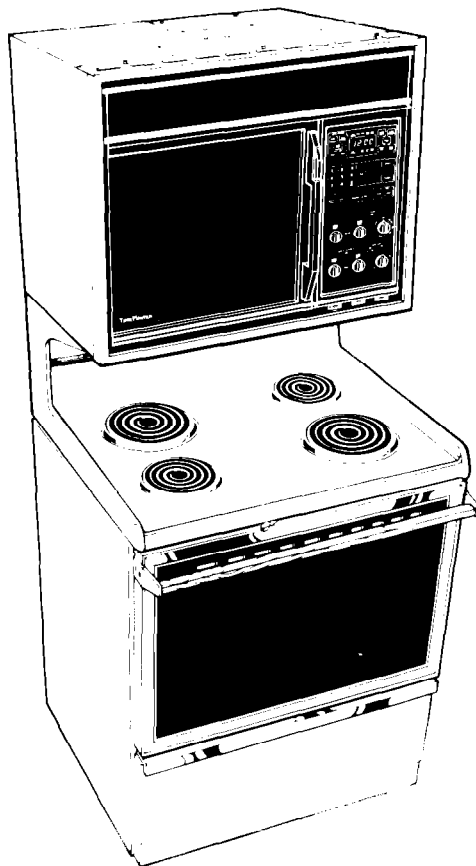
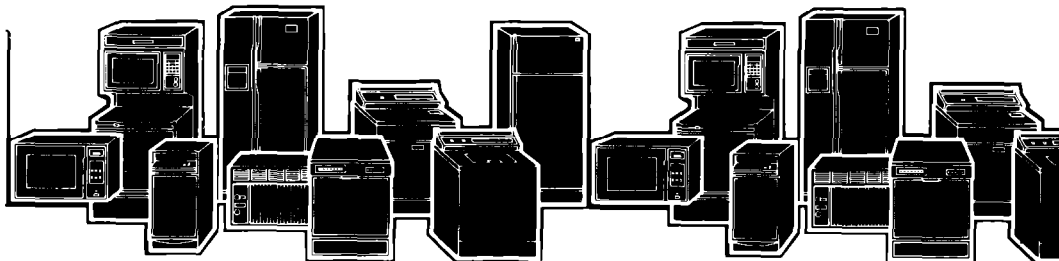

use & care guide



COOKTOP AND LOWER OVEN

Model RM988PXS

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



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*Tmk.

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Before you use your range

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

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

It is your personal responsibility and obligation to be sure your range:

- Has been installed where it is protected from the elements.
- Has been installed and leveled on a floor strong enough to support its weight.
- Has been properly connected to electrical supply and grounded.
(See "Installation Instructions.")
- Is not used by anyone unable to operate it properly.
- Is properly maintained.
- Is used only for jobs expected of a home range.

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

IMPORTANT SAFETY INSTRUCTIONS



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

• FOR YOUR SAFETY •

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

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

continued on next page

11. Because of the automatic exhaust fan system, the following cautions must be observed:
 - a. Do not leave area when using your cooktop at a high setting. Accidental fires from boilovers or spattering on the surface units could spread, especially if the exhaust fan is operating.
 - b. Do not operate the exhaust vent system without the filters in place. Grease could accumulate in the venting system and cause a fire hazard.
 - c. Do not allow grease and soil to build up in the grease filters. Exhaust fan efficiency will decrease and fire may result. Clean often following the filter cleaning instructions on page 23.
 - d. Do not "flame" foods when operating the exhaust fan. The fan, if operating, may spread the flame and cause personal injury or property damage.

- SAVE THESE INSTRUCTIONS -

Copy your Model and Serial Numbers here...

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

1. **Complete Model and Serial Numbers** (from plate located behind the microwave oven door).
2. Purchase date from sales slip.

Copy this information in these spaces. Keep this book in the Range Information Center with your sales slip.

