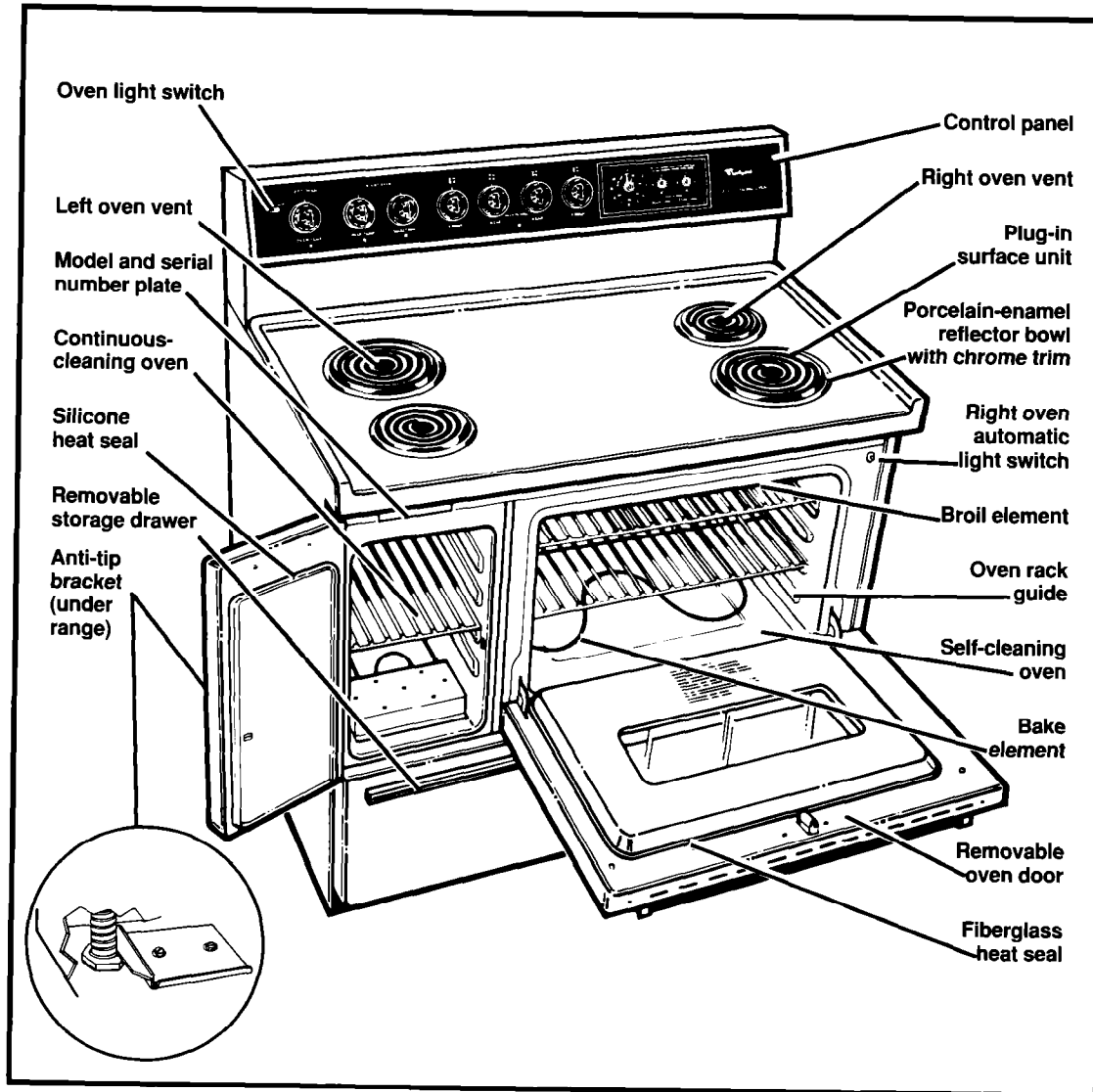




# Use & Care Guide



**SELF-CLEANING ELECTRIC RANGE**  
**RF4700XW**

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Remove the Consumer Buy Guide label. It will be easier to remove before the range is used. To remove any remaining glue:

- Rub briskly with thumb to make a ball, then remove.
- or
- Soak area with liquid hand dishwashing detergent before removing glue as described above.

Do not use sharp instruments, rubbing alcohol, flammable fluids or abrasive cleaners. These can damage the finish. See "Important Safety Instructions" on page 3.

**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 (behind left oven door ) and purchase date from sales slip.
- Keep this book, the Cooking Guide and sales slip together in a handy place.

---

**Model Number**

---

**Serial Number**

---

**Purchase Date**

---

**Service Company Phone Number**

**You are responsible for:**

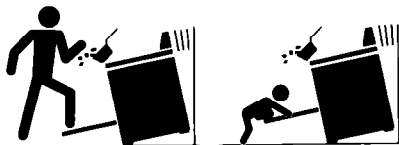
- Installing and leveling the range on a floor strong enough to support its weight, and where it is protected from the elements. (See the Installation Instructions.)
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.

# 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:

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



- 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, remove the storage drawer (see page 16) and verify that the anti-tip brackets are engaged.
- Do not operate the range if it is not working properly, or if it has been damaged.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.
- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit and you could be burned.
- 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 electrical shock or fire.
- 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.
- 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.
- 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. They could catch on fire.
- Check to be sure glass cooking utensils are safe for use on the range. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- 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.

**Important Safety Instructions  
Continued**

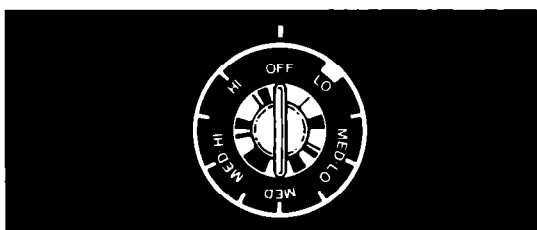
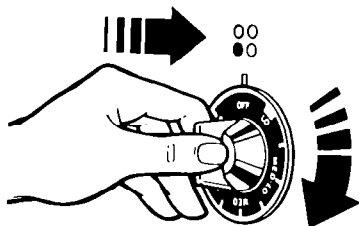
- Never leave surface units unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.
- Make sure surface units are off when you are finished, and when you aren't watching.
- Use care when opening oven doors. Let hot air or steam escape before removing or replacing food.
- Always position oven rack(s) in desired location while oven is cool. If rack must be removed while oven is hot, do not let potholder contact hot heating element in oven.
- 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.
- 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 soak removable heating elements in water. The element will be damaged and shock or fire could result.
- Do not clean door heat seals. They are essential for a good seal. Care should be taken not to rub, damage, or move the seals. 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 ovens.
- Before self-cleaning the right 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.

