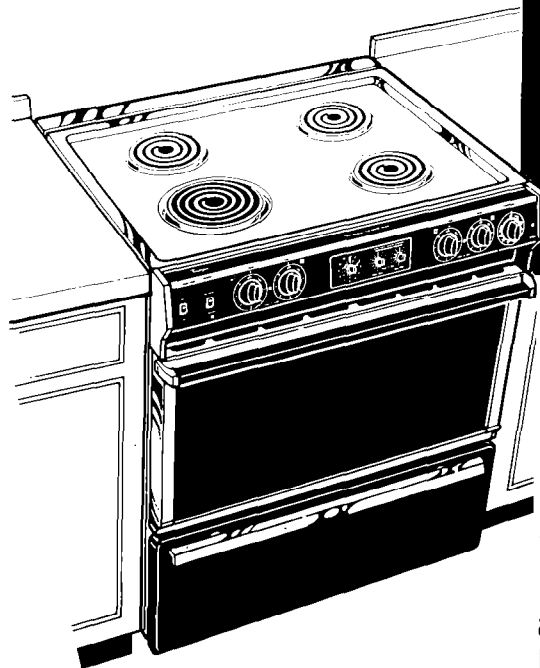


use & care guide

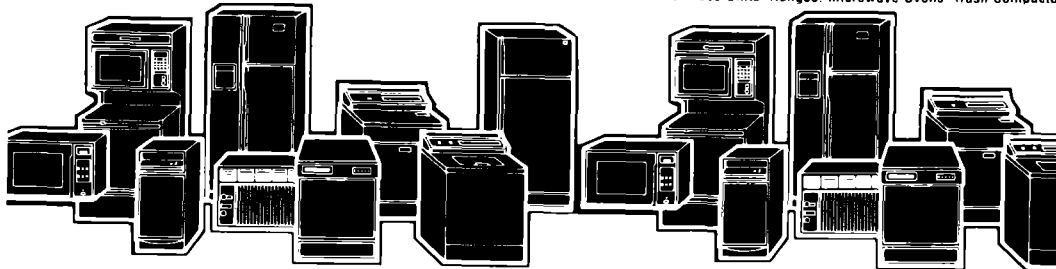


The Whirlpool logo, consisting of a stylized swirl above the word "Whirlpool" in a serif font, all enclosed within a black rectangular box.

SLIDE-IN ELECTRIC RANGE

Continuous-Cleaning
Model RS333PXT
and
Model RS313PXT

ers. Clothes Dryers. Freezers. Refrigerator-Freezers. Ice Makers. Dishwashers. Built-In Ovens and Surface Units. Ranges. Microwave Ovens. Trash Compactors.



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*Tmk.

Before you use your range

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

You are personally responsible for:

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Installing the range where it is protected from the elements, and on a floor strong enough to support its weight.
- Properly connecting the range to electrical supply and grounding. (See "Installation Instructions.")
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.

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 hot surface units or heating elements. Dark colored units and elements can still be hot enough to burn severely.
4. **KEEP** children away from the range when it is on. The cooktop and oven walls, racks and door can get hot enough to cause burns.
5. **DO NOT** use the 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 unit to avoid burns, injury and to help prevent the utensil from being pushed off the surface units.
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 surface unit or heating element 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.

• 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 –

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

- Copy Model and Serial Numbers from plate (see Parts and Features diagram) and purchase date from sales slip.
- Keep this book and sales slip together in a handy place.

