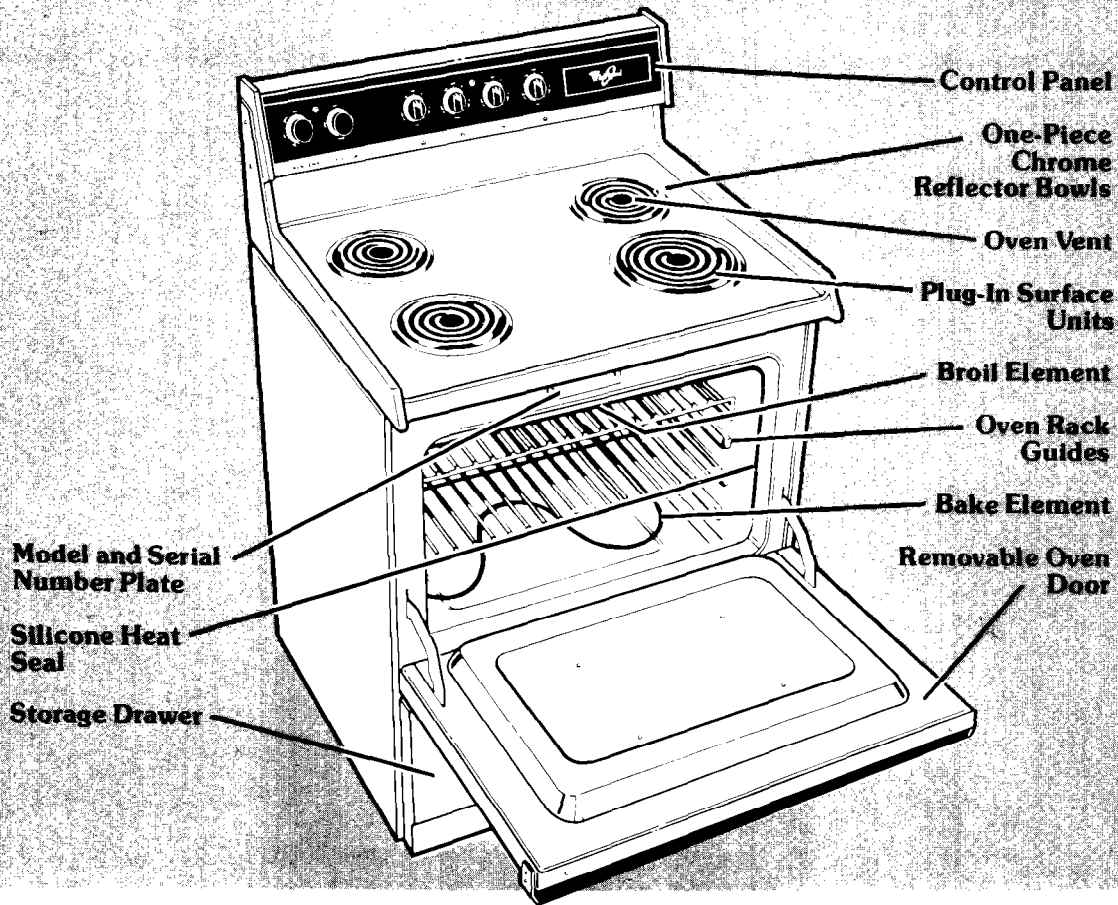




**30-INCH FREE-STANDING ELECTRIC RANGE  
Model RJE-302B**

**USE AND CARE  
GUIDE**



**Copy Your Model and Serial Number Here**

If you have questions or need to call for service, the service company will ask for your Model and Serial Numbers. Your new range has these numbers on a plate above the oven... just behind the top of the oven door. Copy the numbers in these spaces while you are thinking about it.

Keep this book in a handy place. Your warranty and sales slip should be kept with it.

