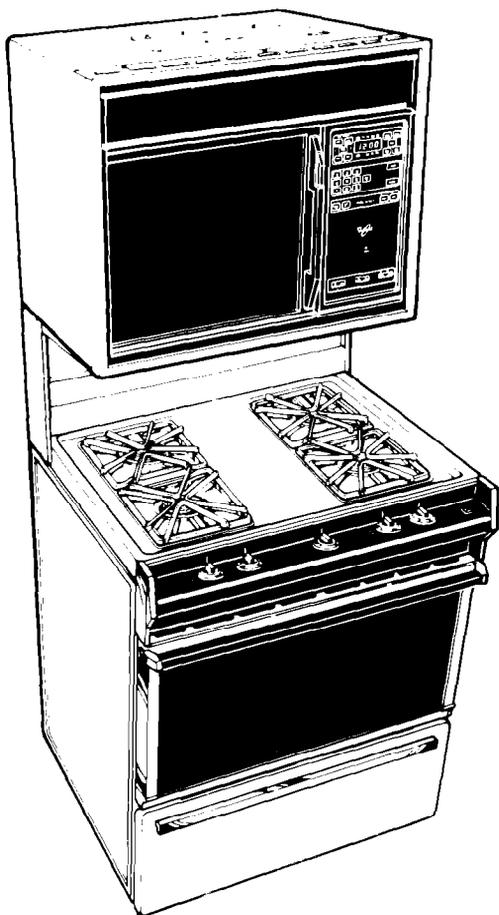


use & care guide



GAS COOKTOP AND LOWER OVEN

Continuous Cleaning
Model SM958PES

es. Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers, Clothes Dryers, Freezers, Refrigerator-



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Before you use your range

Read and carefully follow the "INSTALLATION INSTRUCTIONS" packed with your range.

Read this "Use & Care Guide" and your "Cooking Guide" carefully for important use and safety information. Store these with the Upper Microwave Oven literature in the Range Literature Pac for future use.

• FOR YOUR SAFETY •
TO PREVENT FIRE AND EXPLOSION, DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

• FOR YOUR SAFETY •
IF YOU SMELL GAS:
1. OPEN WINDOWS.
2. DON'T TOUCH ELECTRICAL SWITCHES.
3. EXTINGUISH ANY OPEN FLAMES.
4. IMMEDIATELY CALL YOUR GAS SUPPLIER.

• FOR YOUR SAFETY •
DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

You are personally responsible for:

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Having your range installed by a qualified installer.
- Installing the range where it is protected from the elements, and on a level floor strong enough to hold its weight.
- Having your range properly connected to electrical supply and grounded. (See "Installation Instructions.")
- Having your range properly connected to the proper gas supply and checked for leaks. (See "Installation Instructions.")
- Making sure the range is not used by children or anyone unable to operate it properly.
- Properly maintaining your range.
- Using the range only for jobs expected of a home range.

See your "Cooking Guide" and "Upper Microwave Oven Use & Care Guide" for additional safety and use information.

IMPORTANT SAFETY INSTRUCTIONS



WARNING - When using your cooktop or lower oven, follow basic precautions, including the following:

1. **DO NOT** allow children to use or play with any part of the range, or leave them unattended near it. They could be burned or injured.
2. **DO NOT** store things children might want above the range. Children could be burned or injured while climbing on it.
3. **DO NOT** allow anyone to touch a hot surface burner, oven burner or areas around them. They could be hot enough to burn severely.
4. **KEEP** children away from the range when it is on. The cooktop, oven walls, racks and door can be hot enough to cause burns.
5. **DO NOT** use a range to heat a room. Persons in the room could be burned or injured, or a fire could start.
6. **KEEP** pan handles turned in, but not over another surface burner to prevent burns, injury and to help prevent the utensil from being pushed off the cooktop.
7. **DO NOT** use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.
8. **DO NOT** wear loose or hanging garments when using the range. They could ignite if they touch a hot burner or surrounding area and you could be burned.
9. **DO NOT** heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.
10. When adding or removing food, **MAKE SURE** to open the oven door all the way to prevent burns.

continued on next page

- 11. DO NOT** use a wet pot holder. Steam burns can result. **DO NOT** use a towel or bulky cloth as a pot holder. They could catch fire and burn you.
- 12. MAKE SURE** the utensils you use are large enough to contain food and avoid boil overs and spill-overs. This will help prevent hazardous build-ups of food. Heavy splatterings or spillovers left on a range can ignite and burn you. Pan size is especially important in deep fat frying.
- 13. DO NOT** leave surface burners on high heat settings. Boil overs and greasy spillovers could cause steam, smoke and could ignite and burn you.
- 14. GREASE** is flammable and should be handled carefully. Let fat cool before attempting to handle it. **Do not allow grease to collect around range or in vents.** Wipe spillovers immediately.
- 15. NEVER** use a match or other flame to look for a gas leak. Explosion and injury could result.
- 16. DO NOT** repair or replace any parts unless specifically recommended in this manual. All other servicing should be referred to a qualified service technician.
- 17.** Because of the automatic exhaust fan system, the following cautions must be observed:
 - a. Do not leave the area when using your cooktop at a high setting. Accidental fires from boilovers or spattering on the surface burners could spread, especially if the exhaust fan is operating.
 - b. Do not operate the exhaust vent system without the filters in place. Grease could accumulate in the venting system and cause a fire hazard.
 - c. Do not allow grease and soil to build up in the grease filters. Exhaust fan efficiency will decrease and fire may result. Clean often following the filter cleaning instructions on page 19.
 - d. Do not "flame" foods when operating the exhaust fan. The fan, if operating, may spread the flame and cause personal injury or property damage.

• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.

– SAVE THESE INSTRUCTIONS –

Copy your Model and Serial Numbers here...

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

- 1. Complete** Model and Serial Numbers (from the plate located on the front frame of the upper microwave oven).
- 2.** Purchase date from sales slip.

Copy this information in these spaces. Keep this book and your sales slip together.

Model Number

Serial Number

Purchase Date

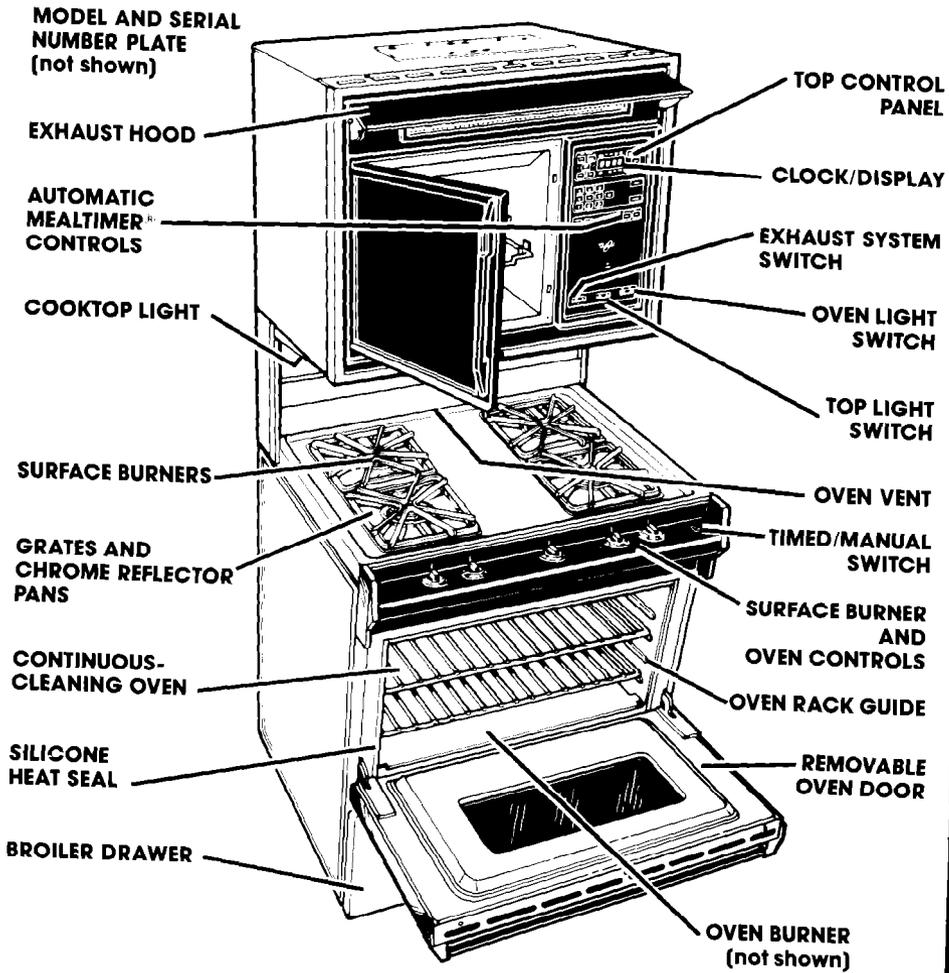
Service Company Phone Number

Please complete and mail the Owner Registration Card furnished with this product.

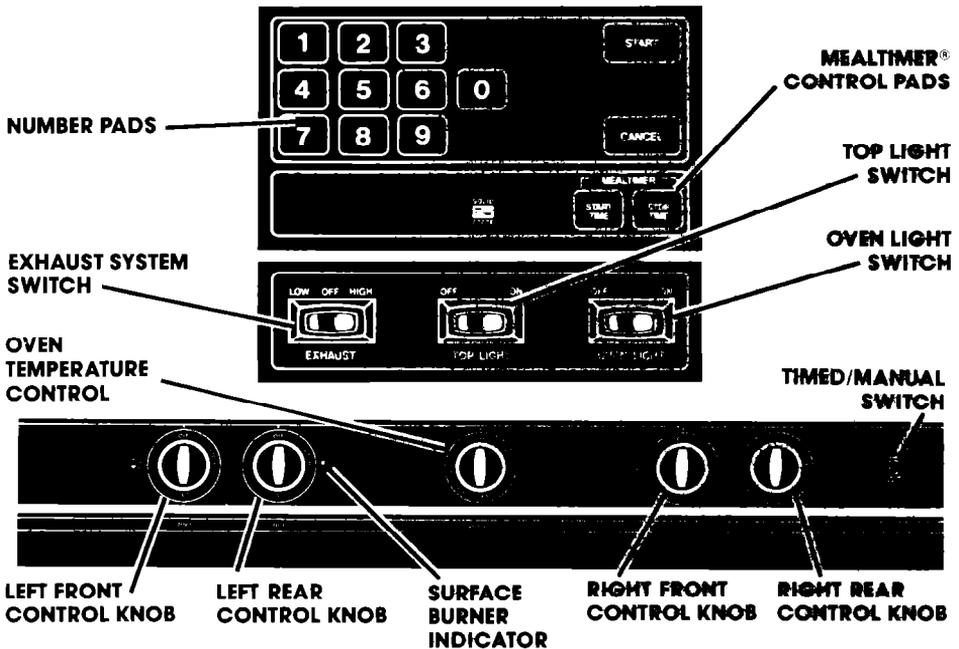
Parts and features

Model SM958PES COOKTOP AND LOWER OVEN

SAFETY • PARTS AND FEATURES



Using your range

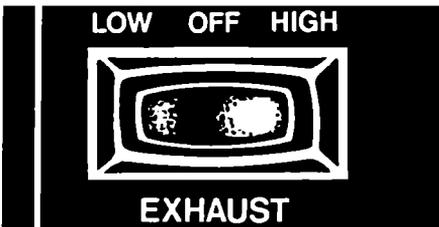


Dual-Level Exhaust Vent System

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

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

To use only the lower vent:



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

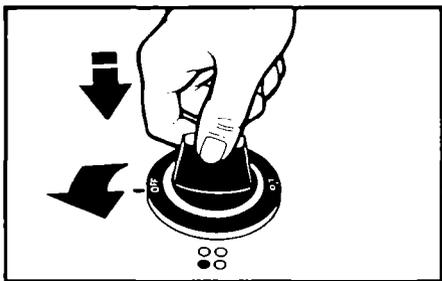
To use both vents:



- Raise the vent cover above the microwave oven.
- Turn on desired fan speed by following the directions.

Note: If the temperature gets too hot around the microwave oven when it is in use, the exhaust fan will **automatically** turn on or change to the HIGH setting to protect the oven. If this occurs it can not be turned off with the EXHAUST switch. It will stay on until the area cools down or until the microwave oven shuts off.

Using the Surface Burners



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

To stop the clicking sound after the burner lights, turn the control knob back to a desired setting. The control knob has stops for HI, MED and LOW, however it can be set anywhere between HI and OFF. **Do not cook with the control in the LITE position.**

Surface Burner Indicators

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



WARNING: If the flame should go out while cooking, or if there is a strong odor, turn the burners OFF. Wait five minutes for the gas odor to disappear, before relighting burner. If gas odor is still present, see safety note on page 2.

In Case of a Prolonged Power Failure

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



WARNING: Burner flame should not extend beyond the edge of the cooking utensil. The flame can burn you and cause poor cooking results.

See the "Cooking Guide" for important utensil information. Until you get used to the settings, use the following as a guide.

Use LITE to light the burner. After the burner lights, turn control back to a desired setting. **Do not cook with the control in the LITE position.**

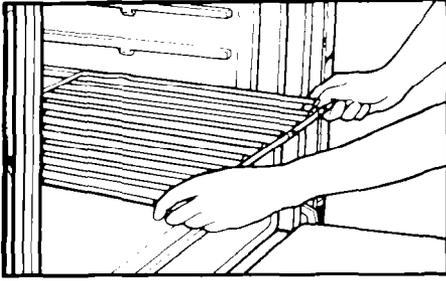
Use a high setting to start cooking or to bring liquids to a boil.

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

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

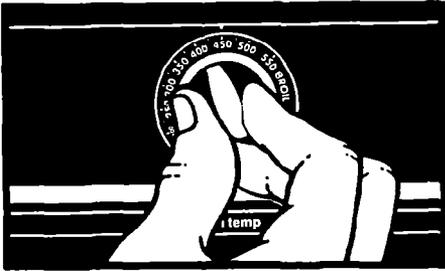
Using the Lower Oven

Baking

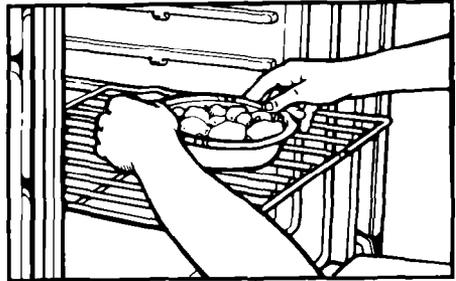


1. Position the racks properly **before** turning on the oven. **To change rack position**, pull rack out to stop, raise front edge and lift out.

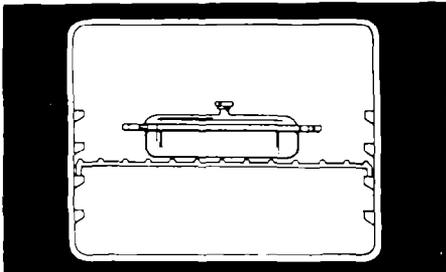
Racks should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the "Cooking Guide."



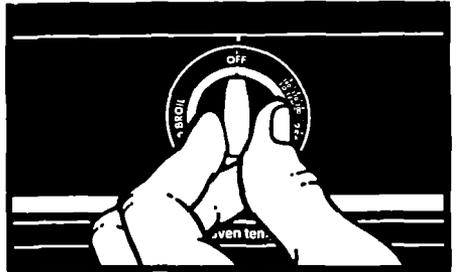
2. Set the Oven Temp control knob to the baking temperature you want. The oven burner will automatically light in 50-60 seconds



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



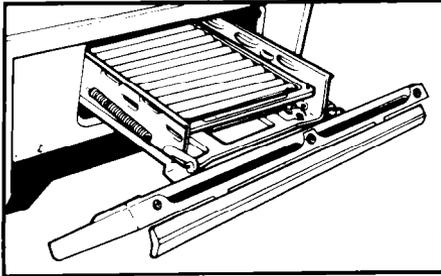
4. During baking, the oven burner will turn on and off to maintain the temperature setting



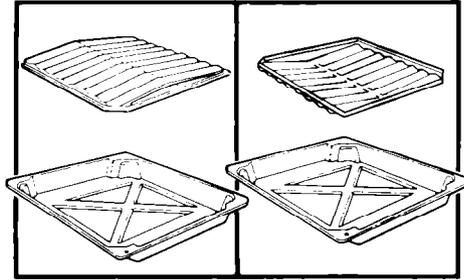
5. When Baking is done, turn the Oven Temp control knob to OFF.

