

GAS RANGE

Use & Care Guide

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MODELS TGP325 TGP310 TGP302

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

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RANGE SAFETY

Your safety and the safety of others are very important.

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



This is the safety alert symbol.

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

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

⚠ DANGER

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

⚠ WARNING

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

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

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

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

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

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

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

The Anti-Tip Bracket

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



! WARNING

Tip Over Hazard

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

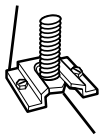
Connect anti-tip bracket to rear range foot.

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

See the installation instructions for details.

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

Anti-Tip Bracket



Range Foot

Making sure the anti-tip bracket is installed:

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

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

■ **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.

■ **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.

■ **Proper Installation** – The range, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*. Be sure the range is properly installed and grounded by a qualified technician.

■ This range is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

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

For self-cleaning ranges –

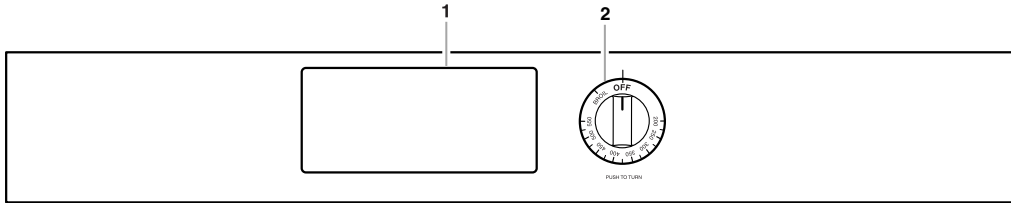
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils. Wipe off all excessive spillage before initiating the cleaning cycle.

SAVE THESE INSTRUCTIONS

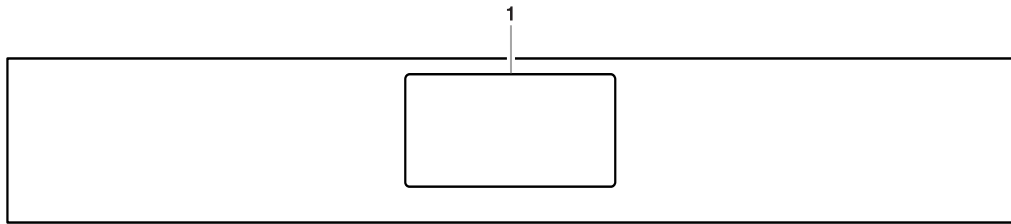
PARTS AND FEATURES

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

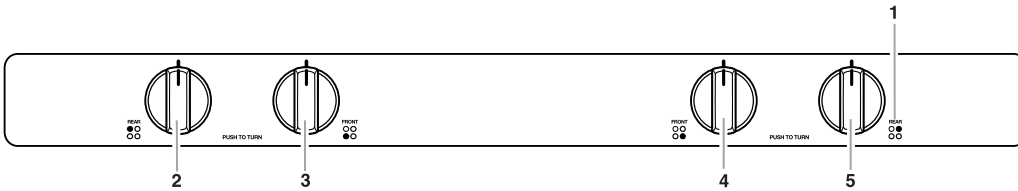
Control Panels



1. Display (on some models) 2. Oven Temperature Control

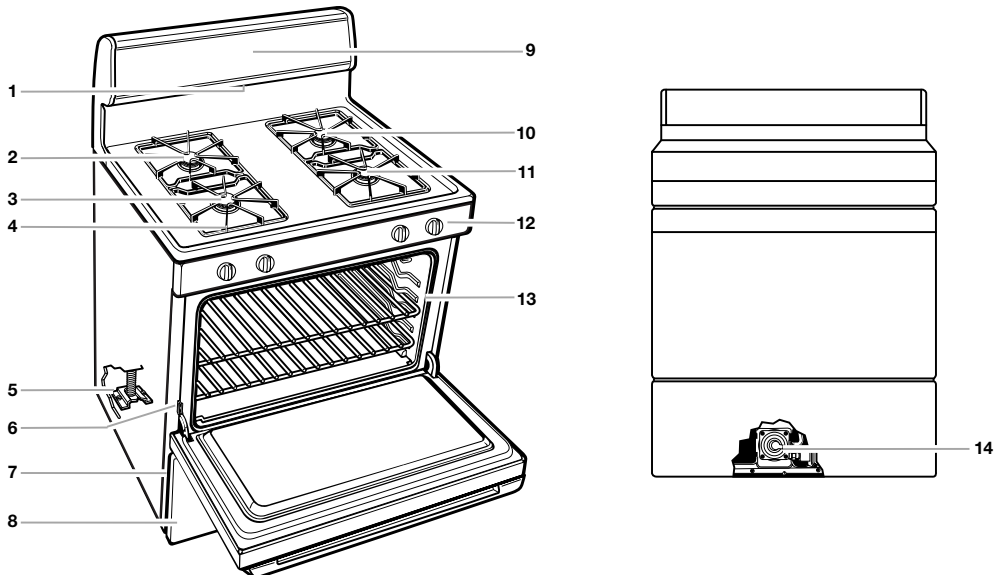


1. Electronic Oven Control (on some models)



1. Surface Burner Locator 3. Left Front Control 4. Right Front Control
2. Left Rear Control 5. Right Rear Control

Range



- | | | |
|------------------------------|--|--------------------------------|
| 1. Oven Vent | 6. Door Stop Clip | 10. Right Rear Surface Burner |
| 2. Left Rear Surface Burner | 7. Model and Serial Number Plate (behind left side of broiler drawer) | 11. Right Front Surface Burner |
| 3. Left Front Surface Burner | 8. Broiler Door | 12. Cooktop Control Panel |
| 4. Surface Burner Grate | 9. Oven Control Panel | 13. Door Gasket |
| 5. Anti-Tip Bracket | | 14. Gas Regulator |

