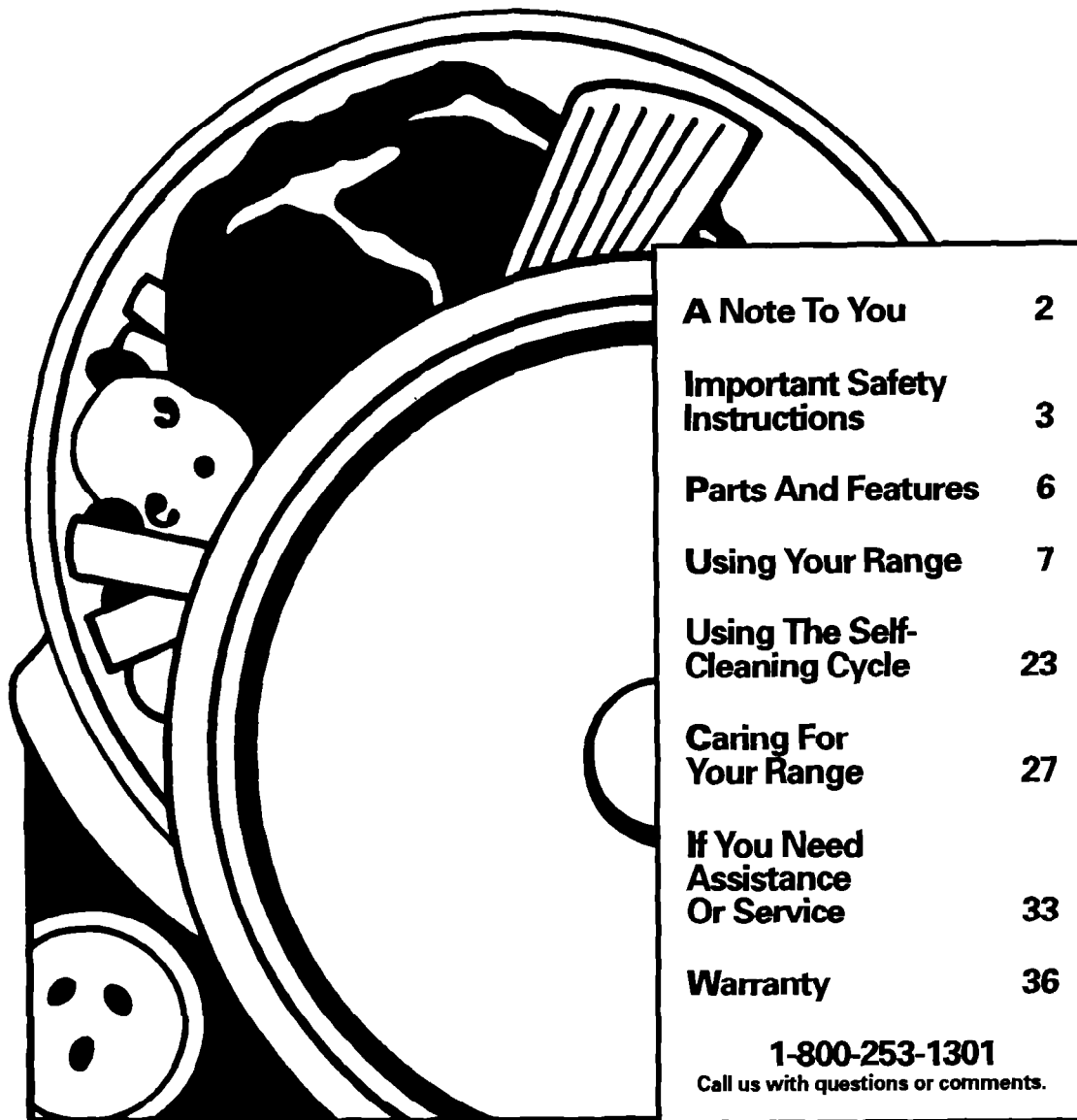




Use And Care

G U I D E



A Note To You	2
Important Safety Instructions	3
Parts And Features	6
Using Your Range	7
Using The Self-Cleaning Cycle	23
Caring For Your Range	27
If You Need Assistance Or Service	33
Warranty	36

1-800-253-1301

Call us with questions or comments.

SELF-CLEANING SLIDE-IN ELECTRIC RANGE

MODEL RS363PXY

A Note To You

Thank you for buying a Whirlpool appliance.

You have purchased a quality, *world-class* home appliance. Years of engineering experience have gone into its manufacturing. To ensure that you will enjoy many years of trouble-free operation, we have developed this Use and Care Guide. It is full of valuable information on how to operate and maintain your appliance properly and safely. Please read it carefully. Also, please complete and mail the Ownership Registration Card provided with your appliance. This will help us notify you about any new information on your appliance.

Your safety is important to us.

This guide contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of each symbol.

⚠ WARNING

This symbol will help alert you to such dangers as personal injury, burns, fire and electrical shock.

⚠ CAUTION

This symbol will help you avoid actions which could cause product damage (scratches, dents, etc.) and damage to your personal property.

Our Consumer Assistance Center number, 1-800-253-1301, is toll-free, 24 hours a day.

If you ever have a question concerning your appliance's operation, or if you need service, first see "If You Need Assistance Or Service" on page 33. If you need further help, feel free to call our Consumer Assistance Center. When calling, you will need to know your appliance's complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 6). For your convenience, we have included a handy place below for you to record these numbers, the purchase date from the sales slip and your dealer's name and telephone number. Keep this book and the sales slip together in a safe place for future reference.

Model Number _____

Dealer Name _____

Serial Number _____

Dealer Phone _____

Purchase Date _____

Important Safety Instructions

⚠ WARNING

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

General

- Read all instructions before using the range.
- Install or locate the range only in accordance with the provided Installation Instructions. Range must be installed by a qualified installer. The range must be properly connected to electrical supply and grounded.



- **WARNING:** To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed anti-tip brackets. To check if the brackets are installed properly, see "The anti-tip brackets" on page 22.
- **CAUTION:** 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.
- Do not operate the range if it is damaged or not working properly.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.

- Use the range only for its intended use as described in this manual.



- **DO NOT TOUCH SURFACE UNITS, AREAS NEAR UNITS, HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN.** Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements or interior surfaces of oven until they have had sufficient time to cool. 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.



- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit and you could be burned.

continued on next page

IMPORTANT SAFETY INSTRUCTIONS

- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. It could catch on fire.
- Keep range vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not store flammable materials on or near the range. The fumes can create an explosion and/or fire hazard.
- 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 cooktops without breaking due to the sudden change in temperature.
- Never leave surface units unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that may ignite.

When using the cooktop

- Make sure the reflector bowls are in place during cooking. Cooking without reflector bowls may subject the wiring and components underneath them to damage.
- Do not line reflector bowls with aluminum foil or other liners. Improper installation of these liners may result in a risk of electric shock or fire.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.
- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.



When using the oven

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let potholder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

Grease

- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spills over 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.

Care and cleaning

- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances can cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.

