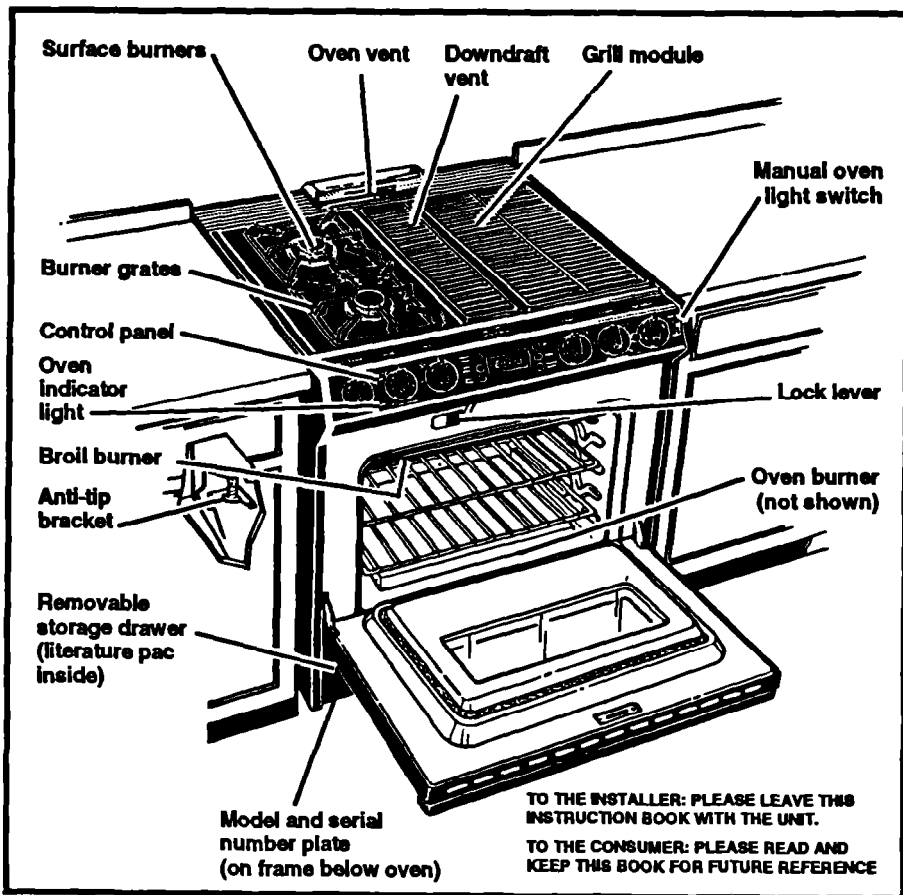




# Use & Care Guide



**SELF-CLEANING DOWNDRAFT SLIDE-IN GAS RANGE  
SS373PEX**

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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 (on frame behind the storage drawer) and purchase date from sales slip.
- Keep this book, the Cooking Guide and sales slip together in the Literature Pac.

---

**Model Number**

---

**Serial Number**

---

**Purchase Date**

---

**Service Company Phone Number**

**You are responsible for:**

- Installing and leveling the range on a floor strong enough to support its weight, and where it is protected from the elements. (See the 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.
- Making sure the range is secured by properly installed anti-tip bracket(s), with rear leveling leg(s) positioned under bracket(s).

# Important Safety Instructions

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.

**IMPORTANT SAFETY INSTRUCTIONS**

## **⚠️ WARNING**

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

**WARNING: 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.**

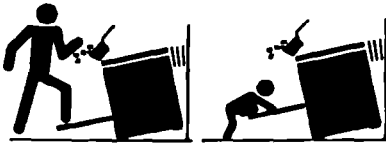
### **WHAT TO DO IF YOU SMELL GAS:**

- **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.**

## Important Safety Instructions Continued

- 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.

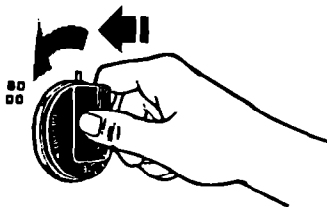


- **WARNING:** To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed anti-tip bracket(s). To check if the bracket(s) is installed properly, remove the storage drawer (see page 23) and verify that the anti-tip bracket(s) is engaged.
- Gas fuels and their use in appliances can cause minor exposures to benzene, formaldehyde, carbon monoxide and soot, primarily from incomplete combustion. Significant exposure to these substances can 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 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 wear loose or hanging garments when using the range. They could ignite if they touch a hot surface burner and you could be burned.
- **DO NOT TOUCH SURFACE BURNERS, AREAS NEAR BURNERS OR INTERIOR SURFACES OF OVEN.** Areas near surface burners and interior surfaces of an oven become hot enough to cause burns. During use, do not touch, or let clothing or other flammable materials contact surface burners, areas near surface burners or interior surfaces of oven. Other surfaces of the range may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the cooktop, the oven door and window.
- 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 can ignite and burn you. Pan size is especially important in deep fat frying.
- 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.
- Use only dry potholders. Moist or damp potholders on surface burners may result in burns from steam. Do not let potholder touch surface burners. Do not use a towel or bulky cloth for a potholder. It could catch on fire.
- 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 ranges without breaking due to the sudden change in temperature.

- Do not use decorative covers or trivets over the surface burners.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spillovers immediately.
- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
- Never leave surface burners unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that may ignite.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Always position oven rack(s) in desired location while oven is cool.
- Do not store flammable materials on or near the range. The fumes can create an explosion and/or fire hazard.
- Do not use the oven for storage.
- 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.
- 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.
- Keep range vents unobstructed.
- Clean your range regularly. See care and cleaning instructions in this manual.
- Do not clean door 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.
- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances can cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

– SAVE THESE INSTRUCTIONS –

# Using Your Range



## Using the surface burners

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

**Control knobs must be pushed in and turned to the LITE position.** The clicking sound is the ignition sparking. **Visually check that burner has lit.**

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, medium and low, however, it can be set 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

**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 LITE** to light the burner. After the burner lights, turn control back to a desired setting to stop the clicking of the ignition.

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

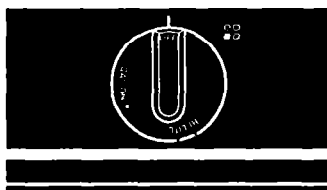
**Use a medium setting** to continue cooking or to fry chicken or pancakes; for gravy, pudding and icing; to cook large amounts of vegetables.

