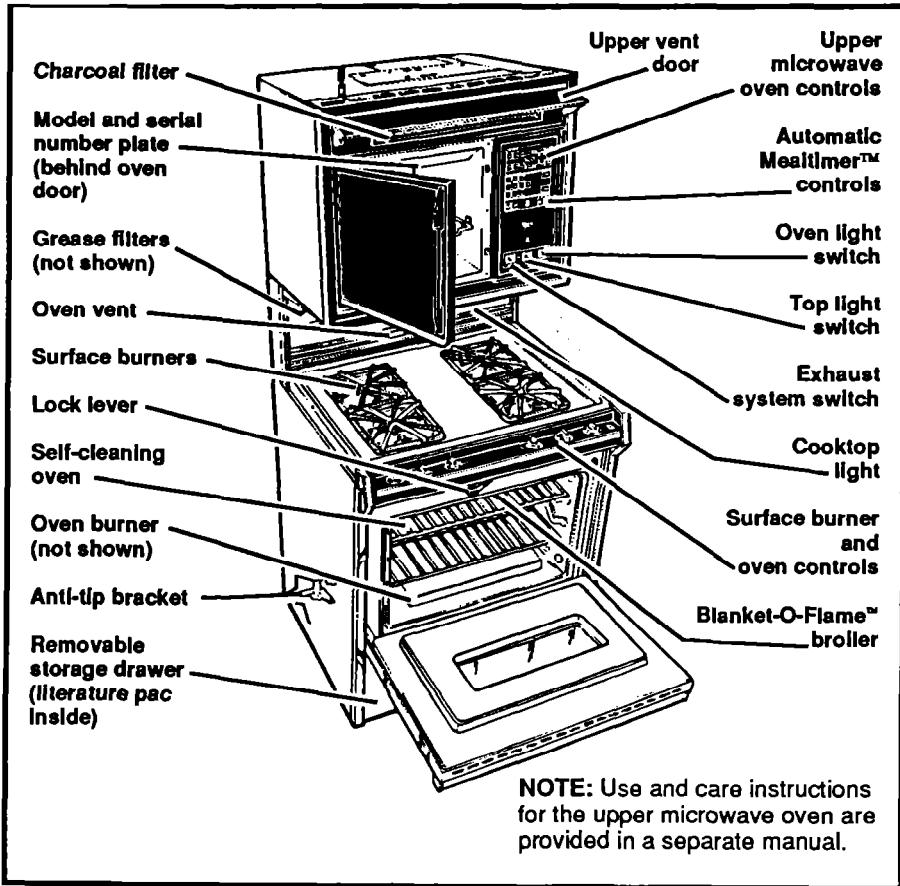




# Use & Care Guide



## GAS COOKTOP AND SELF-CLEANING LOWER OVEN SM988PES

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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 (located as shown) 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.

## **⚠ 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.**

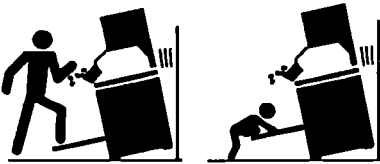
**IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE INJURY OR PROPERTY DAMAGE. REFER TO THIS MANUAL. FOR ASSISTANCE OR ADDITIONAL INFORMATION CONSULT A QUALIFIED INSTALLER, SERVICE AGENCY, MANUFACTURER (DEALER) OR THE GAS SUPPLIER.**

### **– IMPORTANT –**

**TO THE INSTALLER: PLEASE LEAVE THIS INSTRUCTION BOOK WITH THE UNIT.  
TO THE CONSUMER: PLEASE READ AND KEEP THIS BOOK FOR FUTURE REFERENCE.**

## Important Safety Instructions Continued

- 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.

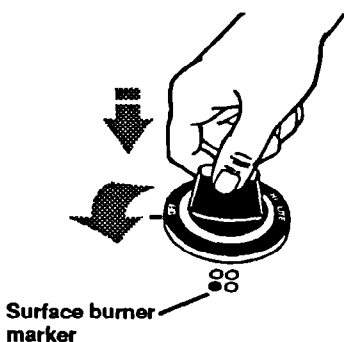


- To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed anti-tip bracket(s). To check if the bracket(s) is installed properly, remove the storage drawer (see page 16) and verify that the anti-tip bracket(s) is engaged.
- Gas fuels and their use in appliances 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 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.
- Do not attempt to light the oven burner during a power failure. Personal injury could result.
- 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 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. 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 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 are not watching.
- 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. 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 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.
- 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 Cooktop And Lower Oven



## Using the surface burners

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

To stop the clicking sound after the burner lights, turn the control knob back to a desired setting. The control knob has stops for HI, 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.

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.