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

Model Number

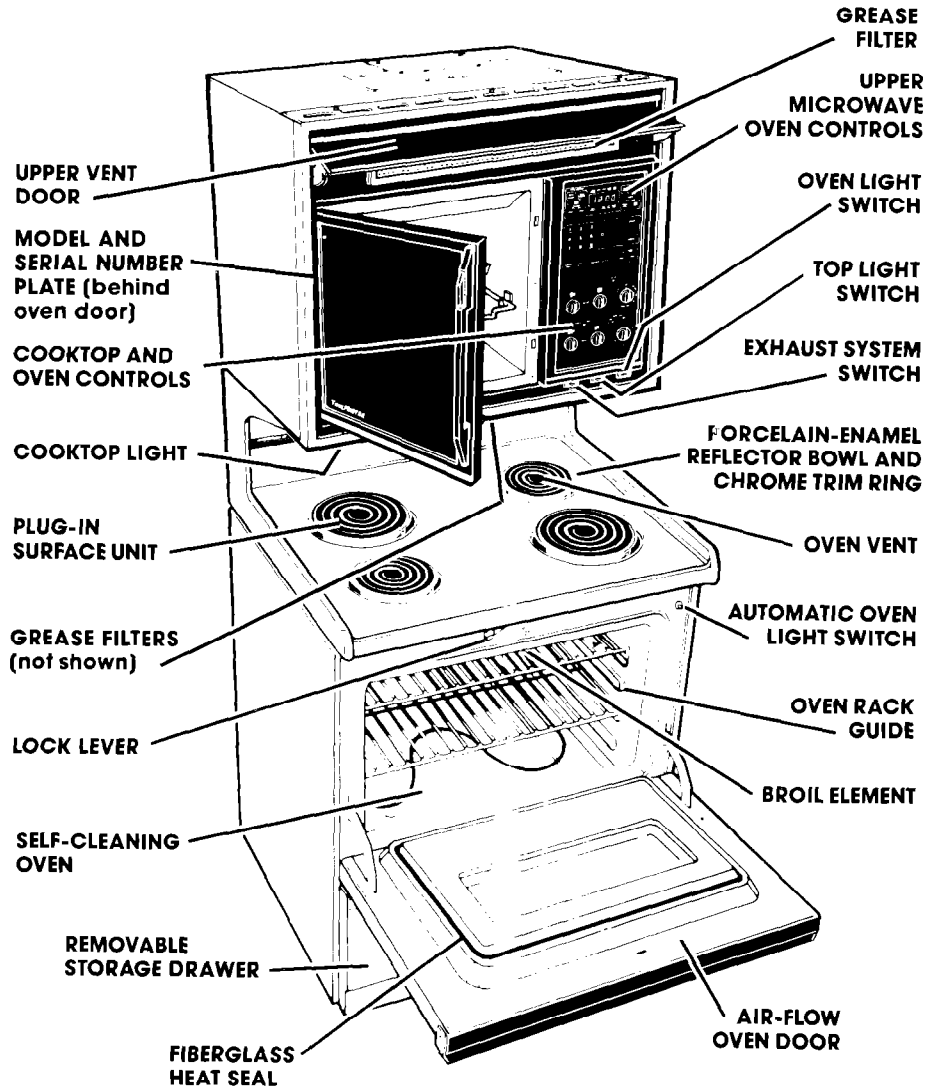
Serial Number

Purchase Date

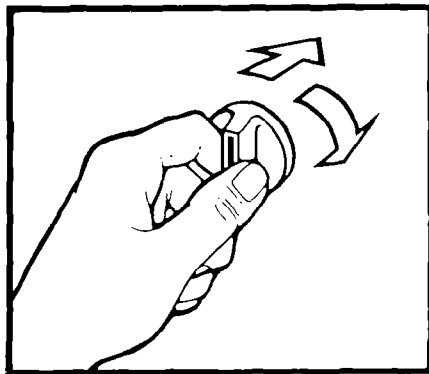
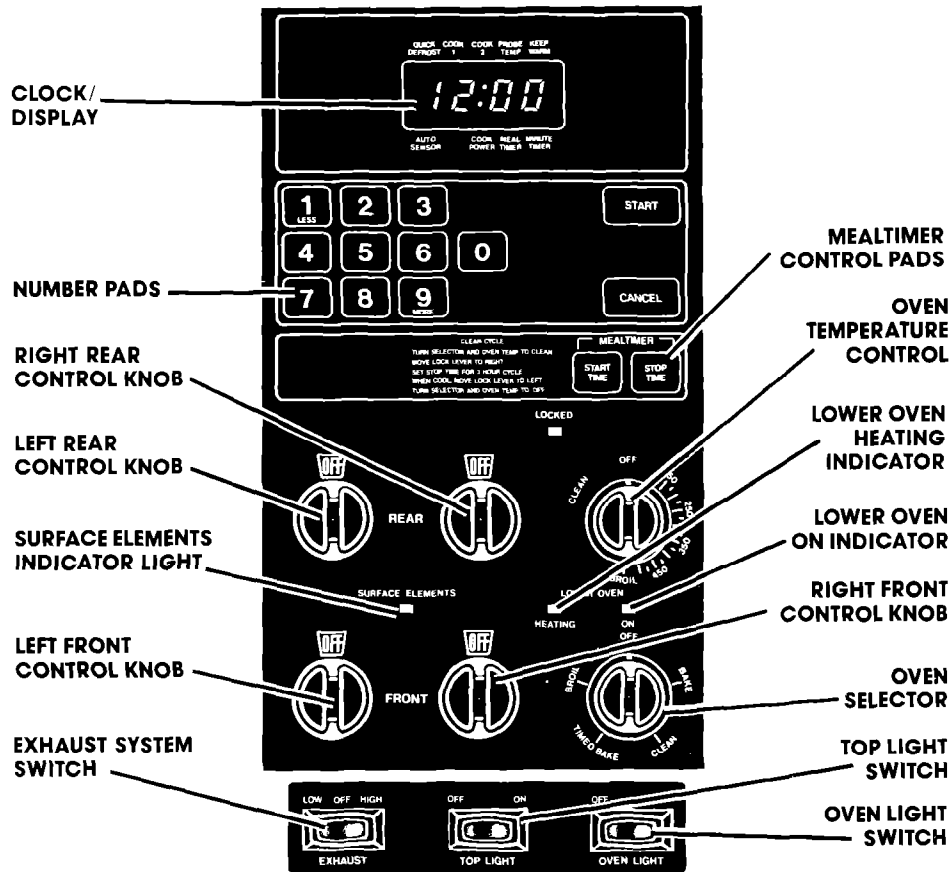
Service Company Phone Number

Parts and features

Model RM988PXS COOKTOP AND LOWER OVEN

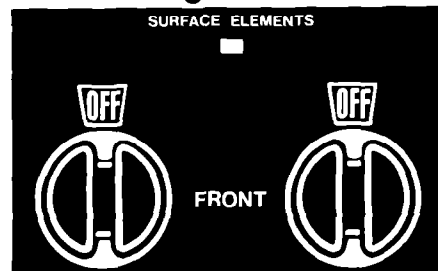


Using your range



Surface element control knobs must be pushed in before turning. Turn either way until setting you want shows in window. Set them anywhere between HI and OFF

Indicator Light



When a surface element is on, the surface element's indicator light will also be on.



WARNING: Be sure all lights are OFF when you are not cooking. Someone could be burned or a fire could start if a surface element is accidentally left ON.

Dual-level exhaust vent system

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

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

To use only the lower vent:

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

To use both vents:

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

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

Using the surface units

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



WARNING: The surface element should never turn red during use. If it turns red, the bottom of the pan is not flat enough or is too small for the size of the surface element. Damage to the surface element, cooktop, wiring and/or surrounding area could result. If the pan is too small for the surface element, you could be burned by the heat from the exposed section of the surface element.

See the "Cooking Guide" for important utensil information.

Until you get used to the settings, use the following as a guide:

Use HI to start foods cooking or to bring liquids to a boil.

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

Use MED for gravy, puddings and icings, or to cook large amounts of vegetables.

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

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

CAUTION: The use of the HI setting for long periods of time can damage surface elements and discolor chrome trim rings. Start cooking on HI and turn control down to continue cooking.

Optional accessory canning kit

(Part No. 242905)

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

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit from your Whirlpool Dealer or Tech-Care[®] Service Company.

See the "Cooking Guide" for important canning information.

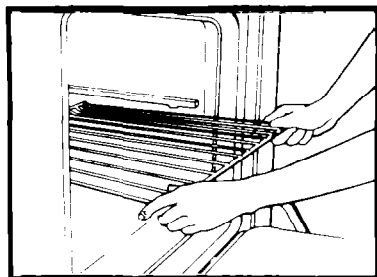
Using the lower oven

The lower oven is always set with two knobs:

- The Oven Selector
- The Oven Temperature Control

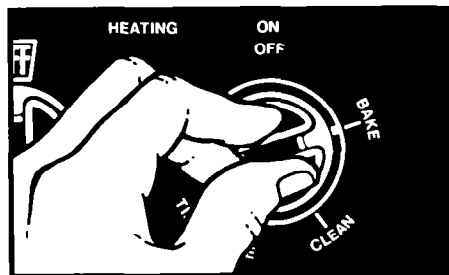
Both must be on a setting for the oven to heat.

Baking or roasting

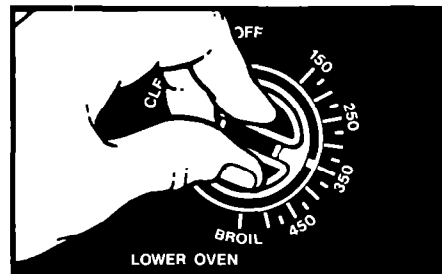


The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the "Cooking Guide."

