
Surface burners

To remove burners:

1. **Lift up** the cooktop, following instructions above.
2. **Before cleaning, remove and throw away** screws that hold each of the burners in place. The screws prevent the burners from moving during shipment. **Remove** the shipping screws with a Phillips screwdriver.
3. **Grasp** burner head and tilt it to the right to release the two tabs from slots in the burner support.
4. **Lift** the end of the burner assembly, then **pull away** from the front of the range to free the air shutter from the gas valve orifice.

To clean burners:

1. **Wipe off** surface burners with warm, soapy water and a sponge after each use. **To remove cooked-on food, soak** the burners in a vinegar and water solution for 20-30 minutes. **Scrub** with a plastic scrubbing pad.
2. If ports are clogged, clean with a straight pin. **DO NOT enlarge or distort the ports. DO NOT use a toothpick to clean the ports.**
3. **Before putting the burners back, dry** them thoroughly by setting them in a warm oven for 30 minutes.

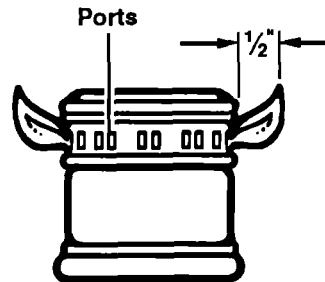


CARING FOR YOUR RANGE

To replace burners:

1. **Slip** the air shutter over the gas valve orifice.
2. **Lower** the burner assembly and **hook** the tabs in the slots in the burner support.
3. **Be sure** both tabs are in their slots, that the burner sits level and straight, and that the flash tube forms a straight line from the ignitor to the burner.

NOTE: Occasionally check the burner flames for proper size and shape as shown. A good flame is blue in color. If flames lift off ports, are yellow, or are noisy when turned off, you may need to clean the burners (see page 31), or call a qualified technician for adjustment.



Typical surface burner flame at highest setting

Removing the oven bottom

The oven bottom can be removed to clean large spills, but oven bottom must be replaced before using the Self-Cleaning cycle.

⚠ WARNING

Burn Hazard

Make sure all parts are cool before removing.
Failure to do so could result in burns.

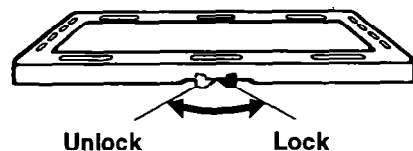
To remove:

1. **Slide** the tab at the center front of the oven bottom to the left.
2. **Lift** the oven bottom up and out.

To replace:

1. **Slip** the oven bottom into the oven so the tabs in the rear of the oven bottom fit into the slots in the oven back.
2. **Lower** the front of the oven bottom into place and **slide** the front tab to the right to lock the oven bottom into place.

NOTE: See "Cleaning chart" on page 34 for information on cleaning the oven bottom.



Cleaning chart

Use the following table to help you clean all parts of your range.

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Turn knobs to OFF and pull straight away from control panel. • Wash, rinse and dry thoroughly. Do not soak. • Do not use steel wool or abrasive cleansers. They may damage the finish. • Replace knobs. Make sure all knobs point to OFF.
Control panels	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. • Do not use steel wool or abrasive cleansers. They may damage the finish. • Do not spray cleaner directly on panel. Apply cleaner to paper towel. <p>NOTE: Make sure you have not turned the oven on when cleaning panel. If you have, push the Off/Cancel pad.</p>
Exterior surfaces (other than control panels)	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. • Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • Do not use abrasive or harsh cleansers. They may damage the finish. • On brushed chrome cooktop, dry the surface following the "grain." To help prevent finger marks after cleaning, spread a thin film of baby oil on the surface. Wipe away excess oil with a clean, soft cloth. <p>NOTE: 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>
Surface burner grates and reflector pans	Warm, soapy water and a nonabrasive, plastic scrubbing pad OR Dishwasher	<ul style="list-style-type: none"> • In dishwasher, wash with other cooking utensils. • Dry completely. • Do not use abrasive or harsh cleansers.
Surface burners	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Lift up the cooktop. (See page 30.) • Wipe off spills immediately after burner has cooled.

continued on next page

CARING FOR YOUR RANGE

PART	WHAT TO USE	HOW TO CLEAN
Surface burners (continued)	Warm, soapy water and a nonabrasive, plastic scrubbing pad OR Vinegar and water solution	For cooked-on food: <ul style="list-style-type: none"> • Remove burner from manifold with Phillips screwdriver. • Wash with warm, soapy water and a plastic scrubbing pad or soak in vinegar and water solution. • Rinse and dry well. • If ports are clogged, clean with a straight pin. Do not enlarge or distort ports. Do not use a wooden toothpick. • Do not clean surface burner in dishwasher.
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly.
Oven racks	Steel-wool pad and warm, soapy water OR The Self-Cleaning cycle	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. <p>OR</p> <ul style="list-style-type: none"> • Leave in oven during Self-Cleaning cycle. <p>NOTE: 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>
Oven door glass	Paper towel and spray glass cleaner OR Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> • Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, rinse and dry thoroughly.
Oven cavity	Self-Cleaning cycle OR Sponge and warm, soapy water on oven bottom, when removed OR Soapy steel-wool pad for heavily soiled areas on oven bottom	<ul style="list-style-type: none"> • See "Using The Self-Cleaning Cycle" on pages 26-29. <p>OR</p> <ul style="list-style-type: none"> • Make sure oven is cool. • Remove oven bottom (see page 32). • Wash, rinse, and dry well. <p>OR</p> <ul style="list-style-type: none"> • Make sure oven is cool. • Remove oven bottom (see page 32). • Rinse well with water.

