



Whirlpool

30-INCH SET-IN ELECTRIC RANGE WITH CONVERTIBLE COOKTOP Model RS676PXL

use & care guide



Copy Your Model and Serial Numbers Here

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

1. **Complete** Model and Serial Numbers (from the plate just behind the oven door).
2. Purchase or installation date from your sales slip.

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

Model Number

Serial Number

Purchase Installation Date

Service Company and Phone Number

See the "Cooking Guide" for important safety information.

Your responsibilities...

Proper installation and safe use of the range are your personal responsibilities. Read this "Use and Care Guide" and the "Cooking Guide" carefully for important use and safety information.

Installation

You must be sure your range is...

- installed and leveled in a cabinet and on a floor that will hold the weight;
- installed in a well-ventilated area protected from the weather;
- properly connected to the correct electric supply and grounding. (See "Installation Instructions.")

Proper use

You must be sure your range is...

- used only for jobs expected of home ranges;
- used only by people who can operate it properly;
- properly maintained.

Contents

	Page
Responsibilities	2
Installation	2
Proper Use	2
Safety	3
Using Your Range	4
Setting the Clock	4
Using the Minute Timer	4
The Oven Controls	5
Baking or Roasting	6
Adjusting the Oven Temperature Control	6
Broiling	7
Using the Automatic MEALTIMER® Clock	8
The Oven Light	9
The Oven Vent	9
Surface Unit Controls	10
Cooktop Module Controls	10
Changing Cooktop Modules	11
Surface Units	11
Grill	11
Optional Griddle Module	12
Optional Black Smoothtop Module	13
Using the Cooktop Modules	13
Optional Griddle Module	13
Grill Module	14
Optional Rotisserie	15
Optional Smoothtop Module	16
Optional Cutting Board	17
Cleaning and Caring for Your Range	18
Control Panel and Knobs	18
Surface Units and Reflector Bowls	18
Using the Self-Cleaning Cycle	19
Cleaning Cooktop Modules	22
Cleaning Chart	23
If You Need Service or Help	23
1. Before You Call for Service	23
2. If You Need Service	24
3. If You Have a Problem	24



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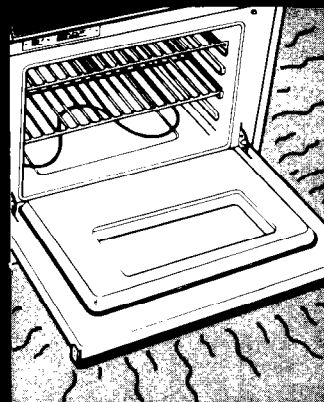
Safety



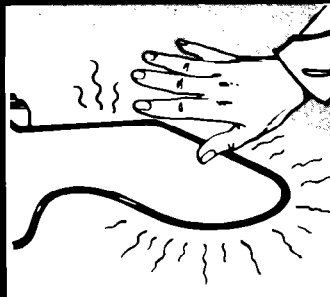
DO NOT allow children to use or play with the range.

DO NOT leave children unattended near the range.

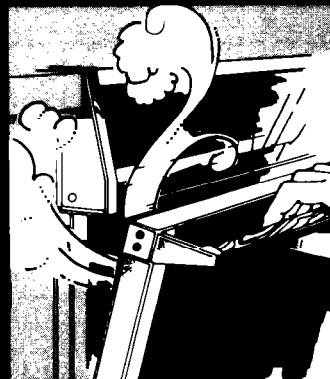
DO NOT store things children might want above the range.



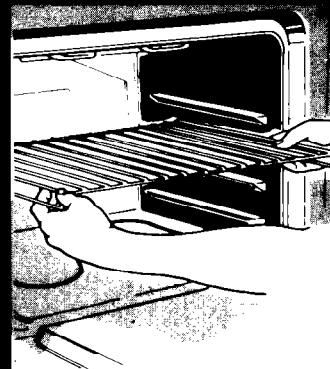
The oven frame, walls, racks and parts of the door can get hot enough to cause burns.



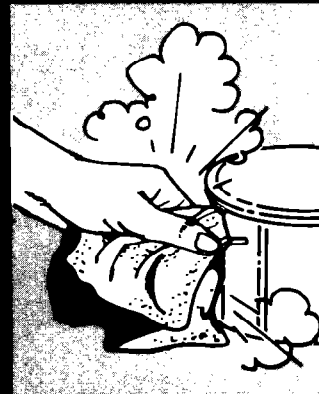
- Don't touch any part of the oven, especially heating elements, until you know they are completely cool.



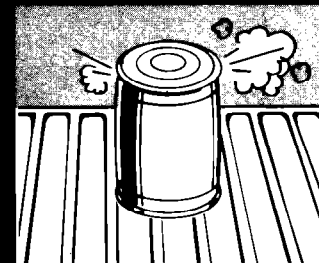
Let steam and hot air escape from the oven before moving food.



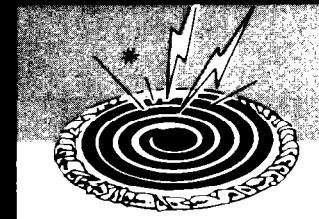
- Put oven racks where you want them before turning on the oven.



- **DO NOT** use wet pot-holders. They can cause steam burns.
- **DO NOT** wear loose clothing while using the oven, or use bulky towels or cloths for potholders. They can catch fire if they touch a hot element.



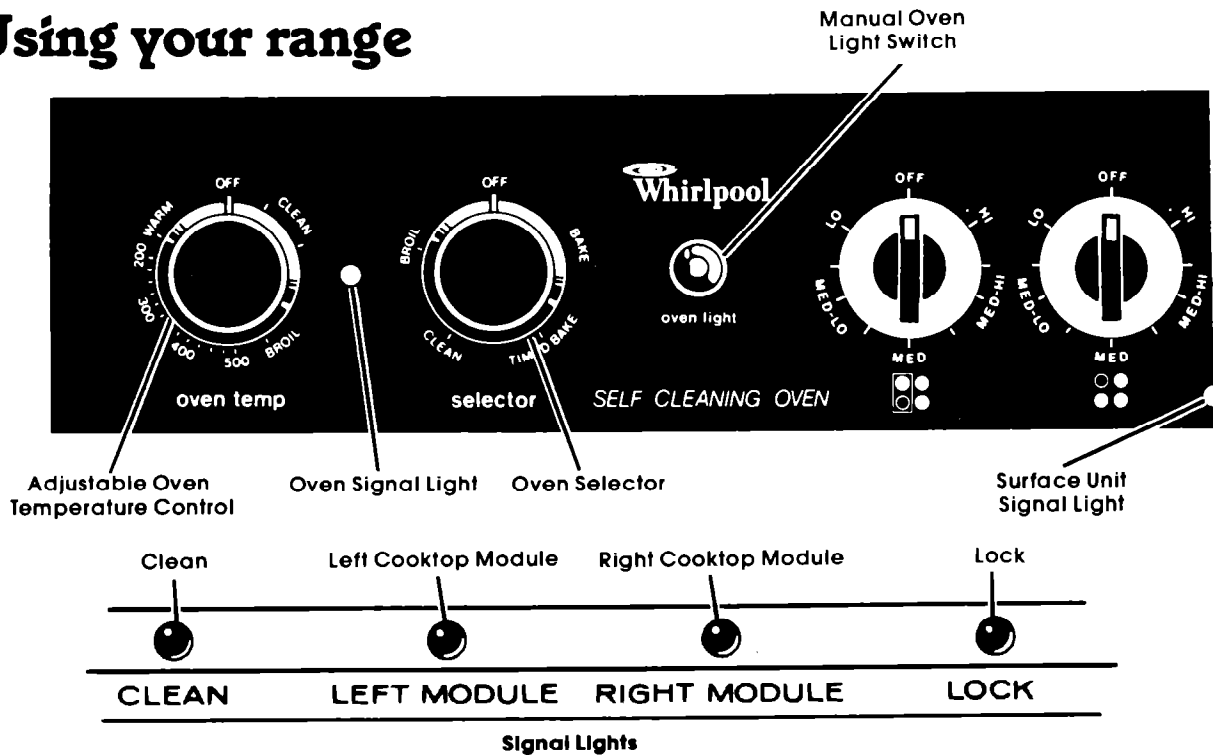
DO NOT heat unopened containers. They can explode.



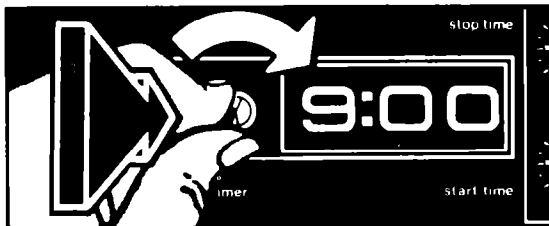
DO NOT line reflector bowls with foil. Shock or fire hazard can result.

Remove the Consumer Buy Guide label before using your range.

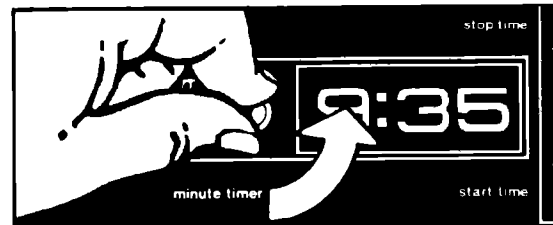
Using your range



SETTING THE CLOCK

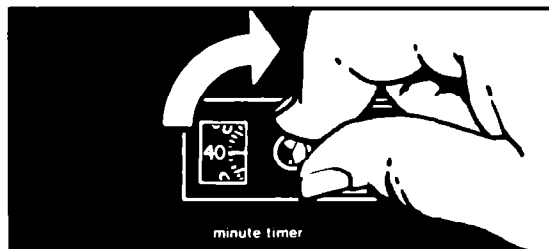


1. Push in Minute Timer Knob and turn **clockwise** until clock digits show the right time of day.

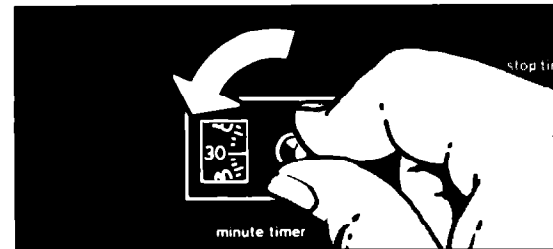


2. Let the Minute Timer Knob pop out. Turn counterclockwise until the Minute Timer dial is on OFF. If you push in on the knob, you will change the time of day.