**• 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.**

**- SAVE THESE INSTRUCTIONS -**

# Using Your Range



## Using the surface units

**Control knobs must be pushed in before turning them to a setting.** They can be set 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 unit indicator light

The surface unit indicator light on the control panel will glow when a surface unit is on.

## ⚠ WARNING

### Burn and Fire Hazard

**Be sure all control knobs are turned to OFF and the indicator light is OFF when you are not cooking. Someone could be burned or a fire could start if a surface unit is accidentally left ON.**

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

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

**Use MED** for gravy, puddings and icing; to cook large amounts of vegetables.

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

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

## Using Your Range Continued

### Cookware

Use only flat-bottomed utensils for best cooking results and to prevent damage to the cooktop. Specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) are not recommended.

### **⚠ WARNING**

#### **Burn and Product Damage Hazard**

- **If the pan is too small for the surface unit, you could be burned by the heat from the exposed section of the surface unit. Use correctly sized cooking utensils to prevent injury.**
- **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 for long periods of time 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.**

## Optional canning kit

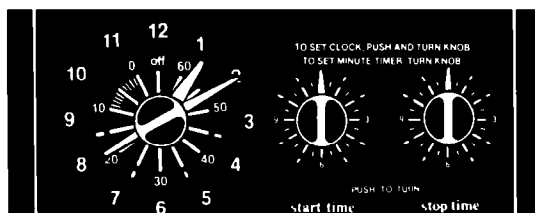
The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of regular surface units and cause damage to the cooktop.

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 Whirlpool<sup>SM</sup> service company.

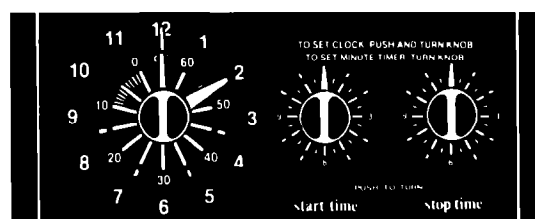
**NOTE:** See the Cooking Guide for additional canning information.

## Setting the clock

Push in and turn the Minute Timer Knob to set the clock.



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

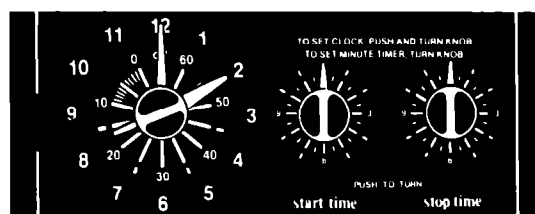


2. Let the Minute Timer Knob pop out. Turn clockwise until Minute Timer hand points to OFF. The clock setting will change if you push in the knob when turning.

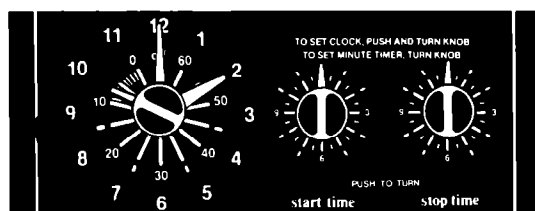
## Using the Minute Timer

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

**Do not push in the knob** when setting the Minute Timer.



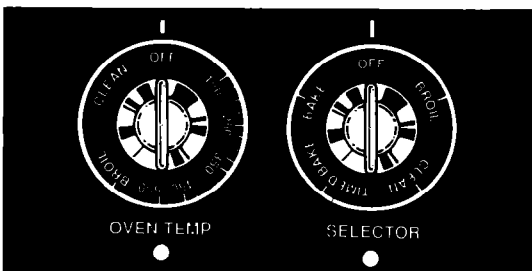
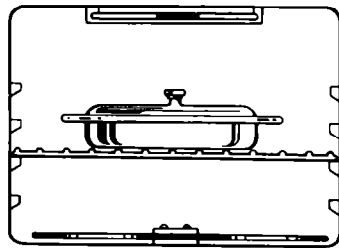
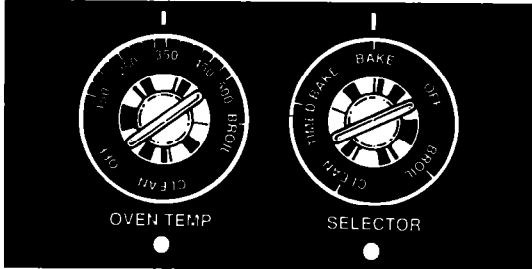
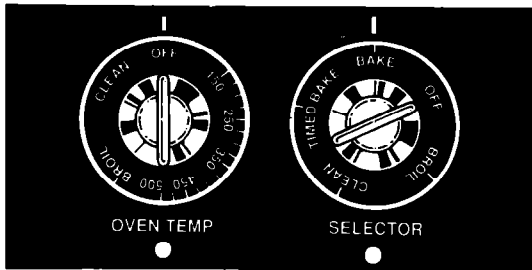
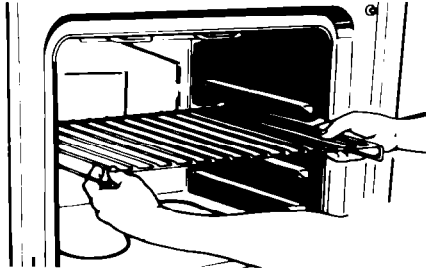
1. Without pushing it in, turn the Minute Timer Knob until the timer hand passes the setting you want.



2. Without pushing in, turn the knob back to the setting you want.

**When the time is up**, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

**NOTE:** Pushing in and turning the Minute Timer Knob changes the clock setting.



## Using the oven controls

### Baking in the right oven

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

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.

The rack(s) 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 Right Oven Selector to BAKE.

3. Set the Right Oven Temperature Control to the baking temperature you want. The Right Oven Temperature Control Indicator Light will come on. The oven is preheated when the Right Oven Temperature Control Indicator Light first goes off.