Model Number

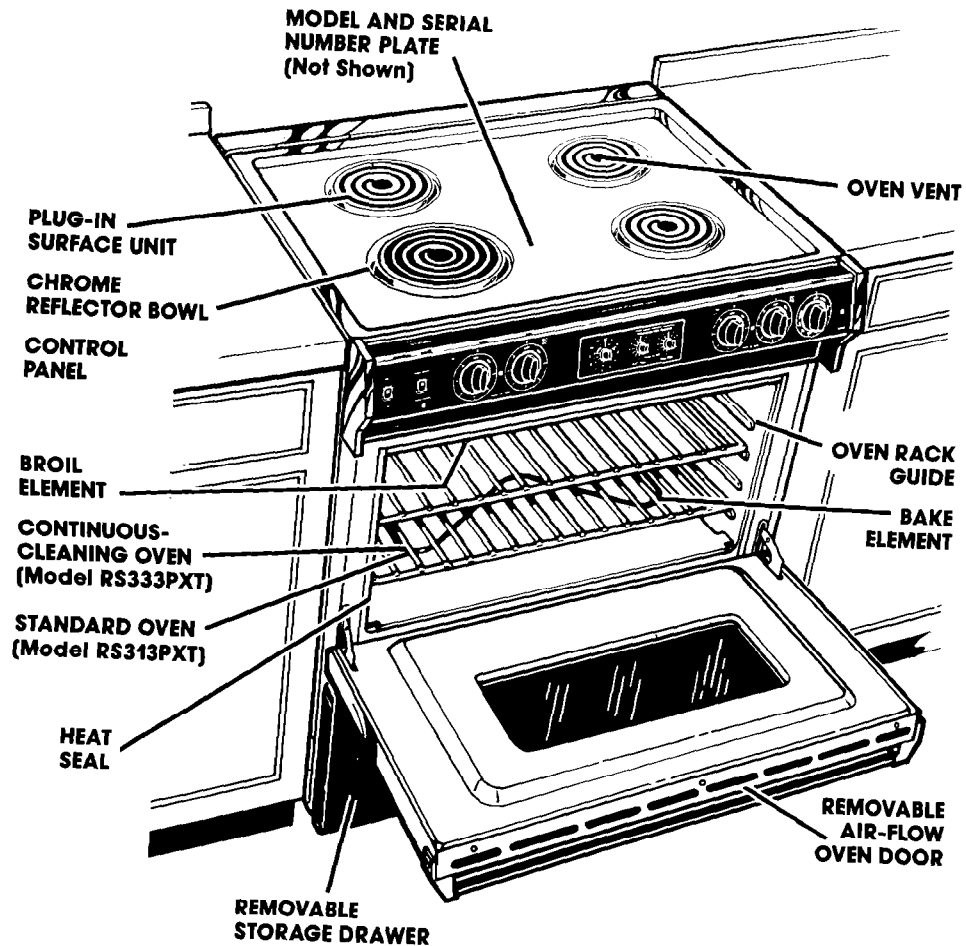
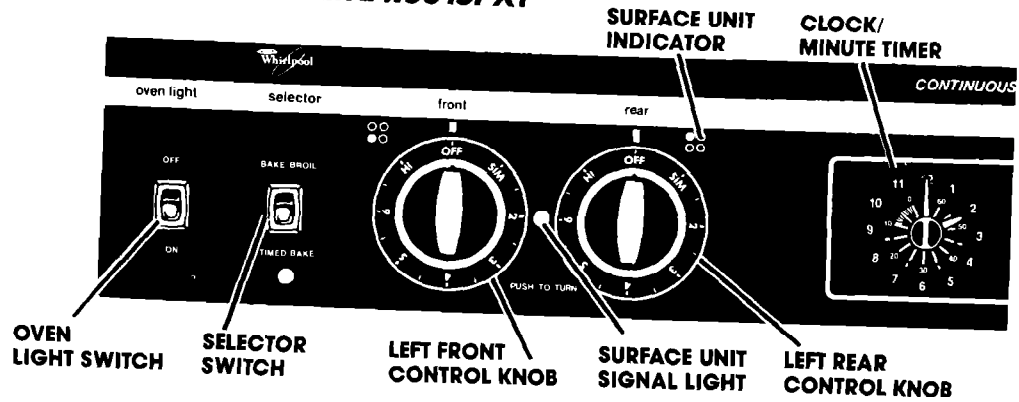
Serial Number

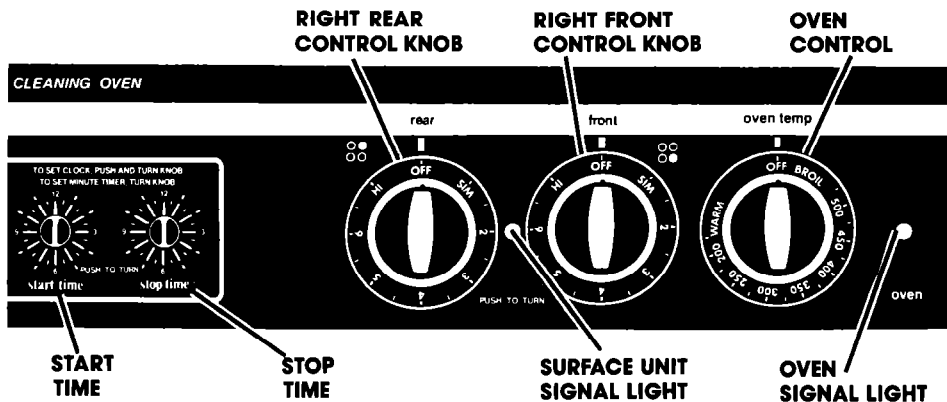
Purchase Date

Service Company Phone Number

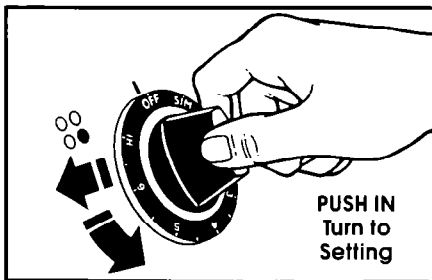
Parts and features

Models RS333PXT and RS313PXT





Using the surface units



Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.

Surface Unit Indicators

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

Signal Light

One of the signal lights will glow when a surface unit is on.



WARNING: Be sure all lights are OFF when you are not cooking. Someone could be burned or a fire could start if a surface unit is accidentally left ON.

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

Use HI to start foods cooking; to bring liquids to a boil.

Use 5 or 6 to hold a rapid boil; to fry chicken or pancakes.

Use 4 for gravy, puddings and icing; to cook large amounts of vegetables.

Use 2 or 3 to keep food cooking after starting it on a higher setting.

Use SIM to keep food warm until ready to serve. Set the heat higher or lower to keep foods at the temperature you want.

CAUTION: The use of the HI setting for long periods of time can damage surface units and discolor chrome reflector bowls. Start cooking on HI and turn control down to continue cooking.

Use only flat-bottomed utensils for best cooking results and to prevent damage to the cooktop. Specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) are not recommended.