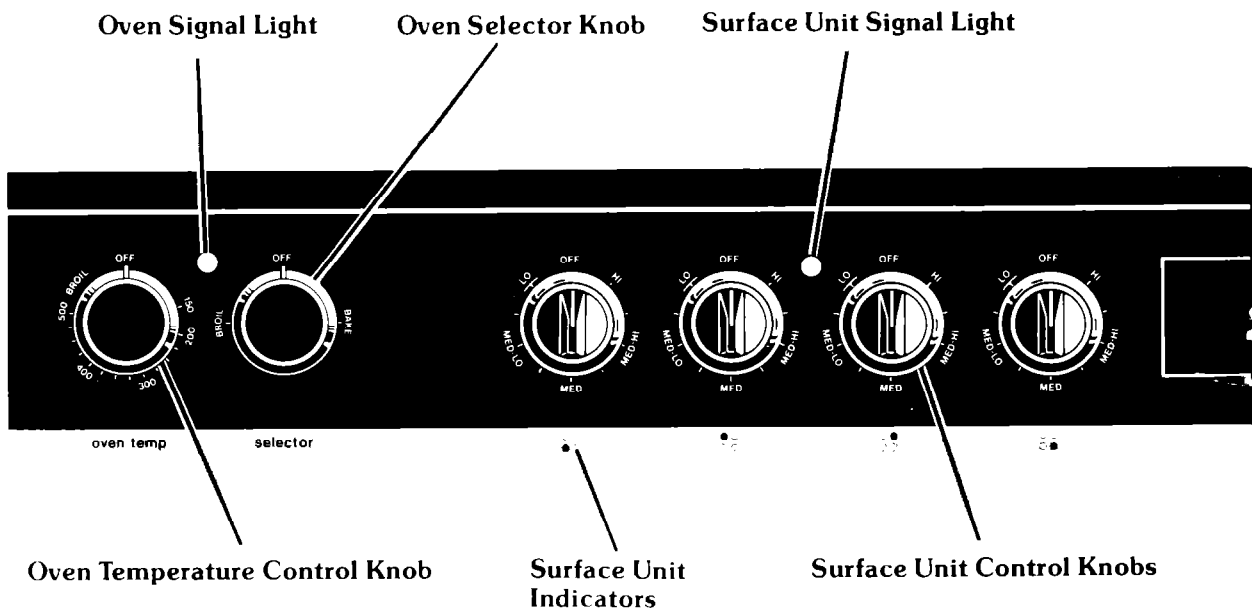
\_\_\_\_\_ Model Number

\_\_\_\_\_ Serial Number

\_\_\_\_\_ Purchase Date

\_\_\_\_\_ Service Company and Phone Number

**See Cooking Guide for important safety information.**



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### Your responsibilities

Proper installation and safe use of the range are your personal responsibilities. Read this "Use and Care Guide" and the "Cooking Guide" carefully for important use and safety information.

You must be sure your range...

- is properly installed and leveled on a floor that will hold the weight, and in a well-ventilated room.
- is connected only to the right kind of outlet, with the right electric supply and grounding (see "Installation Instructions").
- is used only for jobs expected of home ranges.
- is out of the weather
- is properly maintained.
- is **not** used by children or others who may not understand how it should be used.

### SAFETY FIRST

- **Do not let children use or play with the range.**
- **Use your range only for the job it is intended to do.**
- **Read the "Cooking Guide" for important safety information. It also has other general hints for the care and use of your range.**
- **Read the Installation Instructions for complete information.**

### Using the surface unit controls

Surface Unit Control Knobs must be pushed in before turning. Turn either way to the setting you want.

A design by each knob tells which unit is turned on by that knob (For example, | • | shows the right front unit.)

The Signal Light will glow whenever a Surface Unit is on. Be sure this light is off when you have finished cooking.

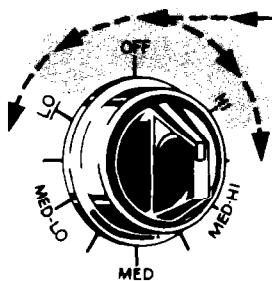
The knob may be set anywhere between "HI" and "OFF." As you use your surface units, you will get used to the settings that match your pots, pans and favorite foods the best.

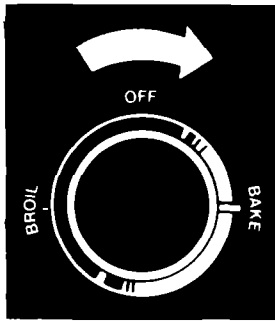
As a guide, the setting should cook at about the following heats.

- HI** - To start most foods cooking. To bring water to a boil.
- MED-HI** - To hold a rapid boil, to fry pancakes or chicken.
- MED** - To make gravy, puddings and icings, to cook large quantities of vegetables.
- MED-LO** - To keep food cooking after starting it at a higher setting.
- LO** - To keep food warm until ready to serve. You will notice that you can set the heat higher or lower within the LO band (  $\frac{LO}{\text{---}}$  ) to help keep food at the temperature you want.