**In case of a prolonged power failure:**

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

**⚠ WARNING****Burn, Fire and Explosion Hazard**

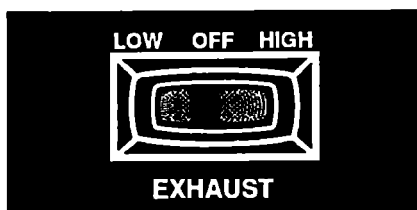
- **Burner flame should not extend beyond the edge of the cooking utensil. The flame can burn you and cause poor cooking results.**
- **Be sure all control knobs are turned to OFF when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left ON.**
- **If the 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.**

**Dual-level exhaust vent system**

Your Range/Microwave Combination has a dual-level exhaust vent system for removal of steam, grease and cooking odors. You may use the lower vent alone or add the top vent for maximum venting.

The lower vents are located above the cooktop (underneath the microwave oven). The top vent is located above the microwave oven (behind the Upper Vent Door).

## Using Your Cooktop And Lower Oven Continued



### To use the lower vents:

- Push the Exhaust Switch down to the right for HIGH fan speed.
- Push the Exhaust Switch down to the left for LOW fan speed.
- Center the Exhaust Switch to turn the vent system off.

### To use both vents:

- Raise the Upper Vent Door above the microwave oven.
- Turn on desired fan speed by following directions above.

**NOTE:** If the temperature gets too hot around the microwave oven when it is in use, the exhaust fan will automatically turn on, at the HIGH setting. If the exhaust fan has already been manually switched on at the LOW setting, excessively hot temperatures will cause the fan to change to the HIGH setting. During automatic operation, the exhaust fan cannot be turned off with the Exhaust Switch. The fan will stay on until the area cools down or until the microwave oven shuts off. This protects the oven.

## Setting the clock

The Clock is located at the top of the upper microwave oven control panel. To set the Clock, follow the instructions found in the Upper Microwave Oven Use and Care Guide.

## Using the Minute Timer

The Minute Timer on the upper microwave oven control panel can be used for any timed cooking. To use the Minute Timer, follow the instructions found in the Upper Microwave Oven Use and Care Guide.



## Using the lower oven controls

The lower oven is always set with two knobs:

- The Oven Selector
- The Oven Temperature Control

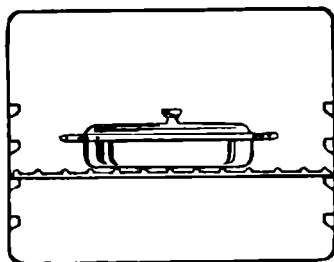
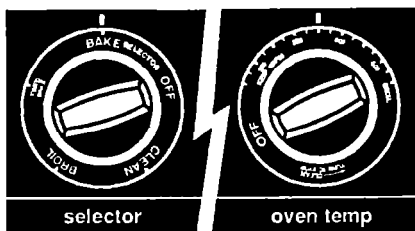
Both must be on a setting for the lower oven to heat.

### 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 1 1/2 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.

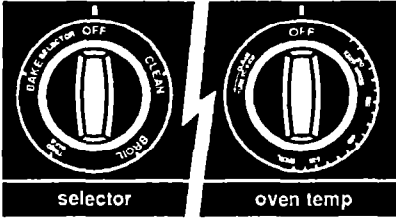
2. Set the Oven Selector to **BAKE**.
3. Push in and turn the Oven Temperature Control to the temperature you want. The oven burner will automatically light in 50-60 seconds.



4. When baking, preheat the oven for 10 minutes. (Preheating is not needed when roasting.) The oven is preheated when the Oven Indicator Light first goes off. Put the food in the oven.

**NOTE:** Do not place food directly on the oven bottom.

**Using Your Cooktop and Lower Oven  
Continued**



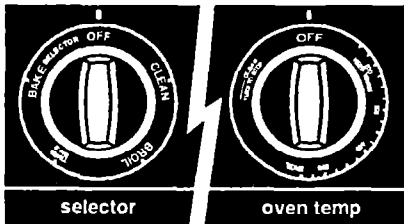
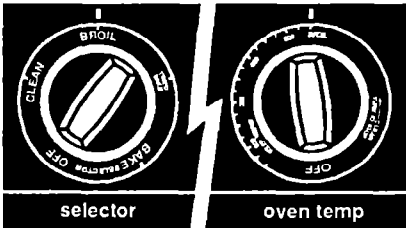
5. During baking/roasting, the oven burner will turn on and off to maintain the temperature setting. The Oven Indicator Light will turn on and off with the burner.

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

1. Position the rack before turning the oven on. Refer to "Broiling rack position chart" on page 12 for recommended rack positions.
2. Put the broiler pan and food on the rack.
3. Completely close the oven door to ensure proper broiling temperatures.
4. Set the Oven Selector to BROIL. Push in and turn the Oven Temperature Control to BROIL. The broiler will automatically light in 50-60 seconds.



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

**NOTE:** Do not preheat the broiler before using.

### 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.
- 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 page 12 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, hamburger patties, etc., 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.