⚠ WARNING: The surface unit should never turn red during use. If it turns red, the bottom of the pan is not flat enough or is too small for the size of the surface unit. Damage to the surface unit, cooktop, wiring and/or surrounding area could result. If the pan is too small for the surface unit, you could be burned by the heat from the exposed section of the surface unit.

See the "Cooking Guide" for important utensil information.

Optional Canning Kit (Part No. 242905)

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

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit from your Whirlpool Dealer or Tech-Care® Service Company.

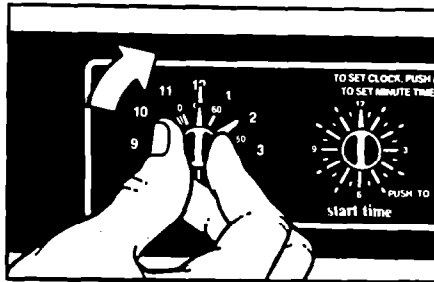
See the "Cooking Guide" for important canning information.

Optional Trim Kit (Part No. 4314884)

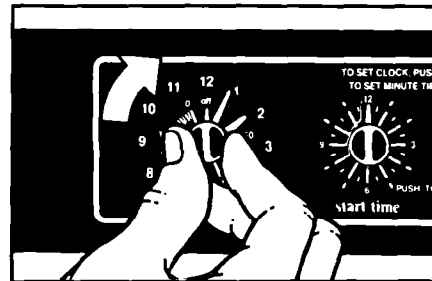
A trim kit is available for the unfinished edges of your counters. Order the kit from your Whirlpool Dealer or TECH-CARE® service company.

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.

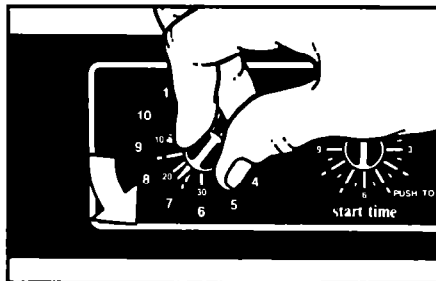


2. Let the Minute Timer Knob pop out. Turn clockwise until Minute Timer hand points to OFF. The clock setting will change if you push in the knob when turning.

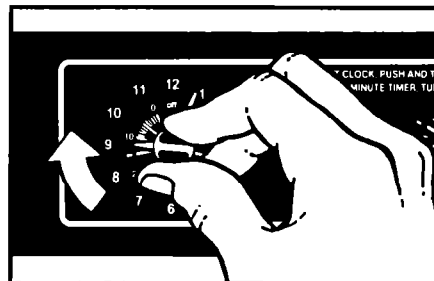
Using the Minute Timer

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.

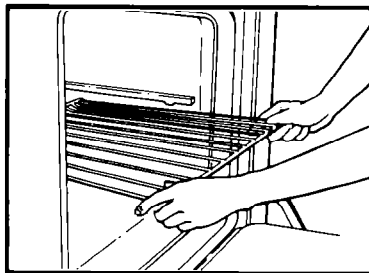


2. **Without pushing in**, turn the knob back to the setting you want. **When the time is up**, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

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

Using the Oven Controls

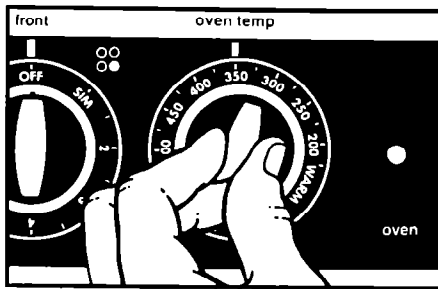
Baking



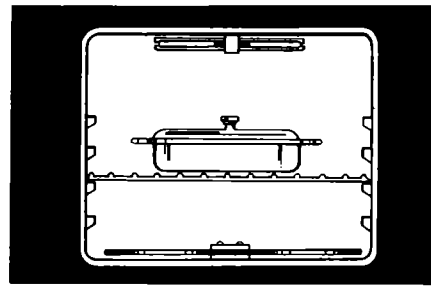
1. Position the rack(s) properly **before** turning on the oven. **To change rack position**, lift rack at front and pull out.

The 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."

continued on next page

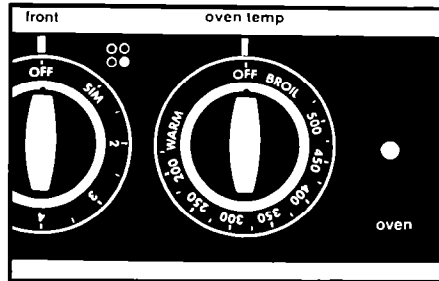


2. Set the Oven Control to the baking temperature you want. The Oven Signal Light will come on. The oven is preheated when the Oven Signal Light first goes off.



