



SELF-CLEANING GAS RANGE

Use & Care Guide

For questions about features, operation, performance, parts, accessories or service, call:
1-800-253-1301

or visit our website at...
www.whirlpool.com

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

**Models SF340BEH SF357BEH
8273882**

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RANGE SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

! DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

! WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.

WARNING: This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.

The Anti-Tip Bracket

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



⚠ WARNING

Tip Over Hazard

A child or adult can tip the range and be killed.

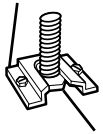
Connect anti-tip bracket to rear range foot.

Reconnect the anti-tip bracket, if the range is moved.

See the installation instructions for details.

Failure to follow these instructions can result in death or serious burns to children and adults.

Anti-Tip Bracket



Range Foot

Making sure the anti-tip bracket is installed:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor.
- Slide range back so rear range foot is under anti-tip bracket.

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:

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- Proper Installation – The range, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*. Be sure the range is properly installed and grounded by a qualified technician.
- This range is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

- Disconnect the electrical supply before servicing the appliance.
- Never Use the Range for Warming or Heating the Room.
- Injuries may result from the misuse of appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.
- Maintenance – Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.
- Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil.

For self-cleaning ranges –

- Before Self-Cleaning the Oven – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.

SAVE THESE INSTRUCTIONS

PARTS AND FEATURES

This manual covers different models. The range you have purchased may have some or all of the parts and features listed. The locations and appearances of the features shown here may not match your model.

Cooktop Control Panel

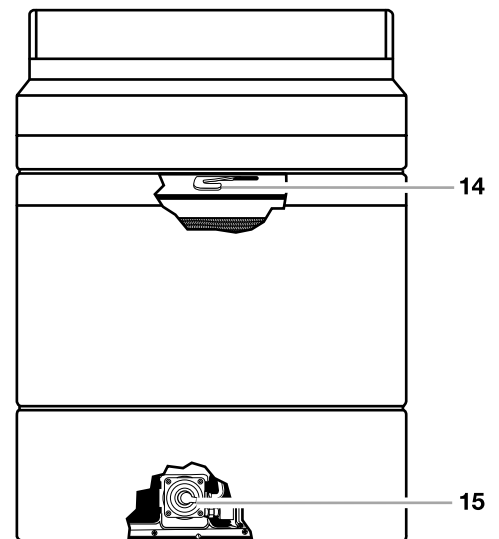
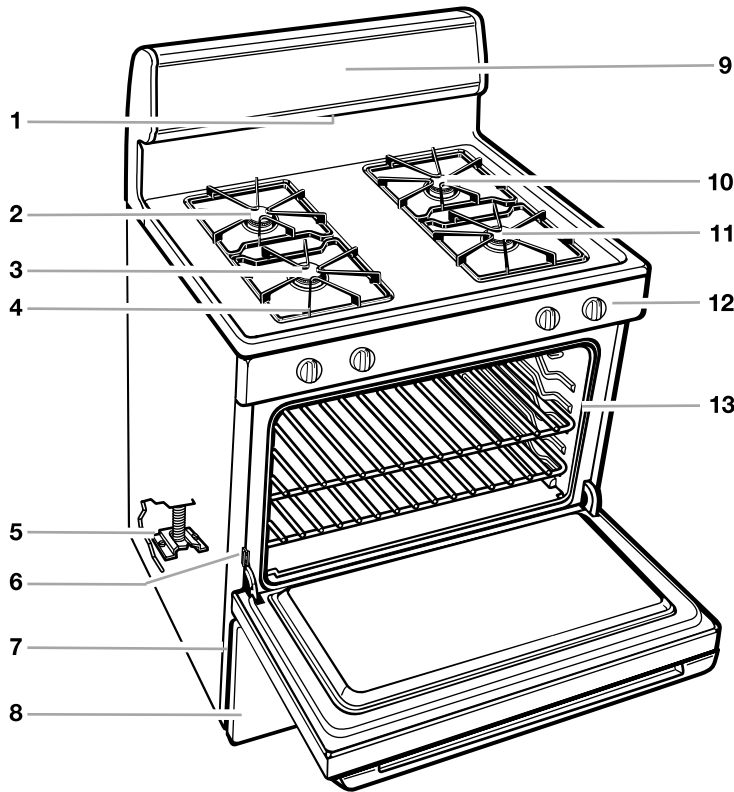


- 1. Left Rear Burner Control
- 2. Left Front Burner Control

- 3. Right Front Burner Control
- 4. Right Rear Burner Control

- 5. Surface Burner Locator

Range



- 1. Oven Vent
- 2. Left Rear Surface Burner
- 3. Left Front Surface Burner
- 4. Surface Burner Grate
- 5. Anti-Tip Bracket
- 6. Door Stop Clip

- 7. Model and Serial Number Plate
(behind left side of storage drawer)
- 8. Storage Drawer
- 9. Oven Control Panel
- 10. Right Rear Surface Burner
- 11. Right Front Surface Burner

- 12. Cooktop Control Panel
- 13. Door Gasket
- 14. Self-Clean Latch
(on some models)
- 15. Gas Regulator

COOKTOP USE

Cooktop Controls

⚠ WARNING



Fire Hazard

Do not let the burner flame extend beyond the edge of the pan.