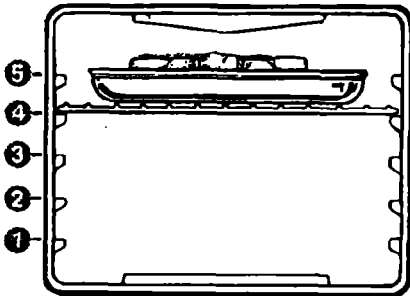
**Using Your Cooktop And Lower Oven  
Continued**

**⚠ 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.

**Broiling rack position chart**



RACK POSITION FROM BOTTOM	FOOD
5	Rare steaks and hamburgers
4	Medium steaks and fish
3	Well-done foods such as chicken, lobster, ham slices and pork chops

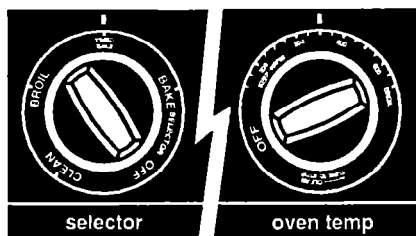
## Using the automatic MEALTIMER™ control

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

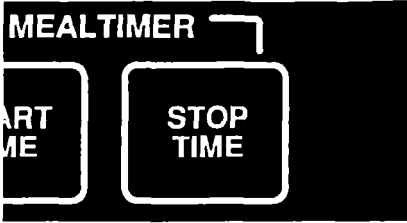
Automatic baking/roasting is ideal for foods which do not require a preheated oven such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc. ... undercooking will result.**

**To delay start and stop automatically:**

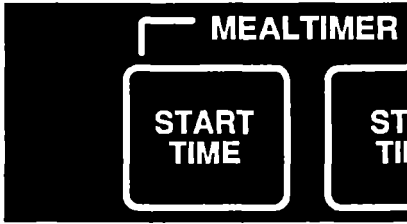
1. Position the oven rack(s) properly, and place the food in the oven.
2. **Make sure the clock on the microwave oven display is set to the correct time of day.** (See the Upper Microwave Oven Use and Care Guide for instructions.)
3. Set the Oven Selector to TIMED BAKE.
4. Push in and turn the Oven Temperature Control to the baking/roasting temperature you want.



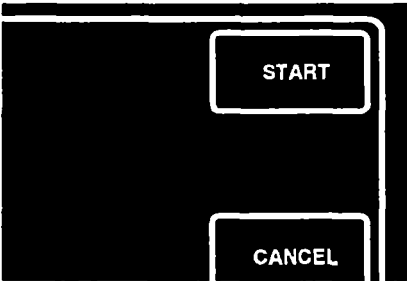
**Using Your Cooktop And Lower Oven  
Continued**



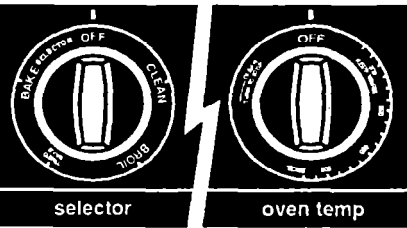
- 5. To start baking/roasting immediately, touch MEALTIMER STOP TIME. Then touch the Number Pads for the time you want baking/roasting to stop.



To delay the start, touch MEALTIMER START TIME. Then touch the Number Pads for the time you want baking/roasting to start. Touch MEALTIMER STOP TIME. Then touch the Number Pads for the time you want baking/roasting to stop.



- 6. Touch START. The oven will now start and stop automatically.



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

To cancel the MEALTIMER™ control setting:

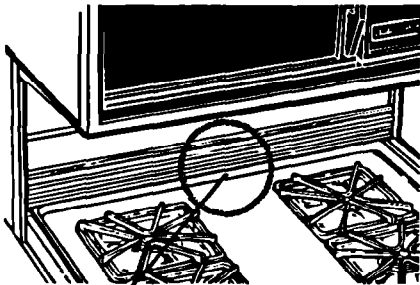
1. Touch MEALTIMER STOP TIME.
2. Touch CANCEL.
3. Turn the Oven Selector and Oven Temperature Control to OFF.

**⚠ WARNING**

To avoid sickness and food waste when using the MEALTIMER™ control:

- Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, and cooked meats or fish. 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.**
- Do not use foods containing baking powder or yeast when using delay start. They will not rise properly.
- Do not allow food to remain in oven for more than two hours after end of cooking cycle.

## Using Your Cooktop And Lower Oven Continued



Oven vent

### The oven vent

Hot air and moisture escape from the lower oven through a vent just under the cooktop light. The vent is needed for air circulation. **Do not block the vent.** Poor baking/roasting will result.

### **⚠ WARNING**

#### **Burn Hazard**

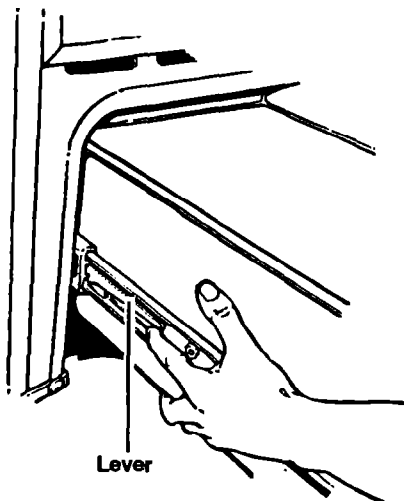
**When the oven is ON, pans and pan handles left near the oven vent can become hot enough to burn the user and to melt plastics. Use potholders to move pans. Never store plastics, paper or other items that could melt or burn near the oven vent, or any of the surface burners.**

### The 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.**

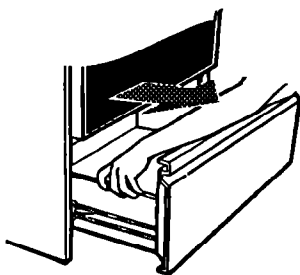
#### **Removing the storage drawer:**

1. Empty drawer of any pots and pans before removing drawer. Pull drawer straight out to the stop.
2. Push up black plastic lever on both sides of drawer.

