Whirlpool®

SELF-CLEANING ELECTRIC RANGES

Use & Care Guide

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

or visit our website at...
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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.

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 having the anti-tip bracket fastened down properly.

⚠ WARNING

Tip Over Hazard

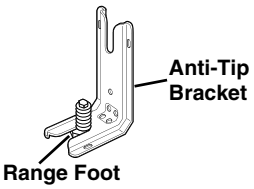
A child or adult can tip the range and be killed.

Verify the anti-tip bracket has been properly installed and engaged per installation instructions.

Re-engage anti-tip bracket if range is moved.

Do not operate range without anti-tip bracket installed and engaged.

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



To verify the anti-tip bracket is installed and engaged:

- **Slide range forward.**
- **Look for the anti-tip bracket securely attached to floor or wall.**
- **Slide range back so rear range foot is under anti-tip bracket.**
- **See installation instructions for details.**

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

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 OR WALL, 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 – Be sure the range is properly installed and grounded by a qualified technician.
- Never Use the Range for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left 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.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- 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 other bulky cloth.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- Use Proper Pan Size – The range is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Do Not Cook on Broken Cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cooktop With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. 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 heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

For self-cleaning ranges –

- Do Not Clean Door Gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean Only Parts Listed in Manual.
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils.

For units with ventilating hood –

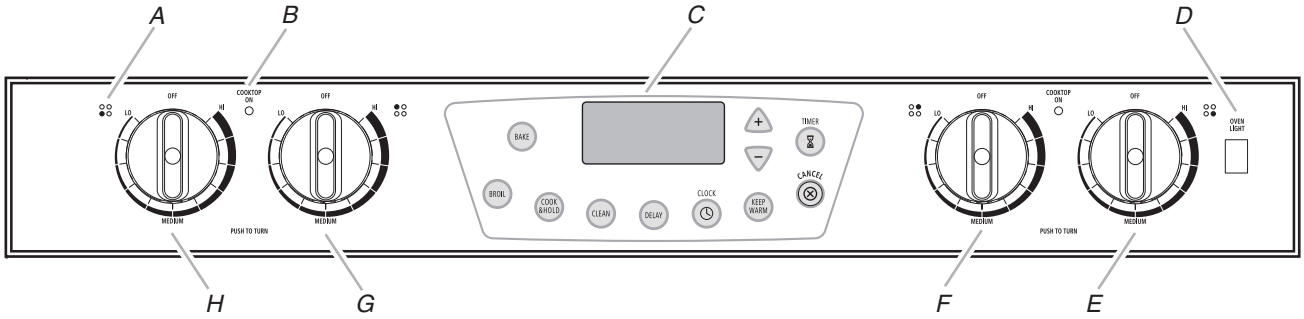
- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When flambeing foods under the hood, turn the fan on.

SAVE THESE INSTRUCTIONS

PARTS AND FEATURES

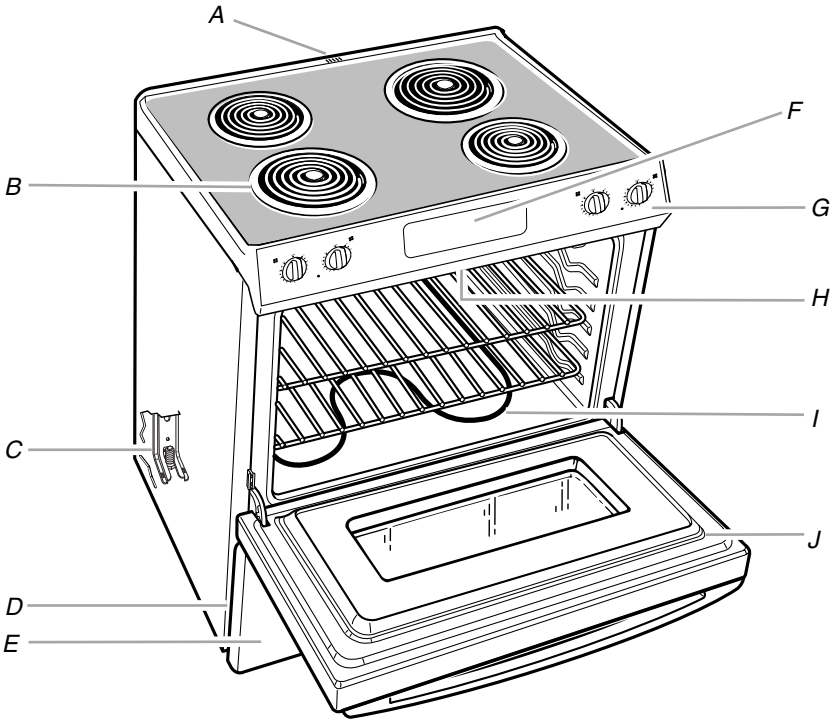
This manual covers several different models. The range you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.