4. Put food in the oven.

During baking, the elements will turn on and off to keep the temperature at the setting. The Right Oven Temperature Control Indicator Light will turn on and off with the elements.

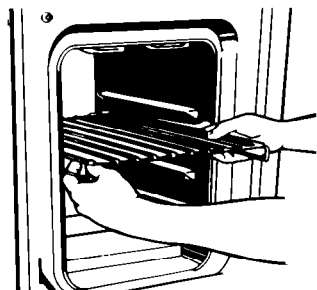
**The top element helps heat during baking, but does not turn red.**

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

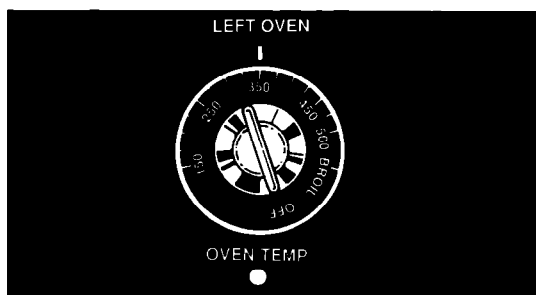


### Baking in the left oven

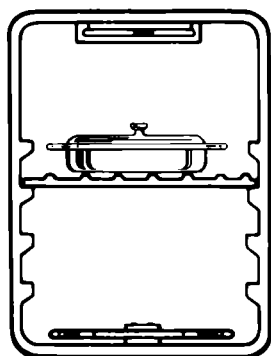
The left oven is best used as a warming oven, for heating smaller casseroles, or for baking many kinds of frozen convenience foods. Baking and broiling times may be longer than in the right oven. Large pans and bakeware can block air circulation needed for proper baking. The right, or primary, oven should be used for family baking of cakes, cookies, pies, etc.



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.



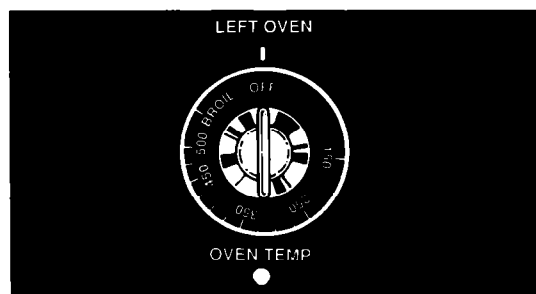
2. Set the Left Oven Temperature Control to the baking temperature you want. The Left Oven Temperature Control Indicator Light will come on. The oven is preheated when the Left Oven Temperature Control Indicator Light first goes off.



3. Put food in the oven.

During baking, the elements will turn on and off to keep the temperature at the setting. The Left Oven Temperature Control Indicator Light will turn on and off with the elements.

**The top element helps heat during baking, but does not turn red.**



4. When baking is done, turn the Left Oven Temperature Control to OFF.

## Using Your Range Continued

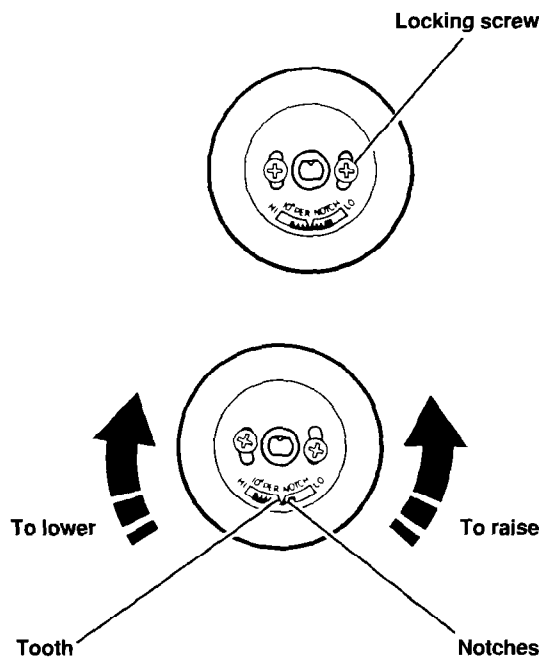
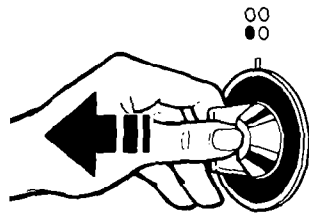
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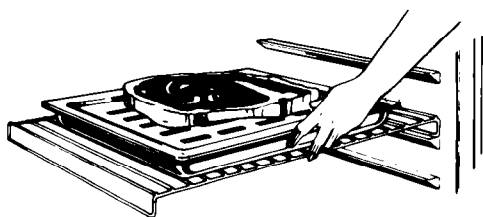
### Adjusting the oven temperature control

Does either oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without you noticing the change. Your new ovens are properly adjusted to provide accurate temperatures. But, when compared to your old oven, the new design may give you different results.

If, after using the ovens for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:

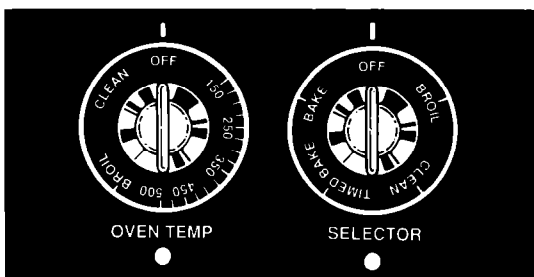
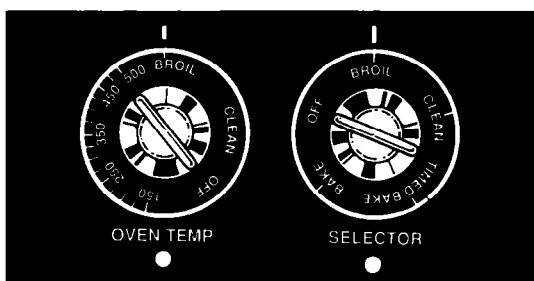
1. For the oven you want to adjust, turn the Oven Temperature Control Knob to the off position. Pull knob straight off.
2. Loosen the locking screw. **Note the position of the notches.**
3. **To lower the temperature**, move a notch closer to LO. Each notch equals about 10°F (5°C).
4. **To raise the temperature**, move a notch closer to HI. Each notch equals about 10°F (5°C).  
**Tighten the locking screw and replace the control knob.**





### Broiling in the right oven

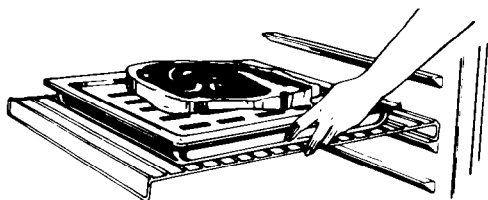
1. Position the rack before turning the oven on. See rack placement chart and broiling chart in the "Cooking Guide" for recommended rack positions.
2. Put the broiler pan and food on the rack.
3. Close the door to the Broil Stop position (open about 4 inches, 10.2 cm). The door will stay open by itself.
4. Set the Right Oven Selector and the Right Oven Temperature Control to BROIL. The Right Oven Temperature Control Indicator Light will come on.