The oven light

The oven light will come on when you open the oven door. **To turn on the light when the oven door is closed**, use the Oven Light Switch on the control panel.

⚠ WARNING

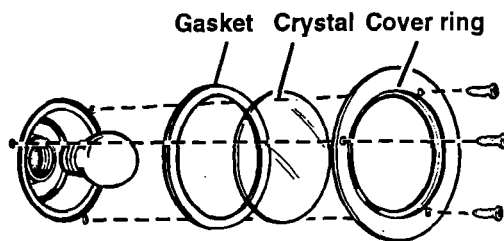
Electrical Shock and Personal Injury Hazard

- 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. **Unplug** appliance or **disconnect** at the main power supply.
2. **Remove** the 3 screws in the bulb cover and **lift off** cover.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.
4. **Replace** the bulb cover and screws (tighten screws). **Plug in** appliance or **reconnect** at the main power supply.

NOTE: To prolong bulb life, leave the oven light off 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 toll-free telephone number 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.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Nothing will operate	<p>The power cord is not plugged into a live circuit with proper voltage.</p> <p>Range is not properly connected to gas supply.</p> <p>A household fuse has blown or a circuit breaker has tripped.</p> <p>Controls are not set correctly.</p> <p>The flow of combustion and/or ventilation air to the range is blocked.</p>	<p>Plug the power cord into a live circuit with proper voltage. (See Installation Instructions.)</p> <p>Contact an authorized Whirlpool® service technician to reconnect range to gas supply. (See Installation Instructions.)</p> <p>Replace household fuse or reset circuit breaker.</p> <p>Reset controls, if needed.</p> <p>Remove blockage to airflow to and around range.</p>
The oven will not operate	<p>The electronic control has not been set correctly.</p> <p>A delayed start time has been set.</p>	<p>Refer to pages 12-23 for setting the electronic control.</p> <p>Wait for the start time to be reached.</p>
Burner fails to light	<p>The power cord is not plugged into a live circuit with proper voltage.</p> <p>A household fuse has blown or a circuit breaker has tripped.</p> <p>Burner ports are clogged.</p>	<p>Plug the power cord into a live circuit with proper voltage. (See Installation Instructions.)</p> <p>Replace household fuse or reset circuit breaker. In case of prolonged power failure, manually light burners (see page 8).</p> <p>Clean with a straight pin (see pages 31 and 34).</p>

IF YOU NEED ASSISTANCE OR SERVICE

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner flames are uneven	Burner ports are clogged.	Clean with a straight pin (see pages 31 and 34). If this fails, call an authorized Whirlpool® service technician for service.
Burner flames lift off ports, are yellow, or are noisy when turned off	Air/gas mixture is incorrect.	Contact an authorized Whirlpool service technician to check air/gas mixture.
Burner makes popping noise when on	Burner is wet from washing.	Let dry.
Control knob(s) will not turn	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.
Self-Cleaning cycle will not operate	The range clock does not show the correct time of day. A delayed start time has been set.	Reset clock to show the correct time of day. (See page 13.) Wait for the start time to be reached.
Cooking results are not what you expected	The range is not level. The oven temperature seems too low or too high. The oven was not preheated as the recipe calls for. The recipe has never been tested or is not from a reliable source. The pans are not the type or size recommended in the recipe. There is not proper air circulation around pan when baking. Flame size does not fit the cooking utensil being used. When broiling, you have not completely closed the oven door.	Level range. (See Installation Instructions.) Adjust the oven temperature control. (See "Adjusting the oven temperature control" on page 16.) Preheat oven if called for in recipe. Use only tested recipes from a reliable source. Refer to a reliable cookbook for recommended pan type and size. 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). Adjust flame size to fit cooking utensil. Completely close oven door.

continued on next page

PROBLEM	POSSIBLE CAUSE	SOLUTION
The display shows "PF"	There has been a power failure.	Reset the clock. (See page 13.)
"F." shows on the display		Call for service. (See Step 3 below.)

2. If you need assistance ...

Call Whirlpool Consumer Assistance Center telephone number. Dial toll-free from anywhere in the U.S.A.:

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 N State Route 63
 Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

3. If you need service ...



Whirlpool has a nationwide network of authorized Whirlpool® 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® 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®

Gas Range Warranty

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

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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 "If You Need Assistance or Service" section of this book. After checking "If You Need 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.A.



Printed on recycled paper—
10% post-consumer waste
50% recovered materials

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