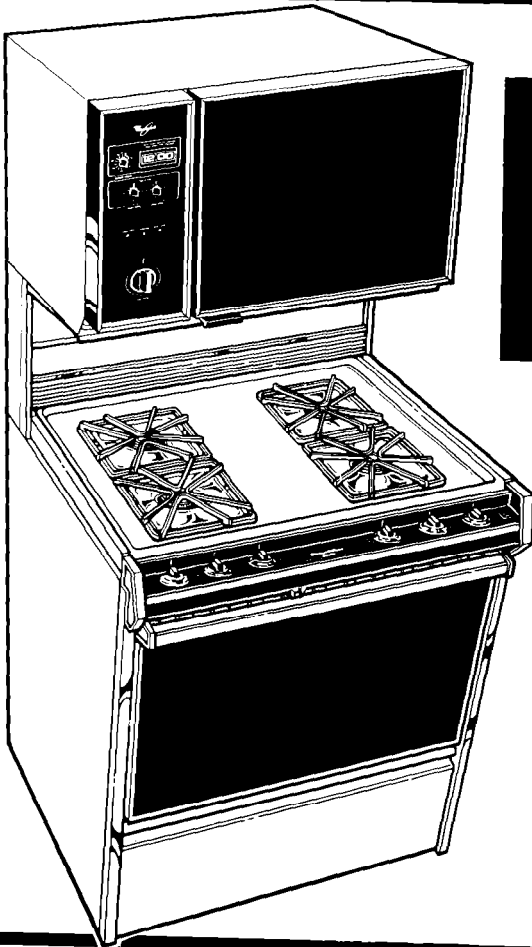


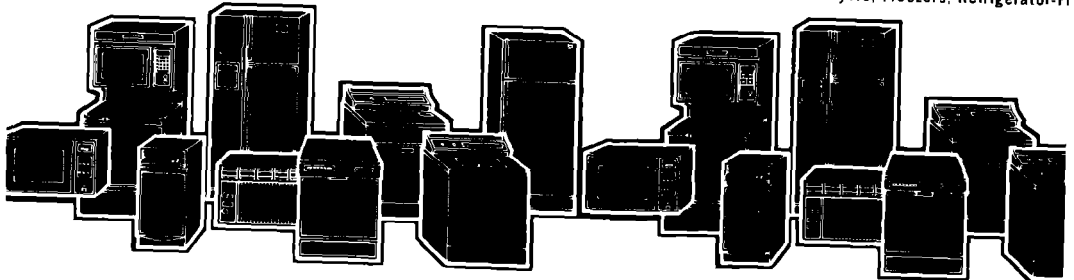
# use & care guide



## GAS RANGE

Model SE960PEP

Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers, Clothes Dryers, Freezers, Refrigerator-F



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\*Tmk.

## Before you use your range

Read and carefully follow the "INSTALLATION INSTRUCTIONS" packed with your range.

Read this Use & Care Guide and the Cooking Guide for important safety information.

### • FOR YOUR SAFETY •

**TO PREVENT FIRE AND EXPLOSION, DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

### • FOR YOUR SAFETY •

**IF YOU SMELL GAS:**

- 1. OPEN WINDOWS.**
- 2. DON'T TOUCH ELECTRICAL SWITCHES.**
- 3. EXTINGUISH ANY OPEN FLAMES.**
- 4. IMMEDIATELY CALL YOUR GAS SUPPLIER.**

### • FOR YOUR SAFETY •

**DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.**

**You are personally responsible for:**

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Having your range installed by a qualified installer.
- Installing the range where it is protected from the elements, and on a level floor strong enough to hold its weight.
- Having your range properly connected to electrical supply and grounded. (See "Installation Instructions.")
- Having your range properly connected to the proper gas supply and checked for leaks. (See "Installation Instructions.")
- Making sure the range is not used by children or anyone unable to operate it properly.
- Properly maintaining your range.
- Using the range only for jobs expected of a home range.

See "Cooking Guide" for important safety and use information.

## IMPORTANT SAFETY INSTRUCTIONS



**WARNING – When using your range, follow basic precautions, including the following:**

1. **DO NOT** allow children to use or play with any part of the range, or leave them unattended near it. They could be burned or injured.
2. **DO NOT** store things children might want above the range. Children could be burned or injured while climbing on it.
3. **DO NOT** allow anyone to touch a hot surface burner, oven burner or areas around them. They could be hot enough to burn severely.
4. **KEEP** children away from the range when it is on. The cooktop, oven walls, racks and door can be hot enough to cause burns.
5. **DO NOT** use a range to heat a room. Persons in the room could be burned or injured, or a fire could start.
6. **KEEP** pan handles turned in, but not over another surface burner to prevent burns, injury and to help prevent the utensil from being pushed off the cooktop.
7. **DO NOT** use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.
8. **DO NOT** wear loose or hanging garments when using the range. They could ignite if they touch a hot burner or surrounding area and you could be burned.
9. **DO NOT** heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.
10. When adding or removing food, **MAKE SURE** to open the oven door all the way to prevent burns.

continued on next page

11. **DO NOT** use a wet pot holder. Steam burns can result. **DO NOT** use a towel or bulky cloth as a pot holder. They could catch fire and burn you.
12. **MAKE SURE** the utensils you use are large enough to contain food and avoid boil overs and spillovers. This will help prevent hazardous build-ups of food. Heavy splattering or spillovers left on a range can ignite and burn you. Pan size is especially important in deep fat frying.
13. **DO NOT** leave surface burners on high heat settings. Boil overs and greasy spillovers could cause steam, smoke and could ignite and burn you.
14. **GREASE** is flammable and should be handled carefully. Let fat cool before attempting to handle it. **Do not allow grease to collect around range or in vents.** Wipe spillovers immediately.
15. **NEVER** use a match or other flame to look for a gas leak. Explosion and injury could result.
16. **DO NOT** repair or replace any parts unless specifically recommended in this manual. All other servicing should be referred to a qualified service technician.

• FOR YOUR SAFETY •

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.**

**- SAVE THESE INSTRUCTIONS -**

## Copy your Model and Serial Numbers here...

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

1. **Complete** Model and Serial Numbers (from the plate located as shown).
2. Purchase date from sales slip.