Turn off all controls when not cooking.

Failure to follow these instructions can result in death or fire.

Electric igniters automatically light the surface burners when control knobs are turned to LIGHT.

Before setting a control knob, place filled cookware on the grate. Do not operate a burner using empty cookware or while the grate is vacant.

To Set:

1. Push in and turn knob counterclockwise to LIGHT.
All four surface burners will click. Only the burner with the control knob turned to LIGHT will produce a flame.
2. Turn knob anywhere between HIGH and LOW. Use the following chart as a guide when setting heat levels.

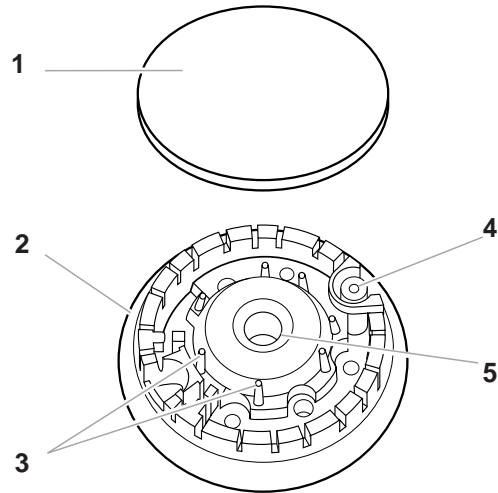
SETTING	RECOMMENDED USE
LIGHT	<ul style="list-style-type: none"> Light the burner.
HIGH	<ul style="list-style-type: none"> Start food cooking. Bring liquid to a boil.
BETWEEN HIGH and LOW	<ul style="list-style-type: none"> Hold a rapid boil. Quickly brown or sear food. Fry or sauté foods. Cook soups, sauces and gravies. Stew or steam foods.
LOW	<ul style="list-style-type: none"> Keep food warm. Melt chocolate or butter. Simmer.

Power failure

In case of prolonged power failure, the surface burners can be lit manually. Hold a lit match near a burner and turn knob counterclockwise to LIGHT. After burner lights, turn knob to setting.

REMEMBER: When range is in use or during the Self-Cleaning cycle, the entire cooktop area may become hot.

Sealed Surface Burners

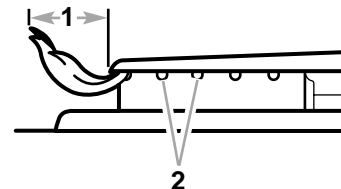


1. Burner cap
2. Burner base
3. Alignment pins
4. Ignitor
5. Gas tube opening

IMPORTANT: Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

Burner cap: Always keep the burner cap in place when using a surface burner. A clean burner cap will help prevent poor ignition and uneven flames. Always clean the burner cap after a spill-over and routinely remove and clean the caps according to the "Cleaning" section.

Gas tube opening: Gas must flow freely throughout the gas tube opening for the burner to light properly. **Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the gas tube opening.** Protect it from spill-overs by always using a burner cap.



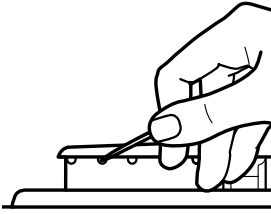
1. 1-1/2" (25-38 mm)
2. Burner ports

Burner ports: Check burner flames occasionally for proper size and shape as shown above. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports.

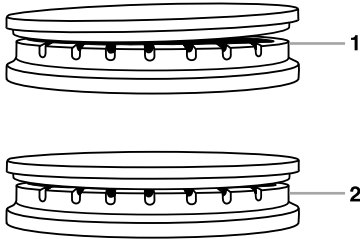
To Clean:

IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Do not use oven cleaners, bleach or rust removers.

1. Remove the burner cap from the burner base and clean according to “Cleaning” section.
2. Clean the gas tube opening with a damp cloth.
3. Clean clogged burner ports with a straight pin as shown. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, call a qualified technician for service.



4. Replace the burner cap, making sure the alignment pins on the cap are properly aligned with the burner base.



1. Incorrect
2. Correct

5. Turn on the burner. If the burner does not light, check cap alignment. If the burner still does not light, do not service the sealed burner yourself, contact a designated service technician.

Home Canning

When canning for long periods, alternate the use of surface cooking areas, elements or surface burners between batches. This allows time for the surrounding areas to cool.