**Use a low setting** to keep food warm until ready to serve.

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

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.



**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.

**NOTE:** Grill/griddle burners should not be manually lighted during a prolonged power failure. Since the vent system will not operate, smoke and steam will not be vented out of the room.

**⚠ WARNING**

**Burn, Fire and Explosion Hazard**

- Burner flame should not extend beyond the edge of the cooking utensil. The flame can 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.

**Using the grill**

The grill will work only on the right side of the cooktop.

**Before you use the grill for the first time:**

Wash with warm soapy water, rinse and dry. Never use a metal scrubbing pad or abrasive cleanser on the grill; these will damage the non-stick surface. After cleaning, lightly wipe cooking surface with cooking oil to prevent food from sticking.

**Cooking tips**

Do not cover the entire cooking surface with meat. Leave space between the food items to allow smoke and steam to ventilate properly.

Meat with a normally high fat content will produce more smoke and flare-ups, but cook faster than lean meat. Trim fat from meat before placing on the grill to prevent excessive smoke or flare-ups.

If meat begins to cook too quickly, turn the grill control knob to a lower setting.

Do not leave grill unattended.

**NOTE:** The use of metal utensils can scratch the non-stick coating. Only nylon or plastic utensils should be used. When using nylon or plastic utensils, do not leave them on the grill. They may melt.

**⚠ WARNING**

**Fire and Burn Hazard**

- If grease causes excessive flare-ups **DO NOT PUT WATER ON A GREASE FIRE.**

To put out fire:

- Remove food from the grill, turn the grill control to OFF and cover the grill with a large metal pan.
- Make sure the vent system has been switched to ON.

- Do not light the grill/griddle burners during a power failure. The vent system will not work if there is a power failure. This prevents proper venting for adequate cooling of the grill/griddle burners. The resulting heat build-up can cause fire.
- Do not use pots or pans on grill. They will become very hot and can burn you.

## Using Your Range Continued

### Grill chart

Preheat 10 minutes on HI for best flavor.

FOOD	CONTROL SETTING	APPROXIMATE COOKING TIME		COMMENTS
		SIDE 1	SIDE 2	
<b>Beef steak</b> (¼ - ¾") • rare • medium • well-done	Med. Med. Med.	5 Min. 6 Min. 7 Min.	4 Min. 6 Min. 7 Min.	
<b>Beef steak</b> (1-1½") • rare • medium • well-done	Med. Med. Med.	5-6 Min. 9-10 Min. 12-13 Min.	5 Min. 10 Min. 12 Min.	
<b>Hamburgers</b>	Med.	10 Min.	5 Min.	Turn as needed for even cooking.
<b>Hot dogs</b>	Med.	4 Min.	3 Min.	Turn as needed for even cooking.
<b>Pork chops</b>	Med.	15 Min.	10 Min.	Turn as needed for even cooking.
<b>Spare ribs, barbecued</b>	Med.	35 Min.	25 Min.	Brush on barbecue sauce during last 15-20 minutes of cooking, if desired.
<b>Lamb chops</b>	Med.	15 Min.	10 Min.	Turn as needed for even cooking.
<b>Chicken pieces</b>	Med.	25 Min.	20 Min.	Turn frequently.
<b>Ham slice</b>	Med.	15 Min.	10 Min.	Turn as needed for even cooking.
<b>Lobster tails</b>	Med.	15 Min.	10 Min.	Turn as needed for even cooking.
<b>Garlic bread</b>	Med.	2 Min.	1 Min.	Butter French bread and sprinkle with garlic salt before grilling.

Grilling times are approximate and may need to be adjusted to individual tastes.



## Using the optional griddle

### **⚠ WARNING**

#### **Burn, Fire and Product Damage Hazard**

- Be sure the griddle control is off and the griddle is cool and covered when not in use. Failure to do so could result in burns or fire.
- When cleaning griddle, never use a metal scouring pad or abrasive cleanser on the griddle. These will damage the non-stick surface.
- Do not use cookware on the griddle. Use only plastic or nylon kitchen utensils on the griddle. Metal can damage the non-stick cooking surface.

The optional griddle module will work only on the right side of the cooktop.

**Before using the griddle for the first time:**

1. The cooking surface should be washed with warm, soapy water, rinsed and dried.
2. After cleaning, lightly wipe the cooking surface with cooking oil to prevent food from sticking. You do not have to season (grease) the griddle every time you use it. Be sure to use only cooking oil (not shortening or butter) to season the griddle.
3. Preheat on HI, then turn control to a lower setting to cook.
4. Place food directly on cooking surface.
5. Turn off the griddle burner when cooking is finished. Leaving burner on will damage the griddle.

### Griddle chart

Preheat on HI, then turn to a lower setting to cook.

FOOD	PREHEAT TIME	CONTROL SETTING	APPROXIMATE COOKING TIME	
			SIDE 1	SIDE 2
Bacon	No preheat	Med.	3 Min.	3 Min.
Pancakes	3 Min.	Med.	1½ Min.	1 Min.
Pork sausage patty	No preheat	Med.	4 Min.	3½ Min.
Eggs	No preheat	Med.	1½ Min.	1 Min.
Grilled sandwiches	3 Min.	Med.	3 Min.	3 Min.
French toast	3 Min.	Med.	3 Min.	3 Min.

Griddle cooking times are approximate and may need to be adjusted to individual tastes.

## Using the optional rotisserie

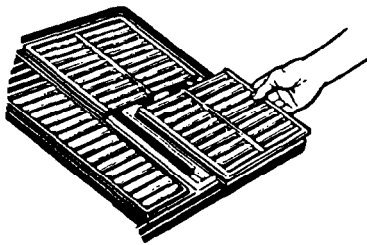
### **⚠ WARNING**

**Burn and Electrical Shock Hazard**  
Make sure the grill controls are  
**OFF** and the grill is cool before  
installing the rotisserie.  
Failure to do so could result in  
burns or electrical shock.

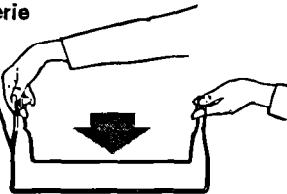
The optional rotisserie will work only on  
the right side of the cooktop.