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

Model Number

---

Serial Number

---

Purchase Date

---

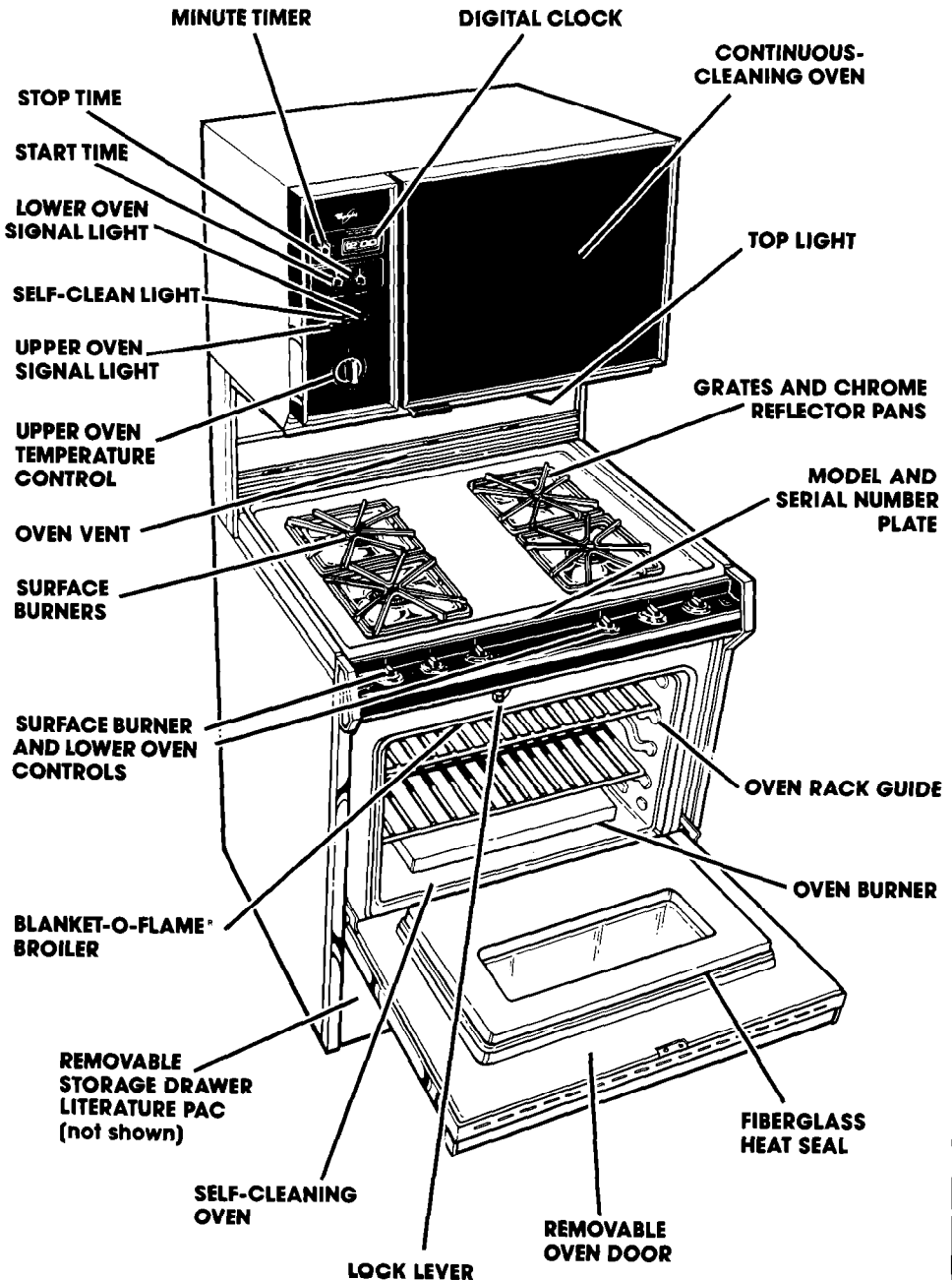
Service Company Phone Number

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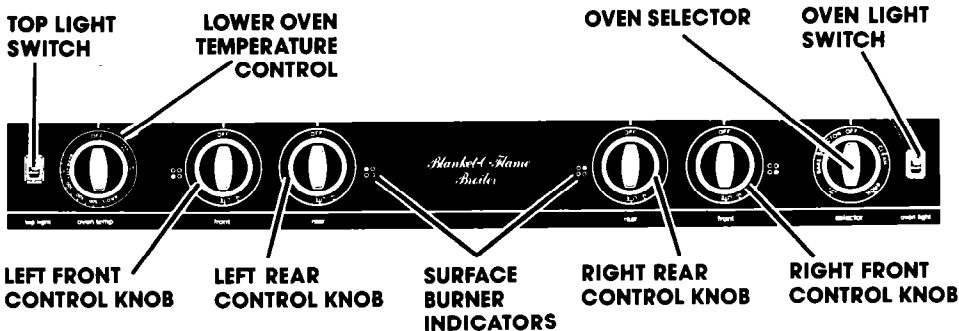
**Please complete and mail the Owner Registration Card furnished with this product.**

# Parts and features

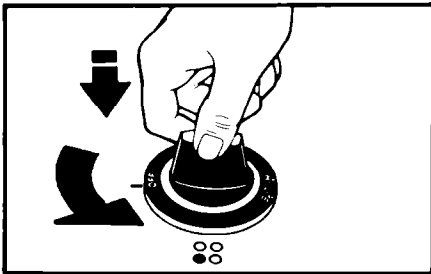
Model SE960PEP



# Using your range



## Using the Surface Burners



Control knobs must be pushed in, then turned to the LITE position. The clicking sound is the ignition sparking.

To stop the clicking sound after the burner lights, turn the control knob back to a desired setting. The control knob has stops for HI, MED and LOW, however it can be set anywhere between HI and OFF. **Do not cook with the control in the LITE position.**

## Surface Burner Indicators

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



**WARNING:** If the flame should go out while cooking, or if there is a strong 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 2.

## In Case of a Prolonged Power Failure

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



**WARNING:** Burner flame should not extend beyond the edge of the cooking utensil. The flame can burn you and cause poor cooking results.

See the "Cooking Guide" for important utensil information. Until you get used to the settings, use the following as a guide:

**Use LITE** to light the burner. After the burner lights, turn control back to a desired setting to stop the clicking of the ignition. **Do not cook with the control in the LITE position.**

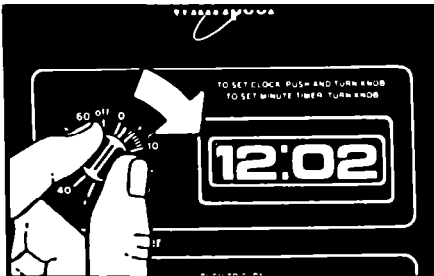
**Use HI** to start foods cooking or to bring liquids to a boil.

**Use MED** to continue cooking or to fry chicken or pancakes; for gravy, puddings and icing or to cook large amounts of vegetables.

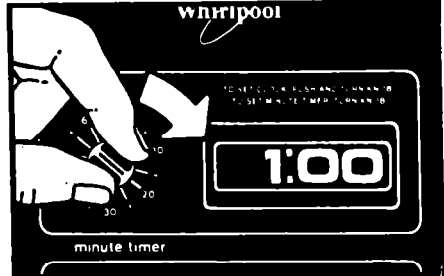
**Use LOW** to keep foods warm until ready to serve.

## 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 right time of day.

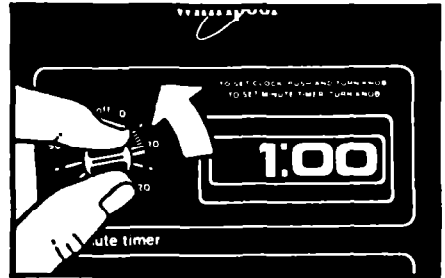


**2. Let the Minute Timer Knob pop out.** Turn clockwise until Minute Timer hand points to OFF. **The clock setting will change if you push in the knob when turning.**

## 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.

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



- 1. Without pushing it in**, turn the Minute Timer Knob until the hand passes the setting you want.
- 2. Without pushing in**, turn the knob back to the setting you want.  
**When the time is up**, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

**PUSHING IN AND TURNING THE MINUTE TIMER KNOB CHANGES THE CLOCK SETTING.**

---

## Using the ovens

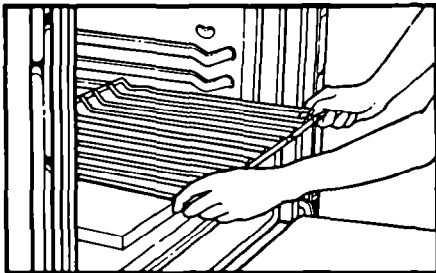
The lower oven is always set with two knobs:

- The Oven Selector
  - The Lower Oven Temperature Control
- Both must be on a setting for the lower oven to heat.**

The upper oven is set with one knob only:

- The Upper Oven Temperature Control
- The upper oven turns on when a temperature is selected.**

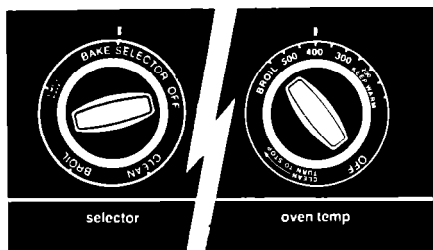
## Baking or roasting



Rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the "Cooking Guide."