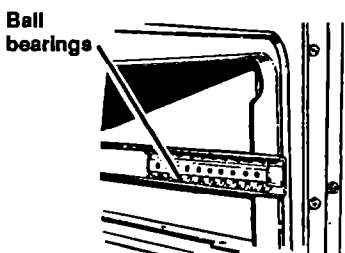


Lever



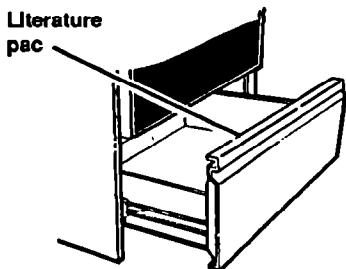


3. Pull drawer out a little farther until levers stay in "up" position. Pull drawer the rest of the way out.



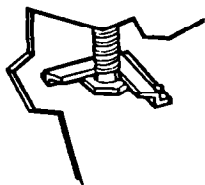
**Replacing the storage drawer:**

1. Make sure ball bearings on oven slide rail are positioned toward the front of the opening.
2. Fit ends of drawer slide rails into the oven slide rails on both sides of opening.
3. 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 4 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 Cooktop And Lower Oven

## **⚠ WARNING**

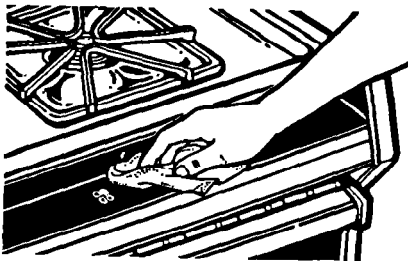
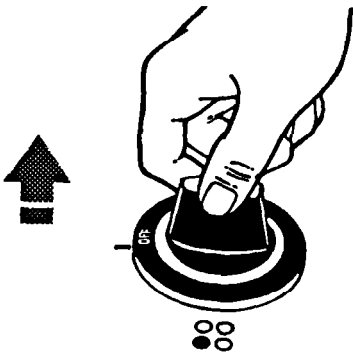
**Burn, Electrical Shock, Fire and  
Explosion Hazard**

- **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 .**

## **Control panel and knobs**

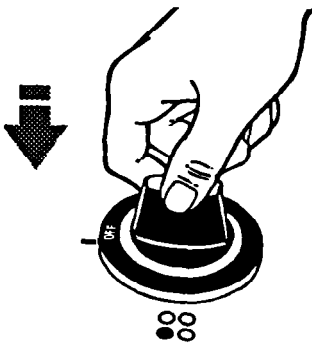
1. **Make sure all control knobs are turned to OFF.**
2. **Pull control knobs straight off.**



3. **Use warm, soapy water or spray glass cleaner and a soft cloth to wipe the control panels. Rinse and wipe dry with a soft cloth.**

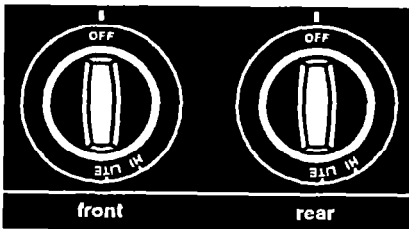


4. Wash control knobs in warm, soapy water. Rinse well and dry with a soft cloth. Do not soak.



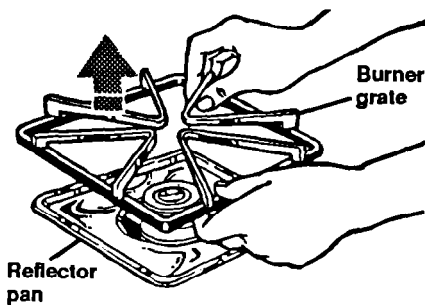
5. Replace control knobs by pushing them firmly into place.

**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 the OFF position.



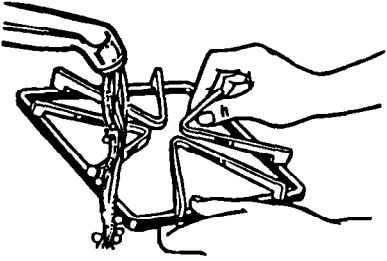
### Surface burner grates and reflector pans

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

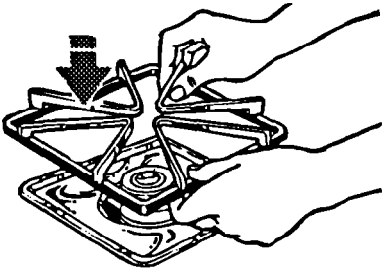


2. Lift off the burner grates and remove the reflector pans.

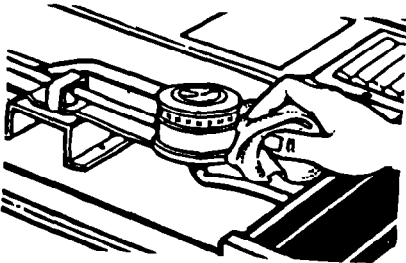
## Caring For Your Cooktop And Lower Oven Continued



3. Wash the grates and reflector pans with warm, soapy water or in a dishwasher. Use a nonabrasive plastic scouring pad for heavily soiled areas. Rinse and dry well.