COOKTOP USE

Cooktop Controls

! WARNING



Fire Hazard

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

Turn off all controls when not cooking.

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

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

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

To Set:

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

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

Power failure

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

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

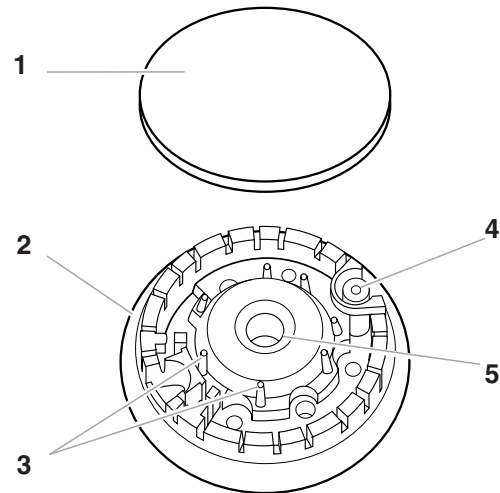
Surface Burners

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

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

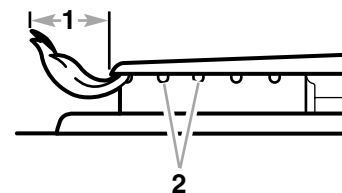
SEALED SURFACE BURNERS (on some models)

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



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

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

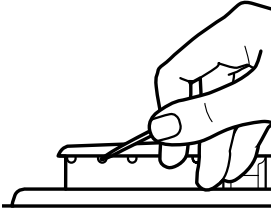


1. 1-1½" (25-38 mm)
2. Burner ports

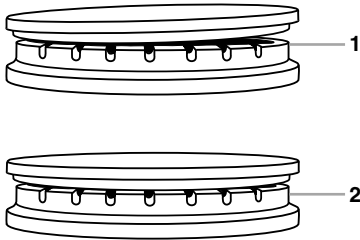
Burner ports: Check burner flames occasionally for proper size and shape as shown above. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents or any other material to enter the burner ports.

To Clean:

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



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

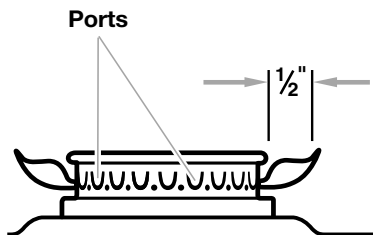


1. Incorrect
2. Correct

5. Turn on the burner. If the burner does not light, check cap alignment. If the burner still does not light, do not service the sealed burner yourself. Contact a trained repair specialist.

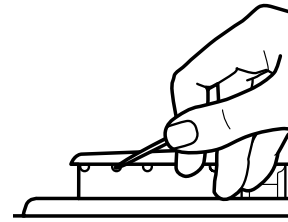
OPEN SURFACE BURNERS (on some models)

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



To Clean:

1. Remove the surface burner grates.
2. Lift-up the cooktop. See the “Lift-up Cooktop” section.
3. Clean clogged burner ports with a straight pin as shown. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, contact a trained repair specialist.



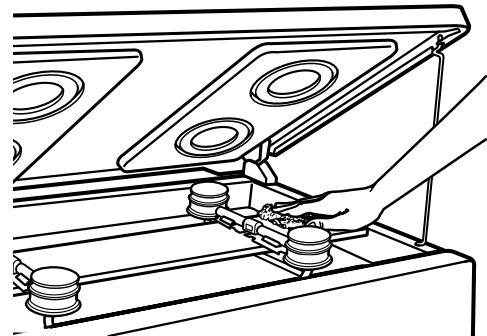
4. Close the cooktop.
5. Replace surface burner grates.
6. Turn on the burner. If the burner does not light, do not service the open burner yourself. Contact a trained repair specialist.

**Lift-up Cooktop
(on some models)**

The lift-up cooktop provides easy access for cleaning beneath. Be careful not to drop the cooktop. Damage could occur to the finish and the cooktop frame. For more information, see the “General Cleaning” section.

To Lift:

1. Lift up the cooktop by both front corners until the supports lock into place.



To Replace:

1. Lift the cooktop from both sides while pressing the support rods back to unlock them.
2. Slowly lower the cooktop into place.