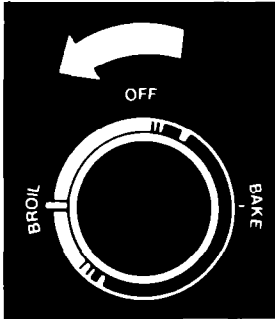
**NOTE:** Use only flat bottomed utensils for best results and to prevent damage to the range. Specialty items with rounded or ridged bottoms (woks, ridged-bottom pans or tea kettles) are not recommended. See the "Cooking Guide" for important utensil information.

**PUSH IN and turn to setting.**

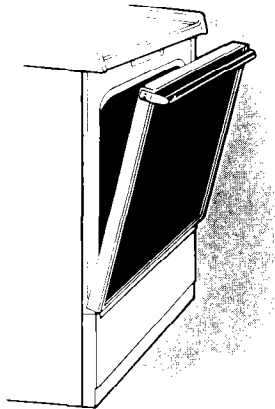




To bake, turn the Oven Selector Knob to BAKE.



To broil, turn the Oven Selector Knob to BROIL.



ALWAYS broil with the door open about 4 inches (10 cm).

## Using the oven controls

### Baking:

**First**—Follow the directions on page 5 for “Positioning Oven Racks.”

**Second**—Turn the Oven Selector Knob to “BAKE”.

**Third**—Turn the Oven Temperature Control Knob to the baking temperature you want. The Oven Signal Light will glow while the oven is heating. When this light goes off, the oven has heated to the temperature you set.

**Fourth**—Place food in the oven. During baking, the elements will turn on and off to help keep the oven at the temperature you set. The Oven Signal Light will turn on and off with the elements. *The top element helps heat during baking, but does not turn red.*

**Fifth**—When the baking is done, turn both the Oven Temperature and Oven Selector Knobs to “OFF.”

### Broiling: (Note—The door must be partly open while broiling.)

**First**—Follow the directions below for placing the meat at the right distance from the Broil Element.

**Second**—Turn the Oven Selector to “BROIL.”

**Third**—Turn the Oven Temperature Control Knob to “BROIL” or turn it to a lower temperature (see “Variable Broil Feature,” on page 5).

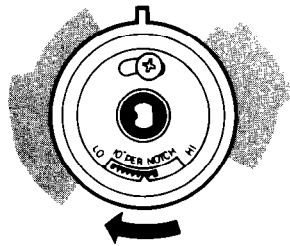
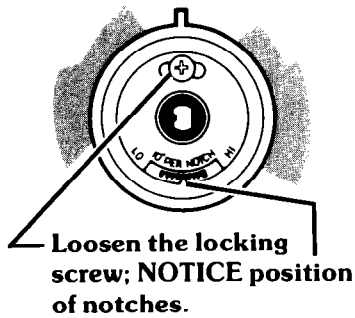
**Fourth**—Put the broiler pan on the oven rack.

**Fifth**—Keep the oven door open about four inches (10 cm). There is a stop in the hinges to hold it there. The Oven Signal Light will glow while the broil element is on.

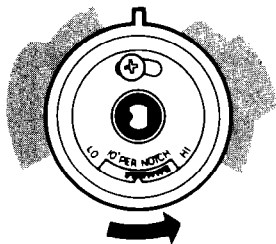
**Sixth**—When you are through, turn both the Oven Temperature Control and the Oven Selector Knobs to “OFF.”

The following chart suggests broiling times and oven-rack positions for different kinds of meats when the Oven Selector Knob is set to BROIL.