5. When broiling is done, turn **both** the Right Oven Selector and the Right Oven Temperature Control to OFF. The Right Oven Temperature Control Indicator Light will go off.

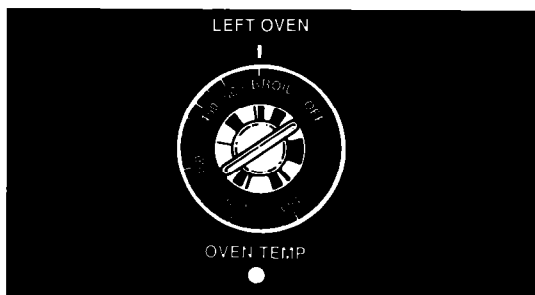
**NOTE:** The door must be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures.

## Using Your Range Continued

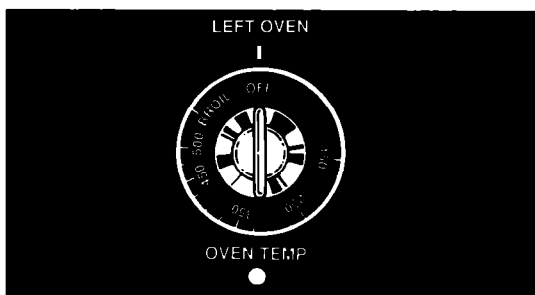


### Broiling in the left oven

1. Position the rack before turning the oven on. See rack placement chart and broiling chart in the "Cooking Guide" for recommended rack positions.
2. Put the broiler pan and food on the rack.
3. Close the door to the Broil Stop position (open about 4 inches, 10.2 cm). The door will stay open by itself.
4. Set the Left Oven Temperature Control to BROIL. (For slower broiling, turn to BROIL, then to a temperature setting.) The Left Oven Temperature Control Indicator Light will come on.



5. When broiling is done, turn the Left Oven Temperature Control to OFF. The Left Oven Temperature Control Indicator Light will go off.



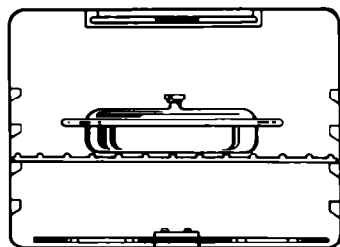
## Using the automatic MEALTIMER™ clock

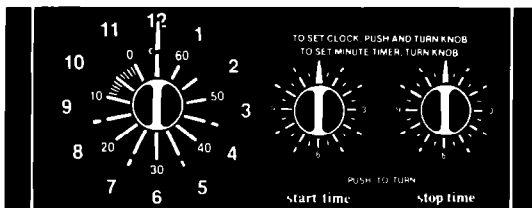
The automatic MEALTIMER™ clock is designed to turn the oven on and off at times you set, even when you are not around.

Automatic baking 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.**

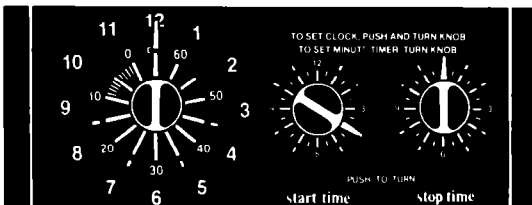
### To delay start and stop automatically:

1. Position the oven rack(s) properly, and place the food in the oven.





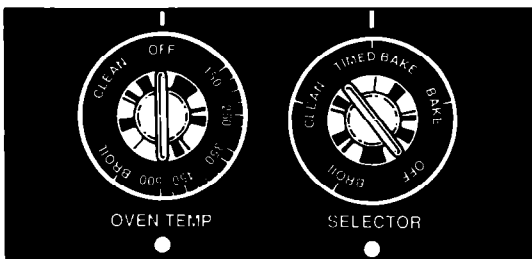
2. Make sure the clock is set to the right time of day. (See "Setting the clock" on page 7.)



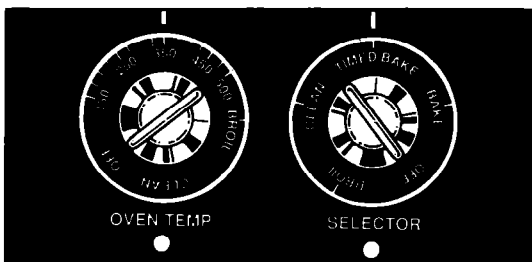
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.



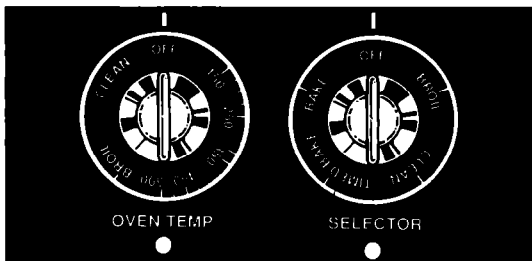
4. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off. Make sure the Start Time Knob is out.



5. Set the Right Oven Selector to TIMED BAKE.

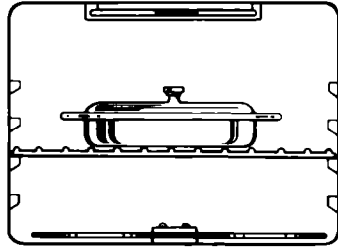


6. Set the Right Oven Temperature Control to the baking temperature you want. The oven will now start and stop automatically. The Right Oven Temperature Control Indicator Light will come on.