Home Canning

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

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

Cookware

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

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

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

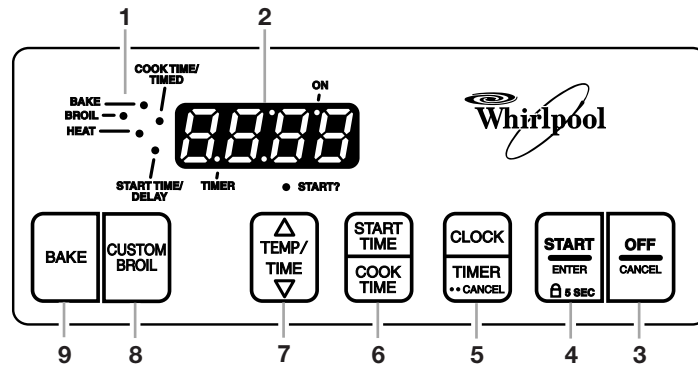
Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A non-stick finish has the same characteristics as its base material. For example, aluminum cookware with a non-stick finish will take on the properties of aluminum.

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

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

ELECTRONIC OVEN CONTROL

(on some models)



- | | | |
|-----------------------|--|-------------------------|
| 1. Indicator Lights | 4. Start/Enter pad | 7. Temperature/Time pad |
| 2. Electronic Display | 5. Clock/Timer pad | 8. Custom Broil pad |
| 3. Off/Cancel pad | 6. Start Time/Cook Time pad (on some models) | 9. Bake pad |

Oven Indicator Lights

The indicator lights are located to the left of, below, and within the display. The indicator lights light up or flash when the oven is in one of the following modes: BAKE, BROIL, HEAT, START?, ON, TIMER, COOK TIME/TIMED cooking (on some models), and START TIME/DELAY cooking (on some models).

Display

When power is first supplied to the appliance, "PF" will appear on the display. Press OFF to clear.

Any other time "PF" appears, a power failure has occurred. Press OFF and reset the Clock if needed.

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

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

When using COOK TIME (on some models,) the display will show either hours and minutes, or minutes and seconds.

Start/Enter

The START/ENTER pad begins any oven function except the Timer. If not pressed within 5 seconds after pressing a function pad, the "START?" indicator light will flash as a reminder. On some models, "START?" will appear on the display.

If not pressed within 5 minutes after pressing a function pad, the oven display will return to the time of day mode and the programmed function will be cancelled.

Off/Cancel

The OFF pad stops any function except the Clock, Timer and Control Lock.

Clock

This is a 12 hour clock and does not show a.m. or p.m.

To Set:

Before setting, make sure the oven and Timer are off.

1. Press CLOCK.
2. Press the "up" or "down" arrow pads to set the time of day.
3. Press CLOCK or START.

Timer

The Timer can be set in hours or minutes up to 12 hours and 59 minutes, and counts down the set time either in hours and minutes, or in minutes and seconds. The Timer does not start or stop the oven.

To Set:

1. Press TIMER.
The Timer indicator light will light up.
2. Press the "up" or "down" arrow pads to set the length of time to cook.
3. Press START/ENTER.

When the Timer has finished counting down, four one-second tones will sound.

To display the time of day at any time during timed cooking, press CLOCK once

4. Press TIMER twice at any time during Timer operation to cancel the Timer.

The time can be reset during the countdown by repeating the above steps.

Control Lock

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

When the control is locked, only the CLOCK and TIMER pads will function.

To Lock/Unlock Control: Before locking, make sure the oven and Timer are off. Press and hold START/ENTER for 5 seconds. A single tone will sound and "LOC" will appear on the display. "LOC" will also appear whenever any command pad is pressed while the control is locked. Repeat to unlock, and "LOC" will disappear from the display.

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. No 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° to -35°F (-15° to -21°C) | ...much less |

To Adjust Oven Temperature Calibration:

1. Press and hold BAKE for 5 seconds until the oven display shows the current calibration, for example "00."
2. Press the TEMP "up" or "down" arrow pad(s) to increase or to decrease the temperature in 10°F (6°C) amounts. The adjustment can be set between 30°F (18°C) and -30°F (-18°C).
3. Press START/ENTER.

BEFORE USING

Odors are normal when the range is new. This happens the first time the oven is used.

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

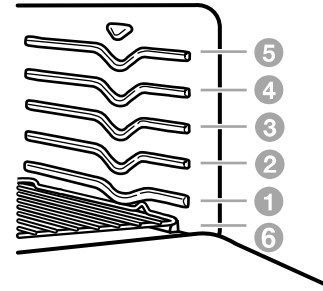
- Do not block or cover the oven bottom vents.
- Do not cover entire rack with foil because air must be able to move freely for best cooking results.
- To catch spills, place foil on rack below dish. Make sure foil is at least 1 in. (2.5 cm) larger than the dish and that it is turned up at the edges.

Positioning Racks and Bakeware

IMPORTANT: Never place food or bakeware directly on the oven door or bottom. Permanent damage will occur to the porcelain finish.