#### To install:

1. Remove the grill sections.

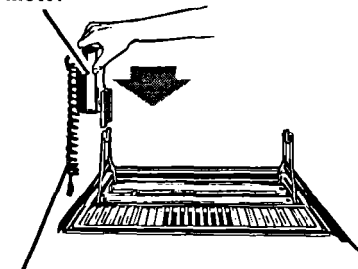


Rotisserie  
rack



2. Set in rotisserie rack.

Motor

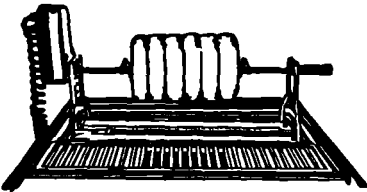
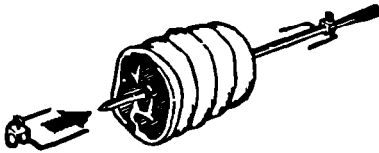


Power cord

3. Install rotisserie motor as shown.

#### To remove:

1. Lift rotisserie motor off the rack and set aside.
2. Remove the rack and set aside.
3. Replace the grill sections.



**To put meat on spit:**

1. Put fork on the spit pointing away from the handle.
2. Push spit through meat so the weight is balanced around the center.
3. Put the second fork on the spit pointing toward the meat.
4. Push both forks into the meat and tighten the thumbscrews.
5. Push the pointed end of the spit all the way into the motor socket.
6. Put the handle end of the spit into the rack slot.
7. Plug in and turn on the rotisserie motor. Turn on the grill module. See chart below for suggested cooking times.

**Rotisserie chart**

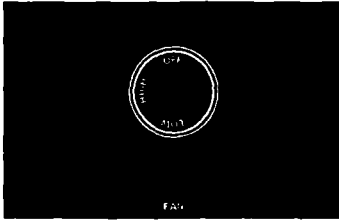
No preheating is required. The individual burner controls help provide extra heat control. HI/Medium combination settings can be used for best cooking results.

FOOD	CONTROL SETTINGS		APPROXIMATE COOKING TIME (MINUTES/POUNDS*)	INTERNAL TEMPERATURE
	RIGHT BURNER	LEFT BURNER		
Beef roast** well-done	HI	Med.	45	170°F
Pork loin roast**	HI	Med.	65	185°F
Leg of lamb	HI	Med.	45	180°F
Chicken medium	HI	Med.	120 total	190°F
Cornish game hen	HI	Med.	60 total	190°F

\*Be sure grill sections are removed during rotisserie cooking.

\*\*Roasts of approximately 3-3½ pounds are the most suitable for rotisserie cooking. Larger roasts will greatly increase cooking times.

## Using Your Range Continued



## Using the vent system

Using the cooktop's built-in downdraft vent fan removes cooking vapors, odor and smoke.

The fan will always come on at LOW speed when the grill module is in use, but may be manually switched to HIGH. The fan cannot be turned off when the grill module is operating.

When using surface units, turn the Vent Fan Control Knob clockwise to HIGH or LOW. You will hear a click when the fan comes on. Turn counterclockwise to turn the fan OFF.

The fan filter must be in place for the fan to operate properly.

### **⚠ WARNING**

#### **Personal Injury Hazard**

Do not put hands in vent box when fan or controls are on. The vent fan system turns on automatically when the grill is used. Turn fan and cooktop controls to OFF. Failure to do so could result in personal injury.

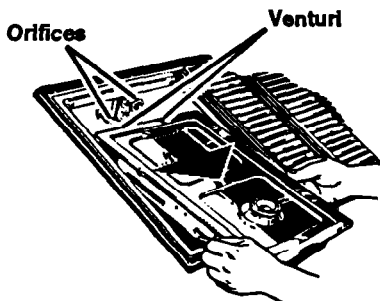
## Changing surface burner module

The surface burner module will work on both sides of the cooktop. (See page 26 for grill removal instructions.)

### **⚠ WARNING**

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

Be sure all controls are off and the module is cool before handling module. Failure to do so could result in burns or electrical shock.



#### **To remove surface burner module:**

1. Lift off surface burner grates and caps.
2. Lift slightly by the handle.
3. With both hands, pull module toward you to clear orifices (gas lines). Lift out.

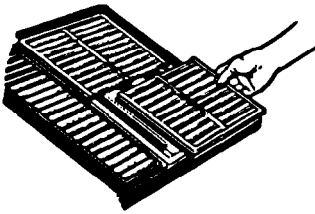
**To replace module:**

1. Line up the venturi (burner inlet tubes) with the burner orifices.
2. Push the module until it is seated properly.
3. Lower front with the handle.
4. Install surface burner caps and grates.

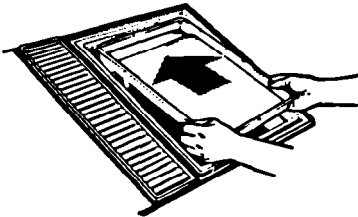
**To install optional griddle module:**

The griddle module will work only on the right side of the cooktop.

1. Remove the grill sections.

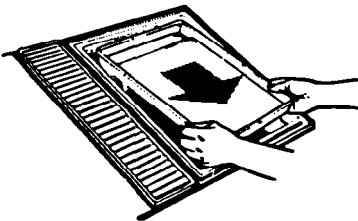


2. Place the griddle over burners with drain slot in back.

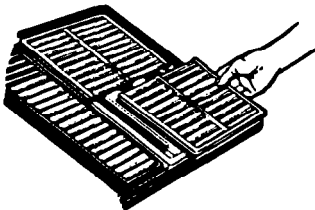


**To remove module:**

1. Lift front slightly by both front corners and set aside.



2. Replace the grill sections.



## Using Your Range Continued



### Setting the electronic clock

The electronic clock is a 24-hour digital clock with a Minute Timer and automatic control cooking cycle. Time of day, Minute Timer times and cook times are set by pushing command buttons on either side of the display.

1. When the range is connected to power, or a power failure longer than three seconds occurs, "12:00" will flash on the display.
2. Push the Cancel/Clock button.
3. Set the desired time by pushing the Up and Down buttons. The time will increase or decrease on the display, depending upon which button you push. "PM" will appear on the display for any setting after 12 o'clock noon.

### Setting 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 59 minutes. When the set time is up, you will hear a ½-second on and ½-second off tone and the lower dot in the middle of the display will flash. Push the Minute Timer button to cancel the tone and flashing dot.

1. Push the Minute Timer button.
2. Set the desired time by pushing the Up and Down buttons. The time will increase or decrease on the display, depending upon which button you push. The lower dot in the middle of the display will light up, indicating that the Minute Timer is on.
3. The display will show the set time, then return to time of day.
4. To see the remaining set time before the set time is up, push the Minute Timer button.