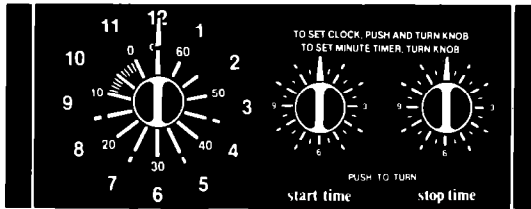
7. After baking is done or to stop the oven before preset time, turn both the Oven Selector and the Oven Temperature Control to OFF.

**Using Your Range  
Continued**

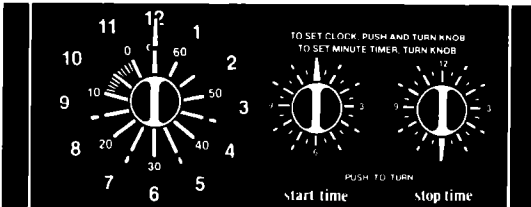


**To start baking now and stop automatically:**

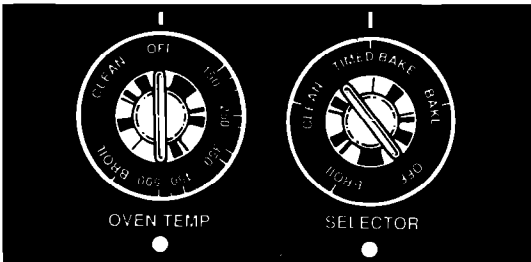
1. Position rack(s) properly, and place the food in the oven.



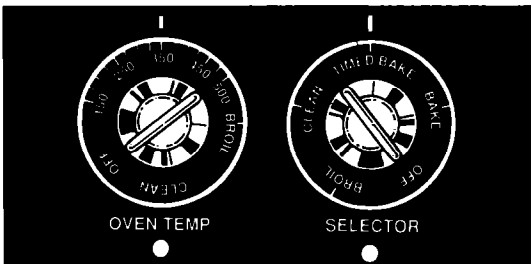
2. Make sure the clock is set to the right time of day. (See "Setting the clock" on page 7.)



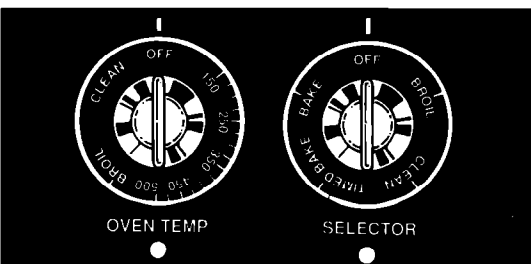
3. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.



4. Set the Right Oven Selector to **TIMED BAKE**.



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



6. After baking is done or to stop the oven before the preset time, turn both the Right Oven Selector and the Right 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.

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

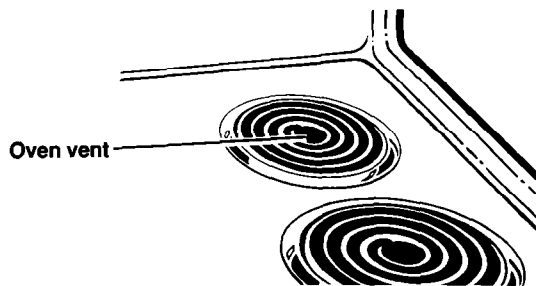
- not open
- not close all the way (the oven light stays on).

**If the door will not open:**

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

**If the door will not close:**

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



## The oven vents

Hot air and moisture escape from the ovens through vents under the rear surface units. You can cook on the units, or keep food warm on them while the oven is on.

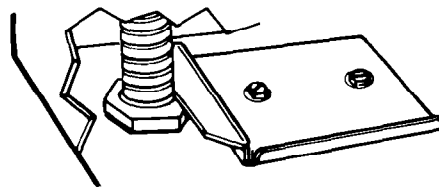
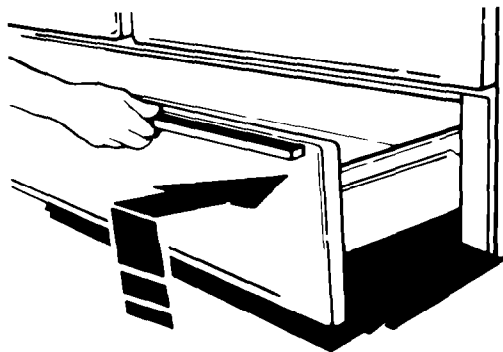
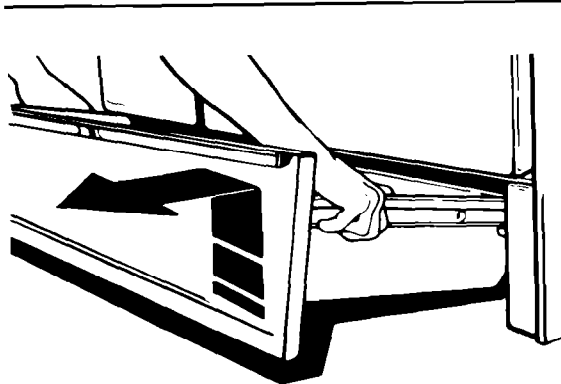
**Do not block the vents.** Poor baking can result.

### **⚠ WARNING**

#### **Burn Hazard**

If you leave a utensil on one of the rear surface units, use potholders when moving it. Pan handles can become hot enough to burn.

Plastic utensils left over the vents can melt.



## 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 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.

#### **To verify the anti-tip brackets are engaged:**

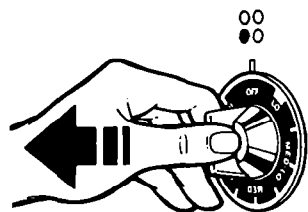
- Remove storage drawer.
- Look to see if the anti-tip brackets are attached to floor with screws.
- See Installation Instructions for further details.



# Caring For Your Range

## **⚠ 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.



## Control panel and knobs

1. Turn control knobs to the OFF position.
2. Pull control knobs straight off.
3. Use warm soapy water or spray glass cleaner and a soft cloth to wipe the control panel. 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 units and reflector bowls

### Removing

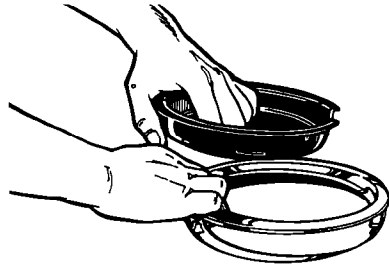
## **⚠ WARNING**

**Burn and Electrical Shock Hazard**  
Make sure all surface units are OFF before removing surface units and reflector bowls. Failure to do so can result in burns or electrical shock.