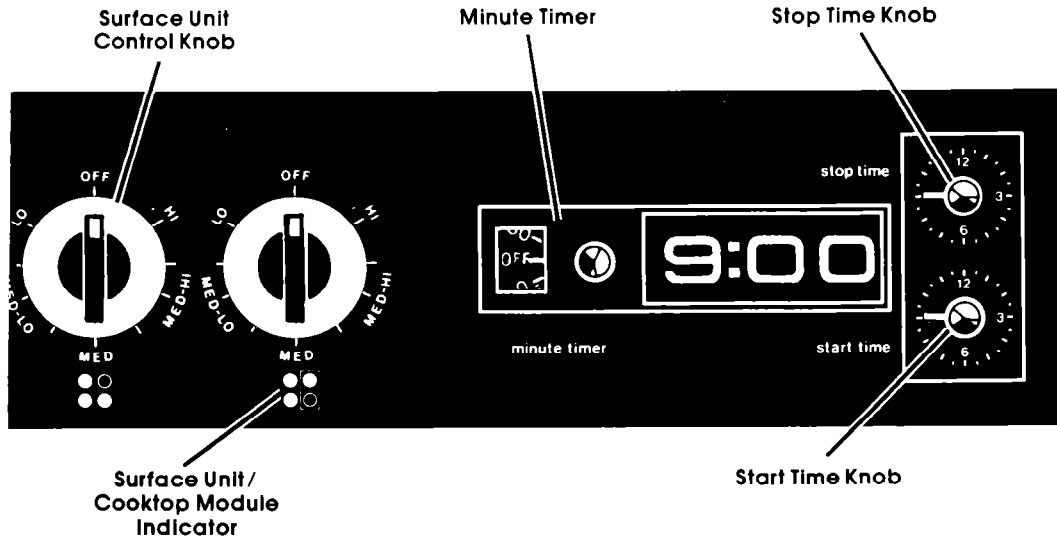
USING THE MINUTE TIMER



1. Without pushing it in, turn the Minute Timer Knob until the setting showing in the window is longer than the one you want.



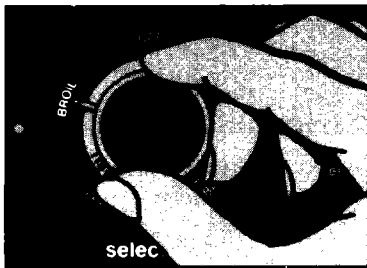
2. Turn the knob back so the setting you want shows in the window.
3. When the set time is up, a buzzer will sound.
4. Turn the dial to OFF to stop the buzzing.



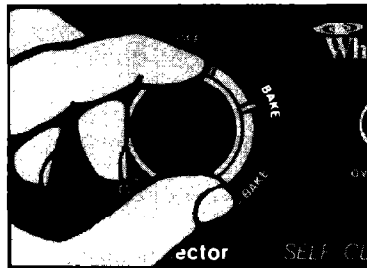
THE OVEN CONTROLS

The oven is controlled by two knobs: the Oven Selector and the Oven Temperature Control. *Both must be on a setting for the oven to heat.*

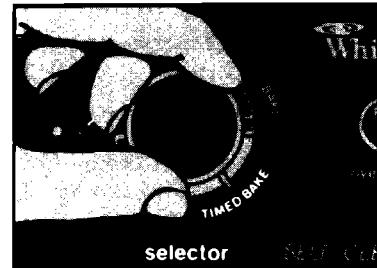
THE OVEN SELECTOR



With the Oven Selector on BROIL, only the top element heats. (Broiling, pg. 7).



With the Oven Selector on BAKE, the bottom element does most of the work. The top element heats, but does not turn red. (Baking, pg. 6).



With the Oven Selector on TIMED BAKE, the MEALTIMER® Clock can be used to turn the oven on and off automatically. (MEALTIMER Clock, pg. 8).

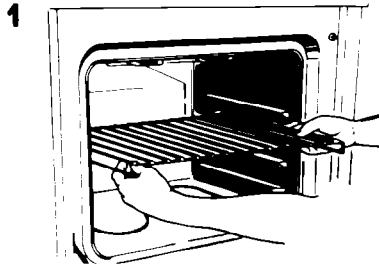
THE OVEN TEMPERATURE CONTROL

Use the Oven Temperature Control to set baking or roasting temperature when the Oven Selector is on BAKE or TIMED BAKE.

When both the Oven Selector and Temperature Control are on BROIL, the broil element heats all the time. The

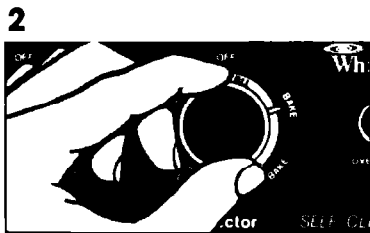
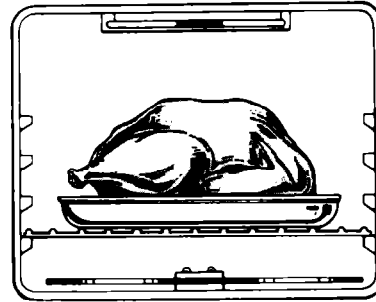
Oven Temperature Control can be set on a temperature for slower broiling (see Broiling, page 7).

BAKING OR ROASTING

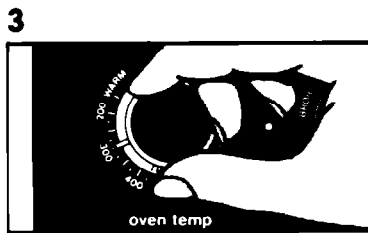


Lift rack at front and pull out.

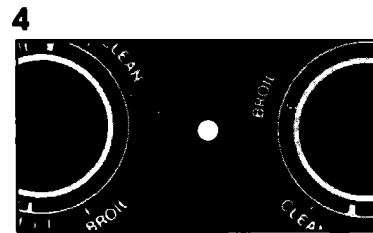
Put the rack(s) where you want them before turning on the oven. Rack(s) should be placed so food can be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and pans. For more information, see the "Cooking Guide."



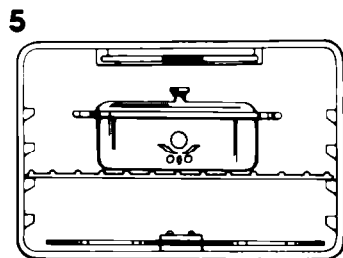
Set the Oven Selector on BAKE.



Set the Oven Temperature Control to the baking temperature you want.

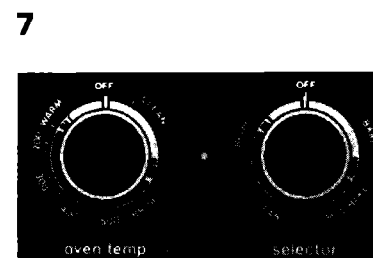


Let the oven preheat until the Signal Light goes off.



Put food in the oven. Oven rack, walls and door will be hot.

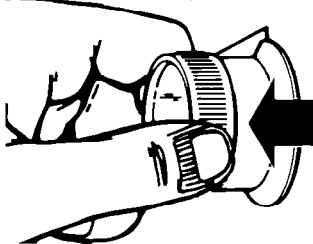
During baking, the elements will turn on and off to help keep the oven temperature at the setting. The Signal Light will turn on and off with the elements. The top element helps heat during baking, but does not turn red.



When baking is done, turn both knobs to OFF.

ADJUSTING THE OVEN TEMPERATURE CONTROL

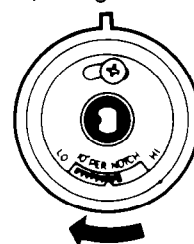
Does your new oven seem to be hotter or colder than your old oven at the same settings? The temperature setting in your old oven may have changed gradually over the years. The accurate setting of your new oven can seem different. If you think the oven temperature needs adjusting, follow these steps:



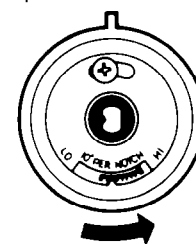
1. Pull the Oven Temperature Control straight off.



2. Loosen the locking screw; NOTICE position of notches.



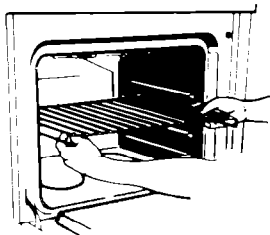
3. To lower the temperature, move black part of knob closer to LO. Each notch equals about 10°F (5°C).



4. To raise the temperature, move black part of knob closer to HI. Each notch equals about 10°F (5°C).

Tighten the locking screw. Replace the knob.

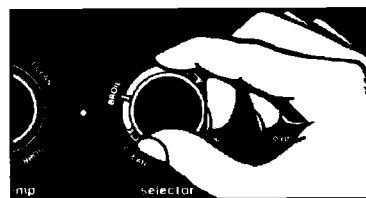
BROILING



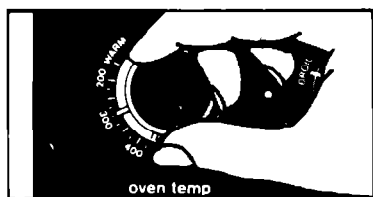
1. Place the rack where you want it for broiling.