**To cancel the Minute Timer:**

Push the Minute Timer button, followed by the Up or Down buttons until "0:00" shows on the display.

## Using the oven controls

### Baking/roasting

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.**

When using one rack, the rack 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.

2. Set the Oven Selector to **BAKE**. The **OVEN** Indicator Light will come on.

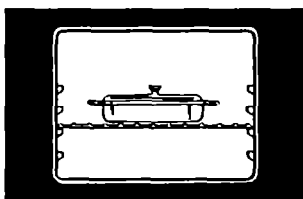
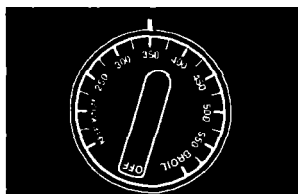
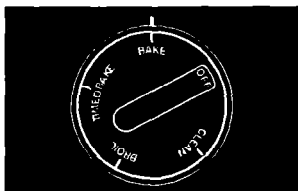
3. Push in and turn the Oven Temperature Control to the baking/roasting temperature you want. The oven burner will automatically light in 50-60 seconds.

4. When baking, preheat the oven for 10 minutes. Put the food in the oven.

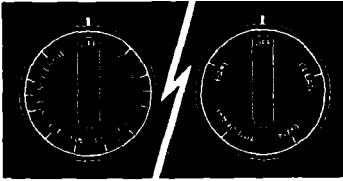
**NOTE:** Do not preheat when roasting or cooking items such as casseroles.

Do not place food directly on the oven bottom.

5. During baking/roasting, the oven burner will turn on and off to maintain the temperature setting. The **OVEN** Indicator Light will turn on and off with the burner.



## Using Your Range Continued

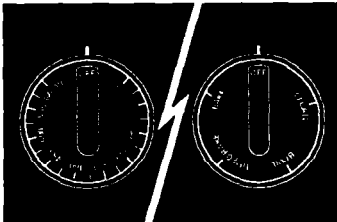
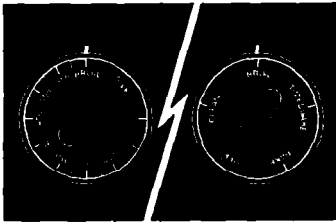


6. When baking/roasting is done, turn both the Oven Selector and the Oven Temperature Control to OFF.

### Broiling

Refer to the Cooking Guide for additional broiling information.

1. Position the rack before turning the oven on. Refer to the chart on page 18 for recommended rack positions.
2. Preheat the broiler for 5 minutes before using. Do not preheat with broiler pan in place.
3. To preheat, set the Oven Selector to BROIL. Push in and turn the Oven Temperature Control to BROIL. The OVEN Indicator Light will come on.
4. After preheating, put the broiler pan and food on the rack.
5. Completely close the oven door to assure proper broiling temperatures.
6. When broiling is done, turn both the Oven Selector and Oven Temperature Control to OFF. The OVEN Indicator Light will go off.





**Broiling tips**

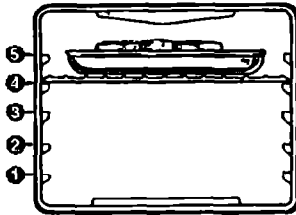
- Use the broiler pan and grid for broiling. They are designed to drain excess liquid and fat away from the cooking surface to help prevent spatter, smoke or fire.
- If you broil small quantities, you may want to use a small broiler pan. They are available in the housewares section of many department stores.
- For best broiling results, preheat at BROIL for 5 minutes. Do not preheat with broiler pan in place.
- Rack position determines how infrared rays cook your food. The lower the position, the more broiler grid area covered by the rays. See "Broiling rack position chart" on next page 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.
- Refer to a broiling chart in a reliable cookbook for correct broiling times.
- After broiling, remove the broiler pan from the oven when you remove the food. Drippings will bake on the pan if it is left in the heated oven.

**⚠ WARNING**

**Fire Hazard**

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

## Using Your Range Continued



### 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

## Using the Cook Timer

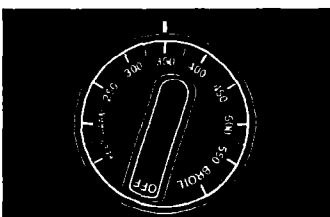
The automatic Cook Timer is designed to turn the oven on and off at times you set, even when you are not around.

Automatic baking/roasting 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.**

**To start baking/roasting 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. (See "Setting the electronic clock" on page 14.)
3. Set the Oven Selector to **TIMED BAKE**.



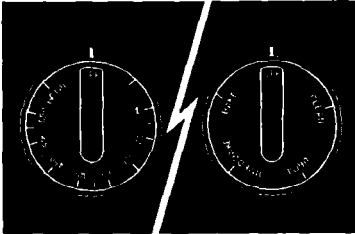
4. Push in and turn the Oven Temperature Control to the baking/roasting temperature you want.



5. Push the Stop Time button.

6. Push the Up button to set the desired stop time. **AUTO** and the Power On symbol (the vertical box under "PM") will appear on the display and the **OVEN Indicator Light** will come on to signal the start of the cooking cycle. When the desired stop time is reached, the Power On symbol and the **OVEN Indicator Light** will go off, a 10-second tone will sound and the display will return to the current time of day. The **AUTO** light will flash on and off until the **Cancel/Clock** button is pushed. The oven will shut off automatically.

7. After baking/roasting is done or to cancel the setting at any time, push the **Cancel/Clock** button and turn both the **Oven Selector** and the **Oven Temperature Control** to **OFF**.

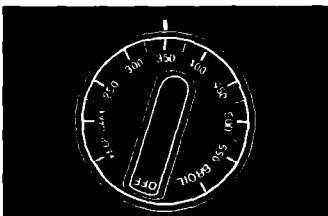


**To delay start and stop automatically:**

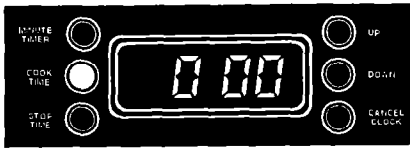
1. Position the oven rack(s) properly, and place the food in the oven.
2. Make sure the clock is set to the correct time of day. (See "Setting the electronic clock" on page 14.)
3. Set the **Oven Selector** to **TIMED BAKE**.