Broiling

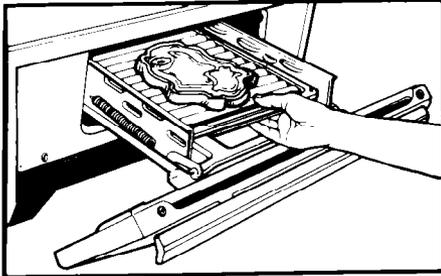
The Broiler Drawer is located below the oven door. **Always broil with the drawer and oven door completely closed.**



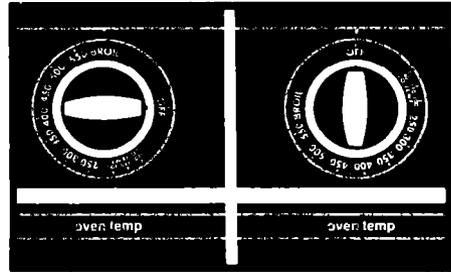
1. Pull the broiler drawer open and tilt the door panel down.



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



3. Place food on broiler pan and position the broiler pan **before** turning on the broiler. See pan placement chart in the "Cooking Guide" for recommended pan positions.



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

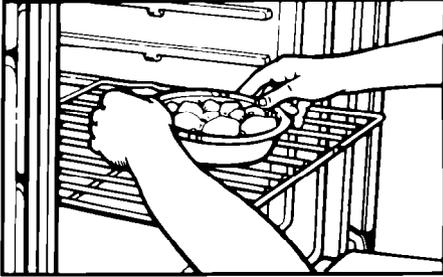
DO NOT PREHEAT THE BROILER BEFORE USING. COMPLETELY CLOSE THE BROILER DRAWER DURING BROILING.

Using the Automatic MEALTIMER® Control

The automatic MEALTIMER® Control will turn the **lower 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, or other recipes that require preheating the oven before baking...under-cooking will result.**

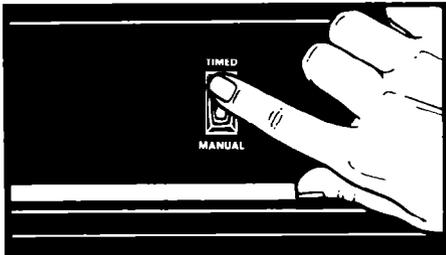
To start and stop baking automatically:



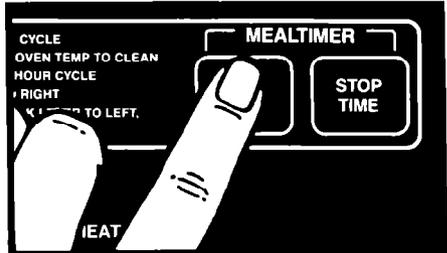
1. Position the oven rack(s) properly, and place the food in the oven.



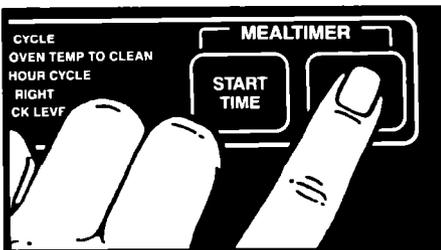
2. Make sure the clock on the microwave control display is set to the correct time of day. (See **Upper Microwave Oven Use & Care Guide** for instructions.)



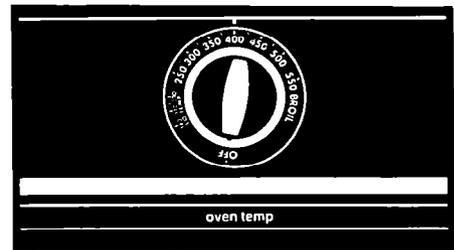
3. Set TIMED/MANUAL switch at TIMED position.



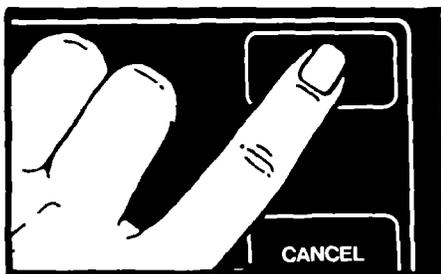
4. Touch START TIME Pad. Touch number pads for the time you want baking to start. (**Option:** Skip this step if you want baking to start immediately.)



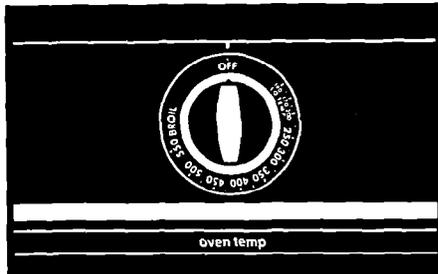
5. Touch STOP TIME Pad. Touch number pads for the time you want baking to stop.



6. Set the Oven Temp control knob to the baking temperature you want. When the start time is reached, the oven burner will automatically light in 50-60 seconds.



7. Touch START. The oven will now start and stop automatically.



8. After baking is done or to stop the oven before preset time, turn the Oven Temp control knob to OFF. Set the TIMED/MANUAL switch to the MANUAL position.

To cancel MEALTIMER™ :

Touch START TIME. Touch CANCEL. Turn the Oven Temp control knob to OFF. Return TIMED/MANUAL switch to MANUAL position.



WARNING: To avoid sickness and food waste.

- Use foods that will not go bad or spoil while waiting for cooking to start.
- Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.
- 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.**

The Oven Vent

Hot air and moisture escape from the ovens through vents located at the back of the cooktop and over the upper oven. **Do not block a vent.** Poor baking will result.