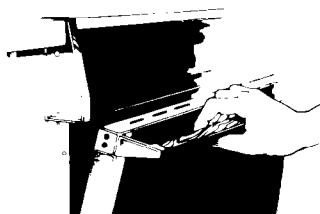
2. Put the broiler pan and food on the rack.



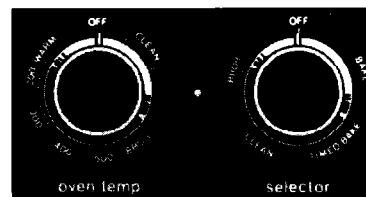
3. Set the Oven Selector on BROIL.



4. Set the Oven Temperature Control on BROIL (or on a lower temperature for slower broiling).



5. During broiling, the oven door must be partly open. A built-in stop will hold it there.



6. When broiling is done, turn both knobs to OFF.

For slower broiling, set the Oven Temperature Control on a temperature instead of BROIL. The broil element will then turn on and off instead of staying on. The lower the temperature setting, the slower the broiling.

The Oven Selector must be on BROIL and the door partly open for all broiling temperatures.

Suggested oven-rack positions and broiling times

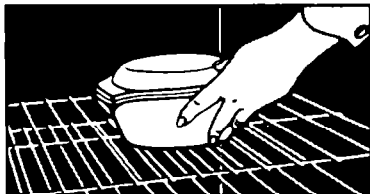


Food	Description	inches (cm) from top of food to Broil Element	Approximate Minutes – Temperature set to BROIL	
			1st side	2nd side
Beef Steaks				
Rare	1" (2.5 cm)	3" (8 cm)	7-9	3-5
Medium	1" (2.5 cm)	3" (8 cm)	9-11	4-7
Well done	1" (2.5 cm)	3" (8 cm)	11-13	5-7
Beef Steaks				
Rare	1 1/2" (4 cm)	4"-5" (10-13 cm)	13-15	6-8
Medium	1 1/2" (4 cm)	4"-5" (10-13 cm)	17-19	8-10
Well Done	1 1/2" (4 cm)	4"-5" (10-13 cm)	19-21	14-16
Hamburgers	1/2" (1 cm)	3" (8 cm)	6-8	4-5
Lamb Chops				
Medium	1" (2.5 cm)	3" (8 cm)	6-8	4-5
Ham slice, precooked or tendered	1/2"-1" (1-2.5 cm)	3" (8 cm)	6-8	4-5
Canadian Bacon	1/2" (1 cm)	3" (8 cm)	6	4
Pork Rib or Loin Chop				
Well done	3/4"-1" (2-2.5 cm)	4"-5" (10-13 cm)	15	10
Chicken	2-3 lb. (1-1.5 kg) cut in half	7"-9" (18-23 cm)	25-30	10-12
Fish				
whole		3" (8 cm)	11-16	9-14
fillets		3" (8 cm)	7-8	5-7
Liver	1/2"-3/4" (1-2 cm)	3" (8 cm)	3	3
Frankfurters		4"-5" (10-13 cm)	6-7	4-5

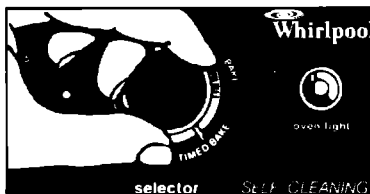
USING THE AUTOMATIC MEALTIMER* CLOCK

The Automatic MEALTIMER Clock is designed to turn the oven on and off at times you set...even when you are not around. **IMPORTANT:** Follow these steps **in order**.

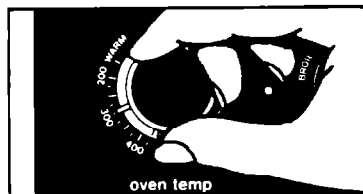
To start and stop baking automatically:



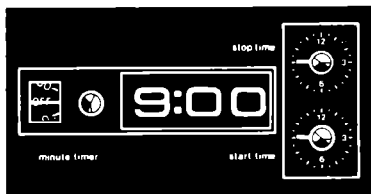
1. Put the racks where you want them and place the food in the oven.



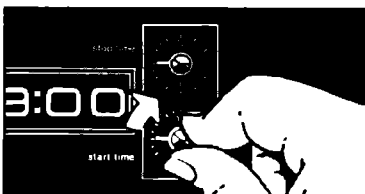
2. Set the Oven Selector on **TIMED BAKE**.



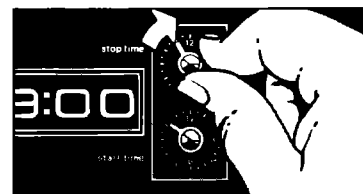
3. Set the Oven Temperature Control on the baking temperature you want.



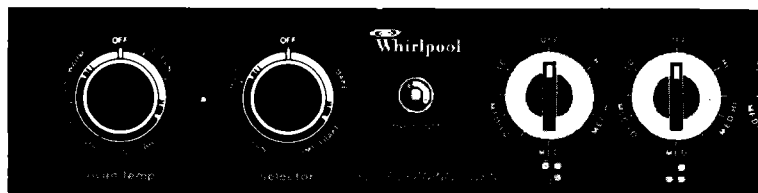
4. Make sure the clock is set to the right time of day.



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



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



7. After baking is done, turn both knobs to **OFF**.
8. To stop the oven before the preset time, turn both knobs to **OFF**.

To stop baking automatically:

1. Put the racks where you want them and place the food in the oven.
2. Set the Oven Selector on **TIMED BAKE**.
3. Set the Oven Temperature Control on the baking temperature you want.
4. Make sure the clock is set to the right time of day.
5. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.
6. After baking is done, turn both knobs to **OFF**.
7. To stop the oven before the preset time, turn both knobs to **OFF**.

SPECIAL CAUTION:

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.

Smoked or frozen meats may be used; so can vegetables, fruits and casserole-type foods. Vegetables can be cooked in

a covered baking dish with about a half-cup (118 mL) of water for 1 to 1½ hours.

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.**

If the steps for using the Automatic MEALTIMER® Clock are not followed in order, the electric oven door lock may be turned on. The door will then either:

- not open;
- not close all the way (the oven light stays on).

If the Door Won't Open:

1. Make sure the Clock and Start and Stop Times are set to the right time of day.
2. Turn the Oven Selector to CLEAN.
3. Push in and turn the Stop Time Knob **past** the right time of day.
4. **Wait 30 seconds.**
5. Turn the Oven Selector to OFF; the door will be unlocked within 10 seconds.

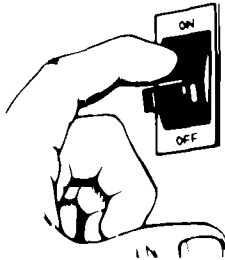
If the Door Won't Close:

1. Make sure the Clock and Start and Stop Times are set to the right time of day; open the oven door.
2. Turn the Oven Selector to CLEAN.
3. Push in and turn the Stop Time Knob **past** the right time of day.
4. Push the automatic oven light switch in and hold it in for 10 seconds.
5. Let the oven light switch go and turn the Oven Selector to OFF.
6. Push in the automatic oven light switch and hold it for another 10 seconds.
7. Close the oven door.

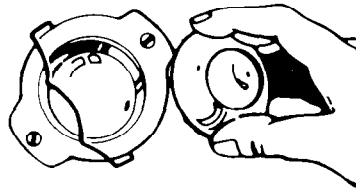
THE OVEN LIGHT

The oven light will come on when you open the oven door or when you push the **Oven Light** switch. Close the oven door or push the switch again to turn off the light.

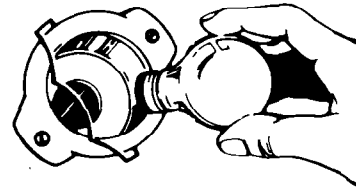
To replace the light bulb:



1. Turn off the electric power at the main power supply.



2. Remove the bulb cover by pulling out on the wire holder and moving it to the side.



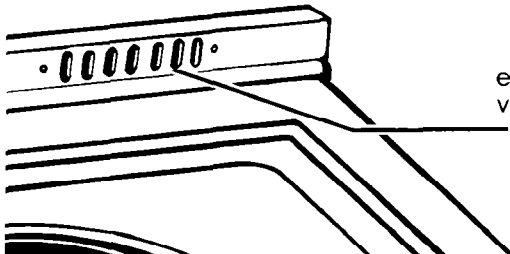
3. Remove the light bulb from its socket.

4. Replace the bulb with a 40-watt **appliance** bulb available from most grocery, variety and hardware stores.

5. Replace the bulb cover and snap the wire holder in place. **The bulb must have this cover when the oven is being used.**

6. Turn electrical power back on at main power supply.

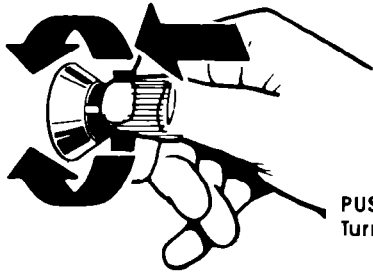
THE OVEN VENT



When the oven is on, hot air and moisture escape through a vent behind the cooktop. The vent is needed for air circulation in the oven.

Do not block the vent. Poor baking can result.

SURFACE UNIT CONTROLS

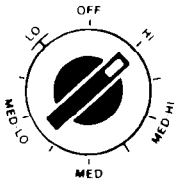


PUSH IN.
Turn to setting.

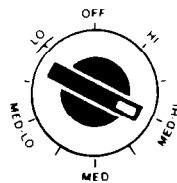
Control knobs **must be pushed in before turning** them to a setting. They can be set anywhere between HI and OFF.