- 1. Position the rack(s) properly before turning on the oven. To change rack position**, pull rack out to stop, raise front edge and lift out.

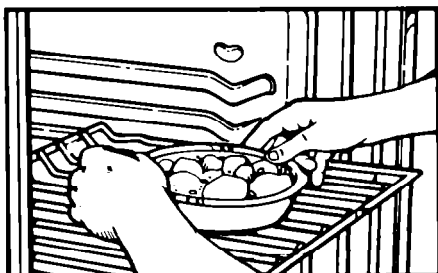




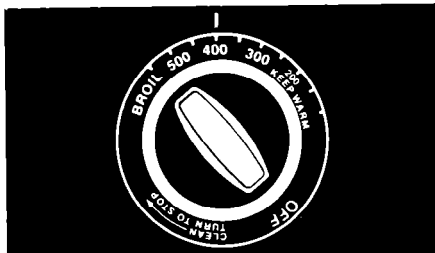
selector

oven temp

2. If you're cooking in the lower oven, set the Oven Selector on BAKE and the Lower Oven Temperature Control on the baking temperature you want. The lower oven burner will automatically light in 50-60 seconds.



3. Preheat the oven. The oven is preheated when the Oven Signal Light first goes off. **Note: Oven racks, walls and door will be hot. Do not place food directly on oven bottom.**



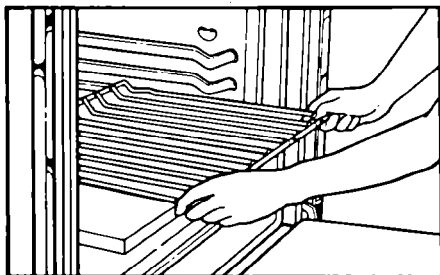
- If you're cooking in the upper oven, set the Upper Oven Temperature Control to the temperature you want. The upper oven burner will automatically light in 50-60 seconds.

4. During baking, the oven burner will turn on and off to maintain the temperature setting. The Oven Signal Light will turn on and off with the burner.

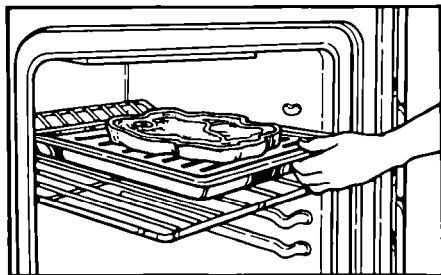
When baking is done, turn **both** the Oven Selector and the Lower Oven Temperature Control to OFF for the lower oven, or turn the Upper Oven Temperature Control to OFF for the upper oven.

## Broiling

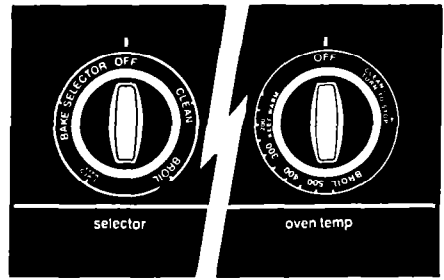
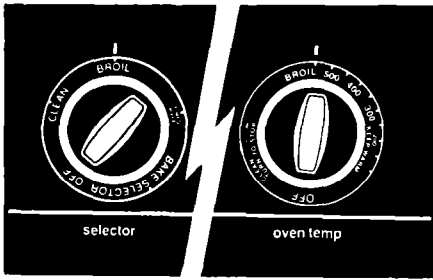
The Blanket-O-Flame® Broiler uses infra-red rays to cook the food. Infra-red rays create fast, searing heat and consume most smoke and spatters. **Always broil with the oven door closed.**



1. Position the rack **before** turning the oven on. See rack placement chart and broiling chart in the "Cooking Guide" for recommended rack positions.



2. Put the broiler pan and food on the rack and completely close the oven door. **DO NOT PREHEAT THE BROILER BEFORE USING.**



3. Set the Oven Selector and the Lower Oven Temperature Control to BROIL. The broiler will automatically light in 50-60 seconds.

4. When broiling is done, turn both the Oven Selector and the Oven Temperature Control to OFF.

**DO NOT PREHEAT THE BROILER BEFORE USING. CLOSE OVEN DOOR DURING BROILING.**

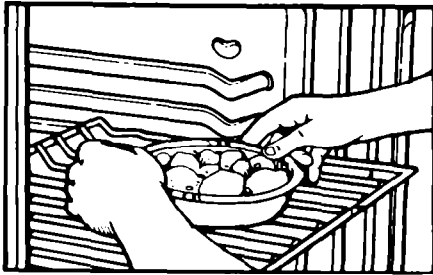
## Using the Automatic MEALTIMER\* Clock

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

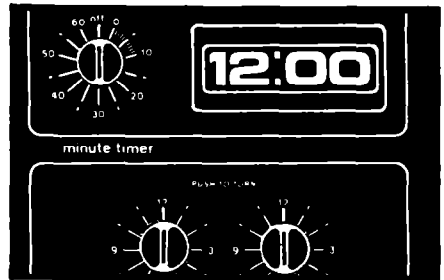
Automatic baking is ideal for foods which do not require a preheated oven such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

\*Tmk.

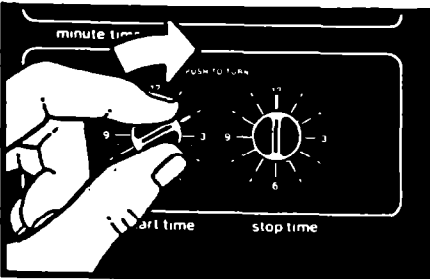
To start and stop baking automatically:



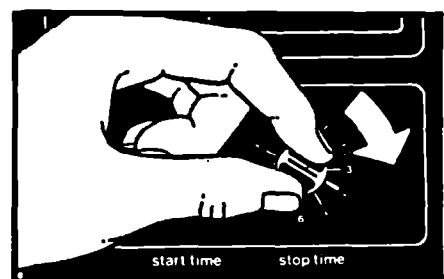
1. Position the oven rack(s) properly, and place the food in the oven.



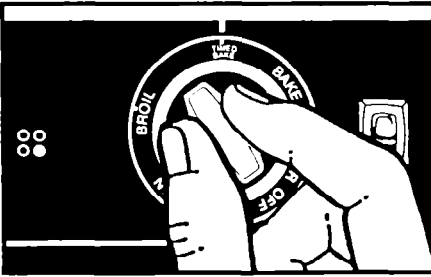
2. Turn the Set Time Knob until the Start and Stop Time Dials show the correct time of day.



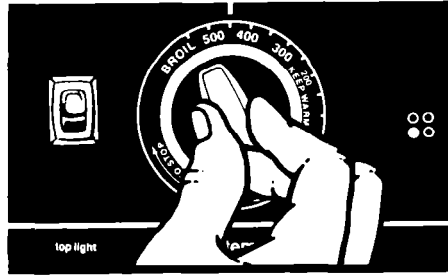
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.



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



5. Set the Oven Selector on TIMED BAKE.



6. Set the Lower Oven Temperature Control on the baking temperature you want. The oven will now start and stop automatically. **After baking is done or to stop the oven before preset time, turn both the Oven Selector and the Lower Oven Temperature Control to OFF.**

**To start baking now and stop automatically:**

1. Position rack(s) properly, and place the food in the oven.
2. Make sure the clock is set to the right time of day.
3. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.
4. Set the Oven Selector on TIMED BAKE.
5. Set the Oven Temperature Control on the baking temperature you want.
6. **After baking is done or to stop the oven before the preset time, turn both the Oven Selector and the Oven Temperature Control to OFF.**



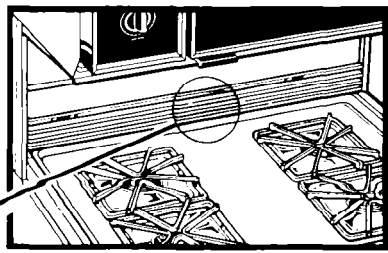
**WARNING: To avoid sickness and food waste.**

- Use foods that will not go bad or spoil while waiting for cooking to start.
- Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.
- Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**

**The Oven Vent**

Hot air and moisture escape from the oven through a vent just under the cooktop light. **Do not block vent.** Poor baking will result.