Control Panel



A. Surface locator indicator
B. Cooktop on light
C. Electronic oven control
D. Oven light
E. Right front control knob
F. Right rear control knob
G. Left rear control knob
H. Left front control knob

Range



A. Oven vent
B. Surface cooking area
C. Anti-tip bracket
D. Model and serial number plate (behind right side of storage drawer)
E. Removable storage drawer
F. Electronic oven control
G. Control panel
H. Broil element (not visible)
I. Bake element
J. Gasket

COOKTOP USE

Cooktop Controls

⚠WARNING

Fire Hazard

Turn off all controls when done cooking.

Failure to do so can result in death or fire.

Control knobs must be pushed in before turning them to a setting. The controls can be set anywhere between HI and LO.

Use the following chart as a guide when setting heat levels.

SETTING	RECOMMENDED USE
HI	■ To start foods cooking. ■ To bring liquids to a boil.
Medium High **Between HI & MEDIUM**	■ To hold a rapid boil. ■ To quickly brown or sear meat.
MEDIUM	■ To fry poultry or meat. ■ To maintain a slow boil.
Medium Low **Between MEDIUM & LO**	■ To cook gravy, pudding or sauce. ■ To stew or steam food.
LO	■ To simmer food. ■ To keep foods warm.

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

Cooktop On Indicator Lights

The Cooktop On lights above the control knobs indicate which surface elements are turned on. A Cooktop On indicator light will glow when its corresponding surface element is turned on.

Home Canning

When canning for long periods, alternate the use of elements between batches. This allows time for the most recently used areas to cool.

- Center the canner on the element. Canners should not extend more than ½" (1.3 cm) beyond the element.
- Do not place canner on 2 elements at the same time.
- For more information, contact your local agricultural department. Companies that manufacture home canning products can also offer assistance.

Cookware

IMPORTANT: Do not leave empty cookware on a hot surface cooking area, element or surface burner.

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

Rough finishes may scratch the cooktop or grates. Aluminum and copper may be used as a core or base in cookware. However, when used as a base they can leave permanent marks on the cooktop or grates.

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

Cookware with nonstick surfaces should not be used under the broiler.

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

COOKWARE	CHARACTERISTICS
Aluminum	■ Heats quickly and evenly. ■ Suitable for all types of cooking. ■ Medium or heavy thickness is best for most cooking tasks.
Cast iron	■ Heats slowly and evenly. ■ Good for browning and frying. ■ Maintains heat for slow cooking.
Ceramic or Ceramic glass	■ Follow manufacturer's instructions. ■ Heats slowly, but unevenly. ■ Ideal results on low to medium heat settings.
Copper	■ Heats very quickly and evenly.
Earthenware	■ Follow manufacturer's instructions. ■ Use on low heat settings.
Porcelain enamel-on-steel or cast iron	■ See stainless steel or cast iron.
Stainless steel	■ Heats quickly, but unevenly. ■ A core or base of aluminum or copper on stainless steel provides even heating.

Coil Elements and Burner Bowls

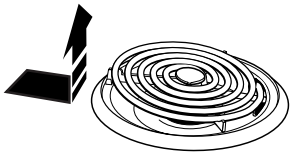
Coil elements should be level for optimal cooking results. Burner bowls, when clean, reflect heat back to the cookware. They also help catch spills.

Cookware should not extend more than ½" (1.3 cm) over the coil element. If cookware is uneven or too large, it can produce excess heat, causing the burner bowl to change color. For more information, see the "General Cleaning" section.

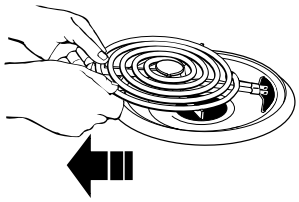
NOTE: Before removing or replacing coil elements and burner bowls, make sure they are cool and the control knobs are in the Off position.

To Remove:

1. Push in the edge of coil element toward the receptacle. Then lift it enough to clear the burner bowl.



2. Pull the coil element straight away from the receptacle.



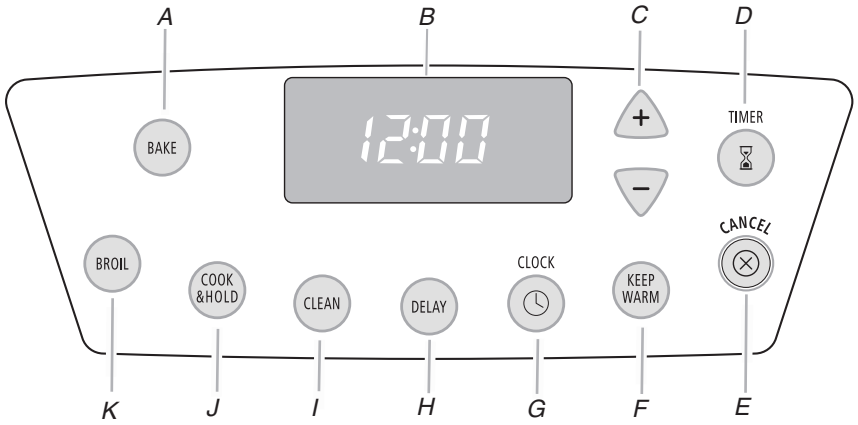
3. Lift out the burner bowl.