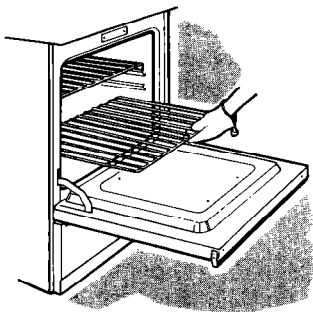
Food	Description	Inches (cm) from top of food to broil Element	Approximate Minutes		
			1st side	2nd side	
Beef Steaks					
	Rare	1" (2.5 cm)	3" (8 cm)	7-9	3-5
	Medium	1" (2.5 cm)	3" (8 cm)	9-11	4-7
	Well done	1" (2.5 cm)	3" (8 cm)	11-13	5-7
Beef Steaks					
	Rare	1½" (4 cm)	4" -5" (10-13 cm)	13-15	6-8
	Medium	1½" (4 cm)	4" -5" (10-13 cm)	17-19	8-10
	Well done	1½" (4 cm)	4" -5" (10-13 cm)	19-21	14-16
Hamburgers		½" (1 cm)	3" (8 cm)	6-8	4-5
Lamb Chops					
	Medium	1" (2.5 cm)	3" (8 cm)	6-8	4-5
Ham slice, precooked or tendered	½"-1" (1-2.5 cm)	3" (8 cm)	6-8	4-5	
Canadian Bacon	½" (1 cm)	3" (8 cm)	6	4	
Pork Rib or Loin Chop	¼"-1" (1-2.5 cm)	4" -5" (10-13 cm)	15	10	
Chicken	2-3 lb. (1-1.5 kg)				
	cut in half	7" -9" (18-23 cm)	25-30	10-12	
Fish	whole	3" (8 cm)	11-16	9-14	
	fillets	3" (8 cm)	7-8	5-7	
Liver	½"-¾" (1-2 cm)	3" (8 cm)	3	3	
Frankfurters		4" -5" (10-13 cm)	6-7	4-5	



**Lower: move black part toward "LO."**  
One notch equals about 10°F (5°C).



**Higher: move black part toward "HI."**  
One notch equals about 10°F (5°C).



**To remove rack, pull forward until rack stops, lift front and pull.**

### Variable Broil Feature:

You might want to broil some foods slower than others. Broiling can be slowed down by setting a lower temperature on the Oven Temperature Control Knob instead of "BROIL." Using a lower temperature will cause the broil element to turn on and off during the broiling so that the food broils more slowly.

When the Oven Temperature Control Knob is on "BROIL," the Broil Element heats all the time. Set the temperature lower and it heats some of the time. The lower the temperature setting, the shorter are the periods of heating.

**NOTE: The Oven Selector must be on BROIL and the door must be partly open for all broiling temperatures.**

### Resetting the Oven Temperature Control:

Does your new oven seem hotter or colder than your old oven? The temperatures in older ovens often shift very gradually, getting hotter or colder without the user really noticing the change. Your new oven is properly adjusted to provide accurate temperatures, but when compared to your old range, the new design may give you different baking results. If you think that the temperature setting on your range needs to be hotter or colder, you can adjust the Oven Temperature Control Knob by yourself.

To adjust the setting, first pull the Oven Temperature Control Knob straight off. On the back, just across from the locking screw, are a row of notches on the black part of the knob and one tooth on the chrome part.

To set your oven about 10°F(5°C) **cooler**, loosen the locking screw about two full turns and move the row of notches **one notch** closer to "LO." To set your oven about 10°F(5°C) **warmer**, move the row of notches **one notch** closer to "HI." Each notch equals about 10°F(5°C).

Tighten the locking screw and put the knob back on the control panel.

### Oven rack positions

Your oven has two racks. Always put the racks where you want them to be **before you turn on the oven.**

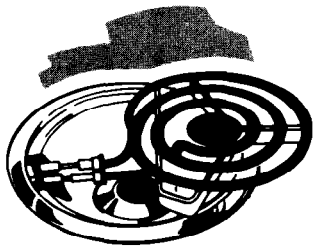
To remove a rack, take hold of it on the front edge and pull it out until it stops. Then lift up the front edge and pull again. It will slide past the stops, out of the guides and out of the oven.

To put it back, fit the back corners into the guides at each side of the oven and slide it in, **keeping the front tilted up until the rack passes the stops in the rack guides.**

For:	Place Rack:
Baking	On the second rack guide from the bottom or so food is in the center of the oven.
Broiling	So food is about the distance from the broil element suggested in the broiling timetable under "Using the Oven Controls."
Roasting LARGE cuts of meat	On the bottom rack guides.
Roasting SMALLER cuts of meat	So food is in the center of the oven.

When baking, always leave at least 1½ to 2 inches (4-5 cm) of air space between the sides of a pan and other pans and the oven wall for air circulation.

For best results, get additional information on placing pans, cookie sheets and other utensils from the "Cooking Guide."



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### The oven vent

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There is an oven vent under the right rear surface element. When the oven is on, heated air will escape through it. A vent is needed for air circulation in the oven during baking. You can cook on this surface unit while the oven is on. A warm pan of food will stay warm on this unit while the oven is on. It may be warm enough to melt butter, too.