4. Push in and turn the **Oven Temperature Control** to the baking/roasting temperature you want.



## Using Your Range Continued



5. Push the Cook Time button. "0:00" will appear on the display.



6. Push the Up button to set the desired length of baking/roasting time. For example, to delay timed bake/roast for 3 hours press and hold the Up button until "3:00" appears on the display.



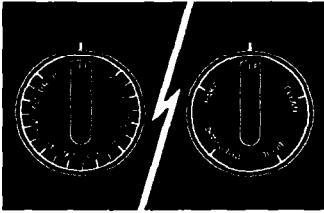
7. Push the Stop Time button. The time of day plus the set baking/roasting time will appear. (In example at left, a 1:00 time of day plus a 3:00 baking/roasting time equals a 4:00 displayed stop time.)



8. Immediately push the Up button to set the desired stop time. AUTO will appear on the display and the clock will automatically calculate the start time. (In example at left, a three-hour timed bake/roast cycle with a stop time of 5:00 would begin at 2:00.) When the desired start time is reached, the Power On symbol and the OVEN Indicator Light will come on indicating that the timed bake/roast cycle has begun.

**NOTE:** If you do not set a stop time immediately, AUTO will appear on the display and you will be unable to program the stop time. You must then start over by pushing the Cancel/Clock button and reentering the baking/roasting time.

9. When the desired stop time is reached, the Power On symbol and the OVEN Indicator Light will go off, a 10-second tone will sound and the display will return to the current time of day. The AUTO light will flash on and off until the Cancel/Clock button is pushed. The oven will shut off automatically.



10. After baking/roasting is done or to cancel the setting at any time, push the Cancel/Clock button and turn both the Oven Selector and the Oven Temperature Control to OFF.

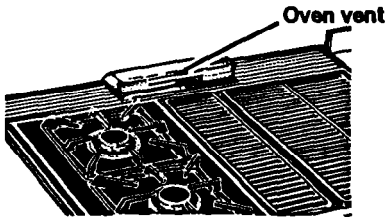
### **⚠ WARNING**

To avoid sickness and food waste when using the delay start:

- 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 the 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.

## Using Your Range Continued



### The oven vent

Hot air and moisture escape from the oven through a vent located at the back of the cooktop.

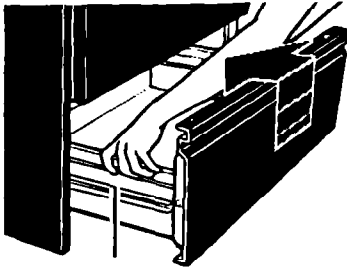
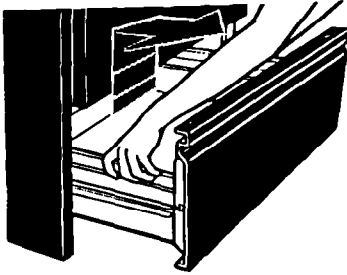
The vent is needed for air circulation. Do not block the vent. Poor baking/roasting can result.

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

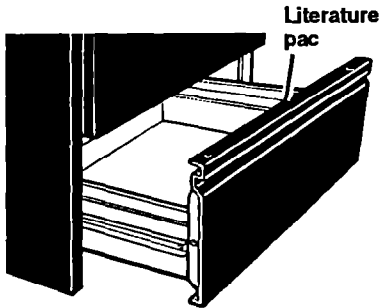
### **!** WARNING

#### **Burn Hazard**

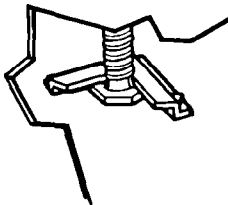
When the oven is ON, pans and pan handles left near the oven vent can become hot enough to burn the user and to melt plastics. Use potholders to move pans.



Drawer slide rail



Literature  
pac



## The storage drawer

The storage drawer is for storing pots and pans. The drawer can be removed to make it easier to clean under the range, and to check for installation of the anti-tip bracket(s). **Use care when handling the drawer.**

### Removing the storage drawer:

1. Empty drawer of any pots and pans before removing drawer. 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.

### Use and care guide storage

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

### To verify that the anti-tip bracket(s) is engaged:

- Remove storage drawer.
- Look to see if the anti-tip bracket(s) is attached to floor with screws.
- Make sure rear leveling leg(s) is positioned under bracket(s).
- See "Important Safety Instructions" on page 3 and Installation Instructions for further details.

**NOTE:** The range will not tip during normal use. Tipping can occur if excessive force or weight is applied to open door without anti-tip bracket(s) properly secured.

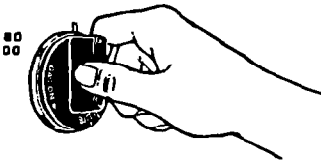
# Caring For Your Range

## **⚠ 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.**

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



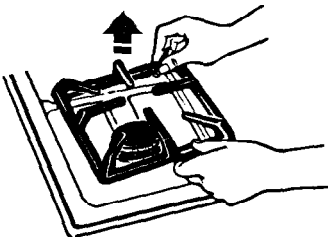
## **Control panel and knobs**

1. Make sure all control knobs are turned to off.
2. Pull control knobs straight off.
3. Use warm, soapy water and a sponge or spray glass cleaner and a paper towel to wipe the control panel. Rinse and wipe dry with a soft cloth.
4. Wash control knobs with warm, soapy water and a sponge. Rinse well and dry with a soft cloth. Do not soak.
5. Replace control knobs by pushing them firmly into place.

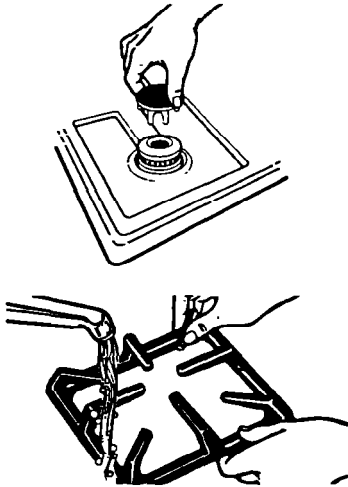
**NOTE:** When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish. After cleaning, make sure all control knobs point to OFF.

## **Surface burner grates and burner caps**

1. Make sure all surface burners are off and the surrounding parts are cool.
2. Lift off the burner grates.







3. Lift off the burner caps.

4. Wash the grates and caps with warm, soapy water or in a dishwasher. Use a nonabrasive scrubbing pad for cooked-on foods. Rinse and dry well.