- Center the canner on the grate or largest surface cooking area or element. Canners should not extend more than 1 in. (2.5 cm) outside the cooking area.
- Do not place canner on two surface cooking areas, elements or surface burners at the same time.
- On ceramic glass models, only use flat-bottomed canners.
- On coil element models, the installation of a Canning Unit Kit is recommended. If not installed, the life of the coil element will be shortened. See “Assistance or Service” for ordering instructions.
- For more information, contact your local U.S. Government Agricultural Department Extension Office. In Canada, contact Agriculture Canada. Companies who manufacture home canning products can also offer assistance.

Cookware

IMPORTANT: Never leave empty cookware on a hot surface cooking area, element or surface burner.

Ideal cookware should have a flat bottom, straight sides, a well-fitting lid and the material should be of medium-to-heavy thickness.

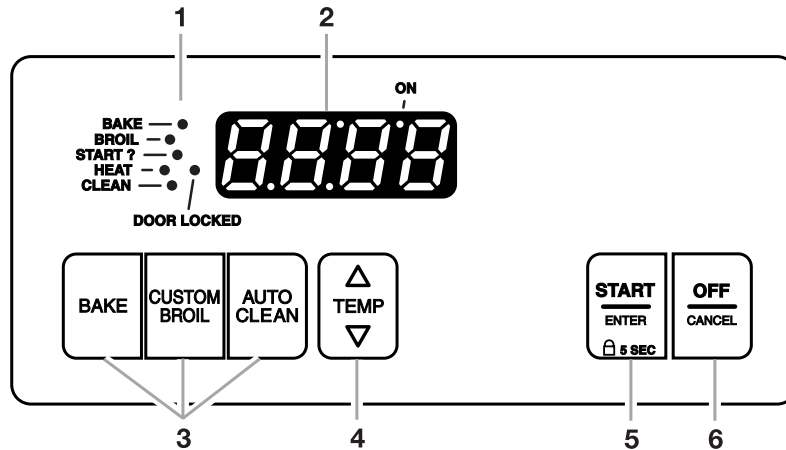
Cookware material is a factor in how quickly and evenly heat is transferred, ultimately affecting cooking results. A non-stick finish has the same characteristics as its base material. For example, aluminum cookware with a non-stick finish will take on the properties of aluminum.

Use the following chart as a guide for cookware material characteristics.

COOKWARE	CHARACTERISTICS
*Aluminum	<ul style="list-style-type: none">■ Heats quickly and evenly.■ Suitable for all types of cooking.■ Medium or heavy thickness is best for most cooking tasks.
Cast iron	<ul style="list-style-type: none">■ Heats slowly and evenly.■ Good for browning and frying.■ Maintains heat for slow cooking.■ Rough surfaces may scratch cooktop.
Ceramic or Ceramic glass	<ul style="list-style-type: none">■ Follow manufacturer’s instructions.■ Rough surfaces may scratch cooktop.■ Heats slowly, but unevenly.■ Best results on low to medium heat settings.
*Copper	<ul style="list-style-type: none">■ Heats very quickly and evenly.
Earthenware	<ul style="list-style-type: none">■ Follow manufacturer’s instructions.■ Use on low heat settings.
Porcelain enamel-on-steel or cast iron	<ul style="list-style-type: none">■ See stainless steel or cast iron.
Stainless steel	<ul style="list-style-type: none">■ Heats quickly, but unevenly.■ A core or base of aluminum or copper on stainless steel provides even heating.

*Aluminum and copper may be used as core or base in cookware and can leave permanent marks on the cooktop or grates.

ELECTRONIC OVEN CONTROL



1. Indicator Lights
2. Display

3. Oven Selectors
4. Temperature

5. Start/Enter Control Lock
6. Off/Cancel

Display

After installing the appliance according to the Installation Instructions and connecting the power supply, "PF" will appear on the display. Press OFF/CANCEL to clear "PF".

If "PF" appears again, a power failure has occurred. Press OFF/CANCEL to clear display.

- When using the oven, the display shows preheat time and temperature setting.
- The ON light will come on when the oven is on.
- When not using the oven, the display is blank.

Indicator Lights

The BAKE, BROIL and CLEAN indicator lights will come on when that setting is selected. For example, when the BAKE pad is pressed and during the bake cycle the BAKE indicator light will come on.

The HEAT indicator light will come on and go off periodically as the oven elements cycle during baking, broiling or self-cleaning.

The DOOR LOCKED indicator light will come on when the oven door is locked.

Start/Enter and Off/Cancel

START/ENTER begins any function. If START/ENTER is not pressed within 5 seconds, the "START?" indicator light will flash. If START/ENTER is not pressed within 5 minutes, the function will be canceled.

OFF/CANCEL stops any function except for the Control Lock.

Control Lock

The Control Lock shuts down the control panel to prevent unintended use of the oven. Do not use when the oven is in use or a control has been set.

To Lock Control:

Press and hold START/ENTER for 5 seconds.

A tone will sound. "Loc" will appear on the display and the START? indicator light will come on. Both will go off in 5 seconds.

When the control is locked and any pad is pressed, "Loc" will appear on the display and the START? indicator light will come on. Both will go off in 5 seconds.