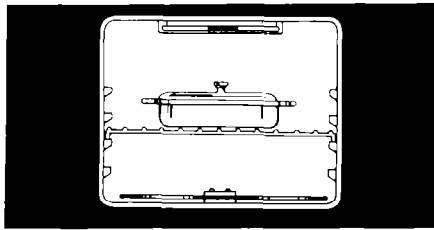
1. Position the rack(s) properly **before** turning on the oven. **To change rack position**, pull rack out to stop, raise front edge and lift out.



2. Set Oven Selector to BAKE. The Lower Oven "ON" Indicator Light will come on.

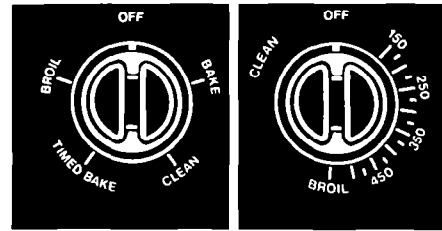


3. Set Oven Temperature Control to the baking temperature you want. The Heating Indicator Light will come on. The oven is preheated when the Heating Indicator Light first goes off.



4. Put food in the oven. **NOTE: Oven racks, walls and door will be hot.**

During baking, the elements will turn on and off to keep the oven temperature at the setting. The Heating Indicator Light will turn on and off with the elements. **The top element helps heat during baking, but does not turn red.**

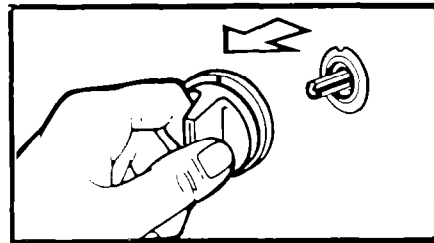


5. When baking is done, turn both the Oven Temperature Control and the Oven Selector to OFF.

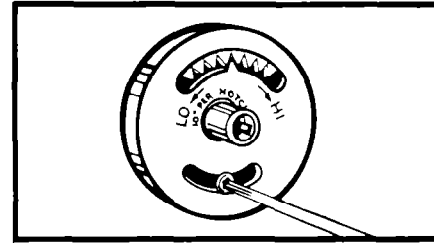
Adjusting the Oven Temperature Control

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

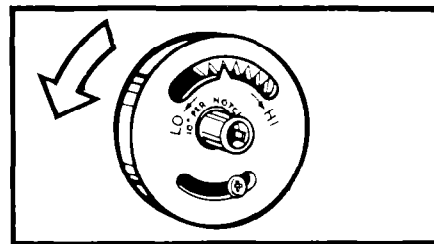
If after using the oven for a period of time you are not satisfied with the temperature settings, they can be adjusted by following these steps:



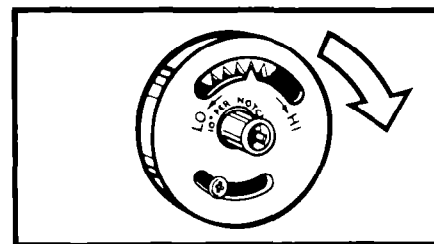
1. Pull the Oven Temperature Control Knob straight off.



2. Loosen the locking screw inside the control knob. **Note the position of the notches.**



3. To lower the temperature, move the pointer to the left. Each notch equals about 10°F (5°C)



4. To raise the temperature, move the pointer to the right. Each notch equals about 10°F (5°C).
Tighten the locking screw and replace the control knob.

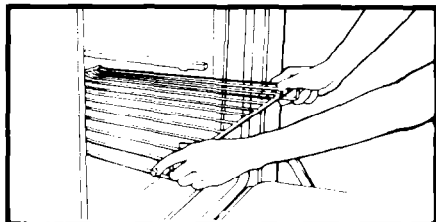
Using the automatic MEALTIMER* control

The automatic MEALTIMER control will turn the **lower oven** on and off at times you set...even when you are not around

Automatic baking is ideal for foods which do not require a preheated oven (meats, casseroles, etc.). **Do not use the automatic cycle for cakes, cookies, or other recipes that require preheating the oven before baking...under-cooking will result.**

*TMK

To start and stop baking automatically:



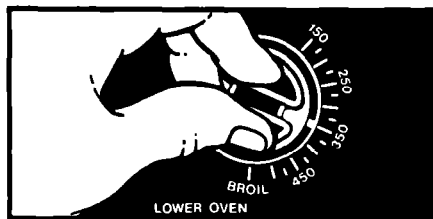
1. Position the oven rack(s) properly, and place the food in the oven.



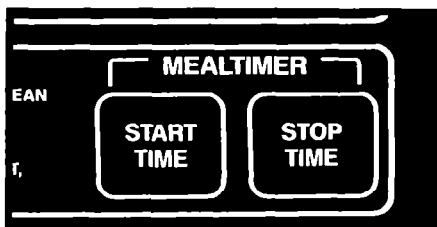
2. Make sure the clock on the microwave oven display is set to the correct time of day. (See "Upper Microwave Oven Use & Care Guide" for instructions.)



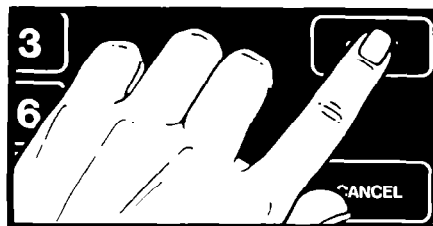
3. Set the Oven Selector to TIMED BAKE.



4. Set the Oven Temperature Control to the baking temperature you want.



5. Touch the START TIME Pad. Then touch the number pads for the time you want cooking to start. (Option: Skip this step if you want to start baking immediately.)
6. Touch the STOP TIME Pad. Then touch the number pads for the time you want cooking to stop



7. Touch START. The oven will now start and stop automatically. **After baking is done be sure to turn both the Oven Selector and the Oven Temperature Controls to OFF.**



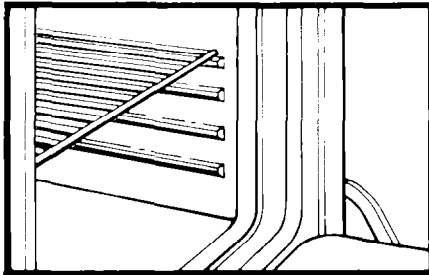
WARNING: To avoid sickness and food waste.

- Use foods that will not go bad or spoil while waiting for cooking to start.
- Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.
- Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**

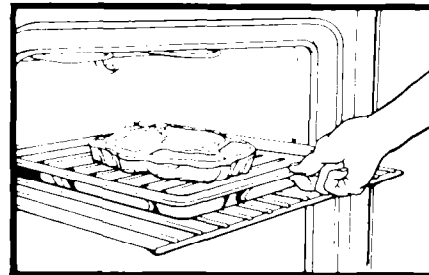
Using the Minute Timer

The Minute Timer on the Upper Microwave Oven control panel can be used for any timed cooking. **To use the Minute Timer**, follow the instructions found in your "Upper Microwave Oven Use & Care Guide."