LOWER OVEN VENT



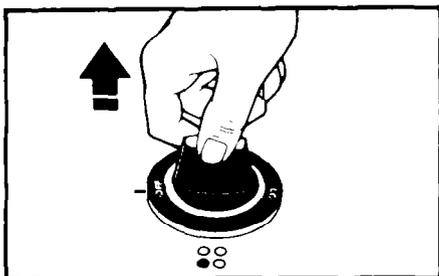
UPPER OVEN VENT

Caring for your cooktop and lower oven

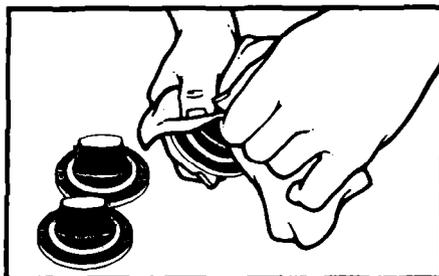
Control Panels



WARNING: To avoid burns, first make sure all controls are off and the range is COOL.

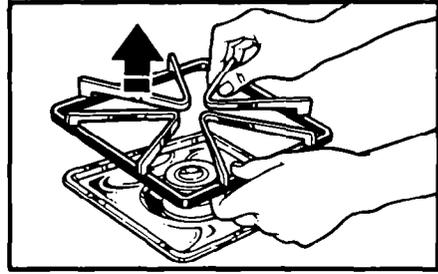
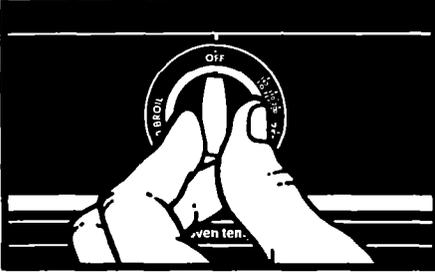


1. Pull knobs straight off.
2. Use warm soapy water, baking soda and a damp soft cloth or spray glass cleaner to wipe the control panels. Rinse and wipe dry.



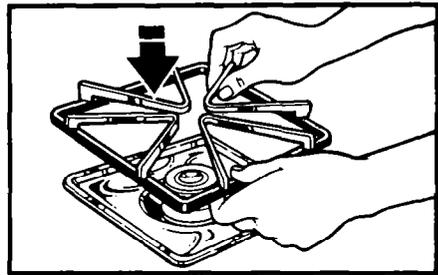
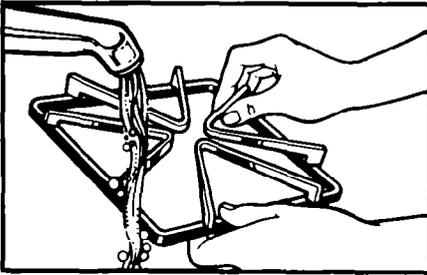
3. Wash knobs in warm soapy water or use baking soda and a damp, soft cloth or follow directions provided with glass cleaner. Rinse well and dry.
CAUTION: Do not soak or use abrasive cleansers. They could rub off the markings.
4. Push the knobs straight back on. Make sure they point to OFF.

Surface Burner Grates and Reflector Pans



1.  **WARNING:** To avoid burns, be sure the surface burners are **OFF** and the surrounding parts are **COOL**.

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



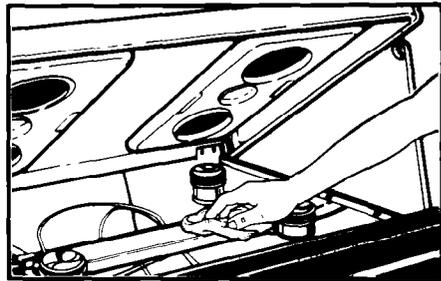
3. Wash the grates and reflector pans in warm soapy water. Rinse and dry well.

4. Replace reflector pans and grates.

Lift-Up Cooktop

1. Lift front of cooktop at corners and swing up the support rod.
2. Carefully lower the cooktop onto the support rod.

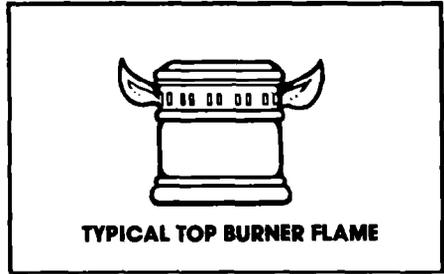
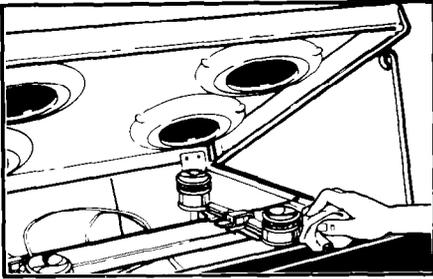
-  **WARNING:** Be sure the rod fits in the notch in the cooktop and is held securely. The cooktop could accidentally fall and injure you.



- CAUTION:** Do not drop the cooktop or let it bump the upper oven. Damage could result to the porcelain and the cooktop frame.

3. Wipe surface under cooktop with warm soapy water. Use soapy plastic scrub pad on stubborn spots.

Surface Burners



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

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

Occasionally check surface burner flames for size and shape as shown. If flames do not burn properly, you may need to remove the surface burners for cleaning (see page 17), or call a qualified technician for burner adjustments.

To adjust the HI and LO settings on the control knobs:

1. Turn on the surface burners, then set the controls on LO.
2. **Without changing the burner settings**, remove the control knobs.
3. Firmly grasp the control stem and insert a small bladed screwdriver into the end of the stem. Turn the screwdriver in either direction until the flame height is $\frac{1}{8}$ in (.318 cm) or lower in size. **Flame must be large enough to maintain a STABLE FLAME on all burner ports.**

NEVER ADJUST THE FLAME SIZE AT THE MEDIUM SETTING.