To Replace:

1. Line up openings in the burner bowl with the coil element receptacle.

2. Holding the coil element as level as possible, slowly push the coil element 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 coil element opposite the receptacle.

ELECTRONIC OVEN CONTROL



A. Bake
B. Clock/timer display
C. More (+)/less (-) buttons
D. Timer
E. Cancel
F. Keep warm
G. Clock
H. Delay (on self-clean models)
I. Clean (on self-clean models)
J. Cook & hold
K. Broil

Display

When power is supplied to the range or after a power interruption, the last clock time before power was interrupted will flash.

Bake or Lock may flash rapidly in the display to alert you if there is an error or problem. Press CANCEL and reset clock if needed.

When the oven is in use, the display shows the temperature and oven setting.

When the oven is not in use, the display shows the time of day.

When using the TIMER, for settings of 1 to 59 minutes, the display will count down in minutes. For settings of 1 hour or more, the display will count down hours and minutes.

Cancel

The Cancel button stops any function except the Clock, Timer and Control Lock. When you press the Cancel button, the display will show the time of day, or the time remaining if the Timer is being used.

Clock

The clock can be set to display time in a 12-hour or 24-hour format. The clock is set at the factory for the 12-hour format.

To recall the time of day when another time function is showing, press the CLOCK pad.

Clock time cannot be changed when the oven has been programmed for Delay Cook, Clean, or Cook & Hold.

To Change the Clock to 24-hour Format:

1. Press and hold CANCEL and DELAY for 3 seconds.
2. Press the “up” or “down”’ arrow pad to select 24 hour.

To Set:

1. Press CLOCK. The colon will flash in the display.
2. Press the “up” or “down”’ arrow pads to set the time of day.
3. Press CLOCK or wait 4 seconds. The colon stops flashing.

To Cancel the Clock Display:

If you do not want the time of day to display:

Press and hold CANCEL and CLOCK for 3 seconds. the time of day will disappear from the display.

When the clock display is canceled, press CLOCK to briefly display the time of day.

To Restore the Clock Display:

Press and hold CANCEL and CLOCK for 3 seconds. The time of day will reappear in the display.

Timer

The Timer can be set in hours or minutes up to 99 hours and 59 minutes, and counts down the set time.

The Timer can be used independently of any other oven function. It can also be set while another oven function is operating.

NOTE: The Timer does not start or stop the oven.

To Set:

1. Press TIMER.

   "0:00" will appear in the display. The colon will flash.
2. Press the "up" or "down" arrow pads to set the length of time.
3. Press TIMER again or wait 4 seconds. Time will begin counting down.

   When the set time ends, 1 long beep will sound.

To Cancel:

1. Press and hold TIMER for 3 seconds.
   OR
2. Press TIMER and set time to 0:00.

Control Lock

The Control Lock shuts down the control panel pads (buttons) to prevent unintended use of the oven(s).

The Control Lock is preset unlocked, but can be locked.

If the oven is currently in use, the controls cannot be locked.

To Lock/Unlock Control:

Press and hold CANCEL and COOK & HOLD for 3 seconds (Press the CANCEL pad first.) Repeat to unlock.

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 faster or slower than your previous oven, so the temperature calibration can be adjusted. It can be changed in Fahrenheit or Celsius.

A minus sign means the oven will be cooler by the displayed amount. The absence of a minus sign means the oven will be warmer by the displayed amount. Use the following chart as a guide.

ADJUSTMENT °F (ADJUSTMENT °C)	COOKS FOOD
5° to 10°F (3° to 6°C)	...a little more
15° to 20°F (9° to 12°C)	...moderately more
25° to 35°F (15° to 21°C)	...much more
-5° to -10°F (-3° to -6°C)	...a little less
-15° to -20°F (-9° to -12°C)	...moderately less
-25°F (-15°C)	...much less

To Adjust Oven Temperature Calibration:

1. Press BAKE.
2. Enter 550° by pressing the "up" arrow pad.
3. Press and hold BAKE pad for several seconds or until "0°" appears in the display.

   If the oven temperature was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15 degrees, the display will show -15°.
4. Press the "up" or "down" arrow pads to adjust the temperature. Each time a pad is pressed, the temperature changes by 5 degrees.
5. The time of day will automatically reappear in the display.

You do not need to readjust the oven temperature if there is a power failure or interruption. Broiling, Keep Warm and Cleaning temperatures cannot be adjusted.