Broiling

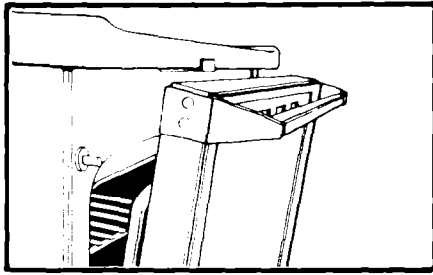


1. Position the rack properly for broiling. See broil chart in the "Cooking Guide" or a reliable cookbook for recommended rack positions.

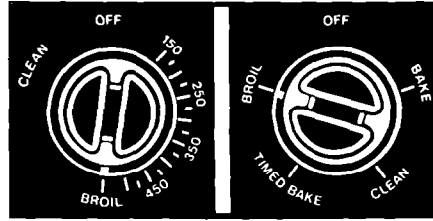


2. Put the broiler pan and food on the rack.

continued on next page



3. Close the door to the Broil Stop position (about 4 in., 10.2 cm). The door will stay open by itself.



4. Set the Oven Selector and the Oven Temperature Control to BROIL.

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

Custom Broil

- If food is cooking too fast, turn the Oven Temperature Control **counter-clockwise** until the Heating Indicator goes off.
- If you want the food to broil slower from the start, set the Oven Temperature Control between 150° and 325 F (65.5 and 162.7 C). The lower the temperature, the slower the cooking.


The Oven Selector must be on BROIL for all broiling temperatures.

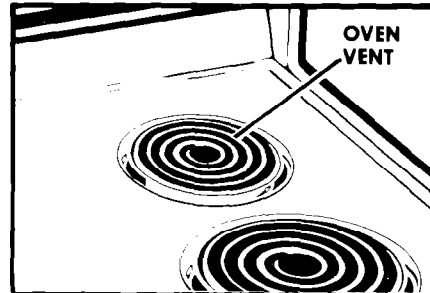
CAUTION: The oven door must be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures.

The Oven Vent

Hot air and moisture escape from the oven through a vent under the right rear surface element. You can cook on the element, or keep food warm on it while the oven is on.

CAUTION: Plastic utensils left over the vent can melt.

 **WARNING: If you leave a utensil on the right rear surface element, use pot holders when moving it. Pan handles can become hot enough to burn.**

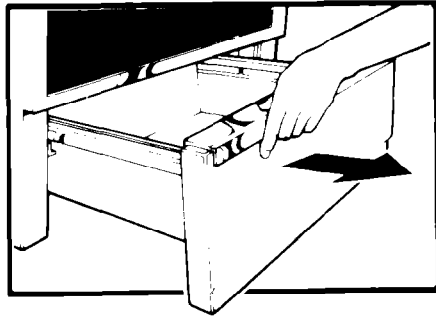


Do not block the vent. Poor baking can result.

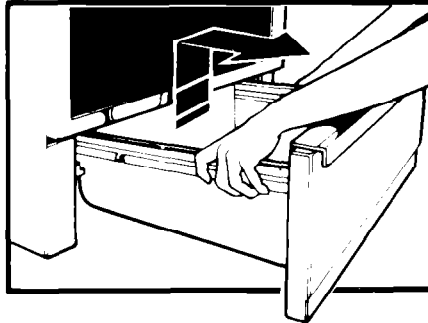
The storage drawer

The storage drawer is for storing pots and pans.

Removing the storage drawer

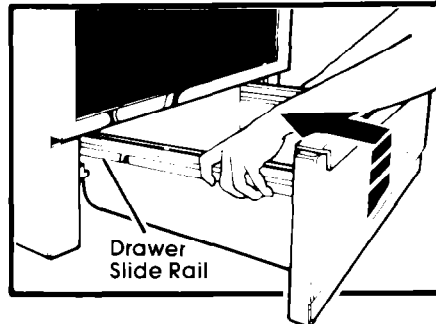


1. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.

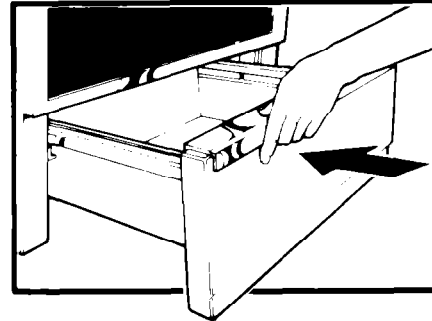


2. Lift back slightly and slide drawer all the way out.

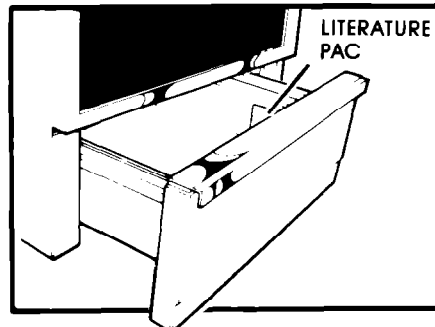
Replacing the storage drawer



1. Fit ends of drawer slide rails into the drawer guides on both sides of opening



2. Lift drawer front and push in until metal stops on drawer slide rails clear white stops on drawer guides. Lift drawer front again to clear second stop and slide drawer closed.



Use & Care Guide storage

Store this booklet, along with your "Cooking Guide," sales slip and "Upper Microwave Oven Use & Care Guide" in the Literature Pac, inside the storage drawer.

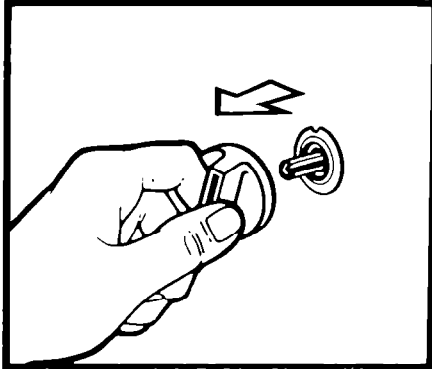
Optional Rotisserie

If you would like a rotisserie for your lower oven, you can order a kit (Part No. 242985) from your Whirlpool Dealer. The kit includes easy installation instructions.

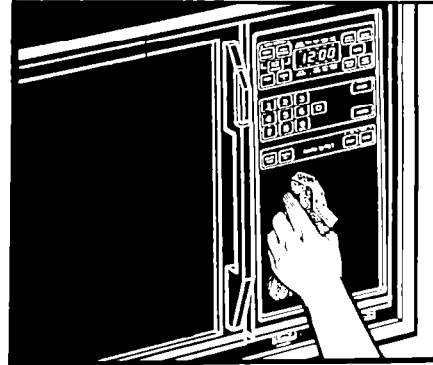
Caring for your cooktop and lower oven

WARNING: To avoid burns and possible electric shock, first make sure all controls are OFF and the range is COOL.