The **signal light will glow when a surface unit is on.** Be sure the light is off when you are not cooking.

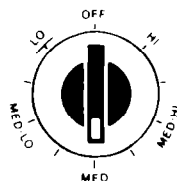
Until you get used to the settings, use the following as a guide.



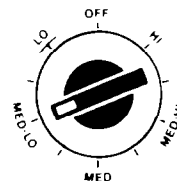
Use HI to start foods cooking or to bring liquids to a boil. Surface unit will not turn red if good contact is made with bottom of pan.



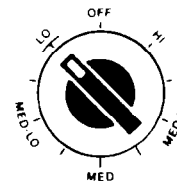
Use MED-HI to hold a rapid boil or to fry chicken or pancakes.



Use MED for gravy, puddings and icings or to cook large amounts of vegetables.



Use MED-LO to keep food cooking after starting it on a higher setting.



Use LO to keep food warm until ready to serve. Set the heat higher or lower within the LO band to keep food at the temperature you want.

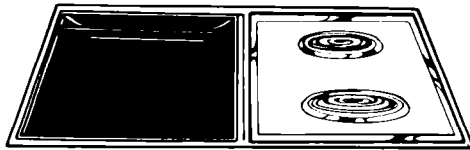
COOKTOP MODULE CONTROLS

The following **Optional** Accessories are available through your Whirlpool Dealer or Parts Distributor:

Griddle
Rotisserie
Grill
Cutting Board

Cooktop 2-6" Surface Units
Cooktop 1-6" & 1-8" Surface Units
Black Smoothtop

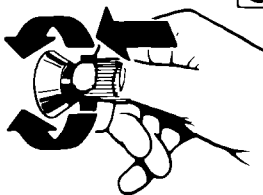
Use Surface Unit Controls to turn on cooktop modules. **For the Optional Griddle only,** surface unit indicators with boxes show which control to use:



Griddle on the Left



Griddle on the Right

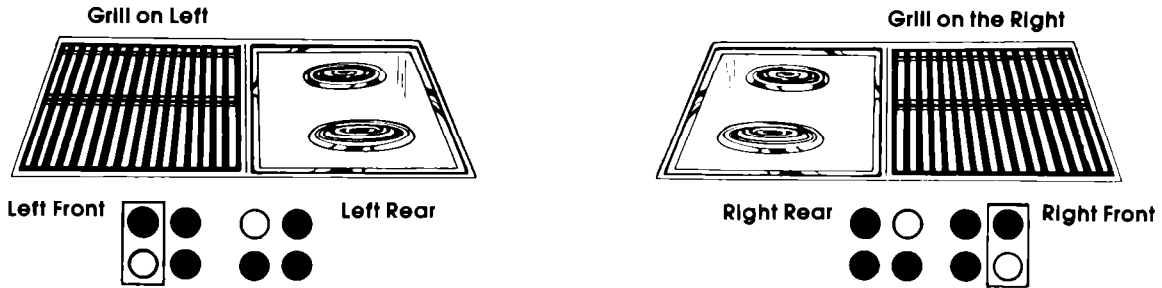


Push In and turn the Surface Unit Control to the setting you want (see page 13 for suggestions).



The Right or Left Module Signal Light will glow to show which module is on.

For the Grill Module, use front or back controls as you would for surface units. Use both controls if you want both the front and back of the grill to heat.

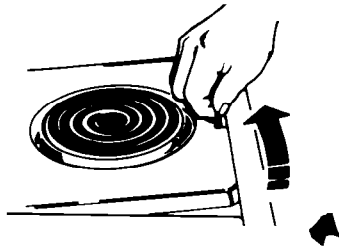


The Optional Black Smoothtop Module works the same as Surface Unit Modules.

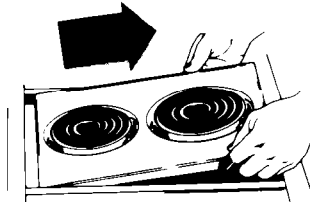
CHANGING COOKTOP MODULES

The Cooktop Modules will work on either side of the cooktop. **Make sure all controls are OFF and modules are cool before removing them.**

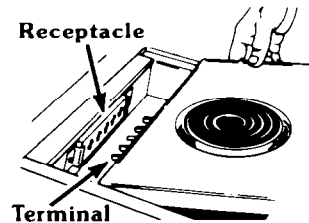
SURFACE UNIT MODULES



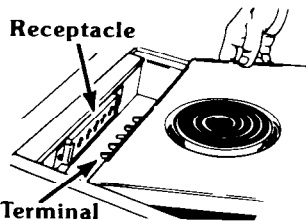
1. To remove, lift slightly by the handle.



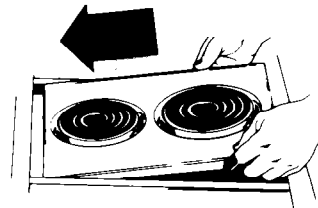
2. With both hands, pull module toward you to unplug it.



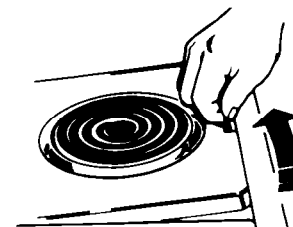
3. Lift out and set aside.



1. To replace, use both hands to line up the terminal with the receptacle.

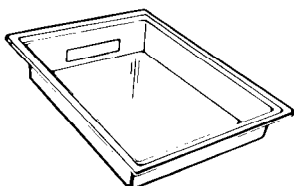


2. Plug terminal into receptacle.

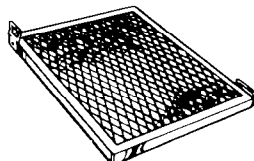


3. Lower the front with the handle.

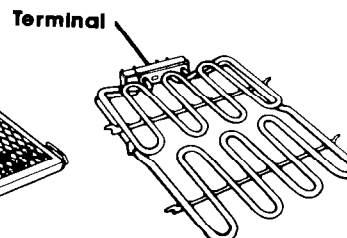
GRILL MODULE



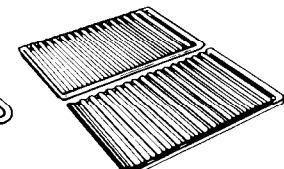
Frame and Grease Well



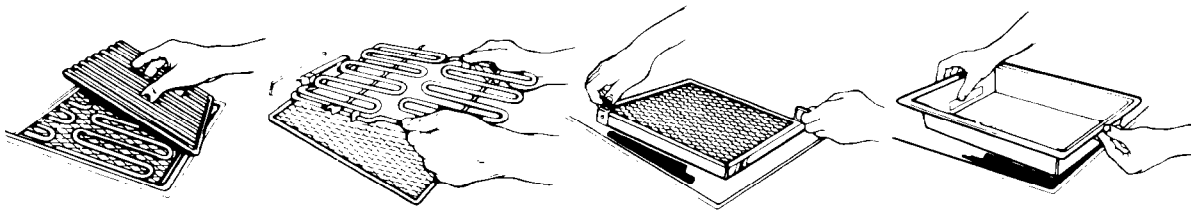
Basket with Ceramic Rocks



Heating Element



Grills

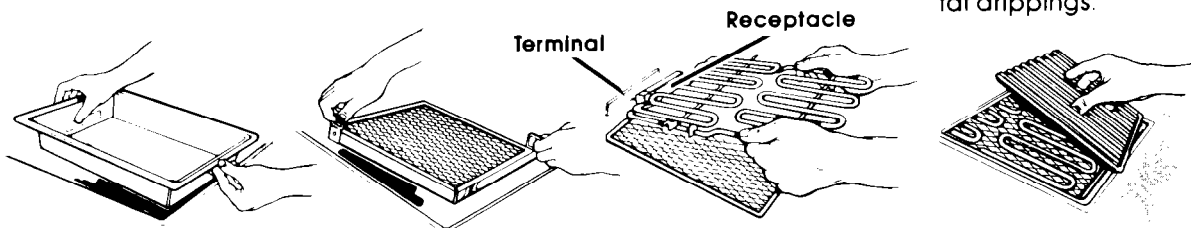


1. To remove, lift off grills.

2. Lift front end of heating element and pull toward you.

3. Lift out basket of ceramic rocks.

4. Lift slightly at the back and remove the grease well, being careful not to spill fat drippings.



1. To replace, lower grease well into opening.

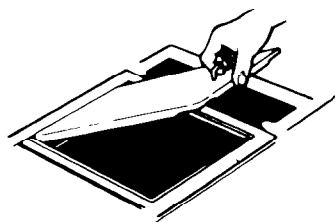
2. Put in basket of ceramic rocks.

3. Plug heating element terminal into receptacle.

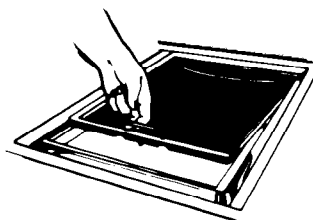
4. Place grills over heating element.

All parts must be cleaned after each use to avoid fat spoilage and odors. See page 22.

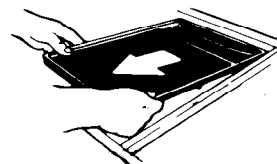
OPTIONAL GRIDDLE MODULE



1. To remove, lift and remove griddle cover.

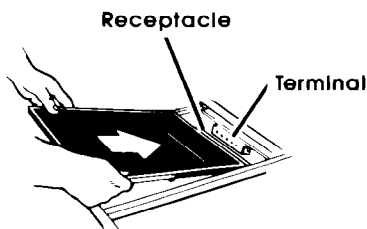


2. Lift front slightly by the handle.

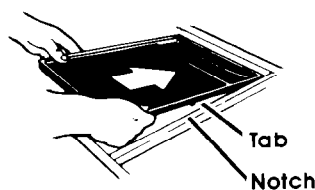


3. With both hands, pull griddle toward you to unplug it.

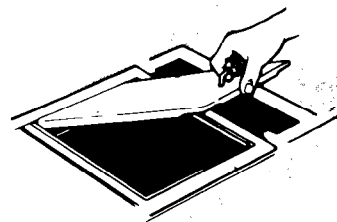
4. Lift out and set aside.