To Unlock Control:

Press and hold START/ENTER for 5 seconds.

During those 5 seconds "Loc" will appear on the display and the START? indicator light will come on. A tone will sound, then both will go off.

Oven Temperature Control

IMPORTANT: Do not use a thermometer to measure oven temperature because opening the oven door and element or burner cycling may give incorrect readings.

The oven provides accurate temperatures, however, it may cook differently than your previous oven, so the temperature calibration can be adjusted.

A minus sign means the oven will be cooler by the displayed amount. No sign means the oven will be warmer by the displayed amount. Use the following chart as a guide.

ADJUSTMENT °F	COOKS FOOD
10°F (5°C)	...a little more
20°F (10°C)	...moderately more
30°F (15°C)	...much more
-10°F (-5°C)	...a little less
-20°F (-10°C)	...moderately less
-30°F (-15°C)	...much less

To Adjust Oven Temperature Calibration:

1. Press and hold BAKE for 5 seconds.

The display will show the current oven temperature calibration, for example, "00", if not yet adjusted.



2. Press TEMP (▲) or (▼) to change the temperature in 10°F (5°C) amounts. The adjustment can be set between -30°F (-15°C) and 30°F(15°C).

When decreasing, a minus sign (-) appears in front of the number. When increasing, nothing appears in front of the number.

3. Press START/ENTER.

OVEN USE

Aluminum Foil

IMPORTANT: Do not line the oven bottom with any type of foil, liners or cookware because permanent damage will occur to the oven bottom finish.

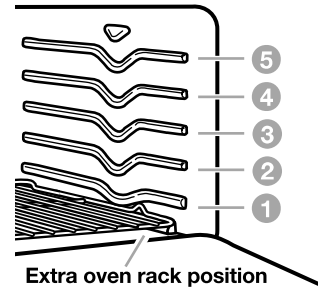
- Do not cover entire rack with foil because air must be able to move freely for best cooking results.
- To catch spills, place foil on rack below dish. Make sure foil is at least 1 in. (2.5 cm) larger than the dish and that it is turned up at the edges.

Positioning Racks and Bakeware

IMPORTANT: Never place food or bakeware directly on the oven door or bottom.

RACKS

Position racks before turning the oven on. Do not move racks with bakeware on them. Make sure racks are level. To move a rack, pull it out to the stop position, raise the front edge, then lift out. Use the following illustration and chart as a guide.



FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	1 or 2
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2
Cookies, biscuits, muffins, cakes, non frozen pies	2 or 3
Extra large items	Extra oven rack position

BAKEWARE

To cook food evenly, hot air must be able to circulate. Allow 2 in. (5 cm) of space around bakeware and oven walls. Use the following chart as a guide.

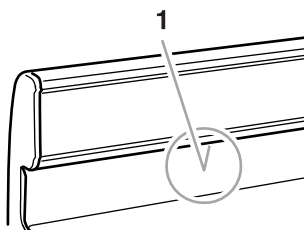
NUMBER OF PAN(S)	POSITION ON RACK
1	Center of rack.
2	Side by side or slightly staggered.
3 or 4	Opposite corners on each rack. Make sure bakeware is not directly over another.

Bakeware

The bakeware material affects cooking results. Follow manufacturer's recommendations and use the bakeware size recommended in the recipe. Use the following chart as a guide.

BAKEWARE/ RESULTS	RECOMMENDATIONS
Light colored aluminum <ul style="list-style-type: none">■ Light golden crusts■ Even browning	<ul style="list-style-type: none">■ Use temperature and time recommended in recipe.
Dark aluminum and other bakeware with dark, dull and/or non-stick finish <ul style="list-style-type: none">■ Brown, crisp crusts	<ul style="list-style-type: none">■ May reduce baking temperatures 25°F (15°C).■ Use suggested baking time.■ For pies, breads and casseroles, use temperature recommended in recipe.■ Place rack in center of oven.
Insulated cookie sheets or baking pans <ul style="list-style-type: none">■ Little or no bottom browning	<ul style="list-style-type: none">■ Place in the bottom third of oven.■ May need to increase baking time.
Stainless steel <ul style="list-style-type: none">■ Light, golden crusts■ Uneven browning	<ul style="list-style-type: none">■ May need to increase baking time.
Stoneware <ul style="list-style-type: none">■ Crisp crusts	<ul style="list-style-type: none">■ Follow manufacturer's instructions.
Ovenproof glassware, ceramic glass or ceramic <ul style="list-style-type: none">■ Brown, crisp crusts	<ul style="list-style-type: none">■ May reduce baking temperatures 25°F (15°C).

Oven Vent



1. Oven Vent

The oven vent releases hot air and moisture from the oven, and should not be blocked or covered. Doing so will cause poor air circulation, affecting cooking and cleaning results. Never set plastics, paper or other items that could melt or burn near the oven vent.