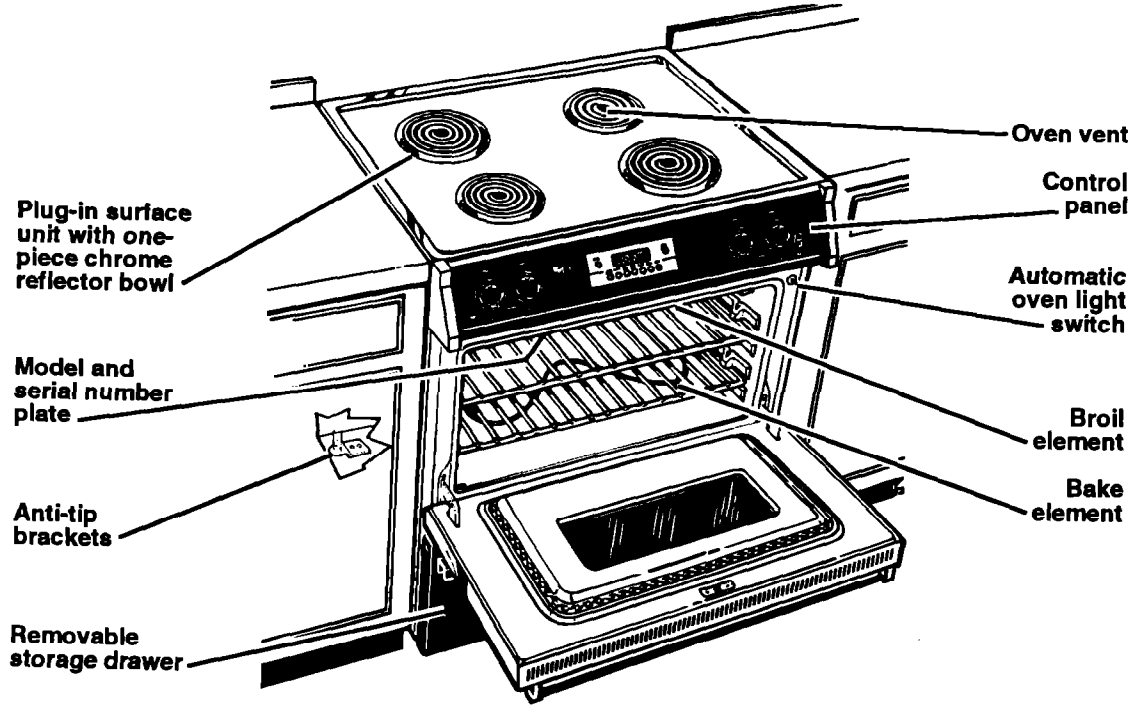


- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not soak removable heating elements in water. The element will be damaged and shock or fire could result.
- 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.

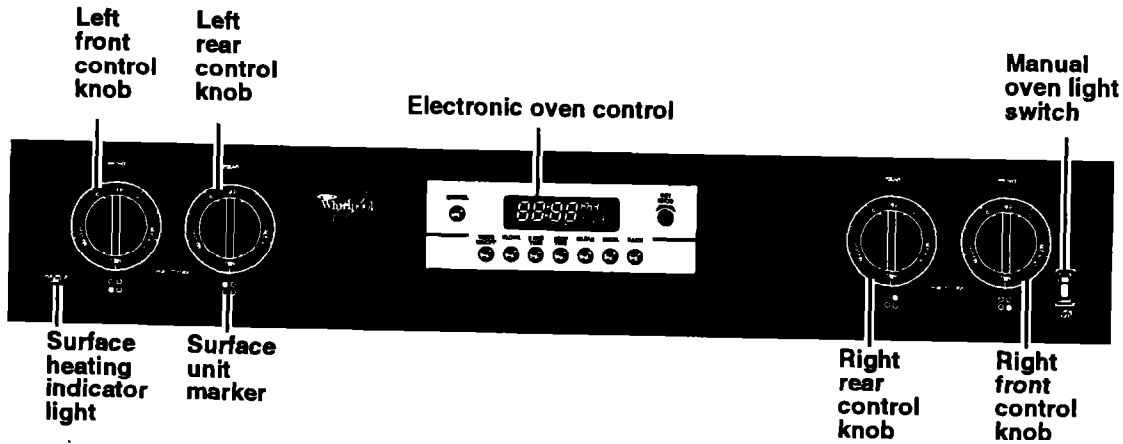
- SAVE THESE INSTRUCTIONS -

Parts And Features

This section contains captioned illustrations of your range. Use them to become familiar with the location and appearance of all parts and features.



Control panel



Using Your Range

In This Section		Page	Page
Using the surface units	7	Broiling	15
Positioning racks and pans	9	Broiling tips	16
For best air circulation	10	Broiling chart	17
Using aluminum foil for baking	10	Using the electronic MEALTIMER™ clock	18
The electronic oven control	11	The oven vent	21
Setting the clock	12	Energy saving tips	21
Using the electronic Timer	12	The storage drawer	22
Using the Cancel button	13	The anti-tip brackets	22
Baking/roasting	13		
Adjusting the oven temperature control	14		

To obtain the best cooking results possible, you must operate your range properly. This section gives you important information for efficient and safe use of your range.

Using the surface units

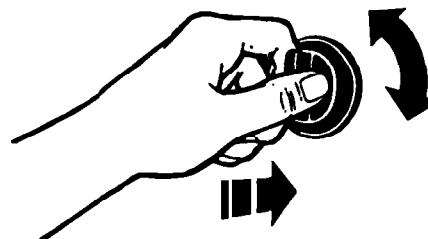
Push In control knobs before turning them to a setting. You can set them anywhere between HI and OFF.

Surface unit markers

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

Surface heating indicator light

The SURFACE HEATING Indicator Light on the control panel will glow when a surface unit is turned on.



⚠ WARNING

Burn and Fire Hazard

Be sure all control knobs are turned to OFF and all indicator lights are OFF when you are not cooking.

Someone could be burned or a fire could start if a surface unit is accidentally left ON.

USING YOUR RANGE

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

SETTING	RECOMMENDED USE
HI	<ul style="list-style-type: none">• To start foods cooking.• To bring liquids to a boil.
MED-HI	<ul style="list-style-type: none">• To hold a rapid boil.• To fry chicken or pancakes.
MED	<ul style="list-style-type: none">• For gravy, pudding and icing.• To cook large amounts of vegetables.
MED-LO	<ul style="list-style-type: none">• To keep food cooking after starting it on a higher setting.
LO	<ul style="list-style-type: none">• To keep food warm until ready to serve.

Cookware tips

- **Select a pan** that is about the same size as the surface unit.
- **NOTE: For best results and greater energy efficiency**, use only flat-bottomed utensils that make good contact with the surface units. Utensils with rounded, warped, ribbed (such as some porcelain enamelware) or dented bottoms could cause severe overheating, which damages the utensil and/or surface unit.
Woks, canners and teakettles with flat bottoms suitable for use on your cooktop are now available in most stores that sell housewares.
- **The pan** should have straight sides and a tight-fitting lid.
- **Choose medium to heavy gauge** (thickness) pans that are fairly lightweight.
- **The pan material** (metal or glass) affects how fast heat transfers from the surface unit through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
- **Handles** should be made of sturdy, heat-resistant material and be securely attached to the pan.

⚠ CAUTION

Product Damage Hazard

- If a surface unit stays red for a long time, the bottom of the pan is not flat enough or is too small for the surface unit. Prolonged usage of incorrect utensils can result in damage to the surface unit, cooktop, wiring and surrounding areas. To prevent damage, use correct utensils, start cooking on HI and turn control down to continue cooking.
- Do not leave an empty utensil, or one which has boiled dry, on a hot surface unit. The utensil can overheat and may damage the utensil or surface unit.