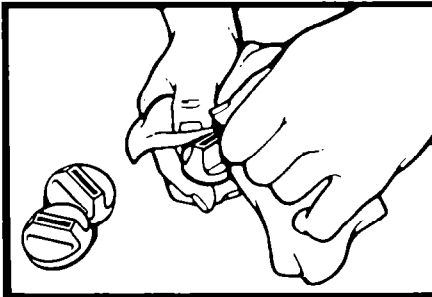
Control Panel and Knobs



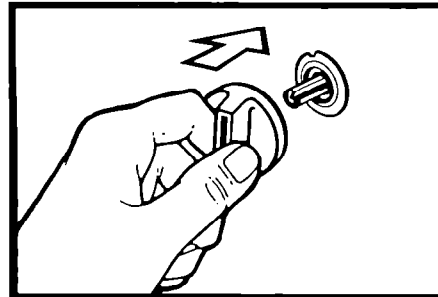
1. Pull knobs straight off.



2. Use warm soapy water or spray glass cleaner and a soft cloth to wipe the control panel. Rinse and wipe dry.



3. Wash control knobs in warm soapy water. Rinse well and dry.



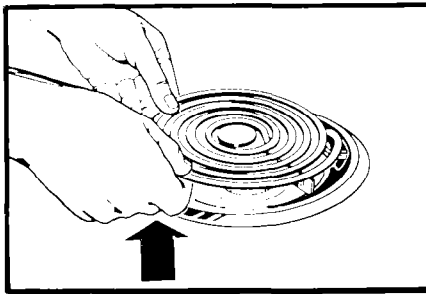
4. Push control knobs straight back on. Make sure they point to OFF.

Surface elements and reflector bowls

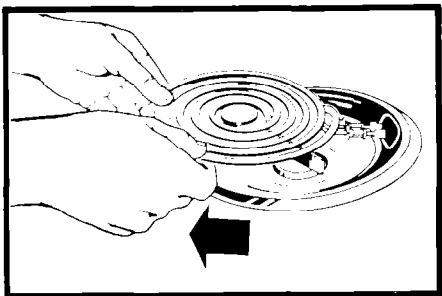
Removing



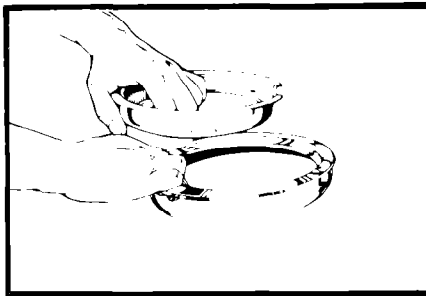
1. Make sure all knobs are turned to OFF.



2. Lift the edge of the element, opposite the receptacle, just enough to clear the reflector bowl and trim ring.



3. Pull the surface element straight away from the receptacle

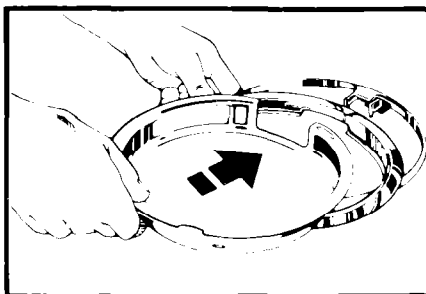


4. Lift out the reflector bowl and trim ring.
See Cleaning Chart on page 22 for cleaning instructions.

Replacing

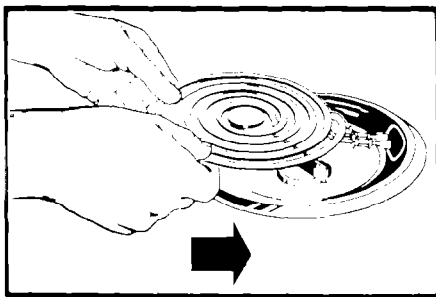


1. Make sure all knobs are turned to OFF.

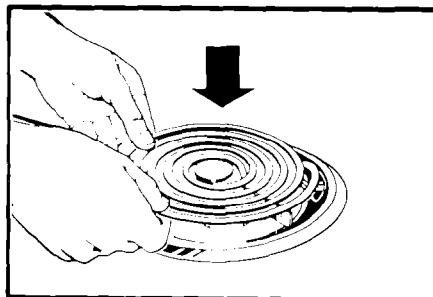


2. Line up opening in the reflector bowl and notch in the trim ring with the surface element receptacle.

continued on next page



3. Hold the surface element as level as possible with the terminal just started into the receptacle



4. Push the surface element terminal into the receptacle. When the terminal is pushed into the receptacle as far as it will go, the surface element will fit into the trim ring

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

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



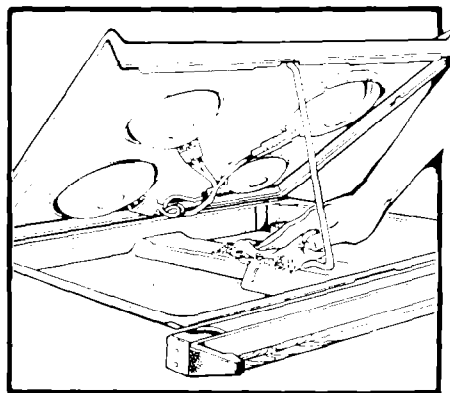
WARNING – DO NOT LINE THE REFLECTOR BOWLS WITH FOIL. Shock or fire hazard could result.

Lift-Up Cooktop

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



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



3. Wipe with warm soapy water. Use soapy steel-wool pad on stubborn spots.

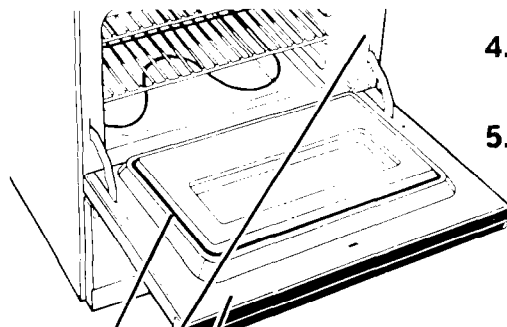
CAUTION: Do not drop the cooktop or let it bump the upper oven when lifting. Damage can result to the porcelain and the cooktop frame.

Using the Self-Cleaning cycle

The self-cleaning cycle uses **very high heat** to burn away soil. Before you start, make sure you understand exactly how to use the cycle safely.

Before you start

1. Clean the shaded areas by hand. They do not get hot enough during the Self-Clean cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad on
 - the frame around the oven
 - the inside of the door, especially the part outside the oven seal.



DO NOT
Clean Seal

Clean Frame

Clean Door

6. The porcelain reflector bowls may be cleaned in the oven.
 - Put the oven racks on the second and fourth guides.
 - Wipe the reflector bowls of loose soiled and grease.
 - Place 2 bowls, upside down on each rack. For best results, they should not touch each other or the oven walls.
 - **Chrome trim rings must not be cleaned in the oven. They will discolor.**

DO NOT clean the fiberglass seal. DO NOT move it or bend it. Poor cleaning and poor baking will result.