OVEN VENT

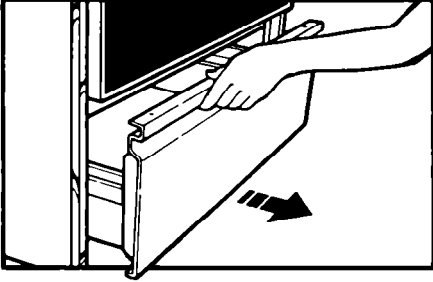


# The Storage Drawer

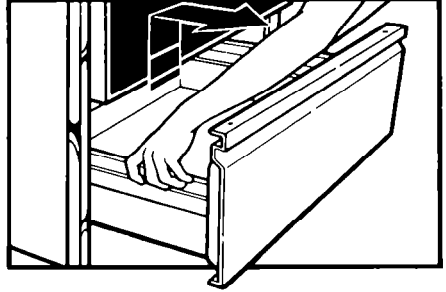
The storage drawer is for storing pots and pans.

Use care when handling the drawer. The edges could be sharp.

## Removing the storage drawer

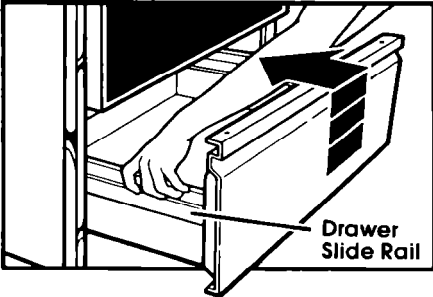


1. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.

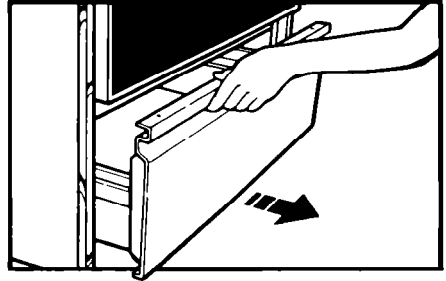


2. Lift back slightly and slide drawer all the way out.

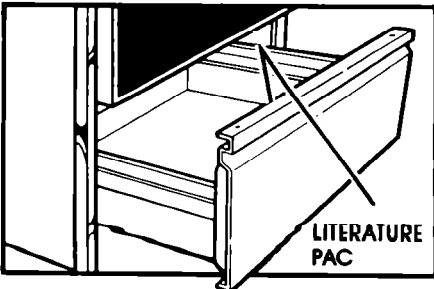
## Replacing the storage drawer



1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.



2. Lift drawer front and push in until white stops on drawer slide rails clear white stops on drawer guides, then slide drawer closed.



## Use & Care Guide storage

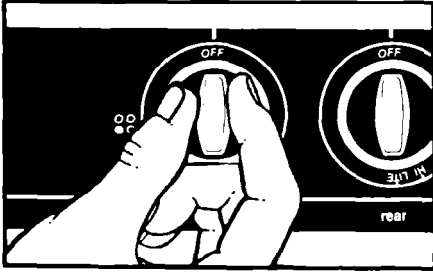
Store this booklet, along with your "Cooking Guide," sales slip and warranty in the Literature Pac, inside the storage drawer.

# Caring for your range

## Control Panels



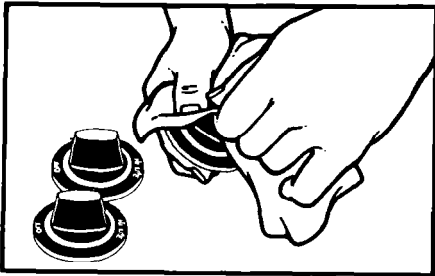
**WARNING:** To avoid burns, first make sure all controls are OFF and the range is COOL.



1. Pull knobs straight off.

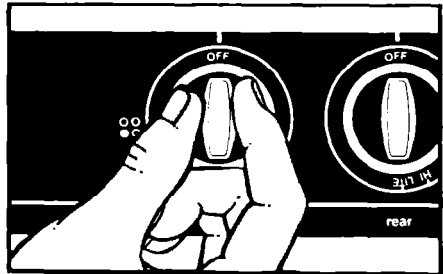


2. Use warm soapy water or baking soda and a damp soft cloth to wipe the control panels. Rinse and wipe dry.



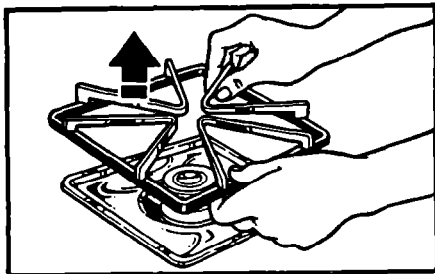
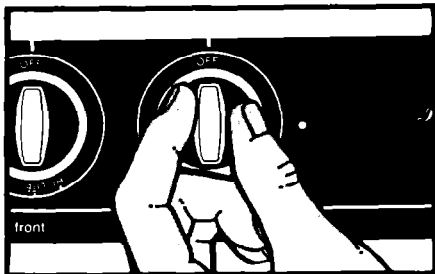
3. Wash knobs in warm soapy water or use baking soda and a damp, soft cloth. Rinse well and dry.


**CAUTION:** Do not use abrasive cleansers. They could rub off the markings.



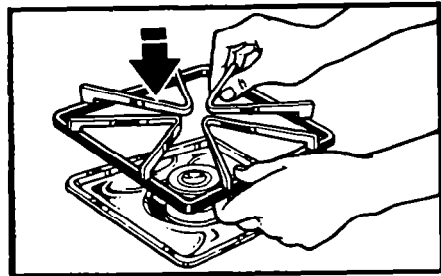
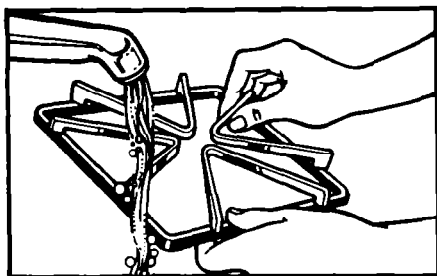
4. Push the knobs straight back on. Make sure they point to OFF.

## Surface Burner Grates and Reflector Pans



1.  **WARNING:** To avoid burns, be sure the surface burners are **OFF** and the surrounding parts are **COOL**.

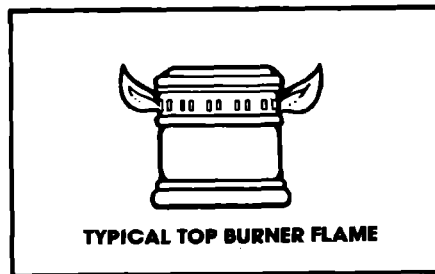
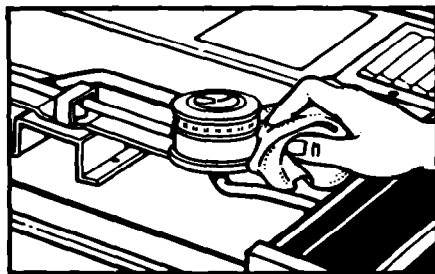
2. Lift off the grates and remove the reflector pans.