Home canning information

To protect your range:

- **Use flat-bottomed canners/pans** for best results.
- **Use the largest surface unit** for best results. Also, use a canner/pan which can be centered over the surface unit and which does not extend more than one inch outside surface unit area. Large diameter canners/pans, if not properly centered, trap heat and can cause damage to the cooktop.
- **Do not place canner** on two surface units at the same time. Too much heat will build up and will damage the cooktop.
- **Start with hot water.** This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- **Keep reflector bowls clean** for best heat reflection.
- To prolong the life of the elements:
 - **Prepare small batches** at a time.
 - **Do not use elements** for canning all day.

Optional canning kit

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

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit (Part No. 242905) from your Whirlpool dealer or authorized WhirlpoolSM service company.

Positioning racks and pans

For baking/roasting with one rack, place the rack so the top of the food will be centered in the oven.

There are two racks for the oven. One rack is straight and the other is offset (raised). The shape of the offset rack allows you to space racks better.

Rack placement for specific foods:

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys	Lowest level or 2nd level from bottom
Angel and bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd level from bottom
Cookies, biscuits, muffins, cakes, non-frozen pies	2nd or 3rd level from bottom

When baking on two racks, arrange the offset rack on bottom and the straight rack on the third level from bottom.

NOTE: For recommended rack placement when broiling, see "Broiling chart" on page 17.

⚠ WARNING

Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) is level.
- If rack(s) must be moved while oven is hot, use potholders or oven mitts to protect hands.

Failure to follow the above precautions may result in personal injury.

For best air circulation

Hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

- **Place** the pans so that one is not directly over the other.
- **For best results, allow** 1½ to 2 inches (4-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch (2.5 cm).
- **Use** only one cookie sheet in the oven at one time.

Use the following as a guide to determine where to place the pans.

One pan

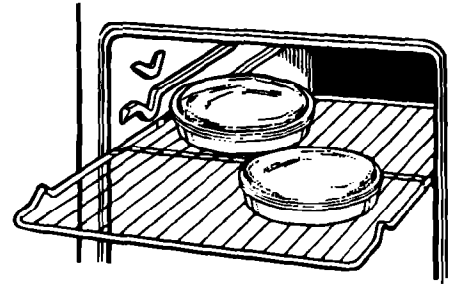
Place in the center of the oven rack.

Two pans

Place in opposite corners of the oven rack.

Three or four pans

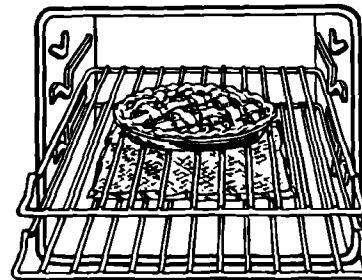
Place in opposite corners on each oven rack. Stagger pans so no pan is directly over another.



Using aluminum foil for baking

Use aluminum foil to catch spillovers from pies or casseroles.

- **Place** the foil on the oven rack below the rack with the food. **Turn up** foil edges and **make sure** foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- **Do not cover** the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- **Do not line** oven bottom or entire oven rack with foil or other liners. Poor baking will result.

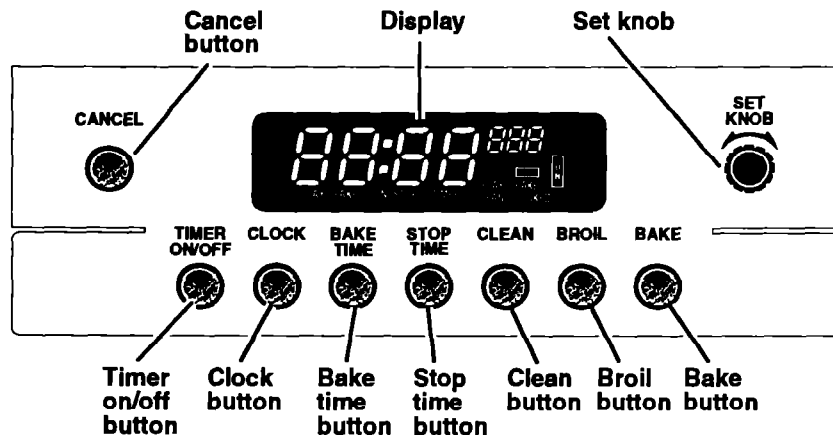


⚠ WARNING

Electrical Shock and Fire Hazard

Do not allow foil to touch the heating elements because it will damage them and could result in shock or fire hazard.

The electronic oven control



Display/clock

- **When you first connect the range to power**, the display will flash until you set a new time. If, after you set the clock (page 12), the display again flashes, your electricity has been off. Reset the clock.
- **When you are not using the oven**, the control is an accurate clock.
- **When using the oven or Timer**, the display will show the time, temperature settings and what command buttons have been pressed.
- **When showing the time of day**, the display will show the hour and minutes.
- **When using the Timer**, the display will show hours, minutes and seconds in the following sequence:
 - **For settings from 0-1 minute 55 seconds**, the display will increase in 5-second increments and count down each second.
 - **For settings from 2-10 minutes**, the display will increase in 10-second increments and count down each second.
 - **For settings from 10-60 minutes**, the display will increase in 1-minute increments and count down each second.
 - **For settings from 1-9 hours 50 minutes**, the display will increase in 5 minute increments and count down each minute.
- **When using Bake Time and/or Stop Time**, the display will show hours and minutes.

Command buttons

The command buttons tell the oven what to do and in what order. A few examples:

- **Clock** tells the oven you are going to set the clock.
- **Cancel** tells the oven to turn off.

Each command button (except Cancel) has its own indicator light. An indicator light comes on when you push a command button. Examples: Push the Bake button and BAKE will light up; push the Broil button and BROIL will light up.

Set Knob

Once you've pushed a command button to tell the oven what you want it to do, you'll use the Set Knob to set a temperature or time. Turning the Set Knob clockwise increases the number in the display. Turning the Set Knob counterclockwise decreases the number on the display.

USING YOUR RANGE

Audible signals

Audible signals are available to guide you when setting and using your range. A tone will sound each time you touch a command button. Three tones signal the end of the electronic Timer function.

To remove audible signals:

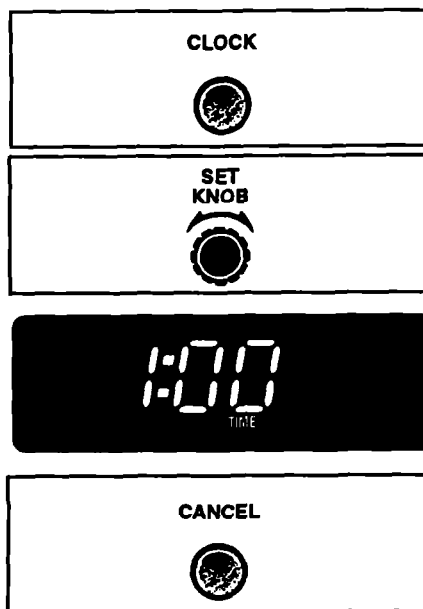
- **Push and hold** the STOP TIME button. You will hear two tones.
- **Audible signals** are now removed.

To replace audible signals:

- **Push and hold** the STOP TIME button. You will hear one tone.
- **Audible signals** are now replaced.