5. Replace the burner grates and burner caps.

## Surface burners

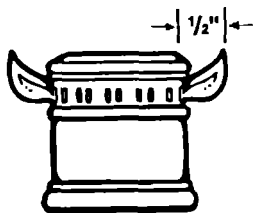
Remove surface burner cover. To remove cover, push in buttons on the sides while lifting the cover.

Wipe off surface burners, cover and burner pan with warm, soapy water and a sponge after each use. Use a plastic scrubbing pad for cooked-on foods.

If burner ports are clogged, clean with a straight pin. **Do not enlarge or distort the ports. Do not use a toothpick to clean the ports.**

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 above or "Cleaning tips" on page 34), or call a qualified technician for adjustment.

Replace surface burner cover.



Typical surface burner flame at highest setting

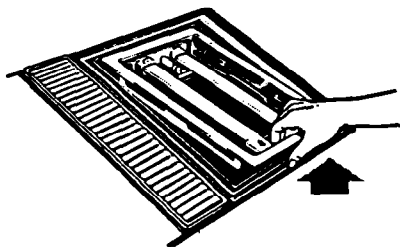
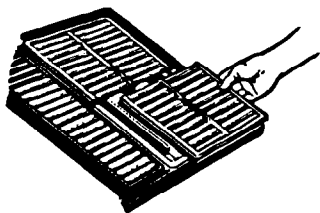
## Caring For Your Range Continued

### Grill

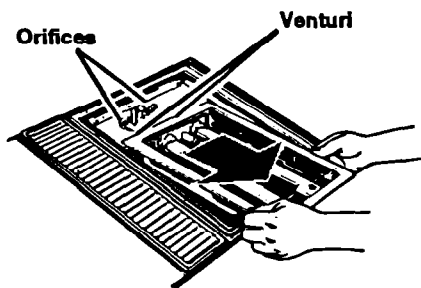
Food cooked on the grill may spatter. All parts of the module should be cleaned after each use.

#### To remove grill:

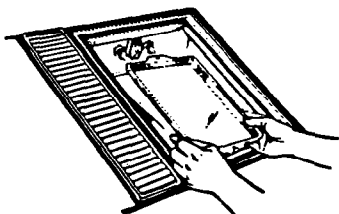
1. Make sure all controls are off and the grill is cool.
2. Lift off grill sections.



3. Lift front end of burner pan and pull toward you.



4. With both hands, lift burner pan out and set aside.



5. Lift out the grease pan, being careful not to spill fat drippings.

Wash all module parts with warm, soapy water and a nonabrasive plastic scrubbing pad or in a dishwasher. Rinse and wipe dry. Do not use metal scrubbing pads or abrasive cleaners. They will scratch the non-stick finish.

**To replace grill:**

1. Insert the grease pan. Do not use the grill module unless the grease pan is in place. Insert grease pan only on the right side of the cooktop. The grill will work only on the right side of the cooktop.
2. Line up the venturi with the burner orifices.
3. Push burners into place while lowering burner pan.
4. Place grill sections over burners.

## Vent system

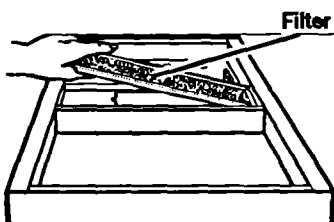
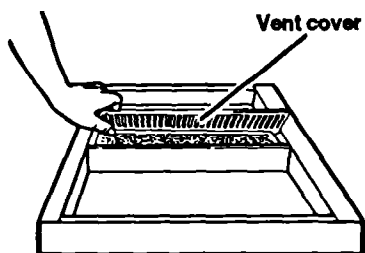
### **⚠ WARNING**

#### **Personal Injury Hazard**

- Disconnect the electrical supply before servicing the range.
- Turn fan and cooktop controls to OFF before cleaning the vent system. The vent fan system turns on automatically when the grill is used. Do not put hand in vent box when fan or controls are on.

Failure to follow these instructions could result in personal injury.

## Caring For Your Range Continued



1. Remove the vent cover and wash in warm, soapy water or wipe with a damp sponge. Do not use metal scrubbing pads or abrasive cleansers.
2. Lift up vent filter, which is directly below vent cover. Wash in warm, soapy water or dishwasher.
3. Wipe in and around the vent box with a damp sponge. Spills should be cleaned up with a sponge.
4. Replace the filter. Be sure the filter is replaced flat and rests on side edges of trim. Filter should not be replaced at an angle.
5. Replace the vent cover.

**NOTE:** Filter must be in place for the fan to operate properly. Replacement filters can be ordered from a Whirlpool<sup>SM</sup> service company or dealer. Order Part Number 786220 (one pair).

In the event you are unable to obtain the name of a local authorized Whirlpool service company, call Whirlpool Consumer Assistance Center, TOLL-FREE 1-800-253-1301.

## Using the Self-Cleaning cycle

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

### Before you start

1. **Hand-clean the indicated areas.**  
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 inside of the door around the edge. (The window may also require hand-cleaning.)
- The frame around the oven.

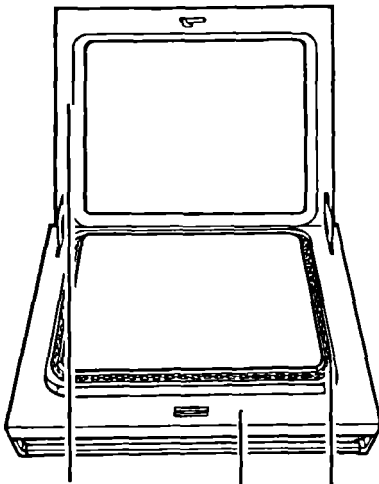
**Do not clean, move or bend the fiberglass seal.** Poor cleaning and poor baking/roasting will result.

2. **Remove the broiler pan and any pots and pans** you may have stored in the oven.

**NOTE:** The broiler pan (without grid) can be cleaned in the oven if most of the soil is removed by hand-cleaning or a dishwasher. The chrome broiler grid will discolor if cleaned in the Self-Cleaning cycle.

3. **Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.
4. **Remove the oven racks from the oven if you want them to remain shiny.** If the oven racks are cleaned in the Self-Cleaning cycle, place them on the second and fourth rack guides. (Guides are counted from bottom to top.) If oven racks are cleaned in the Self-Cleaning cycle, they will become harder to slide. (See page 35.)

Heat and odors are normal during the Self-Cleaning cycle. If needed, remove them by opening a window or by turning on a vent hood or other kitchen vent during the cycle.