The Oven Door

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

1.  **WARNING: To avoid burns, be sure the oven is OFF and COOL.**

Open the door to the first stop position.

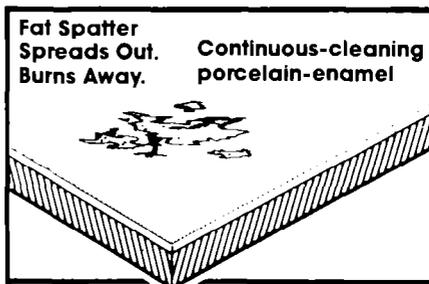
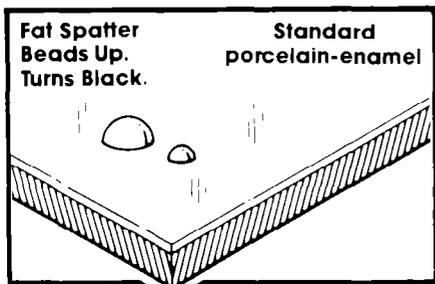
2. Hold the door at both sides and lift off of hinges at bottom corners of door.
3. **To replace**, fit the bottom corners of the door over the ends of the hinges.

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



The Continuous-Cleaning Oven

Standard oven walls are coated with smooth porcelain-enamel. Your continuous-cleaning oven walls are coated with a special, rougher porcelain-enamel. A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat chars and turns black. The spread-out fat **gradually** burns away at **medium to high temperatures** (350°-475°F; 176°-246°C) 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 the lower rack, slightly larger than the cooking container.

1.



WARNING: To avoid burns, be sure the oven is OFF and COOL.

2.

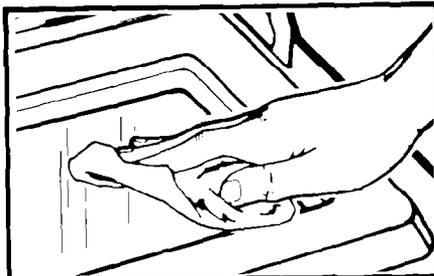
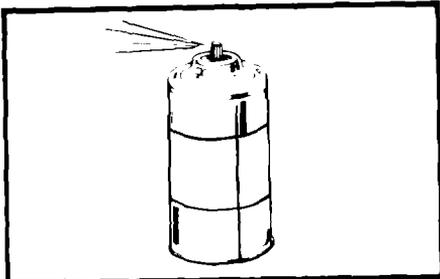
Position foil or pan under the cooking container. Make sure the foil is centered and large enough to catch any spillovers.

CAUTION: 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.

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. Use aluminum foil or a shallow pan according to instructions. Spillovers do not burn away and may stain the bottom.

Hand Cleaning

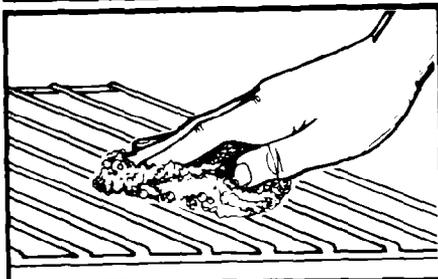


**WARNING: DO NOT
USE COMMERCIAL
OVEN CLEANERS
IN YOUR OVEN.**

**They may become trapped in the
porcelain, damage the finish and
surface and give off harmful fumes.**

WINDOW – Keep clean with hot
sudsy water. Use a plastic scouring
pad for stubborn spots. Rinse well.

**Do not use steel wool or abrasive
cleaners.**



RACKS – Use soapy steel wool pad
for stubborn stains. Rinse well.



WALLS AND DOOR – Wash with hot
soapy water. Use a soapy steel
wool pad for stubborn spots. Rinse
well.

Cleaning Chart



WARNING: To avoid burns, be sure all controls are OFF and the range is COOL.

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Soft cloth and warm soapy water or baking soda. Nylon or plastic scrubbing pad for stubborn spots.	<ul style="list-style-type: none"> Wipe off regularly when cooktop and range are cool. Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the finish. Do not use abrasive or harsh cleansers.
Surface burner grates	Automatic dishwasher or warm soapy water and plastic scrubbing pad	<ul style="list-style-type: none"> Wash with other cooking utensils. Dry completely. Do not use abrasive or harsh cleansers.
Chrome reflector pans	Automatic dishwasher or warm soapy water and plastic scrubbing pad	<ul style="list-style-type: none"> Wash with other cooking utensils. Clean frequently. Do not use abrasive or harsh cleansers.
Surface burners	Warm soapy water, a plastic scrubbing pad, dishwashing detergent or a solution of 1 quart of boiling hot water and 2 tablespoons of DIP IT	<ul style="list-style-type: none"> Lift-up the cooktop, see page 13. Wipe off spills immediately after burner has cooled. <p>In case of stubborn stains:</p> <ul style="list-style-type: none"> Remove burner from manifold with phillips screwdriver. Soak in warm soapy water and wipe with plastic scrubbing pad and dishwashing detergent. If stain is still there, soak 20 minutes in boiling water and DIP IT solution. Be sure the solution covers the whole burner. Rinse and dry well. If ports are clogged, clean with a straight pin. Do not enlarge or distort ports. Do not use a wooden toothpick. Do not clean surface burner in dishwasher.
Broiler drawer, pan and grid	Warm soapy water and plastic scrubbing pad.	<ul style="list-style-type: none"> Clean after each use. Wash pan and grid with other utensils. After broiler is cool, wipe interior with warm damp cloth. For stubborn spots, use a plastic scrubbing pad.
Control knobs	Warm soapy water and soft cloth.	<ul style="list-style-type: none"> Wash, rinse and dry well. Do not soak.