To Display Temperatures in °C instead of °F:

1. Press and hold the CANCEL and BAKE buttons for 3 seconds. A single beep will sound and the current setting will be displayed.

   If no change is made, the range will return to the existing setting after 30 seconds.
2. Press the "up" or "down" arrow pad to change the setting. Wait 5 seconds and the setting will be complete.

OVEN USE

Odors and smoke are normal when the oven is used the first few times, or when it is heavily soiled.

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

Aluminum Foil

IMPORTANT: To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.

- For best cooking results, do not cover entire rack with foil because air must be able to move freely.
- To catch spills, place foil on rack below dish. Make sure foil is at least ½" (1.3 cm) larger than the dish and that it is turned up at the edges.

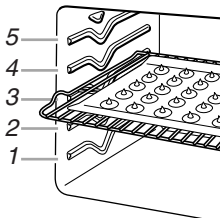
Positioning Racks and Bakeware

IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

RACKS

- Position racks before turning on the oven.
- 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(S)*
Large roasts, turkeys, angel food, bundt cakes, quick breads, pies	1 or 2
Yeast breads, casseroles, meat and poultry	2
Cookies, biscuits, muffins, cakes	2 or 3

BAKEWARE

Hot air must be able to circulate around food to cook evenly, so allow 2" (5 cm) of space around bakeware and oven walls. Use the following chart as a guide.

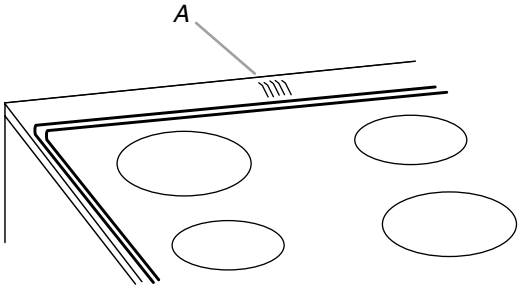
NUMBER OF PAN(S)	POSITION ON RACK
1	Center of rack.
2	Side by side or slightly staggered.
3 or 4	Opposite corners on each rack. Make sure that no bakeware piece is directly over another.

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 ■ Light golden crusts ■ Even browning	■ Use temperature and time recommended in recipe.
Dark aluminum and other bakeware with dark, dull and/or nonstick finish ■ Brown, crisp crusts	■ May need to reduce baking temperatures slightly. ■ 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 ■ Little or no bottom browning	■ Place in the bottom third of oven. ■ May need to increase baking time.
Stainless steel ■ Light, golden crusts ■ Uneven browning	■ May need to increase baking time.
Stoneware/Baking stone ■ Crisp crusts	■ Follow manufacturer's instructions.
Ovenproof glassware, ceramic glass or ceramic ■ Brown, crisp crusts	■ May need to reduce baking temperatures slightly.

Oven Vent



A. Oven vent

The oven vent releases hot air and moisture from the oven, and should not be blocked or covered. Blocking or covering the vent will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper or other items that could melt or burn near the oven vent.

Baking

The oven automatically regulates the heat levels and both the top and bottom elements cycle on and off accordingly during preheat and bake to maintain a precise temperature range for optimal cooking results.

To Bake or Roast:

Before baking, position the racks according to the "Positioning Racks and Bakeware" section.

1. Press BAKE. "BAKE" will flash and "000" will appear in the display.
2. Press or press and hold the "up" or "down" arrow pad.

   350°F (175°C) will appear when either pad is first pressed. Press the "up" or "down" pads to raise or lower the temperature in 5°F/5°C increments.
3. Press BAKE again or wait 4 seconds. Bake will stop flashing and light in the display.

   100° or the actual temperature will display. The temperature will rise in 5° increments until the preset temperature is reached.
4. For best results, allow oven to fully preheat.

   When the set oven temperature is reached, 1 long beep will sound.

   To recall the set temperature during preheat, press the BAKE pad.

   To change the oven temperature during preheat, press BAKE twice, then the "up" or "down" pads until the desired temperature is displayed.

   To change the oven temperature during cooking, press BAKE, then the "up" or "down" pads until the desired temperature is displayed.
5. When cooking is finished, press CANCEL.

Preheating

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.

Cook & Hold

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Cook & Hold allows the oven to be set to turn on at a certain time of day, cook for a set length of time, followed by a 1-hour Keep Warm cycle.

Delay start should not be used for food such as breads and cakes because they may not bake properly. Do not use delayed baking if oven is already hot.

To Set Cook & Hold:

1. Press COOK & HOLD. "BAKE" and "HOLD" will flash, and "000" appears in the display.
2. Press or press and hold the "up" or "down" arrow pad to select a temperature. The oven temperature can be set from 170°F (77°C) to 550°F (288°C).
3. Press COOK & HOLD again or wait 4 seconds. "HOLD" will flash, and "000" will appear in the display.
4. Press or press and hold the "up" or "down" arrow pad to select an amount of time to bake. Bake Time can be set from 10 minutes to 11 hours and 59 minutes.