1. To replace, use both hands to line up the terminal with the receptacle.



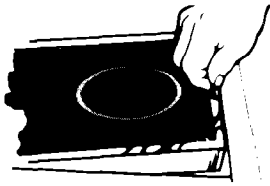
2. Push griddle into place until it's plugged in.



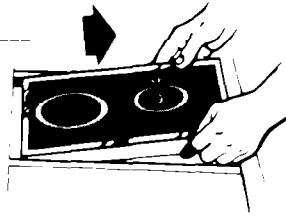
3. Slide so tabs on the griddle fit into the notches on each side.

4. Replace cover only over clean, cool griddle.

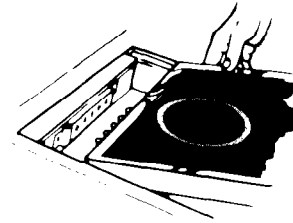
OPTIONAL BLACK SMOOTH-TOP MODULE



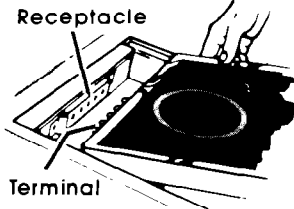
1. To remove, lift slightly by the handle.



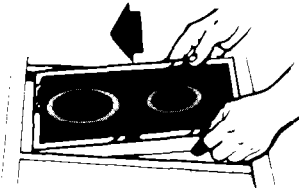
2. With both hands, pull module toward you to unplug it.



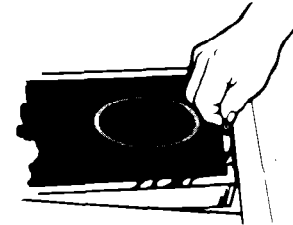
3. Lift out and set aside.



1. To replace, use both hands to line up the terminal with the receptacle.



2. Push smoothtop into place until it's plugged in.



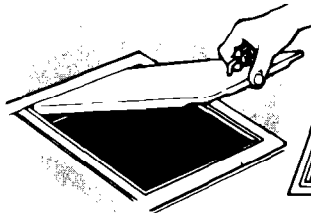
3. Lower smoothtop into place.

USING THE COOKTOP MODULES

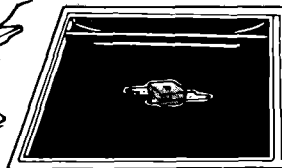
OPTIONAL GRIDDLE

Before using the griddle for the first time:

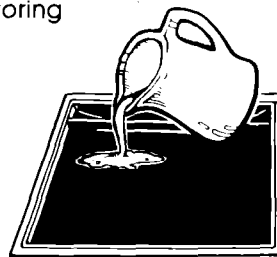
1. Wash, rinse and dry griddle.
 - Use warm sudsy water.
 - **DO NOT** immerse griddle.
 - **DO NOT** use metal scouring pads or abrasive cleansers. They will damage griddle.
2. Lightly wipe with cooking oil to season. You don't have to grease the griddle every time you use it. However, oil or butter adds flavoring and aids browning.



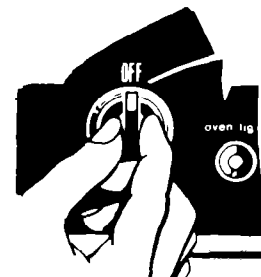
1. Lift and remove griddle cover. **DO NOT** replace until griddle is cool.



2. Preheat for a few minutes (until butter melts or beads of water dance on the griddle).



3. Add food. Use **only nylon or plastic** utensils. Metal can scratch the non-stick finish.



4. **TURN OFF** the griddle when cooking is finished. Leaving it ON will damage the griddle.

Approximate Griddle Module Settings


Bacon	HI
Grilled Sandwiches	HI
Pancakes	HI
Hamburgers	MED-HI
Eggs	MED

GRILL MODULE

A range hood (Whirlpool Model No's. RGH8330 or RGH8336) should be used to help get rid of smoke while using the Grill Module.

Approximate Grill Module Cooking Times

Preheat grill for five minutes at suggested setting.

	GRILL FOOD	Weight or Thickness	Internal Temperature	Control Setting(s)	Approximate Cooking Time		Comments
					Side 1	Side 2	
	Beef						
	Steak						To test steak for doneness, cut near center with sharp knife
	Rare	1" (2.5cm)	140°F(60°C)	Hi	8 Min.	9 Min.	
	Medium	1" (2.5cm)	160°F(71°C)	Hi	11 Min.	12 Min.	
	Well-done	1" (2.5cm)	170°F(76°C)	Hi	12 Min.	13 Min.	
	Steak						
	Rare	1 1/2" (3.8cm)	140°F(60°C)	Hi	10 Min.	7 Min.	
	Medium	1 1/2" (3.8cm)	160°F(71°C)	Hi	13 Min.	13 Min.	
	Well-Done	1 1/2" (3.8cm)	170°F(76°C)	Hi	16 Min.	16 Min.	
	Hamburgers						
Rare	1" (2.5cm)	140°F(60°C)	Hi	8 Min.	10 Min.		
Medium	1" (2.5cm)	160°F(71°C)	Hi	9 Min.	12 Min.		
Well-Done	1" (2.5cm)	170°F(76°C)	Hi	10 Min.	13 Min.		
	Fish						
Whole	2 1/2" lbs. (1 kg)	120°(44°C)	Hi	15 Min.	15 Min.	When fish flakes easily it is done. Cook all fish on aluminum foil.	
Fillet	1 lb. (.5 kg)	120°(44°C)	Hi	4 Min.	4 Min.		
Lobster Tails	2 lbs. (1 kg)	120°(44°C)	Hi	5 Min.	5 Min.		
	Chicken						
Quarters or Pieces	2 1/2 lbs. (1 kg)	190°F(88°C)	Hi	55 Min. Total			
	Pork						
Loin or Rib Chops						Turn every few minutes	
Well Done	3/4" (1.9 cm)	170°F(76°C)	Hi	15 Min.	12 Min.		
Spareribs	2 1/2 lbs. (1 kg)	170°F(76°C)	Hi	10 Min.	10 Min.		
Ham Slice, fully cooked	1 lb. (.5 kg)	150°F(59°C)	Hi	6 Min.	7 Min.		
Sausage Patties	1/2" (1.3cm)	170°F(76°C)	Hi	8 Min.	12 Min.		
Links	10 oz. (.3 kg)	150°F(59°C)	Med Hi	6 Min. Total			
	Other						
Frankfurters	8 Franks	150°(59°C)	Hi	8 Min. Total		Turn frequently	
Sandwiches, foil wrapped	6 Sandwiches		Hi	18 Min. Total			
Potatoes, in foil & cut into pieces	4 potatoes		Hi	45 Min. Total		Wrap tightly	
Corn on the Cob wrapped in foil	4 ears	150°F(59°C)	Hi	30 Min. Total			
French Bread, in foil	2 loaves	130°F(54°C)	Hi	10 Min. Total			

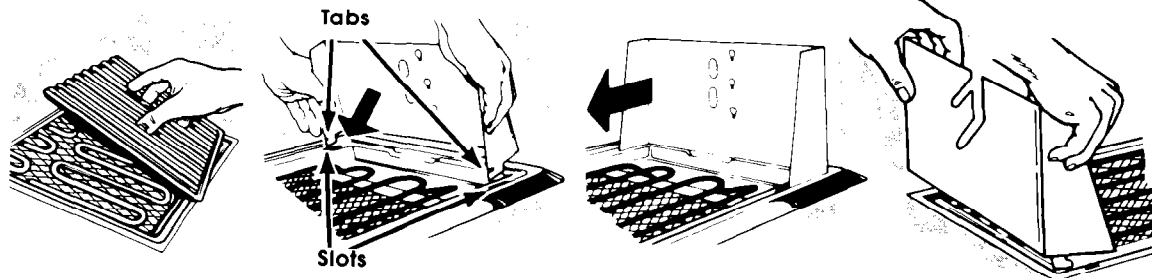
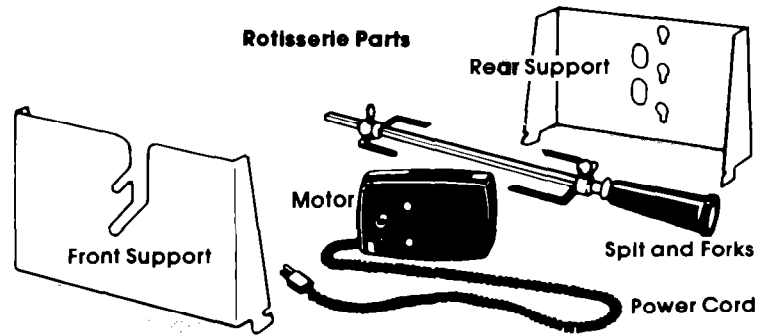
Hints and Tips:

1. Foods cooked on the grill can spatter. It is important to clean all parts after each use. See page 22.
2. The ceramic rocks will darken with use.
3. The heating element for the grill cleans itself. Do not immerse.
4. Take grill apart to clean and to remove and store.
5. Most utensils safe for use on an outdoor grill can be used with your Grill Module.