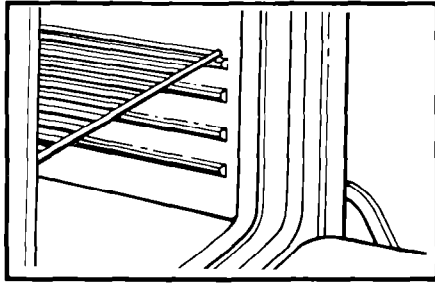
3. Put food in the oven. **NOTE: Oven racks, walls and door will be hot.**

During baking, the elements will turn on and off to keep the oven temperature at the setting. The Oven Signal Light will turn on and off with the elements. **The top element helps heat during baking, but does not turn red.**

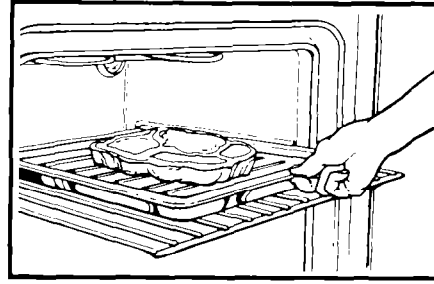


4. When baking is done, turn the Oven Control to OFF.

Broiling



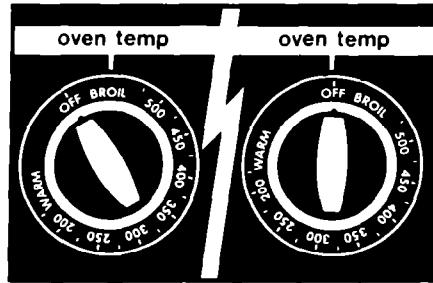
1. Position the rack before turning the oven on. See broil chart in the "Cooking Guide" or a reliable cookbook for recommended rack positions.



2. Put the broiler pan and food on the rack.



3. Close the door to the Broil Stop position, (open about 4 inches, 10.2 cm). The door will stay open by itself.



4. Set the Oven Control to BROIL.
5. When the broiling is done, turn the Oven Control to OFF.

CAUTION: The door must be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures and prevents window glass from cracking.

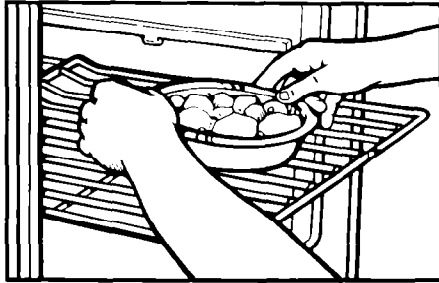
Using the Automatic MEALTIMER* Clock

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

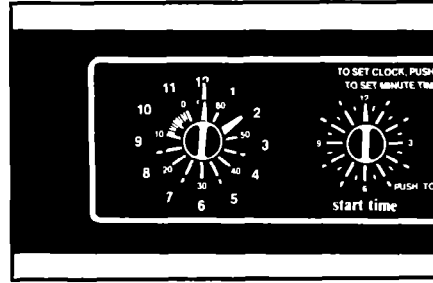
Automatic baking is ideal for foods which do not require a preheated oven such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

*Tmk.

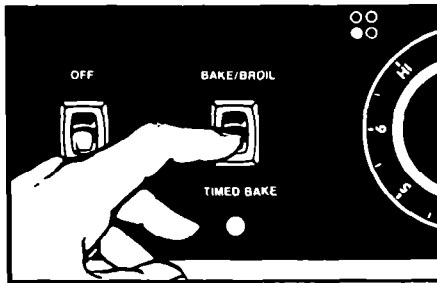
To start and stop baking automatically:



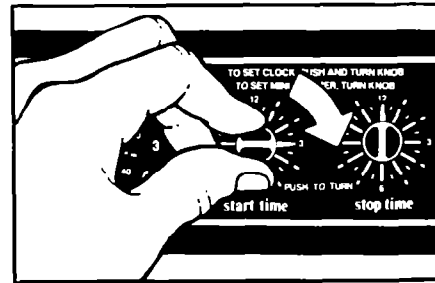
1. Position the oven rack(s) properly, and place the food in the oven.



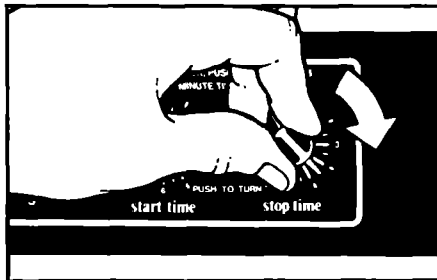
2. Make sure the clock is set to the correct time of day.



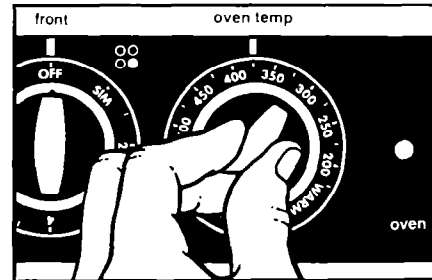
3. Set Selector switch to TIMED BAKE position. The indicator light will come on.



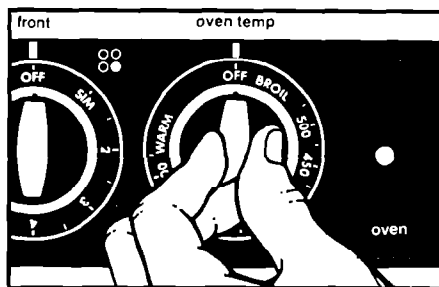
4. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.



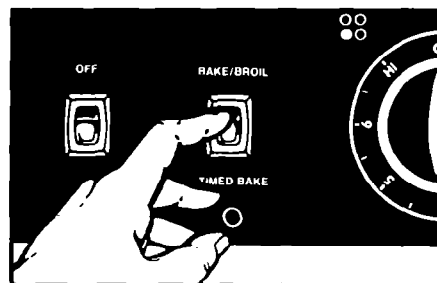
5. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.