Setting the clock

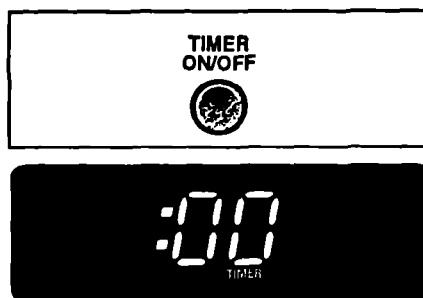
1. **Push** the Clock button. TIME will show in the display.
2. Turn the Set Knob until the correct time shows in the display.
3. **Push** the Cancel button to start clock operation. The clock will start 30 seconds after setting the time.



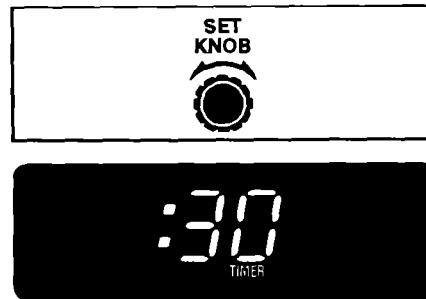
Using the electronic Timer

The Timer On/Off button does not start or stop the oven. It works like a kitchen timer. It can be set in minutes and seconds up to 9 hours, 50 minutes. You will hear three tones when the set time is up.

1. **Push** the Timer On/Off button. TIMER will come on and the display will show ":00".



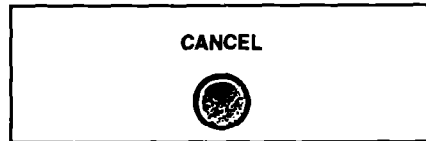
2. **Turn** the Set Knob until the desired time shows in the display. The Timer will begin counting down 2 seconds after the time is set. When time is up, you will hear three tones, then one tone every 10 seconds until you push the Timer On/Off button. The time of day will show after the Timer On/Off button is pushed.

**To cancel the Timer:**

- **Push** the Timer On/Off button until ":00" shows in the display.
- OR
- **Turn** the Set Knob until the time of day shows in the display.

Using the Cancel button

The Cancel button will cancel any function except the Timer On/Off function. When the Cancel button is pushed, the large display will show the time of day.



Baking/roasting

1. **Position** the rack(s) properly **before** turning on the oven. **To change rack position, lift rack at front and pull out.** For further information, **see** "Positioning racks and pans" on page 9.
2. **Push** the Bake button. "---°" will show in the small display and BAKE will come on.



USING YOUR RANGE

3. Turn the Set Knob until the desired temperature shows in the small display. Once the temperature is set, ON will come on.

NOTE: The temperature shown in the display will start at 350°. The temperature will increase or decrease by 5° increments as you turn the Set Knob. If a bake temperature is not set within 6 seconds of pushing the Bake button, BAKE and “---°” will disappear from the display.

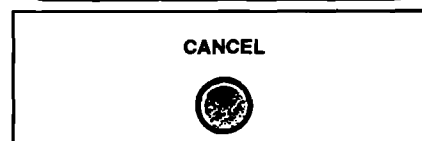
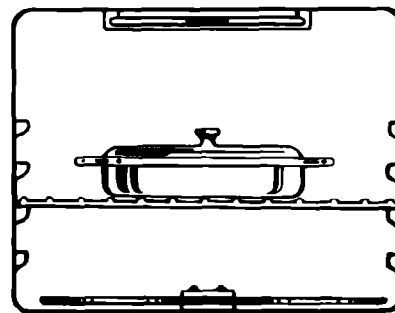
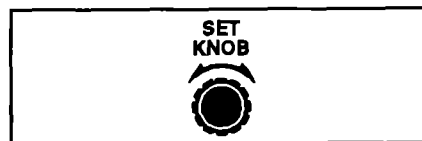
4. When baking, preheat the oven. (Preheating is not needed when roasting.) The oven is preheated when you see the set temperature in the small display.

NOTE: The small display will show the actual oven temperature in 5° increments, starting at 75°, while the oven is preheating.

5. Put food in the oven. During baking/roasting, the elements will turn on and off to keep the oven temperature at the setting.

NOTE: The top element helps heat during baking/roasting, but does not turn red.

6. When baking/roasting is done, push the Cancel button. The time of day will show in the display and all other indicators will go off.

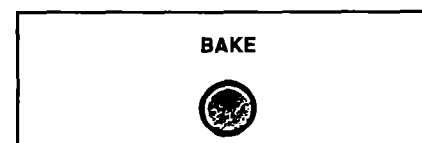


Adjusting the oven temperature control

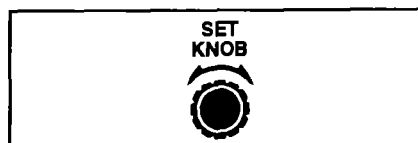
Oven temperature controls will gradually shift after years of use. So, even though your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the temperature settings, you can change them by following these steps:

1. Push the Bake button.



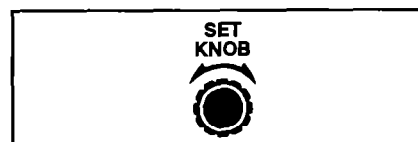
- Turn the Set Knob clockwise to a temperature setting of 550°F.



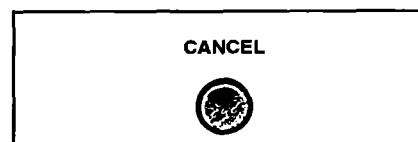
- Immediately push and hold the Bake button again until the display shows "00".



- Turn the Set Knob until the desired temperature change (between -35°F and +35°F) shows in the display. A minus (-) sign will appear before the number when decreasing the temperature setting to show the oven will be cooler by the displayed amount.

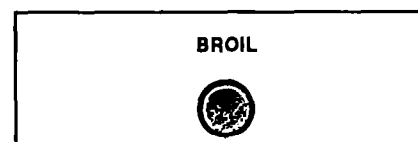


- After making the desired adjustment, push the Cancel button to return to the time of day display.



Broiling

- Position the rack properly before turning on the oven. Refer to the chart on page 17 for recommended rack positions.
- Put the broiler pan and food on the rack.
- Close the door to the Broil Stop position (open about 4 inches [10.2 cm]). The door will stay open by itself.
- Push the Broil button. The small display will show "---" and BROIL will light up.



5. Turn the Set Knob clockwise to broil at HI. Turn the Set Knob counterclockwise to broil at a lower setting. (HI or 5,4,3,2,1 will show in the small display.)

HI—Broil element on 100% of the time

5—Broil element on 90% of the time

4—Broil element on 80% of the time

3—Broil element on 70% of the time

2—Broil element on 60% of the time

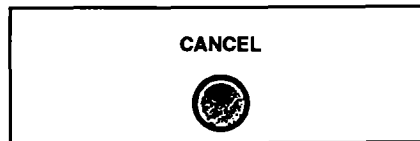
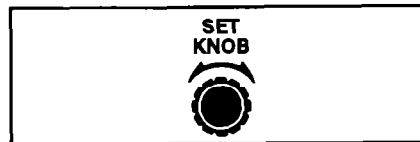
1—Broil element on 50% of the time

Most broiling is done at the HI setting. If food is cooking too fast, broil times can be varied by using broil settings 1 through 5.

See “Broiling chart” on page 17 for more information.

6. When broiling is done, push the Cancel button. The time of day will show in the display and all other displays will go off.

NOTE: Leave the oven door partly open whenever using the oven to broil. Leaving the door open allows the oven to maintain proper temperatures.