Baking and Roasting

IMPORTANT: Never light the oven burner during a power failure. When using the oven for the first time, it is necessary to turn any one of the surface burners on first to release air from the gas lines.

Before baking and roasting, position racks according to the "Positioning Racks and Bakeware" section. When roasting, it is not necessary to wait for the oven preheat conditioning time to end before putting food in unless recommended in the recipe.

To Bake or Roast:

1. Press **BAKE**.
Press **TEMP** (▲) or (▼) to set a temperature other than 350°F (175°C) in 5° amounts. The bake range can be set between 170°F and 500°F (75°C and 260°C).
2. Press **START/ENTER**.
The temperature can be changed after this step. **START/ENTER** does not need to be pressed again.
3. Press **OFF/CANCEL** when finished.

Preheating

After **START/ENTER** is pressed, the oven will enter a timed preheat conditioning. "PrE" and the time countdown will appear on the display. When the preheat conditioning time ends, a tone will sound and the selected temperature will appear on the display.

Preheat temperatures are affected by varying factors such as room temperature and peak energy usage times. It is normal for the temperature showing on the display and the actual oven temperature to differ.

Waiting an additional ten minutes after the preheat conditioning time ends to put food in the oven is suggested when baking foods with leavening ingredients, such as yeast, baking powder, baking soda and eggs.

Broiling and Custom Broiling

Broiling uses direct radiant heat to cook food. Changing the temperature when Custom Broiling allows more precise control when cooking. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

- Use only the broiler pan and grid provided with the range. It is designed to drain juices and help prevent spatter and smoke.
- For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to prevent curling.
- Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.

Before broiling, position rack according to Broiling chart. It is not necessary to preheat the oven before putting food in unless recommended in the recipe. Position food on grid in the broiler pan, then place it in the center of the oven rack. Close the door.

To Broil:

1. Press **CUSTOM BROIL**.
2. Press **START/ENTER**.
3. Press **OFF/CANCEL** when finished.

To Custom Broil:

1. Press CUSTOM BROIL.
2. Press TEMP (▼) or (▲) to change the temperature in 5° amounts. The broil range can be set between 300°F and HI (525°F [150°C and HI] [275°C]).
3. Press START/ENTER.
4. Press OFF/CANCEL when finished.

Broiling chart

For best results, place food 3 in. (7 cm) or more from the broil burner. Times are guidelines only and may need to be adjusted for individual tastes. Recommended rack positions are numbered from the bottom (1) to the top (5). For diagram, see the "Positioning Racks and Bakeware" section.

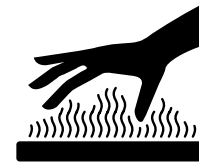
FOOD	RACK POSITION	Approximate Time (minutes)	
		SIDE 1	SIDE 2
Steak 1 in. (2.5 cm) thick			
medium rare	4	14-15	7-8
medium	4	15-16	8-9
well done	4	18-19	9-10
*Ground meat patties ¾ in. (2 cm) thick			
well done	4	13-14	6-7
Pork chops 1 in. (2.5 cm) thick	4	21-22	10-11
Ham slice, precooked ½ in. (1.25 cm) thick	4	8-10	4-5
Frankfurters	4	6-7	3-4
Lamb chops 1 in. (2.5 cm) thick	4	15-17	8-9
Chicken bone-in pieces	3	18-20	18-20
boneless breasts	4	12-16	11-16
Fish Fillet ¼- ½ in. (.6-1.25 cm) thick	4	8-10	4-5
Steaks ¾- 1 in. (2-2.5 cm) thick	4	15-18	7-9

* Place up to 9 patties, equally spaced, on broiler grid.

RANGE CARE

Self-Cleaning Cycle (on some models)

⚠ WARNING



Burn Hazard

Do not touch the oven during the Self-Cleaning cycle.

Keep children away from oven during Self-Cleaning cycle.

Do not use commercial oven cleaners in your oven.

Failure to follow these instructions can result in burns, or illness from inhaling dangerous fumes.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well ventilated room.

Self-clean the oven before it is heavily soiled. Heavy soil results in longer cleaning and more smoke.

Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.

Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. See "Oven Vent(s)" section.

Prepare Oven:

- Remove the broiler pan, grid, cookware and bakeware and, on some models, the temperature probe from the oven.
- Remove any foil from the oven because it may burn or melt, damaging the oven.
- Remove oven racks to keep them shiny and easy to slide. If leaving in, place them on rack positions 2, 3 or 4. For diagram, see "Positioning Racks and Bakeware". Racks will discolor and become harder to slide. See "Cleaning" for more information.
- Hand clean inside door edge and the 1½ in. (3.8 cm) area around the inside oven cavity frame, being careful not to move or bend the gasket. This area does not get hot enough during self-cleaning to remove soil. Do not let water, cleaner, etc. enter slots on door frame. Use a damp cloth to clean this area.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting or faint white spots can result. This will not affect cooking performance.