RACKS

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



| FOOD | RACK POSITION |
|---|---------------|
| Frozen pies, large roasts, turkeys, angel food cakes | 1 or 2 |
| Bundt cakes, most quick breads, yeast breads, casseroles, meats | 2 |
| Cookies, biscuits, muffins, cakes, non frozen pies | 2 or 3 |
| Extra large items | 6 |

BAKEWARE

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

| NUMBER OF PAN(S) | POSITION ON RACK |
|------------------|---|
| 1 | Center of rack. |
| 2 | Side by side or slightly staggered. |
| 3 or 4 | Opposite corners on each rack. Make sure 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.

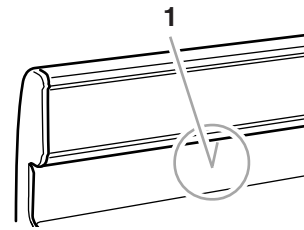
| BAKEWARE/ RESULTS | RECOMMENDATIONS |
|---|--|
| Light colored aluminum <ul style="list-style-type: none">■ Light golden crusts■ Even browning | <ul style="list-style-type: none">■ Use temperature and time recommended in recipe. |
| Dark aluminum and other bakeware with dark, dull and/or non-stick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

Meat Thermometer

On models without a temperature probe, always rely on a meat thermometer to determine doneness of meat and poultry. The internal temperature, not appearance, is what counts. A meat thermometer is not supplied with this appliance.

- Insert the thermometer into the center of the thickest portion of the meat or inner thigh or breast of poultry. The tip of the thermometer should not touch fat, bone or gristle.
- After reading the thermometer once, push it into the meat ½ in. (1.25 cm) more and read again. If the temperature drops, cook the meat or poultry longer.
- Check all meat in two or three places.

Oven Vent



1. Oven Vent

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

OVEN USE

Baking and Roasting

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

To Bake or Roast:

1. Press **BAKE**. The bake oven indicator light will light up.
2. Set the temperature (optional).
Press **TEMP/TIME** "up" or "down" arrow pad to set a temperature other than 350°F (177°C) in 5° (3°C) amounts. The bake range can be set between 170°F (77°C) and 500°F (260°C).
When the oven temperature is greater than 170°F (77°C), no preheat conditioning time will be shown in the display.
The preheat conditioning time will not change if the temperature is reset before the countdown time ends.
If baking and roasting while the minute timer is counting down, the set temperature can be seen for 5 seconds by pressing **BAKE**.
3. Press **START/ENTER**.
The oven control automatically sets preheating times based on the oven temperature selected.
The temperature can be changed after this step. **START/ENTER** does not need to be pressed again.
After the oven is preheated and the countdown time is finished, a 1-second tone will sound, the **ON** indicator light will go off and the set temperature will appear on the display.
4. Press **OFF/CANCEL** when finished.

Preheating

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

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

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

Broiling and Custom Broiling

BROILER

The broiler is located below the oven door. The broiler pan and grid roll out for easy access. Always broil with the broiler and oven doors closed.

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

To Broil:

1. Open the broiler door and roll out the broiler pan and grid.
2. Place the broiler pan and grid so grease can drain down into the lower part of the broiler pan.
3. Place food on broiler pan. Then place the pan on the broiler rack and close the broiler door.
4. Press CUSTOM BROIL.
The BROIL indicator light will light up.
5. Press START/ENTER.
The ON and HEAT indicator lights will light up. The temperature setting can be changed at any time during broiling. If broiling while the Timer is counting down, the set broiling temperature can be displayed for 5 seconds by pressing CUSTOM BROIL.
6. Press OFF/CANCEL when finished broiling.

To CUSTOM BROIL:

Changing the temperature while custom broiling allows more precise control when cooking. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures. If food is cooking too quickly, the broiling temperature can be lowered by pressing the TEMP (▼) pad.

1. Press CUSTOM BROIL.
2. Press the TEMP (▲) or (▼) pads to set a temperature between 300°F (149°C) and 525°F (273°C.)
3. Press START/ENTER.
4. Press OFF/CANCEL when finished custom broiling.

BROILING CHART

For best results, broiler pan should be rotated the same time the food is turned. Times are guidelines only and may need to be adjusted for individual foods and tastes.

| FOOD | COOK TIME minutes | |
|---|-------------------------|-------------------|
| | SIDE 1 | SIDE 2 |
| Chicken, bone-in pieces, boneless breasts | 15-17 11-13 | 15-17 11-13 |
| Fish Fillets ½-¾ in. (1.25-1.8 cm) thick | 7-8 | 3-4 |
| Frankfurters | 5-6 | 2-3 |
| *Ground meat patties ¾ in. (1.8 cm) thick, well done | 11-13 | 6-7 |
| Ham slice, precooked ½ in. (1.25 cm) thick | 6-8 | 3-4 |
| Lamb chops 1 in. (2.5 cm) thick | 14-17 | 8-9 |
| Pork chops 1 in. (2.5 cm) thick | 19-21 | 9-10 |
| Steak 1 in. (2.5 cm) thick, medium rare, medium well done | 10-12 12-14 16-17 | 5-6 6-7 8-9 |

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

Timed Cooking (on some models)

⚠ 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.

Timed Cooking allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically. Delay start should not be used for food such as breads and cakes because they may not bake properly.