6. Set the Oven Control on the baking temperature you want. The oven will now start and stop automatically.



- 7. After baking is done or to stop the oven before preset time, turn the Oven Control to OFF.**



- 8. Set Selector switch to BAKE/BROIL position. The indicator light will go 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 correct time of day.
3. Set Selector switch to TIMED BAKE position.
4. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.
5. Push in and turn the Start Time Knob until it pops out.
6. Set the Oven Control on the baking temperature you want.
7. **After baking is done or to stop the oven before the preset time, turn the Oven Control to OFF.**
8. Set Selector switch to BAKE/BROIL position.

For regular baking and broiling:

1. Set the Selector switch to BAKE/BROIL position.
2. Push in and turn the Start Time and Stop Time Knobs until they pop out.
3. Set the Oven Control on the baking temperature you want.



WARNING: To avoid sickness and food waste.

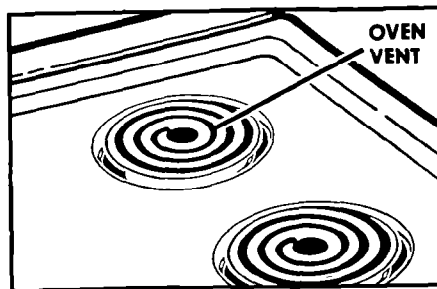
- Use foods that will not go bad or spoil while waiting for cooking to start.
- Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.
- Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **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 located under the right rear surface unit.

CAUTION: Plastic utensils left over the vent can melt.

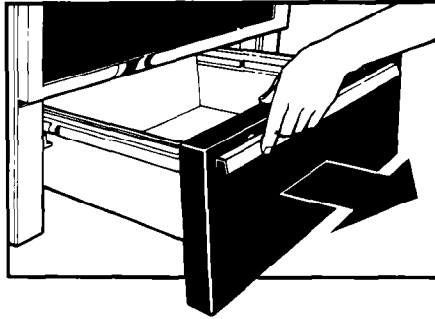
Do not block the vent. Poor baking can result.



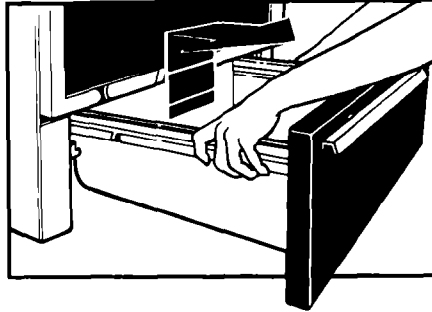
The Storage Drawer

The storage drawer is for storing pots and pans.
Use care when handling the drawer.

Removing the storage drawer

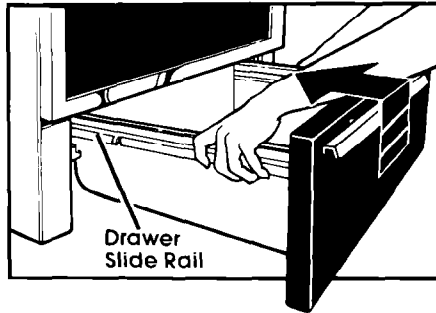


1. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.

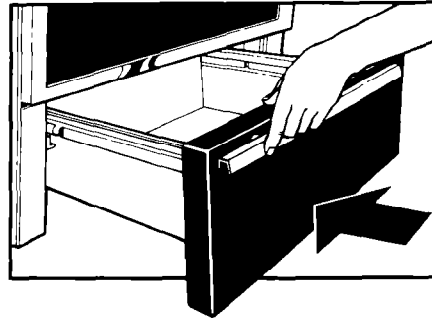


2. Lift back slightly and slide drawer all the way out.

Replacing the storage drawer



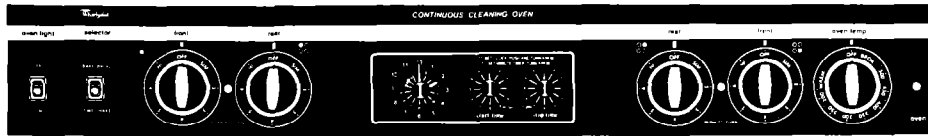
1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.



2. Lift drawer front and push in until metal stops on drawer slide rails clear white stops on drawer guides. Lift drawer front again to clear second stop and slide drawer closed.

Caring for your range

Control Panel

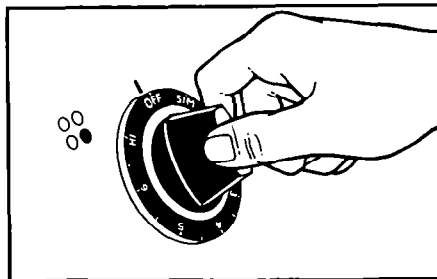


WARNING: To avoid burns and possible electric shock, first make sure all controls are OFF and the range is COOL.

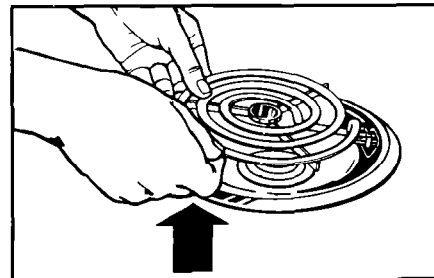
1. Pull knobs straight off.
2. Use warm soapy water and a soft cloth, or spray glass cleaner, to wipe the control panel. Rinse and wipe dry.
3. Wash control knobs in warm soapy water. Rinse well and dry.
4. Push control knobs straight back on. Make sure they point to OFF.

