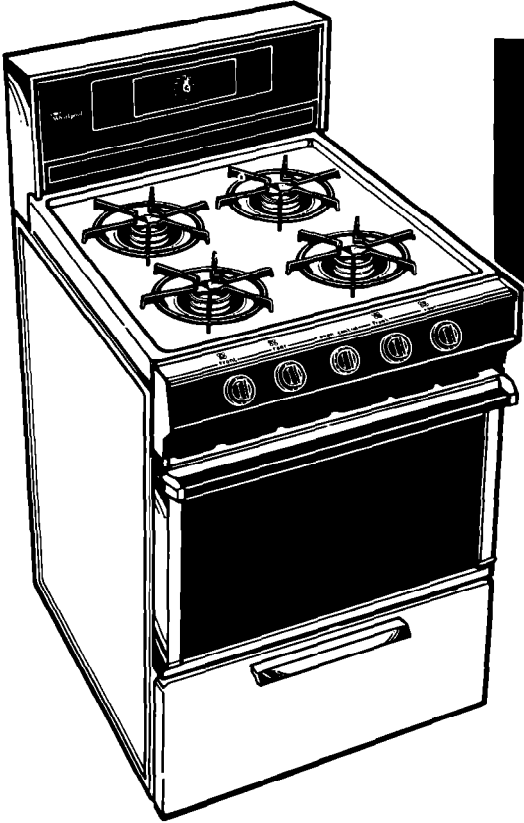


# use & care guide

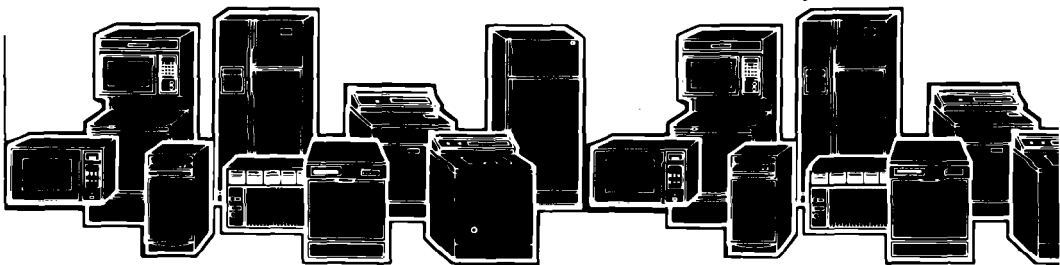


**Whirlpool**

## **GAS RANGE**

**Standard-Clean  
Model 1SF014BEW**

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



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## Before you use your range

### You are responsible for:

- Reading and following all safety precautions in this Use and Care Guide.
- Installing and leveling the range on a floor strong enough to hold 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.

# 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.

## **⚠ WARNING**

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

### • FOR YOUR SAFETY •

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.**

### • FOR YOUR SAFETY •

**IF YOU SMELL GAS:**

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

**IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE INJURY OR PROPERTY DAMAGE. REFER TO THIS MANUAL. FOR ASSISTANCE OR ADDITIONAL INFORMATION CONSULT A QUALIFIED INSTALLER, SERVICE AGENCY, MANUFACTURER (DEALER) OR THE GAS SUPPLIER.**

### **– IMPORTANT –**

To the Installer: Please leave this instruction book with the unit.

To the Consumer: Please read and keep this book for future reference.

- Read all instructions before using the range.
- Install or locate the range only in accordance with the provided Installation Instructions. It is recommended that the range 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.

**continued on next page**

- Do not operate the range if it is not working properly, or if it has been damaged.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- 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 and the oven door.
- Make sure the utensils you use are large enough to contain food and avoid boil-overs and spill-overs. Heavy splattering or spill-overs 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. They 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 and should be handled carefully. Let fat cool before attempting to handle it. Do not allow grease to collect around cooktop or in vents. Wipe spill-overs 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 boil-over could result and cause smoking and greasy spill-overs that may ignite.
- Make sure surface burners are off when you are finished, and when you aren't watching.

- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Always position oven racks in desired location while oven is cool.
- Do not store flammable materials on or near the range. They could explode or burn.
- 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 shut off valve is located.
- Keep range vents unobstructed.
- Clean your range regularly. See care and cleaning instructions in this manual.
- Be sure all range parts are cool before cleaning.
- Do not clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

– SAVE THESE INSTRUCTIONS –

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

- Copy model and serial numbers from plate (under the cooktop) and purchase date from sales slip.
- Keep this book and the sales slip together in a handy place.

\_\_\_\_\_ **Model Number**

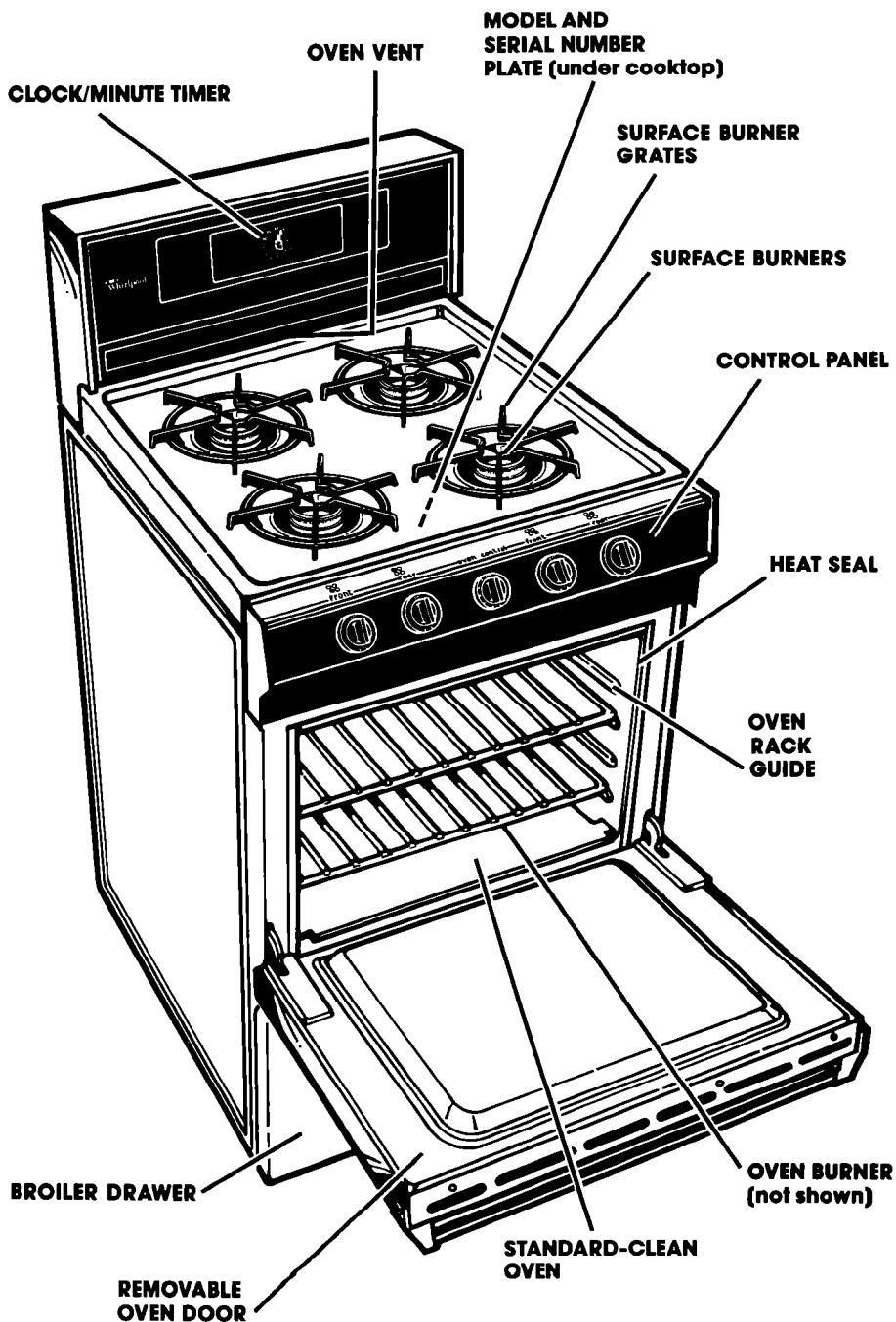
\_\_\_\_\_ **Serial Number**

\_\_\_\_\_ **Purchase Date**

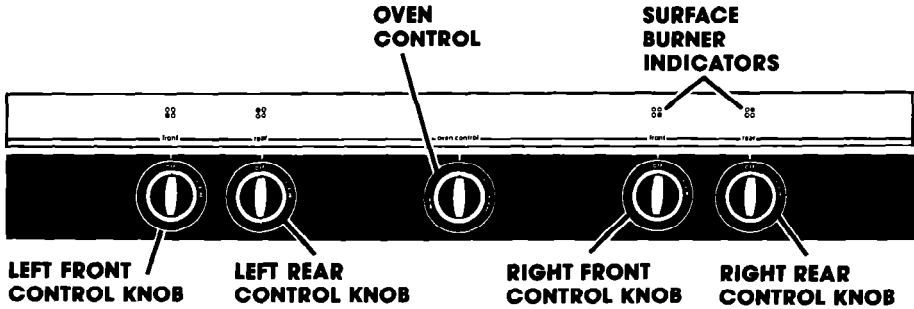
\_\_\_\_\_ **Service Company Phone Number**

# Parts and features

Model 1SF014BEW

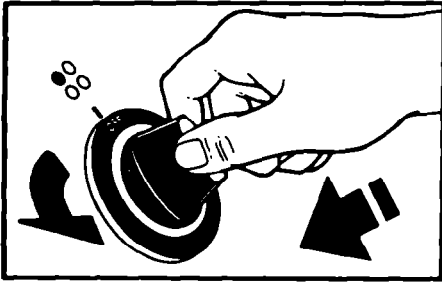


# Using your range



## Using the Surface Burners

These ranges are equipped with electronic igniters. Electronic igniters automatically light the burners each time they are used.



Control knobs must be pushed in, then turned to LITE position.

After the burner lights, turn the control knob back to a desired setting. The control knob can be set anywhere between HI and a low setting. **Do not cook with the control in the LITE position.**

## Surface Burner Indicators

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

### ⚠ WARNING

- 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.**
  - **Do not attempt to light the oven burner during a power failure. Personal injury could result.**

continued on next page

## In Case of a Prolonged Power Failure

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

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

**Use LITE** to light the burner. After the burner lights, turn control back to a desired setting.

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

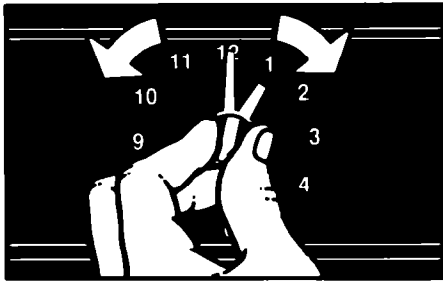
**Use a high setting** to start cooking or to bring liquids to a boil.

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

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

---

## Setting the Clock



**Push in and turn the Clock/Minute Timer Knob to set the Clock.**

- 1. Push in the Clock/Minute Timer Knob and turn in either direction** until the clock shows the right time of day.
- 2. Let the Clock/Minute Timer Knob pop out.** Turn clockwise until the Clock/Minute Timer hand points to OFF. **The clock setting will change if you push in the knob when turning.**

---

## Using the Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

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

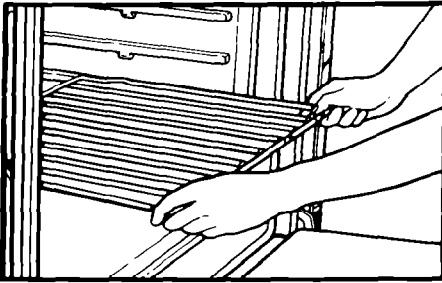
- 1. Without pushing it in,** turn the Minute Timer Knob until the hand passes the setting you want.
- 2. Without pushing in,** turn the knob back to the setting you want.  
**When the time is up,** a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

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



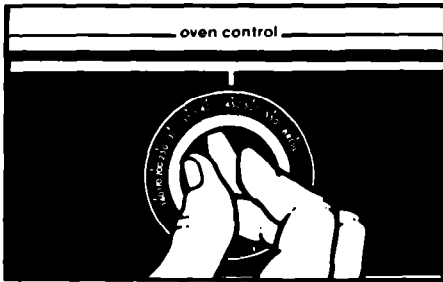
# Using the Oven Control

## Baking

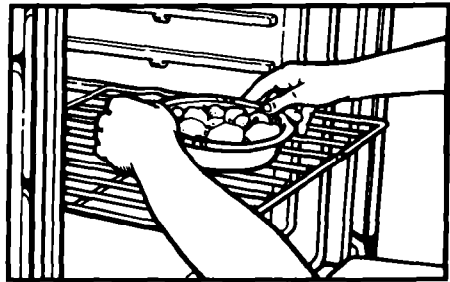


Racks should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans.

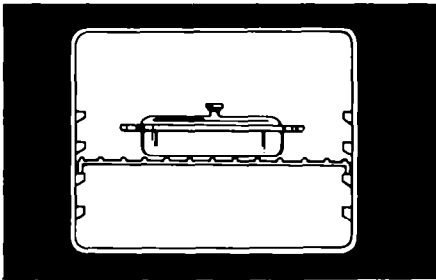
1. Position the racks properly **before** turning on the oven. **To change rack position**, pull rack out to stop, raise front edge and lift out.



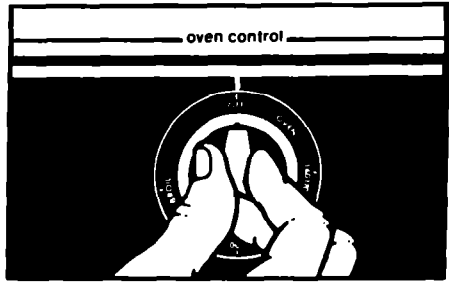
2. Set the Oven Control to the baking temperature you want. The oven burner will automatically light in 50-60 seconds.\*



3. Preheat the oven for 10 minutes before adding food. **NOTE: Oven racks, walls and door will be hot. Do not place food directly on oven bottom.**



4. During baking, the oven burner will turn on and off to maintain the temperature setting.

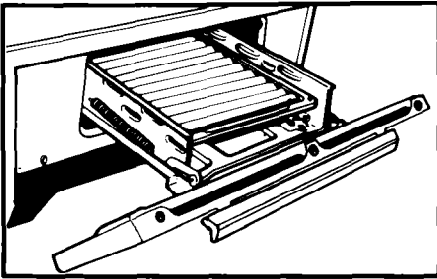


5. When baking is done, turn the Oven Control to OFF.

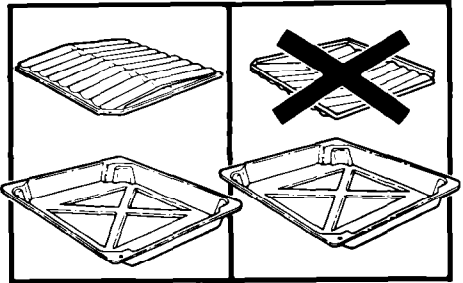
\*NOTE: The oven temperature selections on the Oven Control knob are shown in °F.

## Broiling

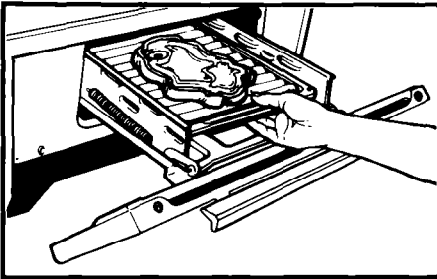
The Broiler Drawer is located below the oven door. **Always broil with the drawer and oven door completely closed.**



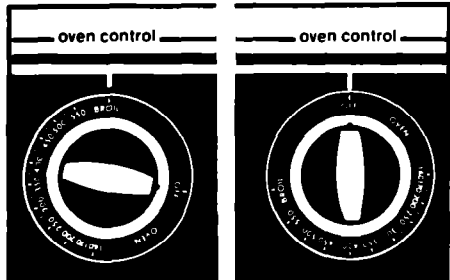
1. Pull the broiler drawer open and tilt the door panel down.



2. Place broiler pan grid so grease can drain down sides into lower part of broiler pan. See picture.



3. Place food on broiler pan and position the broiler pan **before** turning on the broiler.



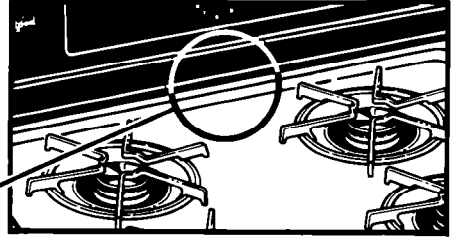
4. Set the Oven Control to BROIL. The broiler will automatically light in 50-60 seconds.
5. When broiling is done, turn the Oven Control to OFF.

**DO NOT PREHEAT THE BROILER BEFORE USING. COMPLETELY CLOSE THE BROILER DRAWER DURING BROILING.**

## The Oven Vent

Hot air and moisture escape from the oven through a vent located under the backguard.

OVEN VENT



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

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

# Caring for your range

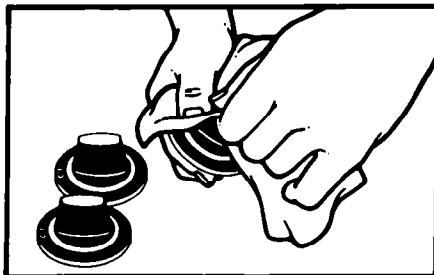
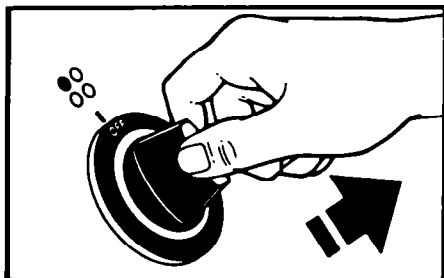
## Control Panels

### **⚠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 use gasoline or other flammable liquids or vapors to clean this or any other appliance.**
- **Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.**
- **Do not obstruct the flow of combustion and ventilation air.**

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



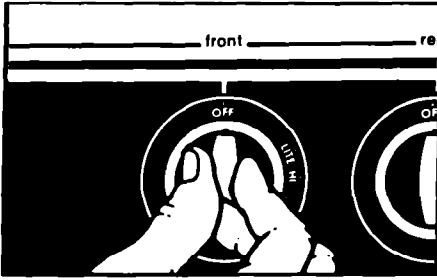
- 1.** Pull control knobs straight off.
- 2.** Use warm soapy water or spray glass cleaner and a soft cloth to wipe the control panels. Rinse and wipe dry.

- 3.** Wash control knobs in warm soapy water. Rinse well and dry. Do not soak.

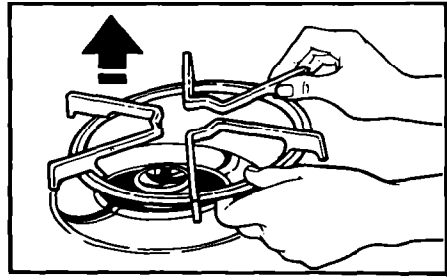
**NOTE:** Do not use abrasive cleansers. They could rub off the markings.

- 4.** Push control knobs straight back on. Make sure they point to OFF.

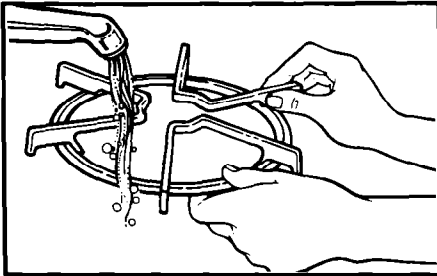
## Surface Burner Grates



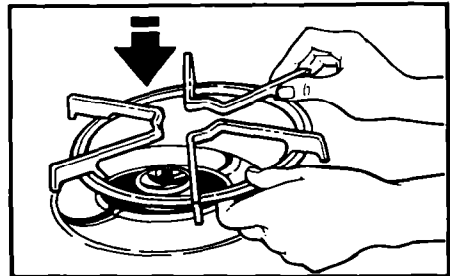
1. Make sure all surface burners are off and the surrounding parts are cool.



2. Lift off the surface burner grates.



3. Wash the grates in automatic dishwasher or use warm soapy water and plastic scrub pad. Rinse and dry well.



4. Replace the surface burner grates.

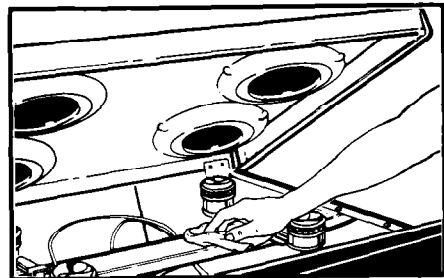
## Lift-Up Cooktop

1. Lift front of cooktop at corners and support raised cooktop with one hand.

### **⚠ WARNING**

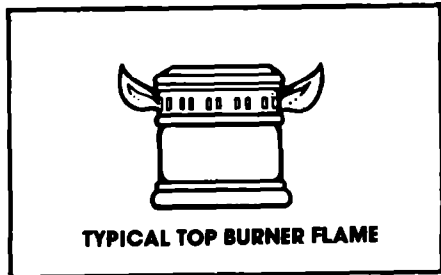
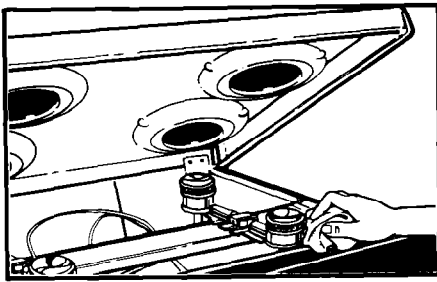
#### **Personal Injury and Product Damage Hazard**

**Do not drop the cooktop. You could be hurt. Also, damage can result to the porcelain and the cooktop frame.**



2. Wipe surface under cooktop with warm soapy water. Use a soapy steel wool pad on heavily-soiled areas.

## Surface Burners



Lift up the cooktop, following the instructions on page 13.

Wipe off surface burners with warm soapy water and a soft cloth after each use.

Occasionally check surface burner flames for size and shape as shown. If flames do not burn properly, you may need to remove the surface burners for cleaning (see page 15), or call a qualified technician for burner adjustments.

---

## The Oven Door

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

### **⚠ WARNING**

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

**Make sure all controls are OFF and the oven is cool before removing oven door. Failure to do so can result in burns or electrical shock.**

1. Open the door to the first stop position.
2. Hold the door at both sides and lift off of hinges at bottom corners of door.
3. **To replace**, fit the bottom corners of the door over the ends of the hinges.

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



---

## Standard Oven Cleaning

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

### **⚠ CAUTION**

**Do not allow commercial oven cleaner to contact the thermostat, oven seal or exterior surfaces of the oven. Damage will occur.**

# Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
<b>Exterior surfaces</b>	Warm soapy water and a soft cloth. Plastic scrubbing pad for heavily-soiled areas.	<ul style="list-style-type: none"> <li>• Wipe off regularly when cooktop and range are cool.</li> <li>• <b>Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the finish.</b></li> <li>• <b>Do not use abrasive or harsh cleansers.</b></li> </ul>
<b>Surface burner grates</b>	Automatic dishwasher or warm soapy water and plastic scrubbing pad.	<ul style="list-style-type: none"> <li>• Wash with other cooking utensils.</li> <li>• Dry completely.</li> <li>• <b>Do not use abrasive or harsh cleansers.</b></li> </ul>
<b>Surface burners</b>	Warm soapy water and a plastic scrubbing pad.	<ul style="list-style-type: none"> <li>• Lift-up the cooktop, see page 13.</li> <li>• Wipe off spills immediately after burner has cooled.</li> </ul> <p><b>In case of stubborn stains:</b></p> <ul style="list-style-type: none"> <li>• Remove burner from manifold with phillips screwdriver.</li> <li>• Soak in warm soapy water and wipe with plastic scrubbing pad and dishwashing detergent.</li> <li>• Rinse and dry well.</li> <li>• If ports are clogged, clean with a straight pin. <b>Do not enlarge or distort ports. Do not use a wooden toothpick.</b></li> <li>• <b>Do not clean surface burner in dishwasher.</b></li> </ul>
<b>Broiler drawer, pan and grid</b>	Warm soapy water and plastic scrubbing pad.	<ul style="list-style-type: none"> <li>• <b>Clean after each use.</b></li> <li>• Wash pan and grid with other utensils.</li> <li>• <b>After broiler is cool, wipe interior with warm damp cloth. For stubborn spots, use a plastic scrubbing pad.</b></li> </ul>
<b>Control knobs</b>	Warm soapy water and soft cloth.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• <b>Do not soak.</b></li> </ul>

continued on next page

<b>PART</b>	<b>WHAT TO USE</b>	<b>HOW TO CLEAN</b>
<b>Control panels</b>	Warm soapy water or spray glass cleaner and a soft cloth.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• Follow directions provided with cleaner.</li> </ul>
<b>Oven racks</b>	Warm soapy water and plastic scrubbing pad.	<ul style="list-style-type: none"> <li>• Wash, rinse and dry well. Use plastic scrubbing pad for stubborn areas.</li> </ul>
<b>Oven door glass</b>	Spray glass cleaner; warm soapy water and soft cloth.	<ul style="list-style-type: none"> <li>• <b>Make sure oven is cool.</b></li> <li>• Follow directions provided with cleaner.</li> <li>• Wash, rinse and dry well.</li> </ul>
<b>Standard oven</b>	Warm soapy water or soapy steel wool pad. Commercial oven cleaners.	<ul style="list-style-type: none"> <li>• Remove door for easier access.</li> <li>• Place newspaper on floor to protect floor surface.</li> <li>• Follow directions provided with the oven cleaner.</li> <li>• Rinse well with clear water.</li> <li>• Use in well ventilated room.</li> <li>• <b>Do not allow commercial oven cleaner to contact the oven seals, thermostat or exterior surfaces of the range. Damage will occur.</b></li> </ul>



# If you need service or assistance, we suggest you follow these three 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 range properly connected to gas and electrical supplies? (See "Installation Instructions.")
- Have you checked your home's main fuses or circuit breaker box?
- Is the flow of combustion and/or ventilation air to the range blocked? **Do not block the air flow to and around the range.**
- Is the Oven Control turned to a temperature setting or BROIL?

### 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 15.)

### If burner flames are uneven:

- Are burner ports clogged? (See page 15.)

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

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

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

- Is the burner wet from washing? Let dry.

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

- Did you push in before trying to turn?

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

- Is the range level?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms and fit the surface burners?

## 2. If you need service or assistance ...

Contact the dealer from whom the unit was purchased to obtain the name of the nearest Whirlpool authorized service facility.

## 3. 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 2 above.





# WHIRLPOOL® RANGE PRODUCT WARRANTY

GR001

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>	
<ul style="list-style-type: none"> <li><b>A.</b> Service calls to:               <ol style="list-style-type: none"> <li>1. Correct the installation of the range product.</li> <li>2. Instruct you how to use the range product.</li> <li>3. Replace house fuses or correct house wiring or plumbing.</li> <li>4. Replace owner accessible light bulbs.</li> </ol> </li> <li><b>B.</b> Repairs when range product is used in other than normal, single-family household use.</li> <li><b>C.</b> Pick up and delivery. This product is designed to be repaired in the home.</li> <li><b>D.</b> Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.</li> </ul>	

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

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



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