1. Lift the edge of the unit opposite the receptacle, just enough to clear the reflector bowl and trim ring.
2. Pull the surface unit straight away from the receptacle.

**Caring For Your Range  
Continued**

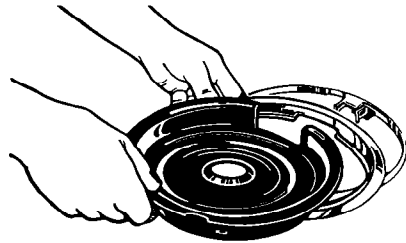


3. Lift out the reflector bowl and trim ring. See "Cleaning tips" on page 27 for cleaning instructions.

**Replacing**

**⚠ WARNING**

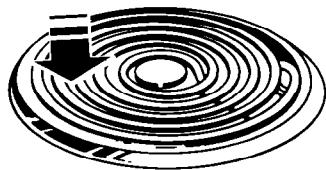
- Burn, Electrical Shock and Fire Hazard**
- **Make sure all surface units are OFF before replacing surface units and reflector bowls. Failure to do so can result in burns or electrical shock.**
  - **Do not line the reflector bowls with foil. Fire or electrical shock could result.**



1. Line up openings in the reflector bowl and notches in the trim ring with the surface unit receptacle.



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



3. When the terminal is pushed into the receptacle as far as it will go, push down the edge of the surface unit opposite the receptacle.

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.

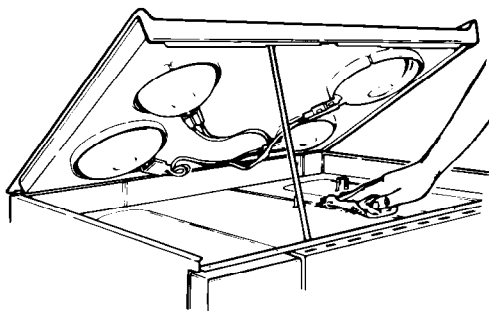
If a trim ring gets discolored, some of the utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the trim ring. This extra heat can discolor it. See Cooking Guide for further information.

### Lift-up cooktop

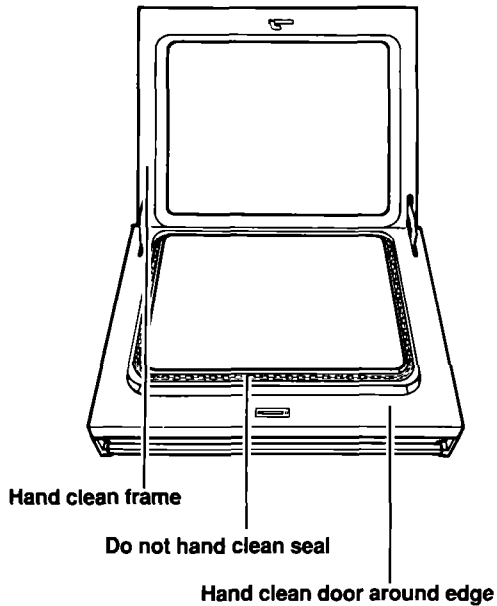
1. Lift front of cooktop at the center and swing the support rod up.
2. Carefully lower the cooktop onto the support rod. Be sure the tip of the rod fits in the notch in the cooktop.

#### **⚠ WARNING**

**Personal Injury and Product Damage Hazard**  
**Be sure the rod fits in the notch in the cooktop and is held securely. The cooktop could accidentally fall and injure you. Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.**



3. Wipe surface under the cooktop with warm soapy water. Use a soap-filled plastic scouring pad on heavily-soiled areas.



## 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 areas shown 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. (The center area of the door does not need to be hand cleaned.)
  - The frame around the oven.

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

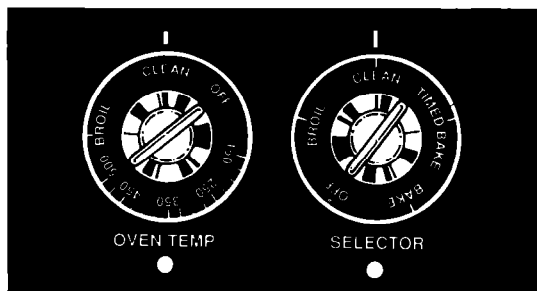
3. **Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.
4. **If you want the oven racks to remain shiny, remove from the oven and clean them by hand.** Otherwise, put oven racks on second and fourth guides (guides are counted from bottom to top). After racks are cleaned in the Self-Cleaning cycle, they become harder to slide. See page 27.
5. **If you want to clean the reflector bowls in the oven:**
  - Wipe the reflector bowls of loose soil and grease.
  - Place 2 bowls upside down on each oven rack.For best results, they should not touch each other or the oven walls.
  - **Chrome trim rings must not be cleaned in the oven. They will discolor.**

Turn on a vent hood or other kitchen vent during the Self-Cleaning cycle. This will help remove heat and odors that are normal during the cycle.

## ⚠ WARNING

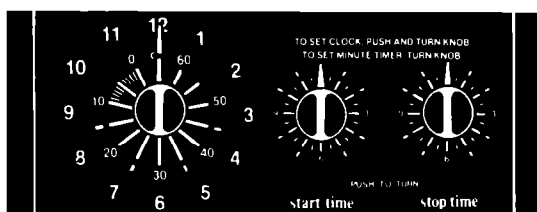
### Personal Injury and Product Damage Hazard

- 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 use foil or other liners in the oven. 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 vents. They may melt.

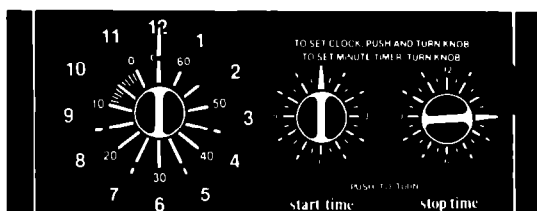


### Setting the controls

1. Set the Right Oven Selector and Right Oven Temperature Control to CLEAN.



2. Make sure the clock, start and stop times all have the right time of day.



3. Push in and turn the Stop Time Knob **clockwise** 2-4 hours.

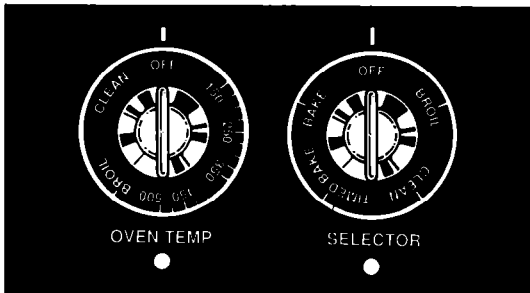
- Use 2 hours for light soil.
- Use 3 hours for moderate soil.
- Use 3-4 hours for heavy soil.