Broiling tips

- Use the broiler pan and grid for broiling. They are designed to drain excess liquid and grease 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.
- Refer to “Broiling chart” on page 17 or 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 you leave it in the heated oven.

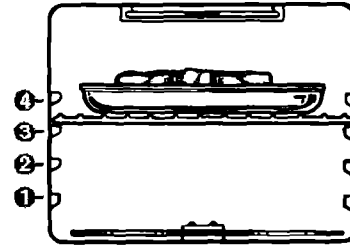
WARNING

Fire Hazard

- Place meat the correct distance from the element. Meat placed too close to the element 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 line up with all openings in broiler grid. Grease can then drain away and cool in pan.

Broiling chart

Use the following times and settings as a guide when broiling. Increase or decrease broiling times, or move pan to different rack positions, to suit personal preference. Use a reliable cookbook for additional information when broiling foods not listed in the chart below.



Broiling rack positions

FOOD	THICKNESS	RACK POSITION	SETTING	MINUTES PER SIDE	
				Side 1	Side 2
Beef Steaks (frozen)	1 in				
Rare		4	HI	7-11	4-5
Medium		3	3 or 4	13-16	6-9
Well-done		2	1 or 2	16-19	13-16
Beef Steaks	1 in				
Rare		4	HI	5-7	3-4
Medium		3	3 or 4	9-11	4-6
Well-done		2	1 or 2	11-13	9-11
Beef Steaks	1½ in				
Rare		4	HI	9-11	6-8
Medium		3	3 or 4	13-15	8-10
Well-done		2	1 or 2	17-19	16-18
Ground Beef Patties	½ in				
Medium		3	3 or 4	6-7	4-5
Well-done		2	1 or 2	8-9	6-7
Lamb Chops	1 in	2	3 or 4	10-12	9-11
Calf's Liver	¼ in	2	3	5-6	3-4
Chicken (split)	1½ lbs	2	1 or 2	25-30	10-12
Ham Slice	1 in	3	3 or 4	11-12	10-11
Fish					
Whole		2	3 or 4	11-16	9-14
Steaks		3	3 or 4	6-7	4-5
Frankfurters		3	3 or 4	7-8	5-7

Using the electronic MEALTIMER™ clock

The electronic MEALTIMER™ clock will turn the oven on and off at times you set ... even when you are not around.

Delayed time baking/roasting is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. ... undercooking will result.**

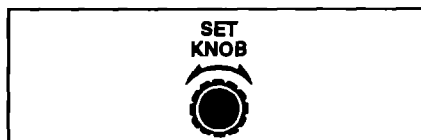
Before using the electronic MEALTIMER clock, make sure the clock is set to the correct time of day. (See "Setting the clock" on page 12.)

To delay start and stop automatically:

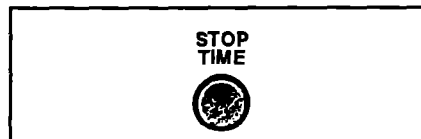
1. **Position** the oven rack(s) properly and **place** the food in the oven.
2. **Push** the Bake Time button. **BAKE TIME** will light up and "--:--" will show in the display.



3. **Turn** the Set Knob until the desired baking/roasting time shows in the large display. The bake time can be set for any amount of time from 10 minutes to 11 hours, 50 minutes. The display will increase in 5-minute increments.



4. **Push** the Stop Time button. **Turn** the Set Knob until the desired stop time shows in the large display.

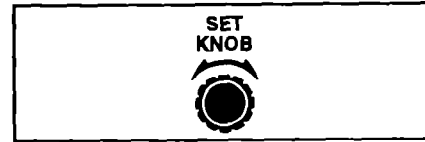


5. Push the Bake button. The small display will show "--:00".



6. Turn the Set Knob until the desired baking temperature appears in the display. Changes can be made at any time by pressing a command button.

NOTE: If you have not set a temperature within 5 seconds, a tone will sound and BAKE will flash to remind you to set a temperature.



7. When the start time is reached, DELAY and STOP will go off and ON will light up. The display will show the actual oven temperature (increasing in 5° increments) until the set temperature is reached.

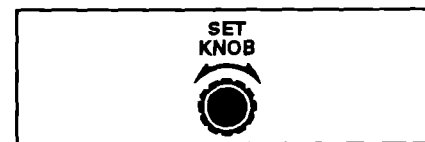


8. When the baking/roasting time is completed, 3 tones will sound. The large display will show "0HR:00". A tone will sound every 10 seconds for 5 minutes (to remind you that food is left in the oven) or until the Cancel button is pushed.



To start baking/roasting now and stop automatically:

1. **Position** the oven rack(s) properly and **place** the food in the oven.
2. **Push** the Bake Time button. BAKE TIME will light up and "--:--" will show in the display.
3. **Turn** the Set Knob until the desired baking/roasting time shows in the large display. The bake time can be set for any amount of time from 10 minutes to 11 hours, 50 minutes. The display will increase in 5-minute increments.

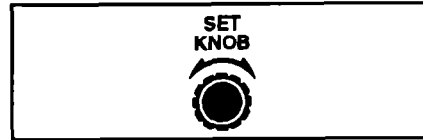


USING YOUR RANGE

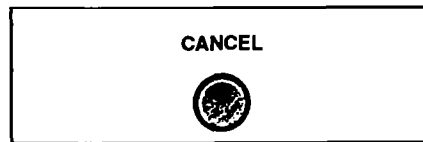
4. Push the Bake button and “---” will appear in the display.



5. Turn the Set Knob until the desired baking temperature appears in the display. ON will appear in the display. The large display will count down in minutes. The small display will show the actual oven temperature until the set temperature is reached. One tone will sound at that time.

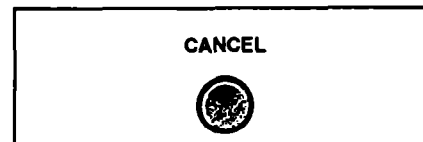


6. When the baking/roasting time is completed, 3 tones will sound. The large display will show “0HR:00”. A tone will sound every 10 seconds for 5 minutes (to remind you that food is left in the oven) or until the Cancel button is pushed. Push the Cancel button to return to the time of day.



To cancel automatic oven settings during operation:

- To cancel settings when using the electronic MEALTIMER™ clock, push the Cancel button to return the display to the time of day.



⚠ WARNING

To avoid sickness and food waste when automatic baking/roasting:

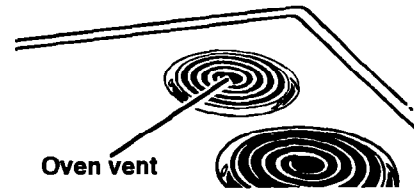
- Do not let most UNFROZEN food stand for more than two hours before cooking starts.
- Do not allow food to remain in oven for more than two hours after the end of cooking cycle.

NOTE: Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.

The oven vent

Hot air and moisture escape from the oven through a vent under the right rear surface unit. You can cook on the unit or keep food warm on it while the oven is on. The vent is needed for air circulation. **Do not block the vent.** Poor baking/roasting can result.

NOTE: Plastic utensils left over the oven vent can melt.



⚠ WARNING

Burn and Fire Hazard

- If you leave a utensil on the right rear surface unit, use potholders when moving it. Pan handles can become hot enough to burn.
- Keep flammable materials away from oven vent.

Failure to do so can result in burns or a fire.

Energy saving tips

Although the energy used for cooking is usually a very small percentage of the total energy used in the home, cooking energy can be used efficiently. Here are some tips to help you save energy when using your cooking product.