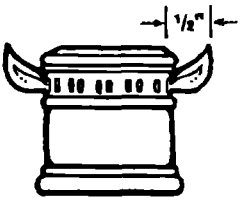
4. Replace reflector pans and burner grates.



## Surface burners

To remove the cooktop, follow the instructions in "Removable cooktop" on next page.

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



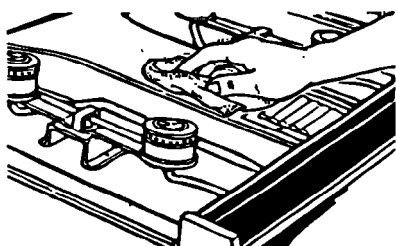
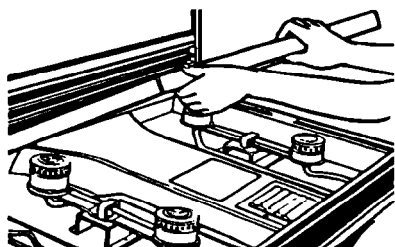
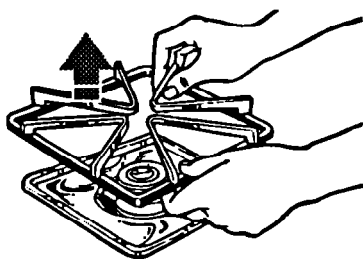
Typical surface burner flame

Occasionally check the burner flames for proper size and shape as shown. If flames lift off ports, are yellow, or are noisy when turned off, you may need to clean the burners (see "Cleaning tips" on page 27), or call a qualified technician for adjustment.

Replace cooktop.

## Removable cooktop

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



3. Lift front of cooktop enough to clear front of range. Grasp both sides of the cooktop, lift and pull forward to remove.
4. Wipe surface under the cooktop with warm, soapy water. Use a soap-filled plastic scrubbing pad on heavily soiled areas.
5. Replace cooktop by fitting back of cooktop into grooves in rear brackets. Lower cooktop. Replace reflector pans and surface burner grates.

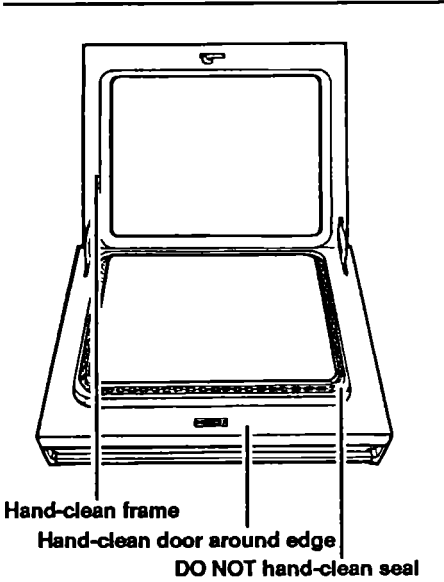
### **⚠ WARNING**

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

- Do not try to clean under the cooktop without removing it first. The cooktop could accidentally fall and injure you.
- Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.

## 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. **Clean the indicated areas by hand.** They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel wool pad on ...

- The inside of the door around the edge. (The window may also have to be hand-cleaned.)

- The frame around the oven.

**Do not clean, move or bend the fiberglass seal.** Poor cleaning, baking and 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 only if most of the soil has been 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.

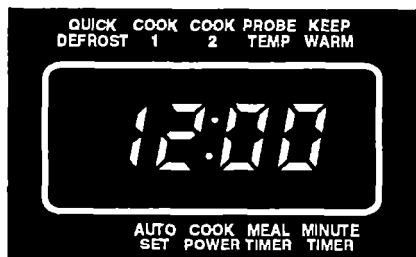
4. **If you want the oven racks to remain shiny, remove from the oven and clean them by hand.** Otherwise, put oven racks on second and fourth guides (guides are counted from bottom to top). After racks are cleaned in the Self-Cleaning cycle, they become harder to slide. See page 27.

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.