continued on next page

PART	WHAT TO USE	HOW TO CLEAN
Control panels	Warm soapy water or baking soda, soft cloth and spray glass cleaner.	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Follow directions provided with cleaner.
Oven racks	Warm soapy water and plastic scrubbing pad.	<ul style="list-style-type: none"> • Wash, rinse and dry well. Use plastic scrubbing pad for stubborn areas.
Lower oven door glass	Spray glass cleaner; warm soapy water and soft cloth.	<ul style="list-style-type: none"> • Make sure oven is cool. • Follow directions provided with cleaner. • Wash, rinse and dry well.
Continuous-Cleaning oven	Warm, soapy water or soapy scrubbing pad. Heavy-duty aluminum foil or shallow pan.	<ul style="list-style-type: none"> • Most fat spatters on oven walls and floor will gradually reduce to a presentably clean condition during baking. • Clean stubborn spots or stains. Rinse well with water. • Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spillovers. Do not cover entire rack with foil. • Do not use commercial oven cleaners.

CAUTION: Do not attempt to push any object into the openings of the protective shield surrounding the ignitor coil that is located at the top of the oven. The coil could be damaged.

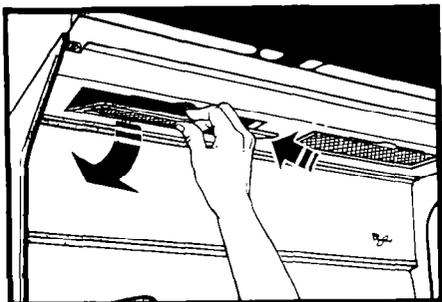
Cleaning the Grease Filters

The grease filters should be removed and cleaned at least once a month.

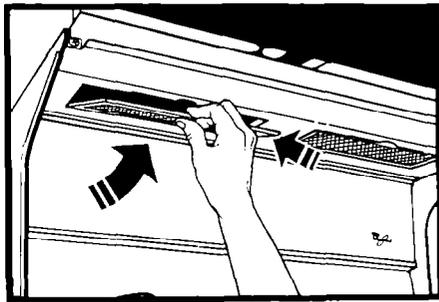
NOTE: If you are using charcoal filters from the Non-Vent Kit (Part No. 814023), they should be replaced every 12 months. Do not attempt to clean.

Lower Filters

(beneath the microwave oven)



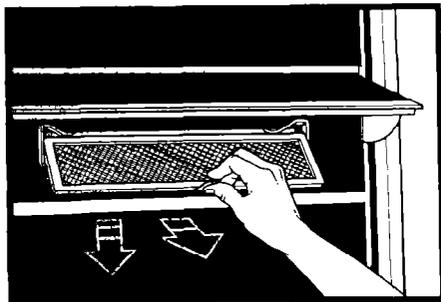
1. To remove each filter, place thumb in the indentation at the center front of the filter. Push back and pull down.



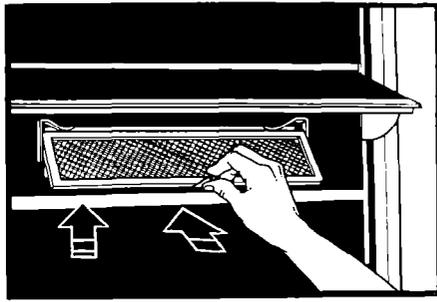
2. To replace, place the long edge of the filter against the clips at the back of the opening. Push filter back and up until it snaps into place.

Top Filter

(above the microwave oven, under the vent cover)



1. To remove filter, lift vent cover. Use plastic tab at center of the filter to push up and lift out the filter.



2. To replace, place top edge of the filter against the clips at the top of the opening. Push up and in until filter snaps in place. Make sure the plastic tab at the bottom of the filter is facing out.

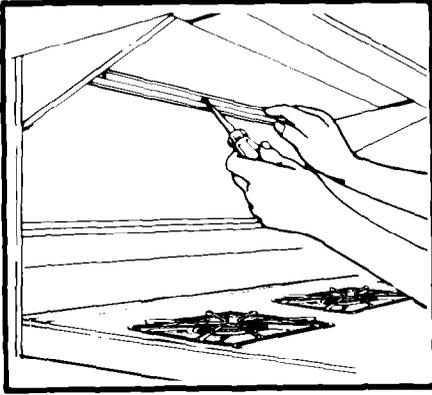
To clean the filters, soak in hot water and a mild detergent. Scrub and swish to remove embedded dirt and grease. Rinse well and shake to dry. (Filters may be washed in the dishwasher. However the aluminum will darken. Using ammonia for cleaning will also cause the aluminum to darken.)

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

The Cooktop Light

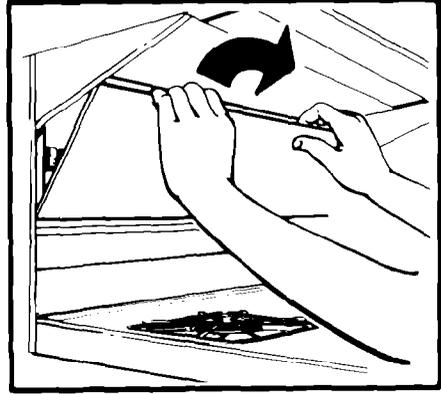
The **Top Light** switch is located below the upper control panel. Push the right side of the switch to turn the light ON. Push the left side of the switch to turn the light OFF.