**Do not try to save heat or energy by blocking the vent. Poor baking can result. Plastic utensils may melt if they are over the vent while the oven is on.**

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### The optional rotisserie

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If you would like a rotisserie with your oven, you can order a kit (Part No. 261880) from your dealer. Easy installation instructions come with the kit.

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### Accessory canning kit (Part No. 242905)

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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 units 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.**

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### Cleaning and caring for your range

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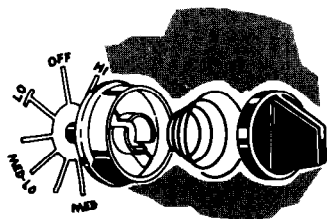
Your range is designed to be easy to clean. You will usually wipe off spills and spatters when they happen, but you will sometimes want to clean under and behind the control knobs and surface units. This section will tell you how to remove those, and what to use when cleaning.

#### Removing and replacing control knobs:

1. Be sure the control knobs are set to "OFF".
2. Pull the black knobs straight off.
3. If the control has a chrome trim ring, pull it straight off.
4. Wash the knobs (and trim rings) in warm, sudsy water.
5. Replace the trim rings first. **If the control spring was removed, put it back exactly as shown on the left...small end first.**
6. Hold the black knob so it points to "OFF." Push it straight back on.

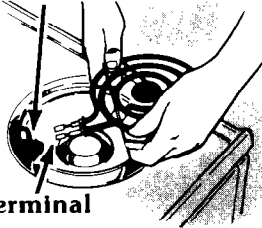
#### Removing and Replacing Oven Control Knobs:

1. Be sure the knobs are set to "OFF."
2. Pull each knob straight off.
3. Wash the knobs in warm, sudsy water.
4. The knobs are not interchangeable. Make sure you put the **adjustable Oven Temperature Control Knob** on the right place, and the **nonadjustable Oven Selector Knob** on the other.



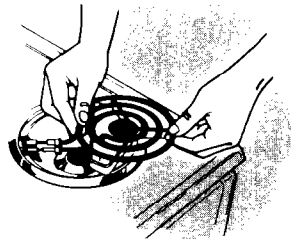
**Pull knob and trim ring straight out. Remember how the spring goes.**

### Receptacle

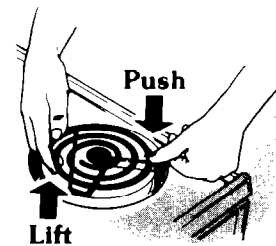


### Terminal

To remove surface unit, lift and pull straight out.



Hold surface unit level when replacing.



### Removing surface units and reflector bowls:

1. First, be sure the Surface Unit Controls are all "OFF" and that the surface units are cool.
2. Lift each surface unit about an inch (2.5 cm) at the edge away from the plug-in (receptacle). Pull the unit straight away from the plug-in. *Do not wash surface units; they will burn themselves clean during normal use.*
3. Lift out the reflector bowls.

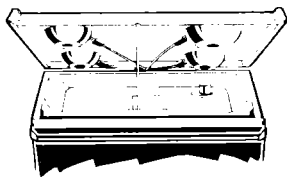
**NOTE: Reflector bowls help catch spillovers and reflect heat back to the pot or pan on the surface unit. When they are kept clean, they reflect heat better and look new longer.**

**If a reflector bowl turns blue or gold, some of the pans you are using may not be flat enough. Or some may be too large for the surface unit. In both cases, some of the heat that is meant to go into or around a pan goes down and heats the reflector bowl. This extra heat can discolor it.**

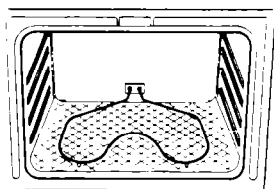
**Do not line the reflector bowls with aluminum foil. Use of foil liners could cause shock or fire hazard.**

### Replacing reflector bowls and surface units:

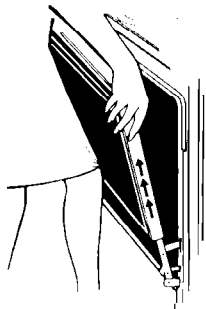
1. Be sure the surface unit controls are on "OFF."
2. Put the reflector bowls back into their places. Make sure you can see the plug-ins (receptacles) for the surface units through the square hole in the side of each bowl.
3. Hold the surface unit level with the prongs (terminals) pointing at the plug-in.
4. With the prongs started in the plug-in, start pushing in on the surface unit. At the same time, lift a little on the side of the surface unit that's by the plug in
5. Make sure the surface-unit prongs are pushed into the plug-in as far as they will go. The surface unit should fit into the reflector bowl and be level