**NOTE:** Make sure the Start Time Knob is out.

**Caring For Your Range  
Continued**



4. The CLEANING Indicator Light comes on when the oven temperature exceeds normal baking temperatures. The door can't be opened when the CLEANING Indicator Light is on.



5. **After the Self-Cleaning cycle is completed,** the CLEANING Indicator Light goes off when the oven reaches normal baking temperatures. Turn the Right Oven Selector and Right Oven Temperature Control to OFF.



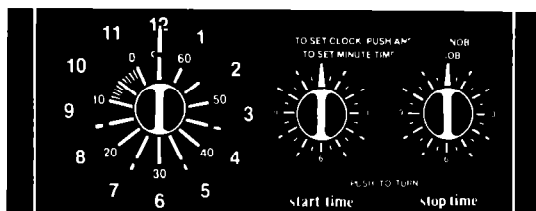
6. **After the oven is cool,** wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel wool pad.

**Special tips**

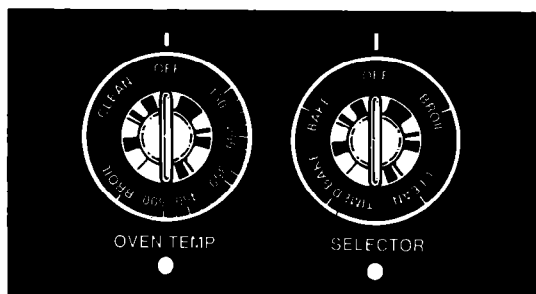
- Keep the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors and smoke.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the Self-Cleaning cycle doesn't get the oven as clean as you 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 20.

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

1. Push in and turn the Stop Time Knob **clockwise** until it points to the time indicated on the clock.



2. Turn the Right Oven Selector and Right Oven Temperature Control to OFF.



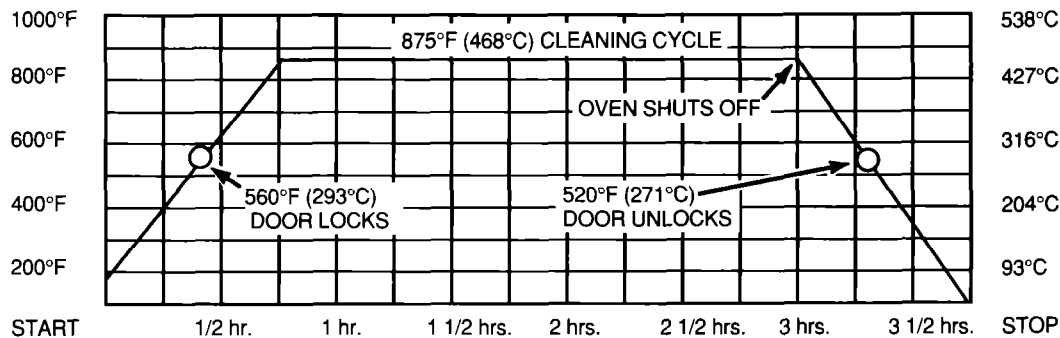
## Caring For Your Range Continued

### 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 3 hours.

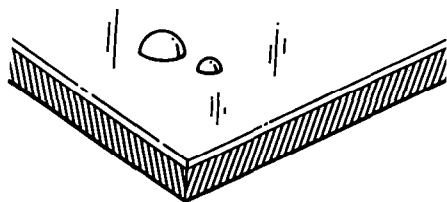
### Self-Cleaning cycle - three hour setting (Approximate temperatures and times)



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

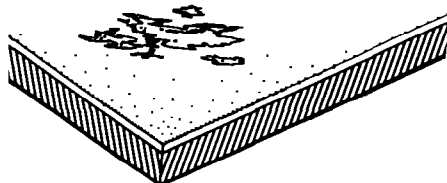
Fat spatter  
beads up.  
Turns black.

Standard  
porcelain



Fat spatter  
spreads out.  
Burns away.

Continuous-  
cleaning porcelain



## Using the Continuous-Cleaning left oven

Standard oven walls are coated with smooth porcelain. Your Continuous-Cleaning oven walls are coated with a special, rougher porcelain. A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat on the smooth surface chars and turns black. The spread-out fat on the rough surface **gradually** burns away at **medium to high baking temperatures** so the oven can return to a presentably clean condition.



### Using foil

To catch sugar or starchy spills from pies and casseroles, use a piece of heavy-duty aluminum foil or a shallow pan on rack under the cooking container. Foil or pan should be slightly larger than the cooking container. Poor baking may result if air circulation is blocked by foil or pan.

## WARNING

### **Burn, Electrical Shock and Product Damage Hazard**

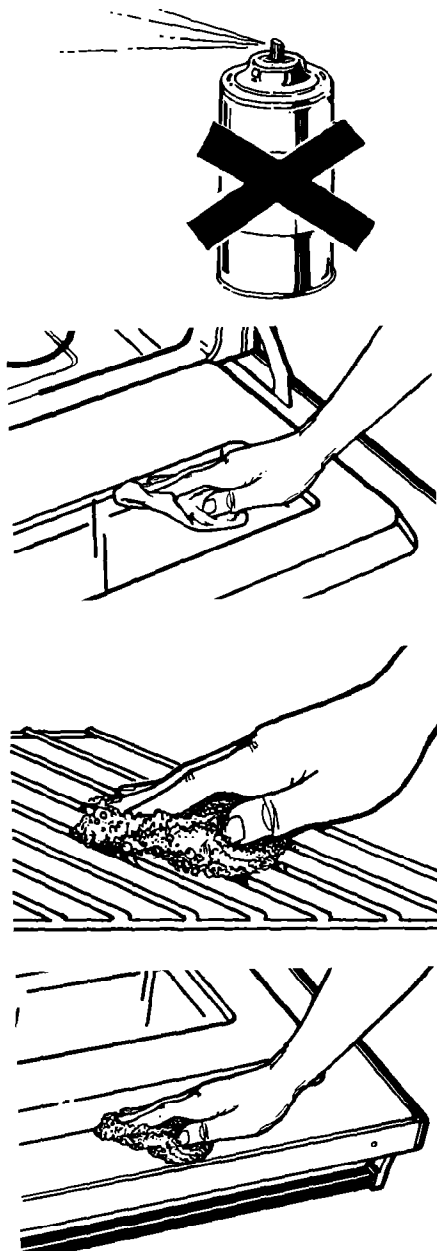
- **Make sure all controls are OFF and the oven is cool before using foil. Failure to do so can result in burns or electrical shock.**
- **Do not use foil to cover oven floor or to completely cover a rack. Good air circulation is needed for the oven to operate properly. Poor cooking results and damage to the oven could occur.**