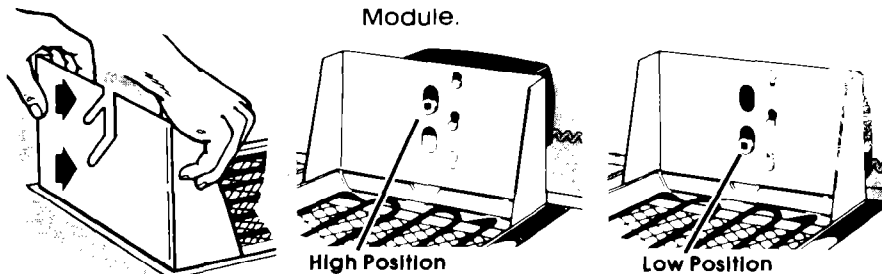
OPTIONAL ROTISSERIE

The Rotisserie has 4 parts. It is used with the Grill Module.

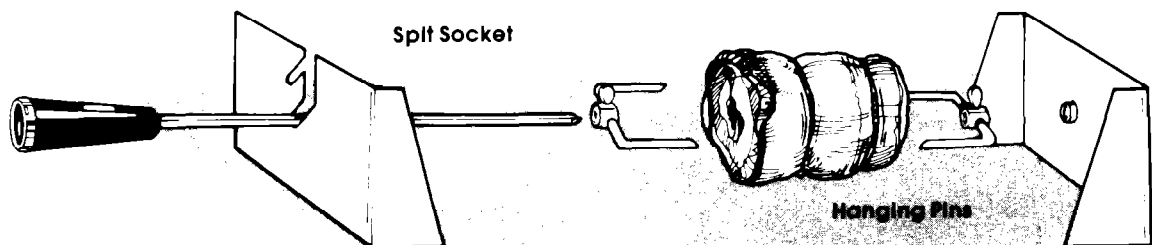
Rotisserie Parts



1. Remove the grills from the Grill Module.
2. Insert rear support tabs into slots at rear of the Grill Module.
3. Slide forward to lock. Tilt top to level.
4. Insert front support tabs into slots at front of the Grill Module.



5. Slide back to lock. Tilt top to level.
6. Put motor socket and pins through holes in Rear Support at the high or low position.



1. Put one 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 high or low slot (to match the motor socket position) of the Front Support.
7. Plug in the Rotisserie motor and turn on the Grill Module. See page 16 for suggested cooking times.

Approximate rotisserie cooking times:



Food	Internal Temperature	Weight	Control Setting(s)	Spit Position	Time	Comments
Beef						
Rollled rib (rare)	140°F (60°C)	3 1/2 lbs. (1.5 kg)	Hi	High	1 hr. 55 min.	Meat with an outer layer of fat may take longer to cook.
Rollled rump	140°F (60°C)	3 1/4 lbs. (1.5 kg)	Hi	High	2 hr.	
Pork						
Rollled loin roast	170°F (76°C)	5 lbs. (2 kg)	Hi	High	3 hrs. 15 min.	
Spareribs	170°F (76°C)	1 1/4 lbs. (1 kg)	Hi	High	50 min.	
Canadian bacon	160°F (71°C)	2 lbs. (1 kg)	Hi	High	1 hr. 10 min.	
Lamb						
Rollled leg	175°F (79°C)	5 lbs. (2 kg)	Hi	High	2 hr. 30 min.	
Poultry						
Chicken	190°F (88°C)	2 1/4 lbs. (1 kg)	Hi	High	1 hr. 45 min.	Truss poultry tightly. Run spit in at the base of the tail and diagonally through the cavity to the fork of the wishbone. If wing tips brown too rapidly, cover them with foil.
Turkey	190°F (88°C)	6 1/4 lbs. (2.5 kg)	Hi	High	2 hr. 45 min.	
Duck	190°F (88°C)	3 3/4 lbs. (1.5 kg)	Hi	High	2 hrs. 15 min.	
Cornish hen	190°F (88°C)	2-1 lb. (1 kg) hens	Hi	High	2 hrs.	

NOTE:

- Use the high spit position for anything over two inches (5 cm) in diameter.
- Turkeys bigger than 8 to 10 pounds should not be put on the rotisserie. Roast them in the oven.

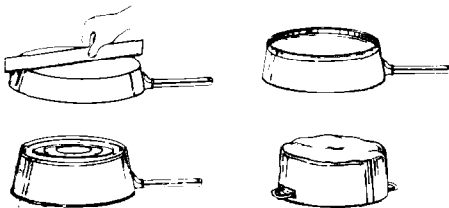
THE OPTIONAL SMOOTHTOP MODULE

Cooking on the optional black smoothtop is *almost* the same as cooking on surface elements. There are three differences you should know about:

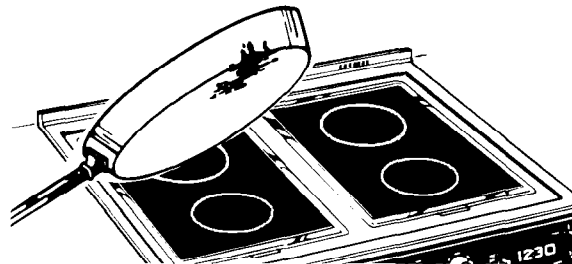
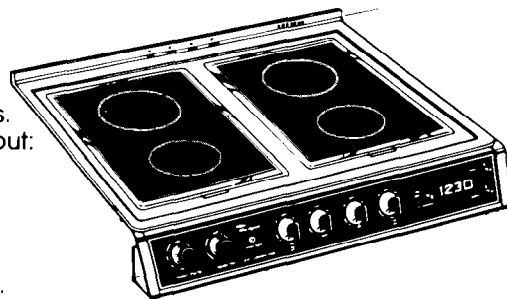
1. The cookware you use.
2. What to expect.
3. The care and cleaning.

Cookware...

For best results, proper cookware must be used.



- Bottoms must be perfectly **flat**, with **NO** ridges, rims, patterns, dents, roughness or scratches.
 - Pans with uneven bottoms cause poor cooking results and may damage the smoothtop.
 - Nicks and scratches on a pan can damage the smoothtop.



- Bottoms must be clean. Heating a soiled pan can leave a stain on the smoothtop.
- Sliding aluminum pans or foil, and copper pans, on the smoothtop can leave a mark. The marks made by aluminum can be removed **if they are not heated**. See page 22 for cleaning and care suggestions.

Cooking...

The glass will take longer to heat up than a regular surface unit. It will also take longer to cool down. Turn off the unit a few minutes before you are finished cooking.

The Care and Cleaning...

Always clean the smoothtop after cooking.

Use a special smoothtop cleaner/conditioner available from your appliance dealer, grocery, hardware or variety stores.

Avoiding stains

- Use a special smoothtop cleaner/conditioner every time you use the Smoothtop Module. Follow the package directions carefully.
- Wipe the smoothtop with a **clean, damp paper towel before you use the smoothtop.** (Do not use a sponge or cloth. A little leftover soap or soil can stain the smoothtop when heated.)
- Use only clean cookware.
- Avoid spillovers. Use pans with tall sides.
- Don't let covers drip on the smoothtop.

- Wipe up any spill when the unit is cool enough not to steam when a wet cloth touches it. **The longer you cook with a spill-over on the unit, the harder it will be to remove that spill.**
- Clean off metal marks (from copper or aluminum) right away. If heated, they may never come off.

Avoiding Damage

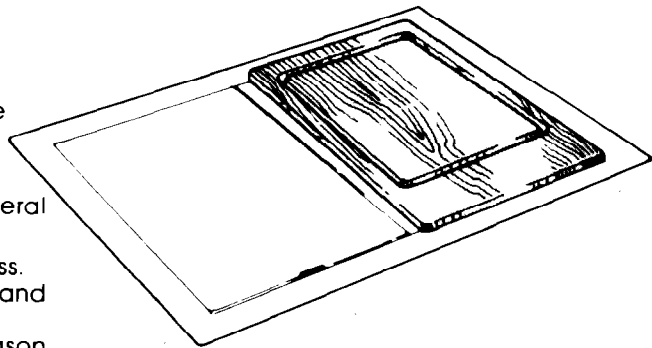
- Rough cookware, jewelry, salt, sand, knives, etc....can scratch the surface. Use only smooth cookware; wipe the surface before using. **DO NOT** use the smoothtop as a cutting board.
- Sugary spills can cause pitting on the surface. Wipe a spill when the surface is cool.
- Pans that aren't flat can cause hot spots that can crack the surface.
- Spilling ice-cold water on a hot surface may crack it.
- Dropping heavy or hard objects on the cooktop can crack it. Be careful with heavy skillets. Don't store jars or cans above the smoothtop.

See the special "Smoothtop Cleaning Chart" on page 22.

OPTIONAL CUTTING BOARD

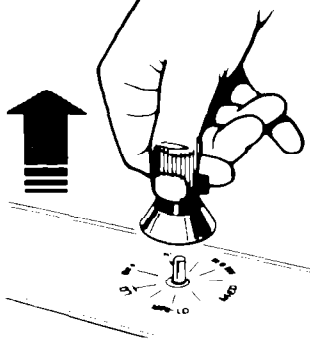
Before using the Cutting Board...

1. Wipe with damp sudsy cloth to remove dust.
2. Rinse and wipe dry.
3. Season it by coating with colorless mineral oil.
4. Let oil stand a few hours; wipe off excess.
To keep the Cutting Board looking new, sand the surface with fine sandpaper to remove cutting marks and stains. Clean and re-season.
To sterilize the board, use a mixture of one teaspoon chlorine bleach to one quart water. Wipe cutting board. Clean and re-season.