Surface Units and Reflector Bowls

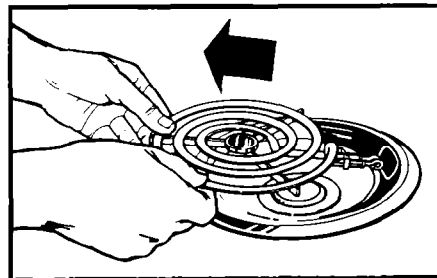
Removing



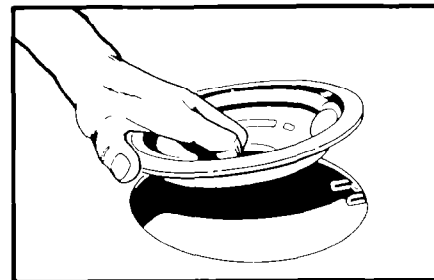
1. **WARNING:** To avoid burns and possible electric shock, be sure surface units are OFF and COOL.



2. Lift the edge of the unit, opposite the receptacle, just enough to clear the reflector bowl.

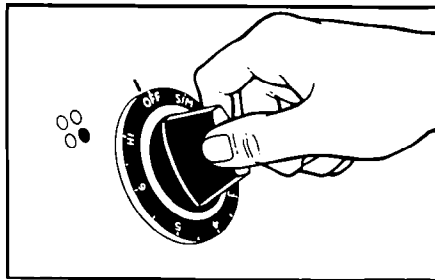



3. Pull the surface unit straight away from the receptacle.

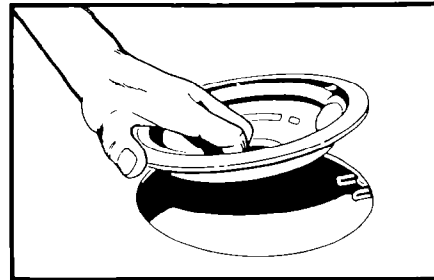


4. Lift out the chrome reflector bowl. See Cleaning Chart on page 19 for cleaning instructions.

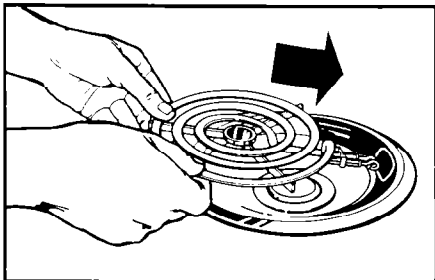
Replacing



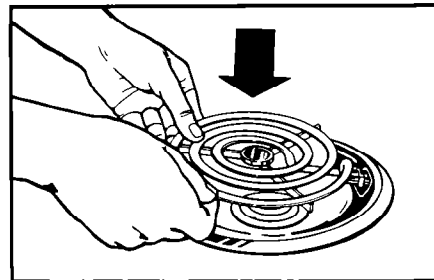
1.  **WARNING: To avoid burns and possible electric shock, be sure surface units are OFF.**



2. Line up opening in the reflector bowl with the surface unit receptacle.



3. Hold the surface unit as level as possible with the terminal just started into the receptacle.



4. Push the surface unit terminal into the receptacle. When the terminal is pushed into the receptacle as far as it will go, the surface unit will fit into the reflector bowl.



WARNING: DO NOT LINE THE REFLECTOR BOWLS WITH FOIL. Shock or fire hazard could result.

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

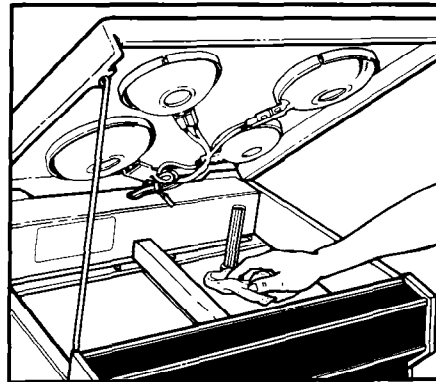
If a reflector bowl gets discolored, some of the utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it. See "Cooking Guide" for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

Lift-Up Cooktop

1. Lift front of cooktop at center and swing-up the support rod.
2. Carefully lower the cooktop onto the support rod.

⚠ WARNING: Be sure the rod fits in the notch in the cooktop and is held securely. The cooktop could accidentally fall and injure you.

3. Wipe with warm soapy water. Use soapy steel wool pad on stubborn spots.



The Oven Door

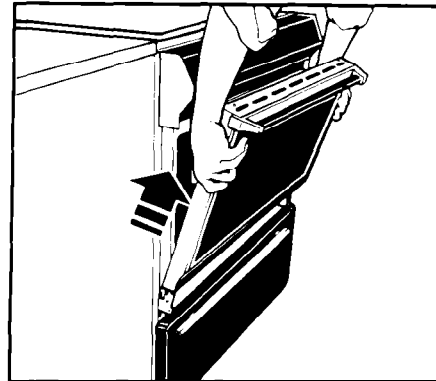
Removing the oven door will help make it easier to clean the oven.