- **Use** pans with flat bottoms, straight sides and tight-fitting lids.
- **Match** the pan to the surface unit size.
- **Cook** with a minimum of liquid or fat to help shorten cooking time.
- **Preheat** pans only when recommended and for the shortest time possible.
- **Start** food on higher heat settings, then set surface unit control on low or off to finish cooking. Use retained heat for cooking when possible.
- **Use** the more efficient surface units instead of the oven when possible.
- **Turn on** the surface unit only after placing filled pan on the unit.
- **“Oven peeking”** may cause heat loss, longer cooking times and unsatisfactory baking results. Rely on your timer to keep track of the cooking time.
- **Bake** cakes, pies or cookies when oven is warm. Best time is after a meal has been cooked in it.
- **Preheat** the oven no longer than necessary.
- **Plan** your meals for the most efficient use of the range. When using the oven to cook one food, try to cook the rest of the meal in it also.
- **Do not preheat** when broiling, roasting or cooking items such as casseroles.
- **Keep** reflector pans clean for best heat reflection.

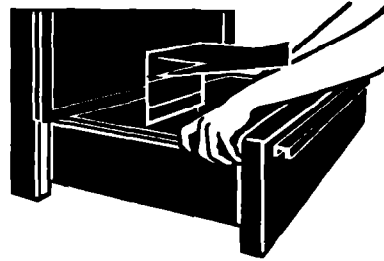
The storage drawer

You can remove the drawer to make it easier to clean under the range and to check for the installation of the anti-tip brackets.

Use care when handling the drawer.

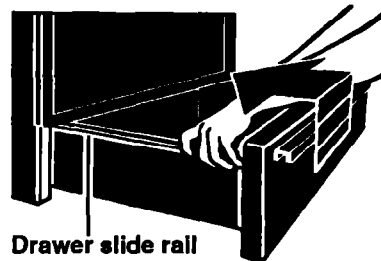
Removing the storage drawer:

1. **Empty** drawer of any pots and pans before removing drawer. **Pull** drawer straight out to the first stop. **Lift** front and **pull out** to the second stop.
2. **Lift back** slightly and **slide** drawer all the way out.



Replacing the storage drawer:

1. **Fit** ends of drawer slide rails into the drawer guides on both sides of opening.
2. **Lift** drawer front and **push in** until metal stops on drawer slide rails clear white stops on drawer guides. **Lift** drawer front again to clear second stop and **slide** drawer closed.

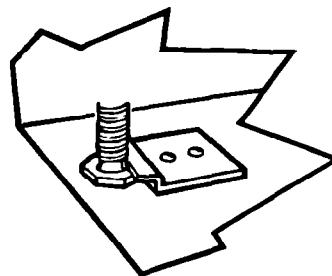


The anti-tip brackets

The range will not tip during normal use. However, tipping can occur if you apply too much force or weight to the open door without the anti-tip brackets properly secured.

To verify the anti-tip brackets are engaged:

- **Remove** storage drawer.
- **Look** to see if the anti-tip brackets are attached to floor with screws.
- **Make sure** rear leveling legs are positioned under brackets.
- **See** Installation Instructions for further details.



Using The Self-Cleaning Cycle

In This Section		Page	Page
How the cycle works	23	Setting the controls	24
Before you start	23	Special tips	26

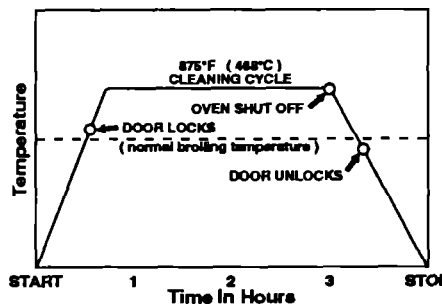
The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like with the other functions of your range, you operate the Self-Cleaning cycle with the easy-to-use controls. Please review the instructions in this section to keep your oven spotless.

How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

We recommend a 3-hour Self-Cleaning cycle. However, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2 and 4 hours. (See "Setting the controls" on page 24.)

The graph at the right is representative of a normal, 3-hour Self-Cleaning cycle. Note that the heating stops when the 3-hour setting is up, but it takes longer for the oven to cool enough to unlock.

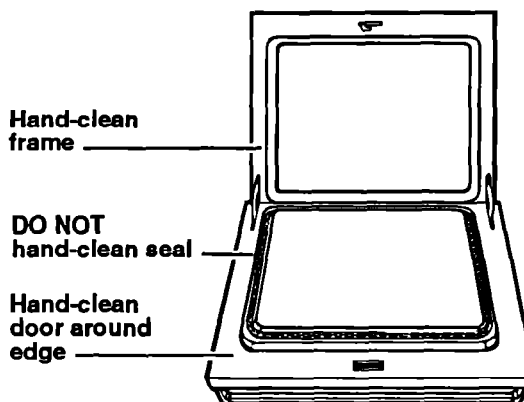


Before you start

Before you start the Self-Cleaning cycle, make sure you:

- **Hand-clean** the areas shown. These areas do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad for cleaning.

NOTE: DO NOT clean, move or bend the seal. Poor cleaning, baking and roasting may result.



USING THE SELF-CLEANING CYCLE

- **Remove any pots and pans** being stored in the oven.

NOTE: You can clean the broiler pan (with grid) in the oven if you have first removed most of the soil by hand-cleaning or a dishwasher. If most of the soil is not removed, too much smoking will occur.

- **Wipe out any loose soil or grease.** This will help reduce smoke during the cleaning cycle.
- **Remove the oven racks from the oven if you want them to remain shiny.** You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide. (See page 31.) If you clean racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (Guides are counted from bottom to top.)
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated 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.

NOTES:

- 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.
- This oven is equipped with an internal cooling fan. A fan sound will be heard during a normal Self-Cleaning cycle. This fan comes on automatically to keep the electronic oven control sufficiently cooled. Canceling the oven will not turn off this fan. It will continue running until the electronic oven control has sufficiently cooled. The fan will then automatically turn off.

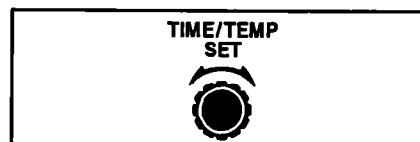
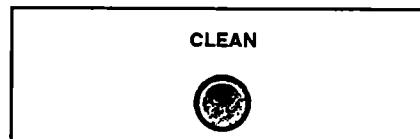
Setting the controls

Make sure the clock is set to the correct time of day. (See "Setting the clock" on page 12.)

To start cleaning immediately:

1. **Push the Clean button.** CLEAN TIME will light up and "-HR:—" will show in the display.
2. **Turn the Set Knob** until "3HR:00" appears in the display. If a Self-Cleaning cycle other than three hours is desired, **turn the Set Knob** to the new time from two to four hours.
 - Use 2 hours for light soil.
 - Use 3-4 hours for moderate to heavy soil.

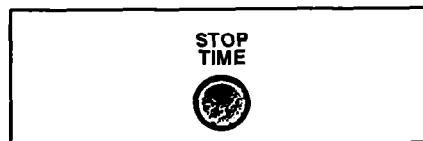
When the controls are set, the door will lock and the Self-Cleaning cycle begins. CLEAN and LOCKED will appear in the display.