To Set a Cook Time:

1. Press **BAKE**. The bake oven indicator light will light up.
2. Set the temperature (optional).
Press the **TEMP/TIME** “up” or “down” arrow pad to enter a temperature other than the one displayed.
3. Press **COOK TIME**. The cook time oven indicator light will light up.
4. Press **TEMP/TIME** “up” or “down” arrow pad to enter the length of time to cook.
5. Press **START/ENTER**.
The display will count down the time.

When the time ends, the oven will shut off automatically and “End” will appear on the display.
6. Press **OFF** or open the oven door to clear the display.

To Set a Delayed Cook Time:

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

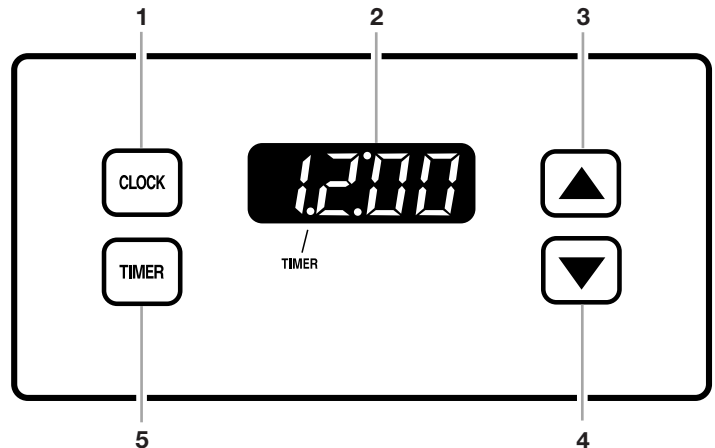
1. Press **BAKE**.
2. Set the temperature (optional).
Press the **TEMP** “up” or “down” arrow pads to enter a temperature other than the one displayed.
3. Press **COOK TIME**.
The cook time oven indicator light will light up.
4. Press the **TEMP/TIME** “up” or “down” arrow pad to enter the length of time to cook.
5. Press **START TIME**.
The start time/delay oven indicator light will light up.
6. Press the **TEMP/TIME** “up” or “down” arrow pad to enter the time of day to start.
7. Press **START/ENTER**.
When the start time is reached, the oven will automatically turn on.

The temperature and/or time settings can be changed any time after pressing **START/ENTER** by repeating steps 1-6.

When the set cook time ends, the oven will shut off automatically and “End” will appear on the display.
8. Press **OFF/CANCEL** or open the oven door to clear the display.

MANUAL OVEN CONTROL

Electronic Clock/Timer (on some models)



- | | | |
|------------|-------------|----------|
| 1. Clock | 3. Increase | 5. Timer |
| 2. Display | 4. Decrease | |

Display

When power is first supplied to the appliance, everything on the display will light up for 5 seconds. Then “PF” will appear on the display.

Any other time “PF” appears, a power failure occurred. Reset the clock. See “Clock” section.

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

Clock

This is a 12 hour clock and does not show a.m. or p.m.

To Set:

Before setting, make sure the oven and Timer are off.

1. Press **CLOCK**.
The colon will flash during Clock programming.
2. Press the “up” (▲) or “down” (▼) arrow pads to set the time of day.

The time can be changed in either small or 10 minute increments by pressing a pad briefly or by pressing and holding a pad.
3. Press **CLOCK**. The colon will stop flashing when the Clock is active.

Timer

The Timer can be set in minutes and seconds or hours and minutes and counts down the set time. The Timer does not start or stop the oven.

To Set:

1. Press **TIMER**.
The colon will flash during Timer programming.
2. Press the “up” or “down” arrow pads to set length of time.
3. Press **TIMER**.
The Timer will begin counting down 5 seconds after the time is set.

To display the time of day while the Timer is counting down, press **CLOCK**. Time of day will be displayed 5 seconds before returning to the Timer countdown.

When there is one minute of time remaining, a single tone will sound and the display will begin counting down in seconds.

When the Timer reaches zero, the display will show “End” and four 1-second tones will sound.

To Cancel: Press **TIMER** twice in the Timer mode.

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 only.

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

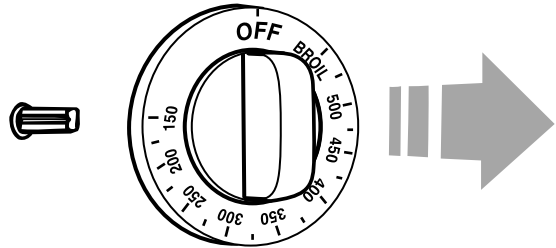
| ADJUSTMENT °F | COOKS FOOD |
|---------------|--------------------|
| 10°F | ...a little more |
| 20°F | ...moderately more |
| 30°F | ...much more |
| -10°F | ...a little less |
| -20°F | ...moderately less |
| -30°F | ...much less |

To Adjust Oven Temperature Calibration (on models with electronic clock/timer):

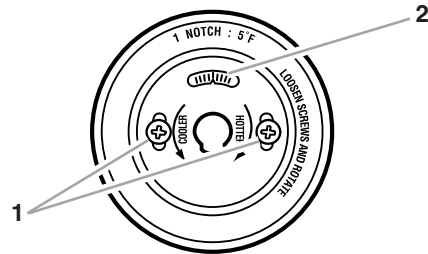
1. Press and hold **CLOCK** until the oven display shows the current calibration, for example, “00”, if not yet adjusted or about 5 seconds.
2. Press the “up” or “down” arrow pads to increase or to decrease the temperature in 5°F amounts. The adjustment can be set between 35°F and -35°F.
3. Press **CLOCK** to enter the new temperature.