Prepare Cooktop and Storage Drawer:

- Remove plastic items from the cooktop because they may melt.
- Remove all items from the storage drawer.

How the Cycle Works

IMPORTANT: The heating and cooling of porcelain on steel in the oven may result in discoloring, loss of gloss, hairline cracks and popping sounds.

The Self-Cleaning cycle uses very high temperatures, burning soil to a powdery ash.

The oven is preset for a 3½ hour clean cycle, however the time can be changed. Suggested clean times are 2½ hours for light soil and between 3½ to 4½ hours for average to heavy soil.

Once the oven has completely cooled, remove ash with a damp cloth. **The oven light will not work during the Self-Cleaning cycle.**

Before self-cleaning, make sure the door is closed completely or it will not lock and the cycle will not begin.

To Self-Clean:

1. Press AUTO CLEAN.
Press TEMP (▲) or (▼) to set a clean time other than 3½ hours. It can be set between 2½ and 4½ hours.
2. Press START/ENTER.
The door will lock automatically after START/ENTER is pressed. It will not unlock until the oven cools to an appropriate temperature.
3. When the cycle is complete, “End” will appear on the display. Press any pad to clear the display.

To Stop Self-Clean (at any time):

1. Press OFF/CANCEL.
If the oven temperature is too high, “cool” will appear on the display. The door will remain locked until the oven has cooled to an appropriate temperature.



If and when the oven temperature is appropriately cool, “End” will appear on the display. Press any pad to clear the display.

Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire appliance is cool. These spills may affect the finish.

- Glass cleaner, mild liquid cleaner or non-abrasive scrubbing pad:
Gently clean around the model and serial number plate because scrubbing may remove numbers.

COOKTOP CONTROLS

Do not use steel wool, abrasive cleansers or oven cleaner.

Do not soak.

When replacing knobs, make sure knobs are in the OFF position.

On some models, do not remove seals under knobs.

- Soap and water or dishwasher:
Pull knobs straight away from control panel to remove.

PORCELAIN-COATED GRATES AND CAPS

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop, grates and caps are cool. These spills may affect the finish.

To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

Do not reassemble caps on burners while wet.

Do not clean in the Self-Cleaning cycle.

- Non-abrasive plastic scrubbing pad and mildly abrasive cleanser:
Clean as soon as cooktop, grates and caps are cool.
- Dishwasher (grates only, not caps):
Use the most aggressive cycle.

SURFACE BURNERS

Sealed Burner models

See “Sealed Surface Burners” section.

Open Burner models

See “Open Burners” section.

SURFACE UNDER COOKTOP (on some models)

Do not remove the cooktop to avoid product damage.

For more information, see “Lift-up Cooktop” section.

- Steel wool pad

OVEN CAVITY

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain and staining, etching, pitting or faint white spots can result.

Self-Cleaning models

- Self-Cleaning cycle:
See “Self-Cleaning Cycle” first.

Standard-Cleaning models

On some models, the oven door can be removed. See “Oven Door” first.

- Steel wool pad
- Oven cleaner:
Follow product label instructions. Do not let cleaner contact gasket, thermostat or exterior surfaces. Line the floor with newspaper.

OVEN DOOR GLASS (on some models)

- Glass cleaner and paper towels or non-abrasive plastic scrubbing pad

OVEN RACKS

- Self-Cleaning cycle:
See “Self-Cleaning Cycle” first. Racks will discolor and become harder to slide. After cleaning, a light coating of vegetable oil applied to the rack guides will help them slide.
- Steel wool pad

BROILER PAN AND GRID

Do not clean in the Self-Cleaning cycle.

- Mildly abrasive cleanser:
Scrub with wet scouring pad.
- Solution of ½ cup (125 mL) ammonia to 1 gallon (3.75 L) water:
Soak for 20 minutes, then scrub with scouring or steel wool pad.
- Oven cleaner:
Follow product label instructions.

Porcelain enamel only, not chrome

- Dishwasher

STORAGE DRAWER

Make sure drawer is cool and empty before cleaning.

For more information, see “Storage Drawer” section.

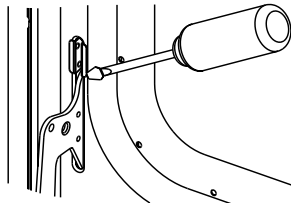
- Mild detergent
-

Oven Door

For normal range use, it is not suggested to remove the oven door. However, if necessary, follow these instructions. The oven door is heavy.

Before Removing:

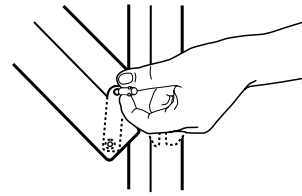
1. Use a putty knife or screwdriver and insert it at the bottom corner of the door stop clip.