3. Wash the grates and reflector pans in warm soapy water. Rinse and dry well.

4. Replace reflector pans and grates.

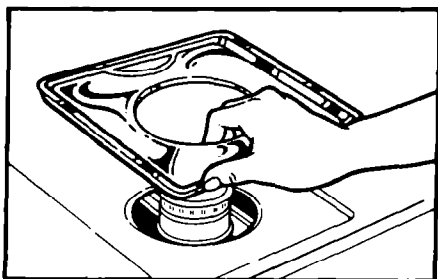
## Surface Burners



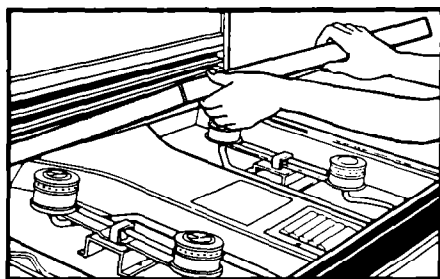
To remove the cooktop, follow the instructions on page 15.

Wipe off surface burners with warm soapy water and a soft cloth after each use. Occasionally check surface burner flames for size and shape as shown. If flames do not burn properly, you may need to remove the burners for cleaning (see page 22), or call a qualified technician for adjustment.

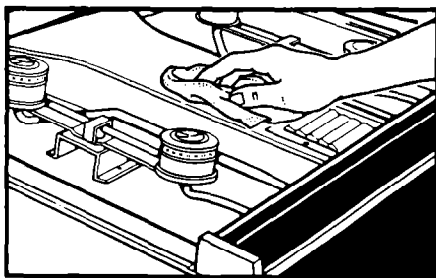
## Removable Cooktop



1. Remove Surface Burner Grates and Reflector Pans.



2. Lift front of cooktop enough to clear front of range. Grasp both sides of the cooktop, lift and pull forward to remove.



3. Wipe surface under the cooktop with warm soapy water. Use soapy steel-wool pad on stubborn spots.

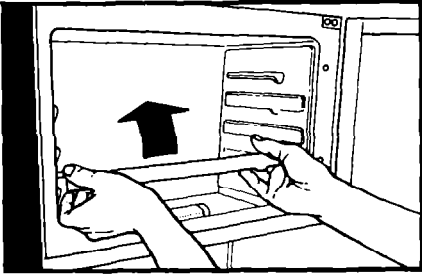


**WARNING:** Do not try to clean under the cooktop without removing it first. The cooktop could accidentally fall and injure you.

**CAUTION:** Do not drop the cooktop or let it bump the upper oven when removing. Damage could result to the porcelain and the cooktop frame.

# The Upper Oven Rack Guides

Removing the upper oven burner cover, rack guides and back wall will help make it easier to clean the upper oven.

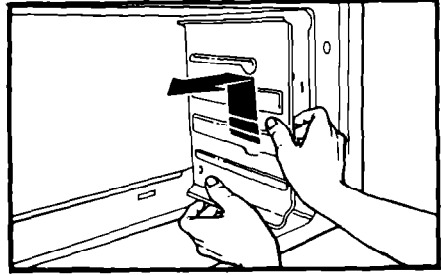


1.

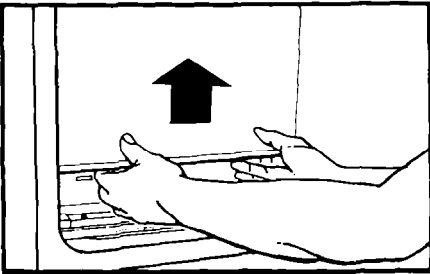


**WARNING:** To avoid burns, be sure the oven is **OFF** and **COOL**.

Lift up the front of the burner cover and pull out.



2. Lift up front of rack guide and swing out enough so the front tabs clear the notches in the oven wall. Pull the guide straight away from the back oven wall.

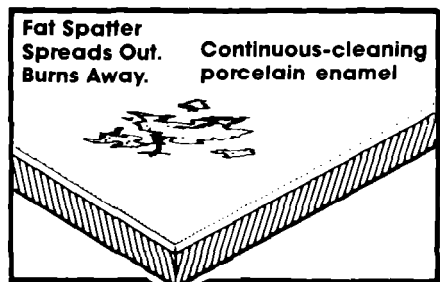
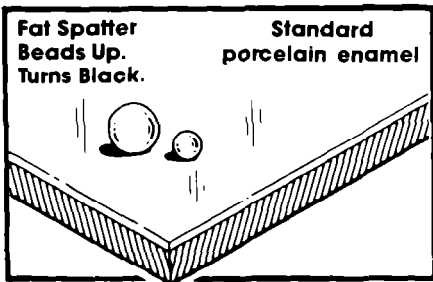


3. Pull out bottom tab on back wall, then remove.

**REVERSE THE PROCEDURE TO REPLACE BACK WALL AND RACK GUIDES.**

## The Continuous-Cleaning Upper Oven

Standard oven walls are coated with smooth porcelain enamel. Your continuous-cleaning oven walls are coated with a special, rougher porcelain enamel. A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat chars and turns black. The spread-out fat **gradually** burns away at **medium to high baking temperatures** (350 -475 F, 176 -246 C) so the oven can return to a presentably clean condition.





## Spillovers

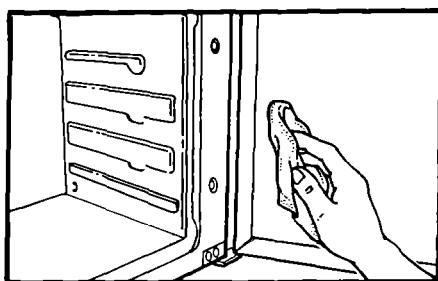
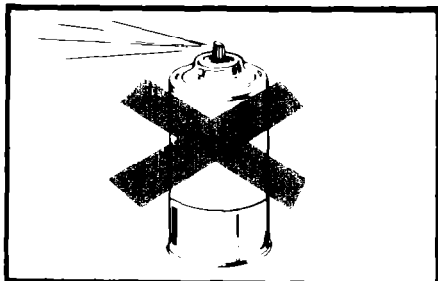
Sugar and starchy spills (from pies and casseroles) and soils which occur in heavy amounts will not be removed. After the oven is cooled, remove these spillovers with a nylon scrubbing pad and water. If the soil is really baked on, it can be loosened by using TOP JOB,<sup>®</sup> HANDY ANDY,<sup>®</sup> or FANTASTIK.<sup>®</sup> Spray cleaner on the spot and let soak for about 15 minutes. Brush with a wet nylon scrubbing pad and rinse well with a wet sponge.

**CAUTION: Do not use foil or foil liner on the oven bottom. It will cause poor baking results and could damage the oven.**

## Cleaning Tips

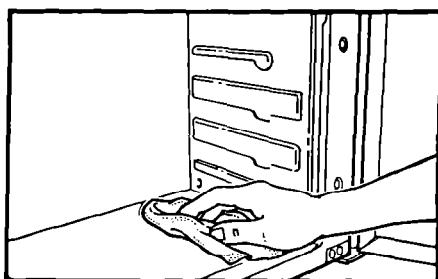
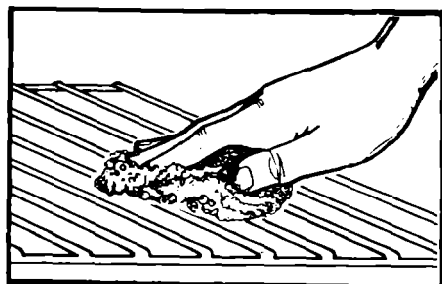
1. The oven window and racks are not coated. Clean them by hand.
2. The oven door does not get as hot as the walls. Some hand cleaning may be needed.

### Hand Cleaning



**WARNING: DO NOT USE OVEN CLEANING PRODUCTS. Some can become trapped in the porcelain enamel surface and give off harmful fumes.**

**WINDOW** – Keep clean with hot sudsy water. Use a plastic scouring pad for stubborn spots. Rinse well.  
**Do not use steel-wool or abrasive cleansers.**



**RACKS** – Use soapy steel-wool pad for best cleaning results. Rinse well.

**WALLS AND DOOR** – Wash with hot soapy water. Use a plastic scouring pad for stubborn spots. Rinse well.

# The Self-Cleaning Lower Oven

The self-cleaning cycle uses **very high heat** to burn away soil. Before you start, make sure you understand exactly how to use the cycle safely.