To Adjust Oven Temperature Calibration (on models with manual oven control):

1. Make sure the oven temperature control knob is in the **OFF** position. Pull oven temperature control knob straight off and turn it over.



2. Loosen the locking screws inside the oven temperature control knob.



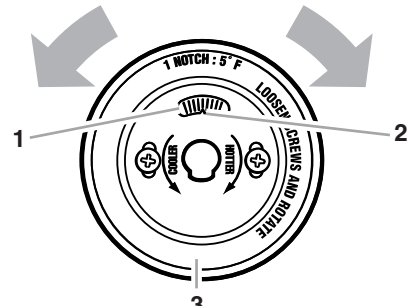
1. Locking Screws
2. Notches

3. Adjust temperature.

To lower the temperature, hold the knob handle firmly and turn skirt counterclockwise to move the tooth a notch to the left.

To raise the temperature, hold the knob handle firmly and turn the skirt clockwise to move the tooth a notch to the right.

Each notch equals about 5°F.



1. Notches
2. Tooth
3. Skirt

4. Tighten the locking screws and replace knob.

OVEN USE

Baking and Roasting

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

To Bake or Roast:

1. Push in and turn the oven control knob to the desired temperature setting. The OVEN ON and OVEN HEATING lights will turn on and the set temperature will appear in the display for 5 seconds.
On some models, set the oven selector to BAKE and turn the oven temperature control knob to the desired temperature setting. The OVEN ON indicator light will turn on and will turn off once the oven is preheated.
2. Place food in oven.
The bake and roasting elements will turn on and off to keep the oven temperature at the setting. The OVEN ON indicator light(s) will turn on and off with the elements.
3. Push in and turn oven control knob to OFF when finished.
On some models, turn both the oven selector and oven temperature control knob to OFF. The OVEN ON indicator light will turn off.

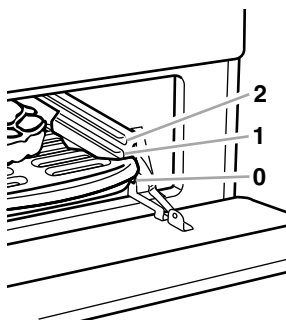
Broiling

DROP DOWN BROILER (on some models)

The broiler is located below the oven door. Always broil with the broiler and oven doors closed.

- Use only the broiler pan and grid provided with the range. It is designed to drain juices and help prevent spatter and smoke.
- For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to prevent curling.
- 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. You should rotate the broiler pan back to the front at the same time you turn the foods.
- Do not step on or apply weight to the broiler door when it is open. This could damage the door.
- 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 food on grid in the broiler pan, then place it in on the broiler bottom (see the following graphic for broiler pan positions). It is not necessary to preheat the broiler before putting food in unless recommended in the recipe. Close the broiler door.



To Broil:

1. Push in and turn oven control knob to BROIL.
2. After broiling, turn the oven control knob to OFF.

BROILING CHART

For best results, place food 3 in. (7 cm) or more from the broil burner. Times are guidelines only and may need to be adjusted for individual foods and tastes. Recommended pan positions are numbered from the bottom (0) to the top (2) (as shown above).

| FOOD | PAN POSITION | COOK TIME minutes | |
|--|--------------|-------------------|--------|
| | | Side 1 | Side 2 |
| Steak | | | |
| 1 in. (2.5 cm) thick medium rare | 1 | 10-12 | 5-6 |
| medium | 1 | 12-14 | 6-7 |
| well done | 1 | 16-17 | 8-9 |
| *Ground meat patties | | | |
| ¾ in. (2 cm) thick well done | 1 | 11-13 | 6-7 |
| Pork chops | | | |
| 1 in. (2.5 cm) thick | 0 | 19-21 | 9-10 |
| Ham slice, precooked | | | |
| ½ in. (1.25 cm) thick | 1 | 6-8 | 3-4 |
| Frankfurters | | | |
| | 1 | 5-6 | 2-3 |
| Chicken | | | |
| bone-in pieces | 0 | 15-17 | 15-17 |
| boneless breasts | 1 | 11-13 | 11-13 |
| Fish | | | |
| Fillets ¼- ½ in. (.6-1.25 cm) thick | 1 | 7-8 | 3-4 |

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

PULL OUT BROILER (on some models)

The broiler is located below the oven door. The broiler pan and grid pull out for easy access. Always broil with the broiler and oven doors closed.