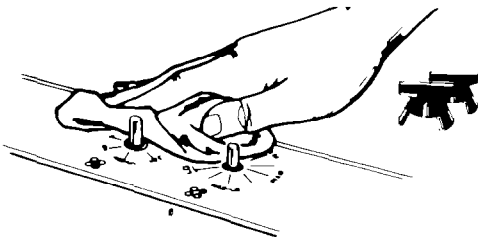


Cleaning and caring for your range

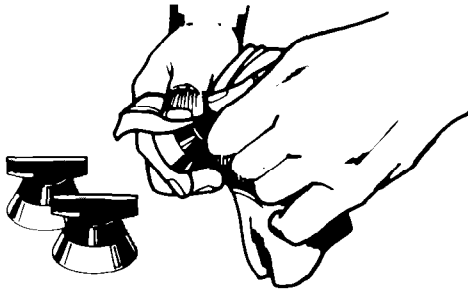
CONTROL PANEL AND KNOBS



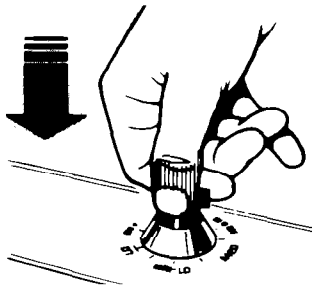
1. First make sure knobs are set on OFF then pull knob straight off.



2. Use warm soapy water and a soft cloth to wipe the panel. Rinse and wipe dry.



3. Wash knobs in warm soapy water. Rinse well and dry.

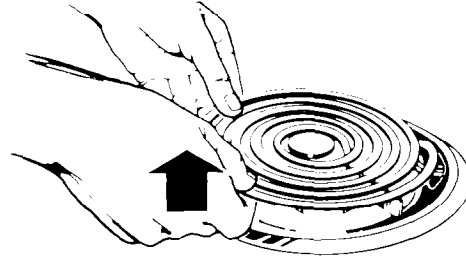


4. Push the knobs straight back on. Make sure they point to OFF.

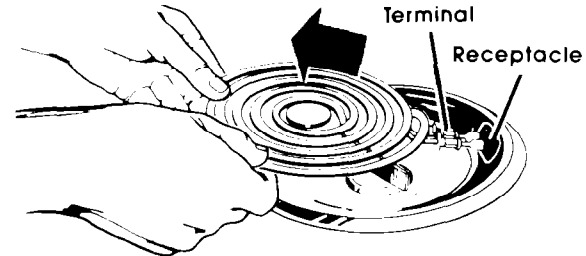
SURFACE UNITS AND REFLECTOR BOWLS

REMOVING

1. 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.



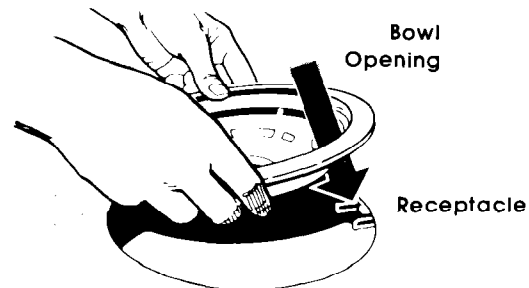
3. Pull the surface unit straight away from the receptacle.



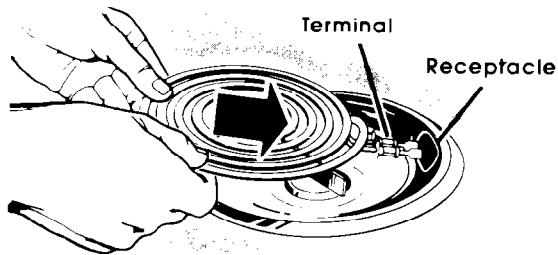
4. Lift out the reflector bowl.

REPLACING

1. Be sure surface unit controls 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. While pushing the surface unit terminal into the receptacle, lift a little on the edge of the unit nearest the receptacle.

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

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.

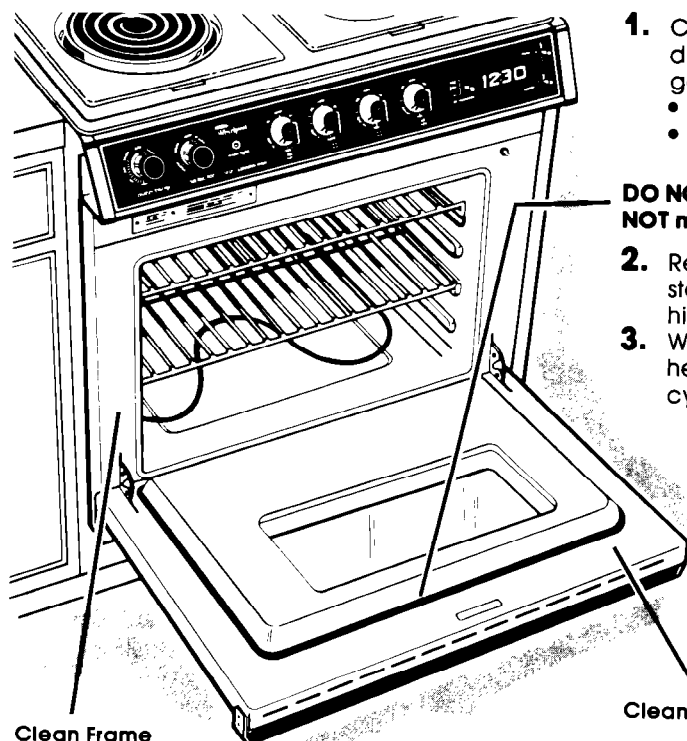
If a reflector bowl gets discolored, some of the utensils used may not be flat enough. Or some may be too large for the surface unit. In either case, some of the heat that is meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it.

DO NOT LINE THE REFLECTOR BOWLS WITH FOIL. Use of foil can cause shock or fire hazard.

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 cycle safely.

BEFORE YOU START

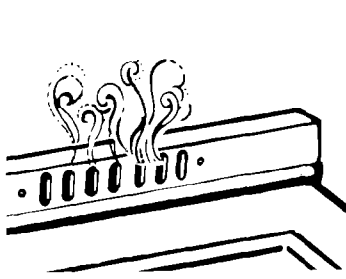


1. Clean areas that may not be cleaned during the cycle. Use hot water and detergent or a soapy steel-wool pad on...
 - the frame around the oven
 - the inside of the door, especially the part outside the oven seal.

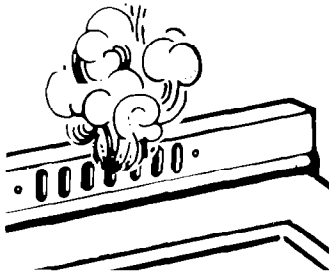
DO NOT try to clean the fiberglass seal. DO NOT move it or bend it.

2. Remove any pots or pans you may have stored in the oven. They can't stand the high heat.
3. Wipe out any loose soil or grease. This will help reduce smoke during the cleaning cycle.

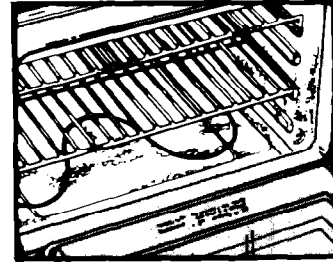
SPECIAL TIPS



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



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



3. If the cleaning cycle doesn't get the oven as clean as you expected, the cycle may not have been set long enough. Set the cleaning time longer for heavier soil.

4. Oven racks lose their shine, discolor and become harder to slide on their guides when they are left in the oven during the cleaning cycle. To make them slide easier, polish the edges of the racks and rack guides with a soapy steel-wool pad, rinse well, and wipe on a thin coat of salad oil.

5. To stop the cleaning cycle after it has started:

- Turn the Stop Time Knob clockwise until the hand points to the right time of day.
- Turn the Oven Selector and Oven Temperature Control to OFF.
- When the oven cools, you can open the door. Wait until the oven is cool.

SPECIAL CAUTIONS

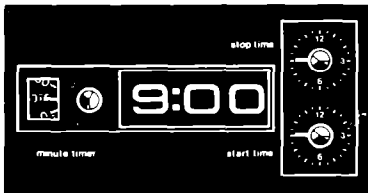
DO NOT touch the range during the cleaning cycle ...it can burn you.

DO NOT use foil or other liners in the oven. During the cleaning cycle, they can burn or melt.

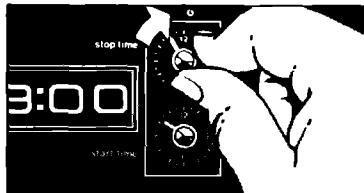
DO NOT use commercial oven cleaners in your oven. Damage to the porcelain finish may occur.

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

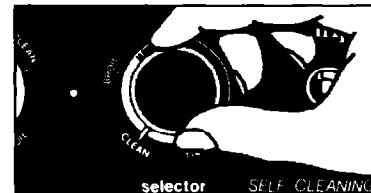
SETTING THE CONTROLS



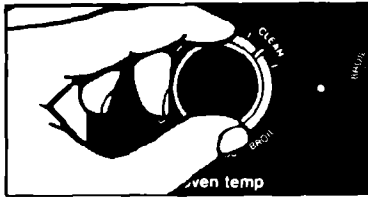
1. Make sure the clock and start and stop time dials all have the right time of day.



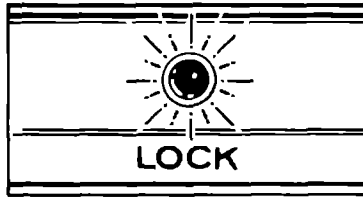
2. Push in the Stop Time Knob and turn the hand clockwise about two or three hours. (Two hours for light soil; three or more for heavier soil.)



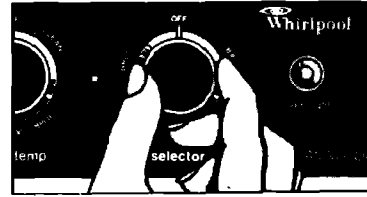
3. Set the Oven Selector to CLEAN. The Clean Light will come on and the door will lock automatically.