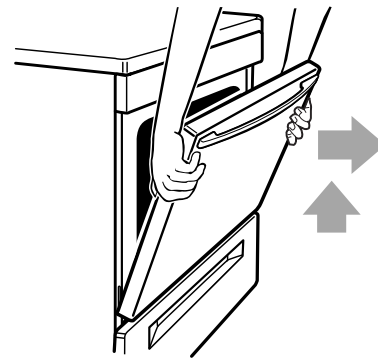
2. Pry door stop clip free and remove from front frame hinge slot. Take care not to scratch finish.
3. Repeat procedure for other door stop clip.

To Remove:

1. Open the oven door. Insert door removal pins, included with your range, into both hinge hangers. Do not remove the pins while the door is removed from the range.

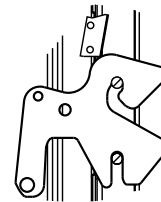


2. Carefully close the door until it rests against the door removal pins.
3. Grasp the door on the sides with your fingers on the front of the door and your thumbs on the inside surface.
4. Pull door straight up, then toward you. Hinge hangers will slide out of front frame hinge slot. Do not remove door removal pins until the door is replaced on the range.

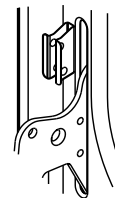


To Replace:

1. Grasp the door on the sides with your fingers on the front of the door and your thumbs on the inside surface.
2. Hold oven door so that the top edge of each hinge hanger is horizontal. Insert hinge hangers into the front frame hinge slots.
3. Tilt top of door toward range. Slide hinge hangers down onto front frame support pins. Make sure the hinge hangers are fully seated and engaged on the support pins.



4. Insert the door stop clip with the angular surface at the top of the frame hinge slot, then push in the bottom of the clip until flanges are flush with the front frame.



5. Open the door completely and remove the door removal pins. Save door removal pins for future use.
6. Close the door.

Storage Drawer

The storage drawer can be removed. Before removing, make sure drawer is cool and empty.

To Remove:

1. Pull drawer straight out to the first stop.
2. Lift up the back of the drawer and pull out.

To Replace:

1. Fit the ends of the drawer rails into the guides in the cavity.
 2. Slide the drawer closed.
-

TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Nothing will operate

- **Is the power supply cord unplugged?**
Plug into a grounded 3 prong outlet.
 - **Has a household fuse been blown or has the circuit breaker been tripped?**
Replace the fuse or reset the circuit.
-

Surface burners will not operate

- **Is this the first time the surface burners have been used?**
Turn on any one of the surface burner knobs to release air from the gas lines.
 - **Is the control knob set correctly?**
Push in knob before turning to a setting.
 - **Are the burner ports clogged?**
On sealed burner models, see “Sealed Surface Burners” section.
On open burner models, see “Open Burners” section.
-

Surface burner flames are uneven, yellow and/or noisy

- **Are the burner ports clogged?**
On sealed burner models, see “Sealed Surface Burners” section.
On open burner models, see “Open Burners” section.
 - **On models with caps, are the burner caps positioned properly?**
See “Sealed Surface Burners” section.
 - **Is the burner damaged?**
On models with caps, look for a warped cap. If cap will spin freely on a flat surface, painted side down, the cap is warped. Switch cap with a different surface burner to check for further warping. Contact a service technician or see “Assistance and Service” section.
 - **Is propane gas being used?**
The appliance may have been converted improperly. Contact a service technician or see “Assistance and Service” section.
-

Surface burner makes popping noises

- **Is the burner wet?**
Let it dry.
-

Excessive heat around cookware on cooktop

- **Is the cookware the proper size?**
Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than 1 in. (2.5 cm) outside the cooking area.
-

Cooktop cooking results not what expected

- **Is the proper cookware being used?**
See “Cookware” section.
 - **Is the control knob set to the proper heat level?**
See “Cooktop Controls” section.
 - **Is the appliance level?**
Level the appliance. See the Installation Instructions.
 - **On coil element models, is the element inserted properly?**
See “Coil Elements and Burner Bowls” section.
-

Oven will not operate

- **Is the power outlet properly wired and polarized?**
Try another outlet to check for proper wiring and polarity.
 - **Is this the first time the oven has been used?**
Turn any one of the surface burner knobs on to release air from the gas lines.
 - **Is the electronic oven control set correctly?**
See “Electronic Oven Control” section.
 - **On some models, is the Control Lock set?**
See “Control Lock” section.
-

Oven makes muffled ticking noise when in use

- This is normal and occurs when the oven burner cycles on and off to hold the set oven temperature.
-

Oven burner lights, then goes out after 1 minute

- Press OFF/CANCEL, then wait 1 minute before trying again.
 - **Is the power supply properly wired and polarized?**
Try another outlet to check for proper wiring and polarity.
-

Oven burner flames are yellow or noisy

- **Is propane gas being used?**
The appliance may have been converted improperly. Contact a service technician or see “Assistance and Service” section.
-

Oven temperature too high or too low

- **Does the oven temperature calibration need adjustment?**
See “Oven Temperature Control” section.
-