   "BAKE" and "HOLD" and the baking time will appear in the display. The baking time will start counting down.

When the cooking time has elapsed:

4 beeps will sound, "BAKE" will turn off, and "HOLD," "WARM," and "170°" will appear in the display.

After 1 hour in Hold Warm:

"End" will appear, and the time of day will reappear.

To cancel Cook & Hold at any time:

Press CANCEL. Remove food from oven.

To Set a Delayed Cook & Hold cycle:

Before setting, make sure the clock is set to the correct time of day. See "Clock" section.

1. Press DELAY. "DELAY" will flash, and "00:00" will appear in the display.
2. Press the "up" or "down" arrow pad to set a delay time.
3. While "DELAY" is still flashing, press COOK & HOLD. "BAKE" and "HOLD" will flash, and "000" will appear in the display.
4. Press the "up" arrow pad to set the baking temperature. "00:00" and "HOLD" will flash. "BAKE" stays lit.
5. Press the "up" arrow pad to set the baking time. The Delay time, "DELAY," "BAKE," and "HOLD" will appear in the display.

When the Delay time has expired:

"DELAY" will turn off. "BAKE," "HOLD," and the baking time will be displayed. Baking will begin.

To set a Delay when Cook & Hold has already been programmed:

1. Press DELAY. "DELAY" will flash, and "00:00" will appear in the display.
2. Press the "up" or "down" arrow pad to set a delay time. After 4 seconds, "DELAY" will stay lit as a reminder that a delayed cooking cycle has been set.

When the Delay time has expired and the oven starts:

The baking time will be displayed. "DELAY" will turn off, and "BAKE" and "HOLD" will remain lit.

To cancel:

Press CANCEL. All timed and untimed cooking functions will be canceled. The time of day will reappear in the display.

Keep Warm

⚠ WARNING

Food Poisoning Hazard

Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

IMPORTANT: Food must be at serving temperature before placing it in the warmed oven. Food may be held up to 1 hour; however, breads and casseroles may become too dry if left in the oven during Keep Warm.

Follow manufacturer's recommendations when warming empty serving bowls and plates.

To Set Keep Warm:

1. Press KEEP WARM. "WARM" flashes, and "000" will appear in the display.
2. Press or press and hold the "up" or "down" arrow pad to select a temperature. "170°" will light when either pad is first pressed.

   The Keep Warm temperature can be set from 145°F (60°C) to 190°F (90°C).

"WARM" and the temperature will be displayed while Keep Warm is active.

To cancel Keep Warm:

Press CANCEL. Remove food from oven.

Broiling

Broiling uses direct radiant heat to cook food. Changing the temperature when 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.

- For best results, use a broiler pan and grid (provided on some models). They are designed to drain juices and help avoid spatter and smoke.

  If you would like to purchase a broiler pan, one may be ordered. See "Assistance or Service" section to order.
- 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 avoid 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 the Broiling Chart. Preheat broil about 4 minutes. Position food on grid in the broiler pan, then place it in the center of the oven rack. Leave the door open about 4" (10.0 cm) (the first broil stop).

To Broil:

1. Press BROIL. “BROIL” flashes, and “SEt” will appear in the display.
2. Press the “up” arrow pad to set HI Broil, or press the “down” arrow pad to set LO Broil. “HI” or “LO” will be displayed.

   Select HI Broil (550°F/288°C) for normal broiling or LO Broil (450°F/232°C) for low-temperature broiling.

   After 4 seconds, the oven will start. “BROIL” will remain lit.
3. Press CANCEL when finished broiling.

BROILING CHART

For best results, place food 3" (7.0 cm) or more from the broil element. 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)
Steak		
1" (2.5 cm) thick		
medium	4	15-18
well-done	4	19-23
Ground meat patties		
¾" (2 cm) thick		
well-done	4	15-18
Pork chops		
1" (2.5 cm) thick		
well-done	4	22-26
Ham slice, precooked		
½" (1.25 cm) thick		
warm	4	8-12
Bacon		
well-done	4	6-10
Chicken		
bone-in pieces		LO Broil
well-done	3 or 4	28-38
Fish Fillets		
flaky	4	8-12
Fish Steaks		
1" (2.5 cm) thick		
flaky	4	10-15

Automatic Shutoff/Sabbath Mode

The oven will automatically turn off after 12 hours if you unintentionally leave it on. This feature can be turned off to enable Sabbath Mode.