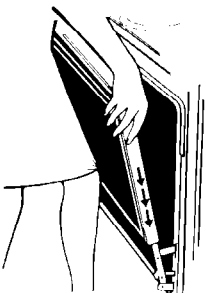
**Prop up the top with support rod.**



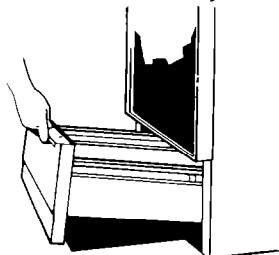
**Use aluminum foil for easy cleaning.**



**Pull straight with the angle of part-open door.**



**Push down evenly.**



**Pull to stop. Lift; pull again.**

### **Cleaning under the cooktop:**

To clean the area under the cooktop, lift the front of the cooktop at the center. Raise the swing-up rod to hold it. (Be sure the tip of the rod is in the notch in the cooktop.) Use warm soapy water and a sponge or cloth. Scouring powders or any other abrasive cleaner may harm porcelain-enamel finishes and can scratch chrome.

Be careful not to raise the cooktop so high that it touches the control console. And don't drop it. Dropping the cooktop can chip or crack a hard porcelain finish, or damage side panels and surface units.

### **Easier cleaning with aluminum foil:**

Oven cleaning can be a chore when spillovers bake onto the bottom of the oven. Use aluminum foil so you can just throw it away with the spillovers. You can use the heavy-duty 18-inch (45 cm) aluminum foil found in most grocery stores. Or you can order an aluminum foil kit (Part Number 241430) from your Whirlpool Dealer.

1. When cutting the foil, make sure it is long enough to cover the bottom with enough left over to start up both sides.
2. Make sure the bake element is cool. Lift it far enough to raise its feet from the bottom of the oven. (You may have to remove the oven rack.)
3. Slide the foil sheet under the bake element. Make sure it is centered and long enough to start up the sides.
4. When you put the bake element back down, make sure all the feet rest solidly on the foil and that the foil is smoothed out across the bottom of the oven. If the feet on the element are not solidly on the foil, the oven may not bake properly.

### **Removing the oven door:**

Removing the oven door may make it easier to clean the oven. To remove the door, first open it to the first stop (about 4 inches or 10 cm). Take hold of both sides of the door near the top; then lift it **at the same angle it is in**.

With the door off, you will notice how the ends of the hinges slide into slots at the bottom corners of the door. To put the door back on, fit both bottom corners of the door over the ends of the hinges. Push the door down evenly, so neither corner gets ahead of the other. When it reaches the bottom, you can close the door. A safety latch will hold the door open until it is on correctly.

### **Removing the storage drawer (use care when handling the drawer):**

The drawer below your oven is meant to store pots and pans. **Never keep anything in there that will burn or melt.**

You may want to remove the drawer for cleaning under the range. Pull it straight out until it stops. **Use care when handling the drawer.** Lift the front and pull some more to get it over the stop. Now slide it out until it stops again. Lift the drawer away from the range until it slips out of the guides.

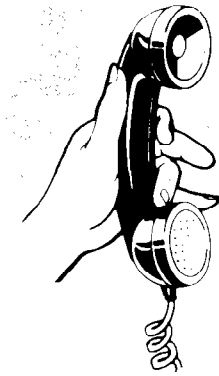
To put it back, fit the side rails at the back of the drawer into both guides on the range. Push it closed while lifting the front to get past the stops.