- Do not step on or apply weight to the broiler door while it is open.
- Do not preheat broiler before use. Completely close broiler door during broiling.
- Do not use broiler drawer for storage.
- Use only the broiler pan and grid provided with the appliance. It is designed to drain juices and help prevent spatter and smoke.
- For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to prevent curling.
- Pull out broiler pan 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.

To Broil:

1. Open the broiler door and roll out the broiler pan and grid.
2. Place the broiler pan and grid so grease can drain down into the lower part of the broiler pan.
3. Place food on broiler pan. Then place the pan on the broiler rack and close the broiler door.
4. Turn the oven temperature control knob to BROIL.
5. Turn the oven temperature control knob off when finished broiling.

BROILING CHART

For best results, broiler pan should be rotated the same time the food is turned. Times are guidelines only and may need to be adjusted for individual foods and tastes.

| FOOD | COOK TIME minutes | |
|--|-------------------------|-------------------|
| | SIDE 1 | SIDE 2 |
| Chicken, bone-in pieces, boneless breasts | 15-17 11-13 | 15-17 11-13 |
| Fish Fillets ½-¾ in. (1.25-1.8 cm) thick | 7-8 | 3-4 |
| Frankfurters | 5-6 | 2-3 |
| *Ground meat patties ¾ in. (1.8 cm) thick, well done | 11-13 | 6-7 |
| Ham slice, precooked ½ in. (1.25 cm) thick | 6-8 | 3-4 |
| Lamb chops 1 in. (2.5 cm) thick | 14-17 | 8-9 |
| Pork chops 1 in. (2.5 cm) thick | 19-21 | 9-10 |
| Steak 1 in. (2.5 cm) thick, medium rare, medium, well done | 10-12 12-14 16-17 | 5-6 6-7 8-9 |

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

RANGE CARE

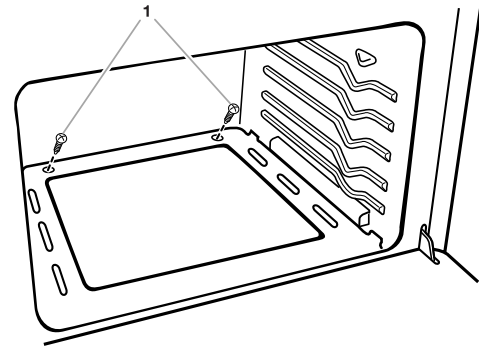
Removing the Oven Bottom

The oven bottom can be removed for standard cleaning of the oven.

Before cleaning, make sure the oven is completely cool.

To Remove:

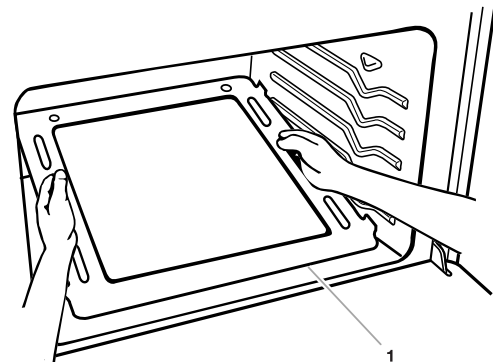
1. Remove the oven racks.
2. Remove the two hold-down screws located at the rear of the oven.



1. Hold-down Screws

3. Place fingers in the slots in the bottom panel.
4. Lift the rear of the panel up and back.

The lip at the front of the panel should clear the front frame of the oven cavity.



1. Lip

5. Lift the bottom up and out.

To Replace:

Reverse the steps above.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products. Do not wipe down any of the inside surfaces until the oven has completely cooled down. Applying a cool damp cloth to the inner door glass before it has cooled completely could result in the glass breaking.

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

EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

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

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

STAINLESS STEEL (on some models)

Do not use soap-filled scouring pads, abrasive cleaners, Cooktop Polishing Creme, steel-wool pads, gritty wash cloths or some paper towels. Damage may occur.

Rub in direction of grain to avoid damaging.

- Stainless Steel Cleaner & Polish (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.
- Vinegar for hard water spots

OVEN DOOR EXTERIOR

- Glass cleaner and paper towels or non-abrasive plastic scrubbing pad:
Apply glass cleaner to soft cloth or sponge, not directly on panel.

PORCELAIN-COATED GRATES AND CAPS

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

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

Do not reassemble caps on burners while wet.

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

SURFACE BURNERS

Sealed Burner models

See “Surface Burners” section.

Open Burner models

See “Surface Burners” section.

COOKTOP CONTROLS

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

Do not soak knobs.

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

On some models, do not remove seals under knobs.

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

CONTROL PANEL

Do not use abrasive cleaners, steel-wool pads, gritty wash cloths or some paper towels. Damage may occur.

- Glass cleaner and soft cloth or sponge:
Apply glass cleaner to soft cloth or sponge, not directly on panel.

OVEN CAVITY

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

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

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

OVEN RACKS

- Steel wool pad

BROILER PAN AND GRID

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

Porcelain enamel only, not chrome

- Dishwasher

Oven Light

The oven light is a standard 40-watt appliance bulb. It will come on when the oven door is open. When the oven door is closed, press the manual oven light switch on the backguard to turn on and off.