## Before You Start

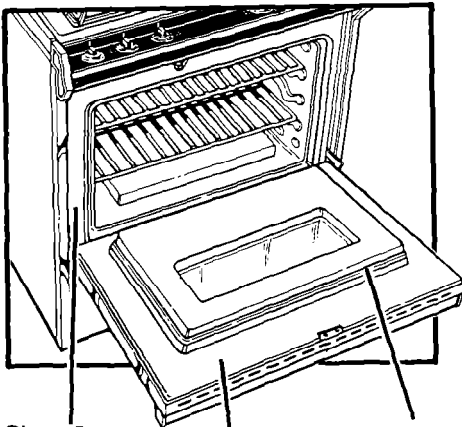
1. Clean the shaded areas by hand. They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel wool pad on...
  - the frame around the oven.
  - the inside of the door, especially the part outside the oven seal.

**DO NOT clean the fiberglass seal. DO NOT move it or bend it. Poor cleaning and poor baking will result.**

2. Remove the racks, broiler pan and any pots and pans you may have stored in the oven. They can't stand the high heat.

3. Wipe out any loose soil or grease. This will help reduce smoke and possible flare-ups during the cleaning cycle.

**Oven racks and chrome reflector pans must not be cleaned in the oven. They will warp and discolor.**



Clean Frame

Clean Door

DO NOT  
Clean Seal

Turn on the vent hood or other kitchen vent during the cleaning cycle. This will help remove smoke, odor and heat that are normal during the cycle.

### SPECIAL CAUTIONS:

**DO NOT** use commercial oven cleaners in your oven. Damage to the porcelain finish may occur.

**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 safely open. Wait until it moves freely.

**DO NOT** use foil or other liners in the oven. During the cleaning cycle foil can burn or melt and damage the oven surface.

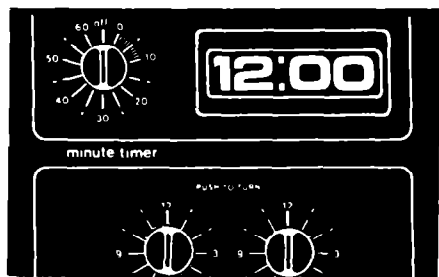


**WARNING: DO NOT block the vent during the cleaning cycle. Air must move freely for best cleaning results.**

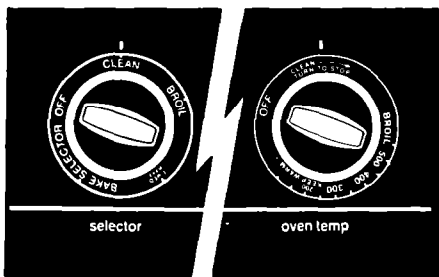
**DO NOT TOUCH THE COOKTOP OR OVEN DURING THE CLEANING CYCLE. THEY COULD BURN YOU.**

## Setting the Controls for Self-Cleaning

Be sure the kitchen is ventilated during the Self-Cleaning cycle. This will remove normal smoke and heat odors from the room as quickly as possible.



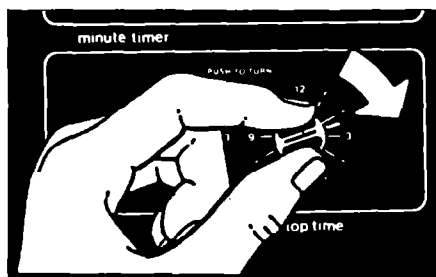
1. Make sure the Clock, Start and Stop Times all have the right time of day.



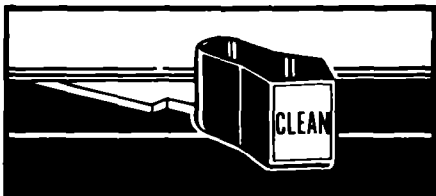
3. Set the Oven Selector and Oven Temperature Controls to CLEAN.



5. After the Clean Cycle is completed and the oven temperature has dropped below 500°F (260°C), the Clean Light goes off and the Lock Lever can be moved back to the COOK position. Do not force it. Wait until it moves easily. Turn the Oven Selector and Oven Temperature Controls to OFF.

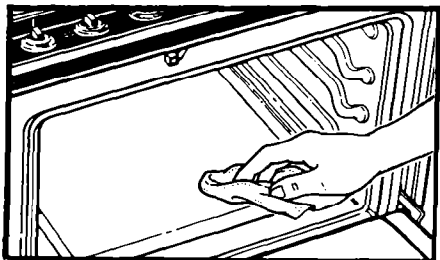


2. Push in the Stop Time Knob and turn the hand **clockwise** 2-2½ hours.
  - Use 2 hours for light soil.
  - Use 2½ hours for moderate to heavy soil.



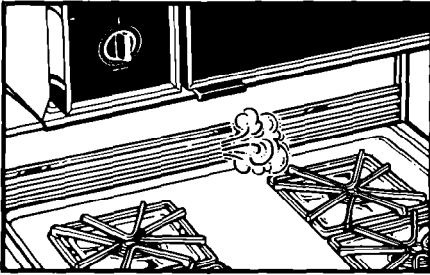
4. Move the Lock Lever to the CLEAN position. This will start the Self-Cleaning Cycle. If the door is not completely closed or the lever is not all the way to the right, the cycle will not start.

**When the oven temperature exceeds normal baking temperatures, the oven door can't be opened and the Lock Lever must not be moved.**

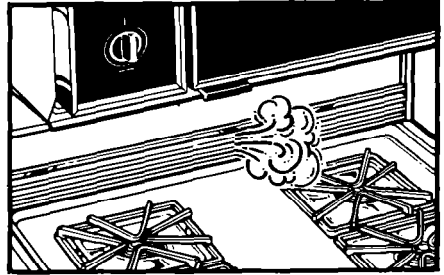


6. After the oven is cool, wipe off any residue or ash with a damp cloth. If needed, touch up spots with cleaner or plastic scouring pad.

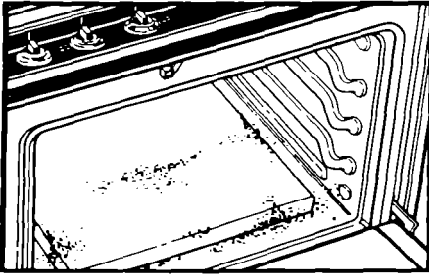
## Special Tips



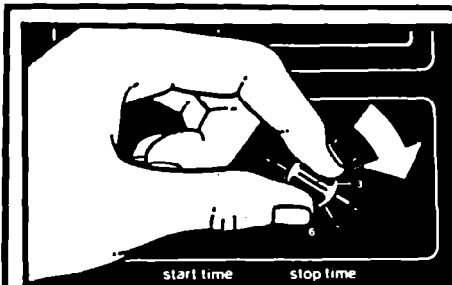
Keep the kitchen well ventilated during the cleaning cycle to help get rid of normal heat, odors and smoke.



Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.

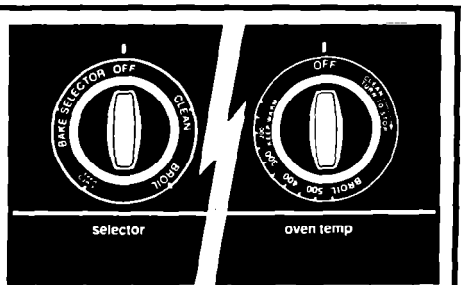


If the cleaning cycle doesn't get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the cleaning time longer the next time and hand clean areas noted on page 18.