Hand-clean frame  
Hand-clean door around edge  
DO NOT hand-clean seal

## Caring For Your Range Continued

### **⚠ WARNING**

#### **Personal Injury and Product Damage Hazard**

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

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

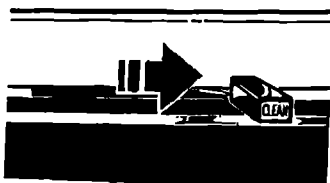
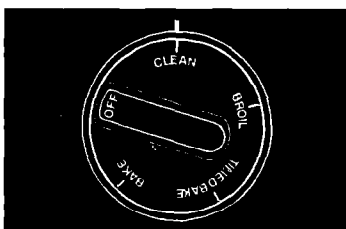
Do not block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.

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

#### **Setting the controls**

To start the Self-Cleaning cycle immediately:

1. Set the Oven Selector to CLEAN.
2. Make sure the clock has the correct time of day.



3. Move the Lock Lever all the way to the right—the Clean position.

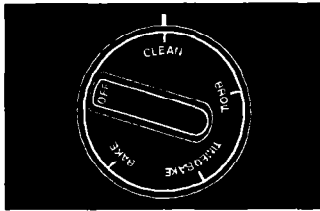
**NOTE:** The fan will come on automatically when the Lock Lever is moved to the Clean position.



4. Push the Stop Time button.

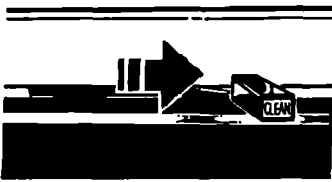
5. Push the Up button to set the desired stop time. Set a stop time 2-4 hours from the current time of day.
- Use 2 hours for light soil.
  - Use 3 hours for moderate soil.
  - Use 3-4 hours for heavy soil.

The OVEN Indicator Light will come on immediately. The CLEAN Indicator Light will come on when the oven temperature exceeds normal baking/roasting temperatures. The door cannot be opened when the CLEAN Indicator Light is on.



To start the Self-Cleaning cycle later:

1. Set the Oven Selector to CLEAN.
2. Make sure the clock has the correct time of day.



3. Move the Lock Lever all the way to the right—the Clean position.



4. Push the Cook Time button. "0:00" will appear on the display.



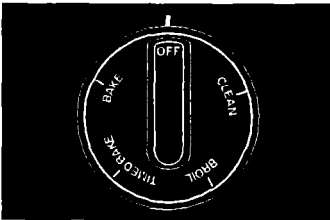
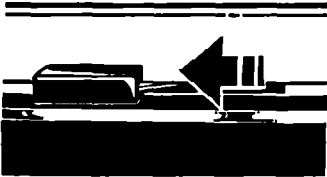
5. Push the Up button to set the length of time you want the oven to self-clean.
  - Use 2 hours for light soil.
  - Use 3 hours for moderate soil.
  - Use 3-4 hours for heavy soil.

## Caring For Your Range Continued



6. Push the Stop Time button. The time of day will appear.

7. Push the Up button to set the desired stop time. AUTO will appear on the display. The clock will automatically calculate the start time of the Self-Cleaning cycle. (In example at left, a three-hour Self-Cleaning cycle with a stop time of 5:00 would begin at 2:00.) When the desired start time is reached, the Power On symbol and the OVEN Indicator Light will come on indicating that the Self-Cleaning cycle has begun. The CLEAN Indicator Light will come on when the oven temperature exceeds normal baking/roasting temperatures. The door cannot be opened when the CLEAN Indicator Light is on.



**At the end of the Self-Cleaning cycle:**

1. After the Self-Cleaning cycle is completed, both indicator lights will go off, a 10-second tone will sound and the display will return to the current time of day. The AUTO light will flash on and off until the Cancel/Clock button is pushed. Wait until the oven reaches normal baking/roasting temperatures (about 30 minutes) before attempting to move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.
2. Turn the Oven Selector to OFF.
3. After the oven is cool, wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel-wool pad.



**Special tips**

- Keep the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors and smoke.
- After the oven is cool, wipe up any residue or ash with a damp cloth.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the Self-Cleaning cycle does not get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 29.



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

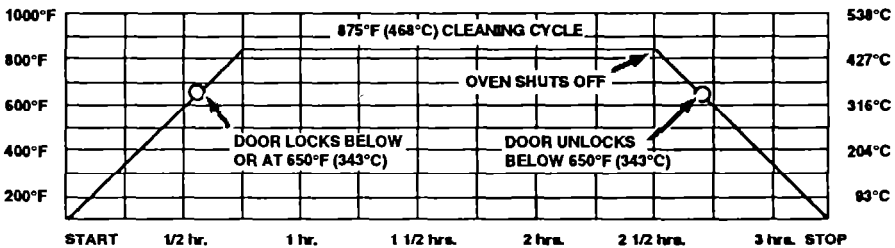
Push the Cancel/Clock button.

**How it works**

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.

This 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.

## Caring For Your Range Continued

### Cleaning tips

#### Control knobs

Clean with warm, soapy water and a sponge.

- Wash, rinse and dry well.
- Do not soak.

#### Control panel

Clean with warm, soapy water and a sponge or spray glass cleaner and a paper towel.

- Wash, rinse and dry well.
- Follow directions provided with the cleaner.

#### Exterior surfaces (other than control panel)

Clean with warm, soapy water and a sponge.

- Wipe off regularly when cooktop and oven are cool.

Use a nonabrasive plastic scrubbing pad for heavily soiled areas.

- Do not use abrasive or harsh cleansers.

**NOTE:** Do not allow food 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.

#### Surface burners, burner cover and burner pan

Clean with warm, soapy water and a sponge.

- Remove burner cover (see page 25).
- Wipe off spills immediately after burner has cooled.

#### For cooked-on food:

- Wash with warm, soapy water and a plastic scrubbing pad.
- Rinse and dry well.
- If ports are clogged, clean with a straight pin. **Do not enlarge or distort port. Do not use a wooden toothpick.**
- Do not clean surface burner in dishwasher.

#### Surface burner grates and caps

Clean with warm, soapy water and a nonabrasive plastic scrubbing pad or cleanser.

- Wash, rinse and dry well.
- **Do not use abrasive or harsh cleansers.**

#### Grill/griddle

Clean grill/griddle with warm, soapy water and a nonabrasive plastic scrubbing pad.

- Wash, rinse and dry.
- Do not use metal scouring pads or harsh cleansers.
- All parts are dishwasher-safe.