- Sabbath Mode can be turned on at any time with or without the oven on.
- Sabbath Mode cannot be turned on if the touchpads are locked out or when the door is locked.
- If the oven is baking when Sabbath Mode is set, “BAKE” will go out at the end of the baking cycle; however, the Bake mode will remain active. There will be no audible beeps.
- If the oven light is desired while in Sabbath Mode, it must be turned on before the Sabbath Mode is started.
- When the Sabbath Mode is started, no preheat beep will sound.
- All prompts, messages and beeps are deactivated when Sabbath Mode is active.
- The automatic door lock does not operate during the Sabbath Mode.
- Pressing Cancel will cancel a Bake cycle; however, the control will stay in the Sabbath Mode.
- If power fails, the oven will power up in Sabbath Mode with 72 hours remaining and no cycle active.

To cancel the 12-hour shutoff and run the oven continuously for 72 hours (Sabbath Mode):

1. Set the oven to Bake. See “Baking” section.
2. Press and hold CLOCK for 5 seconds.

   “SAb” will be displayed and flash for 5 seconds.

   “SAb” will then be displayed continuously until turned off or until the 72-hour time limit is reached.

   “BAKE” will also be displayed if a bake cycle is in use while the oven is in Sabbath Mode.

   Bake is the only function that operates during the Sabbath Mode. All other functions (Timer, Keep Warm, Clean, etc.) are locked out during the Sabbath Mode.

To cancel Bake when in Sabbath Mode:

1. Press CANCEL.

   “BAKE” will turn off in the display. No beeps will sound.

To cancel the Sabbath Mode:

1. Press and hold CLOCK for 5 seconds
   OR
2. After 72 hours, the Sabbath Mode will end.

   “SAb” will flash for 5 seconds. The time of day will return to the display.

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.

Failure to follow these instructions can result in burns.

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 becomes 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. Depending on your model, see “Oven Vent” or “Oven Vents” section.

Do not clean, rub, damage or move the oven door gasket. The door gasket is essential for a good seal.

Prepare Oven:

- Remove the broiler pan, grid, cookware and bakeware and, on some models, the temperature probe from the oven.
- Remove oven racks to keep them shiny and easy to slide. See “General Cleaning” section for more information.
- Remove any foil from the oven because it may burn or melt, damaging the oven.
- Hand clean inside door edge and the 1½" (3.8 cm) area around the inside oven cavity frame, being certain 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 or Warming Drawer:

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

NOTE: Oven temperature must be below 400°F (205°C) to program a clean cycle.

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 3 hour clean cycle; however, the time can be changed. Suggested clean times are 2 hours for light soil and between 3 hours and 4 hours for average to heavy soil.

Once the oven has completely cooled, remove ash with a damp cloth. To avoid breaking the glass, do not apply a cool damp cloth to the inner door glass before it has completely cooled.

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

When “LOCK” shows in the display, the door cannot be opened. To avoid damage to the door, do not force the door open when “LOCK” is displayed.

To Self-Clean:

1. Close the oven door.
2. Move the door lock lever to the right to the locked position.
3. Press CLEAN.
4. Press the “up” or “down” arrow pad.

   CL-M (Clean - Medium soil, 3 hours) appears in the display.

   If the door is not closed, beeps will sound and “door” will appear in the display until the door is closed and the Clean pad is pressed again. If the door is not closed within 45 seconds, the self-cleaning operation will be canceled and the display will return to the time of day.

   If more than 5 seconds elapse between pressing the Clean pad and the “up” or “down” arrow pad, the program will automatically return to the previous display.
5. To choose a clean setting other then Medium, press the “up” or “down” arrow pads to scroll through the self-cleaning settings.
   CL-H (Clean - Heavy soil, 4 hours)
   CL-M (Clean - Medium soil, 3 hours)
   CL-L (Clean - Light soil, 2 hours)

   Choosing a cleaning level automatically programs the self-cleaning time.
6. After 4 seconds, the oven will start cleaning.

   “LOCK” and “CLEAN” will appear in the display. The cleaning time will count down in the display.

To Delay Start Self-Clean:

Before delay starting Self-Clean, make sure the door is closed completely or it will not lock and the cycle will not begin.

1. Press DELAY.

   “DELAY” will flash and “00:00” will appear in the display.
2. Press the “up” or “down” arrow pads to enter the amount of time you want to delay the cycle. Delay time can be set from 10 minutes (00:10) to 11 hours and 59 minutes (11:59).
3. While “DELAY” is flashing, press the CLEAN pad. “CLEAN” will flash in the display.
4. Press the “up” or “down” arrow pad.

   CL-M (Clean - Medium soil, 3 hours) appears in the display.
5. To choose a clean setting other then Medium, press the “up” or “down” arrow pads to scroll through the self-cleaning settings.
   CL-H (Clean - Heavy soil, 4 hours)
   CL-M (Clean - Medium soil, 3 hours)
   CL-L (Clean - Light soil, 2 hours)

   Choosing a cleaning level automatically programs the self-cleaning time.

   After 4 seconds, “CLEAN,” “DELAY,” and “LOCK” will appear in the display to show that the oven is set for a delayed clean operation. The delay time is displayed.