<b>PART</b>	<b>WHAT TO USE</b>	<b>HOW TO CLEAN</b>
Outside of appliance	Soft cloth, warm soapy water Nylon or plastic scouring pad for stubborn spots	<ul style="list-style-type: none"> <li>• Wipe off regularly when range is cool.</li> <li>• Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish.</li> <li>• Do not use abrasive or harsh cleansers.</li> </ul>
Surface units	No cleaning required	<ul style="list-style-type: none"> <li>• Spatters or spills will burn off.</li> <li>• Wipe off excessive spills with damp cloth when surface unit is cold.</li> <li>• Do not immerse in water.</li> </ul>
Control knobs and chrome rims	Warm, sudsy water and bristle brush	<ul style="list-style-type: none"> <li>• Wash, rinse and dry well.</li> <li>• Do not soak</li> </ul>
Chrome reflector bowls	Automatic dishwasher or warm, soapy water or plastic scrubbing pad	<ul style="list-style-type: none"> <li>• Clean frequently.</li> <li>• Wash with other cooking utensils.</li> <li>• Do not use harsh abrasives.</li> </ul>
Aluminum broiler pan and grid	Warm, soapy water or soapy steel wool pads	<ul style="list-style-type: none"> <li>• Wash with other cooking utensils.</li> </ul>
Control panel	Warm, soapy water	<ul style="list-style-type: none"> <li>• Wash, rinse and dry with soft cloth.</li> </ul>
Oven racks	Warm, soapy water or soapy steel wool pads	<ul style="list-style-type: none"> <li>• Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.</li> </ul>
Oven door glass	Warm, soapy water or plastic scrubbing pad Commercial glass cleaner	<ul style="list-style-type: none"> <li>• Make certain oven is cool. Wash, rinse and dry well with soft cloth.</li> <li>• Follow directions provided with cleaner.</li> </ul>
Standard oven	Warm, soapy water or soapy steel wool pads Commercial oven cleaners	<ul style="list-style-type: none"> <li>• Remove door for easier access.</li> <li>• Place newspaper on floor to protect floor surface.</li> <li>• Follow directions provided with the oven cleaner.</li> <li>• Rinse well with clear water.</li> <li>• Use in well ventilated room.</li> <li>• Do not allow commercial oven cleaner to contact the heating elements, oven seal, or exterior surfaces of the range.</li> </ul>

**IF YOU NEED SERVICE OR ASSISTANCE, WE SUGGEST YOU FOLLOW THESE FOUR 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 range plugged into an operating outlet or wired into a live circuit with the proper voltage? (See **Installation Instructions**.)
- Have you checked the main fuse or circuit-breaker box?

**If the oven will not operate:**

- Is the Oven Selector Knob turned to a setting (BAKE or BROIL)?
- Is the Oven Temperature Control Knob turned to a temperature setting?

**If surface units will not operate:**

- Have you checked the main fuse or circuit-breaker box?
- Are surface units plugged in all the way?
- Do the control knobs turn?

**If surface-unit Control Knob or Knobs will not turn:**

- Is the spring put in correctly, as shown on page 6 in the "Cleaning and Caring for your Range" Section?
- Did you push in before trying to turn?

**If cooking results aren't what you expect:**

- Is the range level?
- Are you using pans recommended in the **Cooking Guide**?
- If baking, have you allowed 1<sup>1/2</sup> 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 page 5, "Resetting Your Oven Temperature Control Knob."
- 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?
- Do the cooking utensils fit the surface unit being used?

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

**2. If you need assistance\*...**

Call the Whirlpool COOL-LINE® service assistance telephone number. Dial free from:

- Continental U.S. . . . . (800) 253-1301
- Michigan . . . . . (800) 632-2243
- Alaska & Hawaii . . . . . (800) 253-1121

and talk with one of our trained Consultants. The Consultant 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:

<b>APPLIANCES—HOUSEHOLD— MAJOR—SERVICE &amp; REPAIR</b>	<b>OR</b>	<b>ELECTRICAL APPLIANCES— MAJOR—REPAIRING &amp; PARTS</b>	<b>OR</b>	<b>WASHING MACHINES, DRYERS &amp; IRONERS—SERVICING</b>
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
<i>SERVICE COMPANIES</i>		<i>SERVICE COMPANIES</i>		<i>SERVICE COMPANIES</i>
XYZ SERVICE CO 123 Maple . . . . . 999-9999		XYZ SERVICE CO 123 Maple . . . . . 999-9999		XYZ SERVICE CO 123 Maple . . . . . 999-9999

**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. Guy Turner, Vice President**  
**Whirlpool Corporation**  
**Administrative Center**  
**2000 US-33 North**  
**Benton Harbor, MI 49022**

\*If you must call or write, please provide: model numbers, 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.



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.



Benton Harbor, Michigan. Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-in Ovens and Surface Units, Ranges, Microwave Ovens, Compactors, Room Air Conditioners, Dehumidifiers, Central Heating and Air Conditioning Systems.