**To stop the cleaning cycle at any time:**

1. Push in and turn the Stop Time Knob **clockwise** until it points to the right time of day.



2. Turn the Oven Selector and Oven Temperature Controls to OFF. When the oven temperature drops below 500°F (260°C) the Lock Lever can be moved to the COOK Position. **Do not force it.** Wait until it moves easily.

## How It Works



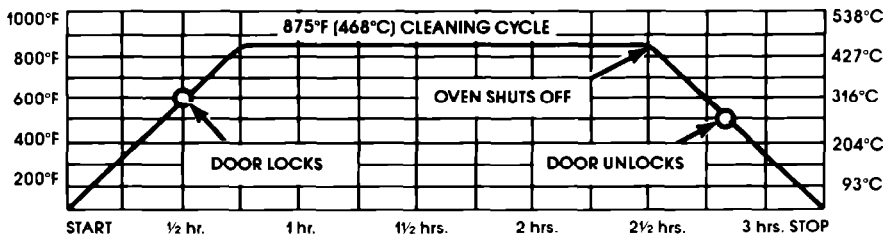
**WARNING: DO NOT TOUCH THE RANGE DURING THE CLEANING CYCLE. IT CAN BURN YOU.**

During the self-cleaning cycle, the oven gets much hotter than it does for baking or broiling...approximately 875°F (468°C). This heat breaks up grease and soil and burns it off.

The graph shows approximate temperatures and times during a self-cleaning cycle for 2½ hours.

### SELF-CLEANING CYCLE – 2½ HOUR SETTING

(Approximate Temperatures and Times)



Notice that the heating stops when the 2½ hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

## Cleaning Chart



**WARNING: To avoid burns, be sure all controls are OFF and the range is COOL.**

PART	WHAT TO USE	HOW TO CLEAN
<b>Exterior surfaces</b>	Soft cloth and warm soapy water or baking soda. Nylon or plastic scrubbing pad for stubborn spots.	<ul style="list-style-type: none"> <li>Wipe off regularly when cook-top and lower oven are cool.</li> <li><b>Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish.</b></li> <li><b>Do not use abrasive or harsh cleansers.</b></li> </ul>
<b>Surface burner grates</b>	Automatic dishwasher or warm soapy water and plastic scrubbing pad.	<ul style="list-style-type: none"> <li>Wash with other cooking utensils.</li> <li>Dry completely.</li> <li><b>Do not place in Self-Cleaning Oven.</b></li> </ul>
<b>Chrome reflector pans</b>	Automatic dishwasher or warm soapy water and plastic scrubbing pad.	<ul style="list-style-type: none"> <li>Wash with other cooking utensils.</li> <li><b>Do not place in Self-Cleaning Oven.</b></li> </ul>

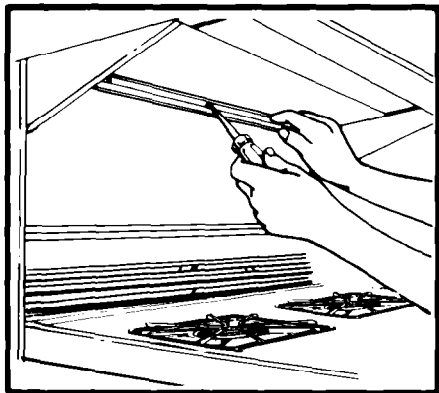
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PART	WHAT TO USE	HOW TO CLEAN
<b>Surface burners</b>	Warm soapy water, a plastic scrubbing pad, dishwashing detergent or a solution of 1 quart of boiling hot water and 2 tablespoons of DIP IT.*	<ul style="list-style-type: none"> <li>• Remove cooktop, see page 15.</li> <li>• Wipe off spills immediately after burner has cooled.</li> <li><b>In case of stubborn stains:</b></li> <li>• Remove burner from manifold with phillips screwdriver.</li> <li>• Soak in warm soapy water and wipe with plastic scrubbing pad and dishwashing detergent. <b>If stain is still there, soak 20 minutes in boiling water and DIP IT* solution. Be sure the solution covers the whole burner.</b></li> <li>• Rinse and dry well.</li> <li>• If ports are clogged, clean with a straight pin. <b>Do not enlarge or distort ports. Do not use a wooden toothpick.</b></li> <li>• <b>Do not clean surface burner in dishwasher.</b></li> </ul>
<b>Broiler pan and grid</b>	Warm soapy water and plastic scrubbing pad.	<ul style="list-style-type: none"> <li>• Wash with other cooking utensils.</li> <li>• <b>Do not place in Self-Cleaning Oven.</b></li> </ul>
<b>Control knobs</b>	Warm soapy water and soft cloth.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• <b>Do not soak.</b></li> </ul>
<b>Control panels</b>	Warm soapy water or baking soda, soft cloth and spray glass cleaner.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• Follow directions provided with cleaner.</li> </ul>
<b>Oven racks</b>	Warm soapy water and plastic scrubbing pad.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry well. Use plastic scrubbing pad for stubborn areas.</li> <li>• <b>Do not place in Self-Cleaning Oven. The intense heat could warp them.</b></li> </ul>
<b>Oven door glass</b>	Spray glass cleaner; warm soapy water and soft cloth.	<ul style="list-style-type: none"> <li>• <b>Make sure oven is cool.</b></li> <li>• Follow directions provided with cleaner.</li> <li>• Wash, rinse and dry well.</li> </ul>
<b>Continuous-Cleaning Oven</b>	Warm, soapy water or soapy scrubbing pad. Use TOP JOB,* HANDY ANDY,* or FANTASTIK* for sugar and starchy spills and baked on soil.	<ul style="list-style-type: none"> <li>• Clean stubborn spots or stains. Rinse well with water</li> <li>• Spray cleaner on spot and let soak for about 15 minutes. Rinse well with a wet sponge.</li> </ul>
<p><b>Most fat spatters on the Continuous-Cleaning porcelain enamel interior surface gradually reduce to a presentably clean condition during normal baking or roasting operations.</b></p>		
<b>Self-Cleaning Oven</b>	For areas outside Self-Cleaning area use warm soapy water or plastic scrubbing pad.	<ul style="list-style-type: none"> <li>• Follow directions starting on page 18, "Using the Self-Cleaning Cycle."</li> <li>• <b>Do not use commercial oven cleaners.</b></li> <li>• <b>Do not use foil to line the bottom of your Self-Cleaning Oven.</b></li> </ul>

## The Cooktop Light

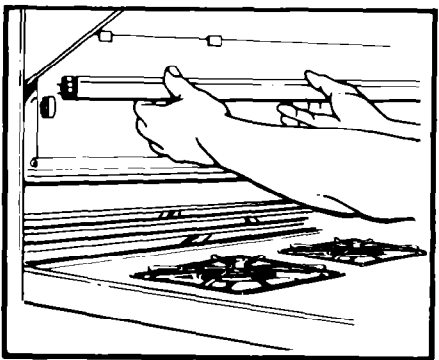
The **Top Light** switch is on the left side of the front control panel. Rock the switch forward to turn ON the light. Rock the switch back to turn OFF the light.

### To replace:

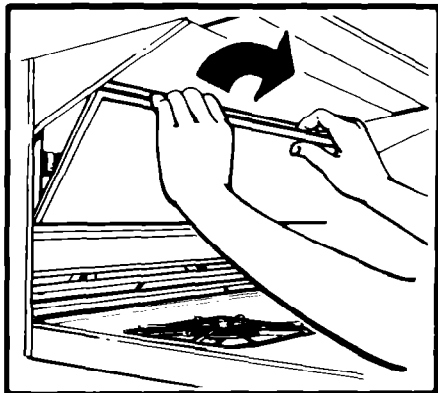


1.  **WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.**

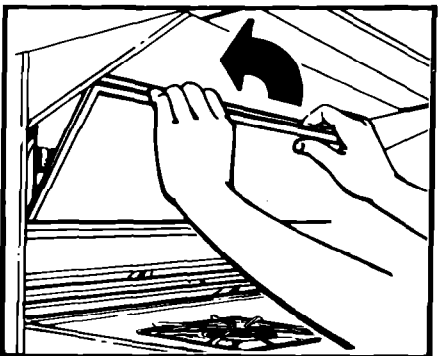
Remove the screws and metal trim that supports the top of the light cover. **The glass is heavy. Hold it securely.**



3. Grasp the fluorescent tube at both ends. Roll bottom of tube toward the front until both ends come out of the receptacles. Replace with a 20-watt cool-white fluorescent tube.