1. Turn off all controls.
2. **Put foil or pan under the cooking container on rack.** Make sure the foil is centered and large enough to catch any spill-overs. Spill-overs may not burn away and could stain the bottom.

### Cleaning tips

1. The oven window and racks are not coated. Clean them by hand.
2. The oven door does not get as hot as the walls. Some hand cleaning may be needed.
3. If you do more broiling than baking, hand cleaning may be needed.

Caring For Your Range  
Continued



Hand cleaning

**⚠ WARNING**

**Personal Injury Hazard**  
Do not use oven cleaning products in a continuous-cleaning oven. Some can become trapped in the porcelain surface and give off harmful fumes.

**WINDOW** - Keep clean with warm soapy water or spray glass cleaner. Use a plastic scouring pad for heavily-soiled areas. Rinse well. **Do not use steel wool or abrasive cleansers.**

**RACKS** - Use a soapy steel wool pad for best cleaning results. Rinse well.

**WALLS AND DOOR** - Wash with warm soapy water. Use a steel wool pad or plastic scouring pad for heavily-soiled areas. Rinse well.

## Cleaning tips

### Control knobs

Clean with warm soapy water and a soft cloth.

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

### Control panel

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 cooktop)

Clean with warm soapy water and a soft cloth.

- Wipe off regularly when cooktop and oven are cool.

Use a non-abrasive 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, lemon juice or milk) to remain on surface. Acids may remove the glossy finish.

### Surface units

No cleaning is required.

- Spatters or spills will burn off.
- Do not immerse in water.

### Porcelain-enamel reflector bowls

Clean with warm soapy water and a non-abrasive plastic scrubbing pad.

- Wipe off excess spills.
- Wash, rinse and dry well.

### OR

Use a Self-Cleaning cycle.

- Place upside down on oven racks in oven during the Self-Cleaning cycle.

### Chrome trim rings

Clean with warm soapy water and a non-abrasive plastic scrubbing pad.

- Wash, rinse and dry well.
- Clean frequently.
- Do not use abrasive or harsh cleansers.
- Do not clean in Self-Cleaning oven. (See page 20.)

### 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 20.)

### 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 (right oven only)

Use spray glass cleaner or warm soapy water and a plastic scrubbing pad.

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

### Self-Cleaning right oven

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

- Follow directions starting on page 20, "Using the Self-Cleaning cycle."
- Do not use commercial oven cleaners.
- Do not use foil to line the bottom of your Self-Cleaning Oven.

### Continuous-cleaning left oven

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

- Remove door for easier access.
- Clean heavily-soiled areas or stains. Rinse well with water.

Place piece of heavy-duty aluminum foil or shallow pan, slightly larger than the cooking container, on rack under container to catch spill-overs.

- **Do not use commercial oven cleaners.**
- **Most fat splatters on oven walls and floor will gradually reduce to a presentably clean condition during baking.**

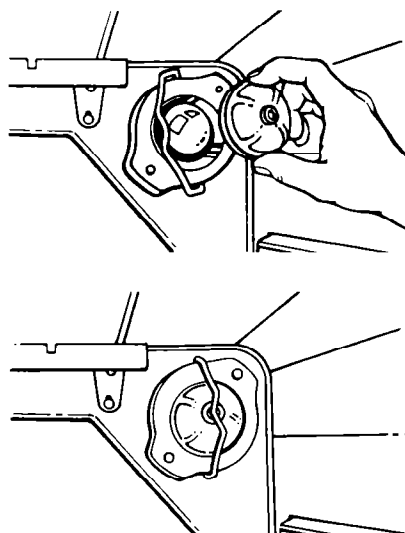
## The oven light (right oven only)

The Oven Light will come on when you open the oven door. To turn the light on when the oven door is closed, push the Oven Light Switch on the control panel. Push the switch again to turn off the light.

### **⚠ WARNING**

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

- **Make sure oven and light bulb are cool and power to the oven has been turned off before replacing the light bulb. Failure to do so could result in electrical shock or burns.**
- **The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Broken glass could cause injury.**



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

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

#### 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™ clock set correctly?

#### If surface units will not operate:

- Have you checked your home's main fuses or circuit breaker box?
- Are surface units plugged in all the way?
- Do the control knobs turn?

#### If surface unit 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?
- Does the Start Time Dial show the correct time of day? Is the knob all the way out?
- Is the Stop Time Dial set ahead to the time you want the Self-Cleaning cycle to stop?

#### If soil is visible on Continuous-Cleaning left oven finish:

- The special finish is designed to **gradually reduce oven soil** during normal baking or roasting. It is not designed to keep your oven spotless, only presentably clean. If you broil often, you may see oven soil. Follow hand cleaning tips on page 26.
- The door is cooler than the oven walls. Soil will be more visible on the door than other areas in the oven. See hand cleaning tips on page 26.
- Sugar and starchy spills may leave stains. See page 26 for hand cleaning tips. **Use foil on lower rack to catch these spills.**

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

- Is the range level?
- Does the oven temperature seem too low or too high? See page 10.
- If needed, have you preheated the oven as the recipe calls for?
- 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 elements being used?

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

**If You Need Service Or Assistance  
Continued**

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

**Call Whirlpool COOL-LINE® service assistance 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 COOL-LINE® service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR      ELECTRICAL APPLIANCES - 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 COOL-LINE service assistance 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® Range Product Warranty

ER001

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

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your franchised 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 COOL-LINE® service assistance telephone number, **1-800-253-1301**, from anywhere in the U.S.



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