Display shows messages

- **Is the display showing “PF”, “PF id=27” or “PF id=30”?**
There has been a power failure. Clear the display. See “Display(s)” section. On some models, reset the clock, if needed. See “Clock” section.
 - **Is the display showing a letter followed by a number?**
Clear the display. See “Display(s)” section. If it reappears, call for service. See “Assistance or Service” section.
-

Self-Cleaning cycle will not operate

- **Is the oven door open?**
Close the oven door all the way.
- **Has the function been entered?**
See “Self-Cleaning Cycle” section.
- **On some models, has a delay start Self-Clean cycle been set?**
See “Self-Cleaning Cycle” section.
- **Has a delay start been set?**
See “Timed Cooking” section.
- **On double oven models, is one oven self-cleaning?**
When one oven is self-cleaning, the other oven cannot be set to self-clean.

Oven cooking results not what expected

- **Is the appliance level?**
Level the appliance. See the Installation Instructions.
- **Is the proper temperature set?**
Double-check the recipe in a reliable cookbook.
- **Is the proper oven temperature calibration set?**
See “Oven Temperature Control” section.
- **Was the oven preheated?**
See “Baking and Roasting” section.
- **Is the proper bakeware being used?**
See “Bakeware” section.
- **Are the racks positioned properly?**
See “Positioning Racks and Bakeware” section.
- **Is there proper air circulation around bakeware?**
See “Positioning Racks and Bakeware” section.
- **Is the batter evenly distributed in the pan?**
Check to make sure batter is level in the pan.
- **Is the proper length of time being used?**
Adjust cooking time.
- **Has the oven door been opened while cooking?**
Oven peeking releases oven heat and can result in longer cooking times.
- **Are baked items too brown on the bottom?**
Move rack to higher position in the oven.
- **Are pie crust edges browning early?**
Use aluminum foil to cover the edge of the crust.

ASSISTANCE OR SERVICE

Before calling for assistance or service, please check “Troubleshooting.” It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you need to order replacement parts, we recommend that you only use FSP® replacement parts. FSP® replacement parts will fit right and work right because they are made with the same precision used to build every new WHIRLPOOL® appliance.

To locate FSP® replacement parts in your area, call our Customer Interaction Center telephone number or your nearest Whirlpool designated service center.

Call the Whirlpool Customer Interaction Center toll free: **1-800-253-1301**.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors, and service companies. Whirlpool designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the Whirlpool designated service company in your area, you can also look in your telephone directory Yellow Pages.

For further assistance

If you need further assistance, you can write to Whirlpool Corporation with any questions or concerns at:

Whirlpool Brand Home Appliances
Customer Interaction Center
c/o Correspondence Dept.
MD 8020
553 Benson Road
Benton Harbor, MI 49022-2400

Please include a daytime phone number in your correspondence.

Accessories U.S.A

To order accessories, call the Whirlpool Customer Interaction Center toll free at **1-800-253-1301** and follow the menu prompts. Or visit our website at www.whirlpool.com and click on “Buy Accessories Online”.

WHIRLPOOL® COOKTOP, BUILT-IN OVEN AND RANGE WARRANTY

FULL ONE-YEAR WARRANTY

For one year from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, Whirlpool Corporation will pay for FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a Whirlpool designated service company.

FULL FIVE-YEAR WARRANTY

On ceramic glass ranges and ceramic glass cooktops, for five years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, Whirlpool Corporation will pay for FSP® replacement parts and repair labor for the CLEANTOP® ceramic glass cooktop.

Whirlpool Corporation warrants that the ceramic glass cooktop will not discolor, the cooktop pattern will not wear off, the rubber seal between the ceramic glass cooktop and porcelain edge will not crack, the ceramic glass cooktop will not crack due to thermal shock and the surface unit elements will not burn out. Service must be provided by a Whirlpool designated service company.

Whirlpool Corporation will not pay for:

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace house fuses or correct house wiring, or to replace owner-accessible light bulbs.
 2. Repairs when your appliance is used in other than normal, single-family household use.
 3. Pickup and delivery. Your appliance is designed to be repaired in the home.
 4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, improper installation, acts of God or use of products not approved by Whirlpool Corporation.
 5. Repairs to CLEANTOP® ceramic glass cooktop if it has not been cared for as recommended in the Use and Care Guide.
 6. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
 7. Replacement parts or repair labor costs for units operated outside the United States.
-

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 exclusion or limitation may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

Outside the 50 United States, this warranty does not apply. Contact your authorized Whirlpool dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Assistance or Service" section or by calling the Whirlpool Customer Interaction Center, **1-800-253-1301** (toll-free), from anywhere in the U.S.A.

5/00

Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.

Write down the following information about your appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label/plate, located on your appliance as shown in the "Parts and Features" section.

Dealer name _____

Address _____

Phone number _____

Model number _____

Serial number _____

Purchase date _____