2. With both hands, pull top of light cover towards you and lift it out of bottom support trim.



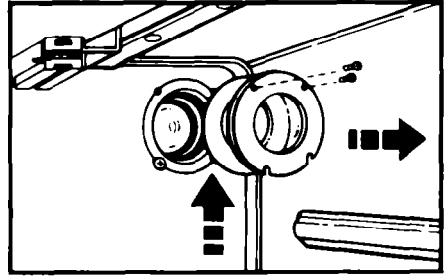
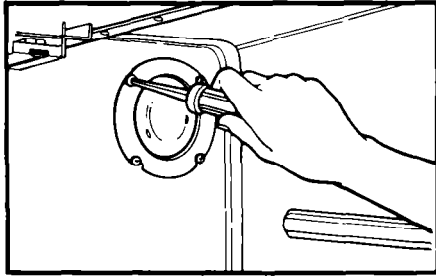
4. With both hands, carefully fit the glass light cover into the bottom metal support trim. Then rotate the top of the light cover until it touches the contact stops. Replace the top support trim and screws.


Turn electric power back on at the main power supply.

# The Oven Lights

Both oven lights will come on when you open the lower oven door. To turn both lights on when the lower oven door is closed, push the **Oven Light** switch on the right side of the front control panel. Push it again and/or close the lower oven door to turn off the lights.

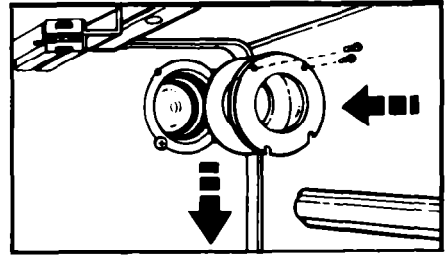
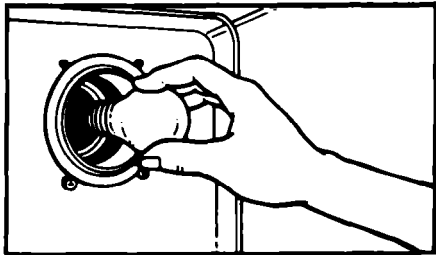
## Replacing the Lower Oven Light



1.  **WARNING:** To avoid possible shock hazard, turn off the electric power at the main power supply.

2. Push up bulb cover, retainer and seal to clear bottom screws, then remove.

Remove the top screws from the bulb cover and loosen the bottom screws.



3. Remove the light bulb from its socket. Replace with a 40-watt appliance bulb.

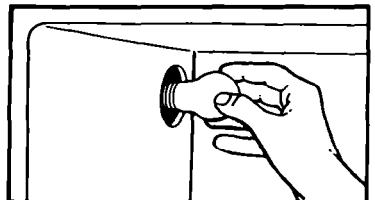
4. Replace bulb cover, retainer, seal and top screws. Tighten screws. Turn the power back on at the main power supply.

**CAUTION:** The bulb cover must be in place when using the oven. The cover protects the bulb from breaking.

**NOTE:** Both Oven Lights will not work during the self-cleaning cycle.

## Replacing the Upper Oven Light

Remove the light bulb from its socket. Replace with a 40-watt appliance bulb.





# If you need service or assistance, we suggest you follow these five steps:

## 1. Before calling for assistance...

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

### If nothing operates:

- Is the range properly connected to gas and electrical supplies? (See "Installation Instructions.")
- Have you checked the main fuse or circuit breaker box?
- Is the flow of combustion and/or ventilation air to the range blocked? **Do not block the air flow to and around the range.**

### If the oven will not operate:

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

### If burner fails to light:

- Is the range connected to electrical power?
- Have you checked the main fuse or circuit breaker box?
- Are burner ports clogged? (See page 22.)

### If burner flames are uneven:

- Are burner ports clogged? (See page 22.)

### If burner flames lift off ports, are yellow, or are noisy when turned off:

- The air/gas mixture may be incorrect. (Call for service.)

### If burner makes a popping noise when ON:

- Is the burner wet from washing? Let dry.

### If control knob(s) will not turn:

- Did you push in before trying to turn?

### If soil is visible on Continuous-Cleaning oven finish:

- The special finish is designed to **gradually reduce oven soil** during normal baking or roasting. It is not designed to keep your oven spotless, only presentably clean.
- The door is cooler than the oven walls. Soil will be more visible on the door than other areas in the oven. See page 17 for how to clean.
- Sugar and starchy spills may leave stains. See page 17 for hand cleaning tips.

### If the Self-Cleaning Cycle will not operate:

- Is the Oven Selector set on CLEAN and the Oven Temperature Control set on OFF?
- Does the Start Time Dial show the correct time of day?
- Is the Stop Time Dial set ahead to the time you want the cleaning cycle to stop?
- Is the Lock Lever all the way to the right?

### If cooking results aren't what you expected:

- Is the range level?
- Are you using pans recommended in the **Cooking Guide**?
- Does the flame size fit the cooking utensil being used? (See the **Cooking Guide.**)
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven before cooking?

continued on next page

- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- If broiling, have you completely closed the oven door? Blanket-O-Flame® Broiler provides best cooking results with the oven door closed.
- Do the cooking utensils have smooth, flat bottoms?

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

## 2. If you need assistance\*...

**Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from anywhere in the U.S.: 1-800-253-1301**

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

## 3. If you need service\*...



Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies.

TECH-CARE service technicians

are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR	OR	ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES		SERVICE COMPANIES
XYZ SERVICE CO 123 Maple .....	999-9999	XYZ SERVICE CO 123 Maple .....
		999-9999
OR		
WASHING MACHINES, DRYERS & IRONERS - SERVICING		
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		
SERVICE COMPANIES		
XYZ SERVICE CO 123 Maple .....		999-9999

## 4. If you have a problem\*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our Consultants, or if you prefer, write to:

Mr. Robert Stanley  
Division Vice President  
Whirlpool Corporation  
2000 US-33, North  
Benton Harbor, MI 49022

## 5. If you need FSP® replacement parts\*...

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

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

\*If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.



# WHIRLPOOL MICROWAVE OVEN/ RANGE PRODUCT WARRANTY

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
<b>FULL ONE-YEAR WARRANTY</b> From Date of Purchase	Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a franchised TECH-CARE® service company.
<b>LIMITED FOUR-YEAR WARRANTY</b> Second Through Fifth Year From Date of Purchase	Replacement magnetron tube on microwave ovens if defective in materials or workmanship.
<b>WHIRLPOOL WILL NOT PAY FOR</b>	
<p><b>A.</b> Service calls to:</p> <ol style="list-style-type: none"> <li>1. Correct the installation of the range product.</li> <li>2. Instruct you how to use the range product.</li> <li>3. Replace house fuses or correct house wiring or plumbing.</li> <li>4. Replace owner accessible light bulbs.</li> </ol> <p><b>B.</b> Repairs when range product is used in other than normal, single-family household use.</p> <p><b>C.</b> Pick up and deliver. This product is designed to be repaired in the home.</p> <p><b>D.</b> Damage to range 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 the limited warranty.</p>	

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

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



Part No.  
36-060679-03-0/4157743 Rev. A  
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Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, I