2. Remove the broiler pan and any pots or pans you may have stored in the oven. They can't stand the high heat.
3. Wipe out any loose soil or grease. This will help reduce smoke during the cleaning cycle.
4. If your oven has a rotisserie, make sure the motor socket cover is closed.
5. Put oven racks on the second and fourth guides. (Guides are counted from bottom to top.) During the Self-Cleaning Cycle they will darken and become harder to slide. See tips on page 20. If you want the oven racks to remain shiny, clean them by hand.

Turn on the vent hood or other kitchen vent during the cleaning cycle. This will help remove smoke, odor and heat that are normal during the cycle.

SPECIAL CAUTIONS:

DO NOT use commercial oven cleaners in your oven. Damage to the porcelain finish may occur.

DO NOT force the Lock Lever, you could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.

DO NOT use foil or other liners in the oven. During the cleaning cycle foil can burn or melt and damage the oven surfaces.



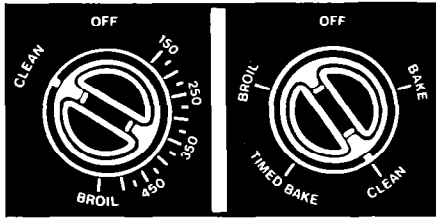
WARNING: DO NOT block the vent during the cleaning cycle. Air must

move freely for best cleaning results.

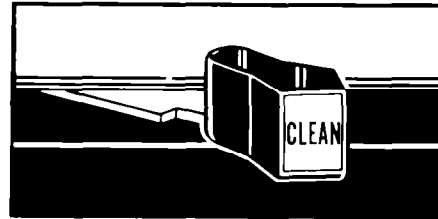
DO NOT leave a utensil over the right rear surface element during the cleaning cycle. It will become hot enough to burn you and the utensil could be damaged.

DO NOT TOUCH THE COOKTOP OR OVEN DURING THE CLEANING CYCLE. THEY COULD BURN YOU.

Setting the controls



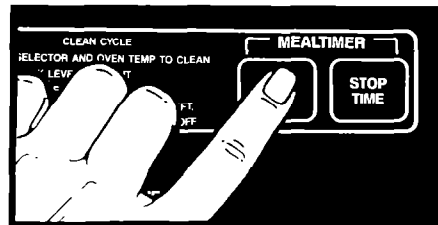
1. Set Oven Selector and Oven Temperature Control to CLEAN.



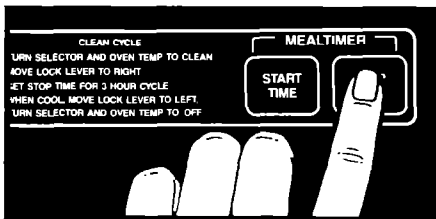
2. Move the Lock Lever **all the way to the right**. The cleaning cycle works only when the lever is all the way over.



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



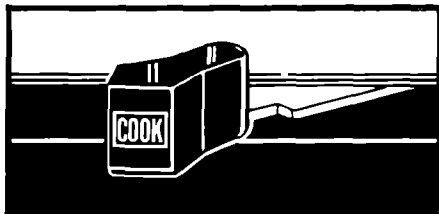
4. Touch the START TIME pad. Then touch the number pads for the time you want cleaning to start. (**Option:** Skip this step if you want cleaning to start immediately.)



5. Touch the STOP TIME pad. Then touch the number pads for the time of day you want cleaning to stop (3 hours after set Start time).



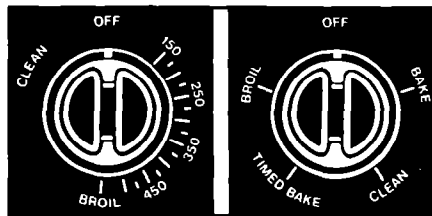
6. Touch START. The oven will start the CLEAN cycle automatically at the time you have set. The LOCKED Light will come on when oven temperatures exceed normal baking temperatures. The Lock Lever must not be moved and the door can't be opened when this light is on.



7. When the Lock Light is off and the oven is cool, move the Lock Lever to the left. **Do not force it.** Wait until it moves easily.



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



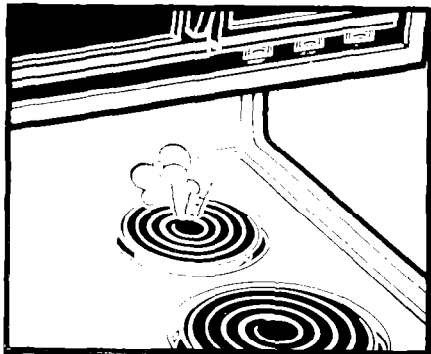
8. Turn the Oven Selector and Oven Temperature Controls to OFF.

To stop the cleaning cycle at any time:

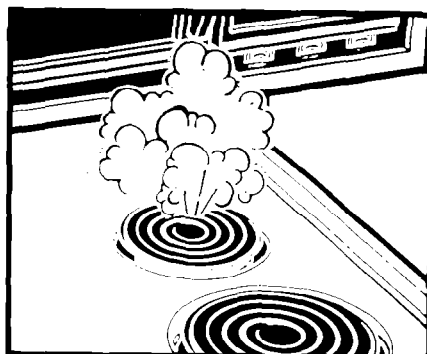
1. Touch STOP TIME pad.
2. Touch CANCEL.

3. When the Locked Light turns off, move the Lock Lever back to the left. **Do not force it.** Wait until it moves easily. Turn the Oven Selector and Oven Temperature Controls to OFF.

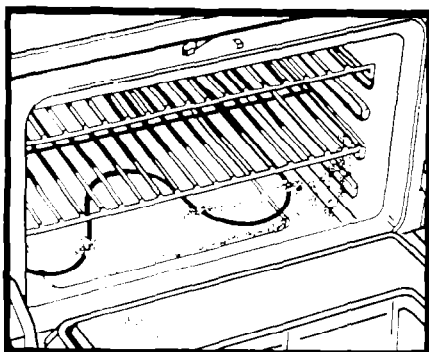
Special tips



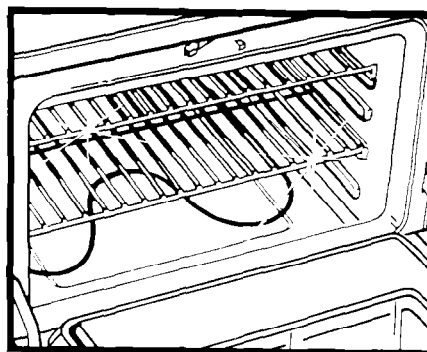
Keep the kitchen well ventilated during the cleaning cycle to help get rid of normal heat, odors and smoke.



Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.



If the cleaning cycle doesn't get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the cleaning time longer the next time and hand clean areas noted on page 17.