To change the delay self-clean time:

1. Press DELAY.

   “DELAY” flashes, and “00:00” will appear in the display.
2. Press the “up” or “down” arrow pads to enter the amount of time you want to delay the cycle.

   After 4 seconds, “CLEAN,” “DELAY,” and “LOCK” will appear in the display to show that the oven is set for a delayed clean operation. The delay time is displayed.

When the self-clean cycle starts:

“DELAY” will turn off, and the clean time will appear in the display.

To Stop Self-Clean Anytime:

Press CANCEL. All words disappear from the display. All functions are canceled. The time of day appears in the display.

Depending on the actual oven temperature when self-clean is canceled, the oven door may remain locked until the oven cools.

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

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

Cleaning Method:

- Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad: Gently clean around the model and serial number plate because scrubbing may remove numbers.
- All-Purpose Appliance Cleaner Part Number 31682 (not included):

  See “Assistance or Service” section to order.

STAINLESS STEEL

To avoid damage to stainless steel, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths or abrasive paper towels.

Cleaning Method:

Rub in direction of grain to avoid damaging.

- Stainless Steel Cleaner and Polish Part Number 31462 (not included): See “Assistance or Service” section to order.
- Liquid detergent or all-purpose cleaner: Rinse with clean water and dry with soft, lint-free cloth.

COOKTOP CONTROLS

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers or oven cleaner.

To avoid damage, do not soak knobs.

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

On some models, do not remove seals under knobs.

Cleaning Method:

- Warm, soapy water: Pull knobs straight away from control panel to remove.

CONTROL PANEL

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths or abrasive paper towels.

To avoid turning the controls on while cleaning, you may activate the Control Lock feature (on some models). See “Control Lock” section.

Cleaning Method:

- Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.
- All-Purpose Appliance Cleaner Part Number 31682 (not included):

  See “Assistance or Service” section to order.

COIL ELEMENTS

Do not clean or immerse in water. Soil will burn off when hot.

For more information, see “Coil Elements and Burner Bowls.”

Cleaning Method:

- Damp cloth: Make sure control knobs are off and elements are cool.

BURNER BOWLS

Cleaning Method:

Chrome burner bowls

Wash frequently in warm, soapy water. (It is not recommended to wash chrome bowls in a dishwasher). A mild abrasive cleaner and a plastic scrubber can be used to remove stubborn stains.

For heavily soiled bowls, place an ammonia soaked paper towel on the stains and allow to soak for a short time, then gently scrub with a plastic scrubber.

Porcelain burner bowls:

- Warm, soapy water or dishwasher
- Oven cleaner: Follow product label instructions.

  Gas Grate and Drip Pan Cleaner Part Number 31617 (not included):
  See “Assistance or Service” section to order.

OVEN DOOR EXTERIOR

Cleaning Method:

- Glass cleaner and paper towels or nonabrasive plastic scrubbing pad: Apply glass cleaner to soft cloth or sponge, not directly on panel.
- All-Purpose Appliance Cleaner Part Number 31682 (not included):

  See “Assistance or Service” section to order.

OVEN CAVITY

Do not use oven cleaners.

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.

Cleaning Method:

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

OVEN RACKS AND ROASTING RACKS

Cleaning Method:

- Self-Cleaning cycle: See “Self-Cleaning Cycle” first. Remove racks, or they will discolor and become harder to slide. If this happens, 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.

Cleaning Method:

- Mildly abrasive cleanser:

  Scrub with wet scouring pad.
- Solution of ½ cup (125 mL) ammonia to 1 gal. (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.

Cleaning Method:

- Mild detergent

Drawer Liner (on some models)

Remove all stored items from drawer and lift out drawer liner.

- Clean with mild detergent
- All-Purpose Appliance Cleaner Part Number 31682 (not included):

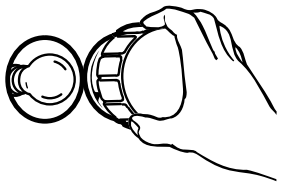
  See “Assistance or Service” section to order.

Oven Light

The oven light is a standard 40-watt appliance bulb. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the off position.

To Replace:

1. Unplug range or disconnect power.
2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.



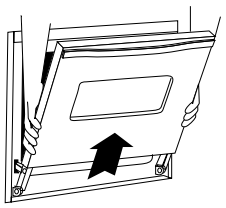
3. Turn bulb counterclockwise to remove from socket.
4. Replace bulb, then bulb cover by turning clockwise.
5. Plug in range or reconnect power.

Oven Door

For normal range use, it is not suggested to remove the oven door. However, if removal is necessary, make sure the oven is off and cool. Then, follow these instructions. The oven door is heavy.

To Remove:

1. Open oven door to the first stop position (opened about 4" [10.0 cm]).
2. Grasp door at each side. Do not use the door handle to lift door.
3. Lift up evenly until door clears hinge arms.