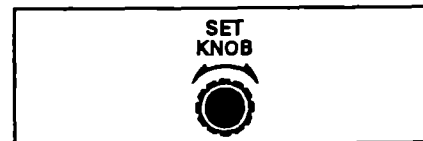
To delay the start using Stop Time:

1. Follow Steps 1 and 2 under “To start cleaning immediately” on page 24.

2. Push the Stop Time button.



3. Turn Set Knob until the time you want cleaning to stop appears in the display. DELAY and CLN STOP TIME will show in the display.



When the Self-Cleaning cycle begins, DELAY and STOP will go off and ON will appear in the display.



Additional Self-Cleaning information:

1. You can make changes at any time by pressing the Cancel button. Push the Clean button and turn the Set Knob to the new desired clean and stop times.

2. When the oven temperature goes above normal broiling temperatures, the oven door cannot be opened. The door cannot be opened until the oven temperature goes below normal broiling temperatures, approximately 1 hour after the cycle is completed. **Never force the door.**

The time of day will show in the display and LOCKED will remain lit until the oven has cooled to a normal broiling temperature and the oven door can be opened.

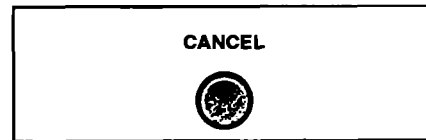
NOTE: Wait until LOCKED goes off in the display before attempting to open the door.



3. After the Self-Cleaning cycle is completed, the display will show the time of day.

To stop the Self-Cleaning cycle at any time:

1. Push the Cancel button.
2. When the oven cools to below normal operating temperatures, the oven door can be opened. **DO NOT FORCE IT.** Wait until it opens easily.



Special tips

- **Keep** the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors and smoke.
- **After the oven is cool, wipe up** any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **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 23.

Caring For Your Range

In This Section		Page	Page
Surface units and reflector bowls ...	27	Cleaning chart	30
Lift-up cooktop	29	The oven light	32
Removing oven door brackets	29		

Your range is designed for ease of care. You can do most cleaning with items found around your home. Cleaning your range whenever spills or soiling occurs will help to keep it looking and operating like new.

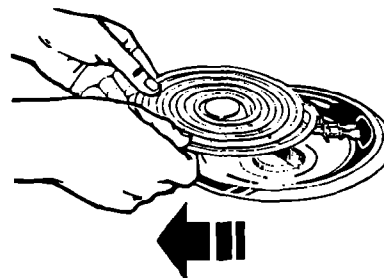
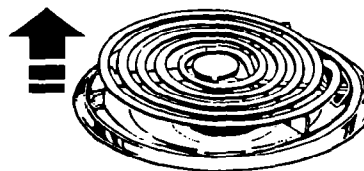
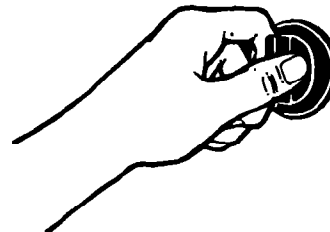
⚠ WARNING

Burn and Electrical Shock Hazard
 Make sure all controls are OFF and the range is cool before cleaning.
 Failure to do so can result in burns or electrical shock.

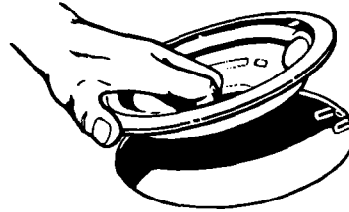
Surface units and reflector bowls

Removing

1. **Make sure** all surface units are off and cool before removing surface units and reflector bowls.
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.

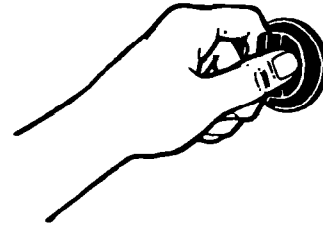


4. **Lift out** the reflector bowl. See "Cleaning chart" on page 31 for cleaning instructions.

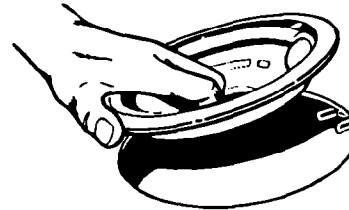


Replacing

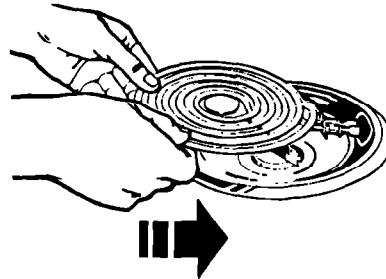
1. **Make sure** all surface units are off before replacing surface units and reflector bowls.



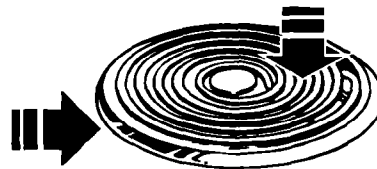
2. **Line up** openings in the reflector bowl with the surface unit receptacle.



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



4. When terminal is pushed into the receptacle as far as it will go, **push down** the edge of the surface unit opposite the receptacle. **Make sure** surface unit is properly positioned and level.

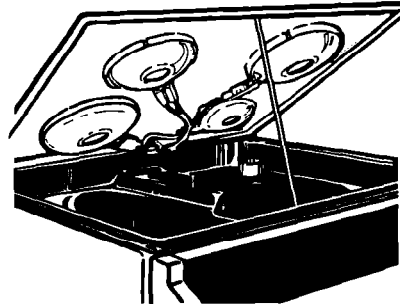


NOTE: Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

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

Lift-up cooktop

1. Lift front of cooktop at the center and **swing** the support rod up.
2. **Carefully lower** the cooktop onto the support rod. **Be sure** the tip of the rod fits securely in the cooktop.



⚠ WARNING

Personal Injury Hazard

Be sure the rod is held securely. The cooktop could accidentally fall and injure you.

Product Damage Hazard

Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.

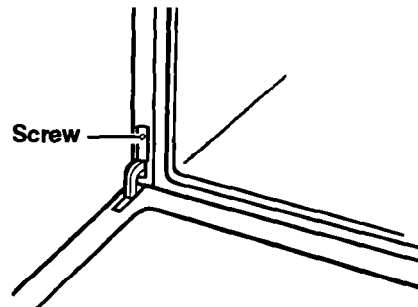
3. **Wipe** with a sponge and warm, soapy water. **Use** a soapy steel-wool pad on heavily soiled areas.
4. **To lower cooktop**, lift cooktop at the center and **swing** support rod back and down into the storage position. **Lower** the cooktop.

Removing oven door brackets

Your range has been shipped with two (2) oven door retainer brackets. These brackets do not have to be removed unless you want to remove the oven door.

To remove brackets:

1. **Open** oven door.
2. **Remove** the screw located at the top of the bracket just above each door hinge. (See illustration.)
3. **Remove** brackets.
4. **Replace** screws in existing holes.



Cleaning chart

Use the following table to help you clean your range.