Oven racks lose their shine, discolor and become harder to slide on their guides when they are left in the oven during the cleaning cycle. To make them slide easier, polish the edges of the racks with a soapy steel-wool pad, rinse well and wipe on a thin coat of salad oil.

How it works

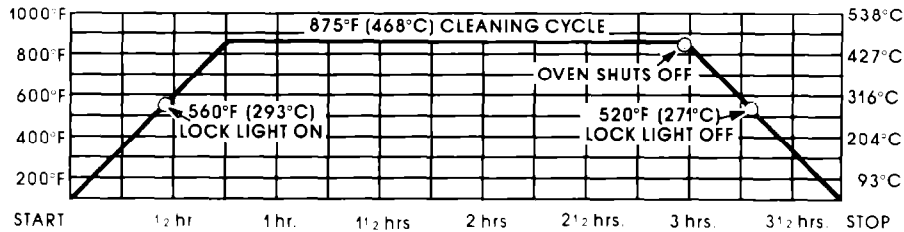


WARNING: DO NOT TOUCH THE RANGE DURING THE CLEANING CYCLE. IT CAN BURN YOU.

During the self-cleaning cycle, the oven gets much hotter than it does for baking or broiling...approximately 875°F (468°C). This heat breaks up grease and soil, and burns it off.

The graph shows approximate temperatures and times during a self-cleaning cycle for 3 hours.

SELF-CLEANING CYCLE – THREE HOUR SETTING (Approximate Temperatures and Times)



Notice that the heating stops when the 3-hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
Cooktop and lower oven exterior	Soft cloth and warm soapy water. Nylon or plastic scouring pad for stubborn spots.	<ul style="list-style-type: none"> Wipe off regularly when cooktop and lower oven are cool. Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish. Do not use abrasive or harsh cleansers.
Surface elements	No cleaning required.	<ul style="list-style-type: none"> Spatters or spills will burn off. Do not immerse in water.
Porcelain-enamel reflector bowls	Automatic dishwasher or warm, soapy water; Self-Cleaning Oven cycle.	<ul style="list-style-type: none"> Wipe out excess spills. Wash with other cooking utensils. Place upside down on oven racks in oven during the Self-Cleaning Oven cycle.
Chrome trim rings	Automatic dishwasher or warm, soapy water and plastic scrubbing pad.	<ul style="list-style-type: none"> Wash with other cooking utensils. Do not place in Self-Cleaning Oven.
Broiler pan and grid	Warm, soapy water or steel-wool pad.	<ul style="list-style-type: none"> Wash with other cooking utensils. Do not place in Self-Cleaning Oven.
Control knobs	Warm, soapy water and a soft cloth.	<ul style="list-style-type: none"> Wash, rinse and dry well. Do not soak.
Control Panel	Warm, soapy water and spray glass cleaner.	<ul style="list-style-type: none"> Wash, rinse and dry well. Follow directions provided with cleaner.
Oven racks	Warm, soapy water or soapy steel-wool pads; Self-Cleaning Oven cycle	<ul style="list-style-type: none"> Wash, rinse and dry. Use soapy steel-wool pads for stubborn areas. Leave in oven during Self-Cleaning cycle. <p>NOTE: The oven racks will discolor and be harder to slide when left in the self-cleaning cycle. If you want them to stay shiny, remove them from the oven and clean by hand.</p>
Lower oven door glass	Spray glass cleaner; warm, soapy water or plastic scrubbing pad	<ul style="list-style-type: none"> Make sure oven is cool. Follow directions provided with cleaner. Wash, rinse and dry well with a soft cloth.
Self-Cleaning Oven	For areas outside Self-Cleaning area use warm soapy water or soapy steel-wool pads	<ul style="list-style-type: none"> Clean before using Self-Cleaning cycle to prevent burn-on of soil. Follow directions starting on page 17, "Using the Self-Cleaning Cycle." Do not use commercial oven cleaners. Do not use foil to line the bottom of your Self-Cleaning Oven.

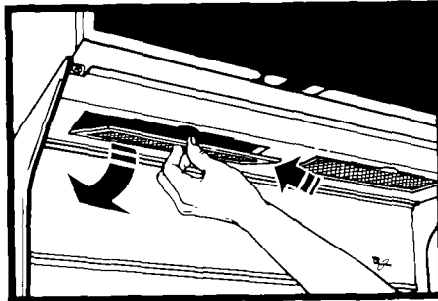
Cleaning the grease filters

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

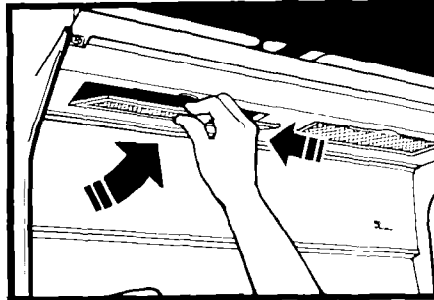
NOTE: If you are using charcoal filters from the Non-Vent Kit (Part No. 814023), they should be replaced every 12 months. Do not attempt to clean.

Lower filters

(beneath the microwave oven)



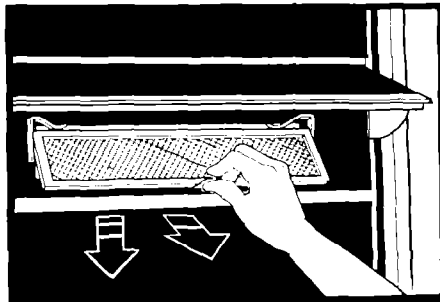
1. To remove each filter, place thumb in the indentation at the center front of the filter. Push back and pull down.



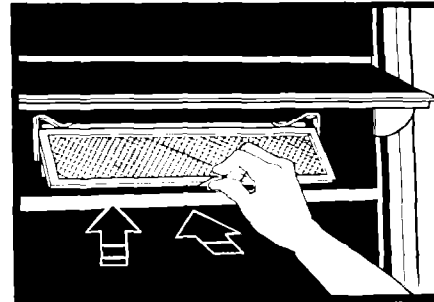
2. To replace, place the long edge of the filter against the clips at the back of the opening. Push filter back and up until it snaps into place.

Top filter

(above the microwave oven, under the vent cover)



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



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

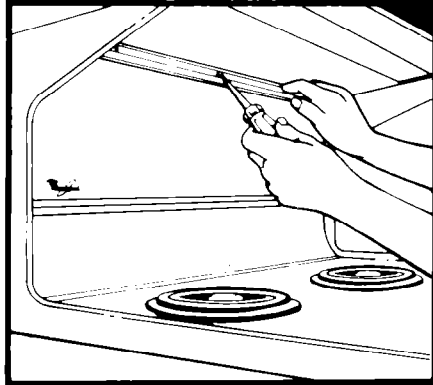
To clean the filters, soak in hot water and a mild detergent. Scrub with soft brush and swish to remove embedded dirt and grease. Rinse well and shake to dry. (Filters may be washed in the dishwasher. However the aluminum will darken. Using ammonia for cleaning will also cause the aluminum to darken.)