To Replace:

1. Grasp door at each side.
2. Align slots in the door with the hinge arms on the range.
3. Slide the door down onto the hinge arms until the door is completely seated on the hinges. Push down on the top corners of the door to completely seat door on hinges. Door should not appear crooked.

Storage Drawer

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

To Remove:

1. Pull storage drawer out to the first stop position.
2. Lift up the front of the drawer and pull the drawer out to the second stop position.
3. Grasp sides and lift drawer top up and out.

To Replace:

1. Fit the ends of the drawer glides into the rails in the range.
2. Lift up the front of the drawer and gently push in to the first stop position.
3. Lift drawer up again and push until drawer is closed.

TROUBLESHOOTING

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

Nothing will operate

- **Has a household fuse blown, or has a circuit breaker tripped?** Replace the fuse or reset the circuit.

Cooktop will not operate

- **Is the control knob set correctly?** Push in knob before turning to a setting.

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 ½" (1.3 cm) outside the cooking area.

Hot Surface indicator light stays on (on some models)

- **Does the Hot Surface indicator light stay on after control knob(s) have been turn off?** See “Cooktop Controls” section.

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 range level?** Level the range. See the Installation Instructions.

Oven will not operate

- **Is the electronic oven control set correctly?** See “Electronic Oven Control” section.
- **Has a delay start been set?** See “Cook & Hold” section.
- **On some models, is the Control Lock set?** See “Control Lock” section.

Oven temperature too high or too low

- **Does the oven temperature calibration need adjustment?** See “Oven Temperature Control” section.
- **On some models, does the cooling fan run during Bake, Broil or Clean?**
  It is normal for the fan to automatically run when the oven is in use. This helps cool the electronic control.

Oven indicator lights flash

- **Do the oven indicator lights flash?** See the “Electronic Oven Control” section. If the indicator light(s) keeps flashing, call for service. See “Assistance or Service” section.

Display shows messages

- **Is “BAKE” or “LOCK” flashing in the display?** There has been a power failure. Clear the display. See “Display” section. Reset the clock, if needed. See “Clock” 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.
- **Has a delay start Self-Clean cycle been set?** See “Self-Cleaning Cycle” section.
- **Has a delay start been set?** See “Cook & Hold” section.

Oven cooking results not what expected

- **Is the range level?** Level the range. 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 “Bake” and “Broil” sections.
- **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 that 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 use only 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 us or your nearest Whirlpool designated service center.

In the U.S.A.

Call the Whirlpool Customer eXperience 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 eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

Accessories

Broiler Pans: www.whirlpool.com/broilerpan

Additional Accessories: www.whirlpool.com/cookingaccessories

WHIRLPOOL CORPORATION MAJOR APPLIANCE WARRANTY

LIMITED WARRANTY

For one year from the date of purchase, when this major appliance is operated and maintained according to instructions attached to or furnished with the product, Whirlpool Corporation or Whirlpool Canada LP (hereafter "Whirlpool") will pay for Factory Specified Parts and repair labor to correct defects in materials or workmanship. Service must be provided by a Whirlpool designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. Outside the 50 United States and Canada, this limited warranty does not apply. Proof of original purchase date is required to obtain service under this limited warranty.

ITEMS EXCLUDED FROM WARRANTY

This limited warranty does not cover:

1. Service calls to correct the installation of your major appliance, to instruct you on how to use your major appliance, to replace or repair house fuses, or to correct house wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs, air filters or water filters. Consumable parts are excluded from warranty coverage.
3. Repairs when your major appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of consumables or cleaning products not approved by Whirlpool.
5. Cosmetic damage, including scratches, dents, chips or other damage to the finish of your major appliance, unless such damage results from defects in materials or workmanship and is reported to Whirlpool within 30 days from the date of purchase.
6. Any food loss due to refrigerator or freezer product failures.
7. Costs associated with the removal from your home of your major appliance for repairs. This major appliance is designed to be repaired in the home and only in-home service is covered by this warranty.
8. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
9. Expenses for travel and transportation for product service if your major appliance is located in a remote area where service by an authorized Whirlpool servicer is not available.
10. The removal and reinstallation of your major appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
11. Major appliances with original model/serial numbers that have been removed, altered or cannot be easily determined. This warranty is void if the factory applied serial number has been altered or removed from your major appliance.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. WHIRLPOOL SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS 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 OR PROVINCE TO PROVINCE.

If outside the 50 United States and Canada, contact your authorized Whirlpool dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section of the Use & Care Guide. After checking "Troubleshooting," you may find additional help by checking the "Assistance or Service" section or by calling Whirlpool. In the U.S.A., call **1-800-253-1301**. In Canada, call **1-800-807-6777**. 9/07

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 major 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 located on the product.

Dealer name_____

Address_____

Phone number_____

Model number_____

Serial number_____

Purchase date_____

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