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

Open the door to the first stop position.

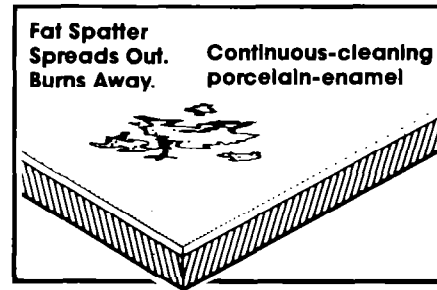
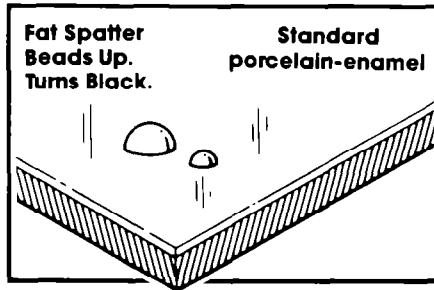
2. Hold the door at both sides and lift it **at the same angle it is in.**
3. **To replace,** fit the bottom corners of the door over the ends of the hinges.

Push the door down evenly. The door will close only when it is on the hinges correctly.



The Continuous-Cleaning Oven (Model RS333PXT)

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°-231°C) so the oven can return to a presentably clean condition.



Using Foil

Using foil on the oven bottom is recommended to catch sugar and starchy spills from pies and casseroles. **It must be used properly.** Cut foil from a roll of heavy-duty 18-inch (45 cm) aluminum foil, or buy a foil kit (Part No. 241430) from your Whirlpool Appliance dealer.

1.



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

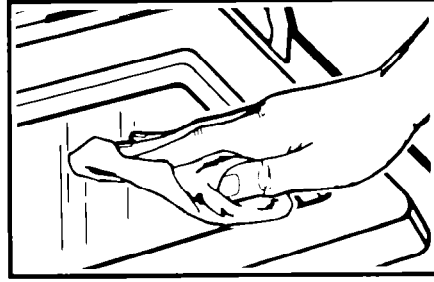
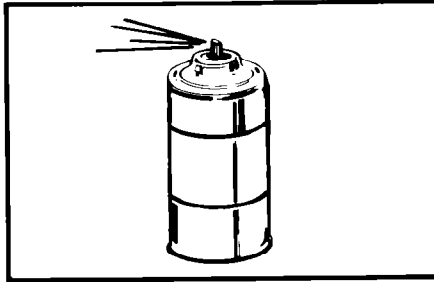
Lift the cool bake element **slightly** to lift the feet off the oven bottom.

2.

Slide the foil under the bake element. Make sure the foil is centered, long enough to start up both sides and without wrinkles. For proper baking, **lower the bake element so all feet rest solidly on the foil.**

CAUTION: Do not let foil touch the bake element. It could damage the element. Make sure foil is flat on the oven bottom and away from the bake element.

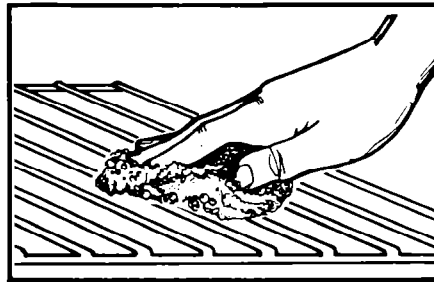
Hand Cleaning the Oven



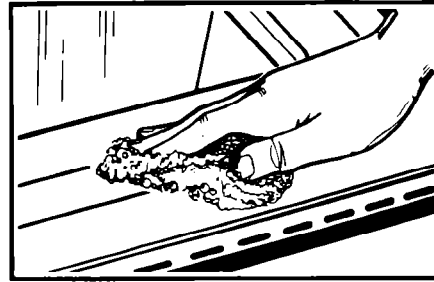
WARNING: DO NOT USE OVEN CLEANING PRODUCTS. Some can become trapped in the porcelain-enamel surface and give off harmful fumes.

WINDOW – Keep clean with hot sudsy water. Use a plastic scrubbing 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.



WALL AND DOORS – Wash with hot soapy water. Use a steel wool pad or plastic scrubbing pad for stubborn spots. Rinse well.

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.
3. If you do more broiling than baking, hand cleaning may be needed.
4. Use aluminum foil on the oven bottom according to instructions. Spill-overs do not burn away and may stain the bottom.

Standard Oven Cleaning (Model RS3BPXT)

The Standard Oven has to be hand cleaned. Use warm soapy water and steel wool pads and a commercial oven cleaner. See "Cleaning Chart" page for further instructions.

Do not allow commercial oven cleaner to contact the heating elements, oven seals or exterior surfaces of the range. Damage will occur.