4. Set the Oven Temperature Control to CLEAN.



5. The Lock Light comes on when the oven gets above normal baking temperatures. The door can't be unlocked when the Lock Light is on.



6. When the Lock Light goes off, turn the Oven Selector to OFF. This unlocks the door.



7. Turn the Oven Temperature Control to OFF.



8. After the oven is cool, wipe off any residue or ash with a damp cloth. If needed, touch up spots with cleanser or soapy steel-wool pad.

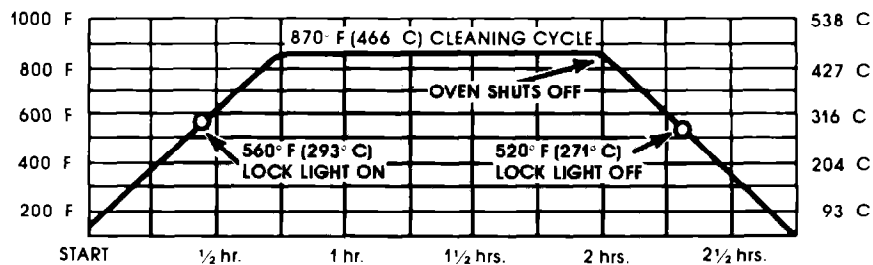
DO NOT TOUCH THE RANGE DURING THE CLEANING CYCLE. IT CAN BURN YOU.

HOW IT WORKS

During the self-cleaning cycle, the oven gets much hotter than it does for baking or broiling...approximately 870° F (466° C). This heat breaks up grease and soil, and burns it off.

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

SELF-CLEANING CYCLE – TWO HOUR SETTING
(Approximate Temperatures and Times)



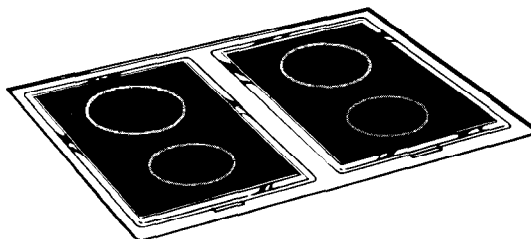
Notice that the heating stops when the two-hour setting is up, but that it takes a while longer for the oven to cool down enough to unlock.

CLEANING COOKTOP MODULES

PART	WHAT TO USE	HOW TO CLEAN
SURFACE UNITS	Do not clean	<ul style="list-style-type: none"> • Soil burns off. • Do not immerse.
GRIDDLE MODULE AND COVER	Warm soapy water	<ul style="list-style-type: none"> • Do not immerse griddle. • Wash, rinse and dry well. • Do not use metal scouring pads or harsh cleansers • Use plastic scouring pad if needed.
GRILL MODULE	<p>Grill Warm soapy water or soapy steel wool pad</p> <p>Heating Element Do not clean</p> <p>Basket with Ceramic Rocks Hot soapy water</p> <p>Grease Well and Frame Warm soapy water and plastic scouring pad</p>	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Use soapy steel wool pads for stubborn areas. • Soil burns off. • Do not immerse. • Clean often. • Soak and swish in hot, soapy water. • Wash, rinse and dry well. • Clean often.
ROTISSERIE	<p>Supports and Spit Warm soapy water and plastic scouring pad</p> <p>Motor Soft cloth; warm soapy water.</p>	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Clean after each use. • Do not immerse. • Unplug before cleaning. • Wipe clean often.
CUTTING BOARD	Soft cloth; warm soapy water To season or sterilize	<ul style="list-style-type: none"> • Wipe clean after each use. • Do not soak. • See page 17.

SMOOTHTOP MODULE

- Avoid Staining • See page 17.
- Use cleaner/conditioner often • Follow package directions carefully.



If you do get a stain:

1. A mildly abrasive cleanser like Bar Keepers Friend[®] with a plastic scouring pad will help remove stains that aren't burned on. Use cleaner/conditioner afterwards.
2. A soapy steel wool pad will help with stubborn spots. Make sure the pad is **very soapy**. Use cleaner/conditioner afterwards.
3. A moist sponge and automatic dishwasher detergent can help. (Wear rubber gloves.) Rinse and dry carefully. Use cleaner/conditioner afterwards.
4. Spread a paste of powdered cleanser and water over the stain. Keep the paste damp with a damp paper towel for 30 to 45 minutes. This can soften the soil so a cleanser or steel wool pad can remove it. Use the cleaner/conditioner afterwards.
5. Soak stain with a mixture of household ammonia and water (1 part ammonia to 4 parts water) for 30 to 60 minutes. Use a damp paper towel to cover. Use cleanser and plastic, nylon or soapy steel wool pad. Use the cleanser/conditioner afterwards.
6. For thick soil buildups, a single-edge razor blade in a holder can be used. Carefully scrape off most of the soil as you would scrape paint off a window. Then use one of the cleaning methods mentioned above.

CLEANING CHART

PART	WHAT TO USE	HOW TO CLEAN
Outside of range	Soft cloth, warm soapy water Nylon or plastic scouring pad for stubborn spots	<ul style="list-style-type: none"> Wipe off regularly when range is 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.
Control knobs	Warm, sudsy water and bristle brush	<ul style="list-style-type: none"> Wash, rinse and dry well. Do not soak.
Chrome reflector bowls	Automatic dishwasher or warm, soapy water or plastic scrubbing pad	<ul style="list-style-type: none"> Wash with other cooking utensils. Do not place in Self-Cleaning Oven.
Porcelain-enamel broiler pan and grid	Warm, soapy water or soapy steel wool pads	<ul style="list-style-type: none"> Wash with other cooking utensils. Do not place in Self-Cleaning Oven.
Control panel	Warm, soapy water	<ul style="list-style-type: none"> Wash, rinse and dry with soft cloth.
Oven racks	Self-Cleaning Oven cycle Warm, soapy water or soapy steel wool pads	<ul style="list-style-type: none"> Leave in oven during Self-Cleaning cycle. Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.
Oven door	Warm, soapy water or plastic scrubbing pad Commercial glass cleaner	<ul style="list-style-type: none"> Make certain oven is cool. Wash, rinse and dry well with soft cloth. Follow directions provided with cleaner.
Self-Cleaning Oven	For areas outside Self-Cleaning area use warm, soapy water or soapy steel wool pads	<ul style="list-style-type: none"> Clean before using Self-Cleaning cycle to prevent burn-on of soil. Follow directions given on page 19, "Using the Self-Cleaning Cycle." Do not use commercial oven cleaners.

Do not use foil to line the bottom of your Self-Cleaning Oven.

If you need service or help, we suggest you follow these three steps:

1. BEFORE YOU CALL FOR SERVICE*:



If your range does not seem to be operating properly, check the following before calling for service.

If nothing operates:

- Is the range correctly wired to a live circuit with proper voltage? (See **Installation Instructions**.)
- Have you checked the main fuse or circuit-breaker box?

If the oven will not operate:

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

If surface units or cooktop modules will not operate:

- Have you checked the main fuse or circuit-breaker box?
- Are surface units or cooktop modules plugged in all the way?
- Do the control knobs turn?

If surface unit control knob or knobs will not turn:

- Did you push in before trying to turn?

If the Self-Cleaning cycle will not operate:

- Are the Oven Selector and the Oven Temperature Control set to "CLEAN?"
- Does the Start Time Dial show the correct time of day?
- Is the Stop Time Dial set ahead to the time you want the cleaning cycle to stop?

If cooking results aren't what you expect:

- 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?
- Does the oven temperature seem too low or too high? (See page 6, "Resetting the Oven Temperature Control.")
- 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?
- Do the cooking utensils 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 SERVICE*:

If your WHIRLPOOL® appliance ever needs service anywhere in the United States, help is just a phone call away...to your nearest Whirlpool franchised TECH-CARE® service representative.



SYMBOL
OF QUALITY
SERVICE

Whirlpool maintains a nationwide network of franchised TECH-CARE service companies to fulfill your warranty and provide after-warranty service and maintenance to keep your WHIRLPOOL appliance in peak condition.

You'll find your nearest TECH-CARE service company listed in your local telephone book Yellow Pages under APPLIANCES – HOUSEHOLD – MAJOR – SERVICE AND REPAIR. **Should you not find a listing, dial the Whirlpool COOL-LINE® service assistance toll-free telephone number:**

Continental U.S. Dial (800) 253-1301
In Michigan Dial (800) 632-2243
Alaska and Hawaii . Dial (800) 253-1121

If you move...To make sure that your appliance is correctly installed and to insure its continued satisfactory operation, please telephone your nearest TECH-CARE service company for installation or to get the name of a qualified installer. (Installation cost will, of course, be paid by you.)

Helpful hints...You can help your TECH-CARE service representative give you faster service if you include the model and serial number of your appliance when requesting service. Also, retain your sales slip and warranty to verify your warranty status.



Remember...Your TECH-CARE service representative is specially trained in the expert repairing and servicing of your WHIRLPOOL appliances. He can help you maintain the quality originally built into your WHIRLPOOL appliance. So why not take the time, now, to look up his telephone number and jot it down in the space provided on the cover.

3. IF YOU HAVE A PROBLEM*:

Call Whirlpool Corporation in Benton Harbor at the COOL-LINE service assistance telephone number (see step 2) or write:

Mr. Guy Turner, Vice President
Whirlpool Corporation
Administrative Center
2000 U.S. 33 North
Benton Harbor, Michigan 49022

*If you must call or write, please provide: your name, address, telephone number, type of appliance, brand, model, serial number, date of purchase, the dealer's name, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.



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.



Benton Harbor, Michigan. Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-in Ovens and Surface Units, Ranges, Microwave Ovens, Compactors, Room Air Conditioners, Dehumidifiers, Central Heating and Air Conditioning Systems.