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

The cooktop light

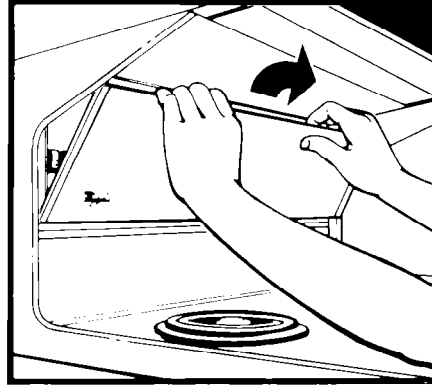
The **TOP LIGHT** switch is located below the control panel. Push the right side of the switch to turn the light ON. Push the left side to turn it OFF.

To replace the fluorescent lamp and starter:

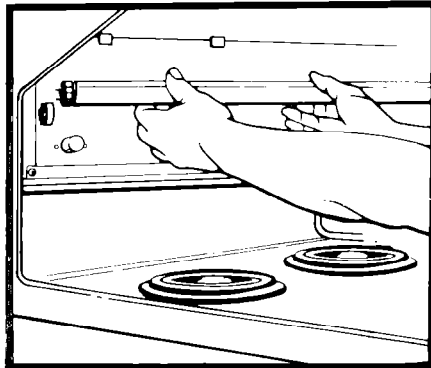


- 1.**  **WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.**

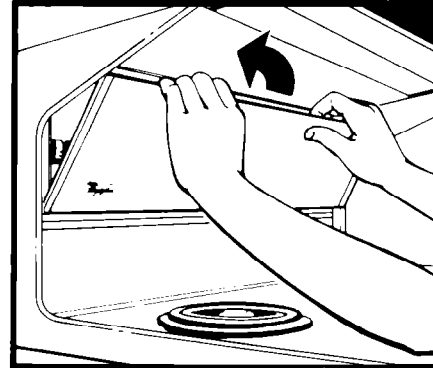
Remove the 3 screws and metal trim that supports the top of the light cover. **The glass is heavy. Hold it securely.**



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



- 3.** Grasp the fluorescent lamp at both ends. Roll bottom of the lamp towards the front until both ends come out of the receptacles. Replace with a 24-inch, 18 or 20-watt cool-white fluorescent lamp. If starter needs replacement, push in and turn to remove and replace.

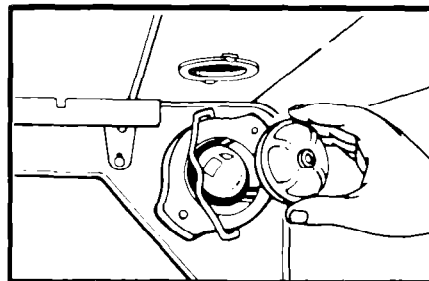
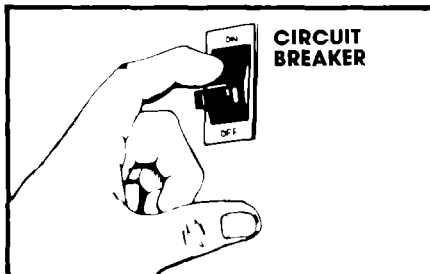



- 4.** **With both hands,** carefully fit the glass light cover into the bottom metal support trim. Replace the top support trim and screws. Turn the electric power back on at the main power supply.

The lower oven light

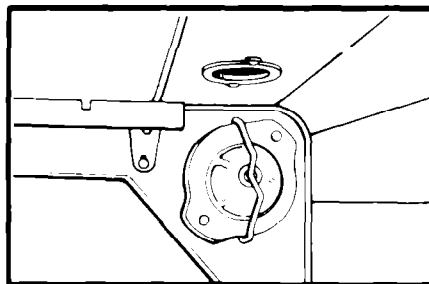
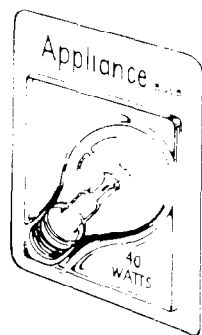
The Lower Oven Light will turn on and off automatically when you open or close the oven door. To turn the light on when the door is closed, push the right side of the **OVEN LIGHT** switch below the control panel. Push the left side of the switch to turn it OFF.

To replace the light bulb:



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

2. Remove the bulb cover in the back of the oven by pulling out and pushing the wire holder to the side.



3. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.

4. Replace the bulb cover and snap the wire holder in place. Turn the power back on at the main power supply.

CAUTION: The bulb cover must be in place when using the oven. The cover protects the bulb from breaking.

NOTE: The Oven Light will not work during the self-cleaning cycle.

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

1. Before calling for assistance...

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

If nothing operates:

- Is the power supply cord plugged into a live circuit with the proper voltage? (See "Installation Instructions.")
- Have you checked your home's main fuses or circuit breaker box?

If the oven will not operate:

- Is the Oven Selector turned to a setting (BAKE or BROIL, but not TIMED BAKE)?
- Is the Oven Temperature Control turned to a temperature setting?

If surface elements will not operate:

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

If surface element knob(s) will not turn:

- Did you push in before trying to turn?

If the Self-Cleaning cycle will not operate:

- Are the Oven Selector and Oven Temperature Controls set to CLEAN?
- Does the clock show the correct time of day?
- Is Stop Time set ahead to the time you want the cleaning cycle to stop?
- Is the Lock Lever all the way to the right?

If exhaust fan does not shut off:

- Are you using the surface elements, lower oven or broiler while the microwave oven is on? (See note on page 7.)

If cooking results aren't what you expected:

- Is the range level?
- Are you using pans recommended in the **Cooking Guide**?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Does the oven temperature seem too low or too high? See "Adjusting the Oven Temperature Control," page 9.
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms and fit the surface elements being used?

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

2. If you need assistance*...

Call Whirlpool COOL-LINE[®] service assistance telephone number. Dial free from anywhere in the U.S.:
1-800-253-1301

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

3. If you need service*...



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

CARE service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR	ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS
OR	
WHIRLPOOL APPLIANCES - FRANCHISED TECH-CARE SERVICE	WHIRLPOOL SERVICE - FRANCHISED TECH-CARE SERVICE
SEPARATE COMPANIES	SEPARATE COMPANIES
OR	
WASHING MACHINES, DRYERS & IRONERS - SERVICING	
WHIRLPOOL APPLIANCES - FRANCHISED TECH-CARE SERVICE	
SEPARATE COMPANIES	

4. If you have a problem*...

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

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

5. If you need FSP[®] replacement parts*...

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

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool COOL-LINE service assistance number in Step 2.

* If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

WHIRLPOOL MICROWAVE OVEN/ RANGE PRODUCT WARRANTY

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

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

Outside the United States, a different warranty may apply. For details, please contact your franchised Whirlpool distributor or military exchange.



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