Before replacing, make sure the oven and cooktop are cool and the control knobs are off.

To Replace:

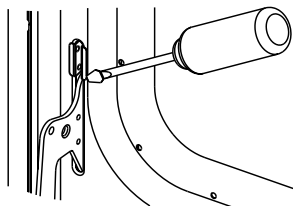
1. Unplug range or disconnect power.
2. Turn bulb counterclockwise to remove from socket.
3. Replace bulb.
4. Plug in range or reconnect power.

Oven Door

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

Before Removing:

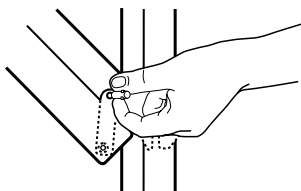
1. Use a putty knife or screwdriver and insert it at the bottom corner of the door stop clip.



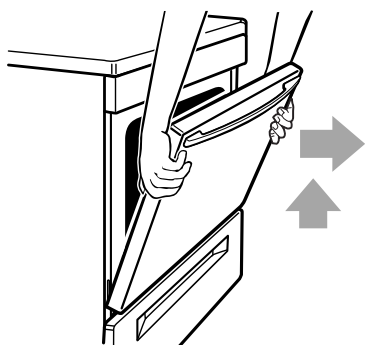
2. Pry door stop clip free and remove from front frame hinge slot. Take care not to scratch finish.
3. Repeat procedure for other door stop clip.

To Remove:

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



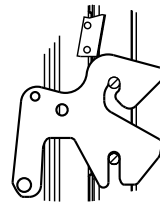
2. Carefully close the door until it rests against the door removal pins.
3. Grasp the door on the sides with your fingers on the front of the door and your thumbs on the inside surface.
4. Pull door straight up, then toward you. Hinge hangers will slide out of front frame hinge slot. Do not remove door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



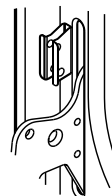
To Replace:

1. Grasp the door on the sides with your fingers on the front of the door and your thumbs on the inside surface.
2. Hold oven door so that the top edge of each hinge hanger is horizontal. Insert hinge hangers into the front frame hinge slots.

3. Tilt top of door toward range. Slide hinge hangers down onto front frame support pins. Make sure the hinge hangers are fully seated and engaged on the support pins.



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



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

TROUBLESHOOTING

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

Nothing will operate

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

Surface burners will not operate

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

Surface burner flames are uneven, yellow and/or noisy

- **Are the burner ports clogged?**
On sealed burner models, see "Sealed Surface Burners" section.
On open burner models, see "Surface Burners" section.
- **On models with caps, are the burner caps positioned properly?**
See "Sealed Surface Burners" section.
- **Is the burner damaged?**
On models with caps, look for a warped cap. If cap will not spin freely on a flat surface, painted side down, the cap is warped. Switch cap with a different surface burner to check for further warping. Contact a service technician or see "Assistance or Service" section.

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

Surface burner makes popping noises

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

Excessive heat around cookware on cooktop

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

Cooktop cooking results not what expected

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

Oven will not operate

- **Is this the first time the oven has been used?**
Turn any one of the surface burner knobs on to release air from the gas lines.
- **Is the electronic oven control set correctly?**
See “Electronic Oven Control” section.
- **On some models, is the Control Lock set?**
See “Control Lock” section.

Oven burner flames are yellow or noisy

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

Cooling fan runs during baking, broiling or cleaning

- It is normal for the fan to automatically run while the oven is in use to cool the electronic control.

Oven cooking results not what expected

- **Is the appliance level?**
Level the appliance. See the Installation Instructions.
- **Is the proper temperature set?**
Double-check the recipe in a reliable cookbook.
- **Is the proper oven temperature calibration set?**
See “Oven Temperature Control” section.
- **Was the oven preheated?**
See “Baking and Roasting” section.
- **Is the proper bakeware being used?**
See “Bakeware” section.
- **Are the racks positioned properly?**
See “Positioning Racks and Bakeware” section.
- **Is there proper air circulation around bakeware?**
See “Positioning Racks and Bakeware” section.

- **Is the batter evenly distributed in the pan?**
Check to make sure batter is level in the pan.
- **Is the proper length of time being used?**
Adjust cooking time.
- **Has the oven door been opened while cooking?**
Oven peeking releases oven heat and can result in longer cooking times.
- **Are baked items too brown on the bottom?**
Move rack to higher position in the oven.
- **Are pie crust edges browning early?**
Use aluminum foil to cover the edge of the crust.

ASSISTANCE OR SERVICE

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

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

If you need replacement parts

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

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

In the U.S.A.

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

Our consultants provide assistance with:

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

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

For further assistance

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

Estate Brand Home Appliances
Customer Interaction Center
553 Benson Road
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

ESTATE® RANGE WARRANTY

FULL ONE-YEAR WARRANTY

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

FOUR-YEAR WARRANTY

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

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

Whirlpool Corporation will not pay for:

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

Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

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

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

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

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

Dealer name _____

Address _____

Phone number _____

Model number _____

Serial number _____

Purchase date _____