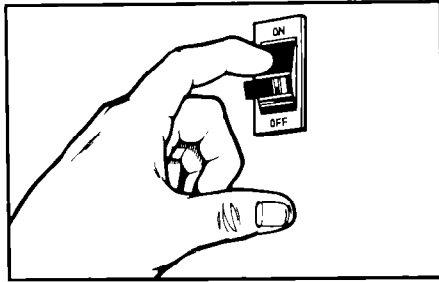
Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Warm soapy water and a soft cloth. Plastic scrubbing pad for stubborn spots.	<ul style="list-style-type: none"> • Wipe off regularly when cooktop and range are cool. • Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish. • Do not use abrasive or harsh cleansers.
Surface units	No cleaning required.	<ul style="list-style-type: none"> • Spatters or spills will burn off. • Do not immerse in water.
Chrome reflector bowls	Warm soapy water and a plastic scrubbing pad.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Clean frequently. • Do not use abrasive or harsh cleansers.
Broiler pan and grid	Warm soapy water or a soapy steel wool pad.	<ul style="list-style-type: none"> • Clean after each use. • Wash, rinse and dry well.
Control knobs	Warm soapy water and a soft cloth.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Do not soak.
Control panel	Warm soapy water or spray glass cleaner and a soft cloth.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Follow directions provided with the cleaner.
Oven racks	Warm soapy water or a soapy steel wool pad.	<ul style="list-style-type: none"> • Wash, rinse and dry well. Use a soapy steel wool pad for stubborn areas.
Oven door glass	Spray glass cleaner or warm soapy water and a plastic scrubbing pad.	<ul style="list-style-type: none"> • Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, rinse and dry well.
Continuous-Cleaning oven	Warm soapy water or a soapy steel wool pad. Heavy-duty aluminum foil or shallow pan.	<ul style="list-style-type: none"> • Most fat spatters on oven walls and floor will gradually reduce to a presentably clean condition during baking. • Clean stubborn spots or stains. Rinse well with water. • Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spill-overs. • Do not use commercial oven cleaners.
Standard oven	Warm soapy water or a soapy steel wool pad. Commercial oven cleaners.	<ul style="list-style-type: none"> • Remove door for easier access. • Place newspaper on floor to protect floor surface. • Follow directions provided with the oven cleaner. • Rinse well with clear water. • Use in well ventilated room. • Do not allow commercial oven cleaner to contact the oven seals, thermostat or exterior surfaces of the range. Damage will occur.

The Oven Light

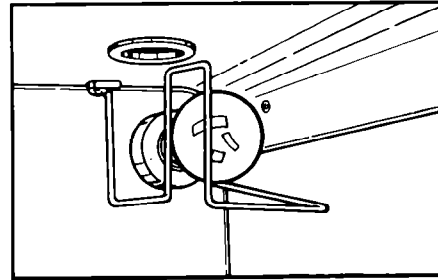
The oven light will **only** come on when you push the Oven Light Switch on the control panel. Push it again to turn off the light.

Changing the Oven Light

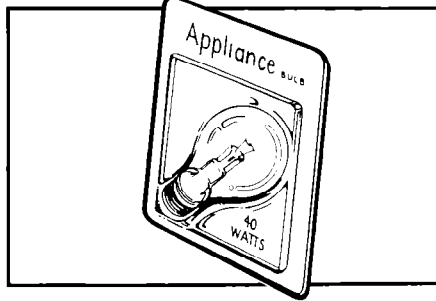


1.

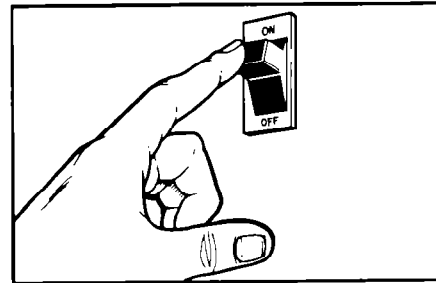
WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.



2. Remove the light bulb from its socket.



3. Replace bulb with a 40-watt appliance bulb.



4. Turn the power back on at the main power supply.

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 find and fix yourself without tools of any kind.

If nothing operates:

- Is the power supply cord plugged into a live circuit with the proper voltage? (See "Installation Instructions.")
- Have you checked your home's main fuses or circuit breaker box?

If the oven will not operate:

- Is the Oven Control turned to a temperature setting or BROIL?

If surface units will not operate:

- Have you checked your home's main fuses or circuit breaker box?
- Are surface units plugged in all the way?
- Do the control knobs turn?

If surface unit 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.
- If you broil often, you may see oven soil.
- The door is cooler than the oven walls. Soil will be more visible on the door than other areas in the oven. See page 18 for how to clean.
- Sugar and starchy spills may leave stains. See page 18 for hand cleaning tips. **Keep foil on oven bottom to catch these spills.**

If cooking results are not what you expected:

- Is the range level?
- Are you using pans recommended in 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 as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms and fit the surface unit being used?

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

2. If you need assistance*...

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

and talk with one of our trained Consultants. The 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. Donald Skinner
Director of Customer Relations
Whirlpool Corporation
2000 M-63
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

ER001

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 a franchised TECH-CARE® service company.
LIMITED FOUR-YEAR WARRANTY Second Through Fifth Year From Date of Purchase	FSP® replacement magnetron tube on microwave ovens if defective in materials or workmanship.
WHIRLPOOL WILL NOT PAY FOR	
<p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of the range product. 2. Instruct you how to use the range product. 3. Replace house fuses or correct house wiring or plumbing. 4. Replace owner accessible light bulbs. <p>B. Repairs when range product is used in other than normal, single-family household use.</p> <p>C. Pick up and delivery. This product is designed to be repaired in the home.</p> <p>D. Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.</p> <p>E. 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.



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Refrigerators. Dishwashers. Built-In Ovens and Surface Units. Ranges. Microwave Ovens. Trash Compactors. Room Air Conditioners. Dehumidifiers. Automatic Washers.