To replace:

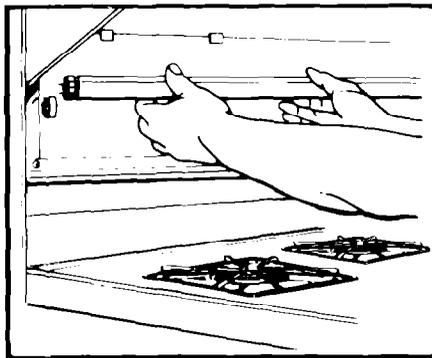


1.  **WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.**

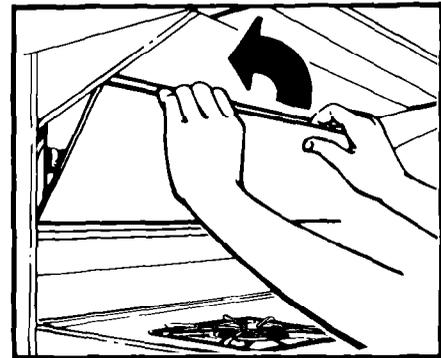
Remove the screws and metal trim that supports the top of the light cover. **The glass is heavy. Hold it securely.**



2. **With both hands**, pull top of light cover towards you and lift it out of bottom support trim.



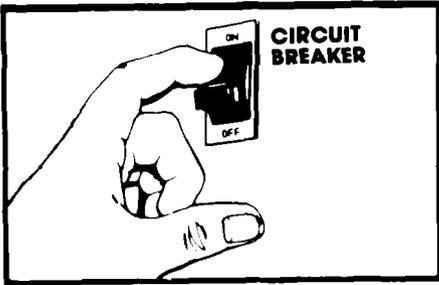
3. Grasp the fluorescent tube at both ends. Roll bottom of tube towards the front until both ends come out of the receptacles. Replace with a 20-watt cool-white fluorescent tube.



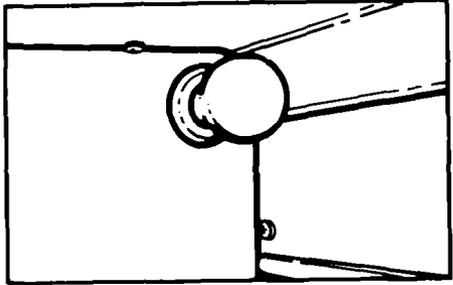
4. **With both hands**, carefully fit the glass light cover into the bottom metal support trim. Replace the top support trim and screw. Turn the electric power back on at the main power supply.

Changing the Oven Light

The oven light will come on when you push the Oven Light switch on the control panel. Push it again to turn off the light.



1.  **WARNING: To avoid possible shock hazard, turn off electric power at the main power supply.**



2. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb. Turn the power back on at the main power supply.

If you need service or assistance, we suggest you follow these five steps:

1. Before calling for assistance...

Performance problems often result from little things you can find and fix without tools of any kind.

If nothing operates:

- Is the range properly connected to gas and electrical supplies? (See "Installation Instructions.")
- Have you checked your home's main fuses or circuit breaker box?
- Is the flow of combustion and/or ventilation air to the range blocked? **Do not block the air flow to and around the range.**

If the oven will not operate:

- Has automatic MEALTIMER™ control been set for delayed baking?
- Is the TIMED/MANUAL switch set at the MANUAL position?
- Is the Oven Temperature Control turned to a temperature setting?

If burner fails to light:

- Is the range connected to electrical power?
- Have you checked your home's main fuses or circuit breaker box?
- Are burner ports clogged? (See page 17.)

If burner flames are uneven:

- Are burner ports clogged? (See page 17.)

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

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

If burner makes a popping noise when ON:

- Is the burner wet from washing? Let dry.

If control knob(s) will not turn:

- Did you push in before trying to turn?

If soil is visible on Continuous-Cleaning 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.
- The door is cooler than the oven walls. Soil will be more visible on the door than other areas in the oven. See page 16 for how to clean.
- Sugar and starchy spills may leave stains. See page 16 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?
- Are you using pans recommended in the **Cooking Guide**?
- Does the flame size fit the cooking utensil being used? (See the **Cooking Guide**.)
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven before cooking?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms?

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

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 Consultants 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.

3. If you need service*...



Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies.

TECH-CARE service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service 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

WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE

WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES

SERVICE COMPANIES

K17 SERVICE CO
170 MAPLE

486 8996

K1 SERVICE CO
170 MAPLE

486 8996

OR

WASHING MACHINES, DRYERS & IRONERS - SERVICING

WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES

K17 SERVICE CO
170 MAPLE

486 8996

4. If you have a problem*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our Consultants, or if you prefer, write to:

Mr. Robert Stanley
 Division Vice President
 Whirlpool Corporation
 2000 M-63
 Benton Harbor, MI 49022

5. 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.

*If you must call or write, 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 for assistance.

WHIRLPOOL[®] MICROWAVE OVEN/ RANGE 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 a franchised TECH-CARE* service company.
LIMITED FOUR-YEAR WARRANTY Second Through Fifth Year From Date of Purchase	FSP* replacement magnetron tube on microwave ovens if defective in materials or workmanship.
WHIRLPOOL WILL NOT PAY FOR	
<p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of the range product. 2. Instruct you how to use the range product. 3. Replace house fuses or correct house wiring or plumbing. 4. Replace owner accessible light bulbs. <p>B. Repairs when range product is used in other than normal, single-family household use.</p> <p>C. Pick up and delivery. This product is designed to be repaired in the home.</p> <p>D. Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.</p> <p>E. Any labor costs during the limited warranty.</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.



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Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Rang