**⚠ WARNING**

**Personal Injury and Product Damage Hazard**

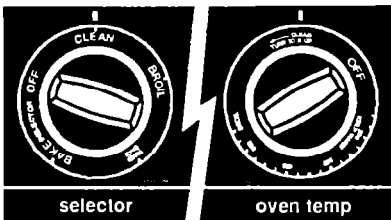
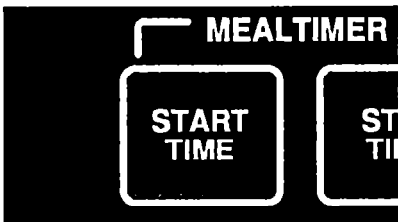
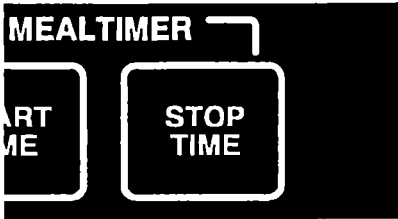
- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners may produce hazardous fumes or damage the porcelain finish.
- Do not force the Lock Lever, you could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.
- Do not use foil or other liners to line the oven bottom. During the Self-Cleaning cycle foil can burn or melt and damage the oven surface.
- 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**

1. Make sure the clock on the upper microwave oven control panel is set to the correct time of day. (See Upper Microwave Oven Use and Care Guide for instructions.)

**Caring For Your Cooktop And Lower Oven  
Continued**



2. To start cleaning immediately, touch MEALTIMER STOP TIME. Then touch the Number Pads for the cleaning time you want (2-4 hours).

- Use 2 hours for light soil.
- Use 3-4 hours for moderate to heavy soil.

**EXAMPLE:** If the time of day is 3:00, touch 5-3-0 for cleaning to stop at 5:30 (2 1/2-hour cycle).

To delay the start, touch MEALTIMER START TIME. Then touch the Number Pads for the time you want cleaning to start. Touch MEALTIMER STOP TIME. Then touch the Number Pads to set the cleaning time you want (2 1/2 hours from the selected start time).

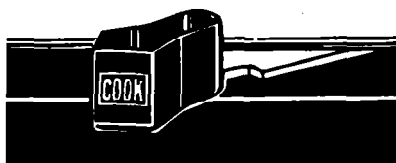
**EXAMPLE:** For cleaning to start at 4:00, touch MEALTIMER START TIME followed by 4-0-0. For cleaning to stop at 6:30, touch MEALTIMER STOP TIME followed by 6-3-0 (2 1/2-hour cycle).

3. Set the Oven Selector to CLEAN. Push in and turn the Oven Temperature Control to CLEAN.

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

When the oven temperature exceeds normal baking/roasting temperatures, the oven door cannot be opened and the Lock Lever must not be moved.





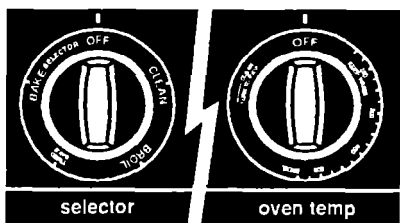
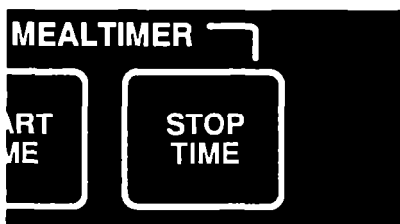
5. After the Self-Cleaning cycle is completed and the oven has cooled sufficiently, the Lock Lever can be moved back to the COOK position. **Do not force it.** Wait until it moves freely. Turn the Oven Selector and Oven Temperature Control to OFF.
6. After the oven is cool, wipe off any residue or ash 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.
- 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 22.

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

1. Touch MEALTIMER STOP TIME. Then touch CANCEL.
2. Turn the Oven Selector and Oven Temperature Control to OFF. When the oven has cooled sufficiently, move the Lock Lever to the COOK position. **Do not force it.** Wait until it moves easily.



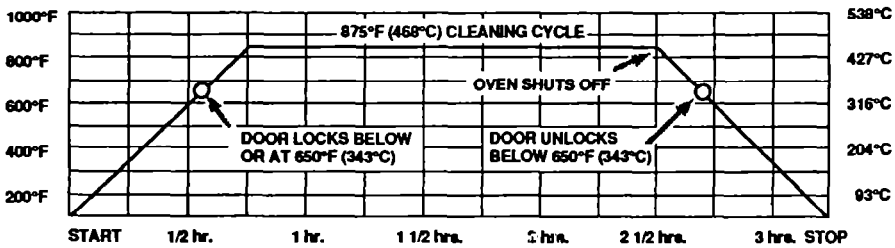
## Carling For Your Cooktop And Lower Oven Continued

### 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 2 1/2 hours.

### Self-Cleaning cycle—2 1/2 hour setting (Approximate temperatures and times)



Notice that the heating stops when the 2 1/2 hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

## Cleaning tips

### Control knobs

Clean with warm, soapy water and a soft cloth.

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

### Control panels

Clean with warm, soapy water or spray glass cleaner and a soft cloth.

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

### Exterior surfaces (other than control panels)

Clean with warm, soapy water and a soft cloth.

- 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 cleaners.

**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

Clean with warm, soapy water and a soft cloth.

- Remove cooktop (see page 21).
- Wipe off spills immediately after burner has cooled.