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Turn knobs to OFF and pull straight away from control panel. • Wash, rinse and dry thoroughly. Do not soak. Do not use steel wool or abrasive cleansers. They may damage the finish of the knobs. • Replace knobs. Make sure all knobs point to OFF.
Control panel	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. Do not use steel wool or abrasive cleansers. They may damage the finish. • Do not spray cleaner directly on panel. Apply cleaner to paper towel.
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • Do not use abrasive or harsh cleansers. They may damage the finish. <p>NOTE: Do not allow foods 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.</p>
Stainless steel cooktop surface	Sponge and warm, soapy water Water and mild scouring powder Stainless steel or steel-wool sponge, scouring powder and water	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly to remove small stains and streaks. • Use a paste made of water and a mild scouring powder on heavily soiled areas. Be sure to rub in the direction of the polish lines on the stainless steel to preserve the finish. • Small dark spots may occur on your stainless steel range cooktop. This is caused by heat oxidation of the steel, and is in no way harmful. To prevent spots, never use more heat than is necessary. To remove spots, scour vigorously with a stainless steel or steel-wool sponge and a paste made of scouring powder and water. Rub in the direction of the polish lines.

CARING FOR YOUR RANGE

PART	WHAT TO USE	HOW TO CLEAN
Stainless steel cooktop surface (continued)		NOTES: <ul style="list-style-type: none"> • Certain foods and seasonings containing salt may in time cause stainless steel to pit. • You should wash all foods from your stainless steel cooktop as soon as possible. • When cleaning stainless steel with a cleaner, use a cleaner specially designed for stainless steel.
Surface units	No cleaning required	<ul style="list-style-type: none"> • Spatters or spills will burn off. • Do not immerse in water.
Chrome reflector bowls	Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. • Clean frequently. • Do not use abrasive or harsh cleansers. • Do not clean in Self-Cleaning oven.
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. • Clean in Self-Cleaning cycle.
Oven racks	Steel-wool pad and warm, soapy water OR The Self-Cleaning cycle	<ul style="list-style-type: none"> • Wash, rinse and dry thoroughly. <p style="text-align: center;">OR</p> <ul style="list-style-type: none"> • Leave in oven during Self-Cleaning cycle. <p>NOTE: Racks will permanently discolor and become harder to slide if left in oven during Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.</p>
Oven door glass	Paper towel and spray glass cleaner OR Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> • Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, rinse and dry thoroughly.
Oven cavity	Self-Cleaning cycle	<ul style="list-style-type: none"> • See "Using The Self-Cleaning Cycle" on pages 23-26.

The oven light

The oven light will come on when you open the oven door. To turn the light on when the oven door is closed, use the Oven Light Switch on the control panel.

⚠ WARNING

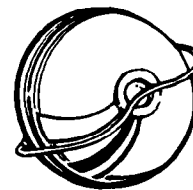
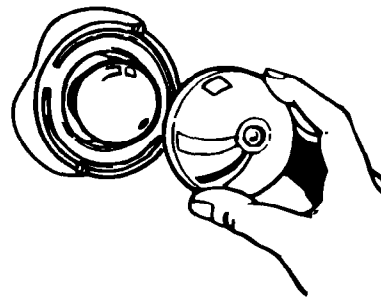
Electrical Shock and Personal Injury Hazard

- Make sure oven and light bulb are cool and power to the range 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 oven light:

1. **Disconnect** appliance at the main power supply.
2. **Remove** the glass bulb cover in the back of the oven by pushing the wire holder to the side and pulling out bulb cover.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.
4. **Replace** the bulb cover and **snap** the wire holder into place. **Reconnect** appliance at the main power supply.

NOTE: Do not use the oven light during the Self-Cleaning cycle. Use during the Self-Cleaning cycle will shorten the life of the bulb.



If You Need Assistance Or Service

This section is designed to help you save the cost of a service call. Part 1 of this section outlines possible problems, their causes, and actions you can take to solve each problem. Parts 2 and 3 tell you what to do if you still need assistance or service. When calling our Consumer Assistance Center for help or calling for service, please provide a detailed description of the problem, your appliance's complete model and serial numbers and the purchase date. (See page 2.) This information will help us respond properly to your request.

1. Before calling for assistance ...

Performance problems often result from little things you can find and fix without tools of any kind. Please check the chart below for problems you can fix. It could save you the cost of a service call.

PROBLEM	POSSIBLE CAUSE	SOLUTION
Nothing will operate	The unit is not wired into a live circuit with proper voltage.	Wire the unit into a live circuit with proper voltage. (See Installation Instructions.)
	A household fuse has blown or a circuit breaker has tripped.	Replace household fuse or reset circuit breaker.
The oven will not operate	The electronic control has not been set correctly.	Refer to pages 11-20 for setting the electronic control.
	A delayed start time has been programmed.	Wait for the start time to be reached.
The surface units will not operate	A household fuse has blown or a circuit breaker has tripped.	Replace household fuse or reset circuit breaker.
	Surface units are not plugged in all the way.	Plug surface units in all the way. (See "Replacing" on page 28.)
	The control knob(s) are not being set correctly.	Push control knob(s) in before turning to a setting.
Control knob(s) will not turn	You are not pushing in before turning.	Push control knob(s) in before turning to a setting.
The Self-Cleaning cycle will not operate	The range clock does not show the correct time of day.	Reset clock to show the correct time of day. (See page 12.)
	A delayed start time has been programmed.	Wait for the start time to be reached.

continued on next page

IF YOU NEED ASSISTANCE OR SERVICE

PROBLEM	POSSIBLE CAUSE	SOLUTION
<p>Cooking results are not what you expected</p>	<p>The range is not level.</p> <p>The oven temperature seems too low or too high.</p> <p>The oven was not preheated before baking.</p> <p>The recipe has never been tested or is not from a reliable source.</p> <p>The pan used is not the type or size recommended in the recipe.</p> <p>There is not proper air circulation around pan when baking.</p> <p>Cooking utensil does not fit the surface unit being used.</p>	<p>Level range. (See Installation Instructions.)</p> <p>Adjust the oven temperature control. (See "Adjusting the oven temperature control" on page 14.)</p> <p>Preheat oven when called for in recipe.</p> <p>Use only tested recipes from a reliable source.</p> <p>Refer to a reliable cookbook for recommended pan type and size.</p> <p>Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch (2.5 cm).</p> <p>Pan should be the same size or slightly larger than surface unit being used.</p>
<p>The display is flashing "88:88"</p>	<p>There has been a power failure.</p>	<p>Reset the clock. (See page 12.)</p>
<p>Tones are sounding and the display is flashing error code "F-1" - "F-10"</p>		<p>Push CANCEL. Call for service. (See Step 3 on page 35.)</p>

2. If you need assistance ...

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

1-800-253-1301

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

If you prefer, write to:

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

Please include a daytime phone number in your correspondence.

3. If you need service ...



Whirlpool has a nationwide network of authorized WhirlpoolSM service companies. Whirlpool service technicians are

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

**• APPLIANCE-HOUSEHOLD-
MAJOR, SERVICE & REPAIR**

- See: Whirlpool Appliances or
Authorized Whirlpool Service
(Example: XYZ Service Co.)

**• WASHING MACHINES &
DRYERS, SERVICE & REPAIR**

- See: Whirlpool Appliances or
Authorized Whirlpool Service
(Example: XYZ Service Co.)

4. If you need FSP® replacement parts ...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool Consumer Assistance Center number in Step 2.

5. If you are not satisfied with how the problem was solved ...

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry. Contact MACAP only when the dealer, authorized servicer and Whirlpool have failed to resolve your problem.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

- MACAP will in turn inform us of your action.

WHIRLPOOL®

Electric Cooking Product Warranty

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

8-02

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

® Registered Trademark/TM Trademark/SM Service Mark of Whirlpool Corporation.

PART NO. 56001180143/816986 Rev. B
208136-1030 Rev. 1

© 1993 Whirlpool Corporation

Printed In Canada