#### Rotisserie

Clean rack and spit with warm, soapy water and a sponge or nonabrasive plastic scrubbing pad.

- Clean after each use.
- Wash, rinse and dry well.

Clean motor with warm, soapy water and a sponge.

- Do not put in water.
- Unplug before cleaning.
- Wipe clean after each use.

**Vent system**

Clean cover and filter with warm, soapy water and a sponge or in a dishwasher.

- Clean often.
- Wash, rinse and dry well.

Clean vent box with warm, soapy water and a sponge.

- Clean often.
- Wipe out grease residue with a sponge. *Sponge out spills.*

**Broiler pan and grid**

Clean with warm, soapy water or a soapy steel-wool pad.

- Clean after each use.
- Wash, rinse and dry well.
- Do not clean in Self-Cleaning Oven. (See note on page 29.)

**Oven racks**

Use Self-Cleaning cycle.

- Leave in oven during Self-Cleaning cycle.

**OR**

Clean with warm, soapy water or soapy steel-wool pads.

- Wash, rinse and dry. Use soapy steel-wool pads for heavily soiled areas.

**NOTE:** The oven racks will permanently discolor and become harder to slide when left in the oven during the Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.

**Oven door glass**

Use spray glass cleaner and a paper towel or warm, soapy water and a nonabrasive plastic scrubbing pad.

- Make sure oven is cool.
- Follow directions provided with the cleaner.
- Wash, rinse and dry well.

**Self-Cleaning oven**

For areas outside the Self-Cleaning area use warm, soapy water or soapy steel-wool pads.

- Follow directions starting on page 29, "Using the Self-Cleaning cycle."
- Do not use commercial oven cleaners.
- Do not use foil to line the bottom of your Self-Cleaning Oven.

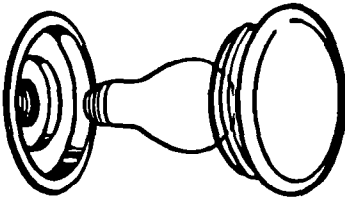
## The oven light

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

### **! WARNING**

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

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



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

1. Turn off power at the main power supply.
2. Unscrew lens from housing.
3. Unscrew light bulb and replace with a 40-watt appliance bulb.
4. Replace the lens.
5. Turn on power at the main power supply.

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

## Removing and replacing your range

If the range is removed after installation, you must follow this procedure:

1. Remove storage drawer.
2. Shut off main gas supply valve to range.
3. Disconnect electrical supply cord.
4. Disconnect downdraft ductwork from fan motor to transition. (See Installation Instructions.)
5. Disconnect the range from the main gas supply line. Make sure you do Step 2 before disconnecting the gas supply from the range.
6. Slide range forward to disengage range from anti-tip bracket secured to floor.
7. When reinstalling the range, follow the directions given in the Installation Instructions.

## If You Need Service Or Assistance ...

### We suggest you follow these steps:

#### 1. Before calling for assistance ...

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

#### If nothing operates:

- Is the gas turned on?
- 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?
- Have instructions in this book been followed?
- Is the control knob set in the correct position?
- Is the flow of combustion and/or ventilation air to the unit obstructed? **Do not obstruct airflow to and around unit.**
- Recheck suspected defect.

#### If the oven will not operate:

- Is the Oven Selector turned to BAKE or BROIL? If Oven Selector is turned to TIMED BAKE, wait until the start time is reached.
- Is the Oven Temperature Control turned to a temperature setting?
- Is the Cook Timer set correctly?

#### If burner fails to light:

- Is the range connected to electrical power?
- Have you checked your home's main fuses or circuit breaker box?
- Are burner ports clogged? See page 25.

## **If You Need Service Or Assistance Continued**

### **If burner flames are uneven:**

- Are burner ports clogged? See page 25.

### **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 grill does not cook properly:**

- Did you leave space between the food items?
- Was the grill preheated for the proper amount of time?
- Was food partially frozen or very cold before grilling? Cooking time will be longer.

### **If surface burner control knob(s) will not turn:**

- Did you push in before trying to turn?

### **If venting results are not what you expected:**

- Is the exhaust fan turned ON?
- Is the vent filter clean and in place?
- Is the vent duct or outside opening blocked?
- Is there a draft in the room where the cooktop is installed?
- Has the meat fat been well trimmed?
- Has the vent system been installed according to the Installation Instructions?

### **If the Self-Cleaning cycle will not operate:**

- Is the Oven Selector set to CLEAN?
- Have you set a delay start time?
- Have you properly set the time you want the Self-Cleaning cycle to stop?
- Is the Lock Lever all the way to the right?

### **If cooking results are not what you expected:**

- Is the range level?
- If needed, have you preheated the oven as the recipe calls for?
- Does the flame size fit the cooking utensil being used? (See the Cooking Guide.)
- If broiling, have you completely closed the oven door? Broiler provides best cooking results with the oven door closed.
- Are you following a tested recipe from a reliable source?
- Are you using pans recommended in the Cooking Guide?
- If baking, have you allowed 1 ½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Are the pans the size called for in the recipe?
- Do the cooking utensils have smooth, flat bottoms and fit the surface burners being used?

### **If the oven temperature seems too low or too high:**

- Was your old oven accurate? Your old oven may have shifted gradually while your new oven may be more exact.
- If, after using the oven, you are not satisfied with the temperature settings, they can be adjusted by an authorized Whirlpool<sup>SM</sup> service technician. (See "If you need service" on page 39.)

### **If there has been a power interruption, the display will flash "12:00." Reset the clock, (page 14).**

### **If "call" shows on the display, call for service. (See "If you need service" on page 39.)**

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

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

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

**1-800-253-1301**

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

If you prefer, write to:

Mr. William Clark  
Consumer Assistance Representative  
Whirlpool Corporation  
2000 M-63  
Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

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



Whirlpool has a nationwide network of authorized Whirlpool<sup>SM</sup> service companies.

Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our Consumer Assistance Center telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

• APPLIANCE-HOUSEHOLD-MAJOR, SERVICE & REPAIR  
- See: Whirlpool Appliances or Authorized Whirlpool Service (Example: XYZ Service Co.)

• WASHING MACHINES & DRYERS, SERVICE & REPAIR  
- See: Whirlpool Appliances or Authorized Whirlpool Service (Example: XYZ Service Co.)

**4. If you need FSP® 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.
- \* When requesting assistance, 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.

# WHIRLPOOL® Gas Cooking Product Warranty

GR003

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

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

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