### For cooked-on food:

- Remove burner from manifold with phillips screwdriver.
- Wash with warm, soapy water and a nonabrasive 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 chrome reflector pans

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

- Wash, rinse and dry well.
- Dry completely.
- **Do not place in Self-Cleaning Oven.**

### OR

Clean in a dishwasher.

### 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 22.)

### 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 discolor and be harder to slide when left in the oven during the Self-Cleaning cycle. If you want them to stay shiny, remove from the oven and clean by hand. If racks are left in the oven during the Self-Cleaning cycle, apply a small amount of vegetable oil to the sides of the racks to make them easier to slide.

### Oven door glass

Use spray glass cleaner 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.

## Caring For Your Cooktop And Lower Oven Continued

### Self-Cleaning oven

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

- Follow directions starting on page 22, "Using the Self-Cleaning cycle."
- Do not use commercial oven cleaners.
- Do not use foil to line the bottom of your Self-Cleaning Oven.

## Caring for the filters

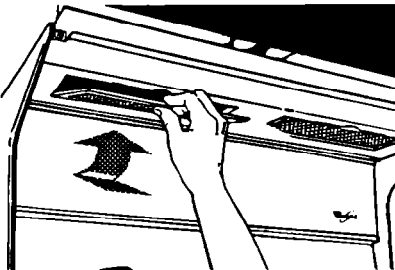
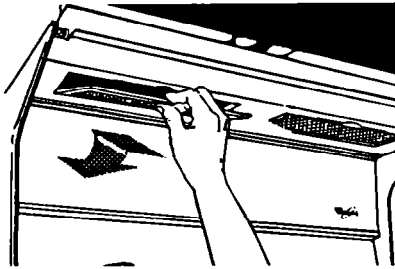
### Grease filters

The Grease Filters are located beneath the microwave oven. These filters should be removed and cleaned at least once a month.

1. **To remove the filters:** Place thumb in the indentation at the center front of the filter. Push back and pull down.
2. **To clean the filters:** Soak in hot water and a mild detergent. Scrub with soft brush and swish to remove embedded dirt and grease. Rinse well and shake to dry.

**NOTE:** Filters may be washed in the dishwasher, but aluminum will darken. Using ammonia for cleaning will also cause the aluminum to darken.

3. **To replace the filters:** Place the long edge of the filter against the clips at the back and push up until it snaps into place.

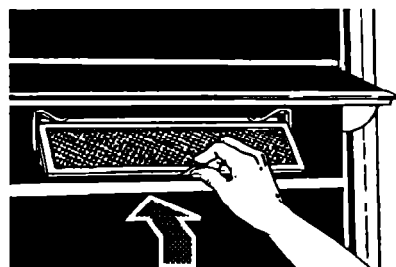
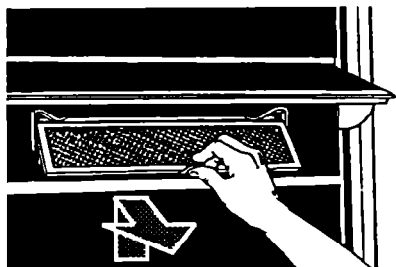


### Charcoal filter

The Charcoal Filter is located above the microwave oven, under the Upper Vent Door.

**NOTE:** If your microwave range is installed to recirculate air (non-vented) replace charcoal filter (Part No. 3147609) every twelve months. Do not attempt to clean.

1. **To remove the filter:** Lift the Upper Vent Door. Use plastic tab at center of the filter to push up and lift out the filter.



2. **To Install new filter:** Place top edge of the filter against the clips at the top of the opening. Push up and in until the filter snaps in place. Make sure the plastic tab at the bottom of the filter is facing out.

### **⚠ WARNING**

#### **Fire Hazard**

**Do not operate the exhaust vent system without the filters in place. Grease could accumulate in the venting system and cause a fire hazard.**

## Using and replacing the light bulbs

### The cooktop light

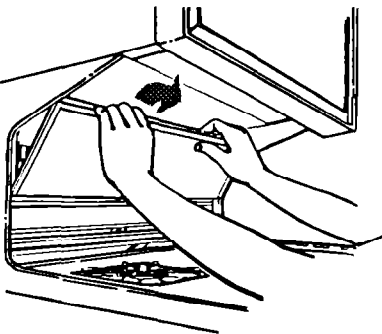
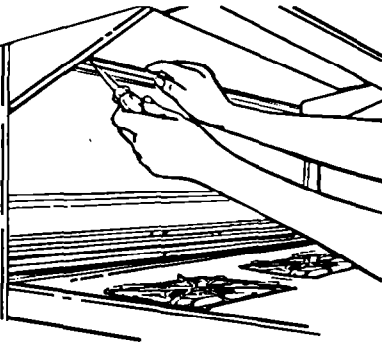
The Top Light Switch is located below the control panel. Push the right side of the switch to turn the light ON. Push the left side of the switch to turn it off.

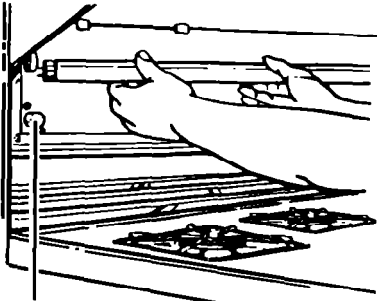
### **⚠ WARNING**

**Electrical Shock Hazard**  
Make sure power to the range has been turned OFF at the main power supply before replacing the fluorescent tube. Failure to do so could result in electrical shock.

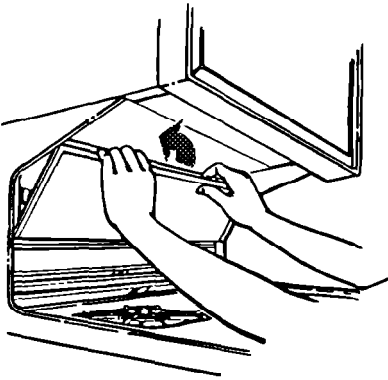
To replace the fluorescent tube and starter:

1. Unplug appliance or disconnect at the main power supply.
2. Remove the 3 screws and metal trim that supports the top of the light cover. The glass is heavy. Hold it securely.
3. With both hands, pull top of light cover towards you and lift it out of bottom support trim.





Starter



4. Grasp the fluorescent tube at both ends. Roll bottom of the tube towards the front until both ends come out of the receptacles. Replace with a 20-watt cool-white fluorescent tube. If cooktop light still does not work, the starter may need to be replaced. To remove and replace the starter, push it in and turn. Replacement starters can be found at stores that sell fluorescent tubes.
5. With both hands, carefully fit the glass light cover into the bottom metal support trim. Replace the top support trim and screws.
6. Plug in appliance or reconnect at the main power supply.

## Caring For Your Cooktop And Lower Oven Continued

### The lower oven light

The Oven Light will come on when you open the oven door. To turn the light on when the door is closed, push the right side of the Oven Light Switch (located below the upper control panel). Push the left side of the Oven Light Switch to turn off the light.

### **⚠ WARNING**

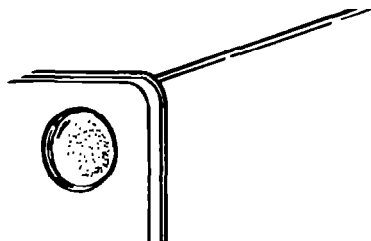
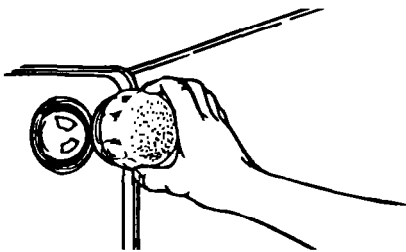
#### **Electrical Shock and Personal Injury Hazard**

- **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 bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.**

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

1. Unplug appliance or disconnect at the main power supply.
2. Remove the glass bulb cover in the back of the oven by screwing it out counterclockwise.
3. Remove the light bulb from its socket. Replace with a 40-watt appliance bulb.
4. Replace the bulb cover by screwing it in clockwise. Plug in appliance or reconnect at the main power supply.

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





# 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 air flow 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 start time is reached.
- Is the Oven Temperature Control turned to a temperature setting?
- Is the automatic MEALTIMER™ control 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 27.

#### If burner flames are uneven:

- Are burner ports clogged? See page 27.

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

- Are the Oven Selector and the Oven Temperature Control set to CLEAN?
- Is the Stop Time set ahead to the time you want the Self-Cleaning cycle to stop?
- Is the Lock Lever all the way to the right?

#### If exhaust fan does not shut off:

- Are you using the surface elements, lower oven or broiler while the microwave oven is on? (See note on page 8.)

**If You Need Service Or Assistance  
Continued**

**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?  
BLANKET-O-FLAME™ 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 1/2 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" below.)

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

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

**Call 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. Donald Skinner  
Director of Consumer Relations  
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:

APPLIANCES - HOUSEHOLD - ELECTRICAL APPLIANCES -  
MAJOR - SERVICE & REPAIR MAJOR - REPAIRING & PARTS  
OR

WASHING MACHINES, DRYERS  
& IRONERS - SERVICING

WHIRLPOOL APPLIANCES  
AUTHORIZED WHIRLPOOL SERVICE

SERVICE COMPANIES  
XYZ SERVICE CO  
123 Maple..... 999-9999

**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 or 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® Microwave Oven/Range Product Warranty

MG003

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 SM service company.
<b>LIMITED FOUR-YEAR WARRANTY</b> Second Through Fifth Year From Date of Purchase	FSP® replacement magnetron tube on microwave ovens if defective in materials or workmanship.
<b>WHIRLPOOL WILL NOT PAY FOR</b>	
<b>A. Service calls to:</b> <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> <b>B. Repairs when the cooking product is used in other than normal, single-family household use.</b> <b>C. Pick-up and delivery.</b> This product is designed to be repaired in the home. <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> <b>E. Any labor costs during the limited warranty.</b> <b>F. Repairs to parts or systems caused by unauthorized modifications made to appliance.</b>	

**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 and Assistance" section of this book. After